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THE

PET

COOK BOOK.

A HELP TO

YOUNG HOUSEKEEPERS.

BY A PRACTICAL COOK.

ADDRESS PUBLISHER OF PET COOK BOOK.
BOX 50, MELROSE, MASS.

THE

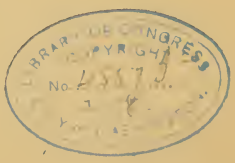
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By W. H. CHANDLER,
1878.

TO OUR PATRONS.

In adding this little *brochure* to the world of literature we aim to supply what we believe to be a *real* want; that is, a simple, economical, labor-saving method of cookery, at a price suited to the hard times. It contains over one hundred *original* receipts, all of which we can confidently recommend, having used them with good results for many years. As this effort is intended chiefly for the use of young house-keepers and small families generally, the receipts are given in small quantities for better convenience. The directions for preparing and cooking the different dishes are given as clearly and concisely as possible, and we have endeavored as far as can be, to combine economy with luxury. That the use of the "PET" may warrant its title and prove a help in time of need to all into whose hands it may chance to fall, is the sincere desire of

THE AUTHOR.

BREAD.

Family Bread.

As bread is an indispensable article of food it is desirable to have it uniformly light and sweet. The first thing to be done is to purchase the best flour. There is no economy in buying an inferior article at less price, for the difference in price will be more than balanced by waste. For an ordinary sized loaf of family bread, it will require about four cups of flour. Melt a piece of butter or lard about the size of a walnut in a cup of warm water, pour it into your dough pan, add a tea-spoonful of salt, a third of a cup of liquid yeast, or half a cake of Gaff & Fleischmann's Compressed yeast, which we recommend as the best yeast we have ever known, and first stir in a little flour and beat it a minute or two as you would beat an egg. Then add the remainder of the flour and mix with warm water (always using water that has been boiled) sufficient to make a stiff dough.

One cup of water to two of flour is about the quantity, but the rule cannot be given exact. It should not be so dry as to make it difficult to knead, but as stiff as it can well be stirred with a spoon. This small quantity may be mixed with a sharp edged spoon without putting the hands into it if preferred. Lay a plate, face down on the dough and cover the dish with a folded cloth. Set it in a warm place (a closet near a chimney where a fire is kept during the day is usually of the right temperature in cold weather) and let it rise over night. When it is risen take it out on to the kneading-board and knead it ten minutes, using as little flour as possible. Make it into a smooth roll and place it in a buttered pan and set it again in a warm place, *over* the stove if convenient, but not where it will get *hot*, and let it rise to nearly double the size before baking. The oven should be hot enough to brown the top slightly within fifteen minutes. If it browns too fast at first the heat must be subdued a little by leaving one of the oven doors ajar, or by some other arrangement, as the loaf should remain in the oven nearly or quite an hour. It usually bakes best on the bottom of the oven. If the yeast is not perfectly

sweet, and the dough should taste sour after rising, dissolve from a half to a tea-spoonful of soda in a very little water and knead it well in. A baking pan six inches by ten is a proper size for this loaf, and it should be of sheet iron or tin that has been used. New, bright tin is not as good for baking purposes. Some practice and a good deal of care is needed in order to insure perfect success. If the dough rises too long the second time it will be too spongy, if not long enough it will not be light. It should rise *one-half* after it is put in the oven to be just right.

We will add in this connection that for all the receipts given in this book a coffee cup that holds half a pint is used for a measure.

Cream of Tartar Biscuit.

To two cups of flour add half a tea-spoonful of salt, and mix well into the flour a tea-spoonful of Cream of Tartar. Dissolve half a tea-spoonful of Soda in a cup of milk, and mix quickly, stirring with a spoon. If the cup of milk is not sufficient add a little more gradually until you have a dough a little softer than for family bread. Dredge your board with flour, turn out your dough and roll to the thickness of three-fourths of an inch, cut with a biscuit cutter, and bake in a quick oven fifteen minutes. We give here as a universal rule that whenever Cream of Tartar is used in anything, it should be mixed in the flour, and the Soda dissolved in the milk or water. Soda and salæratus are alike. Common baking powder, which is composed of the same ingredients, may be used instead if preferred, always mixed in the dry flour.

Breakfast Rolls.

To two cups of flour rub in a piece of butter the size of an egg. Add half a tea-spoonful of salt, one-quarter of a cup of yeast, or a quarter of a cake of compressed yeast dissolved in a little water, and mix with luke-warm water a little softer than for family bread. Cover and rise it over night as previously directed. After it is risen do not knead it at all, but roll and cut same as for Cream of Tartar biscuit. Then dip the end of a knife or spoon in a little melted butter, pass it over each biscuit, and fold it over double. Place them a little distance apart in the pan, lay a cloth over the whole, and stand it where it is quite warm for ten or fifteen minutes, and bake the same as biscuit. The addition of a little sugar in bread is thought by some to be an improvement. The quantity, about a table-spoonful to four cups of flour.

Graham Biscuit.

Take one-half Graham and one-half white flour, and mix it well together. To each cup of flour add a table-spoonful of brown sugar, a little salt, and mix with milk, Soda, and Cream of Tartar, same as for Cream of Tartar biscuit. It may be made in loaves the same way, or raised with yeast like family bread.

Corn Bread.

Half a cup of bolted Indian meal and a cup of flour mixed. Beat one egg with three table-spoonsful of sugar, mix one tea-spoonful of Cream of Tartar into the meal, and dissolve half a tea-spoonful of Soda in a cup of milk. Add half a tea-spoonful of salt, mix all together and pour into a shallow pan and bake fifteen or twenty minutes, or until it is a rich brown. It may be made without sugar if preferred, or with sour milk, omitting the Cream of Tartar, and using a tea-spoonful of Soda to each cup of sour milk.

