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We may live without conscience and live without heart.
We may live without friends ; we may live without books ;
But civilized man cannot live without cooks.

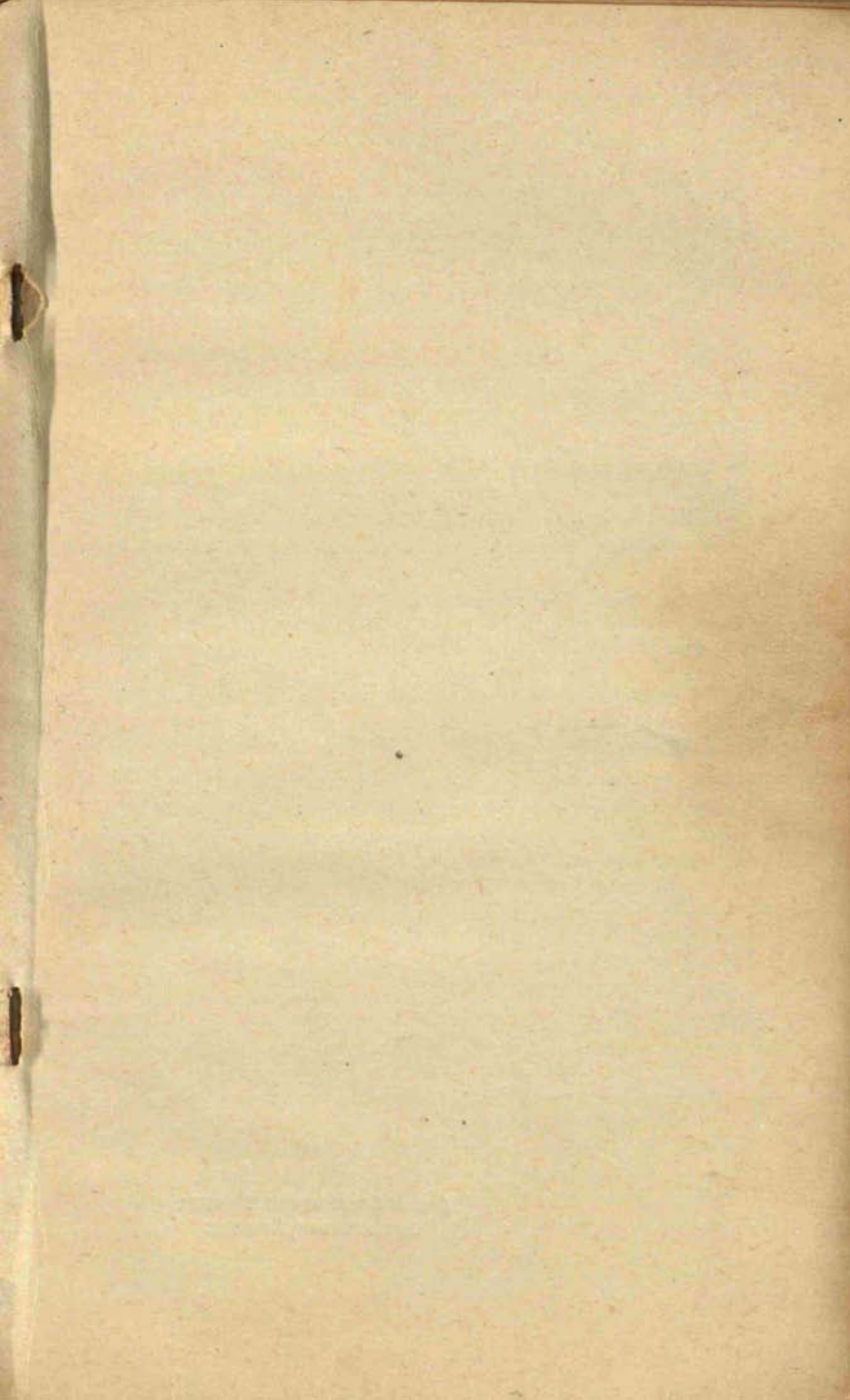
He may live without books—what is knowledge but grieving?
He may live without hope,—what is hope but deceiving?
He may live without love,—what is passion but pining?
But where is the man that can live without dining?

—LUCILE.

COMPILED BY
ST. PAUL'S GUILD,
OF THE
EPISCOPAL CHURCH,
LANSING, MICH.

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JNO. H STEPHENSON, PRINTER,
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COOKING RECIPES.

SOUPS.

Bouillon.—Four pounds beef from the middle of the round, two pounds bone, four quarts of cold water, one tablespoonful salt, four peppercorns, four cloves, one onion, one-half of a carrot, one-half of a turnip, one tablespoonful mixed herbs if you like. Put the beef and bone to boil as early in the morning as possible in a large kettle and keep it covered tightly. Two hours later add the other ingredients, and let it boil slowly all day, adding a little water as it boils away. Strain, and when cool remove all grease. When about to use it heat it boiling hot, and add more salt and pepper if necessary.

Mrs. Arthur T. Davis.

Oyster Soup.—To one can of oysters take a quart of milk, half teacupful rolled cracker, piece of butter size of an egg. Pour the oysters and broth into the kettle, when the oysters are hard to the touch skim them out into the dish in which is the rolled cracker, butter, salt, pepper, then strain the broth through a cloth, return it to the kettle, pour in the milk, let it come to a boil, stir in the oysters and crackers, then dish.

Mrs. C. H. Roberts.

Cream of Celery Soup.—A pint of milk, a tablespoonful of flour, one of butter, a head of celery, a large slice of onion and a small piece of mace. Boil celery in a pint of water from thirty to forty minutes, boil mace, onion, and milk together. Mix flour with two tablespoonsful of cold milk and add to boiling milk. Cook ten minutes. Mash celery in the water in which it has been cooked and stir into boiling milk. Add butter, season with salt and pepper to taste. Strain and serve immediately. The flavor is improved by adding a cupful of whipped cream when the soup is in the tureen.

Mrs. F. L. Dodge.

Noodle Soup.—Four pounds of boiling meat to one gallon of cold water, season with salt to suit the taste, boil three hours. To make the noodles, slightly beat two eggs, add flour enough to make a stiff dough, roll out very thin, dry an hour or so, then roll together as for a jelly cake, cut in very thin strips, boil three minutes in the broth.

Mrs. Henrietta Bertch.

Bean Soup.—Soak over night one pint of beans in three pints of water. In the morning drain, add fresh water. Set over the fire; remove the skins as much as possible when they come to the top, boil until perfectly soft, add flour and butter rubbed together, and season with pepper and salt.

Mrs. C. W. Butler.

Bean Soup.—Two quarts of beans put to soak at night, wash them out in the morning and parboil. Put to boil at the same time two pounds of salt pork in another vessel. After draining the beans take the pork, but not the water, and boil with the beans until done. Season with butter, pepper and salt. Use toast with it if preferred.

Hutchinson House.

Green Pea Soup.—Four pounds beef, cut into small pieces, half peck of green peas, one gallon of water. Boil the empty pods of the peas in the water one hour before putting in the beef. Strain them out, add the beef and boil slowly for an hour and a half longer. Half an hour before serving add the shelled peas; and twenty minutes later, half a cup of rice flour, with salt and pepper. After adding the rice flour stir frequently to prevent scorching. Strain into a hot tureen.

Mrs. M. W. Howard.

Pea Soup.—Put fifteen cents worth of soup meat into a kettle at 8 o'clock A. M., over a very slow fire, in three quarts of cold water; after skimming well, salt. Put in one onion cut in quarters, one carrot, one small turnip and two potatoes, two cups of peas, split or whole, with a small piece of ham in cold water, cook till soft, then pour into a colander, rub through and put in the soup after straining and removing the grease.

Mrs. E. R. Merrifield.

Tomato Soup.—One quart of soup stock, one quart of tomatoes, one cup of butter, one quart sweet milk, one and a

half cups of flour. Put the stock and tomatoes to boil one hour, then strain; crean the flour and butter and pour into the soup, add the milk boiling the last thing, then remove from the fire, salt to taste. *Hutchinson House.*

Tomato Soup.—To one pint of canned tomatoes, or four large raw ones, cut up fine, add one quart of boiling water and let them boil; then add one teaspoon of soda, when it will foam. Immediately add one pint of sweet milk with salt, pepper, and plenty of butter. When this boils add eight small crackers rolled fine, and serve. Equal to oyster soup. *Mrs. F. B. Lee.*

Tomato Soup.—Boil one quart of canned tomatoes for five minutes, then add one teaspoonful of soda. When it has quite ceased effervescing pour in one quart of milk, butter the size of a walnut, and pepper and salt to taste; thicken with flour or corn-starch mixed smooth in a little cold milk. Cream instead of butter is a great improvement, and also a pinch of cayenne pepper instead of all black.

Potato Puree.—One quart milk, six potatoes peeled and boiled, quarter pound butter, little pepper and salt; mash the potatoes very fine, add butter, salt, and pepper; pour the boiling milk gradually upon the potato, then add an onion, chopped fine, and boiled; let it cook a few minutes, stir it well and strain. Beat an egg and put in the tureen, after heating the soup again pour over the egg and send to the table at once. Crotons are a great addition to this soup, or toasted bread cut into little squares may be used. *Mrs. Prudden.*

Crotons.—These are small pieces of bread fried crisp and brown to be used in soup.

FISH.

Fried White Fish.—After the fish has been cleaned, cut in pieces and put in a weak brine for an hour or more. When wanted take from salt water, and dry in towel, and fry as cakes are fried. The lard may be kept to use again, as in frying cakes. *Mrs. Ranney.*

To Bake White Fish.—After the fish has been carefully cleaned and washed, dry in a towel and place in dripping pan, having under it about three little sticks to keep it from sticking. Put over it two or three pieces of butter the size of an egg, with salt and pepper to taste. When the butter melts baste the fish with it until it is done, which will take from one to two hours, according to size. *Mrs. Ranney.*

Boiled Fish.—To four quarts of boiling water add half a teacup of salt; boil gently, or scald, as the size of the fish may require, allowing from six to ten minutes for each pound of fish. Serve with egg sauce or drawn butter. *Mrs. Raymond.*

Baked Fish.—Make a dressing of two cups of bread crumbs, wet with a little milk, and an egg and a little fat pork chopped fine, season with pepper and salt; fill the body of fish with this dressing. Fry a small piece of pork to a nice brown, and put it in the pan the fish is to be baked in, add a half teacup of hot water; lay the fish in and sprinkle it with fine bread crumbs, a little salt and butter; bake about two hours; baste often. Make a thin flour gravy and turn over the fish when done. Garnish with sliced lemon. *Mrs. Glaister.*

Broiled Mackerel.—Soak the fish over night, dry and broil over a quick fire, putting the outside to the fire first. When done spread over it some melted butter and serve hot. *Mrs. Richard Glaister.*

Chicago Creme a la Fish.—Boil four pounds fresh fish until done. Take off skin, and draw out the bones. Shred it fine as possible. While so doing boil one quart milk, adding three tablespoons blended flour, half teaspoon salt, three tablespoons butter. Boil ten minutes, having added teaspoon of chopped onion, tablespoon of parsley, half tablespoon ground mace, alspice and red pepper, juice of one lemon, or teaspoon of extract. Butter a deep dish and place in a layer of fish and a layer of dressing until filled. Allow some of dressing to stir in a saucerful of finely rolled cracker to smoothe over the top. Bake light brown half an hour; quick oven. Garnish with sliced lemon. *Mrs. L. B. March.*

OYSTERS.

Fried Oysters.—Use the largest and best oysters. Lay them in rows upon a clean cloth and press another upon them to absorb the moisture; have ready several beaten eggs and in another dish some finely rolled crackers; in the frying-pan heat enough butter to entirely cover the oysters; dip the oysters first in the eggs then in the crackers, let them be well encrusted then drop into the frying-pan and fry quickly to a light brown. Serve hot.

Mrs. E. K. Bennett.

Fricasseeed Oysters.—Take a can of oysters, drain them as dry as possible, put a piece of butter, size of an egg, into your spider, heat it until brown; put in your oysters and as soon as they commence to cook add as much more butter which has been previously well mixed with a tablespoon of flour, let it cook a moment and add one egg beaten with a tablespoon of cream; let this cook a moment and pour all over toasted bread. Serve hot.

Mrs. E. K. Bennett.

Spiced Oysters.—Empty the oysters with the broth into a kettle; salting well, cook them until they plump, then skim them immediately into cold water which blanches them; strain the broth through a cloth, put it back into the kettle, adding whole black pepper, whole allspice, a few blades of mace and a dash of cayenne pepper. Drain the oysters in a colander, then pour the broth boiling hot over them, adding four tablespoons of vinegar. It is better to prepare them the day before using. Keep in a cool place.

Mrs. C. H. Roberts.

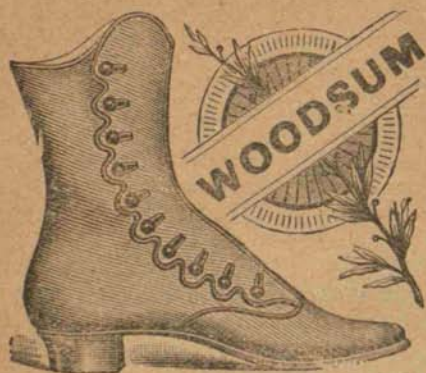
Croustade of Oysters.—Have a loaf of bread baked in a round two quart basin. When two days old, with a sharp knife, cut out the heart of the bread and not break the crust. Break up the crumbs fine and dry slowly in an oven; then quickly fry three cupful of them in two tablespoonsful of butter, stirring constantly. Soon as they begin to look golden, and are crisp, they are done. Put one quart of cream to boil, and when it boils stir in three tablespoonsful of flour, which has been mixed with half a cupful of cold

milk. Cook 8 minutes. Season well with salt and pepper. Put a layer of the sauce into the croustade, then a layer of oysters, which dredge well with salt and pepper; then another layer of sauce and one of fried crumbs; continue this until the croustade is nearly full, having the last layer a thick one of crumbs. It takes three pints of oysters for the dish, and about three teaspoonsful of salt and a half teaspoonful of pepper. Bake slowly half an hour. Serve with a garnish of parsley around the dish.

Mrs. E. F. Cooley.

Oyster Patties.—One quart of oysters, one pint of cream or new milk, fresh crackers, salt and cayenne pepper to taste. Roll the crackers very smooth and fine, put them in a saucepan with the strained oyster liquor, milk, and seasoning; let it boil two or three minutes then add the oysters; after they have been washed and cut in half, warm thoroughly, but do not let them boil. This filling should be thick enough so that it will not ooze through the patties. One quart can of oysters, with the other ingredients should fill about three dozen patties.

Puff Paste.—One pound of butter, or three-fourths pound of butter and one-fourth pound of lard, and not quite half a pint water. Put a pound of well-sifted flour into a mixing bowl with one-fourth pound of butter and chop it up in the flour with a knife, pour in enough water to roll it out, roll it out until it is an equal thickness of about an inch. Divide the three-fourths of a pound of butter into four equal parts, take one of these parts and cut it up into small pieces over the paste you have rolled out, fold it up, sift over it a little flour and roll again, spreading the second part of butter on it, again folding it, and repeating a third and fourth time, when it is ready to cut into shape for your patties. An ordinary cookey cutter is a very good size for patties. Roll the paste quite thin. Cut five rounds, leave one for the bottom, take the other four and cut a small round out of each, then place these rings on the round set aside for the bottom, brush all with white of egg, and cook in a brisk oven. The smaller rounds cut out of the rings can be baked separately and used as covers after



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COOKING RECIPES.

13

the patties are filled with oysters. If you do not wish to use the patties immediately, both paste and oyster filling can be set away and filled and warmed in about fifteen minutes. In making the paste care must be taken not to handle it more than necessary, use as little water as possible, and keep the paste as cool as you can.

Mrs. E. A. A. Grange.

Oysters on Toast.—Stew the oysters in thick cream, thickening the gravy with a little rolled cracker. Lay on nicely buttered slices of toast.

Mrs. S. L. Kilbourne.

MEATS.

Beef Steak and Oyster Pudding.—Take six ounces of finely chopped suet and one pound of flour and mix well with half a pint of water or milk and roll into a round about half an inch thick. Have two pounds of steak cut rather thin and into pieces three or four inches long, sprinkle well with salt, pepper, and nutmeg. After putting an oyster into each piece and rolling them up, lay on the dough, having a pudding cloth (previously wrung out of boiling water) well floured and ready to put the dumpling on it, making the dough come together at the top so as to prevent the gravy escaping, tie the cloth securely and boil three hours and a half.

Mrs. Grange.

Veal Cutlets.—Dip the cutlets first in egg then in cracker crumbs; the crackers must be rolled very fine; let dry a few moments and again dip in the egg and crumbs. Fry in a deep spider nearly full of lard. When brown take out, salt, and serve with the following:

Tomato Sauce.—One pint of canned tomatoes, let boil and add one teaspoon of salt, one tablespoon of sugar and one tablespoon of flour braided with one of butter; stir until it thickens.

Mrs. W. K. Prudden.

Andalusian Stew.—One pound veal, quarter pound of salt pork, both cut into bits the size of thumb, and put in an earthen pipkin. Add quarter of a carrot sliced, one toma-

to or its equivalent from cans, one onion, a celery tip or a little parsley, salt and pepper, a tablespoon of vinegar and a quart of water. Let the whole simmer slowly for three hours on the back of the range. When done, and before serving, add, if desired, another teaspoon of vinegar.

G. M. W.

Chicken Pie.—Four pounds of chicken boiled until the bones all come out, season with pepper and salt to taste.

Pie Crust.—One cup of sweet milk, three-fourths cup of butter or lard, two teaspoons of baking powder, a pinch of salt; add flour enough to make a dough to roll out, line an earthen dish with the dough, put the chicken in with a little broth, add salt, butter, and parsley to season, cover on top with crust and bake three-quarters of an hour.

Mrs. H. Bertch.

Turkey Dressed with Oysters.—Wash the turkey outside and inside very clean. Take bread crumbs, grated or chopped, about enough to fill the turkey, with butter the size of a large egg, pepper, salt, and sweet herbs to your taste. Then work in a well beaten egg. Fill the crop and body with alternate layers of dressing and well-drained oysters. Turkey must be cooked very thoroughly.

Dressing for Turkey.—For a turkey weighing ten pounds, use two small leaves of soft bread, laying aside the crust. Tear the loaves apart, and either chop them or grate them on a coarse grater. Then add one egg well beaten, a teaspoonful of pepper, a teaspoonful of salt, one-half teaspoonful of sage, and one-half teaspoonful of summer savory. Drop in small bits, nearly one-half cup of butter, and mix lightly with the hand. Garnish with fried oysters.

Mrs. Kedzie, Agr'l College.

CROQUETTES.

Chicken Croquettes.—Three cups of chicken chopped fine, one pint of cream, one tablespoonful of summer savory, butter size of an egg, one-half cup of flour, five eggs. Stir

flour and butter into paste, then put into boiling cream; mix egg and chicken together first, then cook all together for ten minutes. When cold mold into form, roll in cracker crumbs and fry in butter.

Miss Helena Dyer.

Lobster Croquettes.—To one can of lobster chopped fine, add three eggs, a pinch of salt, mold in any form desired, roll in cracker crumbs, fry as you would doughnuts. Serve with green peas.

Mrs. Robert Shank.

Veal Croquettes.—Two pounds of well-cooked veal, chopped very fine, seasoned with pepper and salt, onion and parsley, two eggs, one tablespoonful of butter, one tablespoonful of flour, mixed well together, over this pour boiling water till well thickened. Stir this mixture well through the chopped meat and set it aside to cool. Beat an egg, form the dressed veal into cones the size of an egg, dip into the beaten egg, roll in cracker crumbs, and fry in hot lard, in a wire basket.

Mrs. G. W. Frary.

Meat Croquettes.—One cup of chopped meat, one tablespoon of butter, one egg, one-half cup of rolled cracker, pepper and salt to suit taste, and a little parsley. Fry in hot butter.

Mrs. Henrietta Bertch.

Chicken Croquettes.—One-half pound of chopped chicken (or veal), one-half teaspoonful of salt, same each of celery and pepper, one teaspoonful of chopped parsley, one-half teaspoonful of onion juice.

Cream Sauce.—One pint of hot milk, two tablespoonsful of butter. When the butter is melted and bubbling, add four tablespoonsful of flour, one-half teaspoonful of salt, same of pepper and celery-salt or pepper. Add the milk very slowly to this, stirring well, add the seasoning last. Mix this sauce with the above preparation of chicken. When cold mold into shape, dip in bread crumbs, roll in beaten egg, again dip in fine crumbs and fry in hot lard. (Very nice.)

Mrs. John Jay Bush.

