

BREAKFAST AND TEA DISHES

"Dainty bits make rich the ribs"

POTATO PANCAKES.

Grate 10 good sized raw potatoes; 1 teaspoon salt, 3 eggs well beaten, one tablespoon flour. Fry in butter.

FRENCH TOAST.

Thoroughly beat one egg, add a pinch of salt and a teacup of sweet milk. Dip slices or pieces of stale bread in this and fry in butter until a nice brown on both sides.

CHICKEN OMELET.

Mince fine 1 cup stewed chicken, warm in a teacup of sweet milk, 1 tablespoon butter, salt and pepper; thicken with 1 tablespoon of flour. Make a plain omelet, then add this mixture just before turning it over.

CHEESE STRAWS.

One cup grated cheese, 1 cup flour, 1½ tablespoons butter; rub butter into flour, add ½ teaspoon salt; mix with water as for pie crust. Roll thin; cut into straws and bake.

BLANCO-MANGE.

One quart sweet milk, 4 tablespoons corn starch, 4 tablespoons sugar; divide into three equal parts; take 1-8 of it out into a dish, grate up one small cake

Baker's chocolate and stir into another third; add a few drops of fruit coloring and rose flavoring to the other third. Serve with whipped cream.

GEMS.

One cup sugar, butter the size of an egg, 2 eggs, 2-3 cup sweet milk, 1 cup currants, 2 teaspoons baking powder, flour to make a rather stiff batter. Bake in gem pans.

PANCAKES.

Three cups sour milk, 1 egg, 1 teaspoon salt, 1 teaspoon baking powder, 1 teaspoon soda, 2½ tin cups flour. Sift flour, soda and baking powder together.

WAFFLES.

One quart sweet milk, 6 eggs, whites beaten separately; add last. Two teaspoonfuls baking powder, flour enough for a thin batter, 1 cup melted butter, a little salt. This makes waffles enough for eight people.

BANANA FRITTERS.

One egg, 1 cup milk, 3 tablespoons sugar, 1 teaspoon baking powder, 3 bananas sliced thin, enough flour to make a very stiff batter. Drop in hot lard until deep brown. Serve hot with a sauce.

GRIDDLE CAKES.

One pint sweet milk, 1 egg, 2 teaspoons baking powder, one teaspoon salt; stir in wheat flour until thick batter, bake on hot griddle.

FRITTERS.

Two eggs, 1 pint sweet milk, 2 teaspoons baking powder, enough flour to make a stiff batter. Fry in hot lard.

CHEESE FONDU.

One cup bread crumbs, 1 cup grated cheese, 1 cup sweet milk, 3 tablespoons melted butter, 1 teaspoon salt; 1 saltspoon red pepper, 3 eggs beaten separately. Bake in a quick oven until done.

HICKORYNUT MACROONS.

One quart kernels rolled fine, whites of 8 eggs beaten stiff, 2 cups sugar, flour to stiffen; drop on buttered tins and bake in a quick oven.

LETTUCE-HAM SANDWICH.

Cut slices of bread, spread with butter, lay lettuce leaf on one piece and cold boiled ham chopped very fine, mixed with mayonnaise dressing, spread on slice of bread, buttered, and lay on lettuce leaf.

RICE CROQUETTES.

Take rice you have left over and break an egg in, season with salt, mix enough rolled crackers in to make it thick enough so you can make long rolls as thick as your two fingers and put in enough lard so they will float before putting in. Nice for supper.

GRAHAM GEMS.

Two tablespoons sugar and one of butter, well stirred together, add one coffee cup sweet milk, graham to make a stiff batter, then one well beaten egg, $\frac{1}{2}$ teaspoon salt and 2 teaspoons baking powder. Bake 15 minutes. Make 1 dozen gems.

CORN FRITTERS.

One-half can of corn, 1 egg, 4 tablespoons milk, $\frac{1}{2}$ cup flour, pinch of salt, a pinch of baking powder, drop from spoon into hot lard.

BAKING POWDER PANCAKES.

Take 1 pint of sweet milk, 1 egg, 2 tablespoons of melted butter, 1 teaspoon baking powder and flour enough to make a thin batter, add a pinch of salt.

STUFFED OLIVES.

Stuffed olives make an excellent filling for plain white bread sandwiches.

CINNAMON ROLLS.

One quart bread sponge, 1 egg, 1 cup sugar, butter size of an egg, knead these and let raise, then roll out, spread with butter, sugar and cinnamon, cut and roll up. Bake 30 minutes.

A NICE BREAKFAST DISH.

Stale bread dipped in batter and fried in lard and butter mixed. Make the batter with eggs—a teaspoon of corn starch, mixed in a tablespoon of milk to each egg. Salt.

MUSH.

To three quarts of boiling water, add salt to taste; stir in gradually sufficient corn meal to make it quite thick. Boil slowly one hour. Stir often. Eat with cream, milk, butter or syrup. To fry when cold, cut in thin slices and fry in lard to a nice brown.