Short Cake.

Take two cups of flour, rub into one-half of it one-third of a cup of butter, and in the other half mix a tea-spoonful of Cream of Tartar and half a tea-spoonful of salt. Stir the whole together, then dissolve half a tea-spoonful of soda in a cup of milk, mix and roll into a sheet about an inch thick, and bake twenty minutes to half an hour. This is very nice for plain bread. For strawberry or blackberry short cake, slice it through the centre while it is hot, spread on butter, and put in layers of berries and sugar.

Brown Bread.

Two cups Indian meal, two of rye, one-half a cup of molasses, one-half a cup or one-half a cake of yeast, stir in warm water to make a soft dough, rise one hour, and bake or steam three hours.

Muffins.

Make the same as breakfast rolls except use more water and make the dough quite soft. Rise over night and in the morning do not stir or knead it at all. Bake in a French Roll pan, or rings, and drop a spoonful in each. Let it stand ten or fifteen minutes before baking and bake ten minutes.

Buckwheat Cakes.

A cup and a half of Buckwheat to two cups warm water, a table-spoonful of molasses, half a tea-spoonful salt, quarter of a cake of compressed yeast. Rise over night and fry with lard. The most successful way is to reserve a little of the dough to rise from each day and add a little soda in the morning instead of using yeast every time.

Milk Toast.

To one quart of boiling milk add two table-spoonfuls of flour wet in a little cold milk. Let it boil five minutes. Take it from the fire and stir in half a cup of butter, and salt to taste. Have your bread cut thin and toasted brown, dip each slice in the milk and lay it on the dish, then pour the remainder over the whole. Do not boil it after the butter is added. A smooth iron pan is best to make it in, as the milk is not so liable to burn as in tin or other ware.

Batter Cakes.

Three well beaten eggs to one pint of milk, and one cup of flour. Add salt, soda and Cream of Tartar in the usual way, and fry on the griddle with butter. Serve with butter and sugar. This receipt with one-quarter rye meal and three-quarters flour and a table-spoonful of sugar makes nice griddle cakes for variety.

Flannel Cakes.

Take a pint of warm water, a tea-spoonful of salt, and a quarter of a cake of compressed yeast, and add sifted flour to make a batter of the same consistency as for batter cakes. Rise over night and fry on the griddle in butter. Serve with butter and sugar, or syrup.

MEATS.

Roast Beef.

Five or six pounds of beef is as small a piece as will make a good roast, and, to be *rare*, should not be cooked more than an hour and a half. Dredge it lightly with flour and place it on a wire grate in the centre of your dripping pan, and have the oven hotter than is required for bread or pastry, and baste often. Make a gravy of two table-spoonfuls of browned flour and a pint of hot water, and pour into the pan. Use that to baste with, and as it boils away add more hot water. No salt should be used at first, but when it is nearly done scatter a table-spoonful over it, on all sides, and continue to baste often. There should be just enough salt used to make the gravy palatable, and water enough to make it of the right consistency when ready to serve. It is convenient to have a quantity of browned flour on hand. The best way to make it is to take a small sieve and scatter the flour evenly over a shallow pan to the depth of a quarter of an inch, and place it in the oven, watching it closely so that no part of it will get burnt. A rich tan brown is the proper color. The meat should be turned two or three times while roasting. Serve with cranberry sauce or currant jelly, mashed potatoes, turnips, squash, onions, celery, cold slaw, or the vegetables of the season. In preparing meat to cook, if it is necessary, it may be rinsed or wiped with a wet cloth; but sliced meat should never be *washed.*

Broiled Beef Steak.

Cut the steak about an inch in thickness if you like it *rare*, and broil it over a quick fire until it is browned on both sides. It should be turned often while broiling to prevent burning and save the juice. Use a wire grating. Grooved gridirons, recommended to *save the gravy*, should never be used; for the *gravy* or juice of the meat should not be allowed to escape the meat until after it is dished. Season with salt and pepper after it is done, and lay your butter cold on the steak, set it in the oven a minute or two until it is melted. Butter for a sauce or gravy should never be let to boil or simmer.

Mutton Chops, Veal, Pork,

and other meats requiring to be broiled, may be done the same as beef steak, but not cut quite as thick.

Roast Turkey.

When dressed and ready to prepare for the oven, singe off the hairs with a blazing paper. Turn the wings and neck back and fasten them together with a *skewer* or string. Tie the legs and fasten them close to the body, stuff the crop, rub salt all over, dredge with flour, have a grate in the oven pan to keep the turkey about an inch above the gravy, and roast from two to three hours, according to the size. Make a gravy of browned flour and turn and baste often. For a dressing, soak half a dozen soft crackers, or the same quantity of bread, squeeze all the water out, add one egg, a small piece of butter, a table-spoonful of sweet marjoram, and pepper and salt to taste. Boil the giblets one and a half hours, chop and add to the gravy.

Roast Chicken.

Prepare the same as for roast turkey except that most of the dressing must be put in the body, as the crop will hold but a little. Roast one hour and a half. For fowls that are a year old or more, a surer way to have them tender is to prepare them for the oven, then steam them one hour before roasting. One hour will be sufficient time to roast. Boil the giblets one hour, chop and add them to the gravy.

Roast Veal.

The upper part of the thigh makes the best veal roast. Take the bone out of the centre and fill its place with dressing, and roast the same as beef, except that it needs to be cooked an hour longer.

Corned Beef.

