

CARO

COOK
BOOK



Mince meat.

3 Pts. chopped apples.
1 " " " meat (cooked & salted)

1 " Sugar

1 cup N. O. molasses

1 " boiled cider.

1 Pt. raisins

1 " currants (about a package)

1/2 " citruss

2 tablespoons cinnamon - 1 of cloves.

1 cup of chopped suet or beef fat

To moisten add peach vinegar or boiled
cider or anything rich

Old-Fashioned Brown Betty.

Two cups of chopped-up apples, one cup of bread crumbs, a couple of table-spoonfuls of butter.

Put a layer of apples over the bottom of a pudding dish (one you can bake and serve in), and sprinkle sugar, and then butter (either melted or in tiny dabs), and cinnamon or nutmeg; then sprinkle bread crumbs and continue until you wind up with a layer of crumbs. Bake for three-quarters of an hour and brown.

PIE CRUST

One cup Pillsbury's Best Flour, two rounding tablespoons lard, 1/4 teaspoon baking powder, 1/2 teaspoon salt.

Mix together with a knife and add scant 1/4 cup ice cold water to make a dough. Roll this dough out thin, into two crusts.

BAKING POWDER BISCUIT

One quart Pillsbury's Best Flour, two heaping teaspoons baking powder, one rounding tablespoon butter, one teaspoon salt.

Mix together and add enough milk and water (about 1 1/2 cups) to make as soft a dough as can be rolled out.

Roll out an inch thick, cut into biscuits and place close together in buttered tin. Bake in hot oven about twenty minutes.

LAYER CAKE

One-half cup butter, one cup sugar, 1 1/2 cups Pillsbury's Best Flour, one-half cup water, one heaping teaspoon baking powder, two eggs.

Cream together the butter and sugar, add beaten yolks, then mix in alternately the water and the flour—to which has been added the baking powder. Lastly add the well beaten whites of the two eggs. Pour into two buttered tins and bake in moderate oven.

Blackberry jam Cakes

1 cup brown sugar,

$\frac{3}{4}$ cup butter.

3 eggs.

3 tablespoons of sweet milk

1 small teaspoon of soda

$\frac{1}{2}$ cup flour.

1 cup blackberry jam,

nutmeg and cinnamon to taste

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NOTE:—Fifteen hundred dollars of the above amount was pledged by the Ladies' Aid Society, of this church, and the publication of this Cook Book is one of the enterprises undertaken to assist in raising this amount.

“Good Cooking can not be made out
of Bad Marketing.”

†···THE···†

Caro Cook Book.

A
SELECTION
OF

TESTED RECIPES

PREPARED
BY THE LADIES
OF THE

First M. E. Church, of Caro.

1894
FRED SLOCUM'S STEAM PRINTING WORKS,
CARO, MICHIGAN.



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CARO, MICHIGAN

←-----→
RECIPE PRESCRIPTIONS CAREFULLY COMPOUNDED.

Preface.

It is not to be expected that any cook book, however complete it may be, can, of itself, make a good cook. Success in baking, boiling, frying, stewing and compounding can only be obtained by experience, and a careful attention to detail.

Good materials are often spoiled by careless preparation. We ask no one to take these recipes on faith, but if after a careful trial they are found more reliable than others, say so to your friends. The contents of this book have been solicited at the cost of much time and effort on the part of those interested in the enterprise; a cake here, a pudding there, a salad, or jelly from someone else; many from ladies who have gained a reputation for preparing this, or that particular dish.

The subject is an inexhaustible one, and we make no pretensions to offering you a complete cook book, but we do claim that in it will be found such a variety of tested recipes as will, with ordinary care, enable any housewife to prepare for her own family, or her guests, a most delicious breakfast, lunch, dinner, or tea. The matter of our book we claim as our own, but the phraseology may in some instances be peculiar, but we crave your indulgence, and ask you to remember that we are not book makers. Persons familiar with Caro names will recognize many who do not belong to the society in whose interest the enterprise is conducted, and in this connection, we desire to acknowledge our obligations to the ladies of other churches, and to all others who have in any manner assisted us, and we trust that our book will prove so useful to them that it will amply repay them for all their kindness.

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Soups.

“The table is the only place where we do not get weary the first hour.”

SUGGESTIONS:—Stock makes the basis of all meat soups. Fresh lean beef with the addition of some cracked beans is best.

Some good cooks always add the remains of a roast of beef, thinking that it improves the flavor.

To each pound of meat allow a little less than a quart of water, and a level teaspoon of salt.

Always put it on the stove in cold water and keep the pot well covered. All scum rising to the surface should be carefully removed. The juices of the meat are more thoroughly extracted by boiling slowly for several hours, than by hard boiling for a shorter time. A variety of vegetables cut very fine and added to the stock makes vegetable soup.

Soup may be served in a variety of ways; for example:—stirring hard boiled eggs into it after dishing; or by toasting small bread cubes of bread a good brown and dropping into the soup when it is ready for the table.

Soup will be as good the second day as the first, if the fat is removed from the top and it is re-heated to the boiling point. It should never be left in the pot, but turned into a crock, and uncovered. Keep in a cool cellar.

Potato.

To two quarts of water add four or five large potatoes, sliced thin, a lump of butter size of an egg, and add one teacup of sweet cream; just before taking from the fire, salt and pepper to taste. Boil about one hour.—*Mrs. E. O. Spaulding.*

Bean.

Boil a soup bone in a gallon of water, add a pint of beans which have previously been soaked over night, boil two hours; just before serving sprinkle in bread crumbs, season with salt and pepper, serve with raw onions sliced very thin.—*Mrs. M. W. Gifford.*

Tomato.

Add one pint of hot water to one can of tomatoes, simmer one hour then strain and add one table spoon sugar, one tablespoon of salt, one tablespoon of butter; pepper and a pinch of soda; heat one quart of milk hot, add to milk two table spoon fulls of flour moistened with cold milk, add the hot milk and let it come to a boil, and serve immediately.—*Nell M. Spafford.*

TOMATO, No. 2.

One pint of tomatoes thoroughly cooked; add soda the size of a pea, remove from the stove and strain through a sieve, add butter the size of an egg, salt and pepper to taste, and at last one pint of fresh sweet milk, bring to a boil and serve hot.—*Mrs. L. A. Phelps.*

TOMATO, No. 3.

Take six ripe tomatoes peeled, or use half a can, cook in a pint of water until done, stir in one-half teaspoon of soda, add a quart of milk, season well with butter, pepper and salt, and serve as soon as it boils. It is quite apt to curdle if not soon removed from the fire. Some prefer rolled crackers.—*Mrs. W. C. Morford.*

TOMATO, No. 4.

One can tomatoes put over to scald, stir one and one-half teaspoons of soda in tomatoes to sweeten. Take two quarts of milk, one pint of water and scald them; add tomatoes with milk and let come to a boil. Add a little salt and pepper and small piece of butter. It will then be ready to serve.—*Mrs. B. F. Jones.*

Macaroni.

Into a quart of boiling water put a handful of macaroni broken into inch pieces, let it boil an hour, then

add two cups of strained stewed tomatoes, and just before serving pour in a half cup of cream; season with salt pepper and butter.—*Mrs. A. Reynick.*

Vegetable.

Have your water boiling, take nice lean beefsteak, cut in small pieces, take one large carrot, one small head of cabbage, two or three potatoes, all cut fine, keep them boiling briskly twenty or thirty minutes; when done add a large lump of butter, and pepper and salt to taste. This requires about one half pound of beefsteak.—*Mrs. H. Masters.*

VEGETABLE, NO. 2.

After boiling a soup bone, or piece of beef until done, add to the broth boiling water enough to make the amount of soup required; take about one half cabbage, one onion, six medium sized potatoes, chop all fine, and add to the broth and boil about a half hour strain through a sieve rubbing all the vegetables through; pepper and salt to taste, add one teaspoon of white sugar, one-third cup of cream, let boil up and it is ready for the table.—*Mrs. Ad. Moreland.*

VEGETABLE, NO. 3.

Take two carrots, an onion, one fourth of a cabbage, and two turnips, cut them in pieces a little larger than dice, put into a large saucepan with a little butter and water, then cut your potatoes the same way, take your meat out of the soup kettle, skim off the grease and put all into your broth, and let it cook another half hour, season with salt and pepper and serve; in the language of the average school girl: "It's perfectly lovely."—*Mrs. A. Reynick.*

Oyster.

Strain the liquor from two quarts of oysters, and put in a kettle. Heat half a gallon of new milk, season with salt and pepper, rub three ounces of butter in a little flour, stir into the milk, add the liquor, stir well and pour in the oysters, and let it come to a boil.—*Mrs. Fred Slocum.*

Onion.

Six large onions peeled and sliced; place in a kettle four tablespoons of beef drippings, when hot put in onions and fry until a light brown, dredge with flour and stir constantly so that it cannot burn; when evenly cooked add one quart of boiling water, one teaspoon of pepper, one teaspoon of salt, six large potatoes sliced, boil until soft, then press all through colander, return to kettle, add one pint of sweet milk, a piece of butter the size of an egg, bring to a boil and serve hot.—*Mrs. E. O. Spaulding.*

Cream of Celery with Oysters.

Clean well three heads of celery, cut into small pieces, add a piece of onion as large as a hickory nut, put into a saucepan with a pint of boiling water and boil for half an hour. Put one quart of milk into a double boiler, rub to a smooth paste a heaping table spoon of butter, and two table spoons of flour, and add to it a little at a time, a half cup of warm milk, pour this into the hot milk, and stir until it is smooth and creamy, letting it simmer a minute or two; remove and rub the contents with the water through the colander, and add this to the milk; season well with salt and pepper; soon as it boils, add two dozen nicely washed oysters; allow to reach the simmering point and remove and serve at once. This is a delicious soup.—*Allie M. Anscorb.*

Bouillon.

To three pounds of raw meat, chopped fine, add three quarts of cold water, let it be barely warm for the first hour, then increase the heat and let it gently simmer for six hours, stirring it occasionally; turn it into an earthen vessel, salt to taste and cover till cool; skim off all the fat, squeeze the meat hard as you remove it from the liquid, throw in the shell and white of a raw egg, put the liquor over the fire in a saucepan, bring it quickly to a boiling point, boil rapidly ten minutes; each quart of water put upon the raw beef should have simmered down a pint, then strain carefully

through a cloth. Do not squeeze it as it should be a clear amber color. Bouillon for lunches or other entertainments, should be served very hot and no spoons. For family use, either hot or cold, as preferred.—*Mrs. Ad. Moreland.*

Noodles.

To one beaten egg add a little salt, and flour enough to make a stiff dough, roll very thin, and let stand one or two hours, then roll in a tight roll, cut in thin slices, and shake well as you drop them in the liquor where a soup shank, or a piece of beef has been boiled, and let boil five minutes.—*Mrs. H. Herman.*

Oyster, Plain.

Drain the liquor from one quart of oysters and to it add one quart of boiling water, let boil, skim thoroughly, season with butter and pepper to taste, add oysters, let come to boiling heat; season with salt and serve.—*Mrs. Fred Slocum.*



Fish and Shell Fish.

"May be this is fun, sitting in the sun
With hook and parasol, as my Angler wishes,
While he dips his line in the ocean brine,
Under the impression that his bait will catch the fishes.

SUGGESTIONS:—As soon as possible after the fish are caught they should be scaled, and dressed. The scales can be loosened by pouring on hot water. Do not allow fresh fish to remain in water after dressing, but sprinkle with salt and let stand a few hours before cooking.

To be palatable, fish should be well done. When fish is boiled, it should be put in cold water, except in the case of salmon, when the water should be hot to preserve the rich color of the fish. In frying fish always place it in the frying pan skin side up. Never soak salt fish with the skin side down in the water, as the salt will fall in the skin and remain there.

Garnishes for Fish.

Parsley, sliced beets, and water cress; sliced lemons can also be used with hard boiled eggs grated over the fish.

Fried Fish.

After having removed the back bone, cut the fish in pieces and roll in flour with salt and pepper in the flour, and fry in plenty of butter until a nice brown. Have butter hot before placing the fish in the frying pan.—*Mrs. H. Herman.*

Baked White Fish.

Take fish, rub inside and outside with salt and pepper, fill with dressing made like that for poultry,

sew up and put into hot pan with part drippings and part butter, dredge with flour and lay over fish a few thin slices of bacon. In baking allow twenty-five minutes to a pound of fish; baste occasionally.—*Mrs. Wm. Mallory.*

Boiled Fish.

Allow five minutes to the pound, have water hot, wrap in a floured cloth, tie or sew, serve with hard boiled eggs sliced on it,

Sauce for same—Take a pint of water mix until smooth two ounces of butter and two teaspoons of flour, have ready a hard boiled egg, chopped fine, and serve.—*Mrs. E. O. Spaulding.*

Escaloped Oysters.

Three well beaten eggs, one and one-half cups of rolled crackers, butter the size of an egg, one quart of oysters, milk to make a thin batter, salt and pepper to taste.—*Mrs. Frank Watrous.*

Baked White Fish.

Dry the fish well, rub inside and out with salt and pepper, roll in corn meal, put in butter the size of an egg and water enough to cook it, baste often. Remove fish, and add one-half cup of cream, a small piece of butter, thicken with flour and serve.—*Mrs. Clara Harris.*

Broiled Oysters.

Dip large oysters in beaten egg and roll in cracker crumbs, place them carefully in a tin toaster over hot coals until brown, season with butter and a little salt.—*Mrs. E. O. Spaulding.*

Turbot.

Take any kind of cooked fish, take out the bones and sprinkle with salt and pepper. For dressing—Heat a pint of cream, thicken with one tablespoonful of flour, then cool, season with onion and parsley, (a little of each) put in a baking dish a layer of fish, then a layer of sauce until full, cover the top with bread crumbs and bake one-half hour.—*Mrs. C. O. Thomas.*

Boiled Salt Mackerel.

Soak the fish over night, place in cold water and let simmer for about fifteen minutes, when done remove and pour over it butter and cream.—*Mrs. Ad. Moreland.*

BOILED SALT MACKEREL, No. 2.

After freshening, wrap in a cloth and simmer for fifteen minutes, it will be almost done as soon as the water boils. Remove, lay on it two hard boiled eggs sliced, pour over it drawn butter and trim with parsley leaves.—*Mrs. H. Herman.*

Bacon and Oysters.

Twelve very thin slices of bacon, twelve large oysters; lay an oyster inside of each slice of bacon and roll it up, putting a small skewer through each piece. Fry them for a few minutes, place each roll on a piece of toast and serve very hot. A nice entree or breakfast dish.—*Mrs. Waltham.*

Roast Oysters on Toast.

Toast some slices of bread, wash and wipe some fine large oysters, spread as many as possible on each slice of toast, season with salt, pepper and plenty of bits of butter, put in a hot oven until the edges of the oysters curl and serve at once.—*Mrs. M. D. Raymond.*

Oysters with Toast.

Boil or fry as many oysters as you wish, and lay them on buttered toast, salt and pepper, pour over them a cup of hot rich cream, keep them perfectly hot until eaten.—*Mrs. M. V. McWethy.*

Escaloped Salmon.

Line the bottom of the dish with cracker crumbs, add a layer of salmon, pour on dressing as below, add another layer of cracker crumbs, then salmon, until dish is filled. Sauce—Three cups of milk thickened with flour, season with salt, pepper and butter, and the yolks of two eggs, cook a few moments until it thickens like custard.—*Mrs. Mary Kidd.*

Salmon Loaf.

One small can of salmon, four eggs beaten light, four tablespoons of butter, melted but not hot, half a cup of bread crumbs, season with salt and minced parsley, chop fish fine, rub in the butter until smooth, beat the crumbs in egg and season before working together. Put in a dripping pan and bake one hour. Sauce for same—One cup of milk heated to a boil, thickened with one tablespoon of cornstarch and one tablespoon of butter, rub cornstarch and butter together with the liquor of the salmon, one egg beaten light, a little pepper, beat egg in last, slowly pour over loaf.—*Nell M. Spafford.*

SALMON LOAF, No. 2.

One small can of salmon, four eggs beaten light, four tablespoons of butter, melted but not hot, one-half cup of fine bread crumbs season with salt and minced parsley. Chop fish fine, then rub in the butter until smooth. Beat the crumbs in the egg, and season before working together. Put into buttered molds, and steam three hours. Sauce for same—One cup of milk heated to a boil, thicken with one tablespoon of butter. Rub cornstarch and butter together first with liquor of the salmon, one egg beaten light, a little pepper, beat egg in last slowly; pour over loaf.—*Jennie W. Montague.*

Oyster Patties.

Take one quart select oysters, two teaspoons milk, four tablespoons corn starch; salt, pepper and butter as for oyster stew. The whites of three eggs, put milk in a kettle and bring to a boil, put in seasoning and the corn starch wet up with milk, when this boils, stir in oysters and when cooked have the whites of the eggs well beaten and beat in last.

For the patties—Have a rich puff paste, and bake in patty pans. Have them ready to fill immediately when the oysters are done. They are delicious. I make salmon patties the same as oyster patties.—*Mrs W. A. Rowland.*



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OYSTER PATTIES, No. 2.

Secure your patty shells at the bakery, then make the filling as follows:—Two tablespoons of butter, one-half pint of sweet cream, three tablespoons of flour, three dozen oysters, pepper and salt; melt the butter, stir in the flour, boil the cream and stir it in, cook the oysters in their own liquor till they are just cooked through, skim and add to the cream sauce, and fill crust.—*Mrs. Fred Slocum.*

Salmon Turbot.

Drain part of the oil off from one can of salmon, one pint of milk thickened with flour to the consistency of cream, season with parsley, sage, thyme and pepper and salt. Take from the stove and when cool add the yolks of two eggs and a little butter. Pour some of the sauce in a baking dish and add a layer of salmon, rolled crackers and sauce, alternately, until it is all used. Have sauce on top to which add cracker crumbs and grated cheese. Bake half an hour.—*Mrs. Wm. Rowan.*

Cod Fish, A-la-mode.

One teacup of cod fish picked up fine, two cups of mashed potatoes, one pint of cream or milk, two eggs well beaten, one-half teacup of butter, salt and pepper, mix well and bake in a baking dish from twenty to twenty-five minutes.—*Mrs. Fred Slocum.*

Cream Oysters.

One pint of cream, thicken with one tablespoon of flour, season with salt and pepper; boil oysters in their liquor, then strain and add the oysters to the cream.—*Mrs. C. O. Thomas.*

Fried Frogs Legs.

Cut off the hind legs, skin, throw into boiling water five minutes, have some hot butter or lard ready, and dip the legs in cracker meal and eggs, fry brown.—*Lizzie Mercer.*

Clams.

Wash put in boiling water and cook until the

shells crack open, when they are done.—*Mrs. R. Hobson.*

Cod Fish Gravy.

Soak pieces of codfish in cold water for several hours and wash thoroughly, pick fine and place in a skillet with cold water, boil a few moments, pour off water and add fresh, boil again and drain off as before. Then add plenty of sweet milk, a good sized piece of butter and thickening made of a little flour mixed with cold milk until smooth like cream, stir well and just before taking from fire break in an egg, stir very briskly and serve.—*Mrs. A. Reynick.*

Fish Sauce.

Two ounces of butter, yolks of three eggs, tablespoon of flour, juice of a lemon, salt to taste. Boil one minute.

FISH SAUCE, No. 2.

To one gill of boiling water, add as much milk, stir in two tablespoons of butter rolled in flour, chop the yolk of a hard boiled egg and stir with a beaten raw one in the sauce, with pepper, salt and the juice of one lemon, or half a teacup of tomato catsup. Pour over boiled or baked fish.

Egg Sauce.

Boil four eggs hard, chop fine, and put in half a pound of butter and let boil.



Meats.

"Cooking meat is a fine art, to which you must bring common sense and good judgement."

SUGGESTIONS:—In selecting beef choose that which is of a clear, bright, red color.

Veal should be good sized, and the flesh dry and of a pale pink color. Veal that is small, flabby and red in color is not desirable.

Lamb should be fat, the joints of bone red and porous. If old, the bone is white and solid.

Mutton. Good mutton is dark red with firm, white fat.

Pork should be rejected if there are kernals in the fat. The skin should be smooth and thin.

Poultry when young has a thin transparent skin, the joints tender, and the breast bone can be easily moved or bent with the fingers.

When meat pressed by the finger rises up quickly it is prime. But if the dent disappears slowly, or not at all, it is inferior.

When necessary to keep meat longer than was expected, sprinkle pepper, either black or red, over it. It is easily washed off when ready for cooking.

All meats except veal are better when kept a few days in a cool place.

If you would preserve all the nutriment in fresh meat, do not use cold water, but place in boiling water and cook gently. Hard boiling toughens it.

Allows twenty minutes for boiling each pound of fresh meat, and fifteen or twenty minutes to the pound for roasting.

Salt meat should be put to boil in cold water, to extract the salt.

When broiling steak give it your undivided attention. Never season while cooking.

Add a few pepper corns to the water when you boil tongue and you will be pleased with the result.

Before cooking mutton it is a good plan to loosen the thin outside skin with a sharp knife and remove it entirely. The oil of the wool sometimes penetrates through the skin and gives to the meat a strong woolly taste which is objectionable.

Singe poultry with alcohol.

Our grand mother's way was to cover the turkey with a pie crust rolled thin, or thin slices of bacon, which saved basting.

Put a pound of link sausage on the top of a turkey which saves basting and it serves as a garnish.

Roast Turkey.

After picking and singing the turkey, wash it with great care and then take a cloth and rub it inside, and out with salt. Just before putting it in the oven, take two tablespoons of cold butter and mix it with a tablespoon of salt, rub this on the wings and legs to keep the meat from getting hard. Prepare stuffing by taking two-thirds of a cup of butter, putting it in a large frying pan; when it is heated cut bread which has been dipped into sweet milk or water, salt and pepper, and use celery tops that have been dried. Oysters may be used. Chop the bread fine and keep it on the fire until it is a nice brown, then cool it and add a well beaten egg, with which stuff the turkey. In baking twenty minutes is allowed to the pound. To make the gravy, chop the gizzard, liver and heart, and put in the pan in which the turkey has been roasted, with two tablespoons of flour mixed with water and milk, whichever you prefer; boil five minutes stirring constantly. Use a French cooker.—*Mrs. Alice Howell.*

Chicken Pie with Oysters.

Boil the chicken—a year old is best—until tender, drain off the liquor from a quart of oysters, boil, skin, line the side of a dish with a rich crust, put in a layer

of chicken, then a layer of raw oysters, and repeat until filled, seasoning each layer with pepper, salt and butter, and adding the oyster liquor and a part of the chicken liquor until it is even with the top layer; now cover loosely with a crust having an opening in the center to allow steam to escape. If the liquor cooks away add chicken gravy or hot water. Bake forty minutes in a moderate oven. Make gravy by adding to chicken liquor left in pot (one quart or more) two tablespoons flour, rubbed smooth with two tablespoons of butter, and seasoned highly with pepper; let cook until there is no raw taste of flour, salt to taste and serve.—*Mrs. R. Hobson.*

Roast Turkey with Oyster Dressing.

Dress and rub the turkey thoroughly inside and out with salt and pepper. Take a loaf of stale bread, cut off the crust and soften by placing in a pan, pour on boiling water, drain off immediately and cover closely; crumble the bread fine, and add a half pound of melted butter, or more if it is to be very rich, then a teaspoon each of salt and pepper, or enough to season highly. Drain off the liquor from a quart of oysters bring to a boil, skim and pour over the bread crumbs, adding the soaked crust and one or two eggs; mix all thoroughly with the hands, and if rather dry, moisten with a little water, lastly add the oysters, being careful not to break them, or first put in a spoonful of stuffing and then three or four oysters, and so on until the turkey is filled. Stuff the breast first. Spread the turkey over with butter, salt and pepper, place in dripping pan in a well heated oven, add a half pint of hot water, and roast two hours, basting often with a little water, butter, salt and pepper, kept in a tin for this purpose and placed on the back of the stove. Turn until nicely browned on all sides, and about a half hour before it is done, baste with butter and dredge with a little flour. This will give it a frothy appearance. When you dish the turkey if there is much fat in the pan, pour off most of it and add the chopped giblets previously cooked until tender, and the water in which they were cooked. Now stew down to about one pint;

place one or two heaping tablespoons of flour (it is better to have it browned) in a pint bowl, mix smooth with a little water and add to the gravy in one pan, boil several minutes, stirring constantly, and pour into the gravy tureen; serve with currant or apple jelly. A turkey steamed in this way does not look so well on the table but is very tender and palatable. It is an excellent way to cook a large turkey.—*Mrs. R. Hobson*.

Veal with Dumplings.

Take a nice piece of veal, salt, and let it boil until tender, simmer down; then just cover with water and drop dumplings in made as follows: two-thirds cup of sour milk, one egg, salt, and scant teaspoon of soda, and flour to stir quite stiff; drop in and boil about fifteen minutes; remove and make gravy of liquor left and serve.—*Mrs. Jas. Mc Williams*.

Meat Balls.

One bowl full of fine chopped cold meat, one cup of bread or cracker crumbs, a little chopped onion, a little gravy mixed with the crumbs to moisten them. Season with salt and pepper, thyme or savory and fry in balls.—*Mrs. Lizzie Delmore*.

Plain Fried Chicken.

Wash and dry spring chicken, cut in pieces. Have a frying pan of part lard and part butter melted, then roll the chicken in flour, put in the pan and season. Let brown thoroughly one side before turning, and after browning cover and cook slowly.—*Mrs. R. Hobson*.

Corned Beef.

Make a brine as follows:—To one-hundred pounds of beef, take four gallons of water, six pounds of salt, two pounds of sugar, one-half pound of soda, two ounces of saltpeter and six red peppers, let come to a boil, skim and set away to cool. Pack meat in a wooden vessel or a large stone vessel and when the brine is cold, pour over it and put a weight on it to keep it in the brine. This is also a good receipt for curing beef to dry.—*Mrs. F. S. Kitchen*.

Bread Sauce.

To be served with turkey, chicken, etc. Put nearly a pint of milk to boil, add a little salt and cayenne or other pepper to taste; when boiling, pour it over sufficient bread crumbs to barely take up the milk, and add one onion stuck with two cloves and nutmeg or mace to taste. Let all simmer gently until the bread has taken up all the milk and it is of smooth creamy consistency. Set it back from the fire and leave until time for serving, then remove the onion and rub through a sieve, afterwards adding a piece of butter or some cream and serve very hot.—*Mrs. A. E. Waltham.*

Beef Loaf.

Three and one-half pounds of round steak chopped fine, one cup milk, one tea-spoon of pepper, one teaspoon of salt, one cup rolled crackers, two eggs, piece of butter the size of an egg. Bake three and one-half hours.—*Mrs. F. S. Kitchen.*

Loaf of Meat.

One pound of lean meat, one-third salt fat pork, three eggs, one-third as much bread as meat in bulk, one small onion. For this you can use remnants of any and all kinds of meat. If you have about a pound cooked lean meat, use about a third as much of boiled fat salt pork; chop all very fine, chop the onion fine also; fry in butter, soak the bread in water and drain, when the onion is tender; add the bread and let it heat through, stirring the while, when thoroughly mixed take from the fire. While it cools beat the eggs, and add the meat; season to taste. After stirring the meat add the bread and onion, mix thoroughly; if it should appear too dry or stiff add a few spoons of broth, if not stiff enough add a little stale bread, put in a tin and bake in a moderately hot oven three-fourths of an hour. You can very easily tell when done by sticking a knife into it. I much prefer boiled lean beef although any remnants do very nicely.—*Mrs. C. W. Clark.*

Mock Duck.

Take a round stake, make stuffing as for turkey, spread the stuffing on stake, roll it up and tie it; roast from half to three-quarters of an hour.—*Mrs. Edwin Course; Mrs. May Mc Withey.*

Mock Fried Oysters.

Put plenty of butter in the frying pan; cut the meat in small pieces, the size of oysters, dip in beaten egg, then in rolled cracker crumbs and fry until a nice brown.—*Mrs. A. Howell.*

Croquettes.

Three cups of meat to one cup of potatoes, the yolks of two eggs beaten, pepper and salt to taste. Roll them in eggs after moulding and then dip in cracker crumbs and fry in hot lard.—*Mrs. Mary Kidd.*

Minced Beef.

Chop cold beef steak, or any cooked beef, fine, and stew for fifteen minutes in quite a little water. Add to the gravy a good sized lump of butter and turn over some nicely butter toast, smoking, hot. You may add a little chopped onion if desired.—*Mrs. H. Herman.*

Beef Loaf.

Take three pounds raw beef chopped, a heaping tablespoon of salt, one tablespoon of black pepper, eight table-spoons of rolled crackers, three table-spoons of cream or milk, butter the size of an egg, two eggs. Pour a little water over all and bake until done.
Jennie W. Montague.

Ham Cooked in Cider.

Put a cup of cider and a cup of brown sugar into enough water to cover the ham; boil three hours or until the skin will peel off easily. Remove the skin and cover the ham with a crust of sugar, and bake in a slow oven three hours; dissolve a cup of sugar in a pint of cider and baste the ham frequently while baking. If the cider is very sweet use less sugar.—*Mrs. C. W. Spaulding.*

For Curing Ham.

For two hundred pounds, fourteen pounds salt, six ounces of saltpeter, three ounces saleratus, three pounds sugar. Put this in three pails of water, boil and skim and let cool, pour it on the hams.—*Mrs. A. H. Andrews.*

Fried Liver.

Pour boiling hot water over the liver, and cut in thin slices. Dip all in flour and fry in hot lard or bacon drippings; season with pepper and salt. It must be thoroughly cooked and a nice brown. Serve hot.—*Mrs. A. Reynick.*

Smoked Ham on Toast.

Take well boiled cooked ham, when cold chop very fine, or grate. Mix with it cream or milk, and the beaten yolk of an egg, put on fire and let simmer; have buttered toast prepared, put ham on toast and serve hot.—*Mrs. Charles Lee.*

Ham Pie.

Make crust as for biscuit, line dish around the side, put in a layer of potato sliced very thin, pepper, salt and a little butter, then a layer of lean ham, add water, cover and bake as chicken pie.—*Mrs. Charles Lee.*

Chicken Cheese.

This is so nice that every one who eats it once wants it again. Boil two chickens until tender, take out all the bone and chop the meat fine, season to taste with salt, pepper and butter, pour in enough liquor which they are boiled in to make moist. Mold in any desired shape and when cold cut into slices.—*Mrs. W. J. Curry.*

Smothered Chicken.

Cut up chicken for fricassee, wash and let stand in cold water a little while, drain, season, and dredge with flour, put into a dripping pan not quite covered with water, dot with butter, cover closely and bake until tender. When done take from the pan and make gravy.—*Mrs. Lizzie Delmore.*

• Glazed Ham.

Soak and boil a ham, allowing twenty minutes to a pound and let it get almost cold in the water, skin nicely and coat with a paste made of a cup of cracker crumbs, one of milk, two beaten eggs, and seasoned with pepper. Set the ham in the oven until the glazing is browned, moistening now and then with a few spoons of cream. Wind frilled paper about the shank and garnish with parsley.—*Mrs. Clara Harris.*

Hash with Eggs.

Make a fine hash of potatoes, beef and bread crumbs, drop on a buttered griddle and fry both sides brown. Place upon a platter, and cover with a dropped egg.—*Mrs. S. F. Chase.*

Roast Lamb.

Wash the two fore-quarters of a nice fat lamb, rub with salt and pepper, thoroughly mixed, and place on a dripper. Prepare a dressing of one pan of bread crumbs seasoned with salt, pepper, a large lump of butter and pulverized sage; moisten with cold water, and work fine with the hands. Cleave the shoulder bone with a sharp knife, fill with dressing, place the remainder of the dressing between the two fore-quarters, wind with twine and tie; spread the whole with butter, and place in the oven with sufficient water so as not to burn. Bake five hours.—*Mrs. H. M. Lazelle.*

Dressing for Venison and Mutton.

Skin the venison, rub well with two tablespoons of ground cloves, two of allspice and two of salt. Gash the venison and stuff with grated bread crumbs, green peppers chopped fine, two slices of fat bacon also chopped fine, if in season add a stalk or two of chopped celery. Put the venison on the stove in a pan with a little water and the dressing; brown a teacup of flour to thicken this gravy. It takes two and a half hours to cook a hind quarter of mutton dressed this way. With the mutton, after skinning it, wash in water in which you have dissolved a teaspoon of soda, wipe and then rub with the spices.—*Mrs. E. H. Watson.*

Chicken Pot Pie.

One cup of sweet milk, one egg, one heaping teaspoon of baking powder, a little salt, flour enough to make a stiff batter. When chicken is tender, season broth, drop the batter in and cook about fifteen minutes.—*Mrs. Adam Johnson.*

How to Make Meat Tender.

Cut the steak the day before into slices about two inches thick; rub them over with a small quantity of soda, wash off the next morning; cut into suitable thickness and cook as you choose. The same process will serve for fowls, legs of mutton, etc. This should be tried by all who wish delicious tender dishes of meat.

Smothered Chicken.

Cut up chicken for fricassee, wash and let stand in cold water for a short time, drain, season, and dredge with flour; put into a dripping-pan, the bottom not quite covered with water, dot with butter, cover closely and bake until tender.—*Mrs. Lizzie Delmore.*

Broiled Beefsteak.

Take porter-house steak, place on a gridiron over hot coals and turn frequently. Have a hot platter ready with butter, pepper and salt, upon which to place the steak; turn and serve.—*Mrs. M. W. Gifford.*

Veal Loaf.

