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Never Fail Cook Book

BY
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NEVER FAIL COOK BOOK

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II

INTRODUCTION.

The name of this book is "The Never Fail Cook Book." It is a story of cooking, and it will not fail if the rules are carried out just as they are given here. The recipes are economical, and yet they make high-class dishes at a very small price. Something can be made out of nothing, practically speaking. This book once used, will never be laid aside.

Suggestions for using these Recipes.

Please read them over, carefully, before making any attempt to do any cooking.

When making a cake, be sure that the oven is hot before putting the pan in, and after this has been done, do not open the door again for fifteen minutes.

It is always best to have all necessary ingredients at your side before starting to make anything, as you are liable to forget something, otherwise.

In cooking eggs never leave them on the stove any longer than the time required for them to cook, as they will be too done, if you do so. Never cook a three minute egg two minutes before the time it is wanted and put it aside to keep hot, for if you do it will be found to be too done when broken. A soft boiled egg should not be cooked until you are ready for it.

CEREALS

To Make Mush.

One pint of boiling water, a pinch of salt. Stir with one hand, sifting in enough meal to allow for its being eaten with milk. Serve hot.

It can also be served after it has become cold, by cutting into little pieces and dipping into beaten egg, then fried. Serve with syrup.

Milk Mush.

One quart of milk, ½ cup of corn meal. Put the milk on in a double boiler, and after it has boiled, sift in the meal with the hand, stirring constantly. When thick, add a scant teaspoonful of salt. Cook one hour and serve with milk and sugar, or butter, only.

SOUPS, CHOWDERS, Etc.

Clam Soup.

One quart of clams, 1 quart of milk, 1 tablespoonful of butter. Boil the clams in their own juice for five minutes. Take them out and thicken the juice, and put in the milk, letting it get hot, but not boiling. Sprinkle in 1 tablespoonful of chopped parsley. Serve hot.

Chicken Broth or Soup.

Boil 1 chicken until tender enough to fall apart. Take the chicken out, and when the liquor has become cold, skim off the grease and heat. It is now ready for serving.

The chicken may be used for salad.

Kidney Bean Soup.

One pint of beans, 3 quarts of water, 1 ham knuckle, 1 onion. Put all on to boil until the beans come apart into pieces. Strain through a fine sieve, adding salt, if necessary.

Creamed Spinach Soup.

Cook 2 quarts of spinach in salted water, until it is very soft, then mash through a fine sieve. Put on 2 quarts of milk, and thicken it the thickness of cream. Salt to the taste, then add the spinach. Serve hot.

Parsnip Soup.

Peel and wash 2 large parsnips, putting them on to boil until they fall apart. Strain through a fine sieve. Leave 1 quart of the liquor, adding to it 1 tablespoonful of flour that has been mixed with a little milk. Boil two minutes. Salt to taste. Add 1 quart of milk. Let it come to the boiling point.

Creamed Yellow Turnip Soup.

Peel and wash 1 turnip, putting it on to boil until it falls apart. Strain through a fine sieve, and drop in a lump of butter, and 1 tablespoonful of sugar. Stir all together. Add 1 quart of the liquor to the turnips, and put it on to boil. Thicken it with a little flour paste, then cream, and add 1½ quarts of milk. Stand to one side where it will keep hot, but not boil.

Creamed Potato Soup.

Two large potatoes put on to boil. When done cream with 2 tablespoonfuls of butter. Strain through a fine sieve, add 1 quart of milk and 2 bay leaves. Stand aside to keep hot.

Potato Soup.

Two large onions, 3 large potatoes. Put the onions on to boil dropping in a ham bone at the same time. When they have boiled to pieces, add potatoes, and let them boil. Carry through a fine sieve. This should make 2 quarts of soup.

Creamed Tomato Soup.

Boil 2 cans or 2 quarts of fresh tomatoes for five minutes, then strain them through a muslin bag. Put on 3 quarts of milk, adding 3 tablespoonfuls of flour and 3 tablespoonfuls of butter creamed together. Let it cook two minutes, then remove from the stove adding 1 teaspoonful of soda, stirring it constantly. Salt to the taste. Now pour in the tomato juice in a stream, stirring all the while. If not ready to use, stand aside over a pot of hot water.

Peach Soup.

One quart of soft peaches, 1 large cup of sugar. Mix, and let stand thirty minutes, then strain through a fine sieve. Heat 1 quart of milk to the boiling point, then add the peaches. Put aside to get ice cold, as this soup must be served cold.

This is nice for luncheon.

Clam Chowder.

One quart of hard shell clams, 2 large potatoes, 1 large onion, 4 slices of pork, 1 pint of tomatoes, 1 tablespoonful of thyme, salt and pepper to the taste. Fry the pork, then the onion. Put on the liquor, and after it has boiled, skim it. Add 3 quarts of water to the same, and all of the ingredients with the exception of the clams, letting it boil for three hours. Now put in the clams, and let them boil twenty minutes.

Fish Chowder.

Two pounds of fish, 2 onions, 3 large potatoes, 3 slices of salt pork, 1 pint of tomatoes. Cut the pork into dices, and let them fry until brown. Cut the onions up fine, and fry them brown, also. Cut the potatoes into dices and the fish into small pieces, laying them in the pan, the potatoes being at the bottom. Add the tomatoes and 1 quart of water, cooking until the potatoes are done. Add 1 quart of milk and let it cook to the boiling point. Stand aside until ready.

Mock Chowder.

Three large potatoes, 1 pint of tomatoes, 1 onion, 2 teaspoonfuls of thyme, 1 thick slice of salt pork, 1 small parsnip, 1 gallon of chicken stock. Cut pork into dice and fry brown. Take out pork, and fry onion until brown. Add all to the stock and boil for two hours. Now put in potatoes cut into small pieces and cook one hour longer, then serve.

Potato Chowder.

Four quarts of chicken stock, 1 large onion, 2 large potatoes, 1 tablespoonful of thyme. Fry 2 slices of salt pork cut into dices, until brown. Add to the stock the onion, cut up, thyme, 1 pint of tomatoes, and the potatoes cut into dices. Put all on to boil three hours.

Clam Broth.

Use only the necks of the clams. Wash, and put on in 2 quarts of water, letting it simmer down to 1 quart. Add salt and pepper to the taste. If you have any cooked rice, add it also, if not cook some in a separate pot, and put it in the broth.

Consomme.

Into a pot of water place 1 chicken and boil so as to leave 4 quarts. Remove chicken and put into this water, 1 turnip, 1 onion, 1 carrot, a small bunch of parsley, and add a little sage, or mint, and tapioca. Break in 2 raw eggs and put in 2 pounds of beef. Allow the whole to boil three hours. Then strain off and salt and pepper to taste. Stand aside to cool, then skim and keep in a cold place until ready for use.

Tomato Bouillon.

Three quarts of tomatoes, 1 quart of water, a small bunch of rosemary, 4 bay leaves, a large grated onion, and some parsley. Put this to cook slowly for thirty minutes. Now add 1 tablespoonful of flour, 2 tablespoonfuls of sugar, and salt to the taste. Strain through a fine sieve, and serve hot with sliced lemon.

FISH, OYSTERS, Etc.

Devilled Crabs.

Take 17 live crabs and place them into a pan filled with cold water, for four minutes. Remove them, placing them into a pot containing 1 cup of water. Sprinkle with salt and cayenne pepper, cover tight, and let it cook twenty minutes. Take them out and pick out the meat, being careful not to break the shells. Add 1 cup of cracker crumbs and 2 tablespoonfuls of finely chopped parsley to the meat. Boil 4 eggs hard, mashing the whites with a fork, and creaming the yolks with ½ cup of butter, until very light. Salt and pepper to the taste, putting in a pinch of mustard. Mix all together and fill the shells. Sprinkle on a little cracker crumbs and a bit of butter. Brown in a very hot oven.

Creamed Oyster Crabs.

Put 1 pint of milk on stove. Cream 1 tablespoonful of butter and 1 light tablespoonful of flour together. When milk is at boiling point, add creamed butter and flour; when thick add 1 quart of oyster crabs, boiled in their own liquor, 3 minutes. Don't add the liquor. Serve hot.

Oyster Sandwiches.

Cut the bread into thin slices, cutting off the edges. Toast to a golden brown and butter. Pick over the oysters. Put into a pan, 1 tablespoonful of butter, 1 teaspoonful of curry powder, and salt and pepper to the taste. With a fork, put in the oysters, shaking the pan while they cook. Lay them between two pieces of toast, and put in the oven to keep hot until ready to use. Serve with whipped cream on top.

The Hidden Oyster.

Take a large fish, and cut it into thin slices about the size of an oyster. Salt and pepper the oyster, but only salt the fish. Roll an oyster in each piece of fish, pinning them together with a toothpick. Dip them in beaten egg, then cracker meal, and fry in a deep pot of grease. Serve hot on lettuce leaves.

This can be served as a salad, entrees, or just plain.

Roasted Oysters.

Wash and dry the oysters, and lay them in a pan. Put them in the oven, letting them stay until the mouths open. Be sure not to let them cook too long. After taking them out of the oven, remove the shells and salt and pepper them. Put a little whipped cream on top, and serve with a cracker on the side of each.

Oyster Patties.

Make a puff paste, lining the pattie pan with same. Stick full of holes. Bake the paste to a light brown. Cream the oysters, and fill the pattie shells. Keep hot.

To Fry Fish.

Clean the fish well, and cut it into medium size pieces. Wash them in 3 waters, and let drain thoroughly. Salt and pepper, dipping them into cracker crumbs, and fry in hot fat. Serve very hot.

Fried Fish Served with Pork.

Slice salt pork, and put it on in a pan of cold water. Let it come to a boiling point, then drain off the water, and let it fry to a brown crisp. Fry the fish as directed before, and serve with the pork, pouring over the gravy.

To Fry Soft Shell Clams.

Rinse well 2 bunches of clams, cutting off the soft part with a fork. Beat up 1 egg, and dip the soft part of the clams in same, then in the cracker meal, repeat this, and fry in a deep pot of grease to a light brown color.

The rest of the clams can be used for fritters or soup, by chopping them very fine.

Salt Mackerel with Tomato.

Soak 1 or 2 mackerels over night, laying the split side down. Take them out in the morning, and put into a pan with sliced tomato on the top. Put on a little piece of butter, and bake for twenty minutes. Serve hot with the sauce that is left in the pan.

This is a nice breakfast dish.

Fried Scallops.

One quart of scallops. Pour 1 quart of boiling water over the scallops, and let it stand for four minutes. Drain them, and dip them in beaten egg and cracker dust. Repeat this, and then fry in a deep pot of grease until it becomes a light brown color. Serve hot.

Creamed Scallops.

One quart of scallops, 3 cups of milk, 2 large tablespoonfuls of butter, 1 tablespoonful of flour, ½ pod of red pepper (remove the seeds). Chop the pepper up fine, and put the milk on to boil in a double boiler. Rinse the scallops, and place them in the milk to cook for five minutes. Take them out, and thicken the milk with the butter, pepper, and flour. Return the scallops to the pot, and set it back on the stove until ready to serve. This must be served hot.

Crab Sona.

Cook 1 dozen crabs. Put them in a pan of cold water, let it stand for three minutes. Return to the pot add salt and cook twenty minutes. Cover tight. Fry 1 large onion. Pick the crabs. Add to onion that has been fried in lots of butter, a little chopped parsley and a teaspoonful of curry powder, Lay the crabs in a dish. Whip 3 eggs, add 3 tablespoonfuls of cold water. Scramble the eggs in butter and put on top of the crabs. Garnish and serve hot. This is nice for tea.

Broiled Weak Fish.

Broil as you would a shad, only add a little salt and a small piece of butter. Slice a lemon and lay it on the fish. Stand in the oven fifteen minutes, and serve hot. Garnish with parsley.

Baked Shad.

Clean, wash, and split down the front. Make a stuffing and put it in the fish, then sew it up. After salting, put in a baking pan with 1 pint of water. Bake one hour in a slow oven. Lay on a platter and serve hot with parsley and sliced lemon on the top.

Broiled Shad.

Clean, wash, and split down the back. After it is dry, spread soft lard on it with a knife, both sides. Cook on a broiling iron until it gets a golden brown color, then slip it off, and after buttering it, put it in the oven for ten minutes. Serve hot with sliced lemon.

Crump Smelts.

Twelve smelts, cleaned, washed, dried, and then well salted. Make a dressing of bread, salt, pepper, and butter, and stuff the fish, but do not split them. Then dip the fish into beaten egg, then in cracker meal. Tie or pin the heads and tails together, and fry in deep pot of grease. Serve hot on a platter garnished with parsley or a tartar sauce.

Cold Salmon.

One can of salmon, 1 large or 2 small onions chopped fine. Pick the fish apart, removing the bones, mix with the onions, and sprinkle over juice of 1 lemon. Garnish with parsley.

This makes a very nice luncheon dish.

Creamed Salmon.

One can of salmon, 2 cups of milk, 1 tablespoonful of flour, 2 tablespoonsful of butter. Cream the butter and flour together, and put on the milk to get hot, but not to boil. Add the butter and flour to the milk, stirring it until it thickens. Remove from the stove, and after putting in a little salt, pour over the salmon. Serve hot.

Boiled Halibut.

Clean and wash the fish well, then boil in salted water for twenty minutes. If you haven't a fish platter lay it on a plate, and place this in a pot. Serve with egg sauce.

Salmon Croquettes.

One-half cup of boiling water, 1 large tablespoonful of butter, 2 heaping tablespoonfuls of flour. When the water and butter has boiled, add the flour, letting it cook for two minutes. Remove from the fire, and let it stand aside until it cools, then add 1 can of salmon. Mix well, stirring in 1 egg. Drop into a deep pot of grease by the spoonful, and fry until brown. Serve hot.

Scalloped Fish.

Two pounds of cod or any kind of white fish. Wash and put on to boil for twenty minutes. After it has stood aside to get cold, pick it apart. Slice two large onions, and make a layer of each, sprinkling a little flour on each layer, putting a piece of butter on the top. Fill with milk, and bake in a good oven, thirty minutes.

Salt Codfish with Scrambled Eggs.

Soak the fish over night, put on to boil in the morning until done. Take it out and pick apart, putting it into a frying-pan with butter. Break in 3 eggs, stirring well. Add pepper and salt to the taste.

This is a nice dish for breakfast, luncheon, or tea.

Salt Mackerel with Tomato Sauce.

Soak the mackerel overnight, put on to boil in the morning in cold water, until tender. Make a sauce out of 1 pint of tomatoes, 1 tablespoonful of butter, and 1 teaspoonful of sugar. Let it cook down to 1 cup, and add a little salt and pepper to the taste. Serve over the fish, hot.

Baked Fish with Tomato Sauce.

Take weak or blue fish, wash and salt it, laying it into a dripping pan and flour. One quart of tomatoes, 2 tablespoonfuls of sugar, and salt and pepper to taste. Pour this over the fish, and bake for thirty minutes, basting often.

This is a very nice dish for dinner or entrees.

Stuffed Fish with Oyster Dressing.

Take a large fish, weak or shad. Clean it, splitting it down the front and washing it. Take 1 cup of crumbs, 1 tablespoonful of butter, salt and pepper to the taste, and mix with 1 pint of oysters. Stuff the fish with this, then sew it up. Bake, using skimmed liquor for basting. Serve with sliced lemon.

Oyster She Le.

One quart of oysters having not less than 1 cup of liquor, 1 light teaspoonful of flour, 1 tablespoonful of butter, 3 eggs, ½ cup of milk. Put the oysters on in their own liquor and boil until they curve. Take the oysters out. Cream the butter and flour, and add it to the liquor. Whip the eggs until light, then add the milk. Put 1 tablespoonful of butter in a frying-pan, and turn in the eggs, shaking or stirring until set. Put the oysters on a hot platter, and pour over the scrambled eggs. Sprinkle over the top with chopped parsley, and serve hot.

Fish Olive.

Split the fish down the back, wash, salt, and lay in a baking pan. Cut olives over the fish, ½ cup of Cream. Cook 20 minutes. Serve hot.