Five pounds of beef will require three hours boiling. Put it in boiling water and keep it boiling steadily. The cabbage is best boiled with the meat. Cut it in halves and tie it up in a bag or net. It will boil in an hour and a half if it is not extra large. Other vegetables may be boiled with the meat or separately, except turnips. Those should always be boiled in fresh water.

Fricasseed Chicken.

Boil the chicken whole until tender. Then take all the meat from the bones, slice and place it in the frying pan with a little butter, dredge on a little flour and brown it on both sides. Then take it from the pan, make a gravy of browned flour and milk, boil it for five minutes, season with salt and pepper, and pour it over the chicken and serve immediately.

Boiled Tongue.

Have the water boiling hot when it is put in, boil three or four hours, according to size, or until you can run a fork through it easily. Peel off the skin while it is hot.

Beef smothered in Onions.

Slice and fry half a dozen onions with a few slices of salt pork, put a layer of onions and a layer of beef steak, then another layer of onions on top. Dredge a little flour over each layer, add salt and pepper, and a cup of water. Stew slowly half an hour and add water enough for a gravy if it dries away.

Pigs' Feet.

The nicest way to cook pigs' feet is to dredge with flour and brown them in butter. If you wish a gravy make it the same as for fricasseed chicken.

Tripe.

The same as pigs' feet, or in crumbs, or batter.

Fried Sausages.

To fry sausages no fat is required as they contain enough to cook them. Turn them often and cook slowly till they are brown on all sides. If cooked too quick they will burst open.

Liver.

Liver should be cut about half an inch in thickness and cooked more thoroughly than any other meat. The best way is to broil it on a grid-iron and dress the same as beef steak.

Ham and Eggs.

To fry ham, have the pan very hot, brown the ham on both sides and take it out of the fat. It should not be cooked so long as to make it dry and hard. Drain off the fat, pour a spoonful or two of hot water into the pan and stir up the salt from the bottom and turn it on to your dish for a gravy if you choose. Then turn back the fat and add more if necessary to fry the eggs in. Break in each egg separately, and turn when half done, or throw the boiling fat over while cooking and not disturb them till they are done.

Lyonese Potatoes.

Slice three onions and fry them with a slice or two of salt pork until they are tender. Slice three or four boiled potatoes and fry all together until the potatoes are brown, then drain off all the fat and serve hot.

Boiled Eggs.

Drop eggs into boiling water and boil two and a half minutes, if you wish them to be soft. If middling hard, boil three minutes.

Dropped Eggs.

Break the shells, drop the eggs in boiling water and boil two minutes. Serve with buttered toast.

Omelet.

Break not more than two eggs at a time, and stir a little, but not beat them. Add a little salt and pepper, put a piece of butter the size of a walnut into a heated pan and pour the eggs in and spread them all over the pan. Then with a spoon throw them over and over quickly, roll up and turn out on to a warm dish. One minute is long enough for them to cook. Repeat the process if you wish to use more eggs, cooking but two at a time.

Poached Eggs.

The same as for omelet, except that the eggs are beaten before cooking and broken up in the pan. Any number may be used at a time in this way. Add a spoonful of milk to each egg.

Baked Beans.

Take two cups of pea beans for a three quart bean pot, half a pound of salt pork, scalded and scored, a table-spoonful of molasses, and a tea-spoonful of salt if the pork is part lean, if not, more salt will be required. Fill the pot with water if they are to be baked over night, but if they are baked during the day it is better to put in less water at first and add as it is necessary. Many persons boil the beans and change the water before baking, by which means much of the flavor is lost. By our method they will need to be baked longer, but the flavor will be richer.

Salt Fish.

Cut salt fish in square pieces and boil half an hour, then take it out, peel off the skin and take out the bones. Put it on to boil again in fresh water, enough to cover it, and let it boil an hour longer. Boil potatoes at the same time, and beets if you choose. Serve with butter sauce. If any is left it may be made into fish balls for breakfast the next morning.

Fish Balls.

Take boiled salt fish and boiled potatoes, chop fine, and mix equal parts of each, and moisten it with butter sauce, and mold it into cakes or balls with flour, and brown them in lard or pork fat. If you have no butter sauce use the same ingredients that it is made of. Dredge a little flour over the mixture, stir in a little melted butter and add cream or milk enough to make it hold together. Use flour for molding.

Fried Fish.

Fresh Halibut, Cod, Blue Fish, or other fish of the kind, may be fried in salt pork fat or lard, using Indian meal for dredging, or broiled and dressed the same as steak. Smelts and Trout are best fried in butter.

Fish Chowder.

Take three pounds of fresh Cod, take off the skin, fry three onions in a slice of pork cut in small pieces, pare and slice three potatoes, put in a layer of each, pour over two quarts of boiling water, and boil half an hour. Split four water crackers and cover them with cold water for ten minutes. Drain the water off and put them into the chowder when it is nearly done. When quite done pour in half a pint of milk, add salt and pepper to taste and serve hot.

Boiled Fresh Salmon.

Boil half an hour, put a little salt in the water. Serve with caper sauce.

Boiled Clams.

Get clams in the shell if possible. Rinse each one separately, or wipe the shells with a wet cloth. Shell fish should never be put into water as it will freshen them. The salt which they contain is indispensable to their flavor. Fill your pot with clams and pour over them half a pint of water, hot or cold, cover tight, and boil until the shells open, which will be in from ten to twenty minutes. Then take them out with a skimmer. Drain off the water for use and keep it hot. The sand will all settle at the bottom. Take the clams from the shells, cut off the black snouts, take a portion of the liquor and rinse each one separately, holding on to the snout and washing the sand from the under side of it. Then add enough of the liquor which you have hot to cover them and season with butter and pepper.