POTATO SOUFFLE.

One cup mashed potatoes, 1 egg, 1 tablespoon cream, salt and pepper to taste. Beat the yolk of an egg light, add to potatoes with the cream and seasoning. Beat until very smooth and light, add carefully the white of the egg beaten to a stiff froth, turn into a greased baking dish and brown in a quick oven.

CROQUETTES OF ODDS AND ENDS.

These are made of any scraps or bits of good food that happens to be left from one or more meals, and in such small quantities that they cannot be warmed up separately. As for example, a couple of spoonfuls frizzled beef and cream, the lean meat of 1 mutton chop, 1 spoon of minced beef, 2 cold hard boiled eggs, little cold chopped potato, a little mashed potato, a chicken's leg, all the gristle and hard outside taken from the meat. These things well chopped and seasoned, mixed with one raw egg, a little flour and butter, and boiling water; then made into round cakes, thick like fish-balls, browned well with butter in a frying pan or on a griddle.

Scraps of hash, cold rice, boiled oatmeal left from breakfast, every kind of fresh meats, bits of salt tongue, bacon, pork or ham, bits of poultry, and crumbs of bread may be used. They should be used together with care, so as not to have them too dry to be palatable, or too moist to cook in shape. Most housekeepers would be surprised at the result, making an addition to the breakfast or lunch table. Serve on small squares of buttered toast, and with cold celery in season.

CREAM PUFFS.

One cup hot water, and $\frac{1}{2}$ cup butter boiled together. While boiling stir in 1 cup sifted flour; remove from the fire and stir to a smooth paste. When cool add 3 unbeaten eggs, stirring 5 minutes. Drop in a greased pan with a small tablespoon and bake in quick oven *twenty-five minutes*.

FILLING. One cup milk, $\frac{1}{2}$ cup sugar, 1 egg, 3 tablespoons flour. Cook thoroughly and flavor. When cream and puffs are cold cut open with a sharp knife and fill.

BUCKWHEAT CAKES.

To make batter, warm 1 pint sweet milk and 1 pint water one may be cold and the other boiling); put half this mixture in a stone crock, add 5 teacups buckwheat flour, beat well until smooth, add the rest of the milk and water, and last a teacup of yeast. Or the same ingredients and proportion may be used except adding 2 tablespoons molasses or sugar, and using 1 quart water instead of 1 pint each of milk and water.

POTATO DUMPLINGS.

To 1 pint mashed potatoes add 1 egg and enough flour to make into balls. Drop in hot water and boil twenty minutes. Serve with gravy.

PEANUT SANDWICHES.

To 2 cups of rolled peanuts add $\frac{3}{4}$ cup of mayonnaise dressing and spread between thin slices of buttered white bread. Very nice for lunches.

GRAHAM GRIDDLE CAKES.

One quart graham flour, 1 teaspoon baking powder, 3 eggs, and milk or water enough to make thin batter.

GRAHAM GEMS.

One egg, 1 tablespoon brown sugar, 1 teaspoon salt, 3 cups buttermilk, 1 teaspoon soda, 1 tablespoon melted lard, stir in enough graham flour so it will drop (not pour), off the spoon; drop in hot gem pans, well greased, bake in hot oven fifteen minutes.

GRAHAM GEMS.

Three cups buttermilk or sour milk, 3 cups graham flour, $1\frac{1}{2}$ cups white flour, $\frac{1}{2}$ cup molasses, 1 teaspoon salt, 2 teaspoons soda.

MUFFINS.

One pint flour, large pinch salt, 1 tablespoon sugar sifted with flour, 4 teaspoons baking powder, 1 cup sweet milk, 2 tablespoons melted butter, 1 egg added last thing. Bake in hot oven twenty minutes.

LITTLE PIGS IN BLANKET.

Season large oysters with salt and pepper, cut fat bacon in very thin slices, wrap an oyster in each slice and fasten with a tooth pick. Heat a frying pan and put in the little pigs, cook just long enough to cook the bacon. Place on slices of toast that have been cut into small pieces and serve immediately; do not remove tooth picks. This is a nice relish for lunch or tea, garnished with parsley. The pan must be very hot before the pigs are put in and care must be taken not to burn them.

HOT TAMALES.

Cook 1 quart corn meal mush thoroughly; put in $\frac{1}{2}$ cup butter the last thing. Chop fine 3 pounds of chicken or veal, 2 onions, 3 or 4 red peppers. Salt to taste. Add 1 cup chopped raisins and 1 of nuts. Cut corn husks square at the ends and as long as possible; must be boiled to fold well. Spread on a cake of mush, fill with chopped meat, fold up into a little roll, fold both ends over and tie with a bit of husk. Serve hot from steamer with coffee, olives, salted wafers and fruit.

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]