Broiled Oysters.

Take large oysters, dry them thoroughly, rub lard on the iron and lay the oysters. Brown on both sides; lay on a platter with a piece of butter; lay lemon around. Serve hot.

Fried Oysters.

Pick over 1 quart of oysters and rinse them off. Beat 2 eggs with a fork, adding salt and pepper to the taste. Dip the oysters twice in the eggs and cracker dust, patting them between the hands until dry. Fry in a deep pot of grease, and drain on brown paper. Serve hot.

SALADS

Beet Salad.

Four large beets, chopped, 1 onion, 1 large or 3 small pickles, 1 stalk of celery. Chop these together and mix, adding a little cayenne pepper. Serve with boiled dressing, sprinkling chopped parsley on the top.

Ball Salad.

Boil 3 eggs until hard, then grind the whites and mash the yolks, putting 1 teaspoonful of butter with the latter. Mix in the whites, and salt and pepper to the taste. Now add 1 tablespoonful of dressing, and make into little balls. Place on lettuce leaves, and serve with dressing on top.

Apple Salad.

Two cups of chopped apples, 2 cups of chopped celery, 2 cups of chopped nuts, each having been chopped separately. Mix altogether adding salt to the taste, and put in the salad dressing. Serve on lettuce leaves, very cold.

Sweet Potato Salad.

Two cups of boiled potatoes, 2 cups of lettuce leaves stalks, ½ cup of chopped onions, ½ cup of pickles, 2 eggs, 1 gill of vinegar, 1 gill of cream, 1 salt spoon of mustard, salt, and cayenne pepper, each. Whip the eggs and mix altogether, leaving the vinegar until the last. Cook until thick and set aside to cool. Mix with the dressing, and serve on lettuce leaves.

Old-fashioned Potato Salad.

Boil 20 small potatoes, and when cold, skin and slice them, thin. Mix up ½ cup of vinegar, 1 cup of oil, 1 teaspoonful of black-pepper, 2 onions chopped fine, 1 tablespoonful of chopped parsley. Mix together all of these, salting to taste. Serve on lettuce leaves with frankfurters and hard boiled eggs.

Oyster Salad.

One quart of small oysters allowed to cook two minutes, adding a little vinegar while hot. Put aside to keep cool. Mix this with 2 cups of celery, chopped very fine, and mayonnaise dressing, salting to the taste. Serve on lettuce leaves, with dots of dressing on top.

Green Pepper Salad.

Two large or 4 small peppers, 2 tomatoes, 1 lemon. If the peppers are large, cut into four parts, if small, into two parts. Take out the seeds, and put them into cold water. Peel the lemons, taking out the seeds and pulp. Cut them fine, also the tomatoes, and mix with dressing. Fill the peppers with same, putting a little dressing on the top. Serve on lettuce leaves.

Hot Slaw.

Chopped cabbage is to be used. One cup of vinegar, 2 tablespoonfuls of sugar, 1 tablespoonful of black pepper. Mix and get hot, then pour over the cabbage and serve.

Old-fashioned Cabbage Slaw.

One small hard head of cabbage, slice thin. Now mix 1 cup of vinegar, 1 cup of salad oil, 1 teaspoonful of salt, and 1 tablespoonful of black pepper. Put on to get hot, then mix with the cabbage, serving cold with hard boiled eggs.

Hot Lettuce Salad.

Cut up 2 heads of lettuce. Cut ½ pound of bacon into dices, and fry it until crisp. Take out the bacon, and put ½ cup of vinegar into the pan. When it is hot, put in the lettuce, and let it cook for one minute. Remove from the stove, and serve with the dice and vinegar on top.

Secret Lettuce Salad.

Three eggs boiled hard and chopped with 2 cups of celery. Mix with the dressing and fill the lettuce cups which have been made by tying two leaves together with ribbon, the stalks being at the bottom so they will stand up on the ends. Pour the dressing on the top.
This makes a pretty dish.

Gelatine Salad.

One-half box of gelatine, ½ cup of vinegar, ½ gill of sugar, 2 cups of chopped apples, 1 cup of red cherries. Chop all fine. Soak the gelatine in 1 cup of water. When it has dissolved, add 2½ cups of boiling water, and when it has set, mix in the fruit. Lay in the lettuce leaves which have been on the dish in a sort of round mould. Stand away to harden. Serve with mayonnaise dressing.

Banana Salad.

Two bananas, ½ cup of chopped nuts, ⅔ cup of mayonnaise dressing. Split the bananas in two, then cut each piece in half, and lay on the dishes having a crisp piece of lettuce on each. Sprinkle on the nuts, then pour on the salad dressing. Serve ice cold.

Mexican Dressing.

Two green peppers, 4 small onions, 2 tablespoonfuls of white drippens, 2 tablespoonfuls of rice, 1 pint of tomatoes. Slice the onions in the pan and fry until brown. Take out the insides of the peppers and wash them, first. Cut them up, and add all together, cooking until the rice is soft. Salt to taste. Serve over meats.

Circle Salad.

Six hard boiled eggs, 3 cups of beets, 3 cups of celery, 2 large carrots, 2 large cucumbers. Let 1 be a pickle, and the other a fresh one. The carrots and celery are to be cooked, and each vegetable is to be chopped separately. Now mix each vegetable, separately also, with the salad dressing, and lay on a dish, making a ring of each. Halve the eggs, taking out the yolks without breaking them. Put the whites on the beets, and the yolks on the celery. Chop some parsley and mix with dressing, then put this on the carrots. Fill the whites of the eggs with dressing and put the dish aside until ready to use.

Brown Salad Dressing.

Four eggs, ½ cup of cream, ½ cup of vinegar, ½ teaspoonful of mustard, 2 pinches of cayenne pepper, a light teaspoonful of salt, 1 tablespoonful of flour that has been browned in the oven. Whip the eggs until light, with a tablespoonful of sugar, then add the cream. Mix the flour with the vinegar, so as to remove all the lumps, then mix all together. Cook until thick, stirring constantly. Remove from the fire, and keep in a closed jar.

Plain Salad Dressing.

Two tablespoonfuls of butter, ½ cup of sugar, 1 tablespoonful of flour, 1 teaspoonful, each, of salt and mustard, ½ cup of milk or cream, 1 cup of vinegar, 2 eggs. Whip the sugar and eggs, then add the milk, whipping again. Put in the mustard, salt, and then the flour with a little vinegar. Mix together, and put on the stove to cook until thick, stirring constantly. Remove from the fire ready for use.

This can be used on potatoes or cabbage.

Stuffed Tomato Salad.

Six tomatoes, 3 potatoes, salt to taste. Boil and chop the potatoes up fine. Cut off the tops of the tomatoes, and take out the insides, drain off the juice, then chop all together. Mix with the dressing and fill the tomatoes. Serve on lettuce leaves. Don't mix any of these salads with cooked salad dressing, unless so stated by the book.

Tomato Salad.

Six tomatoes, 1 cup of cold boiled potatoes, 1 cup of celery. Cut off the top of the tomatoes, removing the insides without breaking the skins. Chop the potatoes, celery, and insides of the tomatoes, mixing all together with ½ cup of mayonnaise dressing. Salt to taste. Fill the tomatoes, and put dressing on top. Stand in the ice box until ready to serve.

Sliced Tomato Salad.

Pour boiling water over the tomatoes and let them stand for two or three minutes. Remove the skins, and set aside to cool. Slice on lettuce leaves, and serve with dressing.

Shrimp Salad.

One pint of shrimps, allowed to boil 20 minutes in salted water. After they have been removed from the stove and are cool, skin them and place on ice. When ready to use, cut them up, mixing with salad dressing. Serve on lettuce leaves.

Egg Salad.

Six eggs put on to boil 20 minutes. Remove and put into cold water, then take off the shells. With a pointed knife, cut the eggs back and forth, lengthwise, thus making it scalloped. Lay on lettuce leaves, and serve with mayonnaise dressing.

One Egg More Salad.

Fry your eggs, but do not let them get brown, using 1 egg to each slice of tomato which must be cut thick, and fried until brown. Spread lettuce leaves on a dish, and place the tomatoes on the leaves with an egg on each slice. For a dressing use 1 tablespoon of melted butte 3 tablespoonfuls of vinegar, and a little salt and pepper. Pour over the salad, and serve.

Green Pea Noodle Salad.

Use peas that have been cooked. Make a batter of 1 cup of flour, 1 teaspoonful of baking powder, ½ cup of vinegar, 1 tablespoonful of sugar, and 1 egg. Mix the peas with the batter, separately, and cook them in a deep pot of hot grease, removing them, when brown, with a fork. Serve with mayonnaise dressing, on lettuce leaves.

I Don't Know Salad.

One cup, each, of string beans, carrots, potatoes, tomatoes, celery, and beets, 2 cups of chicken 2 hard boiled eggs. Chop all together, salting to the taste. Mix with mayonnaise dressing, and serve on lettuce leaves, with a slice of an egg on top.

What Is This Salad?

Six small cucumbers, ½ cup of small green peas, 1 onion, chopped fine. Cut off the ends of the cucumbers, take out the insides, then peal and lay in cold water. Mix the peas and onions with dressing, and place into the cucumbers. Put on the ends again, and serve on lettuce leaves with dressing on top.

Rio Salad.

One cup of chopped beets, 2 cups of chopped apples, 1 tablespoonful of chopped parsley, ½ cup of chopped nuts, all to be chopped separately. Mix together, salting to the taste, and add the mayonnaise dressing. Serve on lettuce leaves, with a little dressing dotted on top.

VEGETABLES

Fried Egg-Plant.

Peel and slice thin, salting each piece and making a pile of it. Put a plate with a weight on top of the pile, and stand aside for thirty minutes. Whip 1 egg, sprinkling in a little pepper. Now dip the egg-plant using 1 piece at a time into the beaten egg, then cracker meal, and fry in deep fat until brown. Serve immediately, as it will get limber if left to stand.

To Cook Lima Beans.

Shell, pick over, and wash, then put them in cold water with a little salt to cook. When tender, remove from the stove, pouring off the water. Add a little pepper, if desired, and butter. Serve hot.

String Beans.

String the beans, breaking off the ends the way they curve. Cut them up, and put on in salted water, if not in a hurry, but if in a hurry wait until the beans are nearly done before salting. It is best to put them on in plenty of time, so that they can be salted at once, as the salt hardens the beans. When nearly done add butter.

Boston Baked Beans.

One pint of beans picked over and washed, then set aside in cold water to swell. After they have swelled, put them on to boil, and before they begin to boil, put a slice of pork in the bottom of the bean jar. Pour your beans in the jar, adding ½ teaspoonful of mustard, a pinch of soda, salt, 1 tablespoonful of vinegar, 2 tablespoonfuls of molasses to the water. Cover the jar, and stand in the oven over night. Let it cook 6 hours the next day in a slow oven, putting in more water, if it boils down. When done, they will be a nice brown all the way through.

Baked Beans.

Wash and pick 1 pint of beans, putting them on to boil with ½ pound of pork, until tender. Put into a baking dish with the pork on top and let it cook for three-quarters of an hour to a nice brown.

Black-eyed Peas.

Pick over carefully 1 pint of peas, and put them on to boil in fresh water. When half done, pour over some cold water. This will make the peas go to the bottom, then take them out putting them in hot water and salt. Fry some salt pork, and pour the grease into the peas. Let them cook until soft. Serve hot.

Left Over Corn.

Cut it from the cob. Put butter into the pan, then the corn, and add 1 gill of water, a little sugar, and a little salt and pepper. It is very nice this way.

Boiled Corn on the Cob.

Put on a pot with water to cover, and add a little milk. Drop in the corn and let boil fifteen minutes. Remove at once, and serve in a napkin.

Roast Corn in the Shucks.

Shuck 6 ears of corn, and remove all the silk. Be sure not to take the shucks apart. Now place the corn back in the shucks, and tie tightly. Put in a very hot oven to bake twenty-five minutes. This is very nice, as none of the sweetness is lost.

Succotash.

Three ears of corn, 1 pint of lima beans. Wash the beans and put them on to boil until tender. Cut the corn from the cob, and add it to the beans. Put in 1 tablespoonful of butter and 1 cup of milk. Let this cook ten minutes longer. Salt to the taste.

To Boil Young Turnip Salad.

The salad must be very young. Cut it off at the roots, and wash in several waters to be sure that it is clean. A good way to test whether it has any grits or not is to put the hand at the bottom of the pan for same. It can be very easily felt, if there. Boil with meat as you would cabbage.

Creamed Cabbage.

Cut up the cabbage as for slaw and wash. Then put it on to boil until tender. Let it boil down to 1 cup of liquor, then add 1 cup of milk and a lump of butter. Thicken to the thickness of cream.

Boiled Cabbage.

Cut up the cabbage pulling the leaves apart. Boil in ham water or salt pork. Drop in a piece of red pepper. Don't let it stand after it has cooked, as it will turn red and get soggy.

Boiled Cabbage with Dumplings.

One head of cabbage cut up and pulled apart. Lay in cold water. Put on a piece of ham or pork to boil, and when it is done, put in the cabbage to boil. Mix 2 cups of southern cornmeal and 1 tablespoonful of lard. Add hot liquor to half of this, finishing it with cold water. Don't have it too soft. Wet the hands with cold water, then shape into balls, and pat down, lightly until an inch thick. Lay them on the top and stick down the sides of the pot. Cover and let boil for ten or fifteen minutes. Do not let them boil longer, as they will come apart.

To Cream Carrots.

Two large carrots, scraped, washed, and cut into strips an inch long. Put on to boil in salted water until tender, then pour off the water. Let 2 tablespoonfuls of butter and 1 of flour cook for five minutes without browning. Add three gills of milk, and let it cook three minutes longer. Pour over the carrots and serve.

Braval Carrots.

Peel and wash 3 carrots, putting them on to boil until tender, in salted water, then remove to one side to keep hot. Put on in a saucepan, 1 cup of water, 1 teaspoonful of butter, a dash of salt and pepper, 1 teaspoonful of celery powder, 1 teaspoorful of sugar, 1 teaspoonful of Worcester Sauce. When this has boiled thicken with flour and water to the thickness of cream. Add to the carrots.

Carrot Croquettes.

Boil 4 small or 1 large carrot until tender. Drain and mash fine, adding 1 tablespoonful of butter. Cream and salt and pepper to the taste. Add 1 tablespoonful of flour and 1 tablespoonful of baking powder, also 1 teaspoonful of sugar. When this has gotten cold, whip in 1 egg, well. Drop by the spoonsful in deep fat, frying until brown. Serve hot.

Creamed Radishes.

Cut off the tops and roots then wash them. Put on to boil in salted water until tender. Drain the water off and serve with sauce as you would in creamed beets.

Big Hominy.

One pint of dried corn put down to soak over night with a pinch of soda in the water. Wash it good, in the morning, taking off all the husk that can be gotten off. Put on in salted cold water to cook until tender. Fry some salt pork, and after removing the meat place the hominy in the pan to cook for five or ten minutes. It can also be fried in butter, if preferable. Serve hot. Milk and sugar may be used with this.

To Fry Fresh Corn.

Pick out all the silk, and cut it from the cob. Place corn in a pan, add a little butter, pepper and salt. Let it cook two minutes, then add a little sugar and a cup of milk to 6 ears of corn. Cook two minutes longer to allow the sugar to go through.

Tomato Fly.

Four large tomatoes, 4 eggs, ½ cup of grated cheese, 1 tablespoonful of sugar. Cut off the tops of the tomatoes, taking out the insides and draining. After this chop them up fine. Whip 1 egg, adding salt and pepper to the taste. Mix the egg, chopped tomatoes, and cheese together, and put into the tomato shells. Bake in the oven for thirty minutes. When ready to serve, whip the other 3 eggs and 1 tablespoonful of milk. Scramble them in butter and pile on the top of the tomatoes. Serve at once.

Scalloped Tomatoes.

One can or 2 quarts of tomatoes. Salt and pepper to the taste. Make layer of bread crumbs and a layer of tomatoes until the dish is filled. On the top layer place some thin slices of onion and a little crumbs, then a bit of butter. Let them cook thirty minutes and serve hot.