Clam Chowder.

Boil the clams as by previous direction. Use all the liquor for the chowder and make it the same as fish chowder, only not put in the clams until the chowder is done, as they will need no more boiling. Some prefer it without the milk.

Lobster Salad.

Have equal parts of chopped lobst and lettuce. Serve with salad dressing.

Chicken Salad.

Equal parts of boiled chicken and celery chopped. Use the same dressing as for lobster salad with the addition of a spoonful of olive oil and the yolk of an egg.

Stewed Chicken.

Cut the joints apart, divide the carcase, and put it on to stew with just water enough to cover it. Add a couple of slices of salt pork, cut in small squares, a little salt and pepper, and let it cook slowly until the chicken is quite tender. It will take from an hour and a half to two hours, according to the age of the fowl. Then pare potatoes and lay them, whole, around the edge of the kettle, cover light, and cook until

they are nearly done, adding water if necessary, so as to have just enough for gravy when it is done, then make dumplings same as for Cream of Tartar biscuit, cut the size of a walnut, lay them on or around the potatoes, cover tight, and steam fifteen minutes. Thicken the gravy with browned flour, and season with salt and pepper. Beef, veal, or birds, make a nice dish cooked in the same way.

Vegetable Soup.

Take five or six pounds of meat and bone from the shank of beef and boil it in four quarts of water four or five hours, then add half a cabbage, one French turnip, two carrots, chopped, and boil one hour longer. Lastly, add two or three sliced potatoes and dumplings, made same as for chicken stew and cut about the size of a walnut. Drop them in while the soup is boiling, and boil fifteen minutes. Add salt and pepper to taste.

Bone Soup.

A light soup may be made of the carcase of a roast turkey or chicken, or the bones of roast beef. Boil the bones in two quarts of water two hours, then take them out, cut all the meat from them and return it to the soup, and add one sliced potato, a table-spoonful of rice, and one onion. Boil half an hour longer and season with salt and pepper.

Butter Sauce.

Boil a pint of milk and stir into it a table-spoonful of flour wet with a little cold milk, and let it boil five minutes. Add half a cup of butter and salt to taste. It should not boil after the butter is put in.

Caper Sauce.

The same as butter sauce, with the addition of a few spoonfuls of capers.

Egg Sauce.

The same as butter sauce, with the addition of two hard boiled eggs chopped fine.

Boiled Turkey.

Dress a turkey same as for roast, boil three hours and serve with oyster sauce. Put the oysters on in the liquor, let them simmer until they are shrunken, then thicken the liquor with flour or pounded crackers. Add butter, pepper and salt.

Stewed Oysters.

Put no water with the oysters unless they are too salt. Boil five minutes, add a cup of milk to a quart of oysters, let it come to a boiling heat, then take it from the fire and add butter, pepper and salt.

Scalloped Oysters.

Put layers of oysters and pounded crackers with butter and seasoning in a baking dish, and bake until they are brown on the top. An easier way is to scald your oysters until they are separated from the liquor, then add six pounded crackers, and a piece of butter the size of an egg to each quart, season to taste, boil and stir three minutes, and serve.

Oysters fried in batter.

Make a batter same as for griddle cakes, scald your oysters until they are separated from the water, drain them, and stir them into the batter. Drop a spoonful at a time on to a buttered griddle and serve hot.

Mashed Potatoes.

Boil six or eight good sized potatoes half an hour, or until you can run a fork through them easily. Peal and mash fine with a pestle or spoon, add a tea-spoonful of salt, butter the size of an egg, two or three spoonfuls of cream, and stir until it is white and smooth. Set it in the oven to brown on top or not as you please.

String Beans.

If they are young and tender they will boil in two hours. They should not be boiled with salt beef, but a small piece of pork gives them a nice relish. Add salt and butter after they are dished.

Asparagus.

Boil twenty minutes in just water enough to cover it. Add salt and butter when dished. Green Peas the same.

Green Corn.

Drop the ears into boiling water and boil twenty minutes. No salt.

Squash.

Summer squash requires about an hour to boil. The marrow squash a little less time. Season both with salt, butter, and pepper.

Turnips.

The small round turnip should boil in less than an hour, the white French turnip in one and a half hours, and the yellow in two hours. Season the same as squash.

Green Peas.

Boil twenty minutes, and season with butter and salt.

Raw Potatoes Fried.

Pare and slice them as thin as a knife blade, drop them singly into boiling fat. Fry till brown, skim them out, sprinkle on salt.

PIES.

Pastry.

For each pie allow a cup of flour and a quarter of a cup of butter, or lard, or equal quantities of each. Rub the butter or lard well into the flour and mix with cold water. Make the dough quite stiff. If it is too soft it will be tough. Take half the dough for under crust, roll to the thickness of one eighth of an inch and cover your plates, having them well buttered. Then take the remainder of the dough, roll it out all at once to the same thickness and spread over it half a cup of hard butter. Fold it several times over, and, if the weather is warm, lay it on the ice for an hour or two. In cold weather it may be rolled immediately. Do not fill your pies until you are ready to bake them, then roll same as the under crust and cover them. To prevent the juice from escaping in the oven, before laying on the cover, dip the tips of the fingers in cold water and moisten the edge of the under crust, then lay on the cover and press hard all round with the ends of the fingers, before trimming the edge off. Finish by laying a strip of pastry around the edge. Pies should be baked on the bottom of the oven from a half to three-quarters of an hour.

Mince Pies.