Three pounds of uncooked veal, three-fourths pound salt pork, both chopped very fine; one cup rolled crackers, two eggs well beaten, one teaspoon sugar, two teaspoons salt, one teaspoon pepper. Make into a loaf and bake two hours; slice cold.—*Mrs. W. C. Morford.*

Fried Beefsteak.

First pound the steak, roll in cracker crumbs. Have frying-pan hot with plenty of butter; put in the steak, sprinkle it with salt and pepper; fry until nicely browned. Serve on a warm platter; spread with a little butter and set in the oven for a minute or two.—*Mrs. Clara Harris.*

Potted Beef.

Two pounds of lean beef as free as possible from skin and gristle. Put it into a jar with a lid, add a teaspoonful of water, cover closely and put the jar into a saucepan of boiling water, (I use an enameled double saucepan). Boil gently for three and one-half hours, then take the beef, chop it very fine, or better still pass it through a mincing machine two or three times, until it is very smooth. Mix with it, by degrees all or nearly all of the gravy that will have come from it, and add a little clarified butter; then season to taste with salt, cayenne, pounded or ground mace, and black pepper. Put the beef into small or rather shallow pots for use, and cover with a little butter warmed and poured over it. If much gravy is added to it, it will keep but a short time, while if a large proportion of butter is used it will keep longer. Ready for use as soon as cold.—*Mrs. A. E. Whatham.*

A Breakfast Dish.

Take about a half pound of dried beef, pick in small pieces, put cold water on and parboil; pour off and add one and a half cups of milk, a piece of butter, some pepper; when it comes to a boil thicken with a little flour, then toast bread; poach in hot water an egg for each slice of toast; put all on a large platter and pour the dressing over it and send to the table.—*Mrs. Clara Harris.*

A Good Way to Cook Chicken.

Cut up the chicken, put in a pan, cover with water, and let it stew as usual; when done make a thickening of cream and flour, add butter, pepper and salt. Have a nice short-cake baked, rolled thin as crust and cut in squares. Lay the cakes on a dish and pour over them the chicken gravy while hot.—*Mrs. A. Reynick.*

Escoloped Turkey.

Pick the meat from the bones of cold turkey, chop fine, put a layer of bread crumbs in the bottom of a buttered dish, moisten them with a little milk, add a layer of turkey with some of the filling, cut small pieces

of butter over the top and season; then another layer of bread crumbs, and so on until the dish is nearly full; add a little hot water to the gravy left from the turkey, and pour over it; then take two eggs, two tablespoons of milk one of melted butter, a little salt and cracker crumbs, enough to make it so thick as to spread with a knife; put bits of butter over it and cover with a plate. Bake three-fourths of an hour. About ten minutes before serving remove the plate and let it brown.—*Alice Reynick.*

Roast Beef.

Take a pan about the size of your roast; before placing it in the pan sear the beef on each side in a hot frying-pan, until the roast is seared white on all sides; then put in the pan without water, and season about twenty minutes before taking out of the oven. Allow about twenty minutes to the pound. Remove the roast from the pan and make the gravy. The advantage of searing the beef is that the juice is retained, and it does not require basting.—*Mrs. Fred Slocum.*

Chicken Pie.

Cut up two small chickens, place in enough hot water to cover, boil until tender, put in a part of the chicken into a pan season with pepper, salt and butter, lay in a few thin strips or squares of dough, add the rest of the chicken and season as before. Season the liquor in which the chickens were boiled, thicken with flour and pour a part of it over the chicken. Make a rich biscuit dough, cut in shape of biscuits, place over the top of the chicken and bake. Serve with balance of gravy.—*Mrs. Ad. Moreland.*

Pressed Chicken.

Boil a chicken until tender, take out all of the bones and chop the meat very fine, season with salt pepper and butter, add to it the liquor in which the chicken was boiled, one cup of bread crumbs made soft with hot water, and to this the chopped chicken; when heated take out and press in a basin. Serve cold.—*Mrs. Lizzie Delmore.*

PRESSED CHICKEN, No. 2.

Boil a nice plump chicken until thoroughly cooked, remove all the bones, separate the light from the dark meat, chop each separately, put in a cake tin in layers. Boil the broth to half a pint, add one teaspoon of cornstarch, season to taste, pour over the meat and set on ice till cold.—*Mrs. H. M. Lazelle.*

Roast Beef with Potatoes.

Take a nice roast of beef, sprinkle with salt and pepper, place in the dripping-pan with a piece of suet on the top; about a half hour before the roast is done place potatoes cut in halves over the roast; baste occasionally, remove and make gravy in pan and serve.—*Mrs. Jas. McWilliams*

Chicken with Mushrooms.

Boil two chickens until tender, pick the meat in small pieces as for salad, take one can of mushrooms and boil them in their liquor for five minutes, cut into small pieces and mix with the chicken. Make a cream sauce as follows: One teaspoon of flour to a cup of cream, pour this over the chicken and mushrooms. This amount will probably require three cups of cream. Season with pepper and salt, put dry bread crumbs over the top. Bake three-quarters of an hour in a quick oven. Veal can be substituted for chicken and it will prove almost as appetizing.—*Mrs. Fred Slocum.*

Cream Chicken.

One chicken of four and one-half pounds, or two of six pounds, four sweetbreads. Boil the chicken and sweetbreads and when cold cut up as for salad. In one sauce pan put one quart of cream, in another four tablespoons of butter and five of flour, stir until melted, then pour on the hot cream, and stir until it thickens. Flavor with half a small onion grated, and a little nutmeg, season highly with black and red pepper. Put the chicken and cream in a baking dish, add one can of mushrooms cut in small pieces, cover with grated bread crumbs and small pieces of butter. Bake ten to twenty minutes.—*Mrs. Chas. Montague.*

Bancroft House Hash.

Take boiled corned beef and cold boiled potatoes, chop, not too fine. To one cup of meat use three cups of potatoes, one-fourth cup of butter, and one-half cup of milk; stew in a sauce pan over a slow fire and serve plain, or browned in a frying-pan, omlet shape.—*Mrs. C. J. Reynick.*

Veal Cutlets.

Place a teacup of butter in a frying pan, heat hot, put in the cutlets and partly cook. Have ready two beaten eggs with one tablespoon of milk and a little salt, and a dish of rolled crackers. Dip the cutlets in the beaten egg, roll in the cracker crumbs, place in the frying pan and fry until a nice brown and serve immediately.—*Mrs. H. M. Lazelle.*

Deviled Ham.

Take scraps of ham (boiled) two-thirds fat and one-third lean, chopped very fine; to one pint of ham, add six hard boiled eggs chopped fine, one tablespoon French mustard, mix all together and press firm in a mould. This will keep for weeks and is nice for sandwiches.—*Mrs. Fred Slocum.*

Fried Sweet-breads.

Wash in salt and water, parboil, cut in pieces the size of a large oyster, season, dip in rolled cracker crumb and fry a light brown in lard and butter.—*Mrs. M. W. Gifford.*

Fried Pork.

Cut in rather thin slices, roll in flour and fry till crisp; drain off most of the grease from frying-pan, stir in while hot one or two tablespoons of flour, about half a pint of new milk, and a little pepper; let boil and pour into a gravy dish.—*Mrs. E. O. Spaulding.*

Beef Tongue.

Wash tongue, cover with cold water, and soak over night; next day put it in a kettle, cover with cold water, boil till tender, remove skin, and trim carefully.

If the tongue is to be eaten cold, leave it to cool in the water in which it was cooked. Or, after peeling, place the tongue in a saucepan with one cup water, one-half cup vinegar, four tablespoons sugar, and cook till liquor is evaporated.—*Mrs. Fred Slocum.*

A Brown Stew.

Put on the stove a rather thick piece of beef with little bone and some fat four hours before needed, pour on just boiling water enough to cover, cover with a close-fitting lid, add a little salt, and as the water boils away, add only just enough from time to time to keep from burning, so that when the meat is tender, the water may all be boiled away, as the fat will allow the meat to brown without burning; brown over slow fire, and make a gravy of the drippings.—*Mrs. A. L. Keiff.*

Roast Pork with Celery Dressing.

Take from four to six pounds of the round, wash and thoroughly rub with salt and flour, place in a roaster and allow from thirty to forty minutes to the pound for roasting in a moderate oven. One hour before serving, take from the oven and place on the roast, a dressing, made as follows: One quart bread crumbs moistened with hot water, add butter the size of a large egg, season to taste, and one cup of celery cut in small pieces; return to the oven one hour to brown.—*Mrs. H. Herman.*

Mint Sauce.

Mix one tablespoon of white sugar to half a teaspoon of good vinegar; add mint, chopped fine; one-half a spoon of salt. Serve with roast lamb or mutton,

Tomato Sauce.

One quart of canned tomatoes, two tablespoons of butter, two of flour. Cook the tomatoes ten minutes, heat the butter in a frying pan and add the flour stir over the fire until smooth and brown, then stir in the tomatoes, cook two minutes, season to taste with salt and pepper and rub through a strainer to take out the seeds. Season with onion if you wish. This is a very

nice sauce for fish or meat.—*Mrs. Fred Slocum.*

Corned Beef.

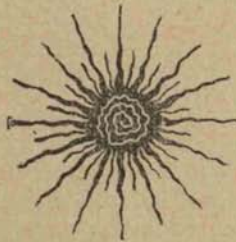
For one hundred pounds of beef, take eight pounds of salt, four pounds of sugar and four ounces of saltpeter. Use the same for curing ham.—*Mrs. G. Moore.*

Sausage.

For forty pounds of meat use one pint of salt, one pint of sage, forty teaspoons of pepper.—*Mrs. G. Moore.*

Caper Sauce.

Two tablespoons of butter, one tablespoon of flour; mix well; pour on boiling water till it thickens; add one hard boiled egg chopped fine, and two tablespoons of capers.



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Salads.

"The stomach is a slave that must accept everything that is given to it, but which avenges wrongs as slyly as the slave does."

SUGGESTIONS:—Every one likes salads, either as an accompaniment to a meal, or an adjunct to an afternoon tea or luncheon, or at an evening party.

The principal thing to a salad is the dressing. Most of the receipts found in the cook books call for oil as the chief ingredient, but most housekeepers use cooked dressing with butter instead. It is said that in the regular uncooked mayonnaise dressing, melted butter, the top only used, as poured off from the sediment is equally as good as salad oil.

Salads should be served the day they are prepared. Have everything as cold as possible. In using olive oil, put in just a drop at a time, stirring constantly. They should be stirred lightly with a fork and never packed.

Salad Dressing.

Two-thirds cup of good cider vinegar, two tablespoons of granulated sugar, one heaping teaspoon of mustard, one teaspoon of salt, a little pepper, mix with vinegar. Beat one egg, and put in one-half cup sweet cream. When vinegar mixture begins to boil stir in the cream and egg mixture until it boils again, stirring constantly.—*Mrs. W. A. Heartt.*

SALAD DRESSING, No. 2.

One tablespoon each of butter, flour, and salt, one teaspoon of mustard, one-half cup of vinegar. Heat the butter in a pan, add flour, and beat until smooth.

Beat the egg, salt, pepper, sugar and mustard together, add the vinegar and stir this in the boiling mixture.—*Mrs. W. A. Forbes.*

SALAD DRESSING, No. 3.

Take two raw eggs, one tablespoon of butter, eight tablespoons of vinegar, one-half teaspoon of mustard, put in a bowl over boiling water until it becomes like cream, then pepper and salt to taste and add a little sugar.—*Mrs. C. Montague.*

SALAD DRESSING, No. 4.

Take one-half teaspoon of French mustard, one tablespoon of flour, one-half cup of vinegar and butter the size of a walnut; stir well together and cook. This should be about the consistency of cream. If too thick add more cold vinegar, and one cup of sugar, one teaspoon of salt a little pepper, and when the dressing is cold combine all together.—*Mrs. J. J. Packer.*

SALAD, DRESSING, No. 5.

Take one egg, one teaspoon of sugar, one-half teaspoon of mustard, a little salt and pepper. One-half cup of vinegar, a tablespoon of flour, one cup hot water and mix all the dry ingredients together; add a well beaten egg, vinegar; and last the cup of hot water. Put in a tin, set into another of water, so it will not burn, and stir until thick. If you have the yolks of eggs omit the flour, and use the yolks which makes a better dressing.—*Mrs. C. O. Thomas.*

SALAD DRESSING, No. 6.

Take the yolks of eight eggs, well beaten, two tablespoons of mixed mustard, one tablespoon of pepper, two tablespoons of salt, one tablespoon of butter, ten tablespoons of vinegar. Thin with cream.—*Mrs. C. M. Amsden.*

SALAD DRESSING, No. 7.

Use the yolks of five eggs with six tablespoons of vinegar. Put it in a dish and cook until it is very thick, stirring all the time. Take from the stove and add a very large tablespoon of butter. (This part of

the dressing can be put away in a cool place, and used from as it may be desired, as it will keep for weeks, if covered). When cool, put in enough cream to make it the consistency of cream, add one spoon of salt, some mustard, and pepper if desired. If the cream is whipped it is more delicate. This dressing can be used on all salads, meats fish and vegetables. In potato salad onion can be used and in the season cucumbers, chopped. Cold boiled asparagus and green peas, after having been cooked and left to cool, if covered with this dressing make a good salad. A pretty dish is made by using lettuce for the foundation, with raw sliced tomatoes in the center adding the dressing just before serving. Lemon juice instead of vinegar is often used with good effect.—*Mrs. Fred Slocum.*

Home Made French Mustard.

Take three teaspoons of ground mustard, one of flour, one-half teaspoon of sugar, and pour four table-spoons of boiling water on this mixture; mix into a thick paste, and when cold add vinegar and a half teaspoon of salt.—*Mrs. Alice Howell.*

Cottage.

To one-fourth of a common sized head of cabbage take one bunch of celery chopped fine, add salt, pepper and mustard to taste. Then take one-half cup of vinegar, one tablespoon of sugar, butter the size of a hickory nut, and boil. Beat three eggs and stir in with the vinegar until it boils, and then mix together and let cool. Less celery can be used if thought desirable.—*Ada Theobald.*

Mustard.

Take four tablespoons of mustard, one tablespoon of sugar, one teacup of vinegar, yolks of two eggs, a little salt; boil in cup of hot water, add butter size of walnut.—*Mrs. F. A. Dudley.*

Lobster or Salmon.

Put the yolks of two eggs in a bowl, add a salt spoon of salt, one teaspoon of dry mustard, a dash of

cayenne pepper, the same of sugar, one teaspoon of scraped onion, one tablespoon of sweet cream and beat vigorously; then add two more tablespoons of cream and four of oil or melted butter, (alternately), beating all the time; lastly add vinegar to suit the taste and stir over the fire, continually until it thickens. This must be done with great care. One-half of either lobster or salmon and one-half celery, serve on lettuce leaves, and it makes a very pretty dish.—*E. Caroline Luce.*

Salmon.

One can salmon, four bunches celery, chopped fine and mixed together.

Dressing:—Yolks of two hard boiled eggs, a desert spoon of mustard, half a teacup of thick cream, one tablespoon of melted butter a salt spoon of salt, a pinch of red pepper a few drops of Worcestershire sauce, add carefully enough vinegar to reduce the whole to a smooth, creamy consistency. Mix with the salad and serve on lettuce leaves.—*Élla Kendall.*

Cabbage.

Take one-half cup of vinegar, two eggs well beaten, put into the hot vinegar and beat is until it thickens; add one tablespoon of mustard; salt and pepper to taste. Then take half a cup of cream, or a half cup sweet milk and a piece of butter the size of a hickory-nut, put all in the hot vinegar. Cool before putting on the cabbage.—*Mrs. Wm. Mallory.*

CABBAGE, SALAD No. 2.

Slice the cabbage, then cut three or four times to divide the long slices.

Dressing:—One cup vinegar, one cup milk, one-half cup sugar, one tablespoon each of butter, mustard, salt, and flour, some pepper, and three eggs. Mix all except flour, eggs and milk and boil. Then add flour in water, mix the eggs and milk and add to the mixture. Stir through the cabbage when cold.—*Mrs. G. D. Wood.*

CABBAGE SALAD, No. 3.

One-half cup each of vinegar and sugar, two eggs, one teaspoon each of mustard and flour, one tablespoon of butter, Heat the vinegar, mix sugar, flour, eggs and mustard, cook all a few minutes. Pour hot over cabbage, previously chopped, salted and peppered.—*Jennie W. Montague.*

CABBAGE SALAD, No. 4.

With a sharp knife carefully cut up a fresh head of cabbage, sprinkle it with as much pepper and salt as you think necessary, beat up the yolk of one egg, add a lump of butter the size of a walnut, a gill of cream, the same quantity of vinegar, a tablespoon of sugar, and a teaspoon of mustard, some celery salt, and beat these together; mix well and pour over the cabbage boiling hot; put in the oven for a few minutes.—*Mrs. Clara Harris.*

CABBAGE SALAD, No. 5.

One egg, one-half cup milk, two-thirds cup vinegar, a lump of butter, one tablespoon each of mustard and salt, two of sugar, then pepper to taste. Put vinegar, sugar, and mustard together, then add milk and a well beaten egg to the vinegar. While hot pour over a quart of chopped cabbage.—*Mrs. N. A. Dryer, Ella Kendall.*

Potato.

The yolks of two eggs, beaten thoroughly, one teaspoon each of salt, and pepper, two tablespoons each of white sugar and prepared mustard, one tablespoon of butter, stir in this mixture four tablespoons of best vinegar. Put dressing in a bowl and set it in a kettle of hot water, stirring constantly until it thickens, set away, and when cool it is ready for use. Chop potatoes and onions, put a layer of potatoes, then onions and dressing, repeating until your potatoes, are gone.—*Mrs. A. L. Keiff.*

POTATO SALAD, No. 2.

One dozen potatoes boiled in salt water, slice and take one layer of potatoes, one of hard boiled eggs, one

of cucumbers, and enough onion to suit taste. For the dressing use one-half cup of vinegar, salt, pepper, lump of butter and three tablespoons French mustard, and let all boil. In another dish beat two eggs and after dressing has stopped boiling pour slowly on the eggs. When cold add one-half cup of sweet cream or salad oil.—*Mrs. M. A. Townsend.*

POTATO SALAD, No. 3.

Two teaspoons of made mustard, one each of sugar, and salt, a dash of red pepper, three tablespoons of vinegar and two eggs. Cook mixture to a cream. A little onion cut fine, two eggs boiled hard and sliced, then place between the layers of cold potatoes. Thin the dressing, just before using, with cream or rich milk.—*Jennie W. Montague,*

POTATO SALAD, No. 4.

If you have no cold potatoes boil or steam a dozen with their jackets on. When done peel and let stand until entirely cold, then slice one-quarter of an inch thick, mix with some flakes of cold boiled fish, (cod, halibut, or salmon,) and pour over them a salad dressing made of six tablespoons of melted butter or salad oil, six tablespoons of cream or milk, one tablespoon of salt, one-half the quantity of pepper and a teaspoon of ground mustard. Into this mix one cup of vinegar, Boil well and then add three raw eggs beaten to a foam, remove directly from the fire and stir for five minutes. When thoroughly cold turn over the salad. Garnish with slices of pickled cucumber, cold beets, hard boiled eggs, celery or parsley.—*Mrs. W. A. Calbeck.*

Chicken.

Take the breast of two chickens, and add one-third more celery than chicken. Cut both celery and chicken in pieces about one-half inch long. Make a dressing of two eggs, one-fourth cup butter, one tablespoon olive oil, (this may be omitted) pepper, salt, one-half teaspoon of mustard, one-half pint vinegar. Let it boil and cool. Pour over the salad just before using.—*Mrs. J. V. Lambertson.*

CHICKEN SALAD, No. 2.

Beat the yolks of six eggs until almost white, mix together one tablespoon of salt, two tablespoons of sugar, one of mustard and then add to eggs. Melt one-third of a cup of butter until it boils, then add it, a little at a time, to the eggs, beating all the time. Take the juice of two lemons, about two tablespoons of vinegar, and one-half pint of sweet cream. Put in a boiler and cook until it thickens, then add as you use it, if you like, one tablespoon of salad oil. This dressing is enough for two chickens. Do not cut the chicken, but pull in small pieces.—*Nell M. Spafford.*

Egg.

Slice one dozen hard boiled eggs, put a layer of egg in the dish, grate on a thick covering of cheese, then another layer of egg alternating with the cheese until the egg is used up. Sprinkle over the top a few capers and fine chopped pickles. Pour over it mayonnaise sauce.—*Mrs. Edwin Course.*

Mayonnaise Dressing.

Beat a raw egg with a half-teaspoon of salt until smooth, add a teaspoon of mixed mustard, half pint of olive oil; rub smooth to a thick paste, add vinegar until consistency of thick cream. This is very nice on sliced tomatoes.—*Mrs. Edwin Course.*

Veal or Chicken.

Three pounds of veal boiled until tender, when cold, chop. For the dressing use one cup of vinegar, and sugar, yolks of two eggs, small spoon of flour, half spoon each of mustard, salt, pepper and celery salt, one tablespoon butter. Put butter and vinegar over the fire and let it come to boiling point, stir in other ingredients. Use one cabbage, chopped fine, if desired.—*Mrs. Geo. Howell.*

Dressing for Cabbage Salad.

One-half bowl vinegar, one-half cup sugar, one teaspoon mustard, one teaspoon corn starch, two eggs, whites beaten separately, a little butter and salt. Cook until thickened and pour over cabbage.—*Louisa Kenyon.*

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PHYSICIAN AND
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Graduate of the State University.

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•••••

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Pickles.

“Love never dies of starvation but often of indigestion.”

SUGGESTIONS:—Always use a porcelain or granite ware kettle in which to heat your vinegar.

Use the best home-made, white wine, or cider vinegar and never boil it long as it reduces its strength.

A little alum will make pickles firm and crisp.

If ground spices are called for tie them in a thin muslin bag.

Small pieces of horse radish scattered through your pickles will keep them from moulding and add strength to the vinegar.

Put your fancy pickles in glass cans, sealing while hot as you do any other fruit. The cans cost but little and your pickles will not ferment.

In making sweet pickles use the best coffee sugar.

Cucumber.

Select small cucumbers, soak in brine, not too salt, for three days, dry them, then to one gallon of cider vinegar, add two cups of sugar, a small handful of cloves, one-half cup white mustard seed, a little horse-radish, cut fine, three or four green peppers, the seeds removed, a piece of alum the size of a butternut; heat the ingredients, and pour over pickles. Pour off the vinegar, and heat up for three mornings, and pour back over pickles hot. These will keep in crocks.—*Mrs. D. C. Dickensheets.*

CUCUMBER PICKLES, No. 2.

One pint of salt to one hundred cucumbers, cover with boiling water, let stand until next day, then boil

the brine, and pour over pickles hot, then scald and skim the brine the next day, then take the cucumbers out of the brine and wash in cold water, cover with boiling vinegar, and water that has a piece of alum dissolved in it, let stand a day or so, scald enough vinegar to cover pickles, put in a cup of sugar to every gallon, spice to taste, and more sugar if you like, can in glass cans, or they will keep in stone jars.—*Mrs. F. L. Stone.*

CUCUMBER PICKLES, No. 3.

Take green cucumbers, put them in a weak brine for twenty-four hours, take them out, throw on boiling water, and let them stand ten minutes, then drain. To a gallon of pickles, add one tablespoon of pulverized alum, one-half teacup of sugar, and enough cold vinegar to cover.—*Grandma Shader.*

CUCUMBER PICKLES, No. 4.

To each gallon of cider vinegar, put one cup of salt, and one tablespoon of alum, mix well in vinegar, add spices, grape leaves and horse radish.—*Mrs. B. F. Richards.*

CUCUMBER PICKLES, No. 5.

To one gallon of soft water, add one teacup of salt, heat it boiling hot, and pour it over the cucumbers, let them stand twenty-four hours, then heat the brine up again, and so on for two days, when they will be ready for the cider vinegar, which must be poured over them cold. Cover them with horse-radish leaves to prevent mold, press them under the vinegar, with a heavy plate, and in a few days they will be ready for use. They will keep green through the winter.—*Mrs. F. S. Kitchen.*

CUCUMBER PICKLES, No. 6.

Take a peck of small cucumbers, wash, put in a jar of hot salt and water, let stand over night. In the morning drain off, and throw it away. Prepare a liquid of two parts water and one of vinegar, and a piece of alum the size of a walnut, heat boiling hot and pour over the cucumbers, drain off and heat every morning for nine mornings. Then prepare a rich vinegar, place a layer of grape leaves nicely washed, al-

ternately until the jar is full, pour the vinegar on, cover the whole with horse-radish leaves and tie up. Set away for use. Pickles prepared in this way will keep in a jar the year around.—*Mrs. H. M. Lazelle.*

CUCUMBER PICKLES, No. 7.

Wash cucumbers and place in jars. Make a weak brine, and when scalding hot, pour over cucumbers, and cover the jars. Repeat this process three mornings, taking care to skim thoroughly. The fourth day, have ready a kettle of vinegar, to which has been added a piece of alum the size of a walnut, when scalding hot, put in as many cucumbers as may be covered, do not let them boil but skim out as soon as they are scalded through. Then place more in the vinegar, each time adding a small piece of alum. When through, throw out the vinegar, and replace with good cider vinegar, with spices, mustard seed, and red pepper. Place pickles in jars, and pour over them the hot spiced vinegar, and seal jars.—*Mrs. S. S. Utter.*

Ripe Cucumber.

Six pounds of cucumbers, take out the seeds, and cut in strips, one pound of brown sugar, one tablespoon each of cloves, allspice, cinnamon, and pepper, and two tablespoons of salt. Cover with vinegar, and boil until tender.—*Mrs. Mary A. Quinsy.*

RIPE CUCUMBER PICKLES, No. 2.

Slice, take out seeds, leave in brine over night, then take one quart of vinegar, two pounds of sugar, spice to taste, put in the cucumbers, and boil until tender.—*Mrs. A. F. Richards.*

Mixed.

One gallon of sliced green tomatoes, one quart of sliced onions, two quarts of sliced cucumbers, two handfuls of salt, let stand over night, then drain, and add celery seed, and allspice, each one-half ounce, one tablespoon each of white pepper and turmeric seed, one pound of brown sugar, two tablespoons of mustard, and one gallon of boiling vinegar.—*Mrs. G. M. Goodrow.*

MIXED PICKLES, No. 2.

One peck of green tomatoes, one peck of onions, two quarts of cucumbers, one head of cauliflower, one head of cabbage, one pound each of mustard seed, and ground mustard, two ounces each of turmeric seed, cinnamon, cloves, pepper, and one-fourth pound of sugar. Slice tomatoes and onions and sprinkle with salt, let them lay twenty-four hours, drain thoroughly, add cucumbers, cauliflower and cabbage, cover with cold vinegar, put over the fire and boil fifteen minutes, mix mustard and spices with vinegar, and stir into the other while warm. Put into jars and they will be ready for use the next day.—*Mrs. Willson Reed.*

Onion.

Peel, and boil in milk and water ten minutes, drain off the milk and water, and pour scalding vinegar onto them.—*Mrs. Chas. Husted.*

Stuffed Peppers.

Put the peppers in salt and water a few days, then remove the seeds, chop cabbage and sprinkle with salt, in a few hours drain the cabbage, and season with mustard and celery seed. Fill the peppers with this mixture, sew them up, and cover with hot vinegar.—*Mrs. Geo. Proctor.*

Chowder.

One peck of green tomatoes, three small head of cabbage, three onions, two green peppers, chop fine and pour vinegar enough over to cover, cook one-half hour, then drain, and add one pound of sugar, two tablespoons of cinnamon, one each of allspice, cloves and salt, one-fourth pound of mustard seed, two quarts of vinegar, and cook one-half hour.—*Mrs. H. E. Hobert.*

Sweet.

To seven pounds of fruit, three pounds of sugar, take one pint of vinegar, and spice to taste.—*Mrs. H. P. Hart.*

SWEET PICKLES, No. 2.

Ten pounds of fruit, five pounds of sugar, one

pint of cider vinegar, boil the fruit in vinegar and sugar until tender, put in cans, then add one quart of vinegar to the balance of the liquid, and boil for a few minutes, and pour over the fruit.—*Mrs. T. C. Quinn.*

Tomato, Sweet.

Slice one peck of green tomatoes and four green peppers, place in a stone jar in layers, sprinkling each layer thickly with salt. Cover with boiling water, and let stand over night; in the morning drain well through a colander, add four large onions sliced, one ounce each of stick cinnamon and cloves, and two pounds of brown sugar. Put all in a preserving kettle, and nearly cover with vinegar, boil slowly until tender. Put in a crock, and next day if the syrup seems thin, pour it off and boil down. The syrup should be like thin cream when cold.—*Mrs. H. L. Boss.*

SWEET TOMATO PICKLES, No. 2.

One peck of tomatoes sliced, a cup of salt sprinkled over them, let lay over night, drain in the morning and boil until done, in a mixture of two quarts of water to one quart of vinegar, then drain and put in a crock, pour over them the hot syrup made as follows: Three pounds of brown sugar, one and a half quarts of vinegar, two tablespoons of sugar one and a half each of cloves, mustard, and allspice. Tie spices in a cloth and put in syrup before boiling.—*Mrs. S. S. Utter.*

Mustard.

To one head of cabbage, two smalls head of cauliflower, two quarts of green tomatoes, sliced, one quart of onions sliced, eight cucumbers sliced, one quart of lima beans cooked, one-fourth pound ground mustard, mix to a paste one ounce each of celery seed, tumeric seed and white mustard seed, one cup of brown sugar, cover with vinegar and boil one hour. When cold add the tumeric seed and mustard.—*Mrs. F. M. Goodrow.*

MUSTARD PICKLES, No. 2.

One quart of green cucumbers, one quart each of ripe cucumbers, ripe tomatoes, green tomatoes, and

onions. Slice all, and soak all together in salt water over night, then scald in the same water, drain off and put in a jar. Cauliflower may be added. Mustard mixture: One quart of vinegar, six tablespoons each of mustard and tumeric, one and one-half cups each of flour and sugar.—*Mrs. Mary Quinsy.*

MUSTARD PICKLES, No. 3.

Equal quantities of cucumbers, tomatoes, onions, cauliflower, string beans, and anything good for mixed pickles. Put cucumbers, tomatoes, and cauliflower, in salt and water over night, one cup of salt to one gallon of water, In the morning drain all but the onions, boil those, not too long. Then mix all in jars, a layer of each. Then to one gallon of vinegar, take one pound of brown sugar, two tablespoons of mustard, and one of tumeric, (dissolved in cold water,) let vinegar boil for five minutes and when cold strain and pour over pickles.—*Flora C. Leasia.*

MUSTARD PICKLES, No. 4.

One quart each of onions, small cucumbers, and green tomatoes sliced, one head of cauliflower, two green peppers, half a gallon of vinegar, ten tablespoons of mustard, three-fourths teacup of flour, and three-fourths teacup of sugar. Soak the vegetables in brine over night, boil them in half vinegar, and half water, mix the mustard, flour, and sugar, with one pint of strong vinegar, then bring the other three pints of vinegar to a boiling heat, stir in the mustard mixture, and cook until thick as common starch, pour in the vegetables after draining, and cook five or ten minutes, stirring constantly.—*Ella Kendall.*

East India.

One-half peck of sliced green tomatoes, one-half peck of sliced white onions, twenty-five small cucumbers, two cauliflower, cut in small branches, sprinkle salt over them, and let stand for twenty-four hours, then drain, mix half a cup of grated horse radish, with one-half ounce of tumeric, one-half ounce each of ground cinnamon and cloves, one ounce of pepper, one

pint of white mustard seed, one pint of brown sugar, two bunches of chopped celery, put this mixture into a large porcelain kettle with the vegetables, cover with cold cider vinegar, and boil slowly for two hours.—*Mrs. W. S. Webster.*

Pears.

To eight pounds of pears, add one quart of vinegar, and three pounds of sugar; cloves to suit.—*Mrs. Mary A. Quinsey.*

Cauliflower.

Slice and salt the cauliflower, and let stand for two days, then drain and spread upon a dry cloth before the fire for twenty-four hours, after which they are put in a jar and covered with spiced vinegar.—*Mrs. S. S. Utter.*

Bottled.

Wash and wipe small cucumbers, place into a stone jar, and cover with salt, (allowing a pint of salt to a half bushel of cucumbers) and pour over them boiling water enough to cover. Place a gallon at a time on the stove, cover with vinegar, and add a lump of alum the size of a hickory nut. Put on the stove in another kettle, a gallon of cider vinegar, to which add a pint of brown sugar. Place the bottles to heat, in a vessel of cold water, also have ready a cup of sealing wax. Have spices prepared, in separate dishes, as follows: Green and red peppers, sliced in rings, horse-radish root, cut in small pieces, mustard seed, stick cinnamon and a few cloves, each prepared by sprinkling with salt, and pouring on some boiling water, let stand fifteen minutes and drain. When pickles come to a boil, take out, and place in the bottles, mixing with them the spices, and cover with the boiling hot vinegar, and seal with the hot wax, being careful to have them air tight.—*Mrs. S. S. Utter.*

French Pickles.

Chop fine one peck of green tomatoes, six onions, four green peppers, one cup of salt, stir thoroughly, and allow to stand over night, after draining, boil fifteen minutes in a quart of vinegar, and two quarts of

water, then drain again, and boil twenty minutes in two quarts of vinegar, one half pint of mustard seed, one tablespoon of cloves, cinnamon, black pepper, and two pounds of brown sugar.—*Mrs. W. A. Heartt.*

FRENCH PICKLES, No. 2.