Fried Tomatoes, No. 1.

Slice the tomatoes an inch thick and dip into flour. Fry in butter until brown. Salt and pepper to the taste.

Fried Tomatoes, No. 2.

Slice the tomatoes as above directed. Dip them into beaten egg, then bread crumbs. Fry in butter and lard, mixed, then lay on a platter and sprinkle with salt and powdered sugar. Serve hot.

Stewed Tomatoes.

If the tomatoes are fresh ones, pour hot water over them and skin. Cut them up in a pot with a piece of butter. Salt and pepper to the taste, and thicken with bread, or flour and water, mixed.

Stuffed Tomatoes.

Wash 6 large tomatoes. Cut off the tops and scoop out the insides, mixing with them 1 cup of bread crumbs and ½ cup of chopped chicken or fresh pork. Salt and pepper to the taste. Refill the skins and place the tomatoes in a pan containing 1 cup of water. Let them cook for thirty minutes. Put little dots of butter on the top, before placing in the oven.

Peas and Carrots.

If the peas are fresh, cook them until half done, then cut the carrots into small dices, and mix them with the peas. Cook until tender. Add 1 cup of milk and a small piece of butter to it. Thicken with a little flour and water, to the thickness of cream.

Scalloped Carrots.

Scrape and wash, then cut crosswise, 1 pint of carrots. Put them on in 1 quar of water, letting them boil down to ½ cup of liquor. Add 3 tablespoonfuls of vinegar, leaving enough to mix 1 teaspoonful of flour. Mix the flour to a smooth paste and thicken the boiling liquor, after taking out the carrots. Pour over the carrots, and bake until brown.

Dried Kidney Beans.

Pick over 1 pint of beans, wash and put on in cold water. Stand them where they will cook slowly. Drop in a ham bone, and if they are not salty enough, add a little salt. These are very nice.

Beets Served with Butter.

Boil the beets, then slice them while hot. Add the butter, and serve. (They must be skinned before slicing.)

Beets Served Cold.

Boil the beets, then take off the skins and cut into little dices. Add 1 cup of vinegar, pepper to the taste, 3 teaspoonfuls of sugar, 2 sticks of cinnamon. Cover and let them stand for five minutes. Remove from the stove and put aside to keep cool until ready for use.

Creamed Beets.

Let 6 small beets cook for two hours, then put cold water over them, removing the skins, and cutting into little dices. Take 1 tablespoonful of flour and 2 tablespoonfuls of butter, and put on to cook a little. Do not let it burn or even brown. Add 1 cup of milk and let it cook two minutes, stirring constantly. Pour this over the beets, and serve hot.

Stewed Egg-plant.

Prepare the egg-plant as you would for frying. Boil 1 pound of pork chops until tender, then cut the meat into small pieces. Make a layer in the pot of meat then egg-plant, repeating until all has been used. Spread on each layer, a little flour and pepper, also salt, if necessary. Slice 1 green pepper, and put it on the top layer, now cover and cook until done. This is a very fine dish.

Stuffed Egg-plant.

Bake 1 egg-plant until soft. Cut a hole through it, taking out the inside. Mash this fine adding 1 large tablespoonful of butter, ½ cup of cracker crumbs, and salt and pepper to the taste. Refill the plant, and bake for twenty minutes. Serve hot.

Miss Mat Tomatoes.

One can of tomatoes, 1 pint of corn, 1 tablespoonful of butter, 1 teaspoonful of salt, 2 tablespoonfuls of sugar. Take the seeds out of 2 green peppers and rinse them off. Slice and fry them in a little of the butter, being careful not to let them burn. Let the tomatoes cook for five minutes, putting in the salt. Add the corn and peppers, and let it cook for five minutes more. Serve hot. This is very nice.

Stuffed Potatoes.

Bake 6 large potatoes. When soft, cut off the tops and remove the insides. Mash with 1 tablespoonful of butter, then add ½ cup of finely chopped chicken. Refill the skins and stand in the oven for twenty minutes.

Stuffed Potatoes with Onions.

Bake the potatoes and remove the insides as stated above. Grate 2 onions, and cream the juice and 1 tablespoonful of butter with the insides. Add pepper and salt to the taste. Refill the skins, and bake in the oven twenty minutes.

Potatoes au Gratin.

Cut the potatoes into dices, and put on to boil until tender in salted water. When done, drain off the water and make a white sauce. Stir all up together and pour into a greased baking dish, making a layer of potatoes then cheese. Put some cracker crumbs on the top layer, and bake to a light brown.

Newquarre Potatoes.

Peel and wash 4 large potatoes. Cut into odd shapes and boil until soft, then pour off the water. Mix 1 cup of flour, 1 egg, salt, pepper, 2-3 cup of milk and 1 teaspoonful of baking powder. Dip the potatoes in the paste, and fry in a deep pot of fat to a nice brown

The King of Potatoes.

Peel and wash 6 small or 3 large potatoes, and put on to cook until soft. Pour off the water when done, and mash with a large piece of butter. When cold, add 1 egg then beat hard. Make into oblong cakes, and fry in a deep pot of fat to a golden brown.

Scalloped Potatoes.

Peel, wash, then slice enough potatoes to fill the dish in which they are to be cooked. Place into layers of potatoes, salt, pepper, and a little flour, adding pieces of butter to the last one. Cover with milk and bake three-quarters of an hour.

Potato Cakes.

Take 2 cups of cold mashed potatoes, adding ½ cup of flour, a little pepper, and salt, if necessary, and make into round cakes. Be careful not to leave any cracks, for if you do, they will fall apart. Fry brown in deep fat, then drain on brown paper.

Riced Potatoes.

Peel, wash, and boil the potatoes in salted water until done. Put through a potato ricer, and serve at once with chopped parsley sprinkled on top.

Peel large raw potatoes and cut crosswise. Wash and dry then fry slowly until brown. Remove each piece from the frying-pan as it browns, and lay on a dish. When all have browned, place in the oven to stand until they soften. Sprinkle on salt. Serve hot.

Solid Cakes.

Peel 2 large white potatoes, then wash and dry. Grate them and mix with 2 eggs. Salt and pepper to the taste. Make into thin cakes, and fry slowly in butter. If fried too fast, the potatoes will not be done. Serve with butter.

This is very nice for luncheon.

Potato Rosque.

Four green peppers, 1 pint of tomatoes, ½ cup of rice, 2 onions, 1 pound of liverwurst, 2 large or 4 small potatoes. Wash the peppers and take out the insides. Wash the onions, and cut them up, also the peppers. Now wash the rice and put all on together with the tomatoes, adding 1 pint of water. Cook until half done, then add the potatoes and liver. Salt to the taste, and let cook until done. Serve as a vegetable.

Saratoga Chips.

Slice 7 potatoes very thin and dry them off after washing. Drop into a deep pot of fat, and fry to a light brown. Take out of the pan and drain on brown paper. Salt, and serve hot or cold.

Creamed Potatoes with Onion.

Peel, then wash 3 large or 6 small potatoes, and put on to boil in salted water. When tender, mash adding a lump of butter and cream. Grate 1 large onion in the potato, creaming until light. Put in some salt, if needed.

White Potatoes.

Bake the potatoes in their jackets until soft. Remove from the oven. Cut straight, then crosswise. Squeeze with the fingers. They will burst. Brush with butter, and serve.

French Fried Potatoes.

Peel then wash the potatoes, cutting into long strips and drying. Fry in a deep pan of fat to a brown. Remove from the pan when done, and drain on brown paper. Serve hot.

Potato Groth.

Peel 6 large potatoes. Wash and cut 5 as for French fried, but large and put in a pot of salted water. split the sixth potato into three parts and lay it on top of the others to boil until just done. Then pour off the water, take out the three pieces and leave the others covered. Mash the 3 pieces, add a large tablespoonful of butter, cream until light, add a cup of cream and a little parsley. Stand over hot water, but do not boil until ready.

Scrambled Sweet Potatoes, No. 1.

Chop cold boiled potatoes until fine. Whip 3 eggs and ½ cup of milk. Add the potatoes, stirring until well mixed. Salt to the taste, and serve hot.

Sweet Potatoes Fine.

Boil 6 small sweet potatoes, skinning them when tender. Brown in 1 tablespoonful of lard, removing them from the frying-pan, and placing them into another. Sprinkle with sugar, and pour 2 tablespoonfuls of brandy over them. Cover tight and stand aside for twenty minutes. Serve hot.

Sweet Potato Stew.

Peel 2 large potatoes, cutting them up, and putting them on to boil. Fry 3 slices of salt pork, and put the grease of same in the pot with the potatoes. Pepper and salt to the taste. Cook longer, until the water becomes thick. Serve hot.

This is very nice for lunch.

Sweet Potato Boats.

Bake 3 large potatoes. When done, remove from the oven and take out the insides. Mash with 2 tablespoonfuls of butter, and 1 teasponful of sugar. Cream and add the yolk of 1 egg. Put this back into the skins, returning to the oven for twenty minutes. Serve hot.

One potato will make 2 portions.

Sweet Potatoes Fried Raw.

Peel, slice, and sprinkle with a little salt. It is best to fry them in ham, lard or pork fat. When tender, serve hot.

This is nice for lunch.

Scalloped Sweet Potatoes.

Boil then slice 3 large potatoes. Put in the dish, making a layer of potatoes and a little sugar. Finish with sugar, then pour over milk. Bake for thirty minutes. Serve hot.

Split Sweet Potatoes.

Boil 3 large potatoes until tender. Split them and put into a pot which is standing over boiling water, to stand for a while, adding bits of butter. Serve hot.

Baked Sweet Potatoes.

Wash and dry your potatoes, then lay them in a hot oven to bake thirty minutes. Serve hot with butter.

Wonder Sweet Potatoes.

Boil 6 potatoes until soft, then split them once. Put in a plate, a cup of granulated sugar, and dip the potatoes in it. Fry in a buttered pan, being careful not to let them burn. The sugar forms the brown. Don't use too much butter. Place in a double boiler to keep hot until ready to serve.

They are very nice for dinner.

Potato Marbles.

Take raw potatoes and peel them. Wash, dry, then cut into little balls. Fry in deep fat to a light brown color. Serve with fish entrees.

German Fried Potatoes.

Slice cold boiled potatoes crosswise, and fry in a little butter until brown.

Sweet Potato Biscuits.

Two eggs, 3 cups of flour, 1½ cups of potatoes, 3 teaspoonfuls of baking powder, 1 teaspoonful of salt, 2 tablespoonfuls of butter, 2 gills of milk. Boil the potatoes until soft. Mix the flour and powder together. Beat the eggs until light. Mash the potatoes fine, and stir in the milk and eggs. Add the flour to this. Roll out an inch thick, and cut with a biscuit cutter. Bake twenty-three minutes.

This amount will make 27 biscuits.

Scrambled Sweet Potatoes No. 2.

Use potatoes that have been freshly cooked. When they have boiled until tender, peel them and chop fine. Put into a pan with 2 tablespoonfuls of butter and fry for two minutes. Do not let them get brown. Whip 4 eggs with ½ cup of milk, add a dash of pepper, salt, and 1 teaspoonful of sugar. Be sure to whip this good. Now put in the potatoes and cook until the eggs have set. Serve hot.

Parsnip Balls.

Put on 3 parsnips to boil until tender. Peel and mash with 1 tablespoonful of butter. Cream them well, and add 2 tablespoonfuls of flour and ½ tablespoonful of baking powder. Add 1 egg and cream good together. Make into balls, and fry in deep fat to a golden brown. Serve hot.

Scalloped Parsnips..

Boil 3 large parsnips until tender. Peel and slice, filling a quart dish 2-3 full. Beat together 2 eggs and 2 cups of milk. Add a pinch of salt, and pour over the parsnips. Stand the dish in a pan of water, and cook until set and a light brown color. Serve hot.

Fried Parsnips.

Boil as many parsnips as you like until tender. Peel and cut the parsnips crossways. Dip in a batter made with 1 egg, ½ cup of flour, 1 gill of milk, ½ teaspoonful of baking powder, and a little salt. Dip each piece in the batter, and fry in deep fat. Serve hot. This is very nice for dinner.

Asparagus.

Cut off the ends and tie together. Put on to boil twenty minutes. Serve with a white sauce or with 2 tablespoonfuls of butter, ½ cup of milk heated together, but not allowed to boil. Pour over the asparagus.

Potato Not-to.

Four green peppers, 1 pint of tomatoes, ½ cup of rice, 2 onions, ½ pound of liver-wurst. Remove seeds, and cut up the peppers, then fry them with the onions. Don't let them brown. Remove from the pan, and put into a pot with the tomatoes and 2 cups of water. Salt and pepper, then add the rice and potatoes which are to be cut into dices. A small piece of butter may also be put in. Allow to cook slow until all is done, then skin the liver-wurst, Drop into pot until it is ready. Serve hot as a side dish.

Squash.

Take a small squash and peel it, removing the seeds. Put on to boil in salted water, until tender. Take out of the pot, pressing out all the water. Mash fine, adding salt, pepper, and butter. Serve hot.

Mangled Onions.

Peel and wash 6 large onions, letting them boil until tender, in salted water. Pour off the water, and set aside to keep hot. Make a sauce. Take 2 tablespoonfuls of flour, and 2 tablespoonfuls of butter and put it in a pan over the fire to cook for five minutes. Do not let it brown. Add 1 pint of milk, allowing it to cook three minutes. Place the onions in a dish, and pour over the sauce. Cook thirty minutes in a slow oven. Serve hot.

Onions.

Peel and wash 8 large onions, and put them on to boil until tender. Make a sauce. Put in the pan 2 tablespoonfuls of butter, 1 tablespoonful of flour, salt and pepper to the taste, and let it brown. Add 1 cup of vinegar and water mixed. Cook until it becomes the thickness of cream, then put in 1 teaspoonful of sugar. Pour over the onions and serve hot.

Cauliflower.

Remove the green, and stand aside in cold water until ready for use. Boil twenty minutes or until done. Depends on the size of the cauliflower how long it has to boil before it is done. Serve with a drawn butter sauce, after draining off the water. The sauce can be made with ½ cup of milk and a piece of butter.

Baked Cucumbers.

Six medium size cucumbers. Peel and split, taking out the insides. Chop this fine, adding ½ cup of bread crumbs and a large tablespoonful of butter. Salt and pepper to the taste. Add to this 2 beaten eggs. Stuff the cucumbers, tying them together. Roll in beaten egg, then cracker meal, and lay in a pan with 1 pint of water. Put a piece of butter on top of each. Baste occasionally, cooking in a slow oven, one hour. Serve hot.

Fried Cucumbers.

Peel the cucumbers then dip them first in beaten egg, and next cracker crumbs. Fry very crisp. (They must be cut into thin pieces.) Sprinkle over a little salt and pepper, and dust with a little powdered sugar. Squeeze on a little lemon juice and serve hot, or they may be served cold on lettuce leaves, with dressing.

Parsnips Creamed.

Two small parsnips peeled and cut into dices. Cover over with water and boil until tender. Leave about 1 cup of liquor in the pot, and add 1 tablesponful of butter, a very little salt, and 1 cup of milk. Cook to the thickness of cream. Serve hot.

Sauerkraut.

Take 1 pound of fresh corned pork and wash it. Scrape off the rine and rinse well, then put it on to boil. When nearly done, add the sauerkraut, letting it cook for thirty minutes. Serve with frankfurters.

Parsnips Creamed with Oysters.

Peel and cut up the parsnips. Wash and put on in salted water to boil until tender. Pour off the water and add 1 cup of milk, then put in the oysters. When they have curved up on the ends, thicken with flour and water, mixed. Salt and pepper and put in a piece of butter. Serve hot.

To Cook Spinach.

Pull apart, and wash thoroughly until there is no grit left in the bottom of the pan. Put the spinach on in boiling water, letting it cook for twenty-five minutes. When done, drain and chop fine. Add some butter and serve with hard boiled eggs.

Mock Spinach.