Take four pounds of fresh beef, having about one-quarter of it fat. Boil until tender, and chop fine. Add an equal quantity of chopped sour apples, one pound of chopped raisins, a table-spoonful of allspice, a tea-spoonful of clove, same of cinnamon, half a nutmeg, a cup and a half of molasses, same of cider vinegar, same of sugar, two tea-spoonfuls salt, and as much of the liquor that the meat was boiled in (using all the fat from the top) as is required for the mixture. It should be wet enough so that when you make a hole in the centre the liquor will stand in it, and if there should not be fat enough on the meat make up the deficiency in melted butter. If you do not wish to bake it all at a time, the mince will keep in a cool place three or four days. Heat it scalding hot and it will keep two weeks.

Sliced Apple Pies.

Slice your apples quite thin, pour water over them and drain it off immediately. Fill your plates about an inch deep while they are wet, scatter over three table-spoonfuls sugar, and flavor with cinnamon, nutmeg, or lemon. Bake half an hour. Pies should always be baked on the bottom of the oven.

Squash Pies.

Boil your squash the same as for the table. When cool run it through a colander or sieve. If you use a deep plate for baking, allow one and a half cups of sifted squash, two eggs, and one cup of milk to a pie. Add sugar and spice to taste. A little ginger, with no other spice, makes a nice flavor for squash. Bake until it is firm in the centre.

Berry Pies.

For blueberry, raspberry, cherry, or other berry pies, line a deep plate, fill it with berries, scatter over two-thirds of a cup of sugar, cover and bake half an hour. Use no spice in berry pies.

Rhubarb Pies.

Peal the skins from the stalks and cut them in small pieces. Allow a quart for a deep plate, and before using, dissolve a tea-spoonful of soda in a quart of water, pour it over the rhubarb, and let it stand a few minutes. Then drain off, rinse in cold water, and fill your pies as with other fruit. Add one cup of sugar, cover, and bake half an hour.

Custard Pie.

Four eggs, one pint of new milk, sugar and spice to taste. Beat the eggs but a very little, and take it out of the oven the moment it is firm in the center. Flavor with nutmeg. Many prefer custard without spice.

Washington Pie.

For one pie, use one-half a cup of sugar, one-quarter cup of butter, one-third of a cup of milk, three-fourths of a cup of flour, and one egg. Bake in two tin pie plates, ten minutes, and when cool, put between them a layer of raspberry or strawberry jam.

Lemon Pie.

For one pie, take as much flour as you can heap on a table-spoon, wet it with a little cold water, and pour and stir into it a cup of boiling water. Beat the yolks of three eggs and the white of one with a cup of sugar, add the juice of two lemons, line your plate with paste, and bake half an hour. Beat the two whites to a froth and stir in half a cup of fine sugar. When the pie is cool spread the frosting on with a knife and place it in the oven a few minutes until it is brown. Corn starch or pounded crackers may be used instead of flour if preferred.

Soft Boiled Custard.

Allow three eggs to one quart of milk, place it in a kettle of boiling water in some smaller vessel, keep the water boiling, and when the custard is warm, commence stirring it and continue until it begins to thicken. Then it is done. Add the flavoring, and pour it in cups.

CAKE.

Wedding Cake.

Two cups of butter, four of sugar, ten eggs, six cups of flour, juice of two lemons, half a pint of wine or brandy, one pound of chopped raisins, same of currants, same of citron, a tea-spoonful of cloves, same of mace, same of cinnamon and allspice. Bake slowly three to four hours.

Sponge Cake.

Four eggs, one cup of sugar, and one cup of flour. Dissolve half a tea-spoonful of soda in three table-spoonfuls of water, and mix with the eggs and sugar. Mix one tea-spoonful of Cream of Tartar with the flour. Mix the flour in all at once, stir no more than is necessary, and bake twenty minutes, or until it is brown and firm.

Pound Cake.

One cup of butter, two of sugar, three of flour, and four eggs. Have the butter soft, but not melted, and beat the butter and sugar to a froth. Dissolve half a tea-spoonful of soda in three table-spoonfuls of water, and stir a tea-spoonful of Cream of Tartar into the flour. Flavor with nutmeg or lemon. If baked in a sheet, butter your pan, cut a piece of white paper the size of the pan, lay it in and butter the paper. Pour in the dough and spread it with a knife. When done, turn it out on to a sieve to cool and peel off the paper.

Citron Cake.

One cup of sugar, one-half a cup of butter, two eggs, one cup and a half of flour, one-third of a tea-spoonful of soda in four table-spoonfuls of cold water, and two-thirds of a tea-spoonful of Cream of Tartar. Cut one-half a pound of citron in thin slices, mix and bake half an hour.

Ginger Snaps.

One cup of molasses, one-half a cup of sugar, same of butter, one tea-spoonful of soda in two table-spoonfuls of water, a table-spoonful of ginger and flour to make a stiff dough. Roll very thin and bake till brown.

Marble Cake.

For the white part use one-half a cup of butter, one cup of sugar, one half a cup of milk, two and a half cups of flour, the whites of four eggs, flavor with mace or nutmeg, add the usual quantity of Cream of Tartar and soda, and follow the general directions given for Pound Cake. The exact time for baking cannot be given. It should remain in the oven and not be moved until it is firm in the centre. For the dark part use the same quantities of butter, sugar, flour, milk, soda and eggs (using the yolks) as for the white part. Add half a cup of molasses, and half a tea-spoonful each of clove, allspice, cinnamon and nutmeg, and omit the Cream of Tartar. Mix with the white part in layers or lumps and bake in a sheet or loaf.

Seed Cakes.