Potato Croquettes.—To one pint of finely mashed potatoes take two teaspoonsful of cream, the white of an egg, not beaten, salt and pepper. Flavor if you like with parsley, onion, or lemon. Beat all together while the potato is

still warm. Roll into any delicate shape. Brush all over these a batter made as follows:

Croquette Batter.—One tablespoonful of water to one egg. Beat thoroughly. Rub smoothly and quickly over the prepared croquettes and roll in very fine cracker crumbs. Put the croquettes into a wire basket and set this into the hot lard. These "Potato Croquettes" can be converted into "Surprise Croquettes" in the following manner: After the mashed potato is formed in the desired shape, but before it is covered with the egg and cracker, slice lengthwise, dividing the croquette into two parts. Take out a little of the potato from each half, and fill these holes with any rich, finely minced and highly seasoned meat. Boiled ham is very nice, or creamed codfish left from a previous meal. Put the two halves once more together, pinch the edges and once more make perfectly smooth. Then wet with the egg and roll in the cracker, as before described.

Mrs. Frank E. Robson.

SALADS.

Parke House Salad.—One teaspoonful mixed mustard, one teaspoonful salt, one tablespoonful sugar, the yolks of four eggs. Mix these together, and add, drop by drop, two-thirds cup of the best oil, beating while adding; then add one-half cup of vinegar and the whites of the eggs which have been beaten to a stiff froth. Set in boiling water; beat constantly and cook until it thickens. After it is cold, and when about to use it, add a half cup of cream and beat until smooth.

Mrs. Arthur T. Davis.

Dressing for Salad.—Into one cup of vinegar stir two tablespoonsful of mixed mustard and one of salt, let boil, then pour very slowly upon the well-beaten yolks of eleven eggs; set the dish in a pan of boiling water and stir until the eggs are cooked. Take from the range and stir in one-half pound of butter. When cold add a half pint of olive oil which has been beaten very slowly, drop by drop at first, into the beaten yolk of an egg. A cup of thick cream

added just before using is a great improvement, but it is not necessary. *Mrs. Prudden.*

Potato Salad.—Eight good sized potatoes cut into dice, two bunches of young onions or one old onion, one level teaspoonful of salt, one small bunch of green parsley. Mix all well together in a salad bowl, and cover with dressing made of half a pint of cream (sweet or sour) whipped to a stiff froth and seasoned with salad paste (to suit taste) beaten into it.

Salad Paste.—Seven tablespoonsful of vinegar boiling hot, poured over beaten yolks of seven eggs; cook until a paste and add a piece of butter the size of an English walnut, and season with salt, mustard and pepper. This can be made after a white cake and will keep a month.

To the uninitiated a good proportion of these condiments, is (to keep mixed and ready for use) six teaspoonsful of salt, three of mustard, and one of cayenne pepper.

Mrs. H. G. Reynolds.

Salmon Salad.—Remove the skin, bones and liquor from a can of salmon, arrange upon lettuce leaves, and serve with the following dressing: One teaspoonful mixed mustard, one tablespoonful of corn starch, one teaspoonful of sugar, and one of salt stirred to a smooth paste with a little water, half a pint of vinegar, yolks of four eggs, half a cup of butter. Let the vinegar come to a boil, then stir in the mustard, corn starch, salt and sugar; stir until it thickens, then pour over the well-beaten yolks of the eggs; return to the fire until the eggs are cooked, then add the butter.

Cabbage Salad.—Two quarts finely chopped cabbage, one pint of finely chopped celery, two tablespoons level full of white sugar, two tablespoons level full of salt, one tablespoon level full of black pepper, two teaspoonsful of ground mustard. Rub the yolks of four hard boiled eggs until smooth, and add half a cup of butter. Mix thoroughly with cabbage and celery and add one teacup of good vinegar. Serve with sliced eggs placed on the salad.

Mrs. W. Donovan.

Potato Salad.—Take six medium sized cold potatoes and slice very thin. One onion sliced thin. Put into a dish a

layer of potatoes with a little salt and pepper, and two or three rings of onions, then another layer of potatoes and onions, and so on until the dish is filled.

For Dressing.—Take one cup of vinegar, one teaspoon mixed mustard, one tablespoon of sugar, yolks of two eggs, lump of butter size of an egg. Heat vinegar to near boiling, then add sugar, butter, mustard, and eggs thoroughly beaten. When it is of the consistency of cream turn over the potatoes hot, raising them with a fork so that they may be thoroughly saturated with the dressing. Serve cold.

Miss Ella Crampton.

Stuffed Tomatoes.—Cut off the tops of six tomatoes, save for covers; take four hard boiled eggs, chop fine with celery, mustard seed, red pepper and salt; stuff the tomatoes, put on covers, pour the following dressing over it:

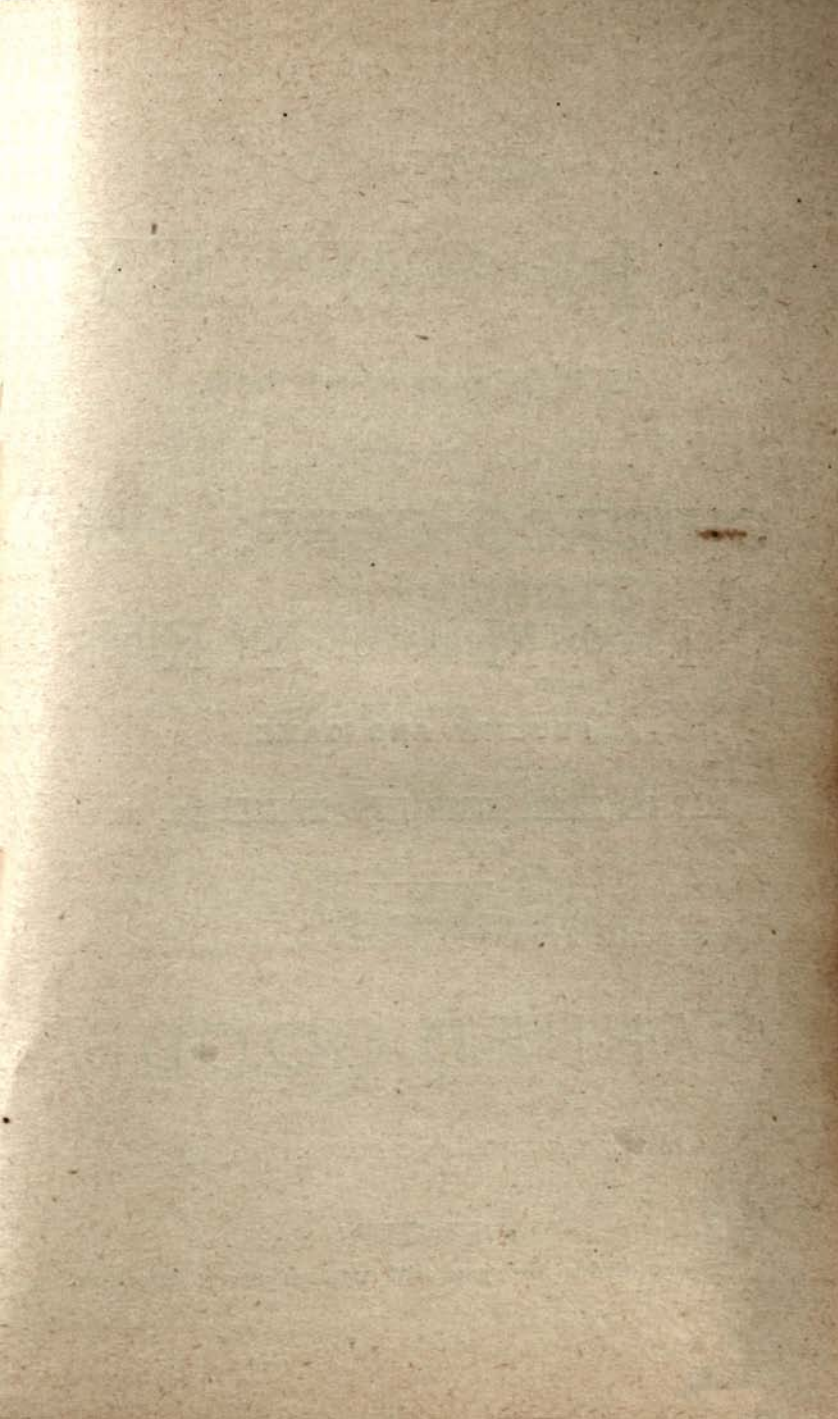
Mayonnaise Dressing.—Five eggs beaten separately, two tablespoonsful mixed mustard: butter size of an egg, two tablespoonsful salt, half a teaspoonful of red pepper, four tablespoonsful of oil, the juice of a large lemon, one pint of thick cream; scald cream, stir in yolks, continue to stir until it thickens, then add mustard, salt, etc., and three tablespoonsful of vinegar; let this cool, then add the whites of eggs which have been previously beaten; heat all together. Pour over just before using.

Grace L. Smith.

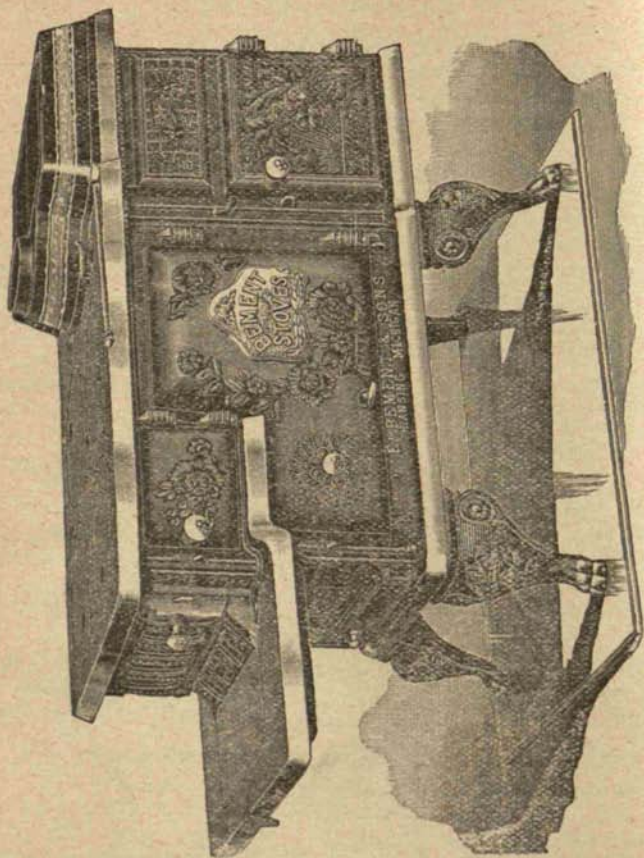
Potato Salad.—Boil six large potatoes. When cold cut them in slices and stew with cream, seasoning them with salt and cayenne pepper. Make a dressing of yolks of three eggs well beaten, a teaspoonful of sugar, two teaspoonsful of mustard, two tablespoonsful of strong vinegar, and oil if you like. Put this mixture over hot water and stir constantly until a smooth paste. Let it cool and cover potatoes. Garnish with celery or parsley.

Mrs. Earle.

Tomato Salad.—Cover a platter thick with lettuce. Pare small tomatoes and cut top slice off, lay them around the edge, and put the following salad dressing in the center: One cup of vinegar, quarter cup of sugar, half a cup of butter, one tablespoonful of salt, well beaten yolks of eight



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eggs, one tablespoon of mustard dissolved in the vinegar, with pepper to taste. Cook until thick, stirring hard all the time. When cold add one cup of cream.

Mrs. Saxton.

Chicken Salad.—Take an equal amount of cut celery and cut chicken, yolks of six eggs, one tablespoon of mustard, one teaspoon of salt, lump of butter the size of an egg, three-quarters of a cup of vinegar, a dash of red pepper. If thick cream is added to the dressing, it improves it very much. Boil until it thickens.

Mrs. S. L. Kilbourne.

Chicken Salad.—Remove the bones of two chickens when cooked, chop the dark parts fine and shred the light parts, chop the celery, mix all well and pour over the following dressing :

Salad Dressing.—Yolks of eight eggs beaten, one tablespoon of salt, one tablespoon of mustard, one scant tablespoon of pepper, one cup of butter boiled in half a pint of vinegar, pour this upon the mixture and stir well. When cold add one cup of sweet cream, pour this over the chicken just before serving.

Mrs. Seeley.

Oyster Salad.—One quart oysters steamed until plump. Throw into cold water. Chop four heads of celery, cut oysters in half, salt and mix together. For dressing, beat four eggs well; add one teaspoon mixed mustard, one of corn starch, half cup of good vinegar. Cook over steam until thick. Add a piece of butter the size of an egg. Wine glass of sweet cream added when cold.

Mrs. L. B. March.

Cabbage Salad.—Four eggs beaten very light, to which add one and a half teaspoons of mustard, one teaspoon of celery seed, rolled, and half a cup of sugar. Have one pint of vinegar boiling hot, to which add the eggs, etc., and stir briskly until it thickens like custard, taking care that it does not curdle. Shave or chop cabbage, season with salt and pepper and add dressing.

Mrs. J. B. Judson.

Salad Dressing.—One pint of vinegar of medium strength, one cup of butter, yolks of eight eggs, two level teaspoonsful of mustard, a little sugar and salt, and cayenne pepper

to taste. Boil the vinegar and butter together, and while boiling hot pour gradually upon the well beaten yolks, to which have been added mustard, salt, sugar and pepper. Stir constantly until smooth. When cold add a cup of thick cream well whipped. This dressing when bottled will keep nicely for six months. *Mrs. Geo. H. Pratt.*

VEGETABLES.

Cauliflower.—The heart of a cauliflower should be white and its outer leaves green and unwilted. Place it, top downward, in a bowl of cold, salted water for an hour. Then pick off its outside leaves, wrap it in a napkin, drop it into boiling salted water and cook twenty minutes. Serve it in a pretty dish and pour over it a white sauce. Some persons prefer to serve the sauce by itself in order that the cauliflower left from the table may be thrown into cold vinegar or be used as a salad for the next dinner. For those who like cheese, two tablespoons of it finely grated and added to the white sauce is considered a luxurious addition. Sometimes this cheese is strewn over the cauliflower, a few small bits of butter are added and a tablespoonful of cracker dust is sifted over the vegetable; then it is set into the oven and slightly browned.

Spinach with Cream.—Wash the spinach thoroughly and boil it very tender in salted water. Drain every drop of water from it in a colander, and chop it so finely that it becomes a smooth, soft mass. Then put it back on the fire in a pan with a good sized piece of butter, mixing it well with the spinach. Then add salt to taste, a very little sugar, and a wine-glass or more of rich cream, previously boiled. Simmer a little until thoroughly hot, and serve on a hot dish, surrounded by diamonds of bread fried in butter.

New Potatoes a la Creme.—Select some new potatoes all of the same size—about as large as apricots. Boil them in salted water; drain them, and pour over them a little drawn butter sauce.

Salsify, or Vegetable Oysters.—Wash and scrape them thoroughly, and as you wash throw them into a bowl of cold water. Cut into pieces about half an inch long, boil three-fourths of an hour; when tender pour off all the water, season with pepper and salt, a small lump of butter, and enough cream to almost cover them; if no cream, use milk, with more butter, and thicken like gravy with a little flour. They are nice served on toast.

Celery as a Vegetable.—Cut the tender stalks into pieces an inch long and boil in water with a little salt for three-quarters of an hour. Put the white root with it. This is the most delicate part. Pour over it a white sauce.

Succotash.—One quart of Lima beans put on in two quarts of cold water; while boiling cut the corn from a dozen ears, and boil the cobs for a few minutes with the beans; when the beans are done, stir the corn with the beans, and add one cup of cream, one tablespoon of butter, one teaspoon of sugar, salt and pepper to taste. The corn should cook twenty minutes. A small piece of salt pork cooked with the beans is a great improvement.

Baked Tomatoes.—Fill a deep dish with whole tomatoes; sprinkle with bread crumbs, one tablespoonful of sugar, same of butter, salt and pepper to taste. Tomatoes may be sliced and cooked in the same way.

Boiled Sweet Potatoes.—Put in cold water without salt; boil until a fork will easily pierce the largest; turn off the water and lay them in the oven to dry for five minutes; peel before sending to the table; or parboil and then roast until done.

Fried Sweet Potatoes.—Boil until nearly done; skin and cut lengthwise into slices a quarter of an inch thick; fry in sweet dripping or butter.

Potatoes a la Creme.—Put in a saucepan three tablespoonsful of butter, a small handful of parsley, chopped fine; salt and pepper to taste; stir up well until hot; add a small teacupful of cream or rich milk; thicken with teaspoonful of flour, and stir until it boils; chop some cold boiled potatoes, put into the mixture and boil up once before serving.

Scalloped Tomatoes.—Peel and cut in slices quarter of an inch thick. Pack in a pudding-dish in alternate layers, with a force-meat made of bread crumbs, butter, salt, pepper, and a little white sugar. Spread thickly upon each stratum of tomatoes, and when the dish is nearly full, put tomatoes uppermost, a good bit of butter upon each slice. Dust with pepper and a little sugar. Strew with dry bread crumbs and bake covered, half an hour; remove the lid and bake brown.

Fried Cucumbers.—Pare and lay in ice water half an hour. Cut lengthwise and lay in ice-water ten minutes longer. Wipe each piece dry with a soft cloth, sprinkle with pepper and salt, and dredge with flour. Fry to a delicate brown, in sweet, clarified drippings, nice lard or butter.

Mrs. M. W. Howard.

Boiled Spinach.—Pick the spinach very clean; wash in several waters until clean; put in cold water for half an hour; then put in boiling water, with a little salt in it, and boil until tender; drain through a colander; chop fine; then put it into a saucepan, with a piece of butter the size of an egg, and a little pepper. Stew over the fire until very hot, and put into a dish; garnish with poached eggs at the top, or sliced hard boiled eggs.

Spinach a la Creme.—Boil until tender; chop very fine; rub through a colander; season with pepper, salt, and a little grated nutmeg. Put in a saucepan; stir over the fire until warm, pour in three tablespoonsful of cream; add a quarter of a pound of butter and a teaspoonful of pounded sugar. Stir it over the fire for five minutes, and serve it piled high in the center of the dish, or pressed into a form, garnished with boiled eggs.

Fried Hominy.—Cut in slices cold boiled hominy and fry in hot lard or drippings, or moisten with milk, add melted butter, bind with a beaten egg; form into round cakes; dredge with flour and fry to a light brown.

Hominy Croquettes.—Take one cupful of cold boiled hominy, add one cup sweet milk, one egg well beaten, two tablespoonsful of butter, a teaspoonful of white sugar, mix well and roll into oval balls with floured hands; dip in beaten egg, then cracker crumbs, and fry in hot lard.

Young Beets.—Boil in hot salt water one hour; when done rub off the skins; split the beet lengthwise and lay upon a hot dish; have ready a great spoonful of melted butter mixed with two of vinegar, a little salt and pepper, heated to boiling and pour over the beets.

Green Peas.—Shell and wash well in cold water. Cook in boiling water, salted, for twenty-five minutes. Drain well; add pepper and salt, and a lump of butter. A lump of sugar is an improvement.

Lima Beans.—Shell; lay in cold water twenty minutes, and cook in slightly salted water about an hour, or until tender. Drain well; pour into a deep dish, and pepper, salt and butter.

Cabbage.—Cut a head of cabbage into slices, put on in spider in boiling water, and cook fifteen minutes. Pour off water, and salt, pepper, and add a little cream.

Stewed Parsnips.—Pare and boil tender; cut in slices and put them into a stew pan with half pint of cream, a piece of butter rolled in flour, grated nutmeg and salt; shake over the fire till well mixed; pour over the parsnips and garnish with parsley.

Dressing for Cold Slaw.—Melt a piece of butter the size of an egg in eight tablespoons of milk. Beat an egg and add, mix with cabbage, add vinegar, salt and mustard to taste.

Mrs. A. C. Stebbins.

Hot Slaw.—Boil the cabbage, add vinegar to taste, melt in a pan a piece of butter the size of an egg, stir in one tablespoonful of flour, do not brown, and mix with the cabbage and serve in five minutes.

Mrs. A. C. Stebbins.

Corn Omelet.—To one can of corn add one tablespoon of flour, one well beaten egg, three tablespoons of melted butter, salt, pepper, and half a teacup of milk. Bake to a light brown.

Mrs. Clarence Bement.

Diced Turnips.—Pare, slice, and cut in dice one-half inch square, boil till nearly done in as little water as possible, To one quart of turnips add salt to make palatable, two or three spoons of cream and one well beaten egg, and serve.

Mrs. Robert Shank.

“Excellent.”

Corn Patties.—One pint grated corn, one cup flour, one half cup butter. If the corn should be very dry add a little milk. Fry in butter like griddle cakes *Mrs. Pratt.*

Boston Baked Beans (Old and Reliable.—To a quart of beans nicely picked over and washed, three-fourths of a pound of salt pork. Scrape and score the rind and sink it even in the beans in the pot. Then add one tablespoonful of sugar, sprinkle a little pepper and slice an onion over the top. Then fill the pot with water about two inches above the top of the beans; bake from nine in the morning until six in the evening; keep beans covered with water until one half hour before serving. *Mrs. George Dyer.*

Salsify (Vegetable Oysters).—Scrape and cut into thin pieces and put into cold water for one hour before cooking. Drain and put over to boil in cold water, adding a piece of codfish, which will sufficiently salt them. When done remove the fish, add milk and pepper, thicken with flour and butter rubbed together, until the dressing is of the consistency cream. *Mrs. C. H. Roberts.*

To Boil Rice.—Wash one teacupful of rice in boiling water; put in a quart of boiling water and boil fast twenty minutes; strain through a colander, shake the steam out and serve immediately.