One quart of spinach, 3 large carrots, 3 onions. Wash the spinach, cutting all up together and boiling until tender. Salt to the taste, adding a little red pepper. Drain off the water, and put in a spoonful of butter. Chop fine and serve hot.

Spinach Pudding.

Use cooked spinach, 2 eggs, 2 cups of milk, and salt and pepper to the taste. Mix the eggs, milk, salt and pepper, and put half of it at the bottom of the pan. Now put in the spinach, then pour over the rest of the mixture and bake until set. Serve as a hot vegetable.

Spinach Creamed.

Wash and cook the spinach until tender. Grind it fine, then add 1 cup of milk or cream and butter.

Take spinach that has been cooked and lay it in a buttered dish. Place eggs on top, then bake until the eggs have set. Serve hot with a bit of butter.

Boiled Onions.

Peel and wash 6 large onions, being careful not to break the skins. Let them boil one hour or until tender. When done pour off the water. Melt 2 tablespoonfuls of butter and ½ cup of milk together with a dash of salt and pepper. Pour this over the onions, and serve hot.

Fried Onions.

One quart of onions, 2 tablespoonfuls of butter or pork fat. Put this in the pan. Peel the onions, then wash and slice them into the pan. Add 1 gill of water. Cover tight, and let cook until tender. Uncover and add salt, pepper, and 1 tablespoonful of sugar. Cook again with the cover off until dry, but not too dry. Serve hot.

FOWL, STUFFINGS, Etc.

Fricassee Chicken.

Boil the chicken whole, or cut up, putting it on in salted water. When it is done, skim off ½ cup of grease, and let it get cold. Cream the grease and 2 tablespoonfuls of flour. Take enough of the broth to make gravy in a small pan, and thicken it with the flour, but do not let it boil. Serve on fresh biscuit or with dropped dumplings.

Cold Mince Juice or Turkey.

Pick over the turkey that has been left, getting all from the bones. Put 1 tablespoonful of butter, and 1 tablespoonful of flour into the pan to brown. Now add the turkey, letting it all cook until it gets thick. Put in the turkey with a little salt and pepper, and let it cook about five minutes more, if necessary. Serve on toast or biscuit.

Broiled Chicken.

Pick over the chicken, then singe it, to get off all the hairs. Wash it well, then dry. Put it on a broiler, and let it stay until it gets a nice brown color, then turn over and brown the other side. Be careful not to let it burn. Salt and pepper, and put a large piece of butter on top, placing it in the oven for fifteen minutes. Serve hot with whipped cream.

Curried Chicken.

Pick, disjoint, and wash the chicken. Fry it brown in butter, 1 tablespoonful of vinegar, 1 teaspoonful of curry powder, and 2 sliced onions, salt and pepper to the taste. Pour over the chicken 1 pint of water, covering it tight, and placing to one side to cook slowly for one hour. Serve with hard boiled eggs and chopped parsley. Thicken the gravy.

Fried Chicken.

After disjointing the chicken, wash it thoroughly and put it into a pan, sprinkling over a handful of salt, and sprinkling on pepper. Stir around, until the salt has gone through. Into another pan put 1 pint of flour, then 4 or 5 pieces of chicken. Put 1 cup of lard into the frying pan, and when it is hot, put in the pieces of chicken, after dipping them in the flour. Cook slowly until brown, then put into a pan, covering it, and let it steam for twenty minutes. Make a gravy and serve.

Jellied Chicken.

Boil the chicken until it drops apart, adding a very little salt, as there will be but little water left. Take the chicken out of the pot, and after removing the bones, return it, adding 1 tablespoonful of vinegar. Let it cook until it has about 2 cups of liquor, then turn into a dish large enough to hold the meat and liquor. Place a board on top of this with a weight, and stand aside in a cold place for at least twelve hours. Serve sliced.

It is a nice dish for luncheon or tea.

Chicken Pot Pie, No. 1.

After disjointing and washing the chicken, put it on in a pot of salted water to cook until tender. Make a puffed paste, rolling it out thin and cutting into little squares. Make a layer in the pan of paste, then chicken with a dash of pepper on top, doing this until all has been used. Add the liquor, and cover, letting it cook for twenty minutes. Do not let it burn.

Chicken Pot Pie, No. 2.

Cook the chicken as directed in No. 1, only add dumplings, and thicken the gravy.

Broiled Quails.

Pick the quails, wash and dry. Broil to a nice brown, salting and peppering to the taste. Lay bits of butter over them and put into the oven for a while. Serve, garnished, on toast.

Chicken Croquettes.

Two cups of chicken, 2 tablespoonfuls of flour, 1 tablespoonful of baking powder, 1 egg. Mix the flour with the ground chicken and baking powder, salting and peppering to the taste. Add 4 tablespoonfuls of milk, mixing and shaping the croquettes with the hands. You can shape them easier, if you wet the hands in cold water. Fry in hot grease.

This quantity will make 7 croquettes.

Welsh Rarebit.

One-half pound of cheese, 1 tablespoonful of butter, 1 tablespoonful of catsup, a dash of cayenne pepper, 1 pinch of mustard, 1 saltspoonful of salt. Grate the cheese and add with the other ingredients. Put into a double boiler to cook until thick. Toast some bread to a golden brown color, and butter. Serve the welsh rarebit on toast.

Turkey Stuffing.

One quart of bread crumbs, 1 large tablespoonful of butter, a little salt and pepper, 1 tablespoonful of thyme. Mix all thoroughly. It is now ready for use.

Potato Stuffing.

Two large potatoes, peel, wash, and put on to cook until soft. Mash with 2 tablespoonfuls of butter, creaming well. When cold, beat in ½ cup of milk until light, now add 1 egg and whip again. Put in some onion juice and salt and pepper to the taste. It is now ready for use.

Stuffing for Goose.

One quart of bread crumbs, 2 onions chopped fine, 1 teaspoonful of thyme, salt and pepper to the taste, and a small piece of butter. Mix together, and it is ready for use.

ROASTS, FRIES, Etc.

Roast Rabbit.

Clean the rabbit, splitting it down the front, wash. Salt, and pepper ½ pound of sausage meat, and mix with sufficient bread crumbs to make a dressing for stuffing the rabbit. Pin the rabbit together, and roast two hours, basting often. Make a gravy, and serve hot.

Hamburger Roll.

Add to 2 pounds of hamburger steak, 1 onion, 1 tablespoonful, each, of thyme, parsley, chopped fine, sage, flour, and salt and pepper to the taste. Shape into a large roll and lay in the pan with 1 pint of water, adding a piece of butter. Bake in a hot oven, thirty-five minutes. Serve with a thickened gravy.

Steak Flammer.

Get two steaks of the same size, 1 raw potato, 1 cup of bread crumbs, 1 large tablespoonful of butter, 1 green pepper, 1 onion. Chop the onion and pepper together, also the potato. Mix with the butter and bread crumbs, and add a little salt. Put this in the steaks. pinning them together to hold the filling. Put in a pan with 3 cups of water and 1 teaspoonful of curry powder, and cook one hour and a half, basting constantly. When done, serve hot with Mexican dressing.

Broiled Beef Kidney.

Two kidneys, split, and run a toothpick through them. Wash, dry, then lay on an iron and broil. Salt and pepper and put them in the oven in a pan for fifteen minutes. Serve with butter. Very nice.

Smothered Beef Kidney.

Split the kidney and take out the hard parts. Wash, then salt and pepper. Dip it in flour and put in a pan containing 1 tablespoonful of drippings to fry, but do not let it brown. Cover it and stand it where it will only steam done, which will take about twenty minutes. Serve hot.

To Broil a Steak.

Put a steak on the broiler, turning it constantly, so it won't burn. When brown, place on a dish with bits of butter on top. Place in the oven until the butter melts. It is now ready to serve.

Steak and Onions.

One quart of onions, peeled, washed, and cut up in a frying-pan with a large spoonful of butter. Let this stand on the back of the stove, and add salt and pepper, also a saltspoonful of sugar. Now cover to cook until tender. Broil your steak, and serve hot with the onions layed over it.

Beef Balls.

One pound of ground beef, ½ pound of fresh pork. Salt and pepper to the taste. Now make into balls or cakes, and fry until well done. If a little sage is mixed with it, before shaping, you will find that they taste much better.

To Broil a Veal Cutlet.

Rub soft lard over the cutlet, and lay it over the broiler, broiling each side until brown. Salt and pepper, and place in the oven until ready to use, placing bits of butter on top.

Smothered Veal Cutlet.

Broil it quickly, and lay in a pan. Cut up onions and put over it, also ½ cup of tomato juice, ½ teaspoonful of sugar, and salt and pepper to the taste. Cover, and let stand in the oven until the onions are done.

Veal Cutlet Fried.

Gash the sides and ends, and salt well. Dip in cracker meal, and fry in hot lard. Also have 1 large spoonful of water. Cover and stand in the oven fifteen minutes.

Veal Cutlet Fried in Egg.

Salt and pepper the cutlet. Beat up 1 egg and after dipping the cutlet in same, put it in the cracker meal. Fry in ½ lard and ½ butter until a nice brown. Fry slowly, as it will burn very quickly.

Fried Veal Chops.

Salt and pepper the chops, and dip them in beaten egg, then cracker meal. Put 2 tablespoonfuls of lard or white drippings into the frying-pan to get hot. Now lay in the chops and cook slowly until brown, as veal must be well done. Serve hot, plain, or with gravy or sauce.

Fried Liver with Gravy.

Take 1 pound of liver, sliced, and remove the skin. Salt and pepper it, then dip it into flour. Fry some salt pork, then place the liver in same to cook until brown. Take the liver out, and put 1 tablespoonful of flour in the pan, letting this get brown. Now add 1 pint of hot water, salt and pepper to the taste. Put the liver back into the pan to cook until very tender. Serve with the salt pork.

This is very nice.

Liverwurst Served with Rice.

One cup of rice, ½ pound of liverwurst. Cook the rice in salted water until soft. Drain off the water, and mix with 1 tablespoonful of butter, and pepper to the taste. Skin the liverwurst, and place in the frying-pan with butter. Stir it up, mixing in the rice, and let it fry just a little. Fry a tomato and serve it on top. Garnish with parsley.

This is very nice for breakfast or lunch.

Broiled Pork Chops.

Lay on the broiling irons to cook until brown on both sides. Put into a pan, and sprinkle with salt and pepper. Cover, and let stand in the oven for twenty minutes. Serve hot.

To Roast Beef.

The length of time for it to cook, depends upon the size of the meat. Four ribs require two and a half hours, in a good oven. It can be served with the dish gravy, or thickened gravy.

Beef Olive.

Roast 4 ribs of beef one and a half hours. Do not let it get brown. Take it out and cut the ribs apart. Return the beef to the oven, adding ½ cup of sherry, 1 teaspoonful of sugar, and cut up and put over beef ½ cup of olives. Let all steam for half an hour, the thicken the gravy with a little flour.

Warmed Over Roast Beef.

Put into a frying-pan, 1 tablespoonful of butter, 1 teasponful of flour, 1 teaspoonful of curry powder, ½ cup of water, and salt and pepper to the taste. Slice and put in the pan, allowing it to cook ten minutes. Serve hot.

This is very nice for lunch.

Mince Beef on Toast.

Chop or cut roast beef very fine, and put it in 1 pint of water (if you have 1 pint of meat). Salt and pepper to the taste, and put a piece of butter in the pan. Let it cook until nearly dry, then sprinkle in a little flour, but don't thicken much. Serve on toast.

Pot Roast.

Wipe off the meat and salt and pepper. Put it in the pot, being sure to let all sides brown evenly. Slice 1 large or 2 small onions in the pan and fry brown. Add to the meat, also 1 bay leaf. Half cover with water, then cover tightly and let it cook until the meat is tender. Thicken the gravy, and serve hot.

To Boil Beef Tongue.

Wash a 6 pound tongue and put in the pot, covering it with cold water. Let it cook an hour and seventeen minutes from the time it begins to boil. It must boil steadily, or else it won't get done in this time. When done, let it get cold in the water it was cooked in. Skin and serve cold or hot with mustard.

Corned Beef Balls.

One pint of corned beef, ground. Peel, wash, and boil 1 large potato until tender. Drain the water off when it is done, and mash with 1 large tablespoonful of butter, salt and pepper. Cream it light, then add 1 egg. Now put in the beef and make into balls. Rub a very little flour on the hands and put it on the balls. Fry in deep fat to a light brown color. Serve hot.

Corned Beef Croquettes.

To 1 pint of corned beef and 1 onion ground, add 1 egg, 1 tablespoonful of flour, and ½ teaspoonful of baking powder. Add enough water to make it soft enough to shape into croquettes. Fry in deep fat. Serve hot.

Corned Beef Hash.

Cook 1 pound of corned beef, and let it get cold; also cook 4 large potatoes, and let them get cold. Grind all together with 2 large onions, and put the meat into a pan with a littld drippings, adding 1 cup of milk, or beef water, or plain water. Cook twenty minutes. Serve hot.

Lamb Croquettes, No. 1.

Grind the lamb, and mix it with 1 egg, 2 tablespoonfuls of flour, ½ teaspoonful of baking powder, salt and pepper to the taste, and just enough milk or water to be able to shape the croquettes. Fry in deep fat. Serve hot.

Lamb Croquettes, No. 2.

One cup of milk, 1 tablespoonful of flour, adding enough water to make it thin enough for pouring. Put in 1 piece of butter, and salt and pepper to the taste. After this has cooked a little, stand aside to cool. Grind the lamb, and put it in the sauce. Shape it oblong, and dip in beaten egg, then cracker crumbs. Now fry in deep fat. Serve hot.

To Fry Lamb Chops.

The chops should be cut an inch thick. Put 1 teaspoonful of lard into the frying-pan, and when hot, lay the chops in to brown. While one side is browning, salt the other, but do not pepper, as it changes the flavor of the meat. Keep hot until ready.

Lamb Chops with Peas.

Broil or fry the chops. Cook the peas, leaving a very little liquor. When the peas are done, place the chops in the centre of a platter, and pour the peas around them. Garnish with parsley. Serve hot.

Fricassee Tripe.

Wash 1 pound of tripe, and cut it into little dices. Put it on to cook for thirty minutes in 1 pint of water. After it has boiled, add a piece of butter, then pour in 1 cup of milk, allowing it to cook ten minutes longer. Thicken with a little flour and water, mixed. Salt and pepper to the taste, and serve hot. It may be served on toast.

To Roast Veal.

Take a leg of veal weighing about 5 pounds. Wash it, and put it into a pan containing 2 quarts of water. A piece this size will take one hour and twenty minutes to cook done. The larger the piece of meat, the longer it takes to cook. Veal must be cooked well done. When it has finished cooking, thicken with flour. If flour has been put on top of the meat when placing it in the oven, knock it off until all the meat is brown, then baste. Skim off the gravy that it has made.

Smothered Pork Chops.

Salt and pepper the chops, then lay in a pan over which cut up an onion. Sprinkle a tablespoonful of flour over them, and add 1 cup of water. Cover and stand in the oven until tender. Serve hot.

Fried Pork Chops.

Salt and pepper the chops. Let the pan get hot with some lard in it. Rub some sage until fine, and add it to the chops, frying them slowly to a nice brown. If you wish, brown a little flour in the pan, after removing the chops, then add a little water, making a gravy. Serve hot.

Roast Loin of Pork.

Wash, salt and pepper the meat, and lay it in a pan. Put on the top as much flour as possible, and add 1 quart of water. Let it cook until it feels tender when stuck with a fork. Make a gravy and serve hot, or slice and serve cold.

Roasted Pork Tenderloins.

Wash, salt and pepper. Make a stuffing as for chicken, putting in sage instead of thyme. Fill where split, and pin the sides together. Lay in a roasting pan with 1 quart of water, letting it bake one hour. When nearly done, core an apple, peel it, then slice over the top of the meat. When brown and tender, take the meat out of the pan and thicken the gravy. Serve hot on a platter.

Pork Pot Pie.