One cup of sugar, one-half of butter, one-quarter of milk, two eggs, half a tea-spoonful of soda, two table-spoonfuls of caraway seed, and flour to make a stiff dough. Roll thin, cut, and bake on buttered pans.

Soft Molasses Gingerbread.

One cup of molasses, half a cup of butter, a tea-spoonful of soda in a spoonful of water, a tea-spoonful of ginger, and flour to make a soft dough. Bake until brown, in a sheet or loaf.

Raised Doughnuts.

Make the dough same as for family bread and rise over night. In the morning, add to each cupful of the dough two table-spoonfuls of sugar and half a tea-spoonful of cinnamon. Stir it well in and let it rise again until it is spongy. Then roll, cut, and fry in hot lard. Pull the dough out as thin as you can when you put it into the fat. Fry until they are brown.

Doughnuts.

One cup of milk, one of sugar, a little mace or nutmeg, a little salt, the usual quantity of soda and Cream of Tartar, and flour to make a soft dough. Roll and cut in lady's fingers. Fry in hot lard.

Cream Cakes.

Mix one cup of butter with two of flour and pour on one pint of boiling water. When cool stir in five well beaten eggs, and drop on tins to bake. Filling the same as for Cream Pies.

Roley Poley.

Take equal quantities of sugar and grated chocolate. To a cup of each add two table-spoonfuls of corn starch or flour, and stir the whole into a pint of boiling milk. Boil it five minutes. When cool, spread it in layers between thin slices of plain cake, or on a thin sheet of sponge cake, and roll it up.

Filing for Cream Pies.

Two-thirds of a cup of milk, one egg, three table-spoonfuls of sugar, two of corn starch. Moisten the starch with a little of the milk, boil the rest, and stir the starch into it. Beat the eggs and sugar, and boil all together five minutes. Stir while boiling. When cool add one tea-spoonful of vanilla or lemon. Make the cake part same as Washington Pie.

Plain Cake.

One half a cup of butter, one of sugar, one and one-half of flour, two eggs, half a cup of milk, soda and Cream of Tartar as usual. Fine granulated sugar is best for all light cake.

Cake Frosting.

To the white of one egg beaten to a froth, add one cup of powdered sugar, one table-spoonful of corn starch, and flavor with lemon. Harden in a warm oven.

PUDDINGS.

Plum Pudding.

Three cups of flour, one quart of milk, six eggs beaten with one cup of sugar, one cup of suet chopped fine, one cup of raisins, one of currants, one-quarter of a pound of citron, one tea-spoonful each of clove and allspice, and a quarter of a nutmeg. Bake, boil, or steam three hours, and serve with hot sauce.

Baked Cracker Pudding.

Split half a dozen soft crackers, and soak them in one pint of warm milk. Beat four eggs and half a cup of sugar, butter a deep baking pan, add a pint of milk to the eggs and sugar, put a layer of crackers in the bottom of the pan, then a layer of raisins, and pour in a third of the mixture, repeat the layers until all is used. Bake one hour and a half. Serve with hot sauce.

Bread Pudding.

Take stale bread sufficient to make a pound loaf and soak it over night in water. In the morning squeeze all the water out of it and add three eggs, one half pound of chopped suet, one pound of raisins, one cup of molasses, one cup of milk, half a tea-spoonful each of cinnamon, allspice, cloves, and nutmeg. Bake two hours.

Batter Pudding.

One quart of milk, one and a half cups sifted flour, six well beaten eggs, a little salt, a tea-spoonful of Cream of Tartar, and half the quantity of soda. Boil or bake one hour.

Blueberry Pudding.

Make a batter same as for Batter Pudding and add one pint of berries, and boil in a tin pudding boiler one hour.

Pop Corn Pudding.

One quart of milk, two eggs, half a cup of sugar, a little salt, one quart of corn. Bake half an hour.

Baked Indian Pudding.

Boil a quart of milk, stir in Indian meal to make it about as stiff as mush, add a cup of molasses, half a cup of suet chopped fine, a little salt, half a pint of cold milk, and bake three hours.

Apple Fritters.

Make a batter same as for Batter Pudding, stir in apples, cut in small slices, and fry the same as doughnuts. Serve with butter and powdered sugar.

Boiled Rice.

To one cup of rice add three of water and salt to taste. Boil till the water is absorbed, then cover tight and set it over a vessel of boiling water and keep it boiling for half an hour.

Cracked Wheat and Oats.

To one cup add two and a half of water, salt to taste, and boil the same as rice.

Boiled Tapioca.

Same as rice, but use milk instead of water. Serve with cream and sugar.

Baked Rice.

One quart of milk, one cup of rice. Bake half an hour, then stir in four eggs beaten with one cup of sugar, a little salt, and a piece of butter. Bake half an hour longer.

Minute Pudding.

To one pint of boiling water add a little salt, and stir in Buckwheat flour to make a stiff dough. Serve immediately with butter and syrup.

Apple Dumplings.

Two cups of flour, and one of milk. Make dough same as for Cream of Tartar biscuit. Cut in four pieces, roll to the thickness of half an inch, and lay on each a half a cup of chopped or sliced apples. Close up and turn them smooth side up on to a plate, set the plate into your steamer, cover tight, and keep boiling forty minutes.

Mush.

Stir Indian meal into boiling water to make a soft mush. Add a little salt and boil slowly half an hour. Serve with milk or syrup.

Blanc Mange.

One cup of Irish Moss or one box of gelatine to three quarts of milk. Add salt and sugar to taste, boil, and strain into moulds.

Charlotte Russe.