One quart of small cucumbers, white onions, and green tomatoes, one head of cauliflower, one cup of sugar, one teaspoon of red pepper, one-half ounce of tumeric, six green peppers, six tablespoon of mustard, three quarts of vinegar, and half a cup of flour. Mix flour and mustard with water, and add to boiling vinegar, pour hot over pickles, and let stand twenty-four hours.—*Mrs. Jas. Publo.*

FRENCH PICKLES, No. 3.

One peck of green tomatoes, chopped fine, one cup of salt and let stand over night, drain and let boil fifteen, minutes, in one quart of vinegar and two of water, drain and cook twenty minutes in two quarts of vinegar, add one pint of white mustard seed, two table-spoons each of cloves, pepper, cinnamon, two pounds of brown sugar, four green peppers, and six onions, chopped.—*Mrs. Hattie Lawe.*

Cabbage.

Shred red and white cabbage, spread it in layers in a stone jar, with salt over each layer. Put two spoons of whole black pepper, and the same quantity of allspice, cloves and cinnamon, in a bag and scald them in two quarts of vinegar, and pour the vinegar over the cabbage, and cover tight.—*Mrs. Chas. Husted.*

PICKLED CABBAGE, No. 2.

Slice very fine the best of two heads of cabbage, also chop fine six green tomatoes, sprinkle with salt, let lay over night and drain. In the morning chop fine six green peppers, add one-fourth pound each of white and black mustard seed, a bowl of grated horse-radiah, ground cinnamon to taste. Put together in a jar, add two pounds light brown sugar, mix thoroughly, and cover with cold vinegar.—*Mrs. F. Tiller.*

Peaches.

Four pounds sugar, one pint vinegar to twelve pounds of fruit; put sugar and vinegar together and boil; the next day drain off the liquor and boil again; do this three times and your pickles will be delicious; add cinnamon to the liquor and stick two or three cloves in each pickle.—*Mrs. S. S. Utter.*

Baltimore.

Twenty-five cucumbers, and ten onions, slice the cucumbers half an inch thick, sprinkle with salt and let stand over night. In the morning wipe them dry, place in a jar, first a layer of onions sliced, then a layer of cucumbers, and sprinkle each layer with a mixture of two ounces of white mustard seed, two ounces of black pepper, (whole) two cents worth of tumeric, pour on vinegar enough to cover, then cover with a paste, made of two ounces of salad oil, and two ounces of ground mustard, let stand four weeks without disturbing, then stir reaching to the bottom, and they are ready for use.—*Mrs. H. Herman.*

Tomato Catsup.

Cook tomatoes, and strain through sieve. For two quarts of juice take two tablespoons of pepper, two of salt, two of mustard, one half of cloves, three of cinnamon, one cup of good vinegar, dissolve in it one-half cup of sugar, pepper, mustard, and cinnamon. Cook two hours, or until thick. Add one cup of chopped onions if desired.—*Miss Bell Ohmer.*

TOMATO CATSUP, No. 2.

One-half peck of ripe tomatoes, peeled cold and cut fine, two roots of grated horse-radish, two red peppers, three stalks of celery, one cup of radish pods, two onions, all chopped fine, two-thirds cup of salt two tablespoons of ground mustard, one tablespoon of black pepper, mix all together, let drain over night then add one teaspoon ground cloves, one of mace, two of cinnamon, one cup of sugar, one quart of vinegar. The above will keep in open jars, any length of time.—*Mrs. Carrie Walton.*

TOMATO CATSUP, No. 3.

One peck of ripe tomatoes, peeled and chopped fine, two roots of grated horse-radish, two red peppers without seed, two stalks of celery, two onions, one-third cup of salt, one tablespoon of ground mustard, one tablespoon of pepper, let drain, add one teaspoon of ground cloves, one of cinnamon, and one of mace, one teacup of sugar, one quart of vinegar.—*Mrs. D. T. Randall.*

Chili Sauce.

Take fifty large ripe tomatoes, eight green peppers without seeds, sixteen small onions, sixteen spoons of sugar, and eight cups of vinegar; salt to taste, Chop peppers and onions, add to the boiling tomatoes, and boil two hours.—*Mrs. A. Ross.*

CHILI SAUCE, No. 2.

Eighteen tomatoes, three or four onions, one or two peppers, one tablespoon salt, five of sugar, four teaspoons ginger, one teaspoonful of allspice, three of cinnamon, four cups of vinegar. Chop onions and peppers together, boil all four hours.—*Flora C. Lesia.*

CHILI SAUCE, No. 3

Twelve large ripe tomatoes one ripe or two green peppers, two onions, two tablespoons of salt, two tablespoons of sugar, one of cinnamon, three of vinegar. Chop all fine, boil one and a half hours, bottle and seal while hot.—*Mrs. J. E. Stevens, Mrs. J. G. Harvey, Mrs. Ira Wean, Mrs. H. E. Hobart.*

Chow-chow.

One peck of green tomatoes, one head of cabbage, six onions, one red pepper, one quart of vinegar, one cup of salt. Chop all fine, and boil thirty minutes, drain through a colander, then take two quarts of vinegar, two pounds of sugar, one tablespoon each of allspice, cloves, and cinnamon, put all together and boil until tender.—*Mrs. Wilson Reed.*

CHOW-CHOW, No. 2.

Take six cucumbers just before they ripen, cut in

strips and remove the seeds. Four white onions, six good sized green tomatoes, and half a head of cabbage. Chop all fine and let stand in salt and water over night, then pour off the water, add vinegar and spices to suit the taste.—*Mrs. Geo. Proctor.*

CHOW-CHOW, No. 3.

One peck of tomatoes, two quarts of onions, six or eight heads of cabbage, six medium sized red peppers. Chop onions and tomatoes together, chop cabbage separately, salt to taste, mix thoroughly, and put all in a cotton bag and drain over night. In the morning add three quarts of vinegar, three pounds of light brown sugar, (boil vinegar and sugar together, and skim before adding to above) three cents worth of white mustard seed, ground cinnamon, cloves, and black pepper. This will keep for years sealed in glass jars.—*Mrs. D. Cummings, Sr.*

Picallilli.

One peck of green tomatoes, two large heads of cabbage, six red peppers, chop and mix with one small cup of salt, drain over night in a colander. In the morning, boil in two quarts of vinegar until soft, then add one cup of grated horse-radish, one tablespoon of allspice, cinnamon, cloves and two pounds of sugar. Boil about one-half hour.—*Mrs. R. Ross.*

Blackberry.

Three and a half pounds of sugar to seven pounds of berries, and one pint of vinegar. Boil sugar and vinegar, then add berries, and boil fifteen minutes, skim berries out and boil juice to a syrup, and pour over fruit.—*Mrs. C. E. Mudge.*

Spiced Peaches.

Pare one peck of peaches, make a syrup of one pint of vinegar, three pounds of white sugar, and drop into the syrup a small handful of broken cinnamon, a little cloves, and mace, and a few pieces of ginger-root, when boiling add as many peaches as the syrup will cover, and let them simmer about ten minutes,

then take out carefully with a spoon, put into jars, and cook more peaches in the same syrup, when all are cooked, make fresh syrup and pour over them in the jars.—*Mrs. Geo. Proctor.*

Watermelon.

Take watermelon, scrape out pulp, and pare off green outer edge, then cut in pieces, one or two inches long. Steam until tender, make a syrup of two pounds of sugar to a quart of vinegar, and a half ounce of stick cinnamon. Have cans filled with hot melon and pour over it the hot syrup, then seal.—*Miss Belle Ohmer.*

Pears.

Four pounds of light brown sugar, eight pounds of pears, one quart of vinegar; steam the pears until tender, try with a broom splint, then scald the syrup again, and pour over.—*Mrs. F. L. Cross.*

Green Tomato Soy.

Two gallons of green tomatoes, twelve onions, slice and let stand over night in a weak brine, in the morning, drain well then spice with two quarts of vinegar, one large quart of sugar, two tablespoons of ground mustard, two of black pepper, (scant) one of allspice, one of cloves. Mix all together, and cook until tender.—*Mrs. G. D. Wood.*

Spiced Currants.

Four quarts of ripe currants, three and a half pounds of brown sugar, one pint of vinegar, one tablespoon allspice, cloves, and a little nutmeg, boil an hour and stir occasionally. Gooseberries and cherries may be spiced in the same manner.—*Mrs. Geo. Proctor.*

SPICED CURRANTS, No. 2.

Five pounds currants, four pounds sugar, one pint vinegar, three teaspoons of cinnamon, three teaspoons of cloves, boil three hours. Serve with cold meats.—*Mrs. Mattie Johnson,*

Vegetables.

“To select well among old things is almost equal to inventing new ones.”

Always let the water boil before putting the vegetables in and continue to boil until done.

TURNIPS—Should be pared and boiled from forty minutes to an hour.

BEETS—Boil one-half hour then put in cold water and slip the skin.

SINACH—Boil twenty minutes.

PARSNIPS—Boil from twenty to thirty minutes.

ONIONS—Boil in two or three waters, adding milk the last time.

STRING BEANS—Boil one hour.

SHELL BEANS—Boil one-half to one hour.

GREEN CORN—Boil twenty to thirty minutes.

ASPARAGUS—Same as peas, serve on toast with cream gravy.

WINTER SQUASH—Cut in pieces and boil twenty minutes in a small quantity of water; when done press the water out, mash smooth, and season with butter, salt and pepper.

CABBAGE—Should be boiled in plenty of water from one-half to one hour. Salt while boiling.

POTATOES—Pare and bake in the dripping pan with beef. Baked until done. They are very nice.

Baked Corn.

Grate one dozen ears of sweet corn; one cup of milk, a small piece of butter, salt, and bake in a pudding dish one hour.—*Mrs. Jennie Montague.*

Cream Potatoes.

Take half dozen rather small boiled potatoes, that have not been boiled too soft, slice thin, place in a skillet, season with pepper and salt; pour a small cup of cream over them, put in a lump of butter the size of a hickory nut, cover, and let them stew very slowly, turning them over when slightly done; cook about fifteen minutes and stir gently before serving.—*Mrs. H. Lambertson.*

Breakfast Potatoes.

Peel and cut in very thin slices, put into a very little boiling water, so little that it will be evaporated when they are cooked; add salt to taste, some cream with a very little milk, and a bit of butter and pepper if desired. They must be stirred occasionally when cooking.—*Mrs. Ad. Moreland.*

Fried Whole Potatoes.

Peel and boil in salted water, remove from the fire as soon as done so that they may remain whole; have ready one beaten egg, some rolled bread or cracker crumbs; roll the potatoes in the egg, and then in the crackers, and fry in butter until a light brown or drop in boiling lard. This is good way to cook old potatoes.—*Mrs. Ad. Moreland.*

Escaloped Potatoes.

Slice potatoes very thin, then place in a baking dish a layer of potatoes, put bits of butter, pepper and salt, then another layer of potatoes, until the dish is filled, pour over milk enough to cover potatoes. Cover the dish and bake an hour, remove the cover and let brown on top.—*Mrs. Wm. Mallory.*

ESCALOPED POTATOES, No. 2.

Butter a basin or pudding dish and put in a layer of potatoes sliced thin, add bits of butter, salt and pepper, dredge with flour or bread crumbs, fill the dish with these layers, then fill the dish two-thirds full of sweet milk, cover and bake an hour, remove cover and bake a light brown.—*Mrs. S. F. Chase.*

Potato Puffs.

Take cold roast meat, remove bone and gristle, chop fine, season with salt, butter and pepper. Boil and mash potatoes and make them into a paste by adding a well beaten egg. Roll out with flour, cut with a cutter and then put chopped meat on one-half, fold over and fry, by turning frequently, to a light brown.—*Mrs. L. A. Phelps.*

POTATO PUFFS, No. 2.

Chop any cold meat, season with salt, peper and a little cut pickle if desired. Take as much of mashed potatoes as is needed, add eggs well beaten, roll out on a board well dusted with flour, cut out in squares or rounds, place on a spoonful of meat and bake a few minutes in a quick oven. Serve with a sprig of parsley and a spoon of gravy if you have it, or turn over one-half and serve.—*Mrs. C. F. Gillespie.*

Potato Croquettes.

Two quarts mashed potatoes, four tablespoons sweet milk, one tablespoon butter, a well beaten egg, salt and pepper to taste. Mix with your hands, mould in oblong balls, roll in cracker crumbs, then in egg, then in cracker crumbs again, and fry in lard, to a nice brown.—*Mrs. W. A. Rowland.*

Saratoga Chips.

Peel good sized potatoes and slice very thin. Put in a pan of ice cold water and let stand over night, or several hours. Take them out in a cloth and let them dry off, and then let fry in hot lard until a light brown. When taken from the lard they should be placed on a cloth or brown paper to absorb the grease, them sprinkle with salt.—*Mrs. J. H. Howell.*

Spinage Greens.

Cut off the roots wash in several waters, shake as dry as possible. Put on the back of the stove in a kettle, and steam twenty minutes, covered tight. Season with salt and pepper, and at table with vinegar.—*Mrs. N. M. Richardson.*

Fried Celery.

Boil the celery entire until tender, drain it, divide into small pieces and fry in butter until a light brown.—*Mrs. Jennie Montague.*

Asparagus on Toast.

Cut away the woody part and tie in a bunch and cook about twenty-five minutes in salted water. Have ready some slices of toast nicely browned, dip the toast in the asparagus liquor; butter while hot and lay upon a heated dish, drain the asparagus and lay upon the toast; and butter generously pepper and salt. The liquor can be thickened and poured over all if desired.—*Mrs. Fred Slocum.*

To Make Old Potatoes Mealy.

Cook in clean water and when done turn water off, sprinkle with salt, cover the dish and shake, and let stand a few minutes and serve.—*Mrs. J. J. Packer.*

Sweet Potatoes.

Boil until tender, scrape skins off, put in a dripping pan with a lump of butter on each, and put in the oven to brown.—*Mrs. Fred Slocum.*

SWEET POTATOES, NO. 2.

Boil, and when cold slice and fry in butter, or peel and slice raw and fry a layer at a time on a griddle or frying pan with lard or butter.—*Mrs. E. O. Spaulding.*

Broiled Tomatoes.

Take large round tomatoes, wash and wipe, put on a griddle over a fire, when brown turn them, place on a hot dish with butter, salt and pepper.—*Mrs. S. Stickland.*

Delicate Cabbage.

Chop cabbage fine and cook until tender, drain, and season with salt, pepper, and vinegar to taste. When scalding hot, add one well beaten egg and about one-third cup of cream, a lump of butter, and serve at once.—*Mrs. Ad. Moreland.*

Egg Plant.

Peel and cut in slices one-half inch thick, let lay one hour in strong salt water, drain well; make a light batter of egg, flour and a little water, dip slices in it and fry in butter and lard. Egg and cracker crumbs may be used in the place of the batter; or peel and boil until done, then mash and season with salt, butter and pepper.—*Mrs. H. Herman.*

Spanish Onion.

Select large silver skin onions, peel and boil whole until tender, take out the centers and have ready one cup full of mashed potatoes, two tablespoons each of fine bread crumbs and minced corn beef; season highly with salt and pepper, fill the onions and put in a baking dish and pour rich beef stock over all, and simmer ten minutes, then serve.—*Mrs. E. O. Spaulding.*

Lima Beans.

Shell and lay in cold water. Boil, then stew in cream with plenty of butter, salt and pepper.—*Mrs. E. O. Spaulding.*

Vegetable Oysters.

Scrape well five or six good sized plants, cook until tender in water enough to cover, then add a pint or more of rich milk mixed with one tablespoon of flour, season with butter, salt and pepper, or add more milk and serve with crackers like oyster soup.—*Mrs. Ad. Moreland.*

Corn Oysters.

Eight ears of sweet corn, grated, two cups milk, three eggs, salt and pepper, flour enough to make a batter. Put a tablespoon of butter into a frying pan and drop the mixture into the hot butter, a spoonful in a place; brown on both sides. Serve hot for breakfast, or as a side dish for dinner.—*Jennie W. Montague.*

Cauliflower.

Remove the outside leaves, cut in pieces, put in boiling water and simmer two hours. Drain and season with salt, pepper, butter and cream.—*Mrs. E. O. Spaulding.*

Breakfast Potatoes.

Chop five or six cold potatoes, season with salt and pepper, fry quite brown in butter; just before removing from the fire stir in two eggs.—*Mrs. H. Herman.*

Boston Baked Beans.

Soak one quart of beans over night with a teaspoonful of soda. In the morning parboil once, change the water and put in one-half pound of pork, a tablespoon of sugar, one teaspoon each of salt, and soda, cover with water and bake in a slow oven.—*Mrs. J. M. West.*

Boiled Onions.

After taking off outer skins, soak in cold water two hours to make mild, and cook in boiling water, strongly salted. Drain when nearly done, then simmer in milk until quite tender, add a good bit of butter, pepper and salt.—*Mrs. M. W. Gifford.*

Creamed Carrots.

Scrape and slice six good sized carrots, boil until tender, then drain dry, and season with salt, pepper and plenty of butter, and lastly put on a cup of thick sweet cream and let boil up, and serve hot.—*Mrs. J. W. Barnes.*

Baked Cabbage.

Cook as for boiled cabbage, after which drain and set aside until cool, chop fine, add two beaten eggs, a tablespoon of butter, pepper, salt, three tablespoons rich cream, stir well and bake in a buttered dish until brown. Eat hot.—*Mrs. C. W. Clark, Mrs. A. Reynick.*

Escaloped Tomatoes.

Butter your dish well on the sides and bottom. Then put a layer of cracker or bread crumbs, season with salt, pepper and butter, cover this with slices of tomatoes or canned tomatoes, moisten with water and milk, so continue until the dish is full, having the top a layer of crumbs. Put in a hot oven, cover for one-half hour, then remove the cover and bake a light brown.—*Mrs. Fred Slocum.*

Escaloped Onions.

Boil six onions, until tender afterwards separate them, then place a layer of onions and a layer of bread crumbs alternately in a pudding dish; season with salt, butter and pepper, moisten with milk; bake one-half hour.—*Mrs. E. J. Fritts.*

Baked Beans.

Pick over a quart or more of beans, wash and par-boil, first adding a little soda to the water. After they have cooked until tender, put into a dish to bake, first seasoning with salt, pepper and a good sized piece of butter, a half cup sugar; then cut slices of pork and lay on top, sprinkle with pepper. Bake to a nice brown.—*Mrs. J. W. Barnes.*

Creamed Cabbage.

Quarter cabbage and boil with a little salt in water about three-fourths of an hour. Then remove and cut the heart from the cabbage, add pepper, salt and one-half cup of cream and a lump of butter and serve.—*Mrs. Jas. Mc Williams.*

Green Corn Oysters.

To one pint of grated corn add two beaten eggs, half cup sweet cream, half cup flour, half teaspoon baking powder, season with pepper, salt fry in butter and lard. Drop in spoonful; serve very hot.—*Mrs. J. H. Harris.*



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Entrées.

"When we say there is nothing new under the sun, we do not count forgotten things."

Salted Peanuts.

Take unroasted peanuts, pour hot water over them and let stand on the stove until they come to a boil; remove the skins, then place on a tin with a small piece of butter and let them remain in the oven until a light brown; remove and salt. Those already roasted can be used.—*Hettie McKay.*

Dumplings.

One quart of flour, two teaspoons baking powder, one teaspoon of salt, a very little butter and just milk enough to make a stiff batter, as thick as can be stirred. Cut off in small pieces, lay on the top of boiling meat and boil twenty minutes.—*Mrs. H. Herman.*

Sweet Breads.

Soak sweet breads in salt and water, partly fry them, slice an onion and take one-half can of tomatoes; add these with salt and pepper to the sweet breads, then dredge once or twice with flour and cook on the back of the stove slowly for an hour.—*Gertrude Carson.*

Escaloped Cheese.

Soak a cup of bread crumbs in a cup of milk; stir into this two well beaten eggs, add a tablespoon of melted butter and a half pound grated cheese. Sprinkle the top with sifted bread crumbs and bake until a delicate brown.—*Mrs. Fred Slocum.*

Fried Apples.

Quarter and core apples without paring; put a piece of butter the size of an egg in the frying pan; when it is melted put in the apples and cover with light brown sugar, cook until soft.—*Mrs. A. Reynick.*

Welsh Rare Bit.

Three-fourths cup of cheese, six crackers, one egg, one cup of milk, one cup of soft bread crumbs, salt to taste. Break the cheese into bits, place it in a granite-ware pan on the stove to melt. Beat the egg until light, add to the milk, put in the bread crumbs; mix with the hot cheese, stirring thoroughly; cook until the whole is creamy. Toast the crackers and place on a hot platter; heap the rare bit carefully on them, and serve at once.—*Lizzie Mercer.*

WELSH RARE-BIT, No. 2.

Grate dry cheese, place in a saucepan with just enough milk to moisten well; and when hot make a smooth paste, and spread on squares of nicely toasted bread; set in the oven to brown over the top and serve very hot.—*Mrs. E. J. Fritts.*

Fritters.

Three eggs, one cup of sweet milk, two teaspoons baking powder, a little salt and flour to make a thin batter. Beat well and drop in boiling lard.—*Mrs. R. L. Holloway.*

Magic Pastry.

Two tablespoonful of powdered sugar, four ounces of fine flour, two eggs; mix all together very smoothly, and fry in lard.—*Mrs. J. Milner.*

Banana Fritters.

One pint of flour, one teaspoon cream of tartar, one-half teaspoon soda, one teaspoon salt, two eggs whipped very light, two tablespoonfuls of sugar, three-fourths cup of milk. Rub through the flour a dessert spoon of butter. Beat all to a smooth light batter. Slice each banana lengthwise into four strips and dip each slice into the batter, frying a golden brown.

Cheese Straws.

One cup of grated cheese, one cup of flour, half cup batter, half teaspoon of salt, a dust of pepper. Mix these ingredients with ice water and roll out thin; cut in strips six inches long; lay the strips in a baking pan, and put in a moderate oven. The straws will cook in a few minutes; do not allow them to get brown.—*Gertrude R. Carson.*

To Blanch Almonds.

Shell the nuts and pour boiling water over them. Let them stand a few minutes, then throw into cold water. Rub between the hands.—*Ella Kendall.*

Macaroni and Cheese.

Take macaroni, bread in pieces, soak in milk two hours, or boil until tender, and grate dried cheese. Put a layer of macaroni in a pudding dish, add salt and butter, then sprinkle with grated cheese, and continue until the dish is filled. Bake until brown.—*Mrs. Fred Slocum.*

MACARONI AND CHEESE, No. 2.

Soak macaroni in milk, then roll crackers and put a layer of macaroni, then crackers and then cheese, with pieces of butter between each. Keep adding until the dish is filled, making the last layer of crackers.—*Mrs. R. Hobson.*

Dressing for Sandwiches.

Take three tablespoons of sweet oil, (this may be omitted,) three tablespoons of mixed mustard, one-half pound of good butter, a little red pepper, a little salt, yolk of one egg; beat them together until smooth, and keep cool. Then chop together, until fine, tongue, and ham and a little cold chicken if you wish it; spread slices of bread with dressing, then with meat; add the second slice of bread and press closely together and trim the edges.—*Mrs. E. J. Fritts.*

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.....AD. MORELAND.

Eggs.

“Be gentle to the new laid egg, for eggs are brittle things.”

Eggs are not simply food, as they reach also into the realms of medicine, where they have many uses. For a person of delicate or impaired digestion, an egg, properly cooked, forms the most grateful food, and its use seldom if ever gives rise to those distressing attacks which come from the consumption of most other viands. In case of disease of the bowels, such as dysentery or diarrhœa, a strong plea is made for the trial of eggs, beaten light, either with or without sugar. While forming a grateful coating for the inflamed and diseased surfaces, till nature has time to make the necessary repairs. They also furnish nutriment, and dispense with the necessity for coarser and aggravating foods.

To test eggs, put them in water enough to cover. The “good eggs” will lie flat at the bottom, while the “bad eggs” will stand upright, like many other unsound things in this world.

Omelet.

Six eggs, the whites beaten to a froth, also the yolks well beaten, one teacup of warm milk, one tablespoon of melted butter, one tablespoon of flour mixed with the milk, one teaspoon of salt and some pepper. Mix all together, except the whites of the eggs, add these last. Cook immediately in a hot buttered spider, and when the bottom of the omelet is fried, set the spider in a hot oven to brown the eggs on top.—*Mrs. C. Montague.*

EGG OMELET, No. 2.

Five eggs, well beaten, eight tablespoons of milk, salt and pepper; fry in hot lard.—*Mrs. Louisa Kinyon.*

EGG OMELET, No. 3.

Five well beaten eggs, one and a half cups of milk, three tablespoons of flour, mix the flour in a little of the milk, and rub smooth, then add milk and flour to eggs and beat well together; grease a frying pan well with lard, and when not too hot, put in a large tablespoonful of the batter, so it will cover about half of the frying-pan; turn when light brown, and roll up as it browns.—*Flora C. Leasia.*

Escaloped.

Make a mince of chopped ham, fine bread crumbs, pepper salt and some melted butter, add enough milk to make a soft paste, then half fill some small patty-pans, break an egg carefully on the top of each, dust with pepper and salt, then sprinkle over with finely powdered crackers. Bake about ten minutes. To be eaten while hot.—*Mrs. E. O. Spaulding.*

Eggs in a Nest.

Boil six eggs twenty minutes, remove the shells, separate the yolks without breaking, rub them to a smooth paste with a little melted butter, to moisten and shape into balls. Cut the whites in thin, narrow slices, and mix with them an equal quantity of fine shredded chicken, and a tablespoon of chopped parsley. Put this mixture, which should be dry and light, on a platter or salad dish, in oval ring, and place the yolk balls in the center. Set the dish in a steamer and heat through. Around the edge pour a rich cream sauce, and serve more sauce in a gravy dish.—*Allie M. Anscomb.*

EGG IN A NEST, No. 2.

Beat to a froth the whites of six eggs, a little pepper and salt, pour into a buttered baking dish, pour upon it six tablespoons of nice cream, one only in a place; on each spoon of cream, drop one of the yolks

whole, (being careful not to break them) place in a moderately hot oven, bake about ten minutes, and serve hot.—*Mrs. Ad. Moreland.*

Stuffed Eggs.

Boil the eggs hard, remove the shells, and then cut in two. Remove the yolks and mix with them, pepper, salt, cream, vinegar, and a little dry mustard; return to the whites, smooth them, and put the halves together again.—*Mrs. Geo. Proctor.*

Scrambled Eggs.

Melt a tablespoon of butter in a spider, add one-half cup of sweet cream, and when hot break in six eggs; before they are set, begin to stir constantly until they are done. Be careful not to cook too much. Salt and serve at once.—*Mrs. E. O. Spaulding.*

Creamed Eggs.

Boil eight or ten eggs hard taking off the shell. Place in a deep dish and cover with a drawn sauce made of one pint of milk, butter the size of an egg, one small spoonful cornstarch and a little salt.—*Mrs. Fred Slocum.*

Fricasseed Eggs.

Boil eggs hard and slice. Take one cup of stock well seasoned, and brown some stale bread in some fat. Put the gravy on the fire, rub the eggs in melted butter and roll in flour. Lay them in the gravy and let them get hot. Pour the eggs in a dish with the fried bread and pour the gravy over all.—*Mrs. F. S. Wheat.*

Marguerites.

Cut bread in large rounds with a biscuit cutter or larger if possible, make a sauce with a pint of milk thickened with flour and seasoned with butter and salt. Have ready several hard boiled eggs, cut the yolks in slices. Pour the hot sauce over the rounds of bread or dip them in the sauce so they may be well covered. Place on a platter and put a disk of eggs in the center of each, to make the daisy. Garnish with parsley.—*Gertrude R. Carson.*

Baked Eggs.

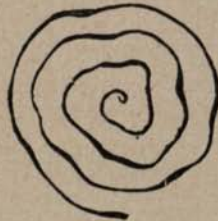
Break eight eggs into a well buttered dish, put in salt, pepper and bits of butter; then three tablespoons cream; set in oven and bake twenty minutes; serve very hot.—*Mrs. M. W. Gifford.*

Deviled Eggs.

Boil the eggs hard. When cold, cut them carefully so not to break the whites, and remove the yolks. Add to the yolks a good sized lump of butter, salt, pepper, a pinch of mustard and a little sweet cream; mix to a smooth paste, now fill the whites and round them up well, garnish and serve.—*Mrs. N. A. Dryer.*

Pickled.

Boil eggs very hard, remove the shells. Take one teaspoon each of cinnamon, allspice and a little salt, put in a little muslin bag in cold water, boil well, and if it boils away add enough to make one-half pint when the spices are taken out. Add one pint of strong vinegar, and pour over the egg. If you want them colored put in some beet juice.—*Mrs. W. C. Morford.*



Bread.

“Those were good old times, so the grand-mothers say,
Of sixty years ago to-day
When bread was baked in the proper way,
And butter as sweet as new mown hay.”

SUGGESTIONS:—To make good bread there are three important requisites—good flour, good yeast and strength to knead it well.

When you put the bread on the board pat it lightly, knead until the dough is light and smooth and will not stick to the board or hands.

Use as little flour as possible in kneading.

Do not stop until you have fully finished, for bread that has “rested” is not good.

To make bread or biscuit a nice color, wet the dough over the top with water just before putting into the oven.

The flour used should always be sifted.

Salt Rising.

The forenoon before baking put two tablespoons of corn meal in a bowl, pour on boiling milk enough to scald thoroughly, let stand in a warm place, covered, until light, which will be at night if kept warm enough, (if not light, put the bowl in a basin of warm water until light.) When light, fill the bowl with warm water and let stand until the meal settles, sift a two quart basin of flour; make a hole in the center, put in a teaspoon of salt, one tablespoon of sugar, pour in a half teacup of boiling water and stir, to scald some of the flour, pour in cold water enough to make about milk warm, then strain off the water from the meal and stir in enough of the flour to make a thin sponge, beat well

and set in a warm place or in a pan of warm water to rise; when light knead and put in tins; mix soft. This makes two loaves. Keep in a warm place to rise and bake in a moderate oven about a half an hour. When done take out of the tins, turn the tins bottoms upward, put the loaves on them until cool, not covering.—*Mrs. H. Herman.*

Cream Yeast.

In the morning put one yeast cake in one pint of warm water, take two tablespoons each of sugar and salt, and three of flour, when yeast cake is soft, add all together. At noon boil twelve common sized potatoes, mash or strain through a colander, pour on this a quart of boiling water; when cool add the mixture prepared in the morning. It can be cooled with a quart of cold water. Keep in a warm place to rise. Next day pour in a jar set in the cellar or cool place. Use one pint to every loaf of bread, no other wetting needed.—*Mrs. F. L. Cross.*

Yeast.

One quart of flour, scalded with potato water, three tablespoons of mashed potatoes, a half cup of sugar, a handful of salt. Dissolve a yeast cake, and add when cool. Let stand twenty-four hours before using. Keep in a cool place.—*Pearl Barnes.*

Bread.

For five loaves, take four quarts of flour, one cup of yeast, warm water enough to make into a hard loaf and let rise. When light make in small loaves, and it will be ready for the oven as soon as light. It is not necessary for this bread to set over night.—*Pearl Barnes.*

Yeast Bread.

Take three or four potatoes boiled and mashed fine, two cups of flour scalded, and when cold add one yeast cake. Take part of this for three or four loaves, set sponge at night, taking about a pint of water with part of yeast. In the morning add one well beaten

egg, two tablespoons of sugar, four of lard, one teaspoon of salt, knead about one-half hour, let rise in one large loaf, then put in tins let rise and bake about one-half hour. Use "Pillsbury's Best" flour.—*Mrs. E. O. Spaulding.*

Jug Yeast.

Take twelve large potatoes, boil and mash fine, then one-half cup of sugar, three-fourths cup of flour scalded with one cup boiling water, three heaping tablespoons of salt, three quarts cold water, one and one-half cups soft yeast or two cakes soaked soft. Have the water about half warm when the yeast is added to rise it. Cover up and set in a warm place until the foam covers the top, then put in a jug and cork tight and keep cool.—*Lucy P. Russell.*

Wheat.

One pint of jug yeast for each loaf—no other wetting is needed—flour enough to make a stiff batter; beat with a spoon two minutes and set in a warm place to rise. When light knead into a hard dough and rise, then make into loaves. It takes only three or four hours to bake after this receipt.—*Lucy P. Russell.*

German.

Boil three quarts of sour milk, strain off the whey, and scald two cups of flour with the whey and let stand until cool. Add three-fourths cup of yeast and flour enough for a stiff batter, set in a warm place to rise, when light add a teaspoon of salt and knead. Let rise again, then knead thoroughly, rise and bake. This will make three loaves.—*Mrs. A. J. Dale.*

An Easy Way to Make Bread.

Take three tablespoons of flour, two tablespoons salt, two tablespoons sugar, scald by pouring on one pint boiling water. Let stand until cool, then add two yeast cakes and let rise. Take about one dozen large potatoes, boil and mash fine, and add three quarts warm water; put in the above yeast, and let stand until foamy, then put in a cool place. One quart of yeast

makes two loaves of bread. When ready to make bread stir in flour, knead, put in tins and let rise; bake in a slow oven. The yeast will keep good two or three weeks.—*Mrs. Chas. Lee,*

Brown.

One and a half cups water, not hot, two-thirds cup of molasses, one teaspoon of soda, two cups graham flour, one cup white flour, two teaspoons of baking powder, a pinch of salt. Steam two hours, and bake one-half hour, in pound baking powder cans.—*Mrs. Wm. Rowan.*

BROWN BREAD, No. 2.