Take 2 pounds of pork chops and put them on to boil. When nearly done, take out all with the exception of enough to cover the bottom of the pot. Make a puff paste, rolling it thin and cutting into strips. Put a layer of paste and a layer of pork until all is used. Sprinkle a little flour on the top layer. Be sure to salt and pepper. This is to cook twenty minutes longer. Serve hot. Very nice.

Stuffed Fresh Ham.

Take a fresh ham and remove the bone. Mix up 1 cup of bread crumbs, 1 tablespoonful of butter, sage, salt and pepper to the taste. Stuff the meat, adding enough water to reach the meat. Bake for three hours in a slow oven, basting constantly. Skim off the grease, and make a thickened gravy.

Simer Nar Ham.

Take 1 slice of ham and lay it in a pan of warm water for ten minutes. Take it out and after drying, cut into parts, and rub it over with curry powder. Put into a pan having some butter and cook three minutes in the oven. Take out of the oven, and break an egg on each piece. Now put back into the oven to remain until the eggs have cooked. Baste the eggs. Serve with gravy.

Baked Salt Ham.

Wash, then lay in a pot of cold water to boil three hours, if it is very large. Take out of the pot, and remove the skin. Now stick full of cloves, and sprinkle over with sugar. Put in the oven for thirty minutes to brown. Serve cold or hot.

Fried Ham and Eggs.

Cut the ham an inch thick, and lay in a pan of hot water for ten minutes. Remove from the pan and dry. Now put a piece of lard in the pan to get hot, then put in the ham to fry brown, but not dry. Fry your eggs and lay on top of the ham. Garnish with parsley and serve hot.

To Fry Sausages.

First wipe the meat off with a clean, damp cloth. Stick full of holes, to keep them from bursting when cooking. Lay in a cold frying-pan to cook slowly until done. A gravy can be made to serve with them, if desired, by browning a little flour, and adding hot water, after removing the sausages. Salt and pepper to the taste.

Memorandum Stew.

One pound of pork chops, ½ pound of lean beef, 2 green peppers, 2 large or 3 small sweet potatoes, ½ cup of tomatoes, 1 cup of corn, 2 quarts of water, 1 teaspoonful of sugar. Wash the meats, and put them on to boil. When they are half done, add the vegetables, cooking until tender. Put in drop dumplings, and cover the pot, allowing it to cook fifteen minutes. Do not remove the cover until the dumplings are done, for they will fall if you do.

Souse.

One hog head and 4 hog ears. Singe and scrape off all the hair. Split and clean well, washing it. Put on to boil 1 pint of vinegar, 3 quarts of water, 4 bay leaves, a little salt. Let the meat cook until it falls apart, then take out of the pot, removing all the bones. Return to the pot, and let it boil down to 1 pint of water, then it will jell. Just before removing from the stove, add ½ cup of sugar. Turn into a pan, not a tin one. Serve cold, sliced.

Frankfurters Boiled.

Wash off, then place in a pan with enough water to cover them. Let them boil five minutes, then stand aside in the water to keep hot until ready for use.

EGGS AND OMELETS

To Boil an Egg.

A soft boiled egg must have boiling water. Drop the egg in and let it boil three minutes. The white will be a jell, and the yolk will be hot. It will be a trifle harder, if boiled half minute longer.

A Very Soft Boiled Egg.

The water must be boiling. Drop in the egg, and let it boil two minutes. The white will not be quite a jell, but the yolk will be hot.

A Hard Boiled Egg.

The water must be boiling, and if allowed to cook ten minutes, the yolk will be mealy.

Poached Egg.

Put on a pan half full of water, salted. Break the egg in a dish, and slip into the hot water. Baste until the white has set. Take out with a skimmer, slip on buttered toast, or it can be served just as it is.

Egg Beon.

Four eggs, 2 cups of milk, 1 cup of grated cheese. Whip the eggs until light. Mix starch in a little milk, stirring in the eggs. Add the rest of the milk, a pinch of baking powder, and then the cheese. Put it in a baking dish, and let cook until set and brown. Serve immediately. This is a nice breakfast dish.

Egg Meney.

Four eggs, ½ cup of rice, 3 large onions. Slice and fry the onions. Cook the rice until tender. Mix all together. Salt and pepper to taste. Use black pepper. Scramble the eggs, putting a layer of each in a baking dish. Mix 1 egg and ½ cup of milk and pour it over the top, then set the dish in the oven to brown quickly. Serve hot.

Poached Eggs with Tomato Sauce.

Take 1 pint of tomato juice after it has been strained and add salt and pepper to taste, also 2 teaspoonfuls of sugar. Cook three minutes, then break the eggs in a saucer. Slip in the sauce, basting all the time while they cook. When done, serve with a little of the sauce poured over them. They are very nice for luncheon.

Shirred Eggs.

Grease the dish that they are to be served in. Break the eggs, sprinkling salt on them, and a small piece of butter. Stand in the oven until set. Serve hot.

Egg Cups.

Four eggs. Whip the whites until stiff. Do not break the yolks. Grease the dish they are placed in. They must be cooked and served in the same dish or pan. Salt and pepper the whites, making four piles, and drop the yolks in the centre. Bake until done, and serve with crisp bacon.

Fried Eggs with Chocolate Brown.

Put in a frying pan, 1 tablespoonful of butter. Let it brown, but not burn. Break in an egg, basting it with the brown butter. When carried to the platter, salt and grate nutmeg over the top. Serve hot.

Creamed Eggs.

Three or 6 eggs boiled hard, and allowed to cool. Make a sauce with 1 pint of milk, 2 tablespoonfuls of butter. Put on the milk, and cream the butter with 1 tablespoonful of flour. Stir in the milk. Cut 4 thin slices of bread, and toast it to a light brown color. Dip them in the sauce, and lay on the platter. Slice the eggs, taking out the yolks. Put the whites on toast, and grate the yolks on top. Sprinkle chopped parsley on the yolks, and serve hot. This is nice for luncheon or tea.

To Fry Eggs.

Put in a pan 1 tablespoonful of lard. When it becomes hot, break the egg in a dish, then slip it into the hot pan. Baste with the hot lard until the egg is set. Do not let it brown. If you like, turn it over to cook on the other side.

Scrambled Eggs.

Four eggs, 1 gill of milk, salt to taste. Whip the eggs until light, then add the milk. Place a piece of butter in the pan, and turn in the eggs. Don't have the pan too hot, and shake it all the time the eggs are cooking, and stir also. Serve hot.

Omelet.

Four eggs, ½ cup of milk, 1 teaspoonful of flour, 2 tablespoonfuls of jelly. Mix the flour and milk together until all the lumps have gone. Whip the whites of the eggs until stiff, and the yolks until very light. Put the yolks with the milk, and whip in the jelly, adding 2 drops of vanilla. Fold in the whites good, and pour into a well greased pudding dish. Bake until firm. Serve at once.

Omelette—(Plain.)

Four eggs, ½ cup of water, salt to taste. Whip the eggs. Have the pan ready to turn in the eggs, then shake, lifting the egg up to let the soft part run under. Now fold it, and cut in small pieces, just large enough to roll in a lettuce leaf. Lay on an entrees plate, and serve cold with boiled dressing.

Omelette with Tomato.

First break the whites in a bowl, then whip until stiff. Drop in the yolks mixed with salt and pepper to taste. Put butter in a large pan and turn in the eggs. Stir until nearly done. Chop up the tomato, straining out the juice. Salt, pepper, and add a little sugar. Put in the omelette, fold, and place in the oven for five minutes or until it is well set (according to the heat of the oven, for if it is not hot, it will take longer than five minutes).

Oyster Omelet.

Make an omelet with 3 eggs, 2 tablespoonfuls of milk, and a little salt, scant, as the oysters may be salty. Whip the eggs, adding salt, pepper, 1 pint of oysters. Put on to get hot, but not to cook, then strain. Put a piece of butter in the frying-pan. The milk is also to be put on with the other ingredients. When the pan is hot, turn in the mixture, and when nearly done put in the oysters and fold. When brown, turn out on a platter and serve hot. Garnish with parsley.

Corn Omelet.

Four eggs, 1 cup of corn, 1 tablespoonful of butter, salt and pepper to the taste. Mix all together with the exception of the eggs which must be whipped, the whites and yolks separately. Put the yolks and whites together, and whip a little more, then add to the corn, etc. It is now ready to be fried or baked in a pudding dish, if preferred, until set. Serve with chopped parsley.

If cooked in the frying-pan, be sure to shake the pan to prevent its burning. It is best to place the pan where it will cook slowly. Serve it rolled. Nice for breakfast or luncheon.

BREAD AND BISCUITS

Ginger Bread.

One cup sugar, 1 cup molasses, ½ cup milk, 2½ cups flour, 1 tablespoonful of each of these spices—ginger, allspice, nutmeg, and 2 eggs. Cream the butter and sugar, adding the spices and molasses, then flour. Mix with teaspoonful of baking powder. Add the beaten eggs, and bake in a loaf in a good oven for thirty minutes.

Cream Ginger Bread.

Cream together not quite half cup of butter, ½ cup of brown sugar, 1 gill of molasses, ½ teaspoonful of baking soda dissolved in 1 tablespoonful of hot water. Add to 1 gill of hot milk, and stir in 1¼ cups of flour to make a soft batter. Bake in shallow pans, twenty-five minutes.

Rye Bread.

One quart of rye flour, 1 pint of wheat flour, 1 tablespoonful of lard, 1 large teaspoonful of salt. Break the yeast cake in 1 pint of luke warm water, add ½ cup of sugar. Now work in the lard if the yeast has come on the top of the water, add the ingredients and enough water to make it soft enough to handle. Set aside to rise until the morning, knead 5 minutes, make into loaves, stand in a warm place to rise. Let it rise as thick again as it was when put in the pan. Bake 40 minutes in a slow oven, when done turn out to cool.

Fried Toast.

Slice stale bread, beat 2 eggs, 1 cup of milk dip in the bread and fry in butter or butter and lard well mixed. Fry to a light brown. Serve with 1 cup of powdered sugar and ½ cup of cinnamon mixed.

Cold Water Corn Bread.

Sift 2 cups of meal, ½ teaspoonful of salt, 1 tablespoonful of lard. Mix with cold water, bake on a gridle, have the bread very thin. Serve hot. Very nice.

Williams Bread.

Take 4 quarts of flour, ½ cup of lard, 1 tablespoonful of salt, 1 yeast cake, 3 pints of water. Add salt, rub in the lard, mix the yeast with ½ pint of the water, ½ cup of sugar, when yeast rises the sugar has been added make a hole in the center of the flour, pour in the yeast and the rest of the water, knead 3 minutes. Let it rise over night in the morning knead 5 minutes, make it into loaves. Bake in a slow oven 30 minutes.

Ho-Cake Corn Bread.

One pint of white meal, 1 cup of lard, salt to taste. Mix all together, then add enough water to make it stiff enough to handle with a spoon. Put on a griddle, let it get hot, grease with lard, have the cakes 1 inch thick. If the griddle is not hot the bread will puff up in the middle before it cooks. When brown on both sides take off the fire. It is very nice to eat with fried fish.

Oat Meal Bread.

Put in a double boiler 1½ cups of oat meal, 1 tablespoon of lard, 1 teaspoon of salt, pour 1 quart of boiling water on the oat meal, cook 20 minutes, remove from fire to cool. Beat one egg light, add to the mixture, put yeast in 1 gill of water, 2 tablespoons of sugar, mix all together, then add flour to make it stiff enough to knead. Put to rise over night, in the morning knead 3 minutes and make out in loaves. Stand in a warm place to rise, bake ¾ hour, then turn out to cool.

Lightning Bread.

One pint of white southern meal, ½ cup of sugar. A little salt mixed with warm water, put this mixture in something air tight, stand in a warm place where it will sour and rise in 24 hours. In the summer time it don't take so long to rise after it has soured Add sugar and 1 egg, 2 tablespoonfuls of butter, have the dough so it will run freely, 1 teaspoon of baking powder. Bake 30 minutes in a hot oven.

Raisin Bread

Three quarts of flour, ½ cup of sugar, 1 quart of water, 2 tablespoonfuls of lard, 1 pint of raisins, 1 cake of yeast. First put the yeast in 1 cup of water, then mix the lard, 2 teaspoons of salt, add yeast and the rest of the water, knead 3 minutes. Set to rise over night, in the morning knead 3 minutes, make into loaves, and set aside to rise when light bake in a slow oven 35 minutes, turn out to cool.

Hardars.

Four cups of flour, 1 tablespoonful of butter, 1 teaspoonful of lard, 1 teaspoonful of salt, 2 apples. Bake the apples dry, stand aside to cool. Whip 2 eggs whites stiff, add ½ cup of sugar, whip again until stiff, then add apples, whip 3 minutes longer. One yeast cake put in a gill of luke warm milk, ½ teaspoonful of sugar. When the yeast rises on the top of the milk, mix with flour, use 3 gills more of milk, let rise over night; in the morning knead well. Make into round shapes, stand aside to rise, brush with a little milk, let rise to the top of the pan. Bake in a slow oven.

French Pan Cakes.

One cup of flour, 1 cup of milk, 1 egg. Beat egg light, add half of the milk, add flour with 1 teaspoonful of baking powder. Mix well, get all the lumps out, add all of the milk, fry on a griddle. Not too hot; when done fill with butter roll thin. Lay on a plate, sprinkle with powdered sugar, have ready a long hot iron make 3 or 4 marks across them. Serve hot with sauce.

The Slide Biscuit.

Four cups of flour, 4 teaspoonfuls of baking powder, 2 tablespoonfuls of lard, 1 teaspoonful of salt, 1½ cups of milk. Mix flour, lard, and powder together, then add milk, roll out half inch thick, butter the top all over. Place them together leaving the buttered side up. Bake in a good oven 19 minutes. Serve hot.

Rusk.

One quart of flour, 1 yeast cake, ½ cup of sugar, 1 grated nutmeg, ½ cup of butter, 1 teaspoonful of salt, not quite a pint of milk. Put the milk and butter, sugar, on the fire and let them get warm, then add the yeast to the ingredients, but do not let them get too warm. Mix the bread and set to rise over night, in the morning roll it out in round balls, lay in the pan, rise very light and bake 22 minutes.

Beaten Biscuits.

Four cups of flour, 1 tablespoonful of lard, 1 teaspoonful of salt. Work in the lard, add cold water to make a stiff dough, beat 30 minutes or until it blisters. Make into small balls, and then mash them flat ½ inch thick. Bake in a slow oven 30 minutes.

To Make a Small Quantity.

Two quarts of sifted flour, 1 large spoonful of lard, 1 heaping teaspoonful of salt, 1 gill of sugar, 1 quart of water, 1 yeast cake. Warm the lard, salt, wet the yeast with ½ pint of the water. When the yeast rises, add to the flour and the rest of the ingredients, knead 3 minutes. Let it rise in a warm place over night, in the morning knead 5 minutes making it into loaves, then let it rise 2 hours. Bake in a slow oven 32 minutes.

PIES, PASTRY, Etc.

Rhubarb Pie.

Wash the rhubarb, and cut into short pieces. Line the pie plate. Mix 1 cup of sugar with 1 tablespoonful of flour. Fill the pie plate after it is lined with pie crust. One layer of rhubarb, then ½ of the sugar, then the rest of the rhubarb, being sure that the sugar is added last Cover with a top crust having holes. Bake in a slow oven for thirty-five minutes.

Rhubarb Tart or Tart Pie.

Cut off the tops and wash. After drying, cut into very short pieces, carefully laying it into a lined pie plate. When the plate is filled, mix 1 cup of sugar with 1 tablespoonful of flour. Stand in the oven to cook until the crust is a nice brown and the rhubarb is done. Remove, and stand aside to cool.

Lemon Pie.

One quart of water, 1 cup of sugar, 2 tablespoonfuls of cornstarch, 2 small lemons, 4 eggs, and 2 pinches of salt. Put on the water. Mix the starch with 1 gill of water, adding to the boiling mixture. Cream sugar and the yolks of the eggs together, then add to the mixture. Grate the rinds and add to the juice. Let stand aside until cool. Whip the white of the egg until stiff, then add 1 tablespoonful of powdered sugar. Whip stiff, and spread on top, then brown.