Line your moulds with thin slices of sponge or plain cake. Beat a pint of cream to a froth in an egg-beater, add two-thirds of a cup of powdered sugar, one tea-spoonful of vanilla or lemon, half a box of gelatine dissolved in half a cup of water. Have your cream very cold when you commence to beat it, place a dish in a pan of ice or snow and turn the cream into it when beaten to a froth. Have the gelatine cool, but not cold enough to become a jelly, stir all together briskly with a spoon until it is stiff, then fill your moulds. A tin egg-beater after the model of the churn and dasher is best for this purpose.

Italian Cream.

Same as Charlotte Russe, without the cake, adding a cup of wine and two well-beaten eggs. Dissolve the gelatine in the wine and add the juice of one lemon, turn it into a mould and keep it in a cool place.

DRINKS.

Tea.

Put half a cup of tea to a pint of cold water, let it steep slowly until ready for use then boil it two minutes. To avoid the clogging of the spout with tea leaves it is well to use a little bag of muslin.

Coffee.

Mix one cup of coffee with half an egg, if you use a common tin coffee pot put the coffee in a muslin bag, add a quart of boiling water and boil twenty minutes. It will need no settling.

Cocoa.

Directions for making cocoa, chocolate, and broma, usually come with each package; but the general rule is to allow four tea-spoonfuls to a pint of boiling water and a pint of milk. Boil two minutes and sweeten to taste.

Beef Tea.

Get fresh juicy beef, cut it in small pieces, put it any kind of a vessel, place it in a kettle of boiling water and keep it boiling one hour. This will extract all the juice from the meat, a table-spoonful of which is sufficient for a cup of water. Salt and season to taste.

Indian Meal Gruel.

Stir half a cup of Indial meal into a quart of boiling water and let it boil half an hour. Add half a pint of milk and salt to taste.

Oat Meal Gruel.

Make the same as Indian gruel, adding sugar and raisins if you choose.

Lemonade.

Allow the juice of two lemons to one quart of water, and sweeten to taste.

Mead.

One-quarter of a pound of Tartaric Acid, four pounds of sugar, one ounce each of essence of checkerberry and sassafras, half a pint of molasses, and three quarts of water. Boil the water, molasses and sugar together five minutes and when cool add the essence and acid, first wetting the latter in a little cold water. Keep it in bottles in a cool place. They will not need to be sealed. When preparing it for use, allow three table-spoonfuls of the syrup to two-thirds of a goblet of water, stir in a quarter of a tea-spoonful of soda, and drink during the effervescence. This makes a delicious and healthful beverage for summer or winter.

MISCELLANEOUS RECEIPTS.

Maccaroni.

Boil a pint of Maccaroni in water until it is soft. Drain off the water and cover with milk, and boil slowly a few minutes. Butter a baking dish, put in half the Maccaroni and grate over a layer of old cheese, add a little salt and butter, lay on the remainder of the Maccaroni, another layer of cheese, salt, and butter, and place it in the oven until it is browned on top.

Ice Cream.

To one quart of cream add a cup of sugar and two tea-spoonfuls of vanilla, or one of lemon or pine-apple, or half a cup of grated chocolate. Take twenty-five pounds of ice, break it in pieces about the size of an egg, and pack your freezer with layers of ice and coarse salt, having about one-fifth salt. Freeze thirty minutes. Keep it in motion nearly all the time.

Coddled Apples.

Take sweet apples whole with the skins on, place as many as you can in a porcelain kettle, nearly cover them with water, and add a cup of sugar to six apples, cover tight and boil until soft.

Apple sauce with Lemon.

Pare off the yellow skin of the lemon and throw it aside. Pare and slice your apples and slice the lemons. Allow six apples to one lemon and a cup of sugar, cover with water and stew until soft.

Pudding Sauce.

Take one cup of sugar and stir into it a heaping tea-spoonful of flou Pour over it two cups of boiling water and let it boil five minutes. P a third of a cup of butter in the sauce tureen, a tea-spoonful of vinega same of vanilla, and a little nutmeg. Pour over the liquid while hc and add salt or other spices to taste.

Dressing for Salads, Chopped Cabbage, and Celery

Take two table-spoonfuls sugar, half a tea-spoonful of dry mustar same of salt, mix well with a little cream, then add one cup of vineg and stir in gradually half a cup of cream or milk.

Omelet Souffle.

Beat four yolks and two table-spoonfuls of sugar, beat the whites t a froth, mix, flavor with almond or anything you prefer, and bake te minutes. Serve immediately.

Preserved Quinces.

Pare and quarter your fruit and take out the core. Use white sugar and fill your preserve kettle nearly half full of syrup, allowing a quar of sugar to a quart of water, and as much fruit as the syrup will cove Boil until the fruit is soft and the scum rises, then skim and can immed ately. If glass jars are used, to prevent their breaking, wrap a we cloth around the bottom and lower part of the jar and pour the syru in slowly to the depth of an inch, then fill up and seal at once. Put th jar two-thirds full of the fruit, then fill to the brim with syrup. It i better to cook not more than a peck at a time, or some will get over-don while you are canning.

Peaches.

Choose ripe peaches, but have them quite hard. Pare them but not take the stones out. Preserve the same as Quinces except put them into hot syrup.

Tomato Ketchup.

Cut up the tomatoes and boil them until soft. Cool and strain through wire sieve. Rub through all that will go. Boil it away one-half, and o each quart after it is boiled down to the right thickness, add half a p of sugar, same of vinegar, one tea-spoonful of salt, half a tea-spoonful cloves, same of allspice, same of mustard, and a little cayenne pepper. oil all together a few minutes and seal up in bottles while hot.

Barberry Sauce.