Stewed Onions.—Skin and lay in cold water half an hour or more; put into a saucepan with hot water enough to cover them; when half done throw off all the water except a small teacupful; add a like quantity of milk, a large spoonful of butter, with pepper and salt to taste; stew gently until tender, and turn into a deep dish. If the onions are large, boil in three waters, reserving a little of the third to mix with the milk. The disagreeable odor left by the onions upon the breath may be removed by chewing and swallowing a few grains of roasted coffee.

Summer Squash.—Wash, pare, quarter, take out the seeds and lay the pieces in cold water; boil until tender; drain well, pressing out all the water; mash soft and smooth, seasoning with butter, pepper and salt; serve hot. Winter squash and pumpkins are cooked in the same way.

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Baked Egg Plant.—Cut the egg plant lengthwise; take out all of the insides, leaving the skin thick enough to keep the shape; chop up the inside in a wooden bowl, with half a teacupful of bread crumbs, one tablespoonful of butter, salt and pepper to taste; after mixing well, put it into the skins, lay them in a pan side by side, with a little water; bake about three-quarters of an hour.

Asparagus.—Scrape the white parts of the stem, beginning at the head; put in cold water; tie them in bundles, keeping the heads all one way, and cut the stalks evenly; put into salted boiling water, and boil quickly until tender, with the saucepan uncovered; when the asparagus is done, dish it upon toast, which should be dipped in the water it was cooked in, and leave the white ends outwards each way with the points meeting in the middle; serve with melted butter.

BREAKFAST AND TEA DISHES.

Omelet.—Five eggs, beaten separately, one scant teacup of milk, one tablespoonful of flour mixed smooth with a little milk, salt and pepper to taste. Beat the whites stiff and add the last thing. Have an iron spider hot and well covered with butter, pour in half of the omelet. When brown on the bottom set in the oven a few minutes; when done, fold and serve at once. Chopped ham or grated cheese may be sprinkled over it before folding together. Should be made as quickly as possible, as it spoils it to stand either before or after cooking. *Mrs. W. K. Prudden.*

Salmon Loaf.—One can salmon, half cup fine bread crumbs, four eggs, pepper, salt, minced parsley, four tablepoonsful melted butter. Steam one hour.

Sauce.—One cup of milk boiled, one tablespoon of corn-starch, liquid of salmon, one tablespoon of tomato catsup, one raw egg, pinch of cayenne pepper. *Mrs. Elgin Mifflin.*

A Tea Relish.—One cup of chopped veal, one cup of hot water, one tablespoonful of butter, one teaspoonful of salt and a little pepper, place on the stove and when hot pour over buttered toast. *Mrs. Earl.*

Escaloped Eggs.—Cover the bottom of a pie plate with bread crumbs, put on bits of butter, and break on to this the eggs, allowing one for each person. Salt and pepper them. Cover them thickly with bread crumbs and bits of butter, sprinkle with pepper, and moisten slightly with milk. Bake till the eggs are just set. *Mrs. Clarence Bement.*

Omelet.—Six eggs, whites beaten to a stiff froth, yolks well beaten; one teacup of warm milk, one tablespoonful of melted butter, one tablespoonful of flour mixed smooth with a little milk; one teaspoonful salt and a little pepper. Add whites of eggs after the other ingredients are all mixed. Bake in an iron spider in a quick oven.

Mrs. Reynolds.

Sweet Potatoes; Southern Style.—Pare and cut once in two; place in the steamer and steam till soft, then lay in a dripping pan, sprinkle them well with brown sugar and place small pieces of butter around them and bake till a deep brown color.

Mrs. John Whiteley.

Rolled Omelet.—To six eggs add six tablespoons of milk, season well with salt and pepper, beat slightly; heat and butter a long griddle, pour on just enough of the egg to cover the bottom of the griddle, when the egg is brown on the under side, begin at one end and roll quickly, using a knife and fork; place on a hot platter and cut the rolls into slices, pour on melted butter and serve immediately.

Mrs. Clarence Bement.

Meat Souffle.—One cup of chopped meat, one tablespoon of flour, one tablespoon of butter, one pint of stock, two eggs, salt and pepper. Cook the yolks a little while beating the whites; beat the whites in lightly the last thing. Bake twenty minutes.

Mrs. G. W. Bement.

Baked Hash.—Hash veal, corned or roasted beef, or any meat or combination of meats. Season with pepper and salt. Wet with chicken broth or any soup stock, or with cream or milk. To this add mashed potato beaten with the white of an egg, two teaspoons of cream, salt and pepper. Put all into a well greased baking pan. Bake half or three-quarters of an hour. Use equal parts of meat and potato. When done turn out on to a platter and serve.

Mrs. Frank E. Robson.

Timbale de Macaroni.—Put a half pound of macaroni into a stew pan, with as much water as will cover it, with a little salt; let it stew for half an hour, taking care not to break the pipes. When done strain it through a seive, then mince any meat of any kind very fine, season it with pepper and salt and mix with about two tablespoons of grated cheese, well beat two eggs, and mix all well together, butter a mould and steam for one hour. Serve with a brown gravy. *Mrs. Grange.*

Jellied Veal.—Put a hock or shank of veal into a good sized saucepan with an onion and pepper and salt, and water to just cover; boil until the meat comes off the bones; chop the meat and put into the mold with alternate slices of hard boiled egg and lemon, strain the liquor and add to other ingredients. When cold turn out on to a platter.

Potted Head.—Half a bullock's head, break the bones and clean thoroughly; lay in salt and water for a night, change the water and leave until blanched, then put on to boil, with cold water, and let it boil till the meat comes off the bones, strain and boil meat and liquor together, season to taste and pour into molds.

Collar Brawn.—Half a pig's head, wash and clean thoroughly, taking out the brain, nostrils and eyes, lay for two or three days in salt, and then boil in cold water until tender, cut the meat into pieces to mix the fat and the lean, have ready a tin shape or mold, lay in a piece of the skin, then a layer of meat, then a sprinkle of the seasoning of salt, red and black pepper, and nutmeg; again a layer of meat and seasoning, and so on, pouring a little of the liquor on top to moisten it. Cover it tight and put a weight on top of the cover. It will be found ready for use the following day.

Veal Loaf.—Chop three pounds of leg or loin of veal and three-fourths of a pound of salt pork chopped finely together, roll one dozen crackers, put half of them in the veal with two eggs, season with pepper, salt if needed. Mix all together, make into solid form. Take crackers that are left and spread smoothly over the top. Bake one hour, and eat cold. *Mrs. Robert Shank.*

Veal Loaf.—Three pounds chopped veal, six crackers rolled fine, three tablespoonsful of cream, a piece of butter the size of an egg, one tablespoonful of pepper, sage, and salt to taste. Put into a pan with water poured over it and a little more cracker on top. Bake two hours.

Mrs. G. W. Saxton.

√ *Veal Loaf.*—Three pounds lean veal chopped fine, six crackers rolled fine, three eggs well beaten, three tablespoonsful of butter, pepper and salt to taste. Mix thoroughly and bake in a two quart basin. Pour a tablespoonful of water on the top. Bake two and a half hours in a moderate oven. To be eaten cold, sliced thin.

Mrs. Whitney.

√ *Beef Loaf.*—Three pounds of raw beef chopped fine, one slice of pork chopped, three soda crackers rolled fine, one egg, one half cup of milk, one tablespoonful of melted butter, one tablespoonful of salt, one teaspoonful of pepper. Mix well together, pack into a tin and bake two hours.

Mrs. W. Raplee.

Tomato Hash.—Mince cold meat and put in pudding dish with layers of bread crumbs and tomatoes sliced, season with pepper, salt and butter. Bake half an hour.

Susy E. Stebbins.

Scalloped Chicken, Veal, or Mutton (To be made from "left overs").—Stew bone for soup stock and add a little milk, pour hot over two tablespoons of butter and two of flour mixed well together, stirring all the time; add salt and pepper. In an earthen-ware dish put a layer of this sauce, a layer of chopped meat, a layer of bread crumbs. Cover top with bread crumbs slightly buttered, and bake half an hour. A little onion and tomato is an improvement to mutton.

Scalloped Fish.—Break up into small bits fish left from dinner, and put into a large earthen-ware pie-pan. Around the outside put a circle of mashed potatoes one inch wide, then pour over the fish a sauce made as above and cover with bread crumbs, leaving potato uncovered. Bake twenty minutes.

Scalloped Chicken No. 2.—Mince chicken or veal and cook a few minutes with above sauce, add two beaten yolks of eggs and cook one minute. Put away to cool. Beat whites of egg and add to it, then bake in a buttered dish twenty minutes. Covered with a crust of mashed potatoes brushed with egg; it will make a nice pie. *Mrs. H. G. Reynolds.*

Stuffed Eggs.—Cut six hard boiled eggs lengthwise, take the yolks, mash them with equal quantity of chopped ham, add two ounces of butter, a little mustard, pepper and salt, filling the whites with this and serve with a mayonnaise dressing. *Mrs. Earl.*

Lunch Eggs.—Boil eggs until hard, when cool, cut them in halves, remove the yolks and mash to a powder; mix with a salad dressing and fill the whites with this paste, put the eggs together and serve on lettuce, or cabbage leaves. *Mrs. Clarence Bement.*

Pigs in a Blanket.—Slice good smoked bacon very thin, and in each piece roll one oyster, pin together with a wooden skewer and fry.

Scrambled Eggs and Oysters.—Beat the eggs together, add a little cream, chop the oysters well, salt and pepper to taste, scramble all together. Serve on slices of buttered toast.

Beefsteak Toast.—Chop cold steak very fine, cook in a little water, put in cream or milk, thicken, season with butter, salt and pepper, and pour it over slices of toast. *Mrs. Lina Crandall, Agr'l College.*

Biscuit Toast.—Take cold soda or baking-powder biscuit, split open and toast them. Lay in a deep dish, the toasted sides up, and pour over them the following sauce: Take two heaping tablespoonsful of butter and four teaspoons of flour. Rub smoothly together. Pour on boiling water, stirring constantly, and let it boil until the consistency of cream. Salt to taste. Cover the dish for a few moments before serving. *Mrs. F. M. Cowles.*

Potato Cakes.—One cup of flour, two cups of potatoes well mashed, a piece of butter the size of an egg, a pinch of salt, and milk enough to make a dough to roll, cut into round cakes, and bake in a frying-pan.

Lunch Potatoes.—Select potatoes of uniform size, bake them until mealy, then cut off one end of each, scrape the potato from the skins, being careful not to break them, mash fine, season with salt, pepper and butter, put back in the skins, place them in a dish, put them in the oven until heated through. Serve immediately in napkins.

Mrs. Dr. H. B. Baker.

Escalloped Potatoes.—Pare and slice thin, potatoes enough to fill a pint basin; in the bottom of the basin put a layer of potatoes, adding salt, then another layer and salt, and so on till the basin is almost full, then fill the basin with sweet cream, set in the oven, and bake forty minutes, or until the potatoes are a pale lemon yellow on top and soft clear through. If cream cannot be had use sweet milk and a little butter. This is enough for six people for tea, and is very nice with cold ham or tongue.

Mrs. L. Carpenter.

Breakfast Dish.—Parboil a veal kidney, leaving a good deal of fat on, when cold slice into moderately thin slices, sprinkle well with salt, pepper, and nutmeg, and dip into a thick batter of flour and water, and fry in lard or beef dripping.

MODES OF SERVING CHEESE.

Macaroni with Cheese.—Soak a quarter of a pound of macaroni about half an hour in enough water to cover it. Then put it in a buttered dish, add salt, pepper, and butter. Grate over it about an ounce of cheese. Stir two eggs in a cup of milk, pour over it and bake twenty minutes.

Mrs. Prudden.

Cheese Straws.—One cup of grated cheese and one tablespoon butter creamed together, four tablespoons of cold water, a dust of cayenne pepper, and salt, enough flour to roll out, cut into strips and bake to a delicate brown.

Miss Minnie Thomas.

Ramakins.—Grate two ounces of cheese, mix with one teaspoonful of flour and two well beaten eggs, two table-spoonsful each of cream and melted butter, dust in a little cayenne, and fill into little buttered dishes or tins. Bake fifteen minutes.

Mrs. Geo. H. Pratt.

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Cheese Scallop.—Soak one cup of dry bread or cracker crumbs in a cup of fresh milk. Beat into this three eggs; add one tablespoon of butter, one half pound of grated cheese and a pinch of salt. Strew the top with sifted bread crumbs and bake in the oven to a delicate brown.

Mrs. Grange.

Cheese Fondue.—Soak one cup of very dry bread crumbs in two scant cups of new milk. Beat into this three eggs whipped very light, add one small tablespoon of melted butter. Pepper and salt to taste. Lastly, one cup of dry old cheese finely grated. Butter a baking dish, pour the fondue into it. Strew dry bread crumbs over the top and bake in a quick oven to a delicate brown. Serve it immediately in the baking dish as it soon falls. Delicious.

Lizzie B. Cowles.

Sour Milk, or Cottage Cheese.—One pan of sour milk set on the stove until scalding hot, and the milk well curdled; strain through thin muslin until dry; put into dish, salt, and add a little sweet cream to slightly moisten. Roll into balls or serve without.

Mrs. A. E. Cowles.

Macaroni with Tomatoes.—Take three pints of beef soup and put one pound of macaroni in it, boil fifteen minutes with a little salt, then take up the macaroni (which will have absorbed nearly all the soup) and put it on a flat plate, sprinkle grated cheese over it thickly, and pour over all a sauce made of tomatoes well boiled, strained, and seasoned with salt and pepper.

Mrs. Robert Shank.

BREAD, BISCUITS, GEMS, ETC.

Yeast.—Pour three pints of water on one handful of hops and let boil fifteen minutes. Grate three large potatoes to which add one-half cup of sugar, a large kitchen spoonful of flour, one tablespoonful of ginger, and one of salt. Strain the water off the hops, pour it over the mixture and cook it five minutes. When cool add one pint of yeast, which has been made by mixing potato and flour and raising it with a yeast cake. When light, stir frequently and

let it stand for several hours, then jug and cork tight, and keep in a cool place.

Bread.—One and a half cups of milk, scalded, one teaspoonful of salt, one tablespoonful of sugar. At noon boil one small potato, mash it while hot and add one tablespoonful of flour and boiling water enough to mix it. When cool add a tablespoonful of yeast; in winter set it where it is warm, and let it rise till evening, then add the milk, salt, and sugar, and flour enough to make a stiff batter; let it rise until morning then add flour, mix stiff, and mold it ten minutes, or until it will not stick to the board; place in a bowl, and let rise until light; then make it into two loaves, place in baking pan and let rise until light, and bake about three-quarters of an hour.

Mrs. Arthur T. Davis.

Potato Yeast.—Two good sized baked potatoes, two tablespoons of flour, two tablespoons of sugar, one pint of boiling water. When cold, yeast to raise. Bottle and cork tight. Salt, and shorten bread, put a little soda in milk. Use one tablespoon of the yeast to each loaf of bread.

Mrs. C. C. Hopkins.

Quick Bread.—Six tablespoons of flour, two tablespoons of sugar, one tablespoon of salt, and one pint of boiling water. Boil twelve potatoes, when cooked, pour over the mixture the potato water, adding the potatoes after they have been mashed and three quarts of hot water. When cool put in two yeast cakes (Twin-brother, Magic, or Yeast Foam will answer), leave it to foment, taking care not to let it get chilled. This should make four quarts. When fomentation ceases put in glass fruit jars and set in a cool place for future use. It should always be well stirred before using. When ready to make your bread take any portion of this (according to the number of loaves you wish to make. I take three cups of yeast and one of water, with sufficient flour makes two loaves). Knead thirty minutes and place in the bread tins immediately to rise, and bake. If this bread is commenced at 9 o'clock A. M., it can all be baked before noon.

Miss Jane Smith.

Brown Bread; Excellent.—Three pounds of Graham flour, three pounds of white flour, one and a half pints warm

water, half ounce, or one-half tablespoonful salt, half cake Fleischman's compressed yeast, set at 85° for three hours and, if well risen, add one and a half pints more water, one-half cup of New Orleans molasses, and set to rise again. When risen mix and work thoroughly and set back to rise a second time; then knead, put into tins, let rise, and bake in a moderate oven. This will make four loaves.

Mrs. L. G. Carpenter.

Graham Bread.—Two teacups of sour milk, half cup of molasses, two teaspoons of soda in half a cup of water, one teaspoon of salt. Sift the Graham flour and use enough to make a stiff batter. Bake the usual time for bread.

Mrs. B. F. Davis.

Brown Bread.—Three cups of sweet milk, one cup of sour milk, one and a half cups of whole wheat flour, three cups of Indian meal, one cup of molasses, two teaspoonsful saleratus, one teaspoonful of salt. Mix all together and put in a flaring pail with a tight cover and steam four hours, and then set in the oven a half hour to dry off. Eat warm. Toast for breakfast and serve with poached eggs. This bread may also be made of water instead of milk.

Mrs. L. G. Carpenter.

Graham Bread.—One and three-fourth cups of sweet or slightly sour milk, three-fourths cup of brown sugar, one teaspoon of salt, one and three-fourths cups of Graham flour, half a cup of white flour and two heaping teaspoons of baking powder sifted into the batter together. Put in a long narrow cake tin and bake in a slow oven for at least one hour.

Mrs. Cook, Agr'l College.

Brown Bread.—One cup of hop yeast, one teacup of warm water, half teacup of molasses, one teaspoonful of soda, half teaspoonful of salt. Stir all together, add Graham flour with a spoon enough to make a stiff dough. Let it rise, then put in tin and let it rise again. Bake in a moderate oven.

Mrs. Henrietta Bertch.

Brown, or Graham Bread.—Take in the morning one cup of sponge of white bread, little more than half a cup of molasses, one-half spoonful of soda dissolved in a little warm water, put this with molasses and pour all into

sponge; then add about a cup of warm water (or more if you wish to make a large loaf), and a little salt. Thicken this with Graham flour (do not sift it). It will take a long time for it to raise; set in a warm place, it must be kept very much warmer than white bread. When about half baked cover the tin with another tin so that it will not bake too hard or fast, this will produce a beautiful soft crust on top. Be sure it is thoroughly done before taking from oven or it will not be good at all. *Mrs. W. F. Clarke.*

Brown Bread.—Two cups of sour milk, half cup of molasses, two eggs, one teaspoonful of soda dissolved in a little cold water, one cup of flour, two cups of Graham flour. Steam one hour and bake till brown. *Mrs. John Whiteley.*

Graham Bread.—One quart of water, one cup of yeast. Stir in sifted Graham flour very stiff, set in warm place to raise, then add six tablespoons of molasses, four tablespoons of sugar, half teaspoonful of saleratus, two cups of flour. Put in tins, let rise, bake three-quarters of an hour. *Mrs. P. J. Davis.*

Boston Brown Bread.—Three cups of meal, two cups of flour, three cups sour milk, one cup of molasses, two teaspoons of soda. Salt. Steam three hours. Bake fifteen minutes. *Mrs. L. B. March.*

Rolls.—Two quarts of flour, salt to taste, two tablespoonsful of white sugar, two tablespoons of cold lard. Rub these thoroughly together, then add a pint of scalded milk, cooled, two-thirds of a cup of yeast. Mix milk and yeast with two-thirds of the flour, and set to rise in a warm place. When light mix all together and mold well and rise again; when very light roll out with as little flour as possible. Cut in shape, rub melted butter over the top, and fold half over. Bake when very light. *Mrs. Merrifield.*

Good Graham Gems.—Three cups of sour milk, one teaspoon of soda, one of salt, one tablespoon of brown sugar, one of melted lard, one beaten egg. Stir in enough Graham to make a stiff batter, so that it will not drop from the spoon, have the gem pans very hot, grease, fill, and bake in a hot oven fifteen minutes. *Mrs. Crandall.*

Corn Bread.—One-half cup of sugar, half cup of butter, two eggs well beaten, one teaspoonful of salt, one cup of sweet milk, two cups of corn-meal, one cup of flour and three teaspoons of baking powder. Bake in shallow pans or gem tins.

Mrs. Clarence Bement.

Parker House Rolls.—Rub half a tablespoonful of butter and half tablespoonful of lard into two quarts of sifted flour; into a well in the middle pour one pint of cold boiled milk, and add half cup of yeast, half cup of sugar, and a little salt. If compressed yeast is used, one-half cake dissolved in slightly warmed water, will be the right quantity. If wanted for tea prepare these ingredients the night before, but not stir to a batter, simply put the above named ingredients into the flour and let stand over night. In the morning stir up, knead and let rise till near tea time; mold and let rise again, and bake quickly. This should make fifty rolls. Roll the dough thin and cut with a cookey cutter, put a little melted butter on one-half the circular piece of dough, fold the dough so that one edge laps nearly to the other side. Place them in pans to rise, but do not crowd the rolls, as they should be about three-fourths of an inch apart.

Mrs. F. E. Robson.