Williams' Lemon Pie.

Two small lemons, 2 tablespoonfuls of cornstarch, 4 eggs, 2 cups of water, ⅔ cup of sugar. Wash and dry the lemons, then grate the rinds. Add the sugar and cornstarch together. Wet just enough to pour out. Add this to the boiling water, and let cook three minutes. Separate the eggs, leaving one whole. Whip one white stiff, then add the yolks, and whip again for three minutes. Add to the boiling mixture. Cook three minutes longer, then add juice and grated rind. Stand aside to cool. Whip whites for the top, and bake with an under crust.

Lemon Cream Pie.

One and one-half pints of milk, 1 cup of sugar, 2 gills of lemon juice, 3 tablespoonfuls of cornstarch, 3 eggs, and a pinch of salt. Put the milk on to boil. Grate the rind of two lemons, mix it with the sugar and cornstarch. Add this to the milk, and when it becomes thick, remove from the fire. Add the lemon juice. Bake the crust first. When all is cold, whip the white of the eggs stiff with 2 tablespoonfuls of powdered sugar. Spread over the top, and return to the oven to brown.

Pineapple Pie.

One pineapple, 1 cup of sugar, 1 tablespoonful of butter. Line the pie plate, then peel the pineapple, taking out the eyes. Rinse it off and cut into small bits. Add 1 teaspoonful of flour with the sugar, and sprinkle it over the pie. Then butter, putting on the top crust, crimp the edge. Stick the top with holes, and bake in a slow oven for half an hour. Serve cold.

Williams' Apple Pie.

Line the plate. Fill half full with sliced apples, sprinkle ½ cup of sugar and a little cinnamon over it, then put in more apples, using 1 cup of sugar, fill the plate, using all the sugar, sift on a little more cinnamon, and lay on another bit of butter. Cover with the crust and bake in a good oven for thirty minutes.

Cream Apple Pie.

Cook apples enough to make 2 cups. Put them through a hair sieve in order to have them dry. Cream 1 cup of sugar and the yolks of 2 eggs together. Add 1 cup cream or cream and milk mixed. Put all together. Whip the whites stiff, adding them to the mixture, also 1 teaspoonful of vanilla. Bake with an undercrust in a hot oven until set and a light brown color is obtained.

Custard Pie.

Two eggs, 2 cups of milk, ½ cup of sugar, 1 teaspoonful of vanilla. Whip the eggs and sugar together, adding the vanilla, then milk. Bake in an undercrust. When set, it is done.

Orange Pie.

One cup of orange juice, ½ cup of sugar, the juice of half a lemon, add a teaspoonful of melted butter. Grate the rind of 2 oranges. Whip the yolks and sugar together until light. Add the butter and whip again. Add the rind, and mix good, then add the juice. Strain and bake in an under crust until set, and a golden brown color is obtained. Watch closely, as it will burn quickly. This makes one small pie.

Pumpkin Pie.

Three cups of pumpkin, 2 eggs, 2 cups of milk, 1 cup of sugar, and 1 tablespoonful of ginger, 1 teaspoonful of spice, and a piece of butter. Whip the yolks and sugar together. Add the melted butter and spice, then the pumpkin. Whip the whites till stiff, and add to the mixture, then the milk. Bake with an undercrust for twenty-five minutes in a slow oven.

Huckleberry Bread Pie.

One box of huckleberries, ½ pint of bread crumbs, 1 egg, 1 cup of milk, 1 cup and 1 gill of sugar, and 1 tablespoonful of butter. Rub the butter in the bread crumbs, and stir the sugar in the berries, then mix all together. Put in a lined pie plate of crust, with a top crust. Bake thirty minutes in a good oven. Serve cold.

Deep Dish Apple Pie.

Fill a deep dish with apples after they have been peeled. A layer of apples, a little cinnamon, and plenty of sugar, and lastly a dot of butter. Put on the crust, pinch the layer around the end to make a finish. Bake in a good oven for thirty-five minutes. Serve cold.

Queen Pie.

Peel 2 large potatoes, then wash. Put on to boil, and when tender, mash all the lumps. Add 1 cup of sugar to 2 large tablespoonfuls of butter. Whip the white of 2 eggs until stiff. Drop in the yolks, and whip again, adding 2 pinches of salt and 1 tablespoonful of vanilla. Mix altogether. Bake in an undercrust in a good oven until set and it has a golden brown color. Serve cold.

Cream Pie.

One-half cup of sugar, not quite ½ cup of flour, 1 egg, 1 teaspoonful of vanilla, ¾ pint of milk. Put on the milk to boil. Mix the flour, sugar, and egg together. Cream until light, then add to milk. Cook two minutes, adding vanilla. Stand aside to cool. For this pie, bake the crust first. Whip the whites of 2 eggs and spread over, then a little sugar and bake to a light brown.

Chocolate Cream Pie.

One-half cup of sugar, ½ cup of flour, ¾ pint of milk, 2 tablespoonfuls of shaved chocolate, 1 teaspoonful of vanilla, 1 egg. Put milk on to boil. Cream the sugar and flour and egg together. Add to boiling milk cook three minutes, take off and add the vanilla. When cold, fill the crust that has been cooked. Whip the whites of 3 eggs until stiff and put over the top, then sprinkle over with sugar and brown.

Cherry Pie.

Pick over 1 quart of cherries, 2 teaspoonfuls of flour, 1½ cups of sugar. Line the plate, then fill with the cherries. Sprinkle on the flour and sugar mixed, and a little butter. Put on the top crust and bake thirty minutes.

Other berry pies should be made in the same way, so they won't spread when cut.

Huckleberry Pie.

One quart of berries, ½ cup of sugar. Line the plate. Pick over and wash the berries, then put them in the plate. Sprinkle over with sugar, and a teaspoonful of flour, mixed. Add a small piece of butter. Cover the top with holes in it, and bake in a good oven for thirty minutes.

Rice Pie.

Put ½ cup of rice in 2 cups of cold milk. Let cook until tender, then stand aside to cool. Separate 3 eggs into bowls, add ½ cup of sugar to the yellow, and ½ to the white. Whip each until they cream. Line a pie plate with pie crust. Divide the rice in half, adding to each of the eggs vanilla flavoring. Fill the plate with one, and put in the oven until set. Then put the rest in, and let cook until it is set and a light brown. This is very nice in 2 colors. Serve cold.

Prune Pie.

One pound of prunes covered with water. Add 1 cup of sugar, and stand on the back of the stove to cook until soft. Let it cook down to 1 cup of juice. Take out the pits, line the plate and fill with prunes. Cover, and bake thirty minutes.

Sliced Sweet Potato Pie.

Boil the potatoes until soft, then take off the skins and slice them thin. Line the plate with rich crust, and lay the potatoes in. Sprinkle it over with sugar, each layer of potatoes, adding 1 teaspoonful of vanilla and 1 tablespoonful of water mixed, to the last layer. Finish with a top crust, and bake for half an hour in a slow oven. Serve hot or cold.

Mashed Sweet Potato Pie.

Boil 2 good size potatoes. Skin and mash with a tablespoonful of butter. Beat 2 eggs with an egg-beater until light, and add 1 cup of sugar. Whip again, adding 1 tablespoonful of vanilla and 1 cup of milk. Whip the whites stiff and add the mixture. Bake with an under crust until set, and a golden brown color. Serve cold.

Guess Pie.

One cup of peaches, 1 cup of gooseberries, 1 cup of strawberries. Do not chop the fruit, cut the berries small but cut them in half; if sweet add 1 cup of sugar; if sour add 1½ cups of sugar. Sprinkle the sugar over the berries, let them stand, the huckleberries. Put on to cook with 2 tablespoonfuls of sugar, cook 5 minutes. Then stand aside to cool, mix with the fruit; now make a crust, 1 cup of sugar, 1½ cups of flour, 2 tablespoonfuls of butter, 1 teaspoonful of vanilla, cream sugar and butter, add 1 egg. Mix well, add flour, mix ½ teaspoonful powder, milk to make stiff to roll out thin, put in a pie plate, cut strips, put across the top of the pie. Bake when done, fill the crust, whip whites of 2 eggs, put on the top and let it get a light brown. Whip ½ pint of cream and put on top.

Williams' Mince Pie.

Four cups of finely chopped apples, 4 cups of small raisins, 4 cups of currants, 3 cups of sugar, 2 cups of suet, 4 cups of lean beef, and the peel of 1 orange and the peel of 1 lemon, 2 cups of citron, 2 tablespoonfuls of cinnamon, 2 grated nutmegs, and 1 pint of brandy. Cook and chop beef each to itself, then mix all together, place in a stone jar, stand away until ready; do not chop the raisins as they are small.

Lemon Pie Crust.

This is to make 1 under crust. Three-quarter cup of flour, 1 tablespoonful of lard and a pinch of salt, 1 tablespoonful of water. Roll this out thin. It will line one plate.

German Puffs.

Two cups of milk, 2 level cups of flour, 1 tablespoonful of melted butter, 3 eggs. Break the eggs in a bowl, whip 3 minutes, add butter to the milk, let it get luke warm, add half to the eggs, flour, mix with a spoon until all the lumps are out, then add the rest of the milk. Whip the eggs with all the ingredients 3 minutes longer, add ½ teaspoonful of salt. Fill cups or popover pans half full. Bake in a slow oven 30 minutes, they will not get done under that time.

Cream Puffs.

Put on 2 cups of water and ½ cup of butter. Let it boil down to 1½ cups. Stir in 1 coffee cup of flour. Let it cook 5 minutes, stirring all the time. Let it cool and stir in 4 eggs, one at a time. When all is well mixed, drop on the tin in small balls, and bake in a slow oven for thirty minutes. Take out at once, cool, cut a hole in the side near the top, and fill. Serve cold.

Waffles.

2 eggs, 2 cups of flour, 2 cups of milk, 1 tablespoonful of butter, 2 teaspoonfuls of baking powder. Mix salt, powder, with flour, whip eggs, add milk, flour, mix well. When all well mixed cook with well greased waffle irons.

Sugar Waffles.

Make as above only add ½ cup of sugar and teaspoonful of vanilla.

Crust for Tarts.

One cup of flour, ½ cup of sugar, 1 egg, 1 teaspoonful of baking powder. Whip the egg, add flour, mix with powder, work 1 minute and roll, then cut out with a round cutter. Place in tart pans, stick full of holes, bake until a light brown, stand aside to cool then fill with prune filling. Serve with whipped cream.

Hints on Frying Fritters.

In frying fritters, drop a tiny bit of the dough in a quanity of hot fat at first, and if it fries all right, that is, gets a light brown, it is all right for the rest of the dough. If the fat is too hot the fritters will brown and be raw inside. If the fat is too cold, they will be grease soaked. When any thing is to be fried, fish, for example, the pan must be well greased, or the fish will break apart.

Let this book be your guide; if you do, your cooking will be all right. If you do not, your cooking is likely to be spoiled.

Old-fashioned Buckwheat Cakes.

One pound of buckwheat, pinch of salt, 2 tablespoonfuls of sugar, put in one cup of water, 1 yeast cake. When it has melted, add to buckwheat; add water enough to make it thin enough to pour freely. Stand aside in the morning, stir well and fry in cakes. If left from time to time it will turn dark. It is best to make it fresh when needed.

Drop Dumplings.

One cup of flour, 1 teaspoonful of baking powder, a pinch of salt, ½ cup of milk or water. Drop the mixture in a pot by spoonfuls. Cook fifteen minutes. Do not open the pot until done, or they will fall.

One Egg Muffins.

Two cups of flour, 1½ cups of milk, 1 tablespoonful of melted lard, 1 teaspoonful of salt, 2 teaspoonfuls of baking powder. Whip the egg, add milk, then flour after all lumps are out, add the lard. Cook 20 minutes in a good oven. This quantity will make 15 muffins.

Yellow Corn Meal Muffins.

Two cups of meal, 1 cup of flour, 2 tablespoonfuls of salt, 3 teaspoonfuls of baking powder, 2 eggs. Whip the eggs, add milk, sift the flour with powder and salt. Mix all well, bake in a thin pan or in muffin pans.

Apple Muffins.

First peal 1 large or 2 small apples and cut them fine, then sprinkle over them, 2 tablespoonfuls of sugar. Now make ready for the muffins, 1 cup of flour, 1 cup of milk, 1 teaspoonful of sugar, 1 teaspoonful of baking powder, 1 egg. Whip the egg, add milk, add all ingredients, mix well, add apples. Bake in muffin pans well greased, 20 minutes.

Quick Muffins.

One cup of flour, 1½ teaspoonful of baking powder, 1 teaspoonful of salt, 1 egg, 1 tablespoon of butter, 2 teaspoonfuls of sugar. Sift powder with flour, wet it with half of the milk, 1½ pint of milk. Whip the whites stiff, add yolk, whip again, add the rest of the ingredients. Bake at once in well greased pans 20 minutes in a hot oven. This amount will make 11 muffins.

Sally Lunn.

Two tablespoonfuls of butter, 2½ cups of flour, 2 eggs, 1½ cup of milk, 1 tablespoonful of sugar, 2 teaspoonfuls of baking powder. Whip volks light; add milk, mix flour and powder, mix well, then add melted butter; add whites beaten stiff; bake in a round pan or muffin pans 15 minutes. If in a cake pan, bake 22 minutes. Serve hot.

Sally Lunn.

Two cups of flour, 2 eggs, 1 cup of milk, 1 tablespoonful of butter melted, 1 teaspoonful of baking powder. Whip eggs light, add flour, mix well. Bake in a sheet thirty minutes or it can be made in muffins. That is a very nice way to make sally lunn muffins.

Puffs.

Two cups of flour, 2 eggs, 2 cups of milk, ½ a teaspoonful of baking powder and salt. Bake in popover pans for ¾ of an hour. In a very slow oven.

Sandwich Biscuits.

Three pints of flour, 3 tablespoonfuls of lard, 4 tablespoonfuls of baking powder, near a pint of milk. Sift the powder, flour, 2 teaspoonfuls of salt, mix in lard, add milk, roll thin, lay grated cheese between and rub with soft butter on the top. Run them in the oven and cook 25 minutes. Do not let the oven be too hot.

Strawberry Gems.

Three cups of flour, ½ cup of melted lard, 2 tablespoonfuls of sugar, 4 teaspoonfuls of baking powder, 2 eggs. Cut berries in three parts, if large; if small, in half. Pnt ½ cup of sugar over berries; stand until ready. Pour off juice, add enough milk to make two cups. Whip 2 eggs, add milk, flour lard, baking powder and berries last. Bake at once in good hot oven twenty-six minutes. This will make 17 gems.

Blackberry Gems.

Three cups of flour, ½ cup of melted lard, 2 tablespoonfuls of sugar. Chop berries in ½ cup of sugar, let it stand over night; in the morning take the juice and milk enough to make 2 cups, sift flour with 4 teaspoonfuls of baking powder. Mix in the milk, then lard melted sugar, whip the whites of 2 eggs stiff, drop in yolks. Whip again, add to the batter, stir in then the berries. Bake in gem or muffin pans in a slow oven 25 minutes. It will make 17 gems.

Graham Gems.

One and one-half cups of graham flour, 1 cup of milk, 1 egg, 1 teaspoonful of paking powder. Whip the egg, add milk, then flour, mix with baking powder. Bake in gem pan 16 minutes.

Delight Muffins.

One cup of flour, not quite a cup of milk, 1 teaspoonful of baking powder, 1 tablespoonful of sugar, 1 teaspoonful of vanilla, 1 saltspoon of salt, 1 tablespoonful of melted butter, 1 egg. Mix all ingredients to the beaten egg. Fill muffin pans, ¾ full.

Apple Muffins.

One and one-half cups of flour, 1 cup of milk, 1½ teaspoonfuls of baking powder, 1 teaspoonful of sugar, 1 egg, 2 apples. Cut the apples fine, cover with 1 tablespoonful of sugar, let stand 5 minutes, ½ teaspoonful of salt, mix flour, salt, baking powder together. Whip egg, add milk then flour, when well mixed add apples and fill muffin pan. At once return to the oven not too hot. Cook 30 minutes. This makes 7 muffins.