Take three cups white bread sponge, one cup of molasses, stir stiff with graham flour, let rise, roll into loaf with as little flour as possible, and bake one hour. *Mrs. Geo. W. Howell.*

BROWN BREAD, No. 3.

One egg, two cups of butter-milk, one heaping teaspoon of soda, two-thirds cup New Orleans molasses, two cups graham flour, one cup corn meal, and salt. Steam three hours and set in the oven a few minutes to brown.—*Mrs. C. E. Cross.*

BROWN BREAD, No. 4.

Two cups of butter-milk or sour milk, one-half cup of molasses, one cup corn meal, two cups of graham flour, two teaspoons soda, and some salt. When sour milk is used add one tablespoon shortening. Steam two hours, bake twenty minutes.—*Mrs. E. O. Spaulding.*

BROWN BREAD, No. 5.

Two cups graham flour, one cup corn meal, two cups butter-milk or sour milk, scant one-half cup shortening, one-half cup molasses, one teaspoon soda, a pinch of salt. Steam three hours.—*Jennie W. Montague, and Mrs. A. H. Gardner.*

BROWN BREAD, No. 6.

Two cups of sour milk, one and one-half cups corn meal, one and one-half cups graham flour, one egg

one heaping teaspoon soda, one cup molasses, and some salt. Steam three hours.—*Jennie W. Montague.*

Graham.

Three cups of butter-milk, one-half cup of molasses, six cups graham flour, three teaspoons soda and some salt.—*Louisa Kenyon.*

GRAHAM BREAD, No. 2.

Two eggs, one cup sugar, two scant teaspoons soda, four cups butter-milk, four cups graham flour, two cups white flour, a little salt. Bake slowly and a long time.—*Mrs. C. E. Mudge.*

GRAHAM BREAD, No. 3.

One pint of jug yeast to each loaf. Make a spoon batter of wheat flour same as for wheat bread; when light add a little sugar and butter, use graham flour and knead into a hand dough, let rise, then put into loaves.—*Lucy P. Russell.*

Corn.

One pint of corn meal, one pint of flour, one pint of sour milk, two-thirds cup molasses, a teaspoon of salt, a heaping teaspoon of soda.—*Mrs. Minerva A. Hawley.*

CORN BREAD, No. 2.

One cup of Indian meal, one pint of wheat flour, one cup of sugar, one teaspoon of soda, one quart of sweet milk, one pint of sour milk, one teaspoon of soda. Steam until done.—*Mrs. P. W. Welch.*

CORN BREAD, No. 3.

Two cups sour milk, one cup sweet milk, one cup flour, two and one-half cups corn meal, two-thirds cup sugar, two teaspoons soda, a little salt. Steam two hours, put it in an oven and brown.—*Julia Riley.*

CORN BREAD, No. 4.

Two cups sour milk, three-fourths cup of molasses, two cups corn meal, one and one-half cups white flour,

one heaping teaspoon soda, one teaspoon salt. Steam two hours and bake one.—*Mrs. C. E. Mudge, Mrs. J. A. Sutton.*

Indian Bread.

One teacup sweet milk, one teacup sour milk, one-half cup molasses, two cups corn meal, one cup flour, one large teaspoon soda, a little salt. Steam two hours and bake a half hour.—*Mrs. N. J. Kendall.*

Johnny Cake.

One teacup sour milk, one teaspoon soda, one-half cup molasses, one egg, two tablespoons melted butter, one and one-half cups Indian meal, one-half cup flour. This receipt will make one pan of Johnny cake.—*Mrs. Seneca Young, Julia Riley.*

JOHNNY CAKE, No. 2.

One egg, one cup sweet milk, one cup flour, one cup corn meal, three tablespoons sugar, pinch of salt, one teaspoon baking powder, shortening size of butter-nut.—*Mrs. E. D. Shader.*

Corn Meal Cakes.

One egg, one and one half cups sour milk, one-third cup sugar, one-third cup of butter, one teaspoon soda, one and one-half cups flour, and one and one-half cups of meal.—*Mrs. F. A. Dudley.*

Lumber Camp Johnny Cake.

One quart bolted corn meal, one cup wheat flour, one heaping tablespoon sugar, one heaping spoon salt. Mix ingredients thoroughly, pour on mixture one-half pint boiling water, stirring briskly. Allow the compound to cool, then add one-half pint butter-milk mixed with sufficient soda. The mixture should be thin enough to spread easily. Put one-half mixture in iron dripping pan, spread one inch layer of apple butter, then the remainder of the batter. Bake a rich brown. To be appreciated it must be eaten half cold, as noon lunch by log runners.—*Mrs. M. Van Winkle.*

Rolls and Muffins.

French Rolls.

In the morning scald a little more than a pint of milk and let it cool, sift two quarts of flour two or three times, into which rub two tablespoons of butter and sift again. Make a hole in the center of the flour stir two tablespoons of potato yeast and two spoons of sugar into the milk, then put all in the center of the flour, let stand several hours until foaming, then mix in all the flour; let rise in a warm place. At four o'clock knead it a very little on the board, roll out one-half inch thick, spread with butter; cut with biscuit cutter, lap one edge. Do not put the rolls near together in the pan. Let them raise one and one-half hours. Bake in a quick oven and serve hot.—*Agnes M. Ealy.*

FRENCH ROLLS, No. 2.

One cup of sweet milk, one-half cup lard, one-half cup sugar. Scald all together and let cool. Then take one cup of light bread sponge, beat all together mixing flour with it until almost as stiff as bread dough. Let raise two or three times. Then cut in small pieces for rolls. Make into round rolls with rolling-pin until size of cookies. Put melted butter over the top and turn one-half over the other and let raise until ready for the oven. Dampen the top with sweet milk and let bake until a nice brown.—*Mrs. W. A. Calbeck.*

FRENCH ROLLS, No. 3.

□ One cup of bread sponge, add cup of scalded sweet milk, (let it cool before using) one-half cup of sugar, one-half cup of lard and a pinch of salt; mix as soft as convenient.—*Mrs. C. E. Cross.*

Rusks.

In one large coffee cup of warm milk dissolve one cake of compressed yeast. Then add three eggs and one cup sugar, and beat all together. Use only flour enough to roll out, to which add two ounces of butter and let it rise. When very light, knead, mould into shape and set into a warm place. When light place in a hot oven and bake. When done cover the top with sugar dissolved in milk.—*Jennie W. Montague.*

Raised Biscuit.

One quart of sweet milk boiled, one cup of yeast, one cup of shortening, half lard and half butter, one-third cup sugar; beat one hour. Let rise and roll out and put into pans. Let rise again and bake in a quick oven.—*Mrs. Jas. Montague.*

RAISED BISCUIT, No. 2.

One cup of sweet milk, one cup of yeast. Make into a sponge and when light add one egg, one-half cup of shortening, one-half cup of sugar, knead not very stiff. When light make into shape.—*Mrs. W. R. Olin.*

RAISED BISCUIT, No. 3.

Set sponge when ready to make for bread. Take two quarts of batter, one egg well beaten, one cup of sugar, nearly a cup of shortening. Beat all together and mix twice the same as for bread.—*Mrs. Jas. McWilliams.*

Cream Biscuit.

Two eggs beaten very light, one-half pint sweet cream, one quart flour, one teaspoon salt; work them ten minutes; roll very thin and cut with a glass.—*Mrs. S. L. Richardson.*

CREAM BISCUIT, No. 2.

Take one-half cup sour cream and fill the cup with sour milk, one level teaspoon of soda dissolved in the milk; about two tablespoons of shortening, salt, add about one heaping teaspoon of baking powder to the flour and bake in a quick oven.—*Mrs. Ad. Moreland.*

Beaten Biscuit.

One quart of flour, rub into it thoroughly one tablespoon of lard, one teacup of milk, and one-third teacup of water. Mix it up stiff and beat until the dough is soft and covered with blisters. Roll out the dough on the board, and cut out the biscuit. Stick them with a fork and bake in a quick oven. Let them be slightly brown. One tablespoon of butter is an improvement. If added use one teaspoon of salt.—*Mrs. Geo. Watson.*

Breakfast Buns.

Two cups flour, three-fourths cup corn meal, one-half cup sugar, two eggs beaten, one cup of milk, three teaspoons baking powder. Bake in a hot oven twenty minutes.—*Mrs. Muir.*

Muffins.

One pint flour, one cup of milk, one egg; one tablespoon of butter, one tablespoon sugar, two teaspoons baking powder.—*Mrs. C. Montague, Minnie Duro.*

MUFFINS, NO. 2.

One egg, one-half cup melted of butter and lard mixed and poured into one pint of sweet milk, three teaspoons baking powder sifted with enough flour to make a stiff batter, beat hard and bake in gem pans. These are nice made of graham flour.—*Mrs. G. H. Slocum.*

Wheat Gems.

One pint milk, two eggs, two tablespoons melted butter, teaspoon salt, teaspoon baking powder, flour to make a thin batter. Bake in gem pans.—*Mrs. J. H. Harris.*

Sweet Milk Gems.

Beat one egg well; add a pint of new milk; and a little salt. Then add graham flour until it will drop off from the spoon nicely. Heat and butter the gem pan before dropping in the dough. Bake in a hot oven twenty minutes.—*Mrs. J. R. Herman.*

GRAHAM GEMS, No. 2.

One egg, two tablespoons of sugar, one tablespoon of shortening, one and one-half cup of sour milk, one teaspoon of soda, one teaspoon of salt, three cups of graham flour.—*Mrs. J. A. Sutton.*

GRAHAM GEMS, No. 3.

One pint sweet milk, one pint graham flour, one cup wheat flour, one egg, one tablespoon sugar, two two tablespoons butter, melted; one-half teaspoon salt, one teaspoon baking powder, mixed in flour. Have gem tins well buttered and hot. Bake in hot oven as quickly as possible.—*Mrs. Chas. Lee.*

Corn Meal Pancakes.

Three cups Indian meal, one cup flour, one quart milk, four tablespoon yeast; mix and set to rise over night, and in the morning add one tablespoon of melted butter, and one teaspoon soda dissolved in hot water; add a teaspoon of salt, fry on a griddle.—*Pearl Barnes.*

Wheat Flour Griddle Cakes.

Mix the same as for buckwheat cakes in an earthen pitcher, with warm water, a little salt and some yeast. To make them tender, add a few pieces of dry bread well soaked, which also helps to brown them. Let them stand over night to rise. After breakfast, should there be any cakes left, take two or three that are not burned, soak them, return to the pitcher. Always put in the cold cakes or pieces of bread, or they will be tough.—*Mrs. F. L. Cross.*

Sour Milk Griddle Cakes.

One quart sour milk, one large teaspoon salt, two eggs well beaten, flour enough to make as thin a batter as can be turned on the griddle without breaking. Just before they are ready to bake add two teaspoons of soda.—*Pearl Barnes.*

Waffles.

Five cups of flour, six teaspoons of baking powder, three tablespoons melted butter, eighteen tablespoons

milk, one-half teaspoon salt, three eggs beaten separately.—*Mrs. Frank Bailey.*

WAFFLES, No. 2.

One quart of flour, two teaspoons of baking powder, one table spoon sugar, one teaspoon salt, one quart milk, three eggs, whites and yolks beaten separately, white added the last thing, one tablespoon melted butter.—*Nellie McKay.*

Parker House Rolls.

Two quarts flour, two tablespoons of lard, one pint cold boiled milk, one-half cup yeast, one half cup sugar. Stir the milk, lard, and sugar in the middle of flour and let stand over night. In the morning stir up and knead it and let it stand until noon. Then knead and chop, let rise one and one-half hours before baking.—*Mrs. F. L. Cross.*

Fritters.

Take one egg, a cup of thick sour milk, half a teaspoon of soda and one spoon of salt; stir thick, and dip with spoon into the hot lard.—*Anna Black.*

Whopover.

One pint milk, one egg, one pint flour, little salt. Bake in gems pans in hot oven.—*Mrs. F. L. Stone.*

Corn Wafers.

One pilt bolted corn meal, one half cup white flour one teaspoon sugar, a little salt, mix dry then add sufficient sweet milk to make a thin batter. Bake thoroughly on well greased griddle. The cakes should be thin.—*Mrs. M. VanWinkle.*

Strawberry Shortcake.

Make a rich crust, roll out thick and bake. Split with a sharp knife into two parts, butter them well. Mash ripe berries with sugar and cream, place between crust.—*Lizzie Mercer.*

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Cakes.

“With weights and measures just and true,
Oven of even heat,
Well buttered tins and quiet nerve,
Success will be complete.”

SUGGESTIONS.—Always use the best materials,
Sift your sugar and flour before measuring.

Pour boiling water over raisins, then drain it off
and you will find it quite easy to seed them.

To keep raisins from going to the bottom of a cake,
have them dry and thoroughly dredge with flour be-
fore being added to the batter, which should be done
just before putting in the tins.

To blanch almonds, shell them, pour boiling water
over them and allow to stand a moment, then drain off
and throw into cold water, when the brown skins can
easily be removed.

For nice cake, cream the butter before adding the
sugar, mix in the sugar gradually and cream both to-
gether thoroughly.

In cold weather dip your mixing bowl in hot water
before commencing to cream your butter and sugar.

Eggs will beat light quicker if very cold.

Always beat the yolks of eggs to a cream and the
whites to a stiff froth for cakes, cookies or fried cakes.

If your oven proves too hot, set in a large basin of
cold water.

Remember that anything that is worth doing at
all is worth doing well.

Baking Powder.

One-third soda to two-thirds cream tartar. Sift four times and use as other baking powder.—*Mrs. S. F. Chase.*

Raisin.

One cup sugar, three eggs, one-half cup each of sweet milk, and butter, a cup rounding full of chopped raisins, two teaspoons of baking powder, two cups flour flavored with nutmeg; mix the raisins in the flour.—*Mrs. H. L. Boss.*

Water Melon.

White part.—Two cups pulverized sugar, two-thirds cup each of butter and sweet milk, three cups flour, whites of five eggs, two and one-half teaspoons baking powder. Red part.—One-third cup each butter and milk, one cup red sugar sand, two cups flour, five yolks of eggs one-half pound raisins, whole, one teaspoon baking powder. Put in loaf cake the same as for marble cake.—*Mrs. W. C. Morford.*

WATER MELON CAKE, No. 2.

White part—One cup of coffee A sugar, one-half cup each of sweet milk and butter, two cups flour, the whites of three eggs beaten to a stiff foam, two teaspoons baking powder sifted in the flour. Beat the sugar and butter thoroughly together. The pink part is made the same as the white part except use pink sugar and the yolks of eggs, one-half pound seedless rasins, wash them and drench with flour. Put the pink part in the center of the pan and cover as evenly as possible over the pink.—*Mrs. Wm. Imerson.*

White Cake.

Two and one-half cups flour, one and one-half cups sugar, one scant cup sweet milk, whites of three eggs, four tablespoons of butter, two teaspoons of baking powder.—*Mrs. Hugh McKenzie.*

WHITE CAKE, No. 2.

Two cups of white sugar, two-third of a cup of butter beaten to a cream, whites of four eggs beaten stiff,

one tablespoon baking powder, flour to make quite stiff.—*Mrs. J. E. Stevens, Mrs. D. T. Randall.*

WHITE CAKE, No. 3.

One cup white sugar, one-half cup butter, one-half cup sweet milk, two eggs, two teaspoons baking powder, season with lemon.—*Louisa Kenyon, Minerva A. Hawley.*

WHITE CAKE, No. 4.

Three cups of sugar, one cup butter, one cup sweet milk, two of flour, one of corn starch, whites of twelve eggs, three heaping teaspoons of baking powder. This makes two cakes.—*Mrs. Isabella Street.*

WHITE CAKE, No. 5.

One cup butter, two cups sugar, two cups flour, one cup corn starch, one cup sweet milk, one teaspoon cream tartar, one-half spoon soda, two teaspoons extract lemon, the whites of seven eggs beaten to a stiff froth, mix butter and sugar to a cream. Bake in a moderate oven.—*Julia Riley.*

WHITE CAKE, No. 6.

A full quarter cup butter, one cup sugar, one-half cup sweet milk, one and one-half cups flour, one teaspoon of baking powder, whites of four eggs, beaten to a stiff froth.—*Mrs. J. G. Harvey.*

WHITE CAKE, No 7.

Whites of three eggs, two cups sugar, one-half cup butter, one cup sweet milk, two and one-half cups flour, one tablespoon of baking powder. Use any seasoning.—*Mrs. Mary E. Vaughn, Mrs. W. R. Olin.*

Eggless Cake.

One and one-half cups sugar, one cup sour milk, three level cups sifted flour, one-half cup butter, one cup raisins, chopped and mixed with the flour, one teaspoon soda, one-half teaspoon cinnamon, one-half nutmeg.—*Mrs. Lora Roberts.*

Coffee.

Of brown sugar, butter, cold strong coffee, and mo-

lasses, each one cup, two cups raisins, three eggs, two cups flour, two teaspoons baking powder.—*Mrs. J. J. Franklin and Mrs. F. Moreland.*

COFFEE CAKE, No. 2.

One-half cup each of butter, sugar, molasses, coffee and raisins, one teaspoon of spices, two and one-half cups of flour one teaspoonful soda.—*Mrs. D. S. Cole.*

COFFEE CAKE, No. 3.

One cup each of brown sugar, lard and strong coffee, two eggs, one heaping teaspoon soda, one-half teaspoon salt, one heaping teaspoon cinnamon and cloves, one cup raisins, and little nutmeg.—*Jennie W. Montague.*

COFFEE CAKE, No. 4.

One egg, one-half cup each of butter, molasses, and strong coffee, two-thirds cup of sugar, one teaspoon each of soda, cloves and cinnamon, one cup raisins, stir rather stiff.—*Mrs. Geo. W. Howell.*

Snow.

Half tea cup butter, one cup sugar, one and one-half cup flour, half cup sweet milk, whites of four eggs, one teaspoons baking powder, sifted with the flour, season to taste.—*Mrs. W. S. Fritz.*

Silver.

Whites of one dozen eggs, five cups flour, one cup each of white sugar, butter, and one cup of cream or sweet milk, one teaspoon cream tartar, one-half teaspoon of soda.—*Mrs. J. Mills.*

Gold.

To the yolks of one dozen eggs, add five cups flour, three cups of sugar, one of butter, one of cream or sweet milk, one teaspoon soda, one of cream tartar.—*Mrs. J. Mills.*

Sponge.

Four eggs beaten together, one cup pulverized sugar, two teaspoons baking powder, one cup flour, put in eggs last. Flavor.—*Alice Palmer.*

Neapolitan.

One cup of brown sugar, one-half cup each of butter molasses, and strong coffee, three cups flour, two eggs, one cup raisins, two teaspoons baking powder, one teaspoon cinnamon and cloves. Bake in jelly tins and spread vanilla icing between.—*Julia Riley.*

Cream Sponge.

Break two eggs in a cup, fill up with sweet cream, a scant cup of sugar, one and one-third cups flour, two teaspoons of baking powder, flavor with lemon.—*Lucy Russell.*

SPONGE CAKE, No. 2.

Three eggs, one and one-third cups flour, one teaspoon baking powder, one cup sugar, three tablespoons boiling water.—*Mrs. H. E. Gidley, Mrs. K. Belmer.*

SPONGE, No. 3.

Three eggs, one cup sugar, one and one-half teaspoon soda, one teaspoon cream tartar, one cup flour, beat the yolks and whites separately, then beat in soda dissolved in a little water, add to the egg and sugar, then add cream tartar to the flour, and mix all together and bake.—*Mrs. F. Tiller.*

SPONGE, No. 4.

Take two eggs and the yolk of a third, one large cup of sugar, five tablespoons of cold water, one tablespoon of milk, one-half cup of flour, two teaspoons of baking powder, one pinch salt, flavor.—*Mrs. C. T. Jarvis, Mrs. D. T. Randall.*

Spice.

Three eggs, one cup sugar, one cup buttermilk, two-thirds cup molasses, one-half cup butter, one teaspoon soda, one tablespoon cloves, cinnamon and nutmeg, one cup currants and one cup raisins. Do not make very stiff.—*Mrs. D. C. Dickensheets.*

SPICE CAKE No. 2.

One cup butter, two cups sugar, two beaten eggs,

one cup milk, two teaspoons baking powder, one-half cup raisins and currants, nutmeg, cloves and cinnamon.
Mrs. J. H. Conner.

SPICE, No 3.

Three eggs, two cups of sugar, one cup each of buttermilk, butter and raisins, vanilla, and all kinds of spices, one large spoon of molasses, one spoon of soda, and flour.—*Mrs. C. T. Jarvis.*

SPICE, No. 4.

Two cups brown sugar, one cup butter, two-thirds cup buttermilk, one cup cooked raisins, one nutmeg, two teaspoons cinnamon, one teaspoon allspice, one-half teaspoon cloves, three eggs and one teaspoon soda.—*Mrs. Chas. Mudge, Sr.*

Marble.

One egg, one-half cup sweet milk, one cup sugar, one and three-fourths cups flour, scant half cup butter, one tablespoon baking powder, flavor with lemon. Take one-thirds of the mixture, add one tablespoon of New Orleans molasses, one teaspoon of cloves and cinnamon. Do not bake to fast.—*Mrs. P. D. Bush.*

MARBLE CAKE, No. 2.

Light part—One cup white sugar, one-half cup each of butter and sweet milk, two cups flour, the whites of four eggs, two teaspoons baking powder. Dark part—One cup brown sugar, one-half cup each of molasses, butter, sweet milk, two cups flour, the yolks of four eggs, two teaspoons baking powder, all kinds of spices. Place in tins in spots or stripes.—*Mrs. E. A. Wilson.*

MARBLE, No. 3.

White part—Whites of four eggs, beaten to a froth, one cup white sugar, one-half cup butter, four tablespoon sweet milk, two teaspoons of baking powder, two cups flour. Dark part—Yolks of four eggs, one cup brown sugar, one-half cup each of butter and sour milk one teaspoon each of soda, cinnamon, cloves and nutmeg, two cups flour.—*Mrs. A. Ross.*

MARBLE, No. 4.

Yolks of four eggs, one and one-half cups of brown sugar, one-half cup butter, one cup raisins, two-thirds cup sour milk, one teaspoon soda, two teaspoons cinnamon and allspice, add flour to make quite stiff. Light Part.—Whites of four eggs, one cup of granulated sugar, one-half cup each of butter and sweet milk, two teaspoons of baking powder, flavor with vanilla. This makes two large cakes.—*Minnie Bowers.*

Light Marble.

One cup white sugar, one-half cup butter, two cups flour, whites of three eggs, one and one-half teaspoons baking powder. Dark part—One-half cup brown sugar, one-fourth cup butter, one-half cup molasses, one-fourth cup milk, half nutmeg, one teaspoon cinnamon, one-half spoon allspice, one and one-half teaspoons baking powder, two cups flour, yolks of three eggs. Butter your tins and put in the light and dark batter, in alternate tablespoons.—*Mrs. R. Clark.*

Silver.

Two cups fine white sugar, two and one-half cups flour, one-half teaspoon soda dissolved in three-fourths cup sweet milk one teaspoon cream tartar, the whites of eight eggs, and one cup of butter. Stir the sugar and butter to a cream, then add the whites of eggs beaten to a stiff froth, then the flour, and then the milk and soda. Stir the whole together several minutes, then add the cream tartar and one teaspoon lemon. Bake with medium fire three-fourths of an hour.—*Mrs. Chas. Lewis.*

Improved Sunshine Cake.

The whites of seven fresh eggs, yolks of five eggs, one cup of granulated sugar, two-thirds of a cup of flour, one-third teaspoon cream tartar, a pinch of salt. Sift, measure and set aside as for angel's cake, beat the yolks of the eggs thoroughly, then after washing the beater beat the whites about half, add cream tartar and beat until very stiff, stir in the sugar lightly, then the beaten yolks thoroughly, then add flour. Put in

tube pan and in the oven at once. A slow but increasing heat is required. Will bake in sixty minutes.—*Mrs. W. A. Heartt.*

Pork.

One pound fat pork chopped fine, one pint molasses, one pound brown sugar, one pint hot water, put on the pork, one tablespoon soda, cloves, cinnamon to taste, a pound and a half raisins, or part currants, if you like.—*Mrs. Hattie Lawe.*

PORK CAKE, No. 2.

One pound fat pork chopped fine, one-half pint boiling water on pork, two cups sugar, one cup molasses, one teaspoon soda in molasses, one pound raisins, one-fourth pound citron, one teaspoon nutmeg and cloves, two teaspoons cinnamon, and flour enough to make common cake batter.—*Mrs. W. A. Tompkins.*

PORK, No. 3.

One pint each of boiling water and molasses, two teaspoons soda, one pound each raisins and pork, one teaspoon each of cinnamon, allspice and cloves, one cup sugar, and citron if you want it. Chop the pork fine and then put the water on pork, put the soda in the molasses, then add the other ingredients.—*Mrs. T. H. Heggie.*

Scotch.

Twenty-four ounces of flour, ten ounces of brown sugar, six ounces butter, four ounces lard, tablespoon of carraway seed, and a very little milk; spread very thin in a tin and bake in a hot oven.—*Mrs. Frank Baillie.*

Grant.

One and one-half cups each of sugar and milk, two-thirds cup butter, four cups flour, one and one-half cups chopped raisins, one egg, three teaspoons baking powder.—*Mrs. Wm. Mallory.*

Cup.

One cup butter, two cups sugar beaten to a cream, four well beaten eggs, three cups flour, one-half cup

milk, two teaspoons baking powder, one teaspoon lemon.—*Mrs. C. Reece.*

Corn Starch.

Three eggs, two cups sugar, one and one-half cups corn starch, one cup each of milk and butter, one and one-half teaspoons cream tartar, one teaspoon soda, two cups flour, extract of lemon.—*Mrs. H. Lambertson.*

CORN STARCH CAKE, No. 2.

X One cup sugar, one half cup each of butter, sweet milk, corn starch, one cup flour, two teaspoons of baking powder, whites of three eggs, flavor with lemon.—*Mrs. C. Reece.*

CORN STARCH CAKE, No. 3.

Whites of four eggs, one and one-half cups each of sugar, sweet milk, corn starch, flour and butter, one heaping tablespoon baking powder. Stir butter and sugar together; then add the milk sifting flour, starch and baking powder together, stir this well, then add the whites of the eggs beaten to a stiff froth. Bake slowly. This is not to be cut the first day.—*Flora C. Leasia.*

Lemon.

Beat six eggs, the yolks and whites seperately till in a solid froth, add to the yolk the grated rind of a lemon, six ounces of sugar; beat this well for eight minutes, shake with the hand six ounces of dried flour then add the whites of the eggs and the juice of the lemon. Pour into a cake pan and bake nearly an hour.—*Mrs. Lora Roberts.*

Breakfast.

One cup molasses, teaspoon soda, tablespoon butter or lard, two teaspoons ginger, a little salt if lard is used, stir the butter, soda and ginger together, a pint of flour till it is all in crumbs then stir in a half cup boiling water. Bake in a sheet an inch thick. It is very nice if the water is boiling and it is well beaten.—*Mrs. Imrie Sherman.*

Washington Molasses.

One egg beaten well, one-half cup each of shortening, molasses and sugar, two and one-half cups flour. Stir well, then add one-half cup boiling water, with one teaspoon soda dissolved. Bake in a slow oven.—*Mrs. L. A. Phelps.*

Soft Ginger-bread.

One cup each of sugar, butter, sour milk and molasses, four cups of sifted flour, one tablespoon of soda dissolved in hot water, one tablespoon of ginger, three well beaten eggs, add raisins if you wish.—*Mrs. J. N. Mertz, Mrs. Frank Dyer.*

SOFT GINGER-BREAD, No. 2.

One-fourth cup each of sugar and butter, one-half cup of New Orleans molasses, one-half teaspoon each of ginger, cinnamon and cloves, one teaspoon of soda in one-half cup boiling water, one and one-fourths cups flour, a little salt, and add one egg well beaten the last thing.—*Mrs. Geo. Wilsey*

SOFT GINGER-BREAD, No. 3.

One cup of molasses, half cup butter, one cup of boiling water poured on the molasses and butter, one teaspoon of soda, two cups of flour, one-half teaspoon of ginger, a small piece of cloves and one egg.—*Mrs. Geo. Van Winkle.*

SOFT GINGER-BREAD, No. 4.

One cup each of molasses and sweet milk, one-half cup butter, three cups flour, or one egg and two cups flour, teaspoon soda and a tablespoon of ginger.—*Mattie Sherman.*

Soft Ginger Cake.

One cup each of butter, molasses, sugar and buttermilk, one teaspoon soda dissolved in boiling water, tablespoon of ginger and a teaspoon of cinnamon.—*Mrs. N. Chrisler.*

SOFT GINGER, CAKE No. 2.

Two eggs, one and one-half cups molasses, three

tablespoons butter, one teacup of milk, one teaspoon soda and two of cream tartar.—*Mrs. Albert VanSickle.*

Nut Cake.

One and one-half cup sugar, one-half cup butter, three-fourth cup milk, whites of four eggs, two teaspoons of baking powder, two cups hickory nut kernels.—*Mrs. M. J. Ellinwood.*

NUT CAKE, No. 2.

Whites of three eggs, one cup of sugar, one-half cup each of butter and sweet milk, one and one-half flour, two tablespoons corn starch, one tablespoon baking powder, some extract of lemon, one cup hickory nut meats.—*Mrs. Wilson Reed.*

NUT, No. 3.

Two cups sugar, one cup each of butter and cold water, three cups of flour, four eggs, baking powder, one and one-half cups of hickory or walnut meats.—*Mrs. F. S. Kitchen.*

NUT, No. 4.

Two cups sugar, one cup milk, two-thirds cup butter, one cup nut meats, three cups flour, three eggs, two teaspoons baking powder, season to taste.—*Minnie Cummins.*

NUT, No. 6.

Two cups sugar, one cup butter, three cups flour, three teaspoon baking powder, one and one-half cups hickory nut kernel or white walnuts, one cup cold water.—*Mrs. Hugh McKenzie.*

NUT, No. 7.

One and one-half cups sugar, one-half cup butter, two cups flour, three-fourths cup sweet milk, whites of four eggs, one teaspoon cream tartar, one-half teaspoon soda, one cup nut meats.—*Mrs. J. V. Lambertson.*

NUT No. 8.

One and one-half cups sugar, one-half cup butter, three-fourth cup sweet milk, two cups flour, a little

salt, two teaspoons baking powder in flour, whites of four eggs. Bake in layers. Filling for cake—Whites of three eggs beaten stiff, three large spoons of white sugar, one cup chopped nut meats, flavor with lemon, orange or almonds.—*Mrs. H. S. Johnson.*

Mason.

One cup each of butter, molasses and sweet milk, two of sugar, one and one-half cups raisins, three eggs, one-half teaspoon soda, one teaspoon cream tartar, six cups flour, spices to suit taste.—*Mrs. Mary E. Vaughn.*

Fruit Cake from Dough.

Two cups sugar, one cup butter, one pint dough, two eggs, one teaspoon soda, as much fruit as you wish and spices to suit taste. Use flour enough to make as stiff as common fruit cake. Set in a warm place to rise for one hour, bake in a moderate oven.—*Mrs. W. H. Parker.*

Grandma's Fruit Cake.

Five eggs, three cups sugar, two cups butter, one cup sour milk, one teaspoon each of soda, nutmeg and cloves, two tablespoons cinnamon, one pound raisins, one-fourth pound each of citron, and almonds, five cups flour.—*Grandma Shader.*

White Fruit.

One cup sugar, one-half cup each of butter and sweet milk, whites of four eggs beaten to a froth, one and one-half cups flour sifted, one teaspoon baking powder, two teaspoons lemon to flavor, one cup raisins seeded and chopped, one-half cup of nuts improves it; bake slowly. Tested and found good, if put together as written.—*Mrs. M. J. Ellinwood.*

Fruit.

One cup each of citron and raisins, three cups sugar, one and one-half cups each of butter and milk, three eggs, three teaspoons cream tartar, one and one-half teaspoon soda, one half teaspoon spice, one fourth

teaspoon cloves, two teaspoons cinnamon, five cups flour.—*Mrs. Isaac Lawe.*

FRUIT CAKE, No. 2.

One pound each of brown sugar, flour and citron, three pounds seeded raisins, two pounds currants, three-fourths pound butter, one cup molasses, two teaspoons mace and cinnamon, one teaspoon black pepper, nutmeg, cloves and soda, twelve eggs.—*Mrs. Jas. Montague.*

FRUIT, No. 3.

Two eggs well beaten, two cups each of dark brown sugar and chopped raisins, one cup each of currants, sour milk, and butter and lard mixed; one teaspoon soda, one-half nutmeg, one teaspoon each of cinnamon, and cloves, one-half cup molasses, a little salt; stir flour in until it drops off from the spoon.—*Mrs. A. L. Keiff.*

FRUIT, No. 4.

Two cups sugar, one cup each of butter, sour cream and molasses, three and one-half cups flour, four eggs, one pound each of raisins and currants, citron to taste, one teaspoon each of nutmeg, cinnamon cloves and soda. Warranted to keep a year.—*Mrs. W. A. Tompkins.*

FRUIT, No. 5.

Five pounds raisins, two pound currants, one-half pound each of lemon peel and citron, one pint cream, two pounds butter, two pounds brown sugar, six eggs, two tablespoons soda, spices, flour to stiffen; mix eggs and sugar together, then butter and cream, then flour, lastly add the fruit. This will keep for years.—*Emma A. Cooley.*

FRUIT, No. 6.