Whole Wheat Gems.—One cup of sour milk, rich, one egg or half an egg, half teaspoonful of soda, one spoonful of sugar, a pinch of salt; mix in flour to make as thick as will readily run from the spoon; have the gem pans smoking hot but not burning, fill and bake in a hot oven and serve at once. If preferred, the sugar may be omitted, also the egg. The above are very nice made of white flour in the same way, or of corn meal.

Mrs. L. G. Carpenter.

Whole Wheat Gems.—Take one pint of water, near freezing point, and beat slowly into it whole wheat flour until it is of the consistency of medium thick gravy; have a very hot oven and gem pans. Set the gem pans on the top of the stove, grease with butter, dip in the batter and set the pans on the top of the rack of the oven, so that a scale or crust will quickly form over the top of the gem. When well covered remove to bottom of oven and finish. If rightly done, the bread is as light as honeycomb. They require best of whole wheat flour. Excellent toasted.

Mrs. L. G. Carpenter.

Cerealine Gems.—One egg, three-fourths cup of sweet milk, two tablespoons of sugar, one tablespoon of butter, one heaping cup of flour, one cup of cerealine, two teaspoons of baking powder. *Mrs. J. Satterlee.*

Baking-Powder Biscuit.—Three cups of flour, half a cup of butter and lard together, one cup of sweet milk, three teaspoons of baking-powder, a little salt. Mix very soft. *Mrs. J. Satterlee.*

Rye and Indian, or Graham and Indian Bread.—One pint of rye or graham flour, one pint of Indian meal, one pint of sour milk, one teacupful of molasses, one full teaspoonful of saleratus and one of salt, one teaspoonful of drippings. Pour into a two quart basin well greased, and steam for two hours and a half, then bake half an hour. Let it cool in the basin. *Mrs. James Appleyard.*

Corn Cake (The best)—One pint of milk, half pint of corn meal, one tablespoonful of butter, one tablespoonful of sugar, one teaspoonful of baking powder, three eggs. Put the meal in a bowl, bring the milk to a boil and stir into it, mixing very carefully, then stir in the butter. When this is cold add the yolks of three eggs, beat well, then beat whites to a stiff froth and add baking powder to them. Mix all together and bake in a quick oven fifteen or twenty minutes. *Mrs. T. C. Abbot.*

Johnny Cake.—Six tablespoons of corn meal and three of wheat flour, a little salt, one egg, three tablespoons of sugar, one cup of sweet milk. *Mrs. R. C. Carpenter.*

✓ *Sour Milk Gems.*—One cup of graham flour, one cup of sour milk, one teaspoon of soda (in milk), half teaspoon of salt, two tablespoons melted butter. Have gem pans hot and well buttered. Bake in hot oven. *Mrs. A. E. Cowles.*

Pop-Overs.—One cup of milk, two teaspoons of baking powder, a piece of butter the size of an egg, two cups of sifted flour, one egg well beaten. Bake in a hot oven in gem pans and serve hot. Have the gem pan hot and buttered before you put in the batter. A scant tablespoon of batter will make a large pop-over if oven and gem pans are just right. *Mrs. R. C. Carpenter.*

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Pop-Overs.—One cup of milk, one cup of flour, one egg, a pinch of salt. Put the flour in a bowl with half the milk and work very smooth, then add the egg and beat a little, next the remainder of milk and salt. Bake in heated gem irons, in a quick oven, ten minutes. *Mrs. T. C. Abbot.*

Puff Muffins.—To one large egg, beaten fifteen minutes, add one large cup of sweet milk, and one small cup of sifted flour. Salt. Bake in gem tins in a quick oven. Have tins hot before pouring in batter. *Grace L. Smith.*

Pop-Overs.—Three eggs, two cups of sweet milk, two cups of flour, two tablespoons of melted butter, a pinch of salt. Bake in deep gem irons in a quick oven. *Mrs. E. C. Chapin.*

Sour Milk Biscuit.—One cup of sour milk, one teaspoon of soda dissolved in milk, half teaspoon of salt, two tablespoons of melted butter. Stir thick enough with sifted flour to roll out and cut. Bake to a delicate brown.

SOUR CREAM BISCUIT same as above, omitting the butter. *Mrs. A. E. Cowles.*

FRITTERS AND GRIDDLE CAKES.

Porridge Pancakes.—Take one coffee cupful of cold oatmeal porridge, beat well into it three eggs, one cup of milk, a pinch of salt, two teaspoons of baking-powder previously mixed with flour, and enough flour to make a good batter. Fry in fresh lard. *Mrs. E. A. A. Grange*

Sour Milk Griddle Cakes.—One cup of sour milk, one teaspoon of soda in milk, half teaspoon of salt, two tablespoons of melted butter, one egg well beaten, and sifted flour enough to make batter that will need spreading slightly with a spoon when put upon the griddle. Grease griddle with a thin slice of fat pork. *Mrs. A. E. Cowles.*

Corn Griddle Cakes.—One quart of green corn or one quart of boiled hominy, three pints of sweet milk, six eggs, one teaspoonful of soda, two teaspoonsful of cream tartar or four teaspoonsful of baking powder. Add flour enough to make batter the same as griddle cakes. *Mrs. W. Donovan.*

Bell Fritters.—Take one pint of boiling water, put it in a kettle on the stove, and when it is boiling fast put in one pint of sifted flour, and one tablespoon of butter, stir it well on the stove a few minutes, then take it off and stir in separately three eggs without previously beating them, but stirring each egg well in the mixture, add a pinch of salt, and fry in boiling lard, a spoonful at a time. *Mrs. Grange.*

Sour Milk Fritters.—Two cups of sour milk, two teaspoons soda (in milk), two eggs well beaten. Stir thicker than for griddle cakes; batter must drop without stringing. Fry in hot lard to a delicate brown. *Mrs. A. E. Cowles.*

Fritters.—One cup of sweet milk, one and a half cups of flour, one teaspoonful of sugar, two eggs. Beat eggs to a froth, add milk and sugar, and lastly flour with one small teaspoonful of baking powder. *Mrs. J. P. Lee.*

Rice Rolls.—To one pint of cooked rice add two well beaten eggs, a little rolled cracker, and a little salt. Roll into round cakes and brown in butter. *Mrs. A. D. Hagadorn.*

PASTRY AND PIES.

Extra Fine Pie Crust.—Put one pound of flour in a bowl, mix with it a teaspoonful of baking powder, whip the whites of two eggs to a stiff foam, put them in the center of the flour, with a scant salt spoonful of salt, and make all into a stiff paste with about half a cupful of water. Flour the board, turn the paste on it, flour the rolling-pin, roll it out to a thin sheet. Divide half a pound of butter into three parts. Take one, spread it in little bits over the paste, dredge a little flour over it, fold the paste in three, flour the rolling pin again, roll out as before, and spread the second part of the butter over it, dredge, fold, roll again, then add the third portion of the butter, fold and roll again to the thickness for a pie, one-third of an inch. This pastry has to be baked very quickly. *Mrs. E. F. Cooley.*

Puff Paste.—Half a cup of lard, half a cup of butter, one-fourth cup of water, with flour to mix.

Mrs. A. M. Robson.

Apple Custard Pie.—Take five tablespoons of sour apple sauce, after it is well stewed and sifted, sweeten to taste, add one-half of a lemon. Take the yolks of two eggs and beat with sugar and add to the apple, with milk according to the size of the pie, adding this just before putting the pie into the oven. Beat the whites, and as soon as the pie is baked spread them over it, sprinkle a little white sugar and set in the oven for five minutes. *Mrs. Carpenter.*

Lemon Custard Pie.—One and a half cups of white sugar, one and a half tablespoons of flour, one heaping teaspoonful of butter; stir these ingredients together, then grate in one large lemon and add three cups of boiling water, stirring all the time. Beat four eggs separately, add the yolks then the whites. *Mrs. Dr. Nottingham.*

Lemon Pie.—One cup of sugar, half cup of warm water, two tablespoons of corn starch rubbed smooth in cold water, a small piece of butter, grated rind and juice of one lemon; cook till clear, and when cold add the yolk of one egg, have an undercrust well baked, and pour the ingredients into it; when cool make a stiff frosting, spread over the top, and set in the oven to brown. *Mrs. B. W. Wilson.*

Lemon Pie.—One cup of boiling water, one cup of sugar, one tablespoon of corn starch, yolks of three eggs, grated rind and juice of one large lemon. Cook in a farina kettle. Bake the crust, then fill with the custard and add the beaten whites. Return to the oven to brown. *Mrs. Prudden.*

Pumpkin Pie.—Two cups of pumpkin, three cups of milk, one large cup of sugar, half cup of molasses, one tablespoon of flour, one teaspoon of ginger, one teaspoon of cinnamon, two eggs; this will make two pies. *Mrs. J. N. Bush.*

Currant Pie.—One cup of mashed currants, one cup of sugar, one cup of water, two tablespoons of flour, the yolks of two eggs, using the whites for frosting. Bake with one crust. *Mrs. J. N. Bush.*

Cracker Pie.—Twelve crackers soaked in two cups of coffee, one cup of chopped raisins, one of currants, one and a half cups of sugar, half cup of butter, half cup of molasses, quarter cup of vinegar, three apples chopped fine, quarter pound of citron, one nutmeg, one teaspoon of cin-

namon and a very little cloves. Add one tablespoonful of brandy to each pie. *Mrs. Clinton Spencer.*

Lemon Pie.—One lemon chopped fine, one cup of raisins chopped fine, one cup of sugar, one cup of cold water, one egg, one tablespoon of corn starch. Mix thoroughly, only using the under crust. It is better if baked in a slow oven. *Mrs. L. C. Storrs.*

Lemon Pie.—The juice and grated rind of one lemon, one cup of white sugar, the yolks of two eggs, three tablespoonful of flour, and sufficient milk to fill a plate; make with only undercrust. Bake till nearly done then add a frosting made of the beaten whites of two eggs and two tablespoonful of powdered sugar. Set back in the oven and brown slightly. *Mrs. C. Chittenden.*

Sunday Pie.—Make your pie-crust the day before. Take two eggs, one large tablespoon of cornstarch, two-thirds of a cup of sugar, two teacups of milk, boil the yolks, sugar, and starch until thick, lay it on the crust and cover with a frosting made of the beaten whites of the eggs and one-third of a cup of sugar. Put in the oven and bake a nice brown. *Mrs. Ferry.*

Squash Pie.—One cup of stewed squash, one small cup of sugar, one pint of milk, two eggs, two tablespoons of melted butter, a little salt, ginger, and cinnamon. *Mrs. A. E. Silk.*

Pumpkin Pie.—One cup of stewed pumpkin, one coffee-cup of milk, three eggs, a piece of butter the size of a walnut, two teaspoons of cinnamon, one teaspoon of ginger, a little salt and pepper. Sweeten with molasses. *Mrs. A. E. Silk.*

Blackberries for Pies.—Seven pounds of berries, four pounds of sugar, one pint of vinegar. Place in a crock alternate layers of berries and sugar, pour the vinegar over it and let it remain until morning. Scald the sugar and vinegar, and pour back on the berries. The third morning scald all together. *Mrs. E. H. Whitney.*

Squash Pie.—For every cup of squash (prepared in the usual way) add one tablespoon of flour, one tablespoon of molasses, a cup and a half of rich milk, a little salt, a few drops of lemon extract, or fresh lemon, and sugar to taste. *Mrs. Ferry.*

Cherry Pie.—Make a pie-crust of four tablespoonsful of lard, one tablespoonful of water, and a little salt; add flour enough to roll it out. Line a pie-tin with it. One cup of canned or fresh cherries, one cup of sugar, half cup of milk, a piece of butter the size of a hickory nut. Put the cherries in the tin lined with the crust, beat sugar, milk, and butter to a custard and pour over the cherries. Bake in a quick oven. *Mrs. H. Bertch.*

Peach Pie.—Line a deep dish with soda biscuit dough or pie crust rolled one-fourth of an inch thick, fill with peaches pared, sprinkled with sugar and a little flour, and if not too juicy, add about two tablespoonsful of water, put on the upper crust, secure the edges and bake. Eat with cream.

Cream Pie.—One pint of milk or cream, three tablespoons of corn starch, yolks of three eggs, three-fourths cup of granulated sugar, one tablespoon of vanilla. Mix the corn starch smooth with a little of the milk, scald the rest in a farina kettle, add the corn starch, and when thickened stir in the well beaten yolks and the sugar. Bake an under crust, and when the custard is nearly cold add the vanilla, then fill the crust and cover the top with a frosting made of the whites of the eggs sweetened and flavored. Brown in the oven. *Mrs. E. H. Whitney.*

PUDDINGS AND SAUCES.

Brown Pudding.—One cup of butter, one cup of molasses, one cup of sour milk, one cup of chopped raisins, one teaspoon of soda. Cloves, cinnamon, nutmeg, and a pinch of salt. Flour enough to make a stiff batter. *Mrs. E. R. Merrifield.*

Pudding Sauce.—One egg, three-fourths of a cup of sugar, beat to a stiff froth, then add a piece of lemon or other flavoring, and just before sending to the table pour over it half a cup of sweet milk. *Mrs. Merrifield.*

Custard Souffle.—Two scant tablespoons of butter, one cup of milk, two tablespoons of pulverized sugar, four eggs, two tablespoons of flour. Let milk boil. Beat flour and butter smooth, add gradually the boiling milk, cook eight minutes, constantly stirring. Beat sugar and yolks together and add to the cooked mixture. When cold add the stiff whites, and bake in buttered dish twenty minutes in an even oven. Serve immediately with cream or sauce.

Mrs. E. C. Chapin.

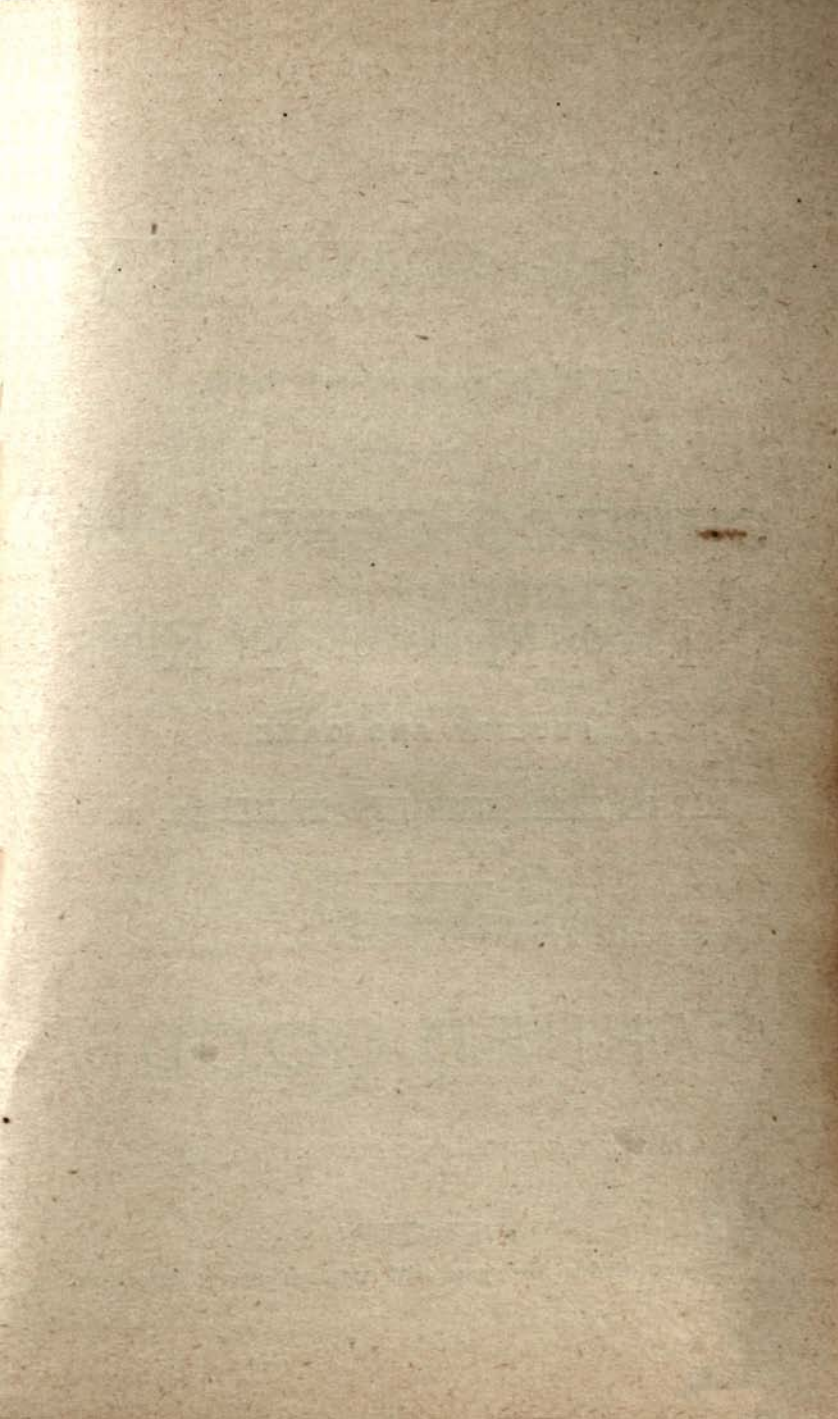
Marion Harland's Wayne Pudding.—Two full cups of prepared flour, half a cup of butter, one cup of powdered sugar, one lemon, the juice and half the grated peel, half pound of citron, cut into very thin strips, five eggs, whites and yolks beaten separately. Cream, butter and sugar; add beaten yolks, whip up light with the lemon, then add the whites alternately with the flour. Butter a mold abundantly, line it with the strips of citron; put in the batter a few spoonfuls at a time; cover and set in a pan of boiling water, in a good oven. Keep plenty of boiling water in the pan and cook steadily for one hour and a half. Dip into cold water and turn out on a hot plate and eat with sauce.

Mrs. H. G. Reynolds.

Yankee Pudding.—One cup of raisins, one cup of currants, one cup of suet, one cup of molasses, one cup of strong coffee, one lemon, one teaspoonful each of cloves, cinnamon and allspice, one level teaspoonful of soda, and flour enough to make a stiff batter. Steam three hours and eat with sauce made of one teacup of sugar, one level tablespoonful of flour, mixed together, over which pour a cup and a half of boiling water, juice of one lemon, and let all come to a boil.

Mrs. H. G. Reynolds.

Strawberry Shortcake.—Make a tea biscuit of one quart of flour and three teaspoons of baking powder, a piece of butter half the size of an egg, and milk to roll out soft. Bake in a flat tin, and when done cut the cake through the center with a strong thread. Have your butter, strawberries, and sugar all ready. Butter both halves plentifully. Put your berries on the under half very quickly and thickly, cover with plenty of granulated sugar and small pieces of



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butter; then turn the upper half upside down, letting the top crust come next to the berries. Cover once more with berries, butter and sugar, and turn whatever juice there is left in your berry dish over the top. Serve at once.

Mrs. F. E. Robson.

Cranberry Shortcake.—Prepare a light delicate crust as for strawberry shortcake. Spread plentifully with melted butter to make it rich. To three pints of cranberries add three and a half cups of sugar and stew with sufficient water to make a stiff jelly. When partly cool spread the crusts with a thick layer of the cranberries. Sprinkle with sugar and grate nutmeg over them, and put together.

Mrs. F. M. Cowles.

Prune Pudding.—One pound of prunes cooked soft and dry, then rub through a colander. Add two cups of sugar and the whites of five eggs beaten stiff. Bake fifteen minutes in a quick oven.

Dressing.—Yolks of five eggs, two-thirds of a cup of sugar, one pint of milk. Make a boiled custard and flavor with vanilla.

Miss Minnie Thomas.

Orange Pudding.—Five sweet oranges sliced in a pudding dish. Remove all seeds, and sugar well. Make a soft custard of one pint of milk, yolk of three eggs, one tablespoon of corn starch, one cup of sugar. When cold pour over the oranges. Beat the whites stiff and add a little sugar. Pour over the pudding and brown in the oven. Peaches or bananas are nice served in like manner.

Mrs. John Jay Bush.

Snow Pudding.—Stir into one quart of boiling water four tablespoons of cornstarch with a pinch of salt and a lump of butter the size of an egg. When thoroughly cooked add the beaten whites of three eggs and pour into molds. When cold serve with sauce.

Sauce.—Cook one pint of sweet milk, one tablespoon of cornstarch, beaten yolks of three eggs, half a cup of sugar. Flavor with vanilla.

Mrs. Peter Clark.

Rice Pudding without Eggs.—Two quarts of milk, one half teacup of rice, one cup of sugar, half cup of raisins. Wash the rice and put it, with the rest of the ingredients, into

the milk. Bake slowly from two to three hours (spoil if overbaked). Stir two or three times the first hour of baking. If properly done this pudding is delicious. To be eaten cold.

Mrs. F. B. Lee.

Meringue Pudding.--One pint of bread crumbs, one quart of milk, one cup of sugar, yolks of four eggs, a piece of butter the size of an egg, the rind of one lemon grated. Mix together and bake half an hour. When done spread over the top a thin layer of preserves, and over that the whites of two eggs well beaten, with a cup of white sugar, and the juice of the lemon. Bake in the oven till brown.