Popovers.

Three cups of flour, 3 eggs, 3 cups of milk, ½ teaspoonful of salt. Mix salt with flour, brake eggs in a bowl. Whip 3 minutes, add just enough milk so as to get out all of the lumps, add little at the time until all the milk is used, then whip 3 minutes longer. Half fill the popover pans, cook in a slow oven 30 minutes.

Corn Muffins.

One and one-half cups of yellow meal, 1 cup of flour, 2 teaspoonfuls of baking powder, 2¼ tablespoonfuls of melted butter, 2 eggs, 1¾ cups of milk. Whip the yolks, add sugar, and then flour, mix butter, powder, add the whites last, whip stiff add to the batter. Cook at once 22 minutes in a good oven not too hot. This will make 16 muffins.

Corn Muffins.

Two cups of flour, 1 cup of yellow corn meal, 1 cup and 1 gill of milk, 2 tablespoonfuls of sugar, 2 tablespoonfuls of butter, 2 teaspoonfuls of baking powder, 2 eggs. Mix meal and flour together, add milk, then melted butter, mix powder with flour, add beaten eggs last. Bake at once.

Claber Muffins.

Two eggs, 2 cups of flour, 2 cups of claber, ½ teaspoonful of baking powder, 1 tablespoonful of sugar, add 1 good pinch of soda to the claber Whip eggs, add the claber then flour, mix with powder. Bake at once. This will make 14 muffins.

Corn Meal Cakes.

One cup of corn meal, 1 tablespoon of flour, 1 egg, a little salt, 1 tablespoon of baking powder. Beat egg, add milk to make a soft batter. Make in small cakes, fry on a well greased griddle. Serve with butter or syrup.

Egg Rolls.

One pint of flour, 1 cup of milk, 1 tablespoonful of butter, ½ teaspoonful of salt. Sift salt, flour, powder, together. Mix in the butter, whip eggs light, add milk and eggs, roll out, cut with a biscuit cutter, rub soft butter on the end, fold the turnovers bake in a quick oven. Serve hot or cold.

Apple Fritters.

One cup of flour, 1 egg, 1 teaspoonful of baking powder, 1 tablespoonful of sugar, 2 grains of salt, ¼ cup of milk. Whip the egg, add half of the milk, stir in flour, mix well, add the rest of the milk. Chop three apples, add to the batter, fry in deep fat like pan cakes. If you desire pan cakes add a little more milk, pan cakes must be thinner than fritters so as to spread.

Strawberry Fritters.

One cup of flour, ½ cup of milk, 1 egg, 1 spoonful of salt, 2 tablespoonfuls of sugar, teaspoonful of baking powder. Mix powder, flour, whip the egg, add sugar and milk then flour. Fry on a griddle, cake to be the size of a saucer, brown both sides. Cut the berries and lay berries on the cake, rolling it over and over. Then crush some berries with some sugar, spread over the top. When ready to serve, put a spoonful of whipped cream over the top.

Orange Wheel.

First peel oranges and cut them round and cut a round hole in the center, sprinkle over sugar, make a batter with 1 egg, 1 cup of flour, 1 gill of sugar. Add milk to make it the thickness of a pan cake, add 1 teaspoonful of baking powder with a fork, dip in oranges and fry in deep hot fat. Serve with sauce.

Bread Pan Cakes.

Two cups of bread crumbs soaked in 2 cups of milk, when soft add just enough flour to make soft into cookies and 1 teaspoonful of baking powder. If needed add a little salt.

Sandwich.

Take a square loaf of bread, have soft butter ready, cut off the crust and the slices very thin, then roll each slice up in a damp napkin. Put little dressing then roll.

Cheese Fonzo.

Two cups of cracker crumbs or bread crumbs, 2 cups of grated cheese, 1 pint of milk, 2 eggs. Whip the whites again, add milk, mix all together, put in a baking dish and bake 24 minutes in a good oven. Serve hot.

Parker House Rolls.

One pint of milk, 1 tablespoonful of butter. Put milk on to boil, 1 minute, remove from fire and let it get luke warm, add yeast cake, 1 gill of sugar, 1 teaspoonful of vanilla, and 1 egg. Whip egg light, pour all in a pan, add flour to make a stiff dough enough to handle. Set to rise; in the morning knead and roll out; cut with biscuit cutter; rub a little soft butter on the end and fold in half. Stand aside to rise; when risen, bake 15 minutes.

Cereal Croquettes.

One cup of flour, 2 cups of cereal that has been cooked and become cold, 1 egg, 1 heaping teaspoonful of baking powder, ½ cup of sugar. Mix the cereal, flour, and sugar together. Whip the eggs and add them (Milk is not needed unless the cereal is very stiff.) Drop by the spoonful into the pan and fry. Serve with hot sauce.

Oatmeal Fritters.

Two cups of cooked oatmeal, 1 cup of flour, 1 teaspoonful of baking powder, more if not enough, 2 eggs. Whip the eggs until light. Add the oatmeal, mixing well, then the flour, and ½ cup of milk. Drop in the pan by the spoonful, and serve with sauce.

Cream of Wheat Fritters.

One cup of cold cream of wheat, 1 egg, ½ teaspoonful of baking powder, more salt, if necessary, ½ cup of flour. Whip the egg light adding the powder and flour. Mix altogether, and put in a little milk, if it isn't soft enough. Drop by the spoonful in deep pot of fat, not too hot nor too cold. Serve with sauce.

Ambrosia.

Six oranges, 1 cocoanut. Slice orange thin; peel cocoanut, rinse it off, dry and grate it. Put a layer of each, sprinkling with powdered sugar till dish is full, 1 cup of sugar in all. Let the top be cocoanut. Whip ½ pint of cream, not too stiff, then with a spoon stir 1 tablespoonful of powdered sugar, then stir in brandy, little by little until all is used. Put whipped cream over the top, and stand away to cool.

Strawberry Fritters.

One cup of flour, 1 gill of sugar, 1 egg, ¾ cup of milk, 2 grains of salt. Whip the egg, add milk and flour, mix with 1 teaspoon of baking powder, pick and wash the berries, then drain. Add to the batter, 1 pot of fat hot and ready, add berry, take one at the time, then drop some more batter in the hot fat, when a golden brown, take out and serve at once with a sauce.

Strawberry Pile Up.

Two quarts of strawberries, 2 cups of sugar, if berries are sour, if sweet, 1 cup, ½ box of gelatine. Soak in 1 cup of water, 2 cups of boiling milk, strain berries and add to the gelatine, stand away, let it come to a gell, then whip until light, whip the cream with a fork, don't mix it good, it will be white and red all the way through, put it in a wet mold when it is ready to serve. Whip the cup of cream, serve on the top.

Strawberry Diny.

Two quarts of strawberries, 1 cup of sugar, 1 pint of cream. Chop berries; mix sugar and a gill of brandy; stand aside fifteen minutes; then stir in ½ pint of the cream. Now whip the rest stiff, and put over by spoonfuls, and on each pile lay a large berry. Serve ice cold. This is very fine. This dessert should be served in a glass.

Mother's Favorite.

Two large potatoes, sweet, 2 quarts of milk, 2 cups of sugar, 1 nutmeg, 1 teaspoonful of cinnamon, 1 tablespoonful of butter, 2 eggs. First grate the potatoes, whip eggs and sugar together then mix all together. Pour in a deep pan and bake for 2 hours in a slow oven. This is very fine.

CAKES, FILLINGS, Etc.

Devil Food Cake.

Two cups of flour, 1 cup of sugar, ½ cup of chocolate, ½ cup of water, ½ cup of milk, 2 eggs, 2 light teaspoonfuls of baking powder. Cream the butter and sugar until light, then add the eggs, whipping until light. Shave off the chocolate, putting it on in cold water to cook until smooth. Add this to the mixture, cold, then the milk and flour mixed with powder. Bake in three layers. Put together with devil filling.

Sponge Cake.

Six eggs, ½ pound of powdered sugar, ½ pound of flour, 1 teaspoonful of lemon juice. Beat the eggs and sugar for fifteen minutes with a wire whip. Bake in a loaf thirty minutes, in a slow oven.

Pound Cake.

Four eggs, ⅔ cup of butter, 1 good cup of sugar, 2½ cups of flour, ½ cup of milk. Cream the butter and sugar together, adding the eggs, one at a time, beating five minutes after each one. Add the milk and vanilla, then the flour sifted with 2 teaspoonfuls of baking powder. Bake in a loaf, for forty-five minutes.

Dark Drop Cake.

Yolks of 3 eggs, ½ cup of butter, ½ cup of milk, 1 cup of molasses, 3 cups of flour, 3 light teaspoonfuls of baking powder, a pinch of salt, ¼ teaspoonful of cinnamon, ¼ teaspoonful of allspice. Cream the butter and sugar together. Add the molasses, creaming that. Stir in the milk and flour mixed with baking powder. Drop on buttered paper, and bake in a good oven.

Snow Sponge Cake.

One and one half cups of powdered sugar, 1 cup of flour, ½ teaspoonful of baking powder, the whites of 11 eggs, 1 teaspoonful of vanilla. Whip the whites stiff. Sift the flour mixed with powder, three times. Mix with the eggs, then add the vanilla. Bake in drop cakes or a loaf, icing the bottom. Serve plain. The yolks may be saved for gold cake.

Angel Food Cake.

One and one half cups of granulated sugar, 1 cup of flour, 1 teaspoonful of vanilla, the whites of 11 eggs. Whip the whites until they are as stiff as possible. Put in the sugar. Sift the flour five times, and put that in, after mixing it with the powder. Now add the vanilla. Pour in an ungreased pan, and bake forty-two minutes. Stand on 2 cups until cold, and turn out and ice the bottom.

White Cake.

One and one-half cups of flour, 2 tablespoonfuls of butter, ½ cup of sugar 1 teaspoonful of vanilla, 1 teaspoonful of baking powder, the whites of 2 eggs. Cream the butter and sugar together, adding the milk little by little until ⅔ of a cup has been used. Then put in the flour which has been sifted with the powder. Add the vanilla and eggs last. Whip stiff, and bake in a small pan, twenty minutes.

System Cake.

One cup of sugar, 2 eggs, ½ cup of butter, 2 cups of flour, 1 tablespoonful of vanilla, 1 cup of milk. Cream the sugar and butter together, then add the eggs, one to be beaten five minutes after the other. Put in the milk, then the flour mixed with baking powder. Mix well and add the vanilla. Bake thirty-four minutes in a paper lined pan, in a good oven.

Chocolate Layer Cake.

One-half cup of butter, 2 cups of flour, ½ cup of milk, 2 level teaspoonfuls of baking powder, 1 egg, 1 teaspoonful of vanilla, 1 cup of sugar. Cream the butter and sugar, then add the egg. Cream again, adding the milk and vanilla. Now add the flour and powder, mixed. Bake in three layers.

Orange Layer Cake.

Three cups of flour, ⅔ cup butter, 2 cups sugar, 2 eggs, 3 light teaspoonfuls of baking powder, teaspoonful vanilla. Cream the sugar and butter together, adding the eggs. Beat well, then add the vanilla. Put in the milk and mix thoroughly, and add the flour and baking powder. Mix all well, and bake in three layers from twenty to twenty-one minutes.

Peanut Butter Layer Cake.

Two cups of flour, ½ cup of butter, 1 egg, 1 cup of sugar, 2 teaspoonfuls of baking powder. Cream the sugar and butter together until light. Add the egg, creaming it in well. Add ½ cup of milk, a little at a time, then the flour mixed with powder. Lastly the vanilla. Bake in three layers.

Crumb Cake.

Two cups flour, 2 eggs, 1 teaspoonful of salt, 2 teaspoonfuls baking powder, 2½ tablespoonfuls sugar, ½ cup milk. Break the eggs in a large bowl, and whip until light, then add the milk. Mix the baking powder with the flour, and mix all the ingredients together. Turn out on a floured board, and roll 1 inch thick. Lay in a shallow pan crumbs for the top. Take 1 heaping tablespoonful of hard butter, 3 of flour, and rub them together until creamed. Add ½ cup brown sugar, and mix it. Do not let the warm hands melt the sugar, as it will spoil the mixture. If desired, add 1 teaspoonful of cinnamon. Sprinkle crumbs over the top. Bake twenty-two minutes in a slow oven. Serve hot.

Mince Meat Layer Cake.

Two and one-half cups of flour, ⅔ cup of butter, 1 cup of sugar, 2 teaspoonfuls of vanilla, 2 eggs, ⅔ cup of water. Cream the butter and sugar, adding the yolks of the eggs. Cream until light, then add the water and vanilla. Sift in the flour mixed with the baking powder. Whip the whites stiff and add to the dough. Bake in three layers.

Apple Cake.

One cup of flour, 1 tablespoonful of butter, 1 egg, 1 gill of sugar. Cream the butter and sugar together. Add egg, flour and sugar and just enough milk to make it stiff enough to roll. Mix ½ teaspoonful of baking powder with the flour. Roll out in tin pie plate. Core sour apples, peel and slice them in the crust. Sprinkle ½ cup of sugar and ½ cup currants. Bake in a slow oven for twenty minutes. Serve cold.

Gold Leader Cake.

Yolks of 11 eggs, 2½ cups of flour, 2 teaspoonfuls of baking powder, ½ cup of butter, 1 cup of milk, 1 teaspoonful of vanilla. Cream the sugar and butter until light, then add eggs, 2 at a time. After all have been used. add milk, then flour, mixed with baking powder. Put in the vanilla, and bake in a loaf for thirty minutes in a slow oven.

Tipsy Cake.

One cup of butter, 1½ cups of sugar, 3 eggs, 2 cups of flour, 1 cup of milk, 2 level teaspoonfuls of baking powder, 1 teaspoonful of vanilla. Cream the butter and sugar, add the eggs and whip well. Then put in the milk, then flour mixed with powder. Bake in a long tin.

Cocoanut Layer Cake.

Three cups of flour, 5 eggs, 1½ cups of sugar, ⅔ cup of cold water, 2 of milk, 1 cocoanut, 3 level teaspoonfuls of baking powder, 2 teaspoonfuls of vanilla. Cream the butter and sugar together until light. Separate the whites, and yolks, saving one-half of the former. Add a whole egg then the rest of the yolks. The whites are to be used for filling. Put in the flour sifted with the baking powder, and bake in three layers.

Strawberry Short Cake.

One cup of flour, ½ cup of butter, ⅔ cup of cold water, 2 teaspoonfuls of baking powder, 1 egg, 1 cup of sugar. Cream the butter together with the sugar, and add the egg. Cream again adding a little water at a time. When all has been used, put in the vanilla, then sift in the flour mixed with powder. Bake in three layers. If a large pan, make two layers.

Molasses Cake.

One tablespoon of ginger, 1 of allspice, 1 of nutmeg, 2 of butter, 2 cups of flour, 2 eggs, ⅔ cup of molasses, ½ cup of sugar, 1 cup of milk, 2 light teaspoonfuls of baking powder. Cream the sugar and butter together. Whip the eggs, adding the milk and ginger. Add the molasses and flour mixed with baking powder. Mix well, and bake from twenty to twenty-five minutes until a straw when stuck in it will come out clean.

I Don't Know Cake.

One half tablespoonful of butter, 1 tablespoonful of lard, ⅔ cup of water, 2 tablespoonfuls of baking powder, 1 tablespoonful of lemon juice, 2 eggs, 2 cups of flour, 1 cup of sugar. Cream the lard, butter, and sugar until light. Add one at a time, creaming three minutes apart. Add the water, then flour and powder. Bake in a shallow pan in an oven not too hot for thirty minutes.

This is a fine cake.

Samna Cake.

Five eggs, 4 cups of flour, 1 gill of butter, 2 cups of sugar, 1 tablespoonful of vanilla. Cream the butter and sugar together until light. Add 1 cup of milk. Cream all together, sifting in 4 light teaspoonfuls of baking powder mixed with flour. Mix well, and stir in 1 cupful of ground peanuts. Bake in a slow oven, fifty minutes.

Crullers.