Three eggs, two cups sugar, one cup each of molasses, butter and coffee, one and one half pounds chopped raisins, one-fourth pound citron, cinnamon, cloves, allspice and nutmeg. One tablespoon soda, four or five cups flour.—*Mrs. H. E. Gidley.*

FRUIT, No. 7.

Six eggs, one-half pound each of sugar, butter and flour, two and one-half pounds seeded raisins, two pounds currants, one-fourth pound citron, one-half cup molasses, three nutmegs, one-fourth ounce each of mace and cloves, one-half teaspoon soda. This rule will make one loaf baked in a four quart pan.—*Mrs. N. M. Richardson.*

FRUIT, No. 8.

One pound each of sugar and butter, two pounds each of raisins and currants, one and one-half pounds citron, one cup molasses, nine eggs, three nutmegs, one tablespoon cinnamon, four cups flour. Bake four hours.—*Mrs. Edward Course.*

FRUIT, No. 9.

One-half cup each of butter, brown sugar, molasses, sour milk, two-thirds teaspoon soda, yolks of four eggs, one and one-half cups flour, one cup each of raisins and currants chopped fine, one teaspoon each of cloves, cinnamon, nutmeg and allspice.—*Mrs. J. B. Howell.*

FRUIT, No. 10.

Five eggs, two and one-half cups sugar, one cup butter, three cups flour, one and one-half cups sour milk, two cups raisins and two of currants chopped together, one heaping teaspoon each of soda, cinnamon and nutmeg.—*Mrs. C. E. Mudge.*

Fruit Cake without Eggs.

One cup each dark brown sugar, sour milk and raisins, two of flour, four tablespoons melted butter, one teaspoon each of cloves, cinnamon and nutmeg, one heaping teaspoon soda and a little salt.—*Mrs. W. H. Parker.*

Cheap Fruit Cake.

Two eggs, one cup each of Orleans sugar, Orleans molasses, sour milk, seeded raisins, one-half cup butter, one teaspoon each of soda, cloves and cinnamon.—*Mrs. D. Cummins.*

Apple Fruit.

One cup each of dried apples and molasses, one-half cup each of sugar and milk, two and one one-half cups flour, one egg, one teaspoon of baking powder. Soak the apples over night, then steam until soft, then simmer them slowly in the molasses until well cooked; when done add the ingredients.—*Mrs. T. H. Heggie.*

Feather.

Two eggs, one cup sugar, two tablespoons butter, one-half cup sweet milk, one and one-half cups flour, one desert spoon baking powder.—*Mrs. H. E. Gidley.*

FEATHER CAKE, No. 2.

One cup sugar, one-half cup sweet milk, one egg, one tablespoon butter, one cup flour, a little salt, one teaspoon baking powder, flavor.—*Mrs. E. D. Shader.*

FEATHER, No. 3.

Two cups sugar, one-half cup butter, one cup milk, three eggs, beat the yolks and whites seperately, three teaspoons baking powder.—*Alice Palmer.*

One Egg Cake.

One egg, one and one-half cups sugar, two tablespoons butter. Take one half cup of sugar, yolk of the egg and the butter beat well, add two tablespoons water and flour to make a thin batter, a heaping teaspoon baking powder with the flour; flavor with lemon. Bake in square tins in hot oven. When done, beat the white of the egg and the rest of the sugar and pour over the cake while hot. Eat while fresh.—*Mrs. H. Masters.*

Currant.

One and one-half pound flour, one pound sugar, three-fourths pound butter, seven eggs, one gill milk, one-half teaspoon saleratus, one pound currants.—*Mrs. A. Botsford.*

CURRENT CAKE, No. 2.

One-half cup each of milk and butter, one of sugar, two eggs, one and one-half cups flour, one and one-

half teaspoons of baking powder, one cup well washed currants stirred in the last thing.—*Mrs. F. S. Kitchen.*

Solid Chocolate.

Grate one-half cup chocolate and mix with one-half cup sweet milk, one cup sugar and the yolk of one egg and let it come to a boil. When cold stir in cake made from the following: One cup sugar, one-half cup butter, one-half cup sweet milk, whites of two eggs, one teaspoon soda, and two cups flour.—*Mrs. M. J. Smith.*

SOLID CHOCOLATE CAKE, No. 2.

One and three-fourths cup sugar, one-fourth cup butter, one-half cup sweet milk, two cups flour, three teaspoons baking powder, one-half cake chocolate dissolved in one-half cup boiling water. Put in chocolate last and flavor to suit taste.—*Mrs. T. C. Quinn.*

Molasses.

One cup each of molasses and cold coffee, two eggs, two tablespoons of dark sugar, one tablespoon of ginger, one large teaspoon of soda, two cups of flour.—*Mrs. F. Moreland.*

Swiss.

One-half cup butter, one and one-half cup sugar, two and one-half cups flour, one cup sweet milk, two eggs, two teaspoons baking powder, flavor with lemon.—*Mrs. G. Moore.*

Temperance.

One and one-half cups sugar, one cup sweet milk, one half cup butter, three and one-half cups flour, one cup raisins, two teaspoons cream tartar, one of soda.—*Mrs. J. V. Lambertson.*

Grace.

Butter the size of an egg, one cup sugar, two eggs, half teaspoon soda and teaspoon cream tartar, three-fourths cup of milk, two and one-half cups flour; flavor to taste.—*Mrs. Jas. Patterson.*

Delicate.

Three cups sifted flour, one and one-half cups sugar, whites of seven eggs, one cup sweet milk, two

two tablespoons butter, a little salt, two heaping teaspoons baking powder, extract vanilla or almond. Beat butter and sugar to a cream, then add milk, then eggs well beaten, last extract. Sift baking powder in flour, stir slowly. Delicious for layer cake with any kind of filling.—*Mrs. H. S. Johnson.*

Cream.

Two eggs, one and one-half cups sugar, one-half cup butter, one-half cup molasses, one cup sour cream, one cup raisins, one teaspoon soda, spices; mix rather stiff.—*Mrs. Geo. W. Howell.*

Dried Apple.

Soak over night, two teacups dried apples, chop fine and simmer two hours, put in two cups New Orleans molasses, and when nearly cold add to the cake made as follows: One cup sugar, half cup raisins, four cups flour, two eggs, one cup chopped raisins, one cup sour milk, one dessert spoon saleratus, spice with cinnamon, cloves and nutmeg.—*Mrs. Carrie Walton.*

Angel Food.

Put into a tumbler flour one teaspoon cream tartar, then sift it five times. Sift also one and one-half glass white powdered sugar. Beat to a stiff froth the whites of eleven eggs, stir the sugar into the eggs by degrees, very lightly and carefully, adding vanilla flavoring. After this add the flour stirring quickly and carefully. Pour it into a clean bright tin cake dish which should be buttered or lined. Bake at once in a moderate oven about forty minutes, testing it with a broom splint. When it is done let it remain in the cake tin, turning it upside down with the sides resting on the tops of two saucers.—*Mrs. B. F. Jones.*

ANGEL FOOD, No. 2.

Whites of eight eggs beaten to a stiff froth, two cups sugar, two-thirds cup each of butter and milk, two and one-half cups flour, two teaspoons baking powder.
Mrs. D. T. Randall.

ANGEL FOOD, No. 3.

Whites of six eggs beaten to a stiff froth, one-half cup granulated sugar, sifted four times, one-half cup flour, and one teaspoon baking powder sifted together four times. Bake in tins without greasing.—Cool on ring.—*Mrs. F. A. Dudley.*

Cream Puffs.

One-half pint boiling water, two-thirds cup butter, one and one-half cups flour, five eggs. Put the butter in the water and let boil. Stir in flour rapidly until smooth. Beat eggs and stir in until thick batter. Drop on tins, but do not let them touch each other. Be sure and leave in oven long enough so they will not fall. When cool, split, on the side, and fill with cream. Cream—One egg, one-half pint milk, one teaspoon corn starch, one tablespoon flour. Scald the milk. Beat all the ingredients together, and stir into the milk. Flavor when cold.—*Mrs. C. O. Thomas, Mrs. J. L. Duck.*

Boston Cream Puffs.

One cup hot water, one-half cup butter, one cup flour, three eggs. When water and butter boils stir in flour until smooth. When cool so as not to cook the eggs, stir in the three eggs well beaten. Drop in tins or in gem tins and bake twenty-five minutes. This will make about twenty. When cool fill with whipped cream.—*Mrs. R. L. Holloway.*

Layer Cakes.

One cup sugar, one-half cup butter, whites of four eggs added to the butter and sugar, one cup milk, two cups flour, one teaspoon of baking powder.—*Mrs. A. N. Townsend.*

LAYER CAKE, No. 2.

Five eggs, two of the whites for frosting, one and one-fourth cups of sugar, one half cup butter, one half cup sweet milk, seasoning, a little salt, one and one-half cups flour, one and one-half teaspoons of baking powder. Bake two cakes, put one tablespoon syrup,

spices, one tablespoon flour in balance of batter and bake one cake to put between the two layers with frosting.—*Mrs. J. H. Harris.*

LAYER CAKE, No. 3.

Two eggs, one cup sugar, three tablespoons of melted butter, six tablespoons of sweet milk; two teaspoons of Royal baking powder, two cups flour.—*Mrs. J. R. Herman.*

LAYER CAKE, No. 4.

Two eggs, one cup sugar, one-half cup butter, one-half cup sweet milk, two cups flour, two teaspoons of baking powder, flavor to taste.—*Flora Ross.*

LAYER CAKE, No. 3.

One cup sugar, two eggs, one-fourth cup butter, one-third cup sweet milk, one teaspoon of baking powder, one teaspoon vanilla. Chocolate frosting—One cup sugar, three tablespoons of milk or water, white of one egg beaten stiff, one-fourth cake of chocolate. For banana cake make the frosting the same leaving out the chocolate. Filling for cake—Two cups brown sugar, three tablespoons of milk, one of butter, boil six minutes, beat ten.—*Mrs. Ira Wean.*

Molasses.

Yolks of two eggs, in a cup and fill the cup with molasses, two tablespoons of butter, one teaspoon of soda, six tablespoons of hot water, spices, flour enough for a thin batter. Beat the whites of the eggs to a froth, add a few chopped raisins and put between the layers.—*Mrs. G. D. Wood.*

White.

One and one-half cups of sugar, one-half cup butter, three-fourths of milk, two cups of flour, two teaspoons of baking powder, whites of three eggs, flavoring. Put all together in a dish before stirring and then beat until light.—*Mrs. M. J. Ellinwood.*

Favorite.

One and one-half cups white sugar, one cup milk, one-half cup butter, white of four eggs, two cups flour, two teaspoons baking powder. Dark Part—One cup brown sugar, one-half cup molasses, one-half cup butter, two-thirds cup sweet milk, two cups flour, yolks of four eggs, one cup raisins, one teaspoon cinnamon. Bake in layers and put together with frosting and cloves.—*Mrs. A. E. Markham.*

Ginger.

Three eggs, save the whites of two for frosting, one cup sugar, large tablespoon of butter, two-thirds cup sour milk, one teaspoon soda, two-thirds cup of molasses, two tablespoons vinegar, small tablespoon ginger, two cups flour. Grate nutmeg in the frosting and put between the layers. This is for three layers.—*Mrs. Seneca Young.*

Ice Cream Cake.

Two cups white sugar, one cup butter, one cup sweet milk, whites of eight eggs, three tablespoons baking powder, three and one-quarter cups flour. Bake in jelly pans. Make an icing as follows: Three cups sugar, one cup water, boil to a thick syrup and pour boiling hot over the whites of three eggs, stirring the mixture while pouring in. Add one teaspoon citric acid; flavor with lemon. Spread each layer and top.—*May Mc Wethy.*

ICE CREAM CAKE, NO. 2.

The whites of eight eggs, two cups sugar, two cups sifted flour, one cup corn starch, one cup butter, two teaspoons baking powder. Bake in thin layers. Preparation to put between the layers—Whites of four eggs, four cups sugar, pour half pint boiling water over the sugar. Boil until clear, hard, and candied. Pour the boiling hot sugar over the eggs, stirring until a stiff cream, add a teaspoon citric acid or juice of almond, flavor with vanilla. When cold spread between and over top of the cake.—*Mrs. D. Healy Clark.*

White Layer Cake.

One and one-half cups of sugar, one-half cup butter, three-fourths cup milk, two cups flour, two teaspoons baking powder, whites of three eggs, and flavoring. Put all together in a dish before stirring and then beat until light.—*Mrs. M. J. Ellinwood.*

Sour Milk Layer Cake,

One and one-half cups sugar, three-fourths cup sour milk, two tablespoons butter, three eggs, one teaspoon soda, flavor to taste. Cream—Yolks of three eggs, two tablespoons cream, two tablespoons sugar, salt and cook.—*Mrs. A. J. Dale.*

Molasses Layer Cake.

One cup of molasses and one of hot water, one teaspoon of saleratus, a little salt, two cups flour. Bake in three layers. For filling—Boil one cup sugar desolved in a little water until it strings; have the white of one egg beaten stiff and stir the syrup in to this; flavor with one teaspoon of vanilla and put between the layers.—*Mrs. Katie Ames.*

MOLASSES LAYER CAKE, No. 2.

One cup of white sugar, two tablespoons butter, two eggs, one-half cup each of sour milk and molasses, one teaspoon soda and ginger, two cups sifted flour. Frosting—One cup sugar, one-half cup sweet milk, a small piece of butter. Let boil, then take off and stir until done.—*Mrs. Ida M. Johnson.*

Variety Cake.

One cup sugar small half cup butter, half cup each of milk and corn starch, one cup flour, one teaspoon baking powder, and the yolks of three eggs. Bake in three layers; fill the middle layer with fruit and spice. Use the whites of the eggs for frosting.—*Mrs. Isabella Street.*

Prince of Wales.

Dark part—One-half cup each of butter and sour milk, one cup brown sugar, one cup raisins, chopped

one-half teaspoon soda, yolks of four eggs, one tablespoon molasses, one-half tablespoon ground cloves, one tablespoon cinnamon, one-half nutmeg, and two cups flour. Bake in layers. White part—One cup each of butter, white sugar, and corn starch, one-half cup sweet milk, one cup flour, whites of four eggs well beaten. If corn starch is not used put in two cups flour. Bake in layers, and put light and dark layers together, alternately with icing between them.—*Mrs. W. C. Morford.*

White Cake.

One and one-half cups sugar, one-half cup butter, one-half cup sweet milk, two cups flour, two scant teaspoons Royal baking powder; bake in two layers. Fig frosting and filling—One-half pound figs, chopped, one teacup of water, and one teacup sugar, Boil until done.—*Alice Palmer.*

Cream Cake.

One egg, one cup sugar, four tablespoons of cream put in a cup two-thirds full of sweet milk, one and one-half cups flour, one teaspoon baking powder. Filling—Four tablespoons of sweet cream, one cup sugar, beat to a stiff froth, put between layers and on top.—*Mrs. J. H. Harris.*

CREAM CAKE, No. 2.

One cup each of sweet milk and sugar, two cups flour, one tablespoon each of butter and baking powder, one egg. Bake in three layers. Custard—One coffee cup milk, one egg, one tablespoon corn starch, a little sugar and flavoring; make the custard on top of the stove, set to cool while baking the cake.—*Mrs. Isabella Street.*

CREAM, No. 3.

One cup sugar, one-half cup each of butter and sweet milk, whites of four eggs, one teaspoon soda two teaspoons cream of tartar two cups flour. Bake in round tins. Cream—Yolks of three eggs, one-half pint sweet milk, butter the size of an egg, four teas.

poons corn starch, sugar to suit the taste as for custard; stir these in boiling milk, when cool flavor with lemon or vanilla. Spread between layers.—*Mrs. Ida M. Johnson.*

CREAM, No. 4.

Whites of two eggs and the yolk of one, one cup of sugar; butter the size of an egg, two-thirds cup of sweet milk, two teaspoons baking powder, two cups of flour, flavor with lemon and bake in three layers. For the cream—Take two-thirds cup of cream, one cup of sugar, stir it together and boil for five minutes, then let it cool.—*Mrs. C. M. Amsden.*

CREAM, No. 5.

Whites of three eggs, one cup of sugar, piece of butter the size of a walnut, two tablespoons of baking powder, one and one-half cups of flour, five tablespoons sweet milk, flavor with vanilla or lemon. Use one teacup of whipped cream between the layers.—*Mrs. Louise Trader.*

Dolly Varden Cake.

Yolks of three eggs, one cup sugar, one-half cup sweet milk, butter half the size of an egg, one and one-half cups flour, two teaspoons baking powder. Bake two layers out of this. Then add a tablespoon sour milk, two tablespoons molasses, one teaspoon each of soda, cloves and cinnamon. Bake one layer and put together with frosting.—*Julia Riley.*

Orange.

One and one-half cups sugar, yolks of five eggs beaten to a cream, two cups flour, three teaspoons baking powder, a little salt, one-half cup cold water. Bake in layers and frost the top and put slices of oranges between the layers.—*Minnie Muntz.*

Layer Cake with Hickory Nut Filling.

Whites of three eggs, one cup of sugar, one-half cup of butter and milk, two tablespoons each of corn starch and baking powder, one tablespoon vanilla. Bake in four layers. Filling—One and one-half cups

sweet milk, boiled in a kettle of hot water, two table-
spoons of corn starch dissolved in three tablespoons of
milk with the beaten yolks of two eggs, one-half cup
of sugar, season with vanilla, when cool add one and
one and one-half cups of hickory nut meats and spread
between the layers.—*Mrs. Jas. Montague.*

Black Chocolate.

Two-thirds cup Walter Baker & Co's chocolate,
one cup sugar, one-half cup sweet milk, yolk of one
egg, one teaspoon vanilla; cook until as thick as cream.
When cool mix with dough made as follows:—One cup
sugar, one-half cup each of butter and milk, two eggs,
two cups flour, one even teaspoon soda. Bake in lay-
ers, and put together with boiled frosting. Frosting—
Six tablespoons of boiling water, two cups sugar, boil
until it hairs, then pour on the whites of two eggs
which have been beaten to a stiff froth, and beat to a
cream.—*Mrs. E. D. Shader.*

Chocolate.

One chocolate cake, one cup sugar, one-half cup
each of butter and sweet milk, two cups flour, two tea-
spoons Royal baking powder, two eggs; bake in four lay-
ers. Chocolate cream for filling—One-half cup milk,
yolk of one egg, one-half cup of Walter Baker & Co's
sweet chocolate, one teaspoon vanilla, one-half cup
sugar. Boil until thick as jelly, being careful not to
allow it to boil until it curdles.—*Anna Montague.*

CHOCOLATE CAKE, No. 2.

Three-fourths cup brown sugar, one tablespoon
butter, four eggs, (the whites of two are kept for the
chocolate filling,) two tablespoons water, one coffee
cup flour, and two tablespoons Royal baking powder,
which sift well into the flour. Mix the butter and
sugar, add the beaten yolks, then the flour and water,
and lastly the beaten whites of two eggs. The follow-
ing is for the filling: Boil one and a half cup of sugar
with three tablespoons of cream and half a cake of
Walter Baker & Co.'s chocolate, grated, until it will
strand when poured from a spoon; then pour this over

the beaten whites of two eggs; add a teaspoon vanilla; beat until it thickens; put between the layers, over the top and on the sides. This makes nice cocoanut cake by substituting cocoanut for chocolate.—*Mrs. J. B. Howell.*

CHOCOLATE, No. 4.

Grate one-half cup of Walter Baker & Co's. chocolate, mix with one-half cup of sweet milk, one cup sugar, yolk of one egg, boil until soft; when cold stir in cake made as follows: One cup of granulated sugar, one-half cup each of butter, and sweet milk, whites of two eggs, one teaspoon of soda, two cups of flour. Put white frosting between the layers.—*Mrs. A. J. Ward, Mrs. G. P. James.*

CHOCOLATE, No. 5.

One one-half cups powdered sugar, one-fourth cup butter, one-half cup sweet milk, three eggs; add to this ten tablespoons of Walter Baker & Co's. chocolate, three tablespoons sugar, three tablespoons boiled milk, Then add one and three-fourths cups flour, one and one-half teaspoons of Royal baking powder. Bake in three layers. Frosting—One pint granulated sugar, moisten thoroughly with water sufficient to dissolve it when heated, let it boil until it threads from the spoon stirring often while boiling. Beat the whites of two eggs until firm, then turn them into a platter and when the sugar is boiled, turn it over the whites beating all the time rapidly until of the right consistency to spread the layers of cake. Add four teaspoons of chocolate grated, for flavoring.—*Mrs. B. F. Jones.*

Fig.

Light part—One cup sugar, whites of three eggs, one-half cup each of butter and sweet milk, two tablespoons corn starch, one and one-half teaspoon Royal baking powder, flour to suit. Dark part—Same as light part, only use the yolks of the eggs instead of whites, and one-half cup of currants, spices to make dark. Take half of the dark batter and spread it on the bottom of the tin, then split eighteen or twenty

figs, put half of them on the batter, skin side up, then add the light batter, and rest of the figs skin side down, and then the remainder of the dark batter.—*Mrs. Wm. Mallory.*

FIG CAKE, No. 2.

One cup granulated sugar, one cup flour sifted four times, one-half cup each of butter, sweet milk, and corn starch, two teaspoons baking powder, whites of four eggs, beaten and stirred in last. Mix corn starch with milk. For filling—One-half pound figs, chopped fine, one and one-half cups granulated sugar, pour over these one-half cup boiling water and cook until a paste.—*Mrs. Chas. Husted.*

Carmel.

One and one half cups sugar, three-fourths cup butter, work to a cream; three eggs beaten separately, one and one-half heaping teaspoons Royal baking powder, in two and one-fourth cups flour. Bake in jelly tins. Make carmel as follows:—Butter, size of an egg, one pint dark brown sugar, half cup milk or water, one-fourth cake Walter Baker & Co.'s chocolate; boil twenty minutes or until thick enough to pour over the cake while warm. This is nice without the chocolate.—*Agnes M. Ealy.*

CARMEL CAKE, No. 2.

Two eggs, one small cup sugar, tablespoon butter, six tablespoons sweet milk, flour and Royal baking powder. Filling—One and one-half cups thin sweet cream, piece butter the size of a hickory nut. Boil thirty minutes; season with vanilla.—*Mrs. O. L. Patterson.*

CARMEL CAKE, No. 3.

One and one-half cups butter, one and one-half cups pulverized sugar, three-fourths cup sweet milk, whites of eight eggs beaten to a stiff froth, one teaspoon vanilla, two teaspoons Royal baking powder, two and one-half cups flour. Whip butter and sugar to a cream, sift baking powder and flour together three times before using, and bake in three layers. Filling:

—Two and one-half cups brown sugar, one cup butter, one-half cup sweet milk or cream, two teaspoons vanilla, boil until it candies; add the whites of four eggs beaten to a stiff froth, spread between the layers, on the top and the sides.—*Mrs. G. N. Goodrow.*

CARMEL CAKE, No. 4.

Two cups sugar, one cup butter, one cup corn starch, one and a half cup flour, one cup milk, whites of seven eggs, three tablespoons Royal baking powder. Bake in good size dripping pan. Frosting—One-half cup sweet milk, one-fourth pound German chocolate, one tablespoon butter, one-half pound brown sugar, two tablespoons vanilla. Put chocolate in a small tin with milk to cook, when dissolved, add butter and sugar, stir to prevent burning, when a thick syrup add flavoring and pour over the cake.—*Mrs. Jas. L. Duck*

Ribbon.

Two cups sugar, one cup butter, four eggs, one cup milk, two and one-half cups flour, three teaspoons Royal baking powder. Take two thirds of this and bake in layers. To the remaining third add one tablespoon molasses, one cup chopped raisins, and one-half cup currants, one piece citron, chopped fine, teaspoon each of cinnamon, cloves, and nutmeg. Put the layers together with jelly or thin frosting.—*Mrs. H. P. Hart.*

RIBBON CAKE, No. 2.

Two and one-half cups white sugar, two-thirds cup butter, three eggs, one cup sweet milk, three cups flour, two teaspoons Royal baking powder. Beat the whites and yolks separately; beat sugar and butter together, add the eggs. After mixing take out one-third, to which add one cup chopped raisins, nutmeg, cloves and cinnamon. Place the dark in the middle and bake like jelly cake. Put frosting between.—*Mrs. Innie Sherman.*

Cocoanut.

Two beaten eggs, one cup sugar, one-third cup

butter, one-half cup milk, two cups flour sifted with two teaspoons of Royal baking powder. Bake in layers and put together with frosting and a layer of desiccated cocoanut. Frost the top and sprinkle thickly with cocoanut.—*Mrs. Frank Dyer.*

COCOANUT CAKE, No. 2.

One and one-half cups sugar, one and one-half cups flour, five tablespoons melted butter, whites of five eggs, five tablespoons sweet milk, one-half teaspoon soda, one teaspoon cream tartar, one cup cocoanut.—*Mrs. P. D. Bush.*

Jelly

Five eggs, one cup sugar, a little nutmeg, one teaspoon saleratus, two cups sour milk, flour—*Mrs. J. Mills.*

JELLY CAKE, No. 2.

Two eggs, one cup sugar, three tablespoons melted butter, three-fourths cup milk, two teaspoons Royal baking powder. Beat whites and yolks of eggs separately; mix flour to suit, and flavor to taste.—*Mrs. Mary A. Quinsey.*

Roll Jelly Cake.

Three eggs, one cup sugar, one cup flour, four tablespoons cold water, two teaspoons Royal baking powder, and flavoring.—*Mrs. J. J. Franklin.*

ROLL JELLY CAKE, No. 2.

Two eggs, two teaspoons Royal baking powder, four tablespoons sugar, four tablespoons flour; bake in square tins.—*Mrs. J. R. Herman.*

Jelly Rolls.

Four eggs, one cup sugar, one cup flour, one teaspoon baking powder, a pinch of salt; spread on thin long tins. Flavor the jelly, spread on while hot, and roll up.—*Mrs. Geo. N. Pierce.*

White Cake with Fruit.

Whites of four eggs, one cup of sugar, one-half cup sweet milk, one-fourth cup butter, one and one-

half cups flour, two teaspoons Royal baking powder. Bake in two layers. For the fruit part, take two spoons of the above dough, add the yolks and one-half cup molasses, one cup seeded raisins chopped fine, teaspoon cinnamon, one-half teaspoon cloves, one large spoon butter, scant one-fourth soda, add a little more flour. Bake in one layer for the center. Put them together while warm if convenient.—*Mrs. S. F. Ross.*

Raisin.

First part—Two cups sugar, three eggs, one cup molasses, one teaspoon cream of tartar, one pound of raisins. Second part—One cup butter and lard one cup milk, one-half teaspoon soda, five cups flour, citron and spice to taste.—*Mrs. P. W. Welch.*

Bread.

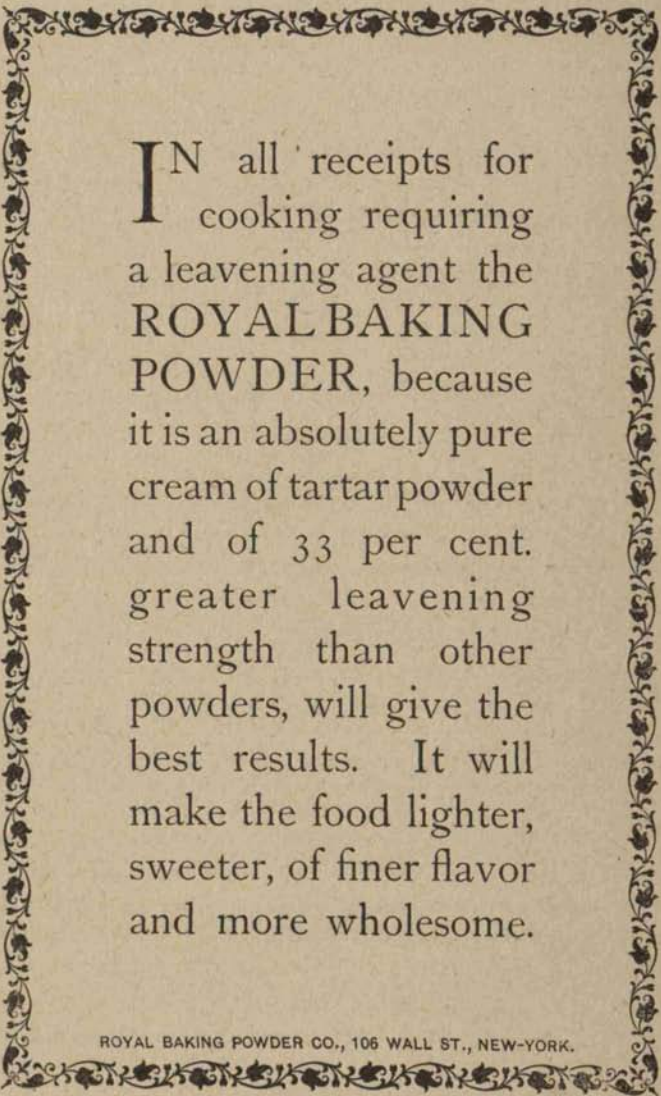
One cup sugar, one-half cup butter, one egg well beaten, two cups light bread dough, one teaspoon each of cloves and cinnamon, a little nutmeg, one cup raisins seeded, one-half teaspoon soda.—*Mrs. J. J. Packer.*

Walnut.

One cup sugar, one-half cup butter two cups flour, yolks of three eggs, white of one egg, one teaspoon soda dissolved in one cup milk, two teaspoons cream tartar. Bake in three layers. For filling—Beat the whites of two eggs, one cup sugar, one cup of chopped walnuts.—*Mrs. Wm. Mallory.*

Shavings.

One egg, the weight of an egg each in sugar, and flour, grease tin with bees-wax, and bake, when done cut in strips and curl.—*Mrs. J. H. Harris.*

A decorative rectangular border with a repeating floral and vine pattern surrounds the central text.

IN all receipts for cooking requiring a leavening agent the ROYAL BAKING POWDER, because it is an absolutely pure cream of tartar powder and of 33 per cent. greater leavening strength than other powders, will give the best results. It will make the food lighter, sweeter, of finer flavor and more wholesome.

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Frostings.

"Mollie will stir and Polly will bake,
And Dolly will have all the fillings to make."

SUGGESTIONS:—Lemon juice will whiten frosting. One-half spoonful vinegar will keep it from cracking. Cranberry or strawberry will color it pink. The grated rind of an orange strained through a cloth will color it yellow.

Milk Frosting.

Ten tablespoons sweet milk, one and one-half cups sugar, let boil six minutes; take off and stir until quite white, put in a little lemon, spread quickly before getting too hard, wetting the knife in cold water. Very nice.—*Mrs. H. Lambertson.*

Chocolate Icing.

Whites of two eggs, one and one-half cups powdered sugar, and six tablespoons Walter Baker & Co.'s chocolate.—*Mrs. H. J. Parker.*

Boiled.

Two cups of granulated sugar, two-thirds cup of boiling water, boil good ten minutes, beat the whites of two eggs while the sugar is boiling, pour the boil-sugar over the eggs and beat rapidly until mixed. Spread on the cake.—*Mrs. Frank Mallory.*

BOILED FROSTING, No. 2.

One cup sugar, three tablespoons water, white of one egg. Boil sugar and water together until it hairs, then add slowly the white of the egg beaten to a stiff froth—*Mrs. C. Montague.*

BOILED FROSTING, No. 3.

Beat the white of one egg stiff. Take one cup of sugar and one-half cup water, boil five minutes or until it hairs, then stir it into the beaten white of the egg. Flavor with lemon.—*Mrs. J. W. McBride.*

BOILED FROSTING, No. 4.

One cup of sugar, two-thirds cup sweet milk, butter the size of a hickory nut, cook slow. When thick enough, cool and beat well.—*Mrs. Clara Harris.*

Chocolate Cream.

Mix one-half cup cream with two cups of white sugar. Boil and stir full five minutes. Set the dish into another of cold water and stir until it becomes quite thick, then spread over the cake. Over this spread a thin layer of Walter Baker & Co.'s chocolate which has been previously melted.—*Jennie W. Montague.*

Yellow.

Use the yolks of three eggs and twelve tablespoons of confectioners' sugar.—*Mrs. H. Herman.*

Cream.

Take the white of one egg, an equal amount of water; stir in enough powdered or confectionary sugar to make the right consistency to spread. Use any kind of flavoring. This makes a nice chocolate frosting by stirring in one square of Walter Baker & Co.'s chocolate, melted, and one teaspoon of vanilla.—*Mrs. H. Herman.*

Filling.

Two cups of brown sugar, three tablespoons of milk, one tablespoon of butter. Boil six minutes and beat ten minutes.—*Mrs. C. E. Mudge.*

FILLING, No. 2.

Take the juice and grated rind of an orange, about four tablespoons of water, one cup of sugar, set in a dish of boiling water and when scalding hot, stir in the

yolks of two eggs and a teaspoon of corn starch, and when cold put between layers.—*Mrs. Ad. Moreland.*

Almond.

Blanch one-half pint sweet almonds by putting in boiling water and slipping of the skins, then spread on a dry cloth until cold, pound until pulverized. Mix carefully with the whites of three eggs and three-fourths of a pound of pulverized sugar. Dry in cool or open air.—*Mrs. F. L. Stone.*

Malaga.

This may be made by putting a cup of seeded and chopped raisins into boiled frosting.—*Mrs. R. Hobson.*

Fig or Date Filling.