Mrs. Grange.

Lemon Pudding.--Two eggs, four tablespoons of flour, half cup of sweet cream, one cup sweet milk, one tablespoonful of butter, one cup of sugar, grated rind and juice of half a lemon. Bake in a moderate oven.

Mrs. C. M. Chittenden.

Delmonico Pudding.--One quart of milk, three tablespoons of cornstarch, six tablespoons of sugar, five eggs, yolks only. Boil three or four minutes, pour into a pudding dish; beat the whites of the eggs to a stiff froth, add six tablespoons of sugar, pour over the pudding and brown in the oven.

Lou. Westcott.

Caramel Custard.--Take one large cup of sugar, melt on the stove in shallow pan with nothing to moisten it; have ready one pint of milk nearly boiling, add the sugar, then take two tablespoonsful of cornstarch, moistened with a little cold milk, add this to the milk and sugar, let thicken on the stove, stirring all the time to avoid lumps. Flavor, let cool, and serve with cream and sugar.

Grace Smith.

Rice Pudding.--Put in a farina kettle one cup of rice, one teaspoon of salt, one quart of milk. Let it boil one and three-fourths hours. Then stir in the beaten yolks of four eggs and one cup of sugar. Beat the whites to a froth, flavor and put on the pudding. Place in the oven to brown.

Mrs. E. H. Whitney.

Graham Pudding.--One cup of sweet milk, one cup of molasses, one cup of chopped raisins, two and a half cups of graham flour, one teaspoonful of soda dissolved in a little warm water. Steam three hours.

Mrs. S. Johnson.

Fig Pudding.--Half a pound of the best figs, washed and chopped fine, two teacupful of grated bread, half a cupful of sweet cream, half a cup of sugar and one cupful of milk. Mix the bread and cream, add the figs, then the sugar, and the milk last. Pour the mixture into a mold and either steam or boil in a pudding bag till soft. To be eaten with a liquid sauce. *Mrs. George Brazell, Detroit.*

Pudding Sauce.--Two eggs, a piece of butter the size of an egg, one cup of sugar. Beat this hard. Let it just come to a boil. Flavor with sherry wine. *Mrs. S. L. Smith.*

Cream Tapioca Pudding.--Soak three tablespoons of tapioca in water over night; put the tapioca into a quart of boiling milk, and boil half an hour; beat the yolks of four eggs with a cup of sugar, add three tablespoons of cocoanut, freshly grated cocoanut is the best, stir in and boil ten minutes longer, pour into the pudding dish; beat whites of the four eggs to a stiff froth, stir in three tablespoons of sugar, put this over the top of the pudding, sprinkle on cocoanut and brown for five minutes. Very nice flavored with grated lemon peel. *Mrs. G. W. Bement.*

Omelet Souffle.--One cup of flour, one pint of milk, one tablespoonful sugar, butter size of an egg. Scald milk, flour, butter, and sugar together. After the batter is cold stir in the yolks of five eggs. Add the whites of the eggs well beaten. Bake in a quick oven. *Mrs. John Jay Bush.*

Sauce.--One cup of sugar, half cup of butter, one egg, juice and grated rind of one lemon; beat well together. Just before serving add half a pint of boiling water.

White Wheat Pudding.--Two cups of white wheat flour, half teaspoonful of salt, half teaspoonful of soda, one cup of milk, half a cup of molasses, one cup of stoned raisins. Steam two and a half hours. Serve with sauce.

Foamy Sauce.--Whites of two eggs, one cup of sugar, one cup of boiling milk, juice of one lemon, beat whites till foamy, add sugar, beat till stiff, then add milk and lemon. *Mrs. John Jay Bush.*

Spanish Bunn.—One cup of brown sugar, four tablespoonsful of melted butter, one egg and the yolks of two more, half cup of sour milk, fill cup with molasses and a teaspoon of soda in this cup, one and a half cups of flour, one tablespoonful of cinnamon. Frosting is made with the other two whites of eggs and granulated sugar.

Mrs. H. Bertch.

Pudding Sauce.—To one pint of cream add one dozen stale macaroons rolled fine, or fresh ones may be used if they are dried before rolling. Nice for cold puddings.

Mrs. C. H. Roberts.

Suet Pudding.—One cup of suet, one cup of molasses, one cup of bread crumbs and one of water, two cups of flour, one cup of raisins and one of currants, one teaspoon of soda. Steam.

Mrs. Marvin.

Black Pudding.—One cup of New Orleans molasses, one cup of chopped raisins, one cup of warm coffee, half cup of chopped suet, yolks of two eggs, one teaspoon of soda, two and a half cups of flour. Steam two hours.

Sauce.—One cup of sugar, half cup of butter stirred to a cream, whites of two eggs beaten to a froth, juice of one lemon.

Mrs. H. S. Raymond.

Puff Pudding.—Three eggs, one pint of milk, half pint of flour; beat the yolks of the eggs, half of the milk and the flour together until light, then add the whites, beaten stiff, and the other half of milk and flour. Bake in buttered tins. Eat with thin sauce.

Jane H. Smith.

Cottage Pudding.—One cup of milk, half cup of butter, half cup of sugar, two eggs, one pint of flour, two teaspoonsful of baking powder, a little salt. Bake forty minutes. Serve with sweet sauce.

Mrs. Merrifield.

Maple Sugar Sauce.—Make a syrup of one cup of maple sugar, and half a cup of water, let boil twenty-five minutes, then stir in the boiling sugar two tablespoons of butter braided with one teaspoon of flour.

Apple Tapioca Pudding.—Pare and core enough apples to fill a dish; (put into each apple a bit of lemon peel if you like.) Soak one-half pint tapioca in one quart lukewarm water one hour; add a little salt; flavor with lemon; pour over apples. Bake until apples are tender. Eat when cold with cream and sugar.
Marion Carpenter.

Snow Pudding.—One-half box of Cox's gelatine dissolved in one-half pint cold water, then add one-half pint of boiling water, the juice of two lemons, one pint of powdered sugar, strain and let stand until it begins to quiver, then beat in the whites of four eggs beaten to a stiff froth, and pour into moulds.
Mrs. Marvin.

Kiss Pudding.—Yolks of three eggs, half cup of sugar, one and one-half tablespoons corn starch. Beat this until light. Add to this one pint boiling water and let boil until it thickens. Beat the whites of the eggs stiff, add one-half cup sugar, and spread over the top and brown.
Jane A. Smith.

Tapioca Pudding.—One teacup of tapioca, one quart of milk. Set the milk in boiling water and cook until the tapioca is soft. Beat the yolks of four eggs with one cup of sugar, and stir in while hot. Flavor with lemon and vanilla. Beat the whites to a froth with a little sugar, spread on the pudding, and set in the oven to brown. Serve cold.
Mrs. W. Raplee.

Tapioca Pudding.—Soak five tablespoons of tapioca in one quart of new milk over night and in the morning put it over a kettle of hot water and stir it occasionally until it thickens, then add the yolks of four eggs, one tumbler of cream, one-half tumbler of wine filled up with sugar, grated rind of one lemon and a little salt, and the whites of eggs well beaten put in last. Bake one-half hour in quick oven and eat cold.
Mrs. Whitehead.

CREAMS, JELLIES, AND LIGHT DESSERTS.

Orange Jelly.—The juice of five oranges and two lemons, one cup of sugar, half a box of gelatine; soak gelatine in half pint of cold water for half an hour, then add half pint of boiling water, place in the steam of the kettle. When dissolved add juice and sugar. Strain through a muslin and pour into molds.

Gateau de Pomme.—Two pounds of apple, one pound of sugar, stew three-quarters of an hour, mash and add lemon juice. Put in mold and eat with cream or custard.

Mrs. E. C. Chapin.

Charlotte de Russe.—Two quarts of sweet cream, fourteen ounces pulverized sugar, one and one-third boxes Cox gelatine, lemon or vanilla flavoring. Pour the cream into the pan you wish to whip in; whip very lightly with wire until it is thick. While whipping dissolve the gelatine in a little sweet cream, over a kettle of hot water. When the cream is thoroughly whipped add sugar and flavoring; after which add the gelatine, being careful not to have too warm, and stir just enough to mix thoroughly with cream. Set away to congeal in a cool place. Line a dish with sponge cake and pour in the russe. Ornament the top with whipped cream if you like.

Mrs. L. S. Hudson.

T. Teall, Caterer.

Pineapple Sherbet.—Juice of can of pineapple, one pint of water, one pint of sugar, one tablespoon of gelatine, whites of three eggs. Boil sugar and water, then add juice and gelatine and cool. When partly frozen add the stiff whites of eggs. Any other fruit juices can be used.

Mrs. E. C. Chapin.

Lemon Jelly.—One box gelatine dissolved in one pint of cold water; let stand one hour. Add one quart of boiling water and two pints of sugar. Add to this the juice of three lemons, cut the rind in slices and put in. Strain all through a cloth and put in molds to cool. *Jane A. Smith.*

Fruit Salad.—Six oranges, three bananas, one can of pineapple; cut in small pieces or mix in a dish; draw off the juice, and dissolve it over the fire with half box of

gelatine; sweeten to taste and pour over fruit; when hard put grated cocoanut over. Any kind of fruit can be substituted for the oranges.

Mrs. J. Just Broas.

Charlotte Russe.—Beat one pint of cream till thick and foamy; beat the whites of four eggs to a very stiff froth; soak two tablespoonsful of Cox's gelatine in two tablespoonsful of cold water one hour, then add two tablespoonsful of boiling water; let it cool; add to the cream two-thirds of a cup of pulverized sugar. Flavor with vanilla; stir in the eggs; last the gelatine, and beat with an egg-beater till well blended. Pour into molds lined with lady's fingers. In summer double the quantity of gelatine if you wish to turn it out on a dish.

Mrs. Frank Kedzie.

Almond Bavarian Cream.—Take three ounces of sweet and one ounce of bitter almonds, blanch and skin them and pound them into fine pieces; add a pint of cream, three or four tablespoonsful of sugar, four tablespoonsful of gelatine soaked as before described. When about to thicken stir until very smooth, then stir in lightly a pint of thick cream whipped, and put in a mold.

Mrs. Marvin.

Moonshine.—Beat the whites of six eggs to a stiff froth, then add gradually six tablespoons of powdered sugar, beating not less than thirty minutes; then beat in one heaping tablespoonful of preserved peaches cut fine, or fresh fruit or jellies may be used, but not very juicy fruit. Set on the ice until thoroughly chilled. Serve with rich cream sweetened and flavored with vanilla. This quantity is enough for seven or eight persons.

Mrs. Clarence Bement.

Pineapple Sponge.—One can pineapple cut in small pieces, three bananas sliced, one ounce gelatine dissolved in a half pint of hot water; pour the pineapple juice into the dissolved gelatine, sweetening to taste. When thoroughly mixed pour over pineapple and banana and mold. Serve cold with whipped cream.

Mrs. J. Just Broas.

Snow Cream.—Beat the whites of five eggs to a stiff froth, add two large spoonsful of pulverized sugar, flavor with pineapple. Beat the whole well together, and then add a pint of thick cream which has been whipped until stiff. Serve with oranges, bananas, or any other desired fruit.

Mrs. Earl.

Pineapple Ice Cream.—Pare a ripe pineapple, or use a quart can of pineapple. Chop it up fine and pound it to extract the juice; cover it with sugar, and let it lie in a dish until the sugar has entirely melted; strain the juice into a quart of rich cream, and add a pound of loaf sugar. Beat it well and freeze. Strawberry and red raspberry cream is easily made by straining a quart of ripe fruit through a thin muslin bag; beat into the juice a pound of sugar very gradually and slow y. Add a quart of cream. A very rapid way of freezing cream is to place it in a glass fruit can and set it in a deep pail. Chop your ice very fine and use very coarse salt.

Mrs. John Whiteley.

Banana Cream.—Slice four bananas into a shallow dish. Make a cream of one pint of milk, one half cup of sugar, yolks of two eggs, and one teaspoonful of cornstarch. Cook in a double boiler till thickened, and pour over the fruit while hot. Beat the two whites till stiff, and sweeten; stir lightly into the cream and serve cold.

Miss Westcott.

Lemon Meringue.—Beat the yolks of four eggs very feathery, add one cup of powdered sugar, the grated rind and juice of one lemon, one large spoonful of corn starch smoothed in one cup of milk, one teaspoonful of melted butter. Bake in a deep fire-plate lined with puff-paste until well set. Beat the whites of the eggs to a stiff froth, with three spoonsful of sugar. Spread this on top of the meringue after it is baked, then return to the oven and brown delicately.

Miss Westcott.

Charlotte Russe.—Line a mold with lady-fingers. Take a quart of cream, whip, sweeten, and flavor with vanilla; dissolve half an ounce gelatine and beat into the cream a very little at a time, beat all hard and add the whites of three eggs beaten to a stiff froth. Beat till it begins to stiffen and then carefully pour it onto the cake. When mold is half full put in another layer of cake and fill up with cream. Put into a cold place and turn out on a plate.

Mrs. H. G. Reynolds.

Chocolate Blanc Mange.—One ounce of gelatine dissolved in as much water as will cover it (about two-thirds of a pint), three ounces of grated chocolate, one quart of milk

and half a pound sugar. Boil the milk, sugar and chocolate together five minutes, put in gelatine, boil five minutes more, stirring all the time; add a teaspoonful of vanilla extract, and put in molds to cool; eat with whipped cream. It should be made the day before needed.

Mrs. H. G. Reynolds.

Nut Ambrosia.—To half box gelatine add one quart of hot water. Let this set until thoroughly dissolved, then add juice of four lemons. Let all come to a good boil, when just cool, add one pound of blanched almonds chopped fine, then on top lay half pound of candied cherries and serve with whipped cream.

Grace L. Smith.

Ambrosia.—One grated cocoanut, ten oranges picked to shreds, one pound of powdered sugar. Very nice to serve with ice cream.

Mrs. M. Marvin.

CAKES.

LOAF CAKES.

White Cake.—Whites of fourteen eggs beaten to a stiff froth and into which beat one pound of powdered sugar. Cream and mix into this four large tablespoons of butter. Beat till light, then stir in lightly though well one quart of flour, two tablespoonsful of milk, one tablespoonful of essence of lemon, two teaspoonsful of baking powder.

Mrs. H. G. Reynolds.

Corn Starch Cake.—Two cups of sugar, one cup of butter, one cup of sweet milk, whites of seven eggs, two teaspoons of baking powder, two teacups of flour, one teacup of corn starch. Flavor with rose water. Beat all together thoroughly, adding the whites of the eggs last.

Mrs. G. W. Frary.

Railroad Cake.—Three eggs, three tablespoons of sweet milk, one cup of white sugar, one cup of flour, two teaspoons of baking powder.

Mrs. E. W. Dart.

Marbled Cake; Light Part.—One and a half cups of light sugar, half a cup of butter, half a cup of sweet milk, one teaspoonful of baking powder, whites of four eggs, two and one-half cups of flour.

Dark Part.—One cup of brown sugar, half a cup of molasses, half a cup of butter, half a cup of sour milk, a level teaspoonful of soda dissolved in warm water, yolks of four eggs, three cups of flour, one tablespoonful each of cloves, cinnamon, nutmeg and alspice.

Cover bottom of pan with white part, as less likely to burn, and then drop in first one part and then the other irregularly.

Mrs. H. G. Reynolds.

Loaf or Layer Cake.—Break two eggs in a teacup and fill it up with cream; one teacup of sugar, one and a half teacups of flour (sifted), and one teaspoonful of baking powder. Season to taste.

White Fruit Cake.—The whites of one dozen eggs well beaten, two cups of powdered sugar, one cup of butter, one cup of sweet cream, one quart of flour, one tablespoonful of baking powder, two pounds of blanched almonds chopped fine, two cups of cut citron, two cups of grated coconut, two teaspoonsful of lemon extract.

Mrs. Dr. Hayden.

Snow Cake.—Beat one cup of butter to a cream with two cups of flour, one cup of corn starch, one cup of sweet milk, two cups of sugar, whites of eight eggs beaten to a stiff froth, three teaspoons of baking powder.

Mrs. E. W. Dart.

Sponge Cake.—One pound of sugar, two and a half even cups of flour, twelve eggs, and a pinch of salt. If the eggs are not very fresh add a little baking powder.

Mrs. E. W. Dart.

Bread Cake.—Four cups of light dough, two cups of sugar, one cup of raisins, one cup of butter, three eggs, one cup of sifted flour, half teaspoon each of cloves, cinnamon, nutmeg, and soda. Let it rise a short time before baking.

Mrs. E. W. Dart.

Sponge Cake.—One cup of sugar, one cup of flour, five eggs, whites and yolks beaten separately, and juice of one lemon. Add the flour last and stir through very lightly. No matter if it shows some.

Mrs. Geo. H. Saxton.

Black Cake.—One pound of sugar, one pound of figs, one pound of butter, twelve eggs, one pound of flour, almonds, two and a half pounds of raisins, two and a half pounds currants, one pound of citron, one tumbler of molasses, cloves, mace, nutmeg, cinnamon, bitter almond to taste.

Mrs. Geo. H. Saxton.

Corn Starch Cake.—Whites of seven eggs, two cups of sugar, one cup of butter, one cup of sweet milk, two teaspoonsful of baking powder, two teacups of flour, one teacup of corn starch. Flavor with rose water. Beat together thoroughly, adding the whites of the eggs last.

Mrs. G. W. Frary.

Pound Cake.—One and a half cups of butter, two cups of sugar, three cups of flour, nine eggs, nutmeg,

Mountain Cake.—Three cups of sugar, one cup of butter, one short cup of sweet milk, four cups of flour, two teaspoonsful baking powder, whites of twelve eggs, one teaspoonful of lemon.

Mrs. Geo. H. Saxton.

Lady's Cake.—Three fourths of a cupful of butter, two cupsful of sugar, half a cupful of milk, three cupsful of flour, the whites of six eggs, one teaspoonful of baking powder, one teaspoonful of essence of almond. Beat the butter to a cream. Add the sugar gradually, then the essence, milk, the whites of eggs beaten to a stiff froth, and the flour in which the baking powder has been mixed. Bake in one large pan or two small ones, and frost or not as you please. If baked in sheets about two inches deep it will take about twenty-five minutes in a moderate oven.

Mrs. O. F. Barnes.

Spanish Buns.—Two eggs, half a cup of sour milk, one cup of brown sugar, half a cup of butter, half a teaspoonful of soda, one teaspoon each of cinnamon and cloves, one cup of flour. Bake in a square tin. Ice with the white of one egg and four tablespoons of sugar.

Mrs. Dr. Nottingham.

Gold Cake.—One cup of sugar, half a cup of butter, half a cup of milk, two full cups of flour, yolks of six eggs, two teaspoonsful of baking powder. Flavor with nutmeg.

Mrs. Marvin.

Coffee Cake without Eggs.—Three-fourths of a cup of butter, one cup of brown sugar, one cup of New Orleans molasses, one cup of strong cold coffee, one teaspoonful of soda in the molasses, one-half teaspoonful in the coffee, one nutmeg, two tablespoonsful of ground cinnamon, one of cloves, one cup of seeded raisins, flour enough to make a stiff batter.

Marion Carpenter.

Washington Cake.—One and a half cups sugar, half a cup of butter, one cup of milk, two and two-thirds cups of flour, whites of three eggs, two teaspoonful of baking powder.

Mrs. Marvin.

Coffee Cake.—Half a cup of butter, one cup of sugar, two eggs, half a cup of molasses, half a cup of cold coffee, two cups of flour, one teaspoonful of soda in the coffee, one teaspoonful each of cloves, mace, and cinnamon.

Mrs. C. L. Seeley.

✧ *Angels Food.*—Eleven eggs, whites only, one and a half tumblers of granulated sugar, one tumbler of flour, one teaspoon of vanilla, one teaspoon of cream of tartar. Sift the flour four times then add the cream of tartar and sift again, but have the right measure before putting in the cream of tartar. Sift the sugar and measure. Beat the eggs to a stiff froth on a large platter; on the same platter add the sugar very lightly, then the flour very gently, then the vanilla; do not stop beating until you put it in the pan to bake. Bake it forty minutes in a very moderate oven. Try with a straw and if too soft let it remain a few minutes longer. Turn the pan upside down to cool, and when cold take out by loosening around the sides with a knife. Use a pan that has never been greased, and there must be on the edge three projections of tin an inch or two deep, so that there will a space between the pan and the table when it is turned upside down. The tumbler for measuring must hold two and one-quarter gills.

Mrs. T. C. Abbot.

Ice Cream Cake.—Two cups pulverized sugar stirred to a cream with one cup butter, one cup milk, whites of eight eggs, two cups of flour, one cup of cornstarch. Flavor with lemon extract. Two teaspoonful of baking powder.

Mrs. Dr. Notingham.