One-quarter of a cup of sugar, 1 tablespoonful of butter, ¼ cup of milk, 1 egg, 1 1-3 cups of flour. Cream the sugar and butter together, add egg, then cream more. Next put in your milk and flour, adding 1 teaspoonful of baking powder, and a little nutmeg. Roll the dough out ¼-inch thick, then cut into narrow strips which may be twisted as desired. Fry in a deep pan to a golden brown color. Dust with powdered sugar, when cold.

Doughnuts.

One-half cup milk, 2½ cups flour, 1 egg, 1 tablespoonful of butter, 2 tablespoonfuls sugar, 1 teaspoonful of vanilla. Whip the sugar and egg together, then add the vanilla, and the milk next. Sift in the flour mixed with 1 teaspoonful of baking powder. Melt the butter and add it last. Mix all the ingredients well and turn the dough out on a board, rolling it thin. Cut with a doughnut cutter and fry in a deep fat. After they are cold, dust with powdered sugar.

Ginger Cookies.

One cup molasses, 1 cup sugar, ½ cup butter, 3 teaspoonfuls of ginger, 2 cups of flour, 2 teaspoonfuls of baking powder. Cream the butter and sugar together and roll the dough out thin, after mixing the other ingredients. Cut with a biscuit cutter, and bake in a quick oven, until it becomes a golden brown color, then lay them on a paper until cool.

.Banana Corns.

Two cups of flour, 2 eggs, 1 cup of sugar. Whip eggs and sugar together until light, then add sifted flour; mix with 1 teaspoonful of baking powder; knead a few minutes, brake off and roll each piece; have a little water ready, peel bananas and split and cross; 1 banana, makes 4 corns. Put in the dough that has been rolled out thin; now roll the banana in the dough, wet the edge so as it will not come apart. Fry in deep fat for 3 minutes, put them in a plate or a pan; stand in a warm oven covered not too hot, cook 15 minutes. Serve with sauce for banana corns

Apple Tart-a-na.

Eight large apples, 1 cup of sugar, 2 cups of water, ½ pint of cream, whites of 3 eggs, ¾ cup of powdered sugar. Bake apples very soft; stand aside to cool. When ice cold, take them out of the skins and remove seeds and mash them with a spoon. Whip the eggs stiff, then in another bowl whip cream stiff; mix eggs and cream together. Add teaspoonful of vanilla, put a layer of each until the dish is filled. Put the cream on top; stand where it will get ice cold; then make a custard with the yolks, add 1 cup of milk, cook until thick. There should be a cup of juice from the apples, add this to the custard. Serve cold.

Charlotte Russe.

Twelve lady fingers, 1 quart of cream, ¾ cup of powdered sugar, 1 tablespoonful of vanilla, 2 tablespoonfuls of gelatine. Soak the gelatine in 1 gill of water 3 minutes, stand in hot water, strain; 2 drops of lemon juice, add 1 gill of boiling water, stand aside to chill, when it is just ready to set, whip it until it is light, add to the whipped cream, add sugar. Split the lady fingers in form of a cup, and a small piece at the bottom, fill, stand aside, until ready to serve, in a cold place.

Charlotte Russe.

Whip 1 pint of cream very stiff, add ½ cup of powdered sugar, 1 teaspoonful of vanilla, line a glass dish with sponge cake, fill in the whip cream, stand in the ice box, until ready to serve.

Chocolate Rangle.

Put on the fire 1 pint of milk, shave from cake 2 tablespoonfuls of chocolate, put it on the fire in the vessel it is to be cooked in, 1 gill of milk, mix ¾ cup of sugar, 2 tablespoonfuls of cornstarch, together, add to boiling milk. Whip the white of one egg stiff, drop layer of the ring and custard until all is used, then put grated nuts on top. Stand aside to cool, serve with a sauce.

Molasses Cookies.

One cup, each, of brown and white sugar, 2 cups of molasses, ½ teaspoonful of baking powder, 1 quart and 1 pint of flour, 1 tablespoonful of cinnamon, 1 tablespoonful of ginger. Whip the sugar and molasses together, adding the flour, knead very little, and roll out thin. Cut out and bake in a hot oven until it has a light brown color. Lay on paper until cold. Put away in a stone jar and cover. These will keep a long time.

Devil Food Filling.

Whip the whites of 3 eggs, stiff. Add a little at a time 1 cup of powdered sugar; when all is mixed, ice; the top with the same.

Peanut Filling.

One cup ground peanuts, the whites of 3 eggs, ½ cup brandy. Put on in a double boiler. Whip the eggs until stiff, and add ½ cup of powdered sugar. Whip again, then add to the hot brandy. When it thickens, it is done. After it has been set aside and cooled, add the peanuts. It is now ready for use.

Maple Filling.

Two and one-quarter cups of light brown sugar, ½ cup of water. Put the sugar and water on in a saucepan, letting it cook until it strings from a spoon without stirring. Whip the whites of 3 eggs until stiff. After the sugar has cooked sufficiently, remove from the stove and let it sit one minute to cool. Then pour syrup over the beaten eggs in a stream, whipping constantly until it is about blood warm, then add 2 drops of Maplene. This will only fill and ice one cake.

Filling for Cream Puffs.

One-half cup of flour, ½ cup of sugar, 1 pint milk, 2 eggs, 1 teaspoonful of vanilla. Put on the milk and let it boil. Then mix the flour and sugar. Whip the eggs. Mix all together, stirring in the milk. When thick, take off and add the vanilla.

Filling for chocolate eclairs is made the same way, with the addition of 2 tablespoonfuls of chocolate, grated. Now use an icing for the top, of chocolate.

Mince-meat Filling.

Cook enough fresh, lean beef to make ½ cup after it is ground, ½ cup of red cherries, ½ cup of dates, ½ cup of small raisins. Be sure the meat is ground fine, but do not grind the fruit, chop it, and mix all together with 1 gill of brandy. Let this stand for thirty minutes. Whip the whites of 2 eggs and ½ pint of cream in separate bowls. When the cream is stiff, add ½ cup of powdered sugar to it, and then put in the eggs. When ready to put on the cake, put a layer of cream, then the mince-meat, finishing the top with cream. Keep cool.

Cocoanut Filling.

Two cups of powdered sugar, 2½ cups of cocoanut. Whip the whites of 4 eggs until stiff, then add the sugar by degrees, whipping all the time. Add the cocoanut, with the exception of a little to put on top and the sides. It is now ready to spread between the layers and on top, after which the cocoanut saved can be spread on.

Chocolate Filling.

One-half cup of chocolate, ⅔ cup of water. Put on to boil five minutes, then add 1 cup of powdered sugar. Whip the whites of 2 eggs and stir in while hot. Cook two minutes, then stand aside to cool until ready.

Molasses Filling.

Put on in a small pot, 2 cups of molasses, and let it boil. Whip the whites of 3 eggs until stiff. Let the syrup get hot but not boiling then add the eggs, beating continually, until it gets cold. Add 3 drops of brandy. Put between and on top of the layers.

Lemon Filling.

One cup of sugar, grated rind of 2 lemons, 2 tablespoonfuls of flour, 4 tablespoonfuls of lemon juice, 1 cup of hot water, whites of 2 eggs. Put on the water, when boiling, add the flour, after mixing it with a little water. Cook two minutes. Then put in the rind and juice. Beat the eggs until stiff, then add them to the mixture. Cook one minute longer, and stand aside to cool, after which it will be ready for use.

Apple Filling.

Bake 5 large apples without any water. When soft, take out the insides, whipping them with 1 tablespoonful of butter. Whip 1 cup of cream, then add ½ cup of powdered sugar, mixing all with the apples. Set aside until cold.

Short Cake Filling.

Two eggs, 1½ cups of powdered sugar. Beat only the whites. Only the whites must be used for this filling. Whip stiff, then add the sugar a little at a time until all is used. Add 2 drops of vanilla; spread filling on cake, and put a layer of berries until all is used, saving some filling and berries for the top. Serve with whipped cream. Strawberries or huckleberries can be used.

Prune Filling for Tarts.

One large cup of prunes that have been cooked until very soft. Set aside 1 cup of the juice, and if it is not sweet, add sugar to it, letting it cook down to ½ a cup. Whip the whites of 3 eggs until stiff, then add the yolks and whip again. Let the syrup get hot, but not boiling. Pour in the beaten eggs. Return to the fire, stirring all the time. Let it cook until thick, then remove, and when cold add the prunes. Serve with whipped cream.

PUDDINGS, RELISHES, Etc.

Corn Pudding.

One pint of corn that has been cut from the cob, 2 eggs, 2 cups of milk, salt and pepper to the taste. Whip the eggs and milk, then add the corn, salt and pepper. Bake in a pudding dish until set and a light brown color is obtained. (Canned corn requires less milk and more eggs.)

Egg Pudding.

Six eggs, 1 pint of milk, ½ cup of grated cheese, 1 tablespoonful of chopped parsley, salt and pepper to taste. Whip the yolks, adding milk and cheese. Whip the whites until stiff, and mix thoroughly. Put in a baking dish, and cook thirty minutes until set, and a light brown color appears.

Blanc-Mange.

One pint of milk, 2 tablespoonfuls of cornstarch, 2 eggs, 3 tablespoonfuls of sugar. Add a little of the milk to the starch, put the remainder on to boil, when boiling add moistened cornstarch, cook 2 minutes. Whip the whites stiff, pour the hot mixture on the eggs, stirring, cook 1 minute. Pour into a mold, stand away to get ice cold.

Mar Lader Rice.

One-third cup of rice, 1 pint of tomatoes, 1 tablespoonful of butter, salt, pepper to taste. Put butter and rice in a pan on the fire, shaking it all the time until brown, add to the tomatoes. Stand on the back of the stove until tender. Serve hot.

Spotted Rice.

Put in a pan 1 tablespoonful of lard, ½ cup of rice that has been picked over, not wet, add to the lard, let it brown, stir, when a golden brown. Wash ¼ cup of rice, put all in a pot, add 1 teaspoonful of curry powder, 3 cups of water, 1 tablespoonful of butter, cook until tender, salt to taste. Serve hot, nice with chicken.

Spanish Cream.

One-half box of gelatine, 1 cup of sugar, 1 quart of milk, 3 eggs. Put Gelatine to soak in 1 cup of the milk, put the rest on to boil, mix sugar and yolks together, stir in boiling milk, cook 2 minutes. Add gelatine, stir well, pour in a mold, stand away in a cool place, whip the whites stiff as they will get too soggy, add sugar, whip again, add vanilla, serve over the cream.

Apple Extry.

Six large apples, ½ cup of wine, 1 egg, 1 small cup of sifted flour, 1 cup of milk, 1 teaspoonful of baking powder. Peel apples and cut them in quarters, lay in a baking dish, pour over the wine, bake them tender, then remove from the oven. Beat egg light, with ½ cup of sugar, add milk, then flour, powder, mix good, pour over the apples. Bake 20 minutes, serve with sauce.

Rice the Mother.

One pint of apple pulp, 1 cup of rice, 1 egg, 1 cup of sugar, ½ box of gelatine, 1 lemon. Soak the gelatine in 1 cup of milk, 2 minutes, put on one cup of milk, when boiling add sugar, lemon juice. Cook rice until very soft, add a small piece of butter, salt to taste, cook. Mix in the apples, then add all ingredients. Put into a mold to get cold.

Rice for Luncheon.

Two cups of rice, put on to boil in salted water, when tender add ½ cup of sugar, ½ nutmeg grated, 1 tablespoonful of butter and 2 eggs, stir all in good until the egg has cooked, then take it off and serve with milk or without.

Ha Ha Pudding.

One quart of cream, 1 pound of powdered sugar, 1 cup of each brand, rum, cherry, blackberry wine, 6 eggs. Break whites, whip stiff, then add yolks 1 at the time until all have been used, then add sugar, leave 1 cup for the cream, then the wines and freeze. Have the mold ready, when it has frozen whip the cream stiff with sugar, put in the bottom, then fill the mold with pudding and the rest of the cream on top. Pack with ice and salt until ready.

Mine Pudding.

Three bananas, ½ cup of sugar, 1 pint of milk, ½ pint of cream, 2 eggs, 1½ teaspoonfuls of cornstarch, 1 small cup of powdered sugar. Put on the milk to boil, mix sugar and starch and eggs (yolks); cream all together; add 1 tablespoonful of cold milk. Cook 3 minutes. Add 1 teaspoonful of vanilla. Stand aside to cool. Whip whites stiff; add powdered sugar; whip again; then add 1 cup of cocoanut, stir in lightly and drop by the spoonfuls. Grease the pan; cook to a light brown. Slice the bananas and lay in a serving dish a layer of the bananas and a layer of mixture until the dish is filled. Sprinkle cocoanut on top. Whip the cream stiff, add 1 tablespoonful of powdered sugar and 2 drops of vanilla, and put on by the spoonfuls, then put on top red cherry. Stand aside to cool until ready to serve.

Sun Light Snow Pudding.

One-half box of gelatine, whites of 3 eggs, 3 cups of boiling water. Put gelatine in a cup of cold water, when gelatine has dissolved, add 3 cups of boiling water and 1½ cups of sugar and juice of 1 lemon. Stir well, stand in a cold place, when it begins to gell, whip whites stiff, whip all together until light, then stir in ½ cup of strained strawberry very lightly, do not mix in good, so as not to get a very deep color. Any kind of red berry will do.

Noodle Pudding.

Boil ½ cup of B. C. Noodle in 1 pint of milk, until very soft, then let it cool, with a spoon whip 1 cup of sugar and 4 eggs, add 1 quart of milk, flavor with vanilla. Bake in a pan of hot water until set and a light brown. Serve hot.

Sponge Cake Pudding.

One quart of milk, 4 eggs, 1 teaspoonful of vanilla, ½ cup of sugar, 2 cups of stale sponge cake. Whip whites of eggs, add milk, vanilla, cake, after it is crumbled up fine, put it in a baking dish, bake until set and brown or it can be steamed 2 hours. Serve with a sauce hot or cold.

Bread and Butter Pudding.

Four slices of bread, cut in four parts, lay in a baking dish, whip 2 eggs then add ½ cup of sugar, 3 cups of milk, 1 teaspoonful of vanilla, pour over the buttered bread, bake 30 minutes.

Date Pudding.

Three-quarter cup of flour, 1 tablespoonful of butter, 1 teaspoonful of baking powder, 3 cups of cake crumbs, ½ cup of sugar, ½ cup of dates. Cream butter, sugar together, add egg, whip again, add milk, mix well, use a little flour, sprinkle over the dates, sift flour with powder, dates last, steam 3 hours. Serve with sauce.

Fig Pudding.

One quart of fresh figs, 1 tablespoonful of cornstarch, 1 pint of milk, 2 eggs, 1 cup of sugar, mix cornstarch, sugar together, whip eggs, add sugar, chop figs fine, lay them at the bottom of the pan, add teaspoonful of vanilla to the eggs and cover the figs, cook 15 minutes. Serve cold.

Rice Pudding.

Three tablespoonfuls of rice, 1 quart of milk, 1 cup of sugar, ½ nutmeg. Pick over and wash the rice, put all in a baking dish, when brown stir well until it is brown creamy. Serve cold.

Rice Pudding.

One-half cup of rice on the fire in 1 pint of milk, cook tender, little salt, 2 eggs with ½ cup of sugar, add to the rice, when cold cook in slow oven 20 minutes or until set, flavor to taste. Serve cold with plain cream.

Rice Grumbles.

Six tablespoonfuls of rice, 1 quart of milk, 1 lemon, 2 cups of cocoanut, 1 cup of brandy. Put the milk on to boil with rice, boil tender, while boiling, add 1 tablespoonful of butter, soak cocoanut, brandy, whip the whites of 2 eggs, then add yolks, whip again, add 1 cup of sugar, whip again, add to the rice while hot, when cold add juice of ½ lemon. Put in dish, lay each layer, cocoanut for the top. Whip whites of 2 eggs, put on the top, brown, serve cold.

Caramel Pudding.

One-third cup of sugar in a pan, stand it where it will brown, not burn, when it is