One-half pound of figs and one cup of raising steamed until tender, then chop and sweeten. Moisten with hot water until like a paste. Use dates in the place of the figs when desired.—*Mrs. F. L. Stone.*

Marsh Mallow.

Three tablespoons gelatine soaked in one cup of cold water, place on the stove and let remain until it is dissolved. Strain and add to it one pound of XXXX sugar, beat constantly for twenty minutes. Flavor with vanilla. Put in a greased pan the size smaller than the ones used for baking the cake and set away to cool. Use any white cake recipe, bake in layers and put together with white frosting; use rose for flavoring. Place the marsh mallow for the center layer.—*Mrs. E. J. Fritts.*

Carmel.

One cup of maple flavored sugar, a little water, cook until it hairs from the spoon stirring all the time. Remove from the fire, let partly cool, then add one cup of sweet cream, put back on the fire and cook until thick, stirring all the time. When grained pour on the cake while the cake is hot.—*Mrs. A. N. Townsend.*

Maple Sugar.

Make the cake from any white cake receipt and

bake in two or three layers as you prefer. Take one coffee-cup of maple sugar cut in lumps, one-half cup sweet milk, boil fifteen minutes, stirring occasionally, five minutes before taking from the fire add a lump of butter the size of a walnut, stir until cold; if too thick, add hot water.—*Mrs. A. E. Thomas.*

Custard.

One-half cup each of sugar and milk, one square of Walter Baker & Co's. chocolate grated, yolks of two eggs, cook all together and cool, then add a teaspoon of vanilla.—*Mrs. H. Johnson.*

Pineapple.

Take a large cup of cream, whip until very thick, and sweeten; put this between the layers. Have the pineapple previously prepared by chopping and draining in a colander, (use either fresh or canned fruit,) which put on the top of the cream tossing it with a fork. Put this on top of the cake, throwing the pineapple on so it will look as if it stood on top of the cream. This should be eaten the day it is made. Almonds used in place of the fruit is often preferred.—*Mrs. Fred Slocum.*

Chocolate and Custard.

Make two layers of white cake, frost both layers with boiled chocolate frosting, then let stand one day to harden. Make a boiled custard of one cup of milk, two-thirds cup sugar, whites of two eggs, the yolk of one, and one-fourth cup of flour. Spread this between the layers turned so the chocolate comes on both sides. Cut in squares.—*Mrs. Fred Slocum.*

Without Eggs.

Take five tablespoons of milk, one cup of granulated sugar, flavor with lemon or vanilla; boil five minutes. Beat it hard until it is cool enough to spread on the cake. It is ready to cut as soon as it is cold.—*Ada Theobald.*

Cookies.

White Cookies.

Three eggs, two cups sugar, two-thirds cup shortening scant half cup water, one teaspoon soda, pinch of salt, one-half teaspoon cream tartar in flour, mix soft and bake in a quick oven.—*Mrs. A. L. Keiff.*

WHITE COOKIES, No. 2.

Two eggs, one and a half cups sugar, one-half cup sour milk, one cup butter, roll out soft.—*Minnie Bowers.*

WHITE, No. 3.

Two cups sugar, one cup butter, two-thirds cup milk, two teaspoons cream tartar, one teaspoon soda, one egg, lemon or nutmeg.—*Mrs. J. V. Lambertson.*

WHITE, No. 4.

One cup sugar, one egg, one-half cup shortening, one-third cup butter milk, one-half teaspoon soda.—*Mrs. A. M. Townsend.*

WHITE, No. 5.

Two eggs, two cups sugar, one cup butter, ten tablespoons sweet milk, one level teaspoon soda and salt, very nice with one cup of seeded raisins chopped and mixed in before rolling out.—*Mrs. C. E. Cross.*

Cream.

One cup cream one cup butter one and three-fourths cups sugar, two eggs, one-half teaspoon soda.—*Mrs. Chas. Mudge, Sr.*

CREAM COOKIES, No. 2.

One cup sour cream, two cups white sugar; one-half cup butter, two eggs, one-half teaspoon of soda, pinch of salt, one teaspoon baking powder, mixed with flour enough to roll out and cut thin.—*Mrs. Frank Mallory.*

Baker's.

Two cups sugar, one and one-half cups melted butter, two cups milk, five cents worth of baker's ammonia dissolved in the milk, three eggs, a little nutmeg, flour enough to make a stiff batter.—*Carrie E. Curry.*

Oatmeal.

Three and one-half cups each of flour and oat meal, one and one-half cups shortening, one teaspoon soda, three-fourths cup sour milk, one egg, one and one-half cups sugar, and salt to taste.—*Mrs. W. A. Calbeck.*

Hermits.

Three eggs, two cups of sugar, one cup of butter, one coffee cup of raisins stoned and chopped, one teaspoon of soda dissolved in a scant half cup of cold water, one teaspoon of cloves and cinnamon, one-half nutmeg.—*Lizzie Auten.*

Simbals.

One cup sugar, one-half cup each of butter and sweet milk, two eggs (beaten separately,) three teaspoons baking powder. Mix as soft as you can and bake.—*Mrs. G. D. Wood.*

Eggless.

Two cups sugar, one of butter and shortening, one of sweet milk and one teaspoon of soda. This receipt will be found convenient when cream and eggs are scarce.—*Mrs. Jane Robertson.*

EGGLESS COOKIES, No. 2.

Two cups sugar, one cup shortening, one-third cup sweet milk, scant teaspoon soda, two teaspoons cream tartar, salt, nutmeg; stir to roll out soft. These are very nice and will keep moist.—*Mrs. Jas. Mc Williams.*

Cookies.

Two cups sugar, two eggs, one cup shortening, two-thirds cup sour milk, one teaspoon soda, one teaspoon of Royal baking powder, and some salt.—*Mrs. H. S. Johnson.*

Three eggs, two cups sugar, one cup butter, six tablespoons water, one tablespoon Royal baking powder, flavor with vanilla, sprinkle with sugar.—*Mrs. W. A. Forbes.*

Four eggs, two cups sugar, one cup lard, one teaspoon cream tartar, one teaspoon soda, one teaspoon lemon extract, flour to roll out nicely.—*Mrs. Chas. Lewis.*

One egg, one and one-half cups sugar, three-fourths cup butter, three-fourths cup of sweet milk, one-half teaspoon soda dissolved in milk, one half teaspoon baking powder sifted with flour.—*Mrs. N. M. Richardson.*

Three eggs, one and one-half cups sugar, three tablespoons of sour milk, one cup butter, one teaspoon soda, flavor to taste.—*Mrs. Geo. Proctor.*

Two cups sugar, one cup butter, one cup sour milk, two eggs, one teaspoon soda, nutmeg.—*Flora Ross.*

Two-thirds cup butter, one coffee cup sugar, two beaten eggs, two tablespoons milk, two teaspoons baking powder, two teaspoons vanilla.—*Mrs. C. Reece.*

Two eggs, one and one-half cups sugar, one cup sour cream, one-half cup butter, one-half teaspoon soda.—*Mrs. Louisa Trader.*

Two and one-half cups of sugar, one and one-half cup of butter, one cup sour milk, two eggs, one large teaspoon of soda, mix as soft as can be rolled.—*Mrs. Geo. W. Howell.*

Two cups sugar, two eggs, one-half cup each of butter and lard, one cup milk, four teaspoons of Royal baking powder, one teaspoon vanilla, flour to roll out. Put baking powder in flour. Bake in hot oven.—*Mrs. W. C. Morford.*

Three eggs, one and one-half cups granulated sugar, one cup butter, one-half cup cream, flour; season with nutmeg.—*Mrs. O. L. Patterson.*

One quart flour, three teaspoons Royal baking powder, two eggs, one cup sugar, one-half cup butter, three tablespoons of sweet milk.—*Mrs. Hugh McKenzie.*

One cup sugar, one-half cup lard, one egg, four teaspoons warm water, two teaspoons Royal baking powder, flavor with caraway.—*Mrs. Lucy Russell.*

Cookies Without Shortening.

One cup sugar, one-half cup sweet milk, the yolk of one egg, three teaspoons baking powder, mix as soft as you can and roll out. Dip each cookie in the white of an egg and then in granulated sugar before baking. Flavor or not as you wish.—*Mrs. Innis Sherman.*

Cookies Without Eggs.

Two cups sugar, one cup of lard, one cup sour milk, one teaspoon soda; season with nutmeg.—*Mrs. Minerva Hawley.*

Sugar Cookies.

Four eggs, one cup sugar, one half cup butter, one teaspoon baking powder; season to taste.—*Mrs. J. S. Harvey.*

One cup each of sugar, butter and lard, three eggs, two scant teaspoons of baking powder, nutmeg, flour enough to roll thin. Sprinkle granulated sugar over the top of each.—*Mrs. L. L. Watson.*

Two cups of white sugar, two eggs, two-thirds cup butter, one half cup sweet milk, three teaspoons baking powder, enough flour to roll out soft and bake quick.—*Mrs. D. C. Dickensheets.*

X One-half cup butter, one egg, one-half cup sour milk, one and one half teaspoon baking powder; one heaping cup sugar, one teaspoon soda, three cups flour; roll thin and sugar.—*Mrs. G. P. James.*

One and one-half cups sugar, one-half cup each of butter and lard, four eggs, one teaspoon soda dissolved in hot water, one-third cup sweet milk, two teaspoons cream tartar sifted with flour one nutmeg. Stir and roll out as soft as possible.—*Mrs. Jas. Montague.*

Five eggs, two cups sugar, one cup butter, one teaspoon soda, put the sugar in the flour, then butter and soda, lastly break the eggs on top and mix soft.—*Mrs. Emma A. Cooley.*

Four eggs, two cups sugar, one cup butter, one teaspoon soda; two teaspoons sweet milk.—*Mrs. C. Riddle.*

One cup lard, one and one-half cups each of sour milk and sugar, two eggs, one teaspoon soda; season to suit taste.—*Mrs. R. Clark.*

X One cup butter, two cups sugar, three-fourths cup milk or water, a pinch of salt, two eggs, two large teaspoons of baking powder, enough flour to roll out nicely.—*Mrs. O. Swift.*

Two cups sugar, three eggs, one cup butter, one small teaspoon soda.—*Mrs. Isaac Lawe.*

Two cups sugar, two eggs, one cup sour cream, one-half cup each of butter and lard mixed, one teaspoon soda dissolved in hot water, and season with nutmeg or lemon.—*Julia Riley.*

Two cups sugar, two eggs, two-thirds cup each of sweet milk and butter, two teaspoons cream tartar, one teaspoon soda, salt and nutmeg.—*Mrs. Jas. Thompson, Mrs. Ira Wean.*

Ginger Cookies..

One cup sugar, one cup New Orleans molasses, one cup shortening, two eggs, two tablespoons water, four tablespoons of vinegar, one teaspoon each of ginger and soda. Dissolve soda in water, then pour in vinegar, then stir in the batter, flour enough to roll out nicely, but as soft as possible.—*Mrs. Chas. Lee.*

Three tablespoons of melted butter, three table-
 spoons butter-milk put in a teacup, fill cup with molas-
 ses; one teaspoon each of soda and ginger; stir with a
 spoon. Add as little flour as possible and roll smooth.
 —*Mrs. W. S. Webster.*

Three eggs, one cup each of sugar and shortening,
 two cups molasses, three tablespoons each of vinegar
 and ginger, four even teaspoons soda, a little salt,
 flour sufficient to roll.—*Mrs. N. S. Webster.*

One cup molasses, (Golden syrup) one-half cup
 each of sugar, butter, and boiling water, one desert
 spoon soda, one teaspoon ginger, and flour to thicken.
 —*Mrs. Chas. Lewis.*

One cup each of sugar, molasses and shortening,
 two eggs, two teaspoons soda dissolved in a little wa-
 ter, one large spoon ginger.—*Mrs. W. R. Olin.*

Three eggs, one cup each of sugar, molasses and
 shortening, one tablespoon vinegar, one teaspoon each
 of salt and soda, one tablespoon of ginger.—*Mrs.*
Isaac Lawe.

One cup each of molasses and butter, one-half cup
 of brown sugar, two eggs, one tablespoon each of vin-
 egar, ginger, and soda; mix stiff.—*Mrs. Geo. W. Howell.*

Three cups of molasses, one cup each of sugar
 and water, one heaping cup of shortening, two table-
 spoons of soda, one tablespoon of cinnamon, one-
 half tablespoon of ginger and some salt.—*Mrs. H. S.*
Johnson.

One egg, one-half cup each of molasses, sugar and
 lard, one-half tablespoon each of ginger, vinegar and
 soda; boil, cool and mix.—*Mrs. J. R. Herman.*

One cup each of brown sugar, molasses and lard;
 one-half cup hot water, one tablespoon each of ginger
 and soda.—*Mrs. A. F. Richards.*

Molasses Cookies.

Put two teaspoons soda in a common sized cup,
 add three tablespoons each of melted butter and boil-

ing water and fill the cup with New Orleans molasses. To two cups so prepared add an extra cup of molasses and a quarter of a cup of sugar; salt, and vinegar if you like.—*Mrs. C. E. Cross.*

Two cups molasses, one cup lard, one large tea-spoon of soda, one tablespoon of ginger, a little salt.—*Mrs. F. Moreland.*

One cup each of molasses, lard and sugar, three-fourths cup of hot water, two eggs, one heaping tea-spoon soda in hot water, and a pinch of salt.—*Mrs. W. A. Tompkins.*

One cup each of sugar, butter lard, and sour milk; one egg, two tablespoons soda, three of vinegar, ginger and salt.—*Mrs. D. Cummins.*

Four eggs, one cup each of sugar, molasses and butter; one teaspoon ginger, one tablespoon each of soda and vinegar.—*Mrs. W. A. Forbes.*

One and one-half cups New Orleans molasses, three-fourths cup shortening, two teaspoons soda dissolved in five tablespoons boiling water, one tablespoon ginger, and a teaspoon cinnamon.—*Mrs. Chas. Hawley.*

Put one level teaspoon of soda in a cup, add three tablespoons of boiling water, four of melted lard and butter, fill up the cup with molasses, keep on doing this until you get the amount you want. Mix soft and bake in a moderate oven.—*Mrs. Jas. Thompson.*

One cup each of molasses and brown sugar, one-half cup each of lard, butter, and boiling water, one tablespoon ginger, two teaspoons of soda, mix soft.—*Mrs. Jas. Montague.*

One cup each of sugar, molasses and shortening, small half cup of water, even teaspoon of soda, ginger and salt; season to taste.—*Mrs. D. S. Cole.*

Molasses Cookies, Without Shortening.

One cup of molasses; one cup of brown sugar; one egg; two tablespoons water; one tablespoon vinegar;

one teaspoon each of soda and ginger. Mix very soft.
Mrs. Anna Montague.

Ginger Snaps.

One cup each of sugar, molasses, and meat drippings, one teaspoon each of soda and ginger, two eggs, and all the flour you can stir in with a spoon, then pinch off pieces the size of a large marble, roll in the hand, slightly flatten them and put in a well greased tin with spaces between for spreading.—*Mrs. H. E. Gidley.*

One cup molasses, two-thirds cup shortening, one egg, one teaspoon soda, one tablespoon ginger, make stiff with flour, roll thin as possible, and place in a buttered pan leaving room to flatten. Bake in a moderate oven a nice brown and leave in the pan until cool enough to snap.—*Mrs. P. W. Welch.*

One cup butter, three eggs, one-half cup sugar, one teaspoon each of ginger and soda.—*Mrs. J. Harris.*

One pint molasses, one cup lard, boil together and cool; two teaspoons soda, and one teaspoon of ginger. Mix soft.—*Mrs. H. S. Johnson.*

Two cups of molasses, one cup of lard, boiled together, one tablespoon of ginger in flour, one tablespoon of soda stirred in boiling lard and molasses. Mix very stiff.—*Mrs. A. L. Keiff.*

Graham Cookies.

Two cups sugar, one cup each of butter and sour cream, two eggs, teaspoon of soda. Stir cream, butter and sugar together and flavor to taste.—*Mrs. N. A. Dryer.*

Drop Ginger Cake.

One cup each of molasses and sour cream, one-half cup sugar, one egg, one teaspoon of ginger and cinnamon, a little salt, three rounded cups of flour; drop in spoonfuls in shallow pans and bake quickly.—*Mrs. S. A. Barnes.*

Sponge Drop.

Mix one-half pound powdered sugar and yolks of

four eggs, one quarter pound of flour and juice of one lemon also the grated rind; add in small quantities the whites of four eggs. Drop three or four inches apart, in buttered tins.—*Mrs. L. A. Phelps.*

Fruit Cookies.

X One egg, one and one-half cups sugar, two-thirds cup butter, one-half cup sweet milk, two teaspoons Royal baking powder, one teaspoon grated nutmeg, three tablespoons English currents or chopped raisins, salt.—*Mrs. J. A. Sutton.*

Three eggs, two cup sugar, one teaspoon soda dissolved in water, one cup each of seedless raisins, and shortening, a few currants, and seasoning.—*Mrs. L. A. Phelps.*

Vanilla Cookies.

Two eggs, one cup molasses, one large cup shortening, one teaspoon soda, one-half cup hot water, one-half teaspoon salt, one tablespoon vanilla.—*Mrs. M. J. Ellinwood.*

Boston Tea Cakes.

One well beaten egg, two tablespoons sugar, one teaspoon of soda dissolved in one cup sweet milk, two teaspoons of cream tartar sifted in dry flour, two heaping cups of sifted flour, one tablespoon of butter; bake in small tins. If steamed two hours it makes a nice pudding with a sweet sauce.—*Mrs. E. O. Spaulding.*

Sprinleys.

Four eggs, two cups sugar, one teaspoon soda, one-half teaspoon each of cinnamon, cloves, ginger, nutmeg, and pepper, and one cup flour. Bake in drop cakes.—*Mrs. J. H. Harris.*

Hermits.

One cup brown sugar, one-fourth cup butter, three-fourth cup raisins, one egg, two teaspoons cinnamon, one-half teaspoon nutmeg. Flour enough to make thin so they can be spread on the botton of a tin. When

baked cut in any shape desired.—*Mrs. Chas. Wilsey.*

Two cups brown sugar, one cup each of butter and English currents, one teaspoon of soda, one-half cup water, three eggs, one teaspoon each of cinnamon and cloves one-half nutmeg, roll out soft.—*Mrs. P. D. Bush.*

One cup each of butter, brown sugar and seeded raisins one-half cup molasses, three eggs, one tablespoon soda dissolved in one-half cup sour milk, one teaspoon each of all kinds of spices; stir quite thin and drop in buttered tin.—*Mrs. D. Cummings.*

One and a half cups sugar, one-half cup butter, one cup chopped raisins, two eggs, one teaspoon soda in four of sour milk, one teaspoon each of cloves and nutmeg; flour to mix.—*Mrs. Katie Ames.*

Drop Drops.

One-half cup butter, two cups sugar, three-fourths cup water, one-half teaspoon soda, two eggs, four cups flour.—*Mrs. L. A. Phelps.*



Doughnuts.

SUGGESTIONS:—To cook properly the fat should be of the right heat. When hot enough it will cease to bubble and be perfectly still. If the lard is not fresh and sweet, slice a raw potato and fry before putting in the cakes. A slice of potato put in while frying the cakes will prevent them from becoming too brown.

Doughnuts.

One cup of sugar, two eggs, two tablespoons of melted butter, two-thirds cup of milk, two teaspoons of cream tartar, one even teaspoon of soda, salt, nutmeg, flour enough to roll.—*Mrs. Albert VanSickle.*

One cup white sugar, one cup of sweet milk, two tablespoons melted butter, two teaspoons Royal baking powder, two eggs, spice to taste, a little salt. Mix very soft.—*Mrs. G. H. Slocum.*

One egg, one cup sugar, one-half cup cream filled up with sour milk, teaspoon of soda, a little nutmeg.—*Mrs. J. R. Herman.*

One and one-half cups sugar, one cup sweet milk two eggs, four tablespoons butter, two teaspoons of Royal baking powder, one-half teaspoon ginger.—*Mrs. Edwin Course.*

Two eggs, one cup sugar, one cup sweet milk, four tablespoons melted butter, one dessert spoon of Royal baking powder.—*Mrs. H. E. Gidley.*

One cup each of butter-milk and sugar, two table-
spoons melted lard, one egg, one teaspoon of soda, salt
and spice to taste; mix soft.—*Mrs. D. S. Cole.*

One and one-half cups each of sugar and sour milk,
two eggs, one teaspoon soda, seven dessert spoons of
melted lard, nutmeg, salt, flour enough to roll out soft.
—*Mrs. Jas. Mc Williams.*

One cup each of sour milk and sugar, one egg, a
little salt, three tablespoons shortening, one teaspoon
soda, a little nutmeg, flour.—*Mrs. Katie Ames.*

One cup sugar, two thirds cup sweet milk, two eggs
well beaten, four tablespoons of butter, two teaspoons
Royal baking powder, salt, season to taste, and mix
soft.—*Mrs. H. S. Johnson.*

Two beaten eggs, one cup sugar, four tablespoons
melted lard, one cup sour milk, one teaspoon soda, a
little salt, season to taste, flour enough to make a soft
dough to roll out. Fry in hot lard.—*Mrs. Chas. Haw-
ley.*

One cup each of sugar and sour milk, one teaspoon
soda in the milk, butter the size of a hickory nut, two
teaspoons Royal baking powder in the flour, one egg,
a little salt and nutmeg, fry brown and roll in powder-
ed sugar when nearly cold.—*Mrs. C. M. Amsden.*

One and one-half cups sugar, one cup sour milk, two
eggs, three tablespoons melted butter, one teaspoon
soda, one-half teaspoon cinnamon, flour to make a soft
dough. Fry in hot lard.—*Mrs. Mary E. Hawley.*

Three well beaten eggs, one cup each of sugar
cream and new milk, nutmeg if desired, one teaspoon
of salt, one teaspoon of soda dissolved in the milk, and
flour to mould soft.—*Mrs. K. Belmer.*

One cup sugar, one-half cup sweet milk, two eggs,
two tablespoons melted butter, two teaspoons Royal
baking powder, a little salt and nutmeg, flour to make
a soft dough.—*Mrs. L. F. Stone.*

One and one-half cups butter milk, two eggs, one cup sugar, one tablespoon butter rubbed in the flour, one-half teaspoon Royal baking powder in this mixture, one teaspoon soda in the milk, flour, do not mix too hard.—*Mrs. Alice Howell.*

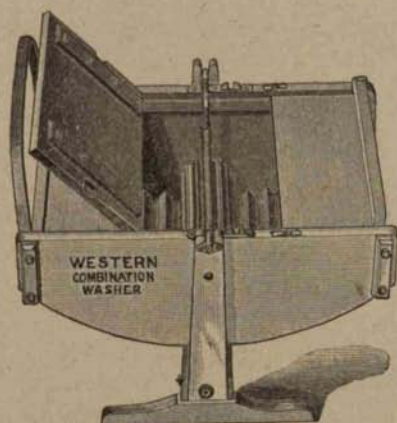
Three tablespoons of yeast, one and one-half pints sweet milk, two eggs, one-half cup sugar, two tablespoons of melted lard; let rise and when light cut out and let rise again. Fry in hot lard.—*Mrs. Joe Harris.*

One egg, seven tablespoons of sugar, one cup sour cream, one teaspoon soda, cinnamon; roll soft.—*Mrs. Geo. W. Howell.*



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Pies.

“Who'll dare deny the truth, there's poetry in pies.”

SUGGESTIONS:—Perfectly sweet lard and ice cold water are necessary; a pinch of soda improves the crust. Wet a strip of muslin and put around the edge of the pie and thereby prevent its boiling over.

Pie Crust.

One cup lard, one-half cup-water, three cups flour, one-fourth teaspoon Royal baking powder, and a little salt. This makes two pies and a bottom crust.—*Mrs. Alice Howell.*

Lemon Raisin.

One cup sugar, one cup raisins, one lemon; chop lemon and raisins fine, and pour over one cup of boiling water, and let cool and bake with under and upper crust.—*Mrs. Frank Mallory.*

Cream.

Whites of three eggs beaten to a stiff froth, three tablespoons sugar, two cups cream, flavor with lemon.—*Mrs. F. A. Dudley.*

CREAM PIE, No. 2.

One pint milk, two-thirds cup sugar, two-thirds cup flour, yolks of two eggs. Heat all but flour together, and when hot stir in the flour. Season with lemon or vanilla. Bake crust first, prick it with fork to keep from blistering. When baked, pour in the custard, and frost with whites of two eggs, and brown in oven.—*Mrs. Isabella Street.*

Frosted Apple Pie.

Two cups grated apple, one-half cup granulated sugar, a piece of butter the size of a walnut, a good pinch of cinnamon, cloves, allspice and nutmeg. Stir all together. Frosting: Whites of two eggs beaten to a froth, and three tablespoons powdered sugar; flavor with lemon. Put the filling in the crust, and bake until the crust is done. Remove from oven and spread with the frosting, and brown slightly. *Mrs. N. Chrisler.*

Currant.

One cup currants, (red currants make prettiest pie) one cup sugar, one tablespoon flour stirred in two tablespoons water, the yolks of two eggs. Stir eggs, flour and water together, then into mashed currants and sugar. Frost top with whites like lemon. This makes a small pie.—*A. E. Thomas.*

Pine Apple.

One cup sugar, one-half cup butter, one cup sweet milk or cream, five eggs, one pineapple grated. Beat butter and sugar to a cream, add beaten yolks of the eggs, then the pine apple and cream, and last, the beaten whites. Bake with under crust only.—*Mrs. Helen Landon.*

Elderberry.

Eight quarts berries, four pounds brown sugar, one quart vinegar. Scald well. Skim out the berries. Boil the syrup until quite thick and pour over.—*F. L. Cross.*

Cherry.

One cup cherries, one cup sugar, one egg. Beat all together and bake with two crusts. Rhubarb made the same is nice.—*Mrs. N. Ladd.*

Tart.

One cup lard, white of one egg, one tablespoon white sugar, six tablespoons water, and one teaspoon salt.—*Mrs. Isaac Lawe.*

Lemon.

One lemon, one cup sugar, yolks of two eggs, two tablespoons flour, nearly one cup sweet milk or cold water, a small piece of butter. Grate the rind of the lemon, squeeze out the juice, add sugar, flour, and milk; bake crust before filling, not forgetting to prick it well with a fork to keep from blistering. Cook the filling, stirring constantly, fill the crust, beat the whites of two eggs with two tablespoons of sugar, and pour over the pie.—*Mrs. C. E. Cross.*

LEMON PIE, No. 2.

One grated lemon, one cup sugar, one egg, two tablespoons corn starch, one cup boiling water, small lump butter. Bake with under crust.—*Mrs. A. Ross.*

LEMON PIE, No. 3.

One grated lemon, one cup sugar, two-thirds cup water, one grated potato, about as large as a lemon, one egg, bake with top and bottom crust.—*Mrs. Isabella Street.*

LEMON PIE, No. 4.

Four lemons with grated rind, four eggs, two and one-half cups sugar, one pint milk; thicken with rolled crackers. This makes two pies.—*Mrs. Joe Harris.*

LEMON PIE, No. 5.

One lemon cut fine, boil in one and one-half cups boiling water; a small piece of butter, one cup sugar; when nearly done thicken with one tablespoon of corn starch, and one of flour, when nearly cold, stir in the yolks of two eggs well beaten. Beat whites of two eggs and sweeten for frosting.—*Mrs. Alice Palmer.*

LEMON PIE, No. 6.

One large cup cold water, the grated rind and the juice of one lemon, one cup sugar, yolks of two eggs, one tablespoon butter. Put over boiling water and thicken with a tablespoon of flour wet in a little cold water. Bake the crust, and pour the filling in, and cover with the whites of two eggs beaten to a froth,

and two tablespoons of sugar. Brown in the oven.—*Nell M. Spafford.*

LEMON PIE, No. 7.

Grated rind and juice of one lemon, one cup sugar, yolks of three eggs, one tablespoon corn starch in a teacup, moisten with a little cold water, then fill the cup with boiling water; mix, and bake with lower crust. Spread the beaten whites with three tablespoons of sugar on top. Return to the oven and brown. Season with lemon.—*Mrs. D. T. Randall.*

LEMON PIE, No. 8.

Four eggs, one and one-half cups sugar, two-thirds cup water, two tablespoons flour, and two lemons. Beat the yolks of the eggs.—*Mrs. J. N. Mertz.*

LEMON PIE, No. 9.

One lemon, one cup water, one cup brown sugar, two tablespoons flour, five eggs, two tablespoons of white sugar.—*Mrs. J. Mills.*

LEMON PIE, No. 10.

One cup sugar, one-half cup sweet cream, two lemons, two eggs. Beat the yolks of the eggs very light, add the sugar and beat again, the juice of both lemons, and the grated rind of one; line your tins with crust, and add the cream to the mixture just before putting in the oven, bake until the custard is firm, then frost with the beaten whites of two eggs, and two tablespoons of pulverized sugar. Brown in the oven.—*Mrs. Anna Montague.*

LEMON PIE, No. 11.

One pound of sugar, half a pound of butter, eight eggs, the rind of two lemons, and the juice of one; beat well and bake with an under crust, in an oven not too hot, as it needs thorough baking. This will make two pies, which if not eaten fresh, will be equally as good a week after, with a fresh meringue.—*Mrs. I. C. Tompkins.*

LEMON PIE, No. 12.

Two lemons grated, two cups white sugar, yolks of four eggs, two cups hot water. Set over a kettle of hot water and steam, while making and baking crust; then mix two tablespoons of corn starch or three of flour, with one-half cup cold water, and pour into the lemon, etc. Let it thicken and pour in the crust, frost with the whites of the eggs, and eight tablespoons of white sugar, flavor with lemon. This will make two pies.—*Mrs. J. B. Howell.*

Mince Meat.

Three pints chopped apples, two pints chopped meat, (cooked and salted,) one pint sugar, one pint syrup, one pint raisins, one pint currants, one-half pint citron, two tablespoons cinnamon, one-half tablespoon allspice, one tablespoon each cloves and mace, one-half tablespoon nutmeg, one pint suet, cider to moisten.—*Mrs. F. O. Watrous.*

MINCE MEAT, No. 2.

Chop fine one pound of tender boiled beef or tongue, seed one pound of raisins, chop and wash one pound currants, one pound kidney suet, two pounds tart apples chopped fine, one-half pound citron; grated rind and juice of four oranges and two lemons; one pound brown sugar, spices, salt, one cup boiled cider; boil up together, if needed, thin with cider.—*Mrs. Jas. Montague.*

Orange Cream.

Beat yolks of two eggs with one-half cup of sugar, add one heaping tablespoon of flour, one even tablespoon corn starch, a little salt dissolved in milk, pour into one pint boiling milk and let cook three minutes, then let cool and flavor with extract of orange and pour into a baked crust. Beat the whites of eggs to a stiff froth, add one-half cup sugar, flavor with orange; spread on top, and let brown in oven.—*Mrs. Chas. Hawley.*

Pumpkin.

One pint of stewed pumpkin, one pint milk, three well beaten eggs, one cup sugar, or one teaspoon ginger, one-half teaspoon each of cinnamon and allspice. This will make two pies.—*Mrs. F. L. Cross.*

Better than a Pumpkin Pie.

X One egg, half cup sugar, half teaspoon each of cinnamon and ginger, two cups milk, part cream is better, one cup of mashed carrots.—*Lizzie Mercer.*

Pie Plant.

One cup of stewed pie plant, one cup sugar, yolks of three eggs, white of one egg, one spoon melted butter, lemon flavoring; bake in a bottom crust; make a meringue of the whites of two eggs, put over the top and brown slightly in the oven.—*Mrs. J. M. West.*

Rhubarb.

One teacup of stewed rhubarb, yolk of one egg, two tablespoons flour, one cup sugar, bake with one crust; frost with one egg, and three teaspoons of powdered sugar, and brown slightly.—*Mrs. H. E. Hobart.*

Strawberry.

Into a rich, deep under crust, that has been baked, put strawberries sufficient to fill, and cover with sugar; meringue of the whites of two eggs, and a tablespoon sugar, cover the pie with it, and brown.—*Miss Myers.*

Boiled Cider.

One egg, one and one-half cups sugar, half a cup boiled cider, three tablespoons flour, two cups cold water. This is sufficient for two pies.—*Mrs. H. E. Hobart.*

Washington.

Two cups sugar, half cup butter, one cup milk, if sour, stir into milk one teaspoon saleratus, add one egg; beat the butter and sugar together, break in the egg, and beat it light, then add the milk, foaming; three

and one-half cups flour, if the milk is sweet use three teaspoons of baking powder in the flour. Bake on four tin plates in a quick oven. Have ready some nicely stewed apples, sweetened, and flavored with nutmeg or lemon, spread a thick layer on one of the cakes, and place another on the top, making two pies.—*Mrs. W. J. Curry.*

Mock Mince.

One teacup of rolled crackers, one and three-fourths cups raisins, two cups hot water, one cup each of sugar, and molasses, one-half cup of vinegar, one half cup of boiled cider, or coffee, one teaspoon each of cloves, cinnamon and allspice. Cook one-half hour. This fills three or four pies.—*Mrs. Emma A. Cooley.*

MOCK MINCE PIE, NO. 2.

One cup each of sugar and raisins, one-half cup each of molasses and butter, two-thirds cup vinegar, three-fourths cup rolled crackers, three cups boiling water, two teaspoons of cinnamon, one of cloves, and one-half teaspoon of pepper. Heat all to a boil.—*Mrs. W. A. Forbes.*

MOCK MINCE PIE, NO. 3.