Dedicate Cake.—One cup sugar, one-half cup butter, one cup milk, two full cups of flour, whites of six eggs, two teaspoons baking powder. *Mrs. Frank Kedzie.*

White Cake.—One cup sugar, one-half cup butter, one-half cup sweet milk, whites of four eggs, one and one-half teaspoons baking powder, one cup and one tablespoon of flour. Flavor with almond. *Mrs. Hatch.*

White Mountain Cake.—One cup butter, three cups sugar, whites of ten eggs beaten stiff, one-half cup sweet milk, three and one-half cups flour, one teaspoonful baking powder. Flavor to taste. *Mrs. E. W. Dart.*

Sour Milk Cake.—One cup sugar, one-half cup butter, stir together; one-half cup sour milk, one teaspoon soda (in milk); two eggs well beaten, one and one-half cups sifted flour, nutmeg to taste. Bake slowly. Nice to be eaten warm for tea. *Mrs. A. E. Cowles.*

Coffee Cake.—One cup prepared coffee very strong, one cup of sugar, one cup of molasses, one cup of butter, one egg, one and one-half cups raisins, one ounce citron, one teaspoonful soda, one tablespoon each cloves, cinnamon and alspice. Bake in moderate oven. *Mrs. H. G. Reynolds.*

Bread Cake.—Two cups of light dough, two-thirds of a cup of butter, one and one-half cups of sugar, two eggs, one teaspoon soda, one cup of raisins, one-half teaspoon each of cinnamon, cloves and alspice. *Mrs. Marvin.*

Pound Cake.—One pound of sugar, one pound of flour, one pound of eggs, and three-fourths of a pound of butter. Eggs beaten separately, whites put in with the flour. No milk and no baking powder. *Mrs. F. B. Lee.*

FRUIT CAKES.

Fruit Cake.—Ten pounds stoned raisins, two pounds of citron, one and a quarter pounds of flour, one pound of butter washed free from salt, one pound dark brown sugar, one dozen eggs, half pint of molasses, two-thirds of a pint of good brandy, half a pint of sweet cream, two ounces of cinnamon, one ounce of cloves, one ounce of mace, one ounce of alspice, one nutmeg, the rinds of three lemons

grated fine. If you do not wish the trouble of stoning so many raisins you can put in two or three pounds of English currants in place of the same quantity of raisins. If you use all raisins a pound and a half of flour will not be too much.

Directions for Making.—Mix all the fruits, currants, raisins and citron thoroughly together, pulling apart the matted raisins so as to mix the flour thoroughly through them. Then sift in the flour and rub through the fruit. Put your butter and sugar into your cake bowl and rub them thoroughly together to a cream; separate your eggs, put the yolks into the butter and sugar and stir them thoroughly together, then add spices, molasses, cream, grated lemon peel, then stir in your fruit and flour by handfuls thoroughly through it all. Whip the whites of the eggs stiff, then stir your brandy into the cake, and last of all the whites of the eggs.

The following is a good recipe for lining your tins to prevent drying and burning of the fruit cake:

Grease the tins with lard, line them with heavy brown paper, make a thick flour paste that will spread, spread it on the brown paper, then add another lining of brown paper on the paste, grease the brown paper, then put a thickness of white tea paper over that and grease it also.

Mrs. L. S. Hudson. T. Teale (Caterer), Rochester, N. Y.

Fruit Cake.—Three cups brown sugar, one cup of molasses, one and a half cups of butter, one cup of sour milk, five cups of flour, five eggs, one teaspoon of soda, one teaspoon each of cloves, nutmeg, and cinnamon, two pounds of stoned raisins, one pound of currants, one pound of blanched almonds, half pound citron. Flavor with vanilla. This makes two large cakes. Bake slowly two hours.

Mrs. John Whiteley.

Fruit Cake.—Four eggs, one cup of butter, one-half cup of molasses, two coffee cups of sugar, one of sour milk, two heaping spoons of cinnamon, one of cloves, one of nutmeg, one of alspice, teaspoon of soda in sour milk, one-half pound of raisins chopped, rolled in flour. Bake in a six quart pan.

Mrs. Crandall.

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Fruit Cake.—One pound flour, one pound brown sugar, one pound butter, three pounds seeded raisins, two pounds currants, one pound citron, twelve eggs. Stir butter and sugar to a cream, then add the eggs, whites and yolks beaten separately, then the fruit, well dried and floured. One nutmeg, two tablespoons cinnamon. *Mrs. E. W. Dart.*

Fruit Cake.—Three cups of dark brown sugar, two cups of butter; stir together; add five beaten eggs; stir in one cup of sour milk if you have it, or sweet milk will do. One teaspoon of soda if you use sour milk, or two teaspoons of baking powder if you use sweet milk. Put baking powder in the flour; four cups of flour, two pounds of raisins, two of currants, one of citron, one cup of molasses, one tablespoon of cinnamon, one of cloves, one of alspice, one of nutmeg. The fruit is to be put in last. Bake three hours.

Marion Carpenter.

Fruit Cake.—One pound of flour, one pound of sugar, three-fourths pound of butter, two pounds of raisins seeded, two pounds of currants, one pound of citron, one-fourth pound of almonds chopped, one-half ounce of mace, one cup sour milk, a little rose water, a wine glass of wine, the same of brandy, ten eggs, one teaspoon soda, cinnamon and cloves one teaspoonful. Stir butter and sugar to a cream, then add the eggs beaten separately, stir in flour gradually, add wine, brandy and spices. Add the fruit the last thing before baking, sprinkled with flour. Bake two hours in cake pans. This cake will keep twelve years. I have kept some that length of time.

Mrs. Merrifield.

Harrison Fruit Cake.—Two cups of brown sugar, one cup of molasses, one cup of butter, half a cup of sour milk, four cups of flour, four eggs, three cups of stoned raisins, spices to taste, half pound of citron, one teaspoon of soda and two of cream tartar. Bake in two pans in a slow oven.

Mrs. A. M. Robson.

Fruit Cake.—One pound of flour, one pound of butter, one pound of brown sugar, ten eggs (whites beaten to a froth), three pounds of stoned raisins, three pounds of currants, half a pound of citron, one cup of molasses, one tablespoonful of ground cloves, two nutmegs and other spices to taste.

Better for adding half a pint of brandy. Mix thoroughly, leaving the whites of eggs till that is done. Last of all mix in one cup of flour, one tablespoonful of baking powder and add it to the mass. This recipe makes a ten pound loaf; to be baked four hours in a steady moderate oven. Baking pan to be lined with paper. *Mrs. M. W. Howard.*

LAYER CAKES.

Whipped Cream Cake.—One egg, one cup of sugar, butter size of an egg, half a cup of milk, one and a half cups of flour, one teaspoon of baking powder.

Cream.—One teacup of thick cream, two tablespoons of pulverized sugar added after cream is whipped stiff.

Mrs. L. H. Houghton.

Apple Cake.—Two eggs, whites and yolks beaten separately, one and a half cups of sugar, scant, three-fourths of a cup of butter, half a cup of sweet milk, three cups of flour, two teaspoonsful baking powder. Bake in jelly tins.

Dressing for Same.—Three good sized sour apples grated, the juice and grated rind of one lemon, one egg beaten, one cup of sugar. Cook all together three minutes and spread between the layers.

Mrs. C. M. Chittenden.

Superior Cake, Black.—One cup of butter, two cups of brown sugar, four and a half cups of sifted flour, one cup of molasses, one cup of strong coffee, four eggs, one pound of raisins, one pound of currants, quarter of a pound of citron, two teaspoonsful of cinnamon, one teaspoonful of mace, one teaspoonful of cloves.

Superior Cake, White.—One cup of butter, four and half cups of sifted flour, four cups of powdered sugar, two cups of sweet milk, two cups of corn starch, whites of eight eggs, six teaspoonsful of baking powder. Flavor slightly with bitter almond.

After the cake is cold each black loaf should be spread with a coating of lemon and sugar made as follows:

White of one egg thoroughly beaten, the grated rind of two and the juice of three lemons, and powdered sugar enough to make a thick frosting.

Lay a white loaf on each black loaf and frost as you

would any other cake, being particular not to use any other flavoring than lemon for frosting. *Mrs. Saxton.*

Chocolate Cake.—One cup of butter, two cups of sugar, three cups of flour, half a cup of sweet milk, half a teaspoon of soda, one teaspoon of cream tartar, seven eggs.

Mixture for Cake.—Half a pound of vanilla chocolate, one pint of sweet milk. Scald them together, and when cold stir in one egg and some sugar, beat all well together, and put between the cake. *Mrs. Whitehead.*

Carmal Cake.—One cup of sugar, butter size of an egg, three-fourths cup of sweet milk, whites of four eggs, two cups of flour, and two teaspoonsful of baking powder.

Icing.—Butter size of a hickory nut, one and a half cups of granulated sugar, half cup of sweet milk. Boiled until it hairs, and stirred until cool. Season to taste with vanilla and place between layers. *Mrs. L. H. Houghton.*

Layer Cake.—One cup of sugar, one cup of flour, one-third of a cup of boiling water, two eggs, two teaspoonsful baking powder, a pinch of salt; mix all the dry things to the beaten eggs, and add the boiling water. Fill with anything preferred, or use as rolled jelly cake.

Boiled Frosting.—One scant cup of granulated sugar, three tablespoonsful of water and boil till hairs. Have the white of one egg beaten stiff, mix the two, stirring constantly. Season and use while warm. *Carrie Carpenter.*

Orange Cake.—Two cups of granulated sugar, two cups of sifted flour, half a cup of water, yolks of five eggs and whites of two, one large teaspoon of baking powder, juice and grated rind of an orange. Bake in layers and put between a frosting made of whites of the three eggs, and flavor with the grated rind and juice of an orange. *Mrs. E. W. Dart.*

Mrs. Kane's Cake (Excellent).—Half a cup of butter, whites of four eggs, one cup of sugar, one-quarter of a cup of milk, one-quarter of a teaspoon of soda, half a teaspoon of cream of tartar, one and a half cups of flour. Bake in two sheets in a moderate oven.

The Cream for filling.—One cup of powdered sugar, quarter of a cup of hot water. Let them simmer. Beat the whites of an egg and mix with the above, when cold add half a cup of chopped raisins, half a cup of chopped walnuts, one tablespoon of grated cocoanut. Flavor with vanilla.

The Frosting.—White of an egg, one cup of sugar, the egg beaten to a stiff froth, adding the sugar gradually. Frost top of cake and line off into squares, ornamenting each center with half of a walnut. *Mrs. V. W. Tooker.*

Lemon Cake.—One and a half cups of sugar, one cup of butter, one and a half cups of flour, the whites of five eggs well beaten, four tablespoonsful of milk, one teaspoonful of baking powder.

Lemon Jelly.—One cup of sugar, two tablespoons of butter, two eggs and the juice of two lemons. Beat all together and boil until it jellies. *Mrs. Dr. Hayden.*

Lemon Jelly Cake.—One and a half cups of sugar, half a cup of butter, two eggs, one scant cup of milk, three cups of flour, two teaspoonsful of baking powder.

Jelly for Cake.—One lemon sliced, one cup of sugar, one egg, one teaspoonful of flour, one tablespoonful of water. Boil until it thickens. *Mrs. A. Beamer.*

White Orange Cake.—One and a half cups of sugar, one cup of flour, half a cup of butter, one cup of corn starch, half a cup of sweet milk, whites of six eggs, two teaspoonsful baking powder, one teaspoonful of lemon.

Sauce.—Grated rind and juice of two oranges, half a cup of butter, yolks of three eggs. Simmer together until the thickness of honey. *Mrs. George H. Saxton.*

Cream Cake.—One cup of sugar, one and a half cups of flour, two tablespoons of cold water, two teaspoons of baking powder.

Cream.—One and half cups of sweet milk, one tablespoon of corn starch dissolved in one-third of a cup of sweet milk, one egg, four tablespoons of sugar, a piece of butter the size of an egg. Beat well and stir into boiling milk.

Mrs. L. Hudson,

Cocoanut Cake.—To the well beaten yolks of six eggs, add two cups of white sugar, three-fourths of cup of butter, one of sweet milk, three and a half of flour, one level teaspoon of soda and two of cream tartar, whites of three eggs well beaten. Bake in jelly cake pans. For icing, beat whites of three eggs, add one cup of sugar, mix thoroughly with cocoanut, and spread evenly on the layers of cake. *Mrs. Lina Crandall.*

Thanksgiving Cake.—Make the batter as for cocoanut cake, make frosting of whites of four eggs, three teaspoons of baking powder, to be put in frosting, and three-fourths of a pound of sugar. With frosting for first layer mix rolled hickorynut meats; with that for second layer mix fine sliced figs; for third, with hickorynut meats; for fourth, with figs, and fifth mix cocoanut. *Mrs. Lina Crandall.*

Chocolate and Lemon Cake.—Two cups of sugar, four table-spoonsful butter rubbed in the sugar, four eggs, whites and yolks beaten separately, one cup of sweet milk, three heaping cups of flour, two teaspoonsful of baking powder. Bake in jelly tins.

Chocolate Filling.—White of one egg, half a cup of sugar, half a cup of milk, half a cup of grated chocolate; stir all together and let it come to a good boil. When taken off add one teaspoonful of vanilla; beat all very hard until quite smooth and spread on cake when cake is cold.

Lemon Filling.—Three lemons, grate the rind and squeeze the juice into one pound of white sugar. Six eggs, leaving out two whites; melt a quarter of a pound of butter and mix all together and cook five minutes. Stir all the time. Enough for two four layer cakes, and will keep a month in a cool place. *Mrs. H. G. Reynolds, Agr'l College.*

Sandwich Cake.—Two cups of sugar, three-fourths of a cup of butter, ~~two~~ cup of sweet milk, whites of five eggs, two and a half cups sifted flour, three heaping teaspoons of baking powder. Take out of the white cake four good table-spoonsful, and add half a cup of molasses, half a cup of flour, one cup of seeded chopped raisins, one teaspoon of cinnamon, one of cloves, a little nutmeg. Bake this in one tin; the white in two tins. Put one layer of white

and spread on jelly, then lay on dark cake and spread on jelly; frost top and sides. Straight tins with no flare on rim is the best for cake of this kind. *Mrs. E. R. Merrifield.*

FROSTINGS AND FILLINGS FOR CAKE.

Pine Apple for Cake.—Take a can of grated pineapple, or chop fine sliced pineapple, put it into a bright tin basin with the juice, let it simmer a few minutes then add half a cup of sugar, two large tablespoons of gelatine which has been soaked in a little cold water. Again simmer a few minutes and set aside to cool. When cold it ought to have the consistency of jelly, soft enough to spread easily.

Mrs. T. C. Abbot.

Lemon Butter.—Six eggs, one pound of sugar, four grated lemons, two ounces of butter. Mix all together and cook twenty minutes in a dish set in a kettle of boiling water.

Miss Thomas.

Chocolate Cream for Cakes.—Grate two squares of Baker's chocolate, add to it one cup of pulverized sugar, the yolks of two eggs well beaten and two tablespoons of milk; cook until thick, then take from the stove and stir until cool enough to put on the cake.

Banana Icing.—Whites of two eggs, one cup of pulverized sugar and a banana finely crushed through it. This must be put on a cake to be eaten the same day, as it discolors over night.

Chocolate Filling.—Grate six tablespoons of chocolate, melt in a dish and add one cup of sugar and two tablespoons of milk. When boiled thick take from the stove and pour over the well beaten whites of two eggs; whip until nearly cold, then flavor with vanilla and spread over cake.

White Frosting.—Take a large cup of confectioner's or xxx sugar. Flavor it, then add a little water and stir together. Should you get in too much water add more sugar. The frosting should be as thick as it can be stirred.

Mrs. W. K. Prudden.

Lemon Filling for Cake.—Yolks of three eggs, half a cup of sugar, rind and juice of two lemons, one tablespoon of corn starch, small piece of butter, small half a cup of warm water. Boil in farina kettle. *Susy E. Stebbins.*

Cream Filling for Cake.—One and a half cupsful of milk, two-thirds of a cup of sugar, quarter of a cup of flour. Boil the milk, mix the flour and sugar thoroughly and add gradually to boiling milk. Cook fifteen minutes, stirring constantly. When cool flavor with vanilla or chocolate. *Mrs. A. C. Stebbins.*

Filling for Cake.—One cup of fine sugar, quarter of a cup of water; cook until it feathers and add gradually to the beaten white of an egg. When cold add half a cup of chopped raisins, half a cup of chopped walnuts, one tablespoonful of grated cocoanut, and flavor. *Mrs. A. C. Stebbins.*

Almond Cream for Cake.—One cup of thick cream, one tea-cup of pulverized sugar, one pound of almonds blanched and chopped. Whip the cream, and flavor; then stir in the almonds and spread between the layers of cake when cold. This should be eaten the day it is made. *Mrs. W. K. Prudden.*

Frosting.—One cup of light brown sugar, cover with water, let it boil hard. Beat the white of an egg to a stiff froth and pour the boiling sugar very slowly over the egg; beat until nearly cold. Can be used with or without flavoring. White frosting can be made in the same way using white sugar instead of brown. Flavor to taste. *Mrs. E. H. Whitney.*

Boiled Frosting.—One cup of sugar, four tablespoonsful of water. Boil together five minutes. After it comes to a boil pour this slowly on the well beaten whites of three eggs. Stir until cold. *Mrs. Chas. Broas.*

Yellow Icing.—Yolk of one egg to nine heaping teaspoonsful of pulverized sugar, and flavor as you like it. *Mrs. C. M. Chittenden.*

Ice Cream Icing.—Two cups of pulverized sugar boiled to a thick syrup, three teaspoons of vanilla; when cool add the whites of two eggs well beaten, flavor with two teaspoons of citric acid. *Mrs. C. W. Butler.*

Frosting.—One cup of white sugar, half a cup of sweet milk, and a piece of butter the size of a walnut. Put all on the stove in a flat bottomed tin (not too large or thin a tin or the frosting will thicken too soon), let this boil up about ten minutes, or until a thick syrup, stirring often to keep it from clogging. When ready take it off the stove, flavor, and begin at once to beat it with a silver fork and continue until it becomes thick and crusty. Do not beat too long or it will get hard before you have time to spread it on the cake. Spread on with a knife dipped occasionally in hot water.

Mrs. E. A. A. Grange.

SMALL CAKES.

Snow Balls.—One and one-half cups of flour, two-thirds of a cup of butter, one-half pint of boiling water. Boil butter and water together, and stir in the flour while boiling; let it cool and add five well beaten eggs; drop on tins and bake thirty minutes in a quick oven. When cool cut off a piece of the top and fill with cream whipped solid, flavored and slightly sweetened, then replace the top.

Mrs. H. B. Baker.

Maple Sugar Cakes.—Three cups of maple sugar, shave a little and cream with one-half cup of butter, add one cup of sour milk, one even teaspoon of soda, flour enough to thicken, chop and add the remainder of the sugar.

Miss Minnie Thomas.

Cream Puffs.—One cup water, one half cup butter; when boiling stir in one cup sifted flour; when cold add three eggs well beaten. Beat thoroughly the whole mixture, drop in tins, and bake twenty-five minutes.

Custard for Puffs.—One cup sweet milk, one egg, one tablespoon cornstarch, one cup sugar. Flavor with vanilla.

Mrs. L. Hudson.

Jelly Roll.—Four eggs, three-fourths cup pastry flour, one-half cup powdered sugar. Beat the yolks of the eggs and the sugar to a froth; beat the whites to a stiff, dry froth and add to the yolks and sugar. Add the flour and stir quickly and gently. Bake in one shallow pan twenty minutes. While it is yet warm, cut off the edges, and

spread the cake with any kind of jelly, roll up, and pin a towel around it. Put in a cool place until serving time.

Mrs. A. E. Silk.

Jelly Roll.—One cup sugar, one cup flour, three eggs beaten separately, three tablespoons boiling water, one full teaspoon baking powder; beat all together ten minutes. Bake in two long sheets; roll while hot. *Mrs. A. M. Robson.*

COOKIES.

Vanilla Cookies.—Two eggs, one cup sugar, one cup butter, two teaspoons cream tartar, one teaspoon soda, enough flour to roll out thin, a little more than a tablespoon of vanilla. Bake in a quick oven. *Miss Thomas.*

Maple Sugar Cookies.—Two teacups maple sugar, chopped or scraped, one teacup butter, one-half teacup sour milk, one-half teaspoon soda, flour to make stiff.

Susie E. Stebbins.

Jumbles.—One cup of butter, two cups of granulated sugar, three and half cups of flour, half a cup of sweet milk, one cup of currants, three eggs, three teaspoons of baking powder, half a nutmeg.

Mrs. E. W. Dart.

Bachelor Buttons.—Rub two ounces of butter into five ounces of flour, add five ounces of white sugar, one beaten egg and flavor. Roll into small balls with the hands and sprinkle with sugar. Bake in tins covered with buttered paper.

Mrs. C. M. Chittenden.

Cream Cookies (very nice).—One cup of butter, one cup of sour cream, two cups of sugar, two eggs, one teaspoon of soda in cream, one teaspoon of vanilla. Beat to a cream the butter and sugar, then add the rest, and mix very soft, and roll quite thick.

Mrs. C. L. Seeley.

Delicious Cookies.—One cup of sugar, one cup of melted butter, one egg, one teaspoon of soda, flour enough to roll well. After mixing well stand half an hour before rolling out. Roll very thin. Cut two sizes, bake lightly and put together with jelly. The best ever eaten.