Strip the berries from the stems, and boil in water until they are runken. Strain and throw the water away. Allow a quart of sugar a quart of the fruit after it is strained, and boil twenty minutes.

Cranberry Sauce.

Cover with water and stew until all the berries burst. Add a cup sugar to a quart of berries. Stew three minutes more.

Currant Jelly.

Mash the fruit with the stems, stew five minutes, cool and strain. Add quart of sugar to a quart of the juice and boil twenty minutes. Put tumblers, and when cool wet a piece of white paper in spirits and lay n the jelly, and cover the top with strong paper and seal the edge ith gum.

Wine Jelly.

Wet half a box of gelatine with a little cold water and pour on it one nd a half pints of boiling water, and stir until it is all dissolved. Sweeten taste, and flavor with wine and the juice of a lemon. Set it in a cool lace to harden.

Piccalilli.

Chop a dozen green tomatoes, same quantity of cabbage, six small nions, and six peppers. Add a cup of vinegar, a cup of mustard seed, tea-spoonful each of cloves and allspice, and a tea-spoonful of salt. Stew slowly one hour.

Pickled Cucumbers.

Select small cucumbers, soak them in cold water one night, drain and pour over hot brine (made by boiling one-half pint of salt in one gallon of water), let them stand twenty-four hours, drain and rinse in cold water, drain dry and pour over scalding vinegar. For half a peck of cucumbers add to the vinegar while heating two ounces of alum and one ounce each of whole cloves, allspice, and mustard.

Canned Tomatoes.

Pour boiling water over ripe tomatoes, peel the skins off, cut them up, and put them over a hot fire to cook. As soon as they get to boiling they will be done enough to can. If you wish to use them within a few weeks they may be put in self-sealing jars; but if for winter use they must be hermetically sealed in tin cans.

Hop Yeast.

Pare and boil half a dozen potatoes in a quart of water. Throw aside the potatoes and use the water for the yeast. Steep a few hops and add half a cup of the liquid, a table-spoonful of sugar, and a tea-spoonful of salt. Cool, and add half a cup of fresh yeast. Bottle tight.

Dutch Cheese.

Take sour milk before it becomes stale, pour into it boiling water enough to make it warm but not hot. Let it stand a few minutes, then strain and squeeze all the water out through a cloth. Salt the curd to taste and press it under a weight several hours.

To keep Eggs for winter use.

To one pint of salt and one pint of lime add four gallons of boiling water. When cold put it in stone jars or something that will not absorb the liquid. Vessels of wood or brown earthen ware will not do. Drop the eggs in whenever you have them fresh, (they should not be over two or three days old), keep them covered, in a cool place, and they will keep fresh for a year.

To keep Cranberries.

Cover them with cold water, adding a cup of fine salt to a pail full of water.

To keep Butter.

Cover it with brine as salt as it can be made. Boil the salt and water, use coarse salt, and put in more than will dissolve, so that some will be left in the bottom of the vessel. Cool and strain through a cloth. Put a weight on the butter and keep it covered with the brine, and it will be as sweet at the end of a year as when it is put down.

To make Sealing Wax for bottles.

Take half a pound of rosin, a quarter of a pound of beeswax, and a stick of red sealing wax. Melt all together.

To clean Kid Gloves.

Put the gloves on the hands, saturate a piece of white flannel with Naptha, and wet them all over, rubbing the soiled parts until they are clean. Expose them to the air twenty-four hours and they will look as good as new.

Wash for Canker in the Mouth.

Compound tincture of Peruvian Bark, three ounces; Tincture of Myrrh, four ounces; Chloride of Soda, one ounce; Rose water, one ounce; one pint of soft water.

To keep the hands smooth in cold weather.

Keep at hand a small vessel of equal parts of vinegar and milk, and after having the hands in soap suds, wash them in a little of the mixture. Rub it well into the skin, then rinse in cold water. It counteracts the bad effects of soap.

Salve for cold sores and burns.

Take equal parts of rosin, beeswax and lard, and simmer them together. If when cool it is too hard, melt it again and add sufficient lard to make it as soft as you desire.

Cold Cream.

Take half a pound of beef marrow, two table-spoonfuls of fresh lard, simmer together, strain and cool. Then add a tea-spoonful each of Oil of Bergamot and Rose and beat it to a froth. This is very useful for chapped hands, cold sores, etc.

To remove spots in Carpets.

To remove grease spots, make a thick paste of starch and water and spread it on the spot. Let it remain until it is perfectly dry then brush it off. If the grease is not all removed the first time repeat the process. To remove ink spots, before the ink has become dry wash with vinegar, using fresh cloths and fresh vinegar repeatedly until the ink is all out, then rinse in clear water.

To sweep Carpets.

Wet several sheets of coarse brown paper, tear in pieces and strew it over the carpet, then use a wet broom, rinsing it as often as it becomes soiled, but be careful and shake all the water out of it each time. By this method you will avoid raising the dust.

To wash Blankets.

To two pails of water add half a pound of hard soap cut in thin slices, and boil it until it is all dissolved. Wash the blankets in the suds after it is cool enough and use no more soap. Rinse in two waters and hang in the sun to dry.

General rules for Washing.

Put the clothes on to boil in cold water, let them heat gradually and boil fifteen minutes, using soap enough to make a strong suds. Rinse them in two waters, clear water first and blue water last. Colored flannels should not be scalded, and they will retain their color longer if dried in the house.

To restore Velvet.

Moisten the under side of the velvet with a sponge, secure a hot flat iron with the face uppermost, and draw the velvet back and forth across it with the under side next to the iron until the imperfections disappear.

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