Twelve crackers rolled fine, one cup chopped raisins, one cup cold water, one and one-half cups sugar, one-half cup molasses, butter size of an egg, one half cup vinegar, a little salt and pepper, and all kinds of spices.—*Mrs. Julia. Riley.*

MOCK MINCE PIE, NO. 4.

One cup powdered crackers or bread, one cup molasses, one and one-half cups sugar, one-fourth cup butter, two-thirds cup vinegar, one-half cup warm water, one-half cup raisins, and spice to taste. This will make three pies.—*Mrs. H. E. Hobart.*

Transparent.

Three cups white sugar, three-fourth cup butter, four eggs. Beat the eggs very light and mix all the ingredients together, and bake in one lower crust. Above makes filling for two pies.—*Ada Theobald.*

Custard.

One cup milk, three eggs, half cup sugar, a little spice, and a pinch of salt.—*Mrs. F. L. Cross.*

Chocolate.

One coffee cup of milk, two tablespoons of Walter Baker & Co.'s chocolate, grated, three-fourths cup of sugar, yolks of three eggs. Heat chocolate and milk together, add the sugar and yolks beaten to a cream, flavor with vanilla, bake with under crust. Spread meringue of the whites on top.—*Mrs. E. O. Spaulding.*

CHOCOLATE PIE, No. 2.

One cup sugar, one and one-half cups milk, butter the size of a walnut, two heaping tablespoons of flour. Wet in cold water, four tablespoons Walter Baker & Co.'s chocolate, grated, put on the stove, and cook until it thickens. Bake the crust and put the filling in; put white of egg on top.—*Louisa Kinyon.*

Cream.

Line the pie dish with pastry, stir to a cream, half cup of sugar, and one tablespoon butter, add two well beaten eggs, two tablespoons of flour, and two cups of milk. Mix well together and flavor with orange or lemon.—*Mrs. Chas. Husted.*

Cocoanut.

One cup sweet milk, one cup grated cocoanut, two eggs; sweeten to taste.—*Mrs. F. L. Cross.*

COCOANUT PIE, No. 2.

For one pie, put a cup of grated cocoanut to soak over night. (if fresh grated it need not soak) place in a coffee cup, and fill it with milk, when ready to bake take two teaspoons of flour, mix it with a cup of milk or water, place on the stove over boiling water, stir until it thickens, add a tablespoon of butter, while warm; when cold add a little salt, the yolks of two eggs, and sugar to taste. Add the cocoanut and beat all together, fill the crust and bake. When done, frost

with the beaten whites, and brown in the oven.—*Mrs. Chas. Husted.*

Cheese Cakes.

Two cups Dutch-cheese, one cup sugar, the yolks of two eggs, half cup each of currants and raisins chopped fine, half a cup of butter, lemon extract to suit taste. Line patty tins with rich pie crust; fill with the mixture and bake until a nice brown.—*Mrs. Carrie Walton.*

Grape.

One pint of canned grape pulp, one-half cup flour, mix smoothly and sweeten to taste. Bake with under crust. When done, frost with whites of three eggs, and one tablespoon of pulverized sugar, and brown.—*Mrs. M. Van Winkle.*

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Puddings.

“Her well-appointed table groaned beneath the ample spread,
Course followed appetizing course, and hunger sated fled.”

SUGGESTIONS:—Use the best and freshest materials, as one bad article will taint the whole mixture.

When freshness of eggs is doubted, break each one separately in a cup.

The yolks and whites beaten separately make the articles they are put into much lighter than when beaten together.

Tapioca.

One teacup of tapioca soaked over night in a pint of water, one quart sweet milk, yolks of four eggs, two teacups sugar, a little butter. Boil twenty minutes. Beat the whites of four eggs, sweeten and flavor to taste and put on the top. Brown slightly and serve cold.—*Mrs. H. E. Gidley, Mrs. A. H. Andrews.*

Tapioca Cream.

Soak one-half cup tapioca over night, boil one quart of milk with the soaked tapioca in a basin, set in water to boil, add two-thirds cup sugar and a little salt. Beat the yolks of three eggs thoroughly; when the milk has boiled ten minutes stir in the yolks, remove from fire and stir rapidly for five minutes so it will not curdle, and pour into a dish. Beat the whites of the eggs to a froth, pour over the top, sift sugar over it and brown in oven. Serve cold.—*Mrs. C. E. Mudge.*

Peach Tapioca.

Soak one-half cup of tapioca over night in a pint of cold water. Fill a baking dish half full of nice canned peaches leaving out the syrup; sprinkle with sugar to suit taste and bake one-half hour. Add the peach syrup to the tapioca, one-half cup sugar, and one-half cup boiling water; boil this till perfectly clear, then pour over the peaches and bake slowly for another half hour. When cold serve with sugar and rich cream.—*Mrs. David Thompson.*

Tapioca and Cocoanut.

One cup tapioca soaked over night, one quart of milk, yolks of four eggs, whites of two, one cup sugar, two tablespoons grated cocoanut; bake one-half hour; make frosting of whites of two eggs, three tablespoons of sugar, and two tablespoons of grated cocoanut; spread over pudding; when baked set in oven until light brown.—*Mrs. C. E. Mudge.*

Apple Tapioca.

Put one teacup of tapioca to one quart warm water one hour to soak in a shallow dish. Then sweeten to taste and flavor with lemon. Have ready six large sour apples, pared and quartered to be placed with round sides up over the tapioca, sprinkle a little salt over all and bake until the apples are done. Eat with cream when cold.—*Mrs. W. J. Currey.*

English Plum Pudding.

Two pounds of currants, two pounds of stoned raisins, four eggs and a little bread crumbs, one pound suet chopped fine, one-half pound of lemon peel, three teaspoons of allspice, mix with milk or water, put in a cloth and boil four hours; when done serve with sweet sauce.—*Mrs. F. Tiller.*

PLUM PUDDING, No. 2.

Three eggs, one large cup of brown sugar, one pound of raisins seeded and chopped, not fine, one and one-half cups apples chopped fine, six ounces best beef suet chopped as fine as possible, three ounces of grated

bread crumbs, one large cup flour, two cups sweet milk, one teaspoon soda; flavor with cinnamon and nutmeg. Grease your pudding basin well and leave room to swell; place basin in a steamer, cover tight and place over boiling water for three hours.

SAUCE:—Four tablespoons of flour wet up with cold water, one-fourth pound sugar, butter the size of an egg, a little grated nutmeg into which pour one quart of boiling water. Place on stove until it just boils up.—*Mrs. C. F. Gillespie.*

PLUM, No. 3.

Take one cup each of raisins, currants, flour, bread crumbs, suet and sugar; stone and cut the raisins, wash and dry the currants, chop the suet and mix all the ingredients well together; and add two ounces of candied peel of citron, one-half teaspoon each of salt and ginger, four well beaten eggs, milk enough to make the mixture so that the spoon will stand upright in it, tie it loosely in a cloth, or put it in a mould, plunge it then into boiling water and boil three and a half hours.
Mrs. J. Milner.

PLUM, No. 4.

One cup each of suet, raisins and sugar, one-half cup molasses, one and one-half cups water, one teaspoon each of soda and cloves, and flour enough for a stiff batter; boil three hours.—*Mrs. Louise Trader.*

PLUM, No. 5.

One cup each flour, suet, bread crumbs, currants and citron, four eggs well beaten, one teaspoon each of cloves, cinnamon, allspice and mace, salt to taste. Mix all dry adding milk enough to make a stiff batter. Boil or steam four hours.—*Mrs. Wm. Mallory.*

Suet Pudding.

One-half cup molasses, one cup chopped suet, two-thirds cup sweet milk, two tablespoons sugar, one tablespoon each of cloves, soda and cinnamon, flour to stir quite thick, salt, and steam two hours. SAUCE—One and one-half cup water, one-half cup sugar,

two tablespoons flour, a piece of butter, flavor to taste.
—*Louisa Kinyon.*

SUET PUDDING, No. 2.

One quart flour, one cup each of chopped raisins and suet, one-half cup each of brown sugar and molasses, two cups sweet milk, one teaspoon soda and salt; steam three hours.—*Mrs. J. A. Sutton.*

SUET, No. 3.

One cup each of chopped suet, molasses, sour milk, and raisins, four cups flour, one teaspoon each of soda, and salt, spices to taste, steam three hours.—*Mrs. F. A. Dudley.*

SUET, No. 4.

One-half pound suet, one cup currants, one cup water or sour milk, one teaspoon soda, one cup molasses, a little salt, flour enough to make a thick batter, steam two or three hours, serve with sour sauce.—*Mrs. Seneca Young.*

Black Pudding.

One pint bowl of bread crumbs, one cup cold water poured over them, add one cup each molasses, flour, and seeded raisins, one egg, one teaspoon soda, steam one hour, liquid sauce.—*Mrs. J. J. Packer.*

BLACK PUDDING, No. 2.

One cup molasses, one cup stoned raisins, four tablespoons melted butter, one cup sour milk, one scant spoon soda, flour to make quite stiff, steam one hour in a bag. Serve with sauce made as follows, one cup sugar, juice of one lemon, two tablespoons butter, two teaspoons corn starch desolved in water.—*Mrs. N. M. Richardson.*

BLACK, No. 3.

One cup each of molasses, brown sugar and sour milk, one half cup lard, two eggs, one tablespoon soda, four cups flour; steam three hours.—*Mrs. F. Moreland.*

Graham.

Two cups graham flour, one cup each of molasses, sweet milk and raisins chopped fine; one teaspoon salt, one-half teaspoon soda, one egg. Steam three hours. Serve with sauce.—*Mrs. D. Healy Clark.*

GRAHAM PUDDING, No. 2.

One cup each sweet milk and molasses, two cups graham flour, one cup chopped raisins and a very little citron, two teaspoons soda, one teaspoon each of ginger, cinnamon, and cloves. Steam three hours. SAUCE—One cup powdered sugar, and one-half cup butter stirred to a cream; add yolk of one egg, and one tablespoon hot water. Beat white of the egg to a froth and stir in last. Flavor with vanilla.—*Mrs. Geo. Wilsey.*

Lemon.

Line a pudding dish with a nice paste and make a custard of one and one-half pints of milk, yolks of two eggs, two tablespoons of flour or corn starch, three-fourths cup sugar and the grated rind and juice of a lemon. Pour in a dish and bake. When done, spread the beaten whites of two eggs over the top and brown. *Mrs. W. A. Calbeck.*

LEMON PUDDING, No. 2.

The juice and rind of one lemon, one cup sugar, yolks of two eggs, three tablespoons of flour and milk enough to fill the dish. Line the dish with paste, pour in custard and bake until done. Beat the whites of two eggs, add four tablespoons of sugar spread on top and brown.—*Mrs. Helen Landon.*

LEMON, No. 3.

One quart milk, one cup cracker crumbs, four eggs, one-half cup butter, one cup sugar, one large or two small lemons. Soak crackers in milk, add butter, sugar, yolks and lemons, bake until done, then cover with the whites of the eggs beaten with three tablespoons sugar, add a little lemon juice. Slightly brown and eat cold.—*Jennie W. Montague.*

LEMON, No. 4.

The juice and grated rind of one lemon, one cup sugar, yolks of two eggs, three well rounded table-spoons of flour, a pinch of salt, one pint rich milk; mix the flour and part of milk to a smooth paste, add juice and rind of lemon, sugar, yolks well beaten, and the rest of the milk. Line a plate with puff paste one-fourth inch thick, pour in custard, and bake in a quick oven until done; beat whites to a stiff froth, add two table-spoons sugar, spread over top, return to oven and brown; serve with whipped cream. This is a rich and inexpensive pudding and makes enough for six.—*Mrs. N. A. Dryer.*

Indian.

One quart sweet milk, one pint corn meal, one pint cold milk three eggs, three table-spoons butter, one teaspoon salt; bake one hour.—*Mrs. P. D. Bush.*

INDIAN PUDDING, No. 2.

One quart of milk, two heaping table-spoons of Indian meal, four of sugar, one of butter, three eggs, one teaspoon salt. Boil the milk in the double boiler, sprinkle the meal into it, stirring it all the time, cook twelve minutes, stirring often. Beat together the eggs, salt, sugar and half a teaspoon of ginger, stir the butter into the meal and milk, pour this gradually on the egg mixture. Bake slowly one hour.—*Mrs. Mary Vaughn.*

Snow.

Mix one cup of sugar with three table-spoons of corn starch, and stir into one pint of boiling water. Have ready the whites of three eggs beaten stiff, add these stirring quickly, flavor with vanilla and pour into a mould, make a boiled custard of the yolks and one pint of milk, and pour around it when served.—*Carrie E. Currey.*

SNOW PUDDING, No. 2.

One pint boiling water, two table-spoons sugar, three heaping table-spoons corn starch and a little salt,

cook until done, then add the beaten whites of three eggs. SAUCE—Yolks of three eggs, one cup sugar, one and one-half cups of milk, a little piece of butter, cook until it thickens; season when cold with lemon.—*Mrs. Hattie Lawe.*

Cup.

One pint of milk, two eggs, one teaspoon Royal baking powder, a little salt, stir as stiff as cake, drop in cups with any fruit you like, steam one half hour.—*Mrs. F. L. Cross.*

CUP PUDDING, No. 2.

Three eggs, three-fourths cup sugar, three-fourths cup of milk, one-fourth cup butter, one and one-half teaspoon Royal baking powder, flour enough to make a batter not very stiff. Butter your cups, stir in a small quantity of preserves then fill half full with batter and steam twenty minutes.—*Mrs. Ira Wean.*

Cracker.

To one quart of boiling milk, stir in one teacup of rolled crackers, one cup of sugar, one tablespoon of corn starch, dissolved in a little milk, a little salt, the yolks of four eggs well beaten; bake until done. Beat the whites to a stiff froth, stir in two-thirds of a cup of white sugar, season with lemon and bake until a light brown.—*Mrs. Joe Harris.*

CRACKER PUDDING, No. 2.

One quart sweet milk, one cup rolled crackers soaked in milk, yolks of four eggs, one-half cup sugar, nutmeg, bake one-half hour; put on layer of jelly, beat whites of eggs, add vanilla and spread over jelly, strew with white sugar, then brown slightly.—*Mrs. James Montague.*

Queen of Puddings.

One quart of milk, boil and pour over two pints of bread crumbs, grate the rind of one lemon, the yolks of four eggs well beaten, one heaping tablespoon of sugar, put in the oven and bake, then add a layer of preserves, then the whites of the eggs beaten with a

cup of sugar; put in the oven and brown slightly.—*Mrs. James Publo.*

QUEEN OF PUDDINGS, No. 2.

One quart of sweet milk, one pint of finely pulverized bread crumbs, one cup sugar, grated rind of a lemon, butter the size of an egg, the yolks of four eggs well beaten. Bake until done, not watery, spread with a thick layer of jelly, make a frosting of the whites of the eggs and set in the oven long enough to brown.—*Mrs. F. L. Cross.*

Prune Souffle.

One-half pound prunes boiled until soft and thick. Remove pits and chop fine; then stir in a scant cup of granulated sugar, whites of six eggs beaten stiff. Bake a light brown; serve with cream.—*Mrs. Chas. Wilsey.*

Custard Souffle.

Two scant tablespoons of butter, two of flour and two of sugar, one cup milk and four eggs. Let the milk come to a boil, beat the flour and butter together, add gradually the boiling milk and cook eight minutes, stirring often. Beat the sugar and yolks of eggs together, add to the cooked mixture and set away to get cold. When cool, beat the whites of the eggs to a stiff froth and add to the mixture. Bake twenty minutes in a moderate oven and serve hot. SAUCE—One cup sugar, one-half cup butter, two tablespoons milk, or flavor with vanilla or other flavoring.—*Mrs. C. Montague.*

Orange.

One cup sugar, one-half cup rolled crackers, two eggs, one-half tablespoon butter, one orange, (grate the rind and squeeze out the juice,) one pint milk. Bake like a custard and serve cold.—*Mrs. W. A. Calbeck.*

ORANGE PUDDING, No. 2.

Two or three oranges peeled and sliced, pour over them one cup sugar and let stand; three eggs. Leave whites for frosting. Beat yolks and one pint of milk

and two heaping tablespoons corn starch together; cook and turn over oranges when cool. Beat whites to a froth and add two tablespoons sugar; put on top.—

Mrs. J. R. Herman.

ORANGE PUDDING, No. 3.

Soak one cup stale bread crumbs in one-half cup milk until soft, then beat to a pulp with a spoon. Mix this with the juice of two oranges, and a little grated rind. Add to this the well beaten yolks of two eggs, and one-half cup sugar. Stir in last the well beaten whites of two eggs. Butter four earthen cups well, fill with the mixture and bake in a moderate oven twenty minutes. Turn on a platter and serve hot. SAUCE—One cup fine powdered sugar, one-third cup cream and two teaspoons of any kind of flavoring, one-third cup butter and yolks of two eggs. Beat the butter to a cream. Gradually beat in the sugar, add the egg yolks without beating, one at a time, then beat all together very light. Add the flavoring, then the cream very slowly, or it will curdle. Set in a bowl over boiling water and cook only long enough to melt the butter. Pour this golden sauce around the pudding.—*Mrs. Helen Wixson.*

Orange Shortcake.

Sprinkle sugar over six peeled and sliced oranges, two or three hours before using. One quart of flour, four tablespoons butter, two and one-half teaspoons Royal baking powder, cold water. Bake, split open, and put oranges between. Eat with whipped cream. *Mrs. W. C. Morford.*

Sponge.

Two cups sweet milk, one cup molasses one-half cup butter, three and one-half cups flour, one cup of raisins, one teaspoon each of soda, cinnamon, cloves and nutmeg to taste; steam two hours. SAUCE—One cup sugar, one-half cup butter, one cup boiling water, thicken with two tablespoons of flour and season to taste.—*Mrs. Hattie Lawe.*

Fig.

One cup each of chopped suet, molasses and milk, one pound figs chopped, three cups flour, one teaspoon each of cloves and cinnamon, pinch of salt, one teaspoon soda, steam three hours. SAUCE—Three eggs, one-half cup butter beaten to a cream, stir in one cup of pulverized sugar and flavor with vanilla.—*Mrs. Alice Palmer.*

FIG PUDDING, No. 2.

One cup each of sugar, bread crumbs, chopped figs, suet and fruit syrup, two eggs, one teaspoon of cloves and cinnamon, steam one hour, serve with sweet pudding sauce.—*Nellie McKay.*

Bread and Butter.

Four thin slices of bread spread with butter, place raisins between them, make custard and pour over the bread and bake slowly.—*Mrs. Joe Harris.*

Cream.

One cup bread crumbs, one quart milk, make into a custard and pour over the bread with the juice of one lemon, bake until done.—*Mrs. Joe Harris.*

Corn Starch.

One pint milk, let boil; add three tablespoons sugar, two tablespoons corn starch dissolved in a little cold milk and whites of three eggs beaten to a stiff froth, let boil until thick, put in cups, filling cups about half full and set in a cool place. SAUCE—One pint of milk, yolks of three eggs, three tablespoons sugar, flavor with vanilla, boil until thick, set away to cool, empty the pudding from the cups into saucers, cover with dressing and serve.—*Mrs. Katie Ames.*

California.

One cup each of molasses, sweet milk, and raisins, one tablespoon of butter, one teaspoon soda, three cups of flour, steam an hour. SAUCE—One egg, one cup sugar, one-half cup butter, season with cinnamon, cook in a double boiler.—*Mrs. H. Herman.*

Dearbourn Avenue.

One cup each of chopped suet, sugar, molasses and butter milk, one teaspoon soda, one-half teaspoon salt, one pound figs chopped fine, flour to make a stiff batter, steam five hours. SAUCE—One egg, one-half cup sugar, two tablespoons butter, one tablespoon corn starch, one pint boiling water, juice of one lemon.
Mrs. J. L. Harvey.

Roly Poly.

Take one quart flour, make good biscuit crust; roll out one-half inch thick and spread with any kind of fruit, fresh or preserved; fold so that the fruit will not run out; dip cloth into boiling water, flour it, and lay around the pudding closely, leaving room to swell; steam one to one and one-half hours. Serve with boiled sauce.—*Mrs. William Mallory.*

Steamed Rice.

One cup each rice and raisins, steamed in two quarts milk two hours; do not stir to break the rice; just before it is taken up add a little salt, butter and sugar. Serve with sweet cream.—*Lucy P. Russell.*

Molasses.

One egg, one-half cup each of molasses and sour milk, three teaspoons melted butter, one teaspoon soda, two cups flour, steam one hour. SAUCE—One pint each of milk and water, scald, thicken with flour, season with nutmeg.—*Mrs. Jas. McBride.*

Apple Custard.

One pint each of mashed apples and sweet milk, four eggs, one cup sugar, nutmeg, bake slowly.—*Mrs. Connor.*

Cottage.

One cup milk, two cups flour, three teaspoons Royal baking powder, one egg, one cup sugar; steam three-quarters of an hour. SAUCE—One cup sugar, one-third cup butter, stir together until well creamed, add one egg, beat until very light, one teaspoon of

vanilla. Five minutes before sauce is needed pour on boiling water slowly stirring constantly, use water enough to make a pint.—*Mrs. M. A. Townsend.*

Washington.

Two cups flour, one cup each molasses and milk, one teaspoon cinnamon; one teaspoon each cloves and soda, one-half teaspoon salt, two eggs. Steam two hours.—*Mrs. J. A. Humes.*

Quick.

Three eggs, one small cup flour, four tablespoons milk, two teaspoons Royal baking powder, steam in cups twenty-five minutes; this will make four cups. A small amount of fruit in the bottom of cups makes it very nice. SAUCE—One cup sweet milk, one egg, two tablespoons sugar, four tablespoons butter, one tablespoon flour, boil a few minutes, and flavor with lemon.—*Mrs. Mary E. Vaughn.*

Fruit.

One cup each of molasses, milk, raisins and currants, two eggs, one-half cup melted butter. Boil or steam three hours.—*Mrs. R. Clark.*

Mountain Dew.

One pint sweet milk, two tablespoons cocoanut, one-half teacup cracker crumbs rolled fine; one tablespoon sugar, yolks of two eggs. Bake until thoroughly boiled; add stiffened whites, sweetened with two tablespoons of sugar, flavored with vanilla; divide over custard with spoon, according to number of dishes required and put in oven to brown lightly.—*Mrs. B. F. Jones.*

Cherry Puffs.

Two eggs, one-half cup butter, one-half tablespoon Royal baking powder, one tablespoon sugar, one cup flour, one-half cup milk. Put canned cherries in bottom of about six cups, then pour in batter and steam one-half hour. SAUCE—Sweeten to taste two-thirds of a bowl of cherry juice; mix together one tablespoon

flour and butter size of an egg in saucepan on the stove. When well mixed add sweetened cherry juice. *Mrs. E. H. Auten.*

Syrup Sauce.

One-half cup each water, molasses and sugar, two tablespoons butter, one-half teaspoon salt; thicken with corn starch. Boil until thick as cream. Flavor with lemon.—*Mrs. Joe Harris.*

Sauce for Pudding.

One cup sugar, one-half cup butter, one egg. Stir to a cream and pour boiling water to scald. Flavor with lemon juice.—*Mrs. F. L. Cross.*

Pudding Dressing.

One large teaspoon corn starch placed in a pint bowl, one tablespoon sugar, butter size of a hickory nut; stir all to a cream, pour bowl two-thirds full of boiling water; stir well, have ready one cup chopped raisins, seeded or not to suit taste and time, add last and stir thoroughly.—*Mrs. L. A. Phelps.*

Sour Sauce Dressing.

One pint boiling water, small cup sugar, one-half cup butter, with a tablespoon flour worked in butter, one egg thoroughly beaten, one tablespoon vinegar, just before removing from stove put in extract.—*Mrs. Geo. W. Howell.*

Pudding Sauce.

Two cups white sugar, butter the size of an egg, one well beaten egg; stir all together, add one cup of boiling water. Set back on stove to thicken, but do not let boil. Flavor with lemon.—*Mrs. H. L. Boss.*

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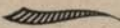
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Pineapple Sherbet.

One quart each of water and sugar boiled together, and let stand until cold, add to the syrup the juice of three lemons and three oranges and two tablespoons gelatine dissolved in a cup of water, strain this, add one can of grated pineapple or one pineapple chopped and the whites of two eggs, beaten stiff, and freeze.—*Mrs. E. J. Fritts.*

Lemon Sherbet.

One pint milk, one coffee cup sugar, the juice of three lemons, one cup cream sweetened, the whites of two eggs. Put the milk and sugar on to boil or scald, when cold, freeze, when frozen, add the cream and lemon juice strained, and the whites of the eggs well beaten.—*Mrs. C. Montague.*

LEMON SHERBET, No. 2.

Slice the lemons into a large bowl, put with them two or three cups of sugar, mash with a potato mashed until all the juice is extracted. Pour over one quart of water, and let stand a little while, put your hands in and squeeze out all the juice and pulp; strain through a cloth and if not sweet enough add more sugar. Have your freezer all packed and then pour in the lemon and add the beaten whites of five eggs to a gallon freezer. The number of lemons cannot be

given as there is a difference in size and juiciness. What is wanted is a very rich lemonade.—*Mrs. C. O. Thomas.*

Sherbet.

One pound sugar, one quart water, a chip of lemon. Boil well together five minutes. Soak one teaspoon of Knox's gelatine in four tablespoons of cold water, while the syrup is boiling. After removing from the fire, add the juice of one lemon, and one-half pint of any fruit juice desired, also the prepared gelatine. Pack and freeze. Beat the whites of two eggs until light, not stiff, add two tablespoons of powdered sugar, a pinch of salt, then beat very thoroughly and add to the sherbet. Stir well, cover and let stand until wanted.—*Mrs. Chas. Wilsey.*

Orange Ice.

Juice of six oranges, grated peel of three, juice of two lemons, one pint each of sugar and water. Freeze.—*Mrs. Chas. Wilsey.*

Charlotte Russe.

One ounce of gelatine, one pint milk, one pint of cream, four eggs, sugar to taste. Beat the sugar and yolks of the eggs together until light, boil the gelatine in the milk and strain over the eggs and sugar. Whip the cream which must be very cold, to a nice froth, and add to the above; flavor with vanilla. Line the dish you wish to serve it in with sponge cake or lady fingers, and pour the mixture in; then set it on ice until wanted.—*Mrs. J. E. Stevens.*

Orange a La Surprise.

Take five oranges and cut them around the middle with a sharp knife, take out all of the pulp clean, with a spoon, taking care not to tear the skin; throw the empty skins into cold water for use. Make a nice orange jelly of the pulp, which you have taken out, and also sweeten and flavor sweet cream and whip very light. Take the skins from the water and wipe dry; then fill half the skins with jelly and half with whipped cream. Set in cups; put away in the cooler to

harden. Serve them alternately on a platter or place together and tie with ribbons. The surprise is pleasant when the ribbons are untied.—*Mrs. Fred Slocum.*

Orange Sponge.

Juice of six large oranges, one scant pint cold water, four eggs, one cup sugar, one-half package of gelatine; soak the gelatine in one-half cup cold water, squeeze the orange and strain the juice on the sugar; add the remainder of the water to the beaten eggs, and cook these with sugar and orange juice in a double boiler until it begins to thicken; add the gelatine. Strain into a tin basin placed into a pan of ice-water. Stir this mixture occasionally and when cold add the unbeaten whites; now beat the whole continuously until it begins to thicken and when barely thick enough to pour turn into a mould or dish and place on ice. Serve with whipped cream as a pudding or as a substitute for ice cream.—*Mrs. E. Caroline Luce.*

Peach Tapioca.

One-half cup tapioca, one quart raspberries, one cup sugar, make as for cherry tapioca, serving with cream and sugar.—*Mrs. F. Tiller.*

Moonshine.

Beat the whites of six eggs to a very stiff froth, add gradually six tablespoons powdered sugar, (to make it thicken use more sugar up to a pint) beating not less than thirty minutes; then beat in a tablespoon of preserved peaches or a small cup of jelly; set on ice until thoroughly chilled. Serve with rich sweetened cream flavored with vanilla, placing a portion of moonshine on the cream. This is sufficient for eight persons.—*Mrs. G. W. Howell.*

Floating Island.

Beat the yolks of three eggs, (more if desired) until very light, sweeten and flavor to taste; stir into a quart of boiling milk and cook until it thickens. When cool, pour into a low glass dish; whip the whites of the eggs to a stiff froth; sweeten and pour over them boiling water to cook them; drop whites with spoon on top

of cream far enough apart so that the "little white islands" will not touch each other.—*Mrs. B. F. Jones.*

FLOATING ISLAND, No. 2.

Four eggs, one and one-half pints milk, two table-spoons corn starch, three tablespoons sugar and seasoning to taste. Beat the whites to a stiff froth and drop in the milk while boiling hot. Add one teaspoon sugar; when done, turn over and cook, then take out on a plate; add the yolks well beaten, and corn starch, rest of sugar and seasoning, when done turn in a dish and pour cooked frosting over it. Serve cold.—*Mrs. S. Young.*

Peach Custard.

Pare and cut into quarters one dozen fine ripe peaches, sprinkle with four tablespoons of sugar; let them stand about five minutes on ice. Put the peaches into a glass dish, pour over a rich custard and set on ice until ready to serve.—*Mrs. H. C. Koller.*

Orange Snow.

Dissolve two dessert spoons of gelatine in a little cold water for about fifteen minutes; then take the juice and grated rind, (just the yellow part,) of a good sized orange and one-half cup sugar, add the gelatine, pour over all one-half cup boiling water, and put over the fire to dissolve, stirring constantly; then strain through a cloth and let stand in a dish to cool until it becomes a soft jelly. Whip two-thirds pint of cream very stiff and add the gelatine mixture, one spoon at a time until all is together. Beat it thoroughly, pour into a mould and set on ice for two hours.—*Mrs. R. L. Holloway.*

Spanish Cream.

Dissolve one-third of a box of gelatine in three-fourths of a quart of milk for one hour; then put on the stove and when boiling stir in the yolks of three eggs beaten with one cup sugar. When it is boiling hot remove from the fire and stir in the whites of the eggs well beaten. Flavor to taste and pour in moulds.—*Carrie E. Curry.*

Ice Cream.

One quart cream, one cup sugar, one tablespoon vanilla. Freeze.—*Mrs. I. B. Auten.*

Orange Cream.

One-half box gelatine, soaked one-half hour in a little water; three-fourths pint hot water, juice of one lemon, juice of one orange, one cup sugar, stir together. When nearly stiff add one pint of whipped cream and two oranges sliced thin. Pineapple may be used instead of oranges.—*Grandma Shader.*

Orange Float.

Peel and slice six oranges. Put in a glass dish a layer of orange and then one of sugar until all the orange is used; let stand two hours. Make a soft boiled custard of yolks of three eggs, one pint of milk sweetened to taste; grate orange peel for flavor, pour over the orange when cool enough not to break the dish. Beat whites of the eggs to a stiff froth, stir in sugar and pour over the top of pudding.—*Mrs. G. W. Howell.*

Pineapple Sponge.

One small fresh pineapple or one can of the fruit, one-cup sugar, one-half package gelatine, one and one-half cups water, the whites of four eggs. Soak the gelatine for two hours in a half cup of water; chop the pineapple and put it and the juice in a saucepan with the sugar and remainder of the water; let it simmer ten minutes; add the gelatine; take from the fire and strain; when partially cooled add the whites of the eggs and beat until the mixture begins to thicken. Pour in a mould and set away to harden. Serve with a soft custard.—*Mrs. S. F. Chase.*

Snow Pudding.

One-half box gelatine dissolved in one pint of hot water when thoroughly dissolved add two cups white sugar, juice of three lemons, one can of pineapple chopped fine, add one quart of cold water and the well beaten whites of five eggs, freeze very fast the same

as ice cream. SAUCE—Three pints of milk boiled over a teakettle of hot water, yolks of five eggs, one-half cup sugar, a tablespoon of corn starch, butter the size of a hickory nut, vanilla. Set on ice.—*Mrs. Wilson Reed.*

Lemon Cream.

Juice and grated rind of three lemons, six eggs, whites and yolks beaten separately, one pint of sugar, one quart of warm water. Mix sugar, eggs, and lemon juice together, and stir into the warm water; cook until as thick as boiled custard. Serve ice cold in custard glasses.—*Mrs. C. O. Thomas.*

Snow Custard.

Half a package of good gelatine, three eggs, two cups sugar, juice of one lemon. Soak the gelatine one hour in a cup of cold water; add one pint boiling water, stir until thoroughly dissolved; add two-thirds of a cup of sugar and the lemon juice; beat the whites of the eggs to a stiff froth and when the gelatine is quite cold whip into it the whites, a spoonful at a time, from a half hour to an hour. Whip steadily and evenly and when all is stiff pour into a mould, or into a dozen egg glasses, previously wet with cold water, and set in a cold place. In four or five hours turn into a glass dish. Make a custard of one and one-half pints of milk, yolks of the eggs, and remainder of the sugar, flavor with vanilla and when the meringue or snow-balls are turned out of the moulds pour this around the base.—*Mrs. C. O. Thomas.*

Spanish Cream.

Make a soft custard of one quart of milk, yolks of six eggs, six tablespoons sugar, one box gelatine dissolved in one cup cold water, add to the custard; flavor with vanilla. Strain into a mould and set in a cool place.—*Mrs. J. F. Seeley.*

Russian Cream.