Mrs. L. S. Hudson.

Cookies.—Four eggs, two cups sugar, one cup butter, one teaspoon of soda, season and mix soft.

Mrs. L. G. Carpenter.

Sour Cream Cookies.—Two cups of sugar, one cup of butter, half a cup of milk or cream (sour), one teaspoon of soda (in milk); mix soft and roll thin. Bake carefully.

Mrs. A. E. Cowles.

Cookies without Eggs.—Two cups of sugar, one cup of butter, one cup of sour milk, one level teaspoon of soda, one heaping teaspoon of baking powder. Sift one quart of flour in a pan, put in butter, baking powder, soda, a little salt, caraway seeds, and sugar; mix thoroughly with the hand; add sour milk and flour enough to roll.

Mrs. Raymond.

German Cookies.—One pound of brown sugar, half a cup of lard, one teaspoon of salt, one quart of molasses, one pint of sour cream, quarter of a pound of citron, quarter of a pound of almonds, chop citron and almonds, one ounce of cloves, one ounce of cinnamon, one nutmeg, three-fourths of a tablespoon of soda. Mix about as any cookies.

Mrs. Eliza E. Bush.

GINGER CAKES AND COOKIES.

Molasses Cookies.—Two cups of molasses, one cup of butter, one cup of sugar, one teaspoonful of ginger, half a teaspoonful of cinnamon, two eggs, four tablespoonsful of boiling water on two even tablespoonsful of soda.

Mrs. S. Johnson.

Molasses Cookies.—One and one-half cups of New Orleans molasses, half a cup of sugar, a full cup of butter, two eggs, a teaspoon of ginger, a heaping teaspoon of soda. Beat the whites of the eggs to a stiff froth, and yolks should be well beaten into the whites. Melt the butter, dissolve the soda in a little boiling water and add the last thing. Mix very soft and bake in a quick oven.

Nella Stocking.

Ginger Cookies.—One teaspoon of soda in a teacup and add three tablespoons of warm water, three tablespoons of melted lard or butter, and fill the cup with molasses. Repeat this the second time. Add to this three tablespoons of sour milk, a large teaspoonful of ginger and cinnamon. Mix soft, roll thick, and bake slow. *Mrs. J. A. Crosman.*

Ginger Snaps.—One cup of molasses, one cup of granulated sugar, one cup of butter, two eggs well beaten, one teaspoonful of ginger, one teaspoonful of nutmeg, one teaspoonful of cinnamon, one tablespoonful of soda dissolved in a tablespoonful of vinegar. Let the molasses, sugar and butter come to a boil, then cool before mixing with the others. *Mrs. J. V. Barry.*

Ginger Snaps.—Three tablespoonsful of butter, three tablespoons of hot water poured on butter and fill up the cup with New Orleans molasses, add an even teaspoonful of soda and one of ginger, roll out and bake and enjoy.

Mrs. L. G. Carpenter.

Gingerbread.—Half a cup of sugar, half a cup of molasses, half a cup of sour milk, half a cup of shortening, two eggs, two cups of flour, half a tablespoon of ginger, half a tablespoon of soda, and a little salt.

Mrs. C. C. Hopkins.

Soft Gingerbread.—One cup of sugar, one cup of molasses, one cup of sour milk, half a cup of butter and lard mixed, two eggs, two teaspoonsful of soda dissolved in the milk. Ginger, cinnamon and cloves to taste, three cups of flour. Bake in moderate oven.

Mrs. Raymond.

Molasses Cake.—One cup of sugar, two-thirds of a cup of molasses, two eggs, one cup of sour milk, one large teaspoon of soda, butter the size of an egg, spices, two cups of flour. Bake slowly in a moderate oven.

Mrs. Raymond.

Eggless Gingerbread.—Five cups of flour, one heaping tablespoon of butter, one cup of molasses, one cup of sugar, one cup of milk (sour is best), two teaspoonsful of saleratus (not soda), dissolved in hot water, two teaspoonsful of ginger, one teaspoonful of cinnamon. Mix the molasses, sugar, butter, and spice together, warm them slightly,

and beat until they are lighter in color by many degrees than when you began. Add the milk, then the soda, and having mixed all well, put in the flour. Beat very hard five minutes and bake in a broad shallow pan, or in patty tins.

Mrs. George Chandler, Detroit.

Ginger Cake.—Two eggs, one cup of sour milk, one cup of sugar, half a cup of butter, one cup of molasses, three cups of flour, one teaspoonful of ginger, one teaspoonful of soda, one teaspoonful of cinnamon.

Mrs. Saxton.

Ginger Cake.—One cup of New Orleans molasses, one-third of a cup of butter, half a cup of buttermilk or sour milk, two cups of flour, one egg, one teaspoon of soda, half a teaspoon of ginger, half a teaspoon of salt. Bake in a moderate oven.

Mrs. C. L. Seeley.

Soft Gingerbread.—Three eggs, three cups of flour, one cup of butter, one cup of sugar, one cup of molasses, half a cup of sour milk, large tablespoonful of ground ginger, level teaspoonful of soda dissolved in warm water. Rub butter and sugar together, add eggs, then molasses, then milk and then flour, and last of all soda, and beat well.

Mrs. H. G. Reynolds.

Gingerbread.—One cup of butter, one cup of brown sugar, one cup of New Orleans molasses, three cups flour, half a cup of sweet milk, four eggs beaten separately, two teaspoons of soda, ginger to taste.

Mrs. Marvin.

Molasses Cake.—One cup of molasses, half a cup of sugar, two-thirds of a cup of hot water, shortening the size of an egg, one teaspoon of soda, one teaspoon of ginger. Make a soft batter.

Mrs. Marion Carpenter.

Sour Milk Soft Gingerbread.—One cup of molasses, half a cup of sour milk, quarter of a cup of butter, one teaspoon of soda in the milk, one egg, and one teaspoon each of ginger and cinnamon, one and a half cups of sifted flour. To be eaten warm for tea.

Mrs. A. E. Cowles.

a little sugar

DOUGHNUTS.

Fried Cakes.—Two eggs, one heaping cup of sugar, one cup of milk, one tablespoon of cream, two teaspoons of baking powder, salt. Flavor with nutmeg. Use only enough flour to make the dough easy to handle. Fry in plenty of hot lard until done, but no longer. If overdone they very soon become hard and dry. When nearly cold roll in powdered sugar. *Mrs. Cook, Agr'l College.*

Doughnuts.—One coffee cup of sugar, five tablespoons of butter, one coffee cup of milk, three eggs, two teaspoons of baking powder. *Mrs. A. Dearing.*

Doughnuts.—One cup sugar, two tablespoonsful butter, one cup sour milk, two eggs, one teaspoonful soda, flour to mix a soft dough. Cream the sugar and butter. *Mrs. Geo. H. Saxton.*

Doughnuts.—Beat the whites of three eggs to a stiff froth, and then beat the yolks very thoroughly. Add two cups of sugar, a piece of butter the size of an egg, and melted, and a cup of sweet milk, beating each ingredient in thoroughly. Into the required amount of flour stir three heaping teaspoons of baking powder. Mix the cakes as lightly as possible, fry as fast as rolled out, and roll in pulverized sugar for the table. *Nella Stocking.*

BEVERAGES.

Welsh Nectar.—One pound of raisins, four lemons, two pounds of loaf sugar, two gallons of boiling water. Cut the peel of the lemons very thin, pour upon it the boiling water; when cool, add the strained juice of the lemons, the sugar and the raisins, stoned and chopped very fine. Let it stand four or five days, stirring it every day. Strain through a jelly-bag, and bottle it for present use. *B. G.*

Breakfast Cocoa.—Mix one teaspoon of the powder with one tablespoon of boiling water, then add equal parts of boiling water and milk, sugar to taste. *J. W. P.*

Coffee.—One large tablespoon of coffee, and a cup of boiling water for each person. Mix the coffee with an egg and a little cold water, then pour on the boiling water and let it boil fifteen minutes, pour in a little cold water, and let stand two or three minutes on the back of the range to settle. If one cannot have cream, the white of an egg whipped stiff and added to the milk is an improvement upon milk alone. It should be put in the cup with the sugar before the coffee is poured in. *J. W. P.*

Chocolate.—One square of Baker's chocolate, add an equal quantity of sugar and mix with a little boiling water. Add to this one pint of boiling milk, let boil five minutes. A tablespoon of whipped cream flavored with vanilla and sweetened and laid on the top of the cups improves it. It should be served immediately.

Lemonade.—All know the usefulness of lemons in the warm days of spring and summer. If persons would purchase them when they are plenty in the market, and hence cheap, and prepare them according to the following recipe they would find it very convenient: Roll the lemon on the table, that the juice may be extracted the more readily, pare, then squeeze the juice into an earthen dish, taking out all the seeds. Rinse the pulp in cold water, a pint to a dozen pulps, to extract the acid. Then strain the water with the juice of the lemon; put a pound of white sugar to a pint of the juice; boil ten minutes, bottle it, and your lemonade is ready. This preparation can be left on the sideboard or some other convenient place where persons can help themselves; a teaspoon or two to a glass of water is sufficient. Several dozen lemons can be prepared at a time. *Mrs. Ranney.*

Red Raspberry Shrub.—To one quart of berries add one pint of vinegar, let stand twenty-four hours, then add one pound of sugar to every pint of juice, boil twenty minutes, then bottle. *Miss Minnie Thomas.*

Grape Wine.—To every quart of juice take one pound of sugar and one quart of water. Put it in jugs, filling them, and keeping out enough to supply the jugs as it works over.

When it is done fermenting put the corks in loosely and let stand six weeks, then bottle and cork tight.

Mrs. J. P. Lee.

Hot Lemonade.—Five lemons, two oranges, very little ginger, sugar to taste.

Mrs. A. C. Stebbins.

Summer Drink.—Two ounces tartaric acid, two pounds white sugar, juice of half a lemon, three pints of water. When nearly cold add the whites of three eggs well beaten, with half a cup of flour and half an ounce of essence of wintergreen, or any other essence. Boil together five minutes.

Mrs. C. W. Butler.

JELLIES, PRESERVES, ETC.

Currant Jelly.—Put one peck of currants in a kettle with two quarts of water. Boil till the fruit is tender, then put it into a jelly bag and let drip into a stone jar all night but by no means squeeze it. In the morning put the juice in a preserving kettle. Let boil three or four minutes, then add a pint of sugar to a pint of juice, and when the sugar is entirely dissolved, the jelly is done.

J. W. P.

Cranberry Jelly.—One quart of cranberries, one cup of water; boil fifteen minutes in a graniteware or earthen saucepan, and then rub through a sieve. Return to fire with one pint of granulated sugar, boil five minutes and pour into molds.

Susie E. Stebbins.

Tomato Preserves.—Nine pounds tomatoes, seven pounds of sugar, two pounds of figs, two or three lemons sliced, cook at least two hours. This is nice used as filling for cake.

Mrs. Chas. Broas.

Currant Jam.—Five pounds of currants, one pound of stoned raisins, three and a half pounds of sugar, and three oranges. Cook twenty minutes.

Miss Thomas.

Scotch Marmalade.—One dozen bitter oranges, four lemons, one pound of sugar to every pint of marmalade. Cut the skins off the fruit in halves, boil them until you can pierce

them with a broom twig, then cut them into fine chips, in the meantime, while the skins are boiling, scrape the pulp from the white skin, put it with the chips, rinse the white skin and seeds through three pints of water, strain and add the water to the chips, pulp, and sugar. Boil until nicely jellied. *B. G.*

Watermelon Jam.—Peel and seed a small watermelon, cut it into chunks of about two or three inches square, lay in cold water twelve hours and boil until very clear and tender. Take a quarter of a pound of whole ginger, bruise it well and put it in a muslin bag with the rind of two lemons, pour on this bag one pint of water and let it boil until it tastes very strong of the ginger and lemon. Strain and weigh the watermelon, and for every pound add a pound of sugar; add the ginger water and the juice of two lemons. Boil about three-quarters of an hour. *B. G.*

PICKLES.

Pickled Peaches.—Seven pounds of peaches, either peeled or rubbed smooth, one quart of vinegar and three pounds of sugar. Put cinnamon and cloves in the vinegar and let the peaches boil in it until tender, then put in jars and pour the vinegar over them. *Mrs. Prudden.*

Cucumber Salad.—One dozen large ripe cucumbers, one dozen onions; chop both as large as dice, put in one cup of salt and drain twenty-four hours, then add half a dozen large peppers (three green and three ripe), two ounces each of white and black mustard seed, one ounce of celery seed; fill the cans two-thirds full and cover with boiling white wine vinegar; pour the vinegar in slowly so that the seeds will not wash to the bottom. *Mrs. Dart.*

French Mixed Pickles.—Two heads of cauliflower, two quarts of small onions, two quarts of cucumbers cut in pieces. Pick the cauliflower into small pieces and put all in a weak brine (onions in a separate dish), and soak over night, and scald in the same brine in which the cauliflower

is soaked. Drain well and take four quarts of good vinegar and add the following and let it cook: One cup of ground mustard, four cups of brown sugar, butter the size of an egg, one and a half tablespoons of turmeric, quarter of a teaspoon of cayenne pepper. Stir this in cold vinegar with hands until smooth, and make quite thin and stir into the hot vinegar. Let it cook well. Pour this salad over the pickles boiling hot, and mix it well and it is ready for canning.

Mrs. W. Donovan.

Mustard.—Two tablespoons of mustard, one tablespoon of flour, mix dry; one teaspoon each sugar and salt, one-half cup vinegar and one-half cup water stirred into mustard. Cook till like custard.

Susie E. Stebbins.

Cucumber Pickles.—Wash the pickles and pack loosely in a two-gallon jar. With a scant teacupful of salt make enough brine to cover them. Put on a weight and let them stand. Every other morning for three times pour off the brine and scald, then pack in fruit cans. Take cider vinegar, and to each gallon add a teacupful of sugar. Season with a tablespoon each of cloves (whole), cinnamon bark, allspice and black pepper berries, one cayenne pod, or pour in a little pepper sauce. Boil the vinegar and pour over the pickles in the cans, distributing the spice equally. Screw on the covers and they are always ready for use.

French Dressing.—One salt spoon of salt, half a salt spoon of pepper, three tablespoons of cream, quarter of a teacupful of onion juice, one teaspoonful of mustard, one tablespoon of vinegar. Mix thoroughly.

Mrs. L. G. Carpenter.

Chili Sauce, Delicious.—Twenty-four large ripe tomatoes, six green sweet peppers, eight onions, good size, four cups of cider vinegar, four tablespoons of salt, eight tablespoons of brown sugar, four teaspoons of cinnamon, four teaspoons of cloves, four teaspoons of ginger. Boil to four quarts and seal in bottles or cans.

Mrs. L. G. Carpenter.

Chili Sauce.—One peck of ripe tomatoes, eight ripe peppers, chopped, eight white onions, chopped, four table-

spoonsful of salt, six tablespoonsful of brown sugar, four coffee cups of vinegar. Boil four or five hours.

Mrs. H. G. Reynolds.

Chow Chow.—One peck of green tomatoes, half a peck of small cucumbers, half a peck of small onions, quarter of pound of green peppers, four heads of cauliflower, one pound of flour of mustard, one ounce of cinnamon broken, one ounce of whole cloves, one ounce of tamarice. Slice the tomatoes and cauliflower, leave the onions and cucumbers whole, salt moderately and let it stand twenty-four hours. Drain well through a colander and cover with vinegar; boil fifteen minutes. Add the mustard, one gill of salad oil, and the tamarice; mix thoroughly and add the spices after the ingredients are taken out, then pour on vinegar.

Mrs. Terry.

Hodge Podge.—Three dozen cucumbers, two heads of cabbage, one dozen green peppers, one dozen white onions; chop fine and salt over night, then scald together two ounces celery seed, two stalks of horse radish (cut fine), one ounce each of cloves and cinnamon (tie cloves and cinnamon in a bag), one cup of brown sugar; cover with cider vinegar and let boil a few moments, turn over the part you soaked over night. This will be ready for use in twenty-four hours.

Mrs. Eliza E. Bush.

Piccalilli.—Three large heads of cabbage, one-half bushel green tomatoes, two large onions. Chop fine, drain off juice as the tomatoes are chopped, mix all together and sprinkle with salt and let stand over night. In the morning drain well and boil in vinegar and water until tender, then place in colander and press dry. Put in crocks and add one pound of brown sugar, five cents' worth of white mustard seed and horse radish chopped fine, and pour over it hot cider vinegar.

Mrs. Geo. H. Saxton.

Cucumber Catsup.—Take large green cucumbers just before they turn yellow, pare and take out the hard seeds, then grate them and add salt, pepper, and vinegar to taste, as you would prepare them for the table. Scald and can. Will keep a long time.

Lizzie B. Cowles.

Tomato Catsup.—Wash the tomatoes and slice them. Put them in a large tin pan or kettle. To each gallon add one large red pepper, cut up fine, and ten peach leaves. Boil until soft enough to strain through a fine colander. To every gallon of pulp add four tablespoons of salt, one tablespoon of black pepper, two tablespoons of mustard, one tablespoon of alspice, four tablespoons of cinnamon, one tablespoon of mace, half a tablespoon of cloves, one coffee cup of brown sugar, one pint of vinegar. Boil slowly until quite thick, then bottle for use. *Mrs. F. M. Cowles.*

Pickle Tomatoes and Onions.—Slice green tomatoes and cover with salt water over night. Cut onions and sprinkle with a little salt and let stand over night. Strain the tomatoes and cook soft in vinegar and water, half and half. Take out the tomatoes, strain, putting a layer alternately of onions and tomatoes in a jar. Put in a little white mustard seed, alspice, sticks of cinnamon, cloves and horse radish. Scald vinegar, sweeten a little with sugar, pour over pickles and seal. *Susy E. Stebbins.*

Filled Peppers.—Cut the lids from large green peppers, remove the seeds and soak in salt water over night. Chop cabbage, mix with grated horse radish, fill the peppers and tie the lids on. Cover with cold boiled cider vinegar. *Mrs. Marvin.*

Pickled Cherries.—To seven pounds of pitted cherries take one pint of vinegar and one and one-half pounds brown sugar. Boil the vinegar and sugar and put in little bags of whole cloves and stick cinnamon. Pour this boiling liquid over the uncooked cherries, which should be in a stone crock. Leave the little bags of spices also in. For five consecutive days drain off the liquor and scald it and pour over the cherries, and on the sixth day boil the cherries with the juice and bottle at once. *Mrs. Frank E. Robson.*

Mustard Pickles.—Six quarts of cider vinegar, one and one-half pounds of yellow mustard, three pounds of brown sugar, one bottle of olive oil, two ounces of turmeric, two ounces of black pepper, one teaspoon of cayenne, two hundred small cucumbers, twelve heads of celery, two quarts

of small onions. Let the vinegar come to a boil, add the onions cut in small pieces, mix the oil and mustard together with some of the sugar and spices, enough to stir smoothly, then thin it with some of the boiling vinegar, and mix with the remainder. Let it come to a boil, adding cauliflower and pickles. Boil a half hour, then add celery. Boil twenty minutes and it will be ready to bottle or can.

M. E. Thomas.

Mustard Pickles.—One quart small onions, one quart cucumbers, one quart cauliflower, one quart tomatoes chopped fine, two large green peppers chopped. Soak twenty-four hours in salt water, drain, and cook till tender; drain again and put in jars. Pour over them, boiling hot, the following: One quart vinegar, half a pound French mustard. While boiling stir in two tablespoons flour.

Mrs. Dart.

Oil Pickles.—One hundred medium sized cucumbers sliced as for table, one quart of onions sliced. Soak in brine over night. Two cups olive oil, three ounces white mustard seed, three ounces black pepper ground, one ounce celery seed. Mix well with oil, then mix thoroughly with cucumber and onions. Put in jars with a small piece of alum in each jar. Can with cold vinegar.

Mrs. L. B. March.

Watermelon Pickles.—Save the rind from watermelon, pare and take off all the red part and cut in pieces about one inch thick and three inches in length; place in fruit kettle and nearly cover with water which contains about one teaspoonful of salt; let boil until they look clear or until they can be pierced with a silver fork; let stand in a colander when done to drain for several hours, or they can remain till the following day. Before putting them in the vinegar squeeze in the hand a few pieces at a time to extract all the water. Prepare vinegar with plenty of sugar and spice, as for peach pickles, and scald the watermelon rinds in it. Put away in a stone jar and they are ready for use.

Mrs. Ranney.

Green Tomato Pickles.—Slice one peck of tomatoes and soak in salt and water six or eight hours, two pounds of brown sugar, two quarts of vinegar, one ounce of cloves,

one ounce of cinnamon, one ounce of alspice ; place on the stove and warm slightly ; take the tomatoes out of the salt and water with a fork and place in the syrup. Let these scald (not boil) for an hour. When done put in a stone jar. It is well to scald the syrup again in a few days and pour over the tomatoes. *Mrs. James McCree.*

Sweet Green Tomato Pickles.—Half a peck of green tomatoes sliced and put in a colander and salted, with a weight on to press them. Let them stand over night. The next morning take out a few at a time and scald in hot vinegar. Make a syrup of one quart of vinegar, three pounds of brown sugar, cloves, cinnamon, nutmeg, and red pepper to suit taste. Heat all together and pour over the tomatoes. *Mrs. H. Bertch.*

Pickled Apples.—Take of Garden sweets, Talman sweets, or any other medium sized sweet apples, as many as are wanted ; steam whole till nearly done and then put in a sweet pickle syrup and boil slowly till done ; put in layers in a jar, pour syrup over, weight, cover closely, and use as wanted. Will keep nicely a long time and are almost as nice as peaches.