One-half package gelatine, soak two hours, three cups milk, yolks of three eggs beaten; one cup sugar,

let it boil, add the whites of three eggs, after cooling, add vanilla. Keep on ice two hours, and serve with whipped cream.—*Mrs. Minnie Muntz.*

Fruit Salad.

Two pineapples, nine oranges, nine to twelve bananas; the juice of two lemons, any other fruit you wish, (apprecots are nice.) Cut the pineapples and oranges in small pieces, slice the bananas, put all in a collander and drain; heat the juice and add four or five tablespoons of dissolved gelatine. Add the fruit and sweeten to taste; turn in a flat dish, put in the refrigerator and let stand until next day. Turn over on a platter and cut in squares.—*Mrs. Wing.*

FRUIT SALAD, No. 2.

The juice of three oranges and two lemons; squeeze out the juice and strain it. One box gelatine soaked in cold water over night, one cup pulverized sugar. Pour over any kind of fruit you wish, berries, oranges or pineapple and let it stand on ice until ready for use. Do not cook the gelatine.—*Mrs. Fred Slocum.*

Ambrosia.

A layer of oranges sliced, then sugar, then a layer of cocoanut grated, then another of orange, and so on until the dish is full.—*Mrs. Geo. Procter.*

AMBROSIA, No. 2.

Six sweet oranges, one pineapple or one can of pineapple, one lemon, eight bananas, all peeled and chopped separately. Seeds and cores of oranges removed. Some cocoanut if desired. Spread in alternate layers with sugar between.—*Mrs. G. W. Howell.*

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To Can Red Raspberries.

To two bowls of nice berries add one bowl of currant juice, and one bowl of sugar; cook fifteen minutes; place in the cans hot and seal immediately. This is delicious. Try it.—*Mrs. H. M. Lazelle.*

Lemon Jelly for Tarts.

Grate the yellow rind of two lemons and extract the juice, to which add two cups of sugar, three eggs. Mix the ingredients together and put on the slow fire till it boils, stirring constantly; add a small piece of butter.—*Mrs. N. Christer.*

Black Currant Preserves.

Pick off the blow and put one-half pound white sugar to one pound currants; put in kettle and cook until thick as desired.—*Mrs. Jas. McWilliams.*

Ripe Tomato Preserves.

Peel seven pounds nice ripe egg tomatoes, put in a jar with juice of two lemons and five pounds sugar. Let them stand together over night, drain of the syrup and boil it, skimming well; put in the tomatoes and boil slowly twenty minutes. Take out the fruit; spread on plates. Boil the syrup down until it thickens, adding, just before taking up, the juice of two more lemons; put the fruit into a jar and fill up with hot syrup. When cold seal up.—*Mrs. F. Morningstar.*

Green Tomato Preserves.

Take one peck green tomatoes sliced, six lemons, taking out the seeds; add to this quantity six pounds of sugar. Boil until transparent.—*Mrs. Chas. Husted.*

Pineapple Preserves.

Three pounds of pineapple cut in small pieces; two pounds sugar; let stand over night. Boil fifteen minutes; can hot.—*Mrs. Frank Baillie.*

Quince Honey.

Six quinces, pared and grated fine, two pounds white sugar. Boil until thick; can while warm.—*Mrs. Thos. Townsend.*

Lemon Jelly.

One pint hot water, one cup sugar, one-half cup lemon juice, one-half box gelatine, boil all together and strain into moulds.—*Mrs. C. Montague.*

Coffee Jelly.

Soak one box of Knox's gelatine in one-half cup cold water, twenty minutes; pour over it one pint of strong boiling coffee. When dissolved stir in three-fourths cup of sugar and one-half pint boiling water. Serve with cream.—*Mrs. H. M. Wixson.*

Grape Jelly.

Take cultivated grapes not quite ripe, boil them in a preserving kettle in a very little water until quite soft, then strain the juice and pulp through a jelly bag; then measure into the kettle, set it on the fire and let boil twenty minutes; add sugar, allowing three-fourth pint of sugar to a pint of juice; boil sugar and fruit fifteen minutes; put in jelly glasses. Grape jelly is nice made from green grapes; it is more tart for meats.—*Mrs. F. L. Stone.*

Blackberry Jelly.

Boil the fruit, then strain, add a pound of sugar to each pint of juice; boil twenty minutes.—*Mrs. Chas. Husted.*

Ripe Grape Jelly.

Squeeze ripe grapes from the skins; to two cups of pulp add one cup of water, cook until soft and strain through a jelly bag. Boil one pint of juice ten minutes, add one pint of sugar; boil five minutes and then turn into glasses.—*Mrs. F. L. Stone.*

Peach Jelly.

Wash, cover with water, boil until soft, strain, add one pound sugar to each pint of juice; boil twenty minutes.—*Mrs. Chas. Husted.*

Quince Jelly.

Slice the quinces without paring them; put them in the kettle with water to cover them; boil until soft; add a pound of sugar to a pint of juice; boil fast.—*Mrs. Chas. Husted.*

Quince Jam.

Peel the quinces and grate them on a coarse grater, and to each pint of quince; add a pound of sugar; boil one-half hour.—*Mrs. Chas. Husted.*

Pineapple Jam.

Peel, grate and weigh the apple; add one pound of sugar to each pound of pineapple; boil thirty minutes.—*Mrs. Chas. Husted.*

Orange Marmalade.

Twelve good sized oranges, with bright peel. Cut the oranges in very thin slices, peel, pulp and all, taking out the pips. Place the slices in a bowl and for each orange allow rather more than a half pint of cold water; cover them and let them stand for twelve hours. Next day put all into a preserving pan; let them boil five hours, or until the peel of the orange looks clear. To every twelve oranges allow eight pounds of white sugar and boil after the sugar is added an hour longer. This is much nicer to some persons if for three of the oranges, lemons are substituted.—*Mrs. Waltham.*

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About Coffee.

By purely mythical stories it is claimed that coffee was used as a beverage among the Abyssinians at a very remote period. But the earliest reliable manuscripts show that it was first known about A. D. 875. It was not introduced into Arabia until the beginning of the 15th century, when its use spread slowly, and the first coffee house was established in Constantinople about the middle of the 16th century.

In 1652 the first coffee house was established in London, but encountered the hostility of Charles II, who, in 1675 attempted to suppress them by a royal proclamation. Since 1718 the culture of coffee has been extended throughout the world, until in the year 1892 the imports of coffee into the United States alone amounted to 632,941,912 pounds, worth \$126,801,607, or of more value than all the sugar, molasses, and confectionery imported during the year of 1893.

The coffee trees naturally grow twenty or thirty feet high but are generally kept trimmed down to twelve feet, so that the crop may be easily gathered. The leaves are oblong in shape, dark and glossy, and form a beautiful background for the dainty white blossoms. The coffee first resembles the cranberry, but when fully ripe it is somewhat darker colored. It is at the time of picking, juicy and pleasantly acid.

The first step toward preparing coffee for market is to remove the pulp of the fruit, generally by machinery, although it can be done simply by soaking the berries in water for several hours and washing them until the seeds, or the coffee beans, are free.

Each berry contains two seeds, each enclosed in a light papery shell, gossamer and tissue-like. This second shell has to be removed with great care, for if the slightest bit remains the coffee will have a bitter, unpleasant flavor. The sorting and grading is done by machinery, able to separate the berries accurately into classes, uniform in size and perfection. After a little experience it is easy to determine in what locality coffee is grown simply by the appearance of the bean. Coffee from Java is of medium size, rather light in color. The Mocha is decidedly smaller and of a dark bluish green. Rio has a distinctive size and shape. The coffee grown in Central America is of higher grade than the Brazilian, and indeed it has been pronounced by New York importers to be equal to the best in the world. It is somewhat smaller than the Java, but larger than the Mocha bean, which it is like in color.

The most discussions on the best way of making coffee are between the advocates of decoction and infusion. The truth is, that it depends entirely upon the roasting and grinding whether coffee should be boiled or not. When it is roasted until it is a very dark color and then ground into a fine powder, it should never be allowed to boil even though one takes the precaution of putting it in a muslin bag. If, on the other hand, the roasting and grinding are not carried to the extreme point, boiling becomes really necessary.

The "drip" coffee pots, although in great favor, have never been able to entirely displace, the old-fashioned kind, which, however, all should understand, were never intended for the finely pulverized coffee which is now in large demand. For the coffee pot of our fathers, allow for each person a heaping tablespoonful of coffee roasted until it is a rich chestnut brown—not black—and ground only moderately fine, and another spoonful for good measure. Put this amount in a bowl and break into it an egg, adding enough cold water to thoroughly moisten the grounds, and then beat with a fork until the mixture becomes creamy. When this is in the coffee pot add a cup of boiling water to each spoonful of coffee, and let it boil from three to eight minutes. The time allowed for boiling must still depend entirely upon the fineness of the coffee, the coarser it is the longer the time needed to bring out the full strength. This is rich, satisfactory coffee.

In Paris one frequently sees coffee which resembles the ordinary *café noir*, but is prepared in an entirely different way, and is in reality the essence of coffee. One tablespoonful is all that is needed to pour into the cup, which is then filled with boiling milk. It is perfectly delicious and seems to have a distinctive flavor, entirely different from coffee prepared in any other manner.

If one would try the experiment and is unable to obtain one of the coffee pots used in the Parisian distilling, take an ordinary wide mouthed bottle, fill it two-thirds full of coffee which has been coarsely ground, and add as much cold water as the bottle will hold. Let it stand for three days, shaking it frequently and thoroughly. Then strain and it is ready for the table. It can be served with the hot milk, as I have described, or it can be heated. In this, care must be taken that it does not boil. This form of concentrated coffee is commended to travelers, as it is easily transported.

In these days of adulteration the purity of coffee can easily be settled. Put a spoonful of good coffee in a glass of cold water. If there are any foreign substances the water will become discolored almost immediately. If the coffee is pure it will require considerable time to tinge the water.

C. O. Thomas, of the Opera House Store, has without doubt done more to introduce the better grades of coffee than anyone else in this locality. At his store you will find the finest grades of Mandheling, Old Government, Arabian, Mocha, Brazilian and Nicaragua coffees, ground in a large power coffee mill, with capacity of 125 pounds per hour.

Beverages.

"Practice makes Perfect."

Chocolate.

Four heaping teaspoons Walter Baker & Co.'s chocolate, grated; one of sugar wet with boiling water; rub this smooth, stir into one pint of boiling milk, let this boil three minutes; stir with a Dover egg beater while boiling, add two tablespoons whipped cream that has been sweetened.—*Mrs. H. M. Lazelle.*

Tea.

One teaspoon of tea and two cups of boiling water is the usual allowance. Scald the teapot; use boiling water, steep five minutes. "Tea boiled is tea spoiled."
—*Mrs. H. Herman.*

Iced Tea.

Prepare tea in the morning, make stronger than usual, strain and pour into a jug or bottle, set in a cool place until needed; serve ice in glasses. To each glass of tea, juice of one-half lemon may be added.—*Mrs. Alice Reynick.*

Making Coffee.

"One for the pot," and a heaping tablespoon ground coffee for each person is the usual allowance. Mix well with a part or the whole of an egg and enough of cold water to thoroughly moisten it, then, after scalding the coffee pot, put in the coffee with half the quan-

tity of boiling water needed, allowing one pint less than there are tablespoons of ground coffee. Boil quite fast for five minutes stirring down from the top and sides as it boils up, then place on the back part of the stove or range and let it simmer about five minutes longer. When ready to serve add the rest of the boiling water. Coffee boiled a long time is strong, but not so well flavored or nice as when prepared as above. The less time coffee is cooked the more coffee is required, but the finer the flavor.—*Mrs. H. M. Lazelle.*

Soda Water.

Two pounds white sugar, whites of two eggs beaten to a froth, two ounces tartaric acid (10c worth) two tablespoons flour dissolved in water, two quarts cold water, juice of one lemon. Stir sugar, flour, lemon juice and acid (after dissolved in water) adding eggs last, stir slightly then boil three minutes. When cold add ten cents worth of winter-green essence. Put in a cool place and when wanted put three tablespoonfuls in a glass with one-fourth teaspoon of soda and fill the glass with water.—*Flora C. Leasia.*

Raspberry Vinegar.

Three pints of red raspberries, pour over them one pint of cider vinegar and let stand twenty-four hours. Strain and to one pint of juice add one pound of sugar; boil one-half hour and when cold bottle for use.—*Mrs. Fred Slocum.*

Boston Cream.

Whites of two eggs, one pound white sugar, one ounce of tartaric acid, one-half ounce of vanilla, one quart water; leave over night. Add water and soda when using.—*Mrs. W. A. Calbeck.*

Ginger Wine.

Bring six quarts of water to a boil, then put in five pounds white sugar, one lemon cut in slices, and boil quickly fifteen minutes, then empty all together and let stand until quite cold. Put into it three drams essence of cayenne, four drams essence of ginger, one

ounce of tartaric acid and enough coloring (caranel or burnt sugar) to make it a nice brownish yellow. Then strain it from the lemon and bottle it, having previously put two raisins into each bottle (quart size.) Cork well and it is ready to drink in a fortnight.—*Mrs. Watham.*

Lemonade Syrup.

The success of this recipe which is always a favorite drink, especially grateful to the sick in many cases, depends upon the good quality of the essence of lemon used. It must be a good quality, or the lemonade is spoiled. Boil four pounds white sugar in a quart of water, strain into a basin and when nearly cold stir in two and one-half ounces of powdered citric or tartaric acid (preferably the former) previously dissolved in a little hot water; then add a tablespoon of essence of lemon, stirring well. Use about a tablespoon of syrup to a tumbler of water.—*Mrs. Watham.*

Ginger Beer Powder.

One pound brown sugar, one ounce powdered ginger, three ounces of tartaric acid, three ounces of carbonate soda. Mix all the ingredients thoroughly and put them in a covered jar in a dry place. This will not keep very long. When wanted for use take two teaspoons to a tumbler of water and add at the time it is used a few drops of essence of lemon.—*Mrs. Watham.*



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Gandies.

“What should a fair girl have to eat?
Something delicate, light and sweet.”

Peanut Candy.

Two cups brown sugar, one cup vinegar, one-half cup water, boil until crisp when tried in cold water and when done add a cup of peanuts.—*Mrs. F. S. Wheat.*

Chocolate Caramels.

Two cups sugar, one cup milk, two squares Walter Baker & Co.'s chocolate, butter half the size of an egg; vanilla. Boil about eight minutes and then beat until ready to pour out, which will be the last minute before it hardens.—*Mrs. Lizzie Auten.*

CHOCOLATE CARAMELS, No. 2.

One cup Walter Baker & Co.'s chocolate, grated, one cup each of milk, brown sugar and molasses a lump of butter the size of an egg. Boil until it hardens. Flavor to suit taste and mark in squares.—*Mrs. F. S. Wheat.*

CHOCOLATE CARAMELS, No. 3.

One cup molasses, two cups brown sugar, one cup milk or cream, butter the size of an egg, one-half pound of Walter Baker & Co.'s chocolate grated fine; let boil twenty minutes stirring all the time. When nearly done put in three teaspoons of vanilla. Pour into pans and when cold cut into squares.—*Mrs. H. Herman.*

Cream Candy.

Two cups sugar and one-half cup milk stirred together. When dissolved boil ten minutes; take from the fire and beat to a cream. Flavor to taste. Add chopped nuts if you wish.—*Mrs. H. Koller.*

Cocoanut Macaroons.

One pound grated cocoanut, one pound of sifted loaf sugar, whites of two eggs well beaten, mix all together and bake on wafer paper in pieces about the size of a walnut. The oven should not be too hot.—*Mrs. G. C. Watson.*

Chocolate Kisses.

One pound pulverized sugar and two ounces of Walter Baker & Co.'s chocolate pounded together, and finely sifted; mix with the whites of two eggs beaten to a froth. Drop on buttered paper and bake slowly.—*Milla Barnes.*

Butter Scotch.

One cup brown sugar, one-half cup water, one teaspoon vinegar, a piece of butter the size of a walnut; boil twenty minutes; flavor to taste.—*Mrs. A. J. Beriner.*

Bon Bons.

Take some fine fresh candied orange rind or citron, clear off the sugar that adheres to it, cut into small squares, stick these singly on the prong of a fork and dip them into a solution of sugar boiled to the consistency of candy, and place them on a dish rubbed with the smallest possible quantity of salad oil. Set away until perfectly cold.—*Milla Barnes.*

Uncooked French Candies.

For the uncooked cream, break the whites of two eggs into a bowl, add an exactly equal measure of cold water, and stir in powdered sugar until you have it stiff enough to be molded into shape by the fingers, flavor with any essence you like. Now, for the varieties to be made with either of these as a foundation:

Mold some of the cream into little balls half an inch in diameter, and clap on either side the half of an English walnut; have ready some of Walter Baker & Co.'s chocolate melted in a bowl, set over a boiling teakettle, and after these little balls of cream are dry, stick a long hat pin into them and dip into the melted chocolate, and you have chocolate creams; roll them in until thoroughly coated; they may also be dipped into the chocolate after putting the nuts on. A most delightful nut candy is made by stirring several kinds of chopped nuts into a cream, then make into squares or bars, and wrap in waxed papers if it is to be kept any length of time. Seeded raisins, figs and citron, chopped fine, make a fruit mixture that can be used in the same way. The cream may be flavored and at the same time colored brown by stirring in melted chocolate.—*Mrs. H. Herman.*



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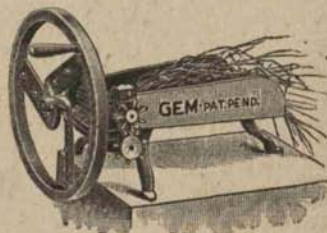
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Miscellaneous.

If a little water is first put in the basin where a custard or anything made of milk is to be cooked it will prevent scorching.

Washing Fluid.—Two ounces each of salts of tartar and ammonia, one pound Babbit's potash, one gallon water and use one-half cup to a boiler of clothes.—*Mrs. Montague.*

The rubber rings of fruit cans will recover their elasticity if soaked for a while in weak ammonia water. This is quite an item when canning is being done and the rubber rings found to be stretched out of shape:

Washing.—For an ordinary wash one-half cup kerosene, one-half bar soap, four quarts water; boil four to six hours till oil is all boiled in, then take very hot water, enough to cover your clothes. Add this mixture; soak the clothes one-half hour or longer as time will allow; pound or rub out slightly, then make a new suds, rub through that suds without oil, rinse through, blue, hang up and dry.—*Mrs. P. D. Bush.*

Wash Cloths.—The best wash cloths are made of white or unbleached Turkish toweling. Cut a yard into three lengthwise strips and each strip in four pieces. This will make a dozen nice cloths a quarter of a yard square. The prettiest finish is button holing with coarse red working cotton, about a half dozen stitches to the inch.—*Mrs. J. A. Humes.*

For Coloring Yellow.—Five ounces of sugar of lead, three ounces of bicromate of potash, heat to boiling, dip the rags into the sugar lead, ring them out, air them well and dip them into the bicromate of potash water; continue dipping first in one then the other until the color is dark enough; this is for five pounds.

Blue for Five Pounds.—Three ounces of coperas, two ounces of prussic potash, one-half ounce oil of vitriol, put all together and boil, then dip the rags lift and air well until they are dark enough. For green, color yellow, wash the rags, then dip in a blue dye. Do not color in an iron vessel.—*Mrs. Seneca Young.*

To Keep Butter Sweet For a Year.—Mix four ounces each of salt-petre, loaf sugar and salt together. To ten pounds butter put one heaping tablespoon of the mixture the last time it is worked.—*Mrs. C. E. Cope.*

Shirt Polish.—One ounce white wax, two ounces spermaceta, one-half ounce sterine, five cents worth of parafine, melt altogether, use piece the size of a walnut in starch.—*Mrs. Montague.*

Cholery Mixture.—Equal parts each of tincture of opium, tincture of rhubarb, tincture of peppermint, tincture of cayenne, tincture of camphor. Dose from five to twenty drops.—*Mrs. Montague.*

To Remove Iron Rust.—Rub on lemon juice and salt; lay in the sun.

To Take Out Machine Oil.—Wash with cold water and soap; hot water sets the stain.

Household Hints.—Cover jelly with powdered sugar to keep from moulding.

To burn camphor gum in a room is said to drive away flies.

Beeswax and salt will make rusty flat irons smooth.

In gravies and milk porridge, the salt should not be added until the dish is done.

Accompaniments for Principal Dishes.

SOUP.—Strips of bread or crackers and celery.

FISH BOILED.—Sliced lemons, sliced boiled eggs, water cress, curled parsley; egg or cream sauce are used for garnishes.

FISH BAKED.—Tomato or Worcestershire sauce, potatoes boiled, served whole. With boiled salmon, boiled rice is frequently served and used to garnish.

ROAST TURKEY.—Cranberry sauce, mashed potatoes, baked sweet potatoes or squash, turnips or canned corn, celery, olives.

ROAST CHICKEN.—Spiced currants or cherries, mashed potatoes, boiled onions or salsify, mashed turnips or squash, celery.

ROAST DUCK.—Onion dressing, currant jelly, potatoes, celery, corn or Lima beans.

ROAST GOOSE.—Apple sauce, sweet and white potatoes, turnips and cold slaw.

BOILED CHICKEN.—Warm biscuit in gravy, mashed potatoes, cabbage salad, macaroni and cheese, pickled peaches and jelly.

ROAST BEEF.—Chili sauce, potatoes baked with the meat, or Yorkshire pudding, mashed turnips, tomatoes, macaroni with cheese.

ROAST MUTTON.—Grape jelly, sweet and white potatoes, caper sauce, asparagus or beets; stuffed tomatoes used as a garnish.

ROAST VEAL.—Horse-radish sauce, potatoes, parsnips, cauliflower, or cold slaw.

ROAST LAMB.—Currant jelly or mint sauce, potatoes, green peas or asparagus, lettuce.

ROAST PORK OR PIG.—Dressing, potatoes baked with the meat, fried apples, turnips scalloped tomatoes.

VENISON.—Currant jelly, macaroni, olives.

BEEFSTEAK.—Baked potatoes, squash or oyster plant, rice croquetts, tomatoes.

VEAL CUTLETS.—Scalloped potatoes, corn or cauliflower, cold slaw, or lettuce.

BOILED MUTTON CHOP.—Tomatoes, baked potatoes, peas or asparagus.

BOILED CORN BEEF.—Tomato catsup, with potatoes, turnips and cabbage.

VEAL POT-PIE.—Mashed potatoes, beets, string-beans or corn.

LAMB POT-PIE.—Tomatoes, peas, browned potatoes.

CHICKEN POT PIE.—Cranberry sauce, homony plain or croquetts, mashed potatoes, cold slaw.

PORK AND BEANS.—Potatoes in their jackets, sour baked apples, squash.

Many of these accompaniments are not imperative, but the sauces are nearly all so; for instance, currant jelly with game, cranberries with tame fowl. Celery may be used with almost everything, also all summer vegetables with any dinner. If fish is a course by itself no vegetables are used, unless macaroni baked with cheese. If in a small family, a nice baked or broiled fish is the principal dish, any vegetables may be served with it.

NOTE—For particulars as to how to make good bread see page 36.

Measures and Weights

IN ORDINARY USE AMONG HOUSEKEEPERS.

- 4 Teaspoonfuls equal 1 tablespoonful liquid.
 - 4 Tablespoonfuls equal 1 wine-glass, or half a gill.
 - 2 Wineglasses equal 1 gill, or half a cup.
 - 2 Gills equal 1 coffee-cupful, or 16 tablespoonfuls.
 - 2 Coffee-cupfuls equal 1 pint.
 - 2 Pints equal 1 quart.
 - 4 Quarts equal 1 gallon.
 - 2 Tablespoonfuls equal 1 ounce, liquid.
 - 1 Tablespoonful of salt equals 1 ounce.
 - 16 Ounces equal 1 pound, or a pint of liquid
 - 4 Coffee-cupfuls of sifted flour equal 1 pound.
 - 1 Quart of unsifted flour equals 1 pound.
 - 8 or 10 ordinary sized eggs equal 1 pound.
 - 1 Pint of granulated sugar equals 1 pound.
 - 2 Coffee-cupfuls of powdered sugar equal 1 pound.
 - 1 Coffee-cupful of cold butter, is one-half pound.
 - 1 Tablespoonful of soft butter, equals one ounce.
- An ordinary tumblerful equals 1 coffee-cupful, or half a pint.

About 25 drops of any thin liquid will fill a common-sized teaspoon.

A set of tin measures (with small spouts or lips), from a gallon down to half a gill, will be found convenient in every kitchen; though common pitchers, bowls, glasses, etc., may be substituted.

Table of Contents.

Bread	-	-	-	-	-	73
Beaverages	-	-	-	-	-	171
Cakes	-	-	-	-	-	85
Cookies	-	-	-	-	-	119
Creams and Custards	-	-	-	-	-	157
Canned Fruits and Jellies	-	-	-	-	-	165
Candies	-	-	-	-	-	175
Doughnuts	-	-	-	-	-	129
Entrees	-	-	-	-	-	65
Eggs	-	-	-	-	-	69
Fish and Shell Fish	-	-	-	-	-	15
Frostings	-	-	-	-	-	115
Meats	-	-	-	-	-	21
Miscellaneous	-	-	-	-	-	179
Measures and Weights	-	-	-	-	-	183
Pies	-	-	-	-	-	133
Puddings	-	-	-	-	-	143
Pickles	-	-	-	-	-	45
Proper Accompaniments for Principal Dishes	-	-	-	-	-	181
Rolls and Muffins	-	-	-	-	-	79
Soups	-	-	-	-	-	9
Salads	-	-	-	-	-	37
Vegetables	-	-	-	-	-	75 57

Fondant Icing.

This icing does not crumble, contains no eggs & can be made a day or two before needed, if desired.

Boil $1\frac{1}{2}$ cups gran. sugar, a pinch of cream tartar & $\frac{1}{2}$ cup water until it is a soft ball when dropped in cold water. Set aside to cool and when lukewarm add two squares scraped chocolate & beat with a wooden spoon until creamy, then add tepid water until it is the desired consistency, if any other flavoring is desired, simply leave out the chocolate and add any desired flavoring or fruit juices. If covered with damp cloth it will keep for days - when needed add a little tepid water. This frosting is fine, smooth & velvety, dries easily and yet retains its moisture -

Scottish S Crisps

October 1908

Beat one egg until light, and add gradually one half cupful of sugar; then add two thirds of a tablespoonful melted butter, one cupful of rolled oats one third of a teaspoonful of salt & one fourth of a teaspoonful of vanilla - drop the mixture by teaspoonfuls on a thoroughly greased inverted dripping pan one inch apart. Spread in circular shape with a case knife just dipped in cold water.

Bake in moderate oven until brown. These are improved by placing a raisin on top of each before placing in the oven. For variety use ^{two} thirds cupful rolled oats, the remaining third coconut.

Hermit's

Three eggs, two cups of
Sugar, one cup butter, one
Coffin Cup of raisins stoned
and chopped, one teaspoon
of soda dissolved in a scant
half cup of cold water, one
teaspoon cloves and cinnamon
one half nutmeg.

Turpentine, either in resinous form or in spirits, has a household value. A child suffering with the croup or any throat or lung difficulty will be quickly relieved by inhaling the vapor and having the chest rubbed until the skin is red, and then being wrapped about with flannel moistened with fiery spirits. Afterward sweet oil will save the skin from irritation. In the case of burns and scalds turpentine has no equal. It is the best dressing for patent-leather; it will remove paint from artists' clothes and workmen's garments; it will drive away moths if a few drops are put into closets and chests; it will persuade mice to find other quarters if a little is poured into the mouse-holes; one tablespoonful added to the water in which linens are boiled will make the goods wonderfully white; a few drops will prevent starch from sticking; mixed with bees-wax it makes the best floor-polish; and mixed with sweet-oil it is unrivaled as a polish for fine furniture—the latter mixture should be two parts of sweet-oil to one part of turpentine. Some physicians recommend spirits of turpentine, applied externally, for lumbago and rheumatism. It is also prescribed for neuralgia of the face.—

$\frac{1}{2}$ c. salt

1 teaspoon soda

$\frac{1}{2}$ "

ginger

$\frac{1}{4}$ "

Ammonia

3 "

hot water or soda

1 tablespoon vinegar

5 " meat fryings

Put all in Teacup

+ fill with molasses

$\frac{1}{3}$ "

add

C. sugar

$2\frac{1}{2}$ C. flour

Mrs Wiland's cookies

recipe

Feb 8th 1896



When ne
garment a
Dampen, r
and then
oven while
oration wi
dampened
taken that the oven is not hot enough
to burn the goods.

Dusty and dirty gilt frames may be renewed by "washing" with the white of an egg and common soda. Use one ounce of soda with the whites of three eggs. Remove specks with white of egg and a very small brush. Cracks, spots and scraped patches may be covered with gold paint, using a small brush. Such treatment will make old frames look almost new.

In making articles requiring them, beware of too much of the three "s's"—salt, soda, shortening. Of the first, for one pint of sour milk, an even teaspoonful is sufficient, of the second, a slightly rounded teaspoonful. For yet a third thing the stomach is often disquieted by shortening. A safe rule seems to be, a slightly rounding table-spoonful for every egg used.—S. E. A.

Table of Kitchen Weights and Measure.

- 4 teaspoonfuls liquid—1 tablespoonful.
- 4 tablespoonfuls liquid—1 wine-glassful or $\frac{1}{2}$ gill.
- 8 tablespoonfuls, or 2 wine-glassfuls liquid—1 cupful or tumblerful.
- 1 cupful liquid—2 gills, or $\frac{1}{2}$ pint.
- 2 cupfuls, or 4 gills—1 pint.
- 2 pints—1 quart.
- 4 quarts—1 gallon.
- 1 tablespoonful butter—1 ounce.
- 1 lightly rounded tablespoonful Cottolene—1 ounce.
- 1 rounded tablespoonful flour—1 oz.
- 1 cup butter— $\frac{1}{2}$ pound.
- 1 rounded cup Cottolene— $\frac{1}{2}$ pound.
- 1 rounded cup flour— $\frac{1}{4}$ pound.
- 4 cups flour—1 quart or 1 pound.
- 3 cups corn-meal—1 pound.
- Butter the size of an egg—2 ounces.
- Butter the size of walnut—1 ounce.
- 10 eggs—1 pound.
- 2 cups granulated sugar—1 pound.
- $2\frac{1}{2}$ cups pulverized sugar—1 pound.
- 2 cups brown sugar—13 ounces.

Drop cookie recipe

1 cup sugar
 $\frac{1}{2}$ " butter
2 eggs
3 tablespoons sweet milk
2 teaspoons B. powder
2 cups flour
t. salt and nutmeg
Seaweed of any kind fruit
Rosa Miller

Molasses cake

1 cup molasses
 $\frac{1}{2}$ " sugar
" " shortening
2 " flour
1 " hot water
heaping teaspoon soda in hot-water
2 eggs

Oct-1899.

Salad Dressing -

Put on to boil $\frac{1}{2}$ cup vinegar,
 $\frac{1}{2}$ cup water, 1 Tablespoon butter
Mix 2 eggs, 1 Teaspoon salt
1 Teaspoon mustard, 1 Tablespoon
flour 5 Teaspoons sugar
fill up the (large) cup with
milk or cream. Boil until
thick enough to use -.

Corn Pudding -

1 can corn

2 cups milk

2 eggs

1 Tablespoon butter

1 " sugar

Salt and pepper to taste

Cream butter & sugar as for cake -

Add beaten eggs, milk and corn
chopped very fine, season, beat
thoroughly and bake, covered in
buttered pudding dish 40 min.
Uncover & brown -.

Mrs. W. B. Knapp -.

A GROUP OF PUDDING SAUCES.

For a hard sauce use the best butter and powdered sugar. Measure one-half as much butter as sugar; cream the butter with a wooden spoon and add the sugar gradually. Season with vanilla or lemon, allowing a teaspoon to each cup of sugar. Pile the sauce in a rough mound on a glass dish, leaving the surface in sharp points. Set in the ice chest to chill. Lay a few crisp green leaves or a flower on the plate for a garnish.

A chocolate sauce poured over ice cream congeals slightly and is a delicious combination. Boil one-half cup each of granulated sugar and water together for five minutes, then stir in slowly four squares or ounces of chocolate broken in small pieces. When the chocolate is all melted, add one-half teaspoon of vanilla. Keep the sauce hot by standing the dish in a pan of hot water. At serving time add one-half cup of hot milk. Serve in a pitcher or sauce boat.

Boiled custard sauce is excellent for many cold puddings or hot boiled puddings. Use the yolks of two eggs, one cup of milk, three level tablespoons of sugar with any flavoring preferred. Serve in a bowl set on a plate.

A simple lemon sauce is made from one cup of water, one-half cup of sugar and two level tablespoons of corn starch. Cook eight minutes, then add two level tablespoons of butter and one tablespoon of lemon juice. Serve in a pitcher.

ALICE E. WHITAKER.

Lemon Desert.

- 1 lemon
- 3 eggs
- $1\frac{1}{2}$ cups sugar
- 3 " hot water
- 4 teaspoons corn starch

Hannah -

Cookies.
1 cup molasses

Show By
specialty accord.

Ryan.
Jy 4/834

Gyps

speciality - Tommy + Cathy.

Gyps's

speciality - Stan - open up your heart.
Mama

Military

Tambourines

Rayetts.

~~Janet's~~
1 lb butter
1 lb sugar
flour enough
flour to clean sides
of the bowl -
definitely butter
by Mary Stewart

101.91

65.
36.91