Beef and Tongue Pickle.—To four gallons of water add six pounds of salt, two pounds of sugar, three ounces of saltpetre ; boil and skim ; pour on beef and tongues hot, but cold for hams. *Mrs. Marvin.*

The Knickerbocker Pickle.—For one hundred pounds of hams and shoulders, six gallons of water, nine pounds of salt, one quart of molasses, three pounds of brown sugar, two ounces of saltpetre, and one ounce of cooking soda. Boil and skim. When cold pour over the meat, which should be entirely covered by it. Let the meat remain in the brine in a cool place three or four weeks. Hickory chips and corn cobs make the best smoke. Thick paper bags are good to protect the meat from flies. *Mrs. M. W. Howard.*

A Good Recipe for Pickled Tongues.—First lay the tongues in strong salt for a day or two. Wash and pare the roots to make them clean and tidy. Then mix together a teaspoon of finely ground saltpetre, and a small handful of

salt for each tongue; rub the tongues thoroughly. Two days after, take a small handful of coarse brown sugar, the same of salt, a teaspoon of ground black pepper, and a little of any spice (but not necessary), rub in thoroughly, and pack the tongues together. They will throw as much pickle as will nearly cover them. Cover with an old plate with a stone or some weight on top. During the three weeks they lie curing, turn them about twice a week, and wash over with the pickle they have thrown, then smoke and dry them. Boil five hours slowly; those fresh out of the pickle three hours.

Mrs. Grange.

CANDY.

Butter Scotch.—Three even tablespoons of sugar, two of molasses, one of butter, one-half teaspoon of vinegar, one-half teaspoon of soda. Add a few drops of lemon or vanilla, and boil till it hardens in cold water, then pour on buttered plates.

Zayde B. Spencer.

Cream Candy.—One pound of granulated sugar, one teacup of milk. Boil the milk and sugar ten or fifteen minutes, stirring all the time. Then put a teaspoonful in a saucer and stir until cool; if it soon becomes creamy the candy is done; if not, boil it a little longer. Take from the stove and flavor with anything you wish. It is delicious flavored with almond, and a pound of blanched and chopped almonds stirred in. The candy must be stirred constantly when taken from the stove until white and thick. When nearly cold it should be rolled into balls with the hands. This candy makes excellent chocolate creams.

Mrs. Prudden.

Chocolate Caramels.—One cup molasses, one cup brown sugar, one cup sweet milk, one-half cup grated sweet chocolate; when nearly done put in a piece of butter the size of an egg. Boil until it ropes from spoon. Pour into greased pans.

Mrs. Elton Esselstyn.

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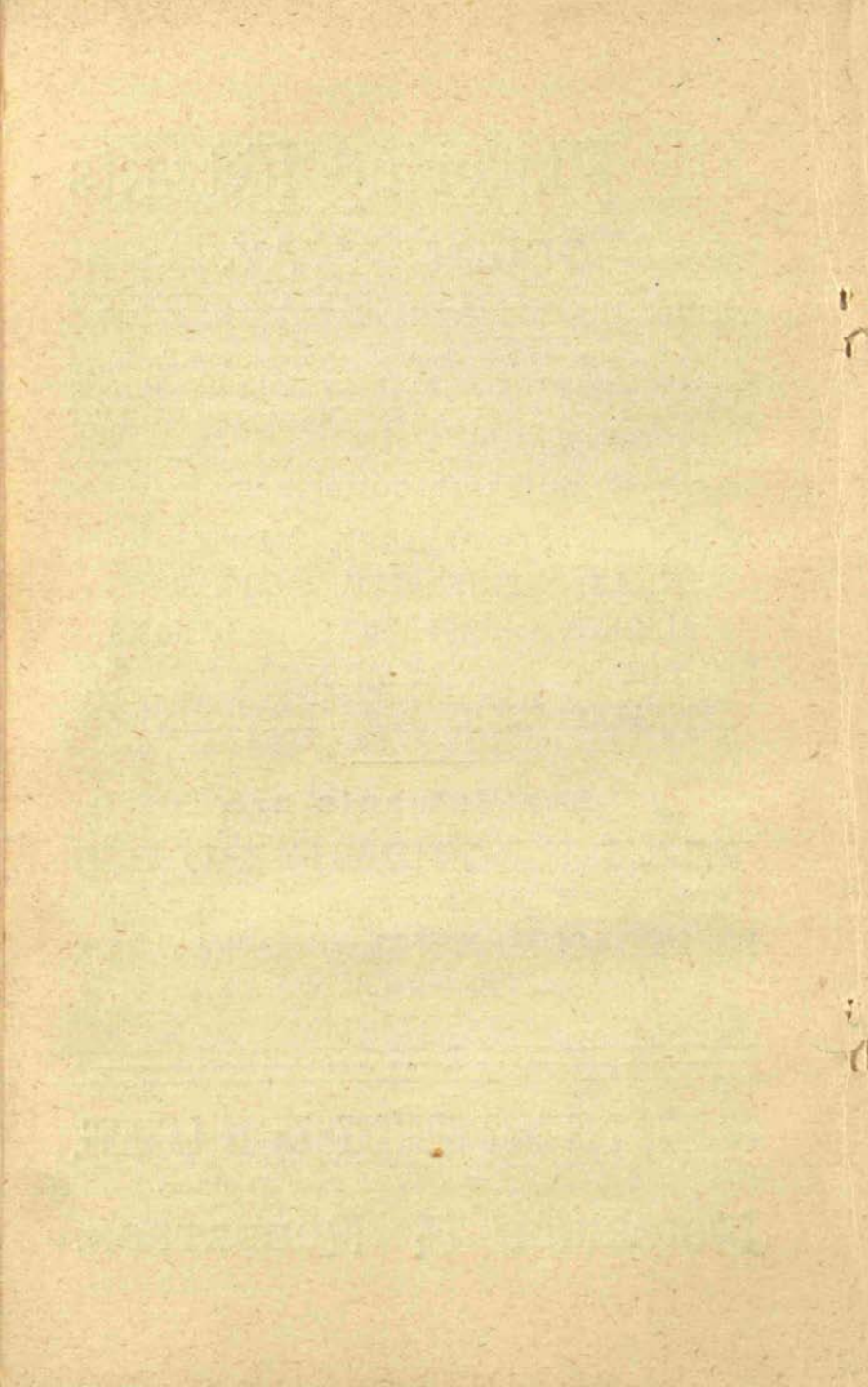
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Caramel Candy.—Take one-half teacup of butter, one-half teacup of molasses, and one teacup of brown sugar, and put all in a spider on the stove, and let boil, stirring occasionally until it is brittle when dropped in icewater, then pour into buttered pie tins until cold. Check off into squares with a knife when about half co'd, so that it can be readily broken. After filling one tin, if liked six or eight table-spoons of grated chocolate and one of vanilla can be added to the remaining half in the spider, making a chocolate caramel.

Mrs. Ranney.

Molasses Candy.—Take two-thirds of a cup of molasses, one-third brown sugar, put in a spider on the stove, and let it boil gently until it is brittle when dropped in ice-water, then add about one-half teaspoon of soda, stir and let foam up. When it is ready pour into buttered tins. Let it cool a short time then pull it.

Mrs. Ranney.

Nut Candy.—Take the whites of two eggs, beat a little, then add confectioner's sugar with two teaspoons of vanilla until it is thick enough to mould into balls. Place them on a platter and put the meat of an English walnut or hickorynut on each piece. Let it stand a couple of hours if possible.

Mrs. Ranney.

Peppermints.—Two cups of sugar, one cup of water, boil about seven minutes, flavor with one spoonful of peppermint. Stir till it thickens, then drop on buttered paper.

Cream for Bon-Bons.—Four cups of white sugar, two cups of water, one eggspoon of cream of tartar, one dessert spoon of vanilla. Boil until drops will almost keep their shape in water, then pour into a bowl and stir until white, then put on a platter and knead until a soft dough. This filling will do for chocolate creams by forming into little balls or bars and rolling them in a cake of melted chocolate and drying on a buttered paper.

An Easy Way to Make Creams.—One pound of pulverized sugar, the white of one egg beaten to a stiff froth, two desert spoons of boiling water, and flavor to taste; form into any shape you like. Either this cream or the one for bon-bons can be used for *Almond Creams* by adding a cup of blanched almonds and cutting into shapes; for *Cream Al-*

monds, by covering each almond with a thick coating of cream; for *Cream Walnuts*, by making round balls and sticking half a walnut on each, and for *Cream Dates* and *Figs* by opening the fruit and filling with cream, and rolling in granulated sugar.

Cocoanut Bars.—Four cups of white sugar, half a cup of milk; boil a little while, add three cups of cocoanut and flavoring. Try a little in cold water, if stiff pour in a tin lined with buttered paper. When cold cut into bars.

Chocolate Bars—Are made the same way, four bars of melted chocolate being put in, instead of the cocoanut.

Fruit Candy.—Four cups of white sugar wet with a little milk; put in a saucepan and heat slowly; then boil five minutes, add two cups of cocoanut and flavoring; boil ten minutes, stirring constantly. Put a little on a plate and if it forms into a firm paste, pour half of it out on a large tin lined with buttered paper, then add to the other half one cup of raisins, one cup of rolled almonds, one cup of rolled walnuts, and pour over the cocoanut cream. When cold cut into bars.

B. G.

MISCELLANEOUS.

Golden Ointment.—One pound of lard, eight ounces of beeswax melted, one ounce of camphor gum, one ounce of organum oil, one ounce of laudanum, five ounces of alcohol. Have all except the wax and lard put into the alcohol to dissolve, while first two are melting. Don't put them together when too hot, or you will lose much of the gum, as it will evaporate readily when warm. Therefore when about medium mix and stir rapidly until cool and well mixed and smooth.

Mrs. L. C. Butler.

Did you ever notice two persons go through the process of cake making and note the different methods in which they go at it? One brings from the pantry into the kitchen everything she thinks she will want, the basket of eggs, the pail of sugar, and a quantity of unsifted flour, besides twice or three times as much butter as she expects to use.

The kitchen table is spread over with the ingredients in bulk. Then she measures into a pint bowl the sugar with a cup. Next she measures into another cup her butter, the milk in another, and takes another cup to measure out what flour she intends to use. She has now a small bowl and three cups. Then the baking powder is measured into the flour with a spoon, and a second spoon is used for whatever flavoring is put into the cake. A knife is used for the butter and a fork to whisk up the eggs. The sugar is put into the mixing bowl and the butter stirred into it, then left while the eggs are beaten, and two or three journeys made to the pantry in quest of something forgotten. When the cake is mixed there is again a delay while the pans are buttered and papered. Finally the cake is in the oven and the table is piled up with soiled dishes for which an hour is spent in washing and putting away twice as many utensils as were really needed. The ingredients in bulk also must be replaced in the pantry.

"But how can one help using so many dishes, and how can one simplify this work?" some one asks.

Let us see how a practical cakemaker will mix it. In the first place she will take her mixing bowl to the sugar and measuring it into the bowl she will add the necessary quantity of butter and stir them together quickly into a cream. Then setting it aside she will break the eggs into a bowl and measure the flour, sifting it at the table on a newspaper and putting into it the right amount of baking powder. She will then butter her cake pans and set them ready for the mixture.

Now she is ready to beat the eggs, separately or together, as required, and adding it to the sugar and butter, which has softened and mellowed by standing, and mixes easily with the eggs, the half cup of milk is added, using the same cup which has done service for both sugar and flour, and last of all the flour is added by degrees, and rapidly stirred and thoroughly mixed. It is then ready to go into the pans, which are standing ready for it.

Now make a summary of the trips to the pantry, and the articles used, and it reads: One trip to the pantry for eggs, sugar and flour; one mixing bowl, one cup, one spoon, one small bowl and one fork to wash up.

This may seem a very useless saving of time and dish washing, and some may say that it is no more trouble to wash up a tableful of dishes than is to wash a half dozen, but it certainly takes more time, and it is one of the "litt'e foxes" that run away with the minutes which make, in the aggregate, hours.

Cough Remedy.—Put six new laid eggs into a stone jar whole and slice upon them eight lemons. Let them remain twenty-four hours. Stir well and add one pound of lump sugar, and boil twenty minutes, then add one quart of rum, and strain through a bag. Take a tablespoonful as required by cough.
J. M. McGrath.

Cream will not whip if either too thick or too thin; if the former, add just a little milk, and let all be perfectly cold. Many persons use an egg beaten, but the froth made in this way is apt to be lumpy. The best churn has a single dasher. To whip easily set the churn a little inclined and use very short strokes, with the force in the down stroke. A pint of cream should treble by whipping.
Mrs. King.

To beat the white of an egg quickly, add a pinch of salt; salt cools, and cold egg froths quickly.

A hot strong lemonade taken at bed-time will break up a bad cold.

The ashes of hard coal sifted through a fine piece of muslin, I find excellent for scouring steel knives.

Mrs. Beal.

To Keep Pies from Running Over.—When the pie is all ready for the oven, take a strip of white cloth about one inch wide, dip it in cold water, and press around the edge of the pie.

Mrs. Eliza E. Bush.

To Stone Raisins Easily.—Pour boiling water over them a few moments, then turn off.

Mrs. Lee.

To Cook Cranberries.—Add one teacup of water to one quart of berries, and cook in a porcelain kettle. After cooking ten minutes, add two heaping cups of sugar, and cook as much longer, stirring constantly. Pour out into a

bowl, and, when cold, it can be removed as jelly from a mold. The berries will seem very dry before the sugar is added, but if more water is put in they will not form jelly.

Marion Carpenter.

Cologne.—Sixty drops of oil of lavender, sixty drops of bergamont, sixty drops of lemon, sixty drops of orange, one ounce of the essence of milk, one pint of alcohol. Shake well.

Mrs. Ferry.

Perfume for Jars (To be prepared during the rose season).—Gather the rose leaves fresh every day and sprinkle a little salt over them; turn and mix them often; when you have a sufficient quantity, place them in the bottom of a jar and cover them with a thin layer of raw cotton and sprinkle with powdered cloves, mace, nutmeg, alspice, cinnamon, orris root, caraway and fennel seed (bruised), cardamon pods and seeds, sprays of lavender, thyme, rosemary, or any highly perfumed flowers or leaves; sprinkle with a little strong vinegar, cologne, and essential oils of various kinds. Sachet powder also adds to the spicy odor of the jar.

Nellie M. Whitely.

Cure for Chilblains.—Dissolve a lump of chalk in vinegar, rub the chilblains two or three times a day with the mixture. Persistence will effect a cure.

An Ugly but Sure Cure for Chilblains.—Add a handful of salt to a saucer of kerosene oil, mix thoroughly and apply before a very hot fire, heating it well in. When the pain subsides a little repeat the operation. Do this three or four times. It is quite painful, but a sure cure.

Mrs. Marvin.

Camphor Ice.—One ounce of camphor gum, one ounce of white wax, one ounce spermaceti, one ounce of olive oil. Melt all together slowly.

Mrs. Merrifield.

To Use Eggs Economically in Cleansing Coffee.—Break two in a coffee cup, beat, and fill up the cup with water. In this way one egg will be sufficient for three mornings for a family of four; in the ice box it will keep four or five days.

A Sure Cure for Goitre.—Ointment of iodide of potassium, two ounces of oil of bergamot, sufficient to perfume. Apply before retiring for the night and wrap a piece of flannel around the neck. *Mrs. Marvin.*

Use finely sifted coal ashes to scour steel knives.

Turn the wicks well down in the tube to avoid greasy lamps.

MEASURES.

LIQUID MEASURE.

Sixty drops = one teaspoonful.

Four tablespoonsful = one-half gill.

Eight tablespoonsful = one gill.

One tumblerful = half-pint.

Two tumblersful = one pint.

Two pints = one quart.

Four quarts = one gallon.

DRY MEASURE.

Four tablespoonsful = one ounce.

Eight tablespoonsful = one gill.

Two gills = one-half pint.

Two tumblersful = one pint.

Two pints = one quart.

One quart of either flour, sugar, or butter = about one pound.

One pint of water = one pound.

Ten eggs = one pound.

SOME RULES FOR ROASTING, BOILING, AND BAKING.

For Roasting Meats.—One quarter of an hour for each pound of beef.

To roast fowl: from three-quarters to one hour. Spring chicken or ducklings, from twenty-five to thirty minutes.

Veal and white meats require longer time than beef or mutton.

Boiling.—Meat to be used at table should always be put in boiling water, after boiling for a few minutes it should be drawn back and allowed to simmer. Meat to be made into soup should be put into cold water. All meats while boiling should be carefully skimmed.

Fowls should be put in very hot water, brought to a boil, then allowed to simmer until tender; about one hour for a large fowl. Chickens from twenty to thirty minutes.

To Boil Fish.—Salmon is best put in tepid water and skimmed thoroughly while boiling.

Cod-fish in boiling water, allowing about eight minutes to each pound of fish, and boil rapidly.

Small fish should be put in cold water, when they have reached boiling point they are then ready to serve.

Vinegar and salt added to the water is an improvement.

Vegetables.—Almost all vegetables should be put in boiling water with a little sa't added.

Puddings.—All boiled puddings should be put on in boiling water and never cease boiling. To dish a boiled pudding: As soon as it comes out of the pot dip it in a basin of cold water and the cloth or mould will not adhere to it. Time. from three to four hours.

Baking.—Time for bread, about one hour.

For puddings, from twenty minutes to one hour.

For pies, from one-half to three-quarters of an hour, according to heat of oven.

Frying.—To fry properly your fat or liquid must be boiling hot. This can be ascertained by dropping in a small piece of bread for a few seconds, if it gets firm and a dark color it is in order. All dishes fried in lard should be placed on blotting paper to remove superfluous grease.

TIME TABLE FOR COOKING VEGETABLES.

Potatoes boiled.....	30 min.	Tomatoes, canned.....	½ hour
“ baked.....	45 “	Cabbage.....	¾ to 2 hours
Sweet potatoes boiled.....	45 “	Cauliflower.....	1 to 2 “
“ “ baked.....	60 “	Dandelions.....	2 to 3 “
Green peas, boiled.....	20 to 40 “	Beet greens.....	1 hour
Shelled beans, boiled.....	60 “	Onions.....	1 to 2 hours
String “ “.....	1 to 2 hours	Beets.....	1 to 5 “
Green corn.....	25 to 60 min.	Yellow turnips.....	1½ to 2 “
Asparagus.....	15 to 30 “	Parsneps.....	1 to 2 “
Spinach.....	1 hour	Carrots.....	1 to 2 “
Tomatoes, fresh.....	1 “	White turnips.....	45 to 60 min

USEFUL HINTS.

Cheese is next in nourishment to butcher's meat, onions are nearly equal to cheese.

If meat is a little tainted, sprinkling charcoal over it, or boiling it with a lump of charcoal in the water, will make it quite fresh again.

Cocoa makes a good breakfast, but oatmeal porridge is best and cheapest of all.

Tea should be drank once a day, as it prevents waste of the body.

The difference between eating bread new and stale is one loaf in five.

WEIGHTS AND MEASURES.

Two cups of sifted flour... 1 pound	Eight teaspoons of liquid... 1 ounce
One pint of sifted flour... 1 “	One gill of liquid..... 4 “
One pint of white sugar... 1 “	One pint of liquid..... 16 “
Two tablespoons of liquid... 1 ounce	

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practical household remedy. Spread in the sun, cover with salt and moisten with lemon juice until stain disappears. Oxalic acid contained in most commercial ink removers will usually dissolve iron rust. For candle grease and wax place blotting paper on spot and press with a hot iron, shifting blotter often. Mildewed linen may be whitened by soaking in a solution of chloride of lime, made by mixing one tablespoonful in four quarts of water, until it disappears. Rinse at once several times in clear water.

The amount of damask in the linen closet is governed entirely by the purse, the manner of living and the amount of entertaining done. Since most families prefer the small dolly and runner sets for the informal home dinners, an excellent nucleus around which to build as need or individual preference demands is one large cloth, about 2x2½ yards, with at least one dozen 22x22 inch napkins to match.

They may be either white or a color and reserved as the centerpiece for the larger dinner and luncheon occasions. A smaller cloth, about 1½x2½ yards, for the smaller, intimate dinners may be in a color and have a half dozen dinner napkins to match. Add a half dozen of the luncheon size napkins.

Do not forget that very necessary adjunct to the damask covered table, the silence cloth. This should be in every well stocked linen closet. This cloth is generally of double felt or of quilting if preferred, cut just to cover the table at its regular size. When the table is further extended an additional section of the cloth may also be added. There is a new pad now available which is both heat and moisture proof which makes it possible to do away with the asbestos pad under the hot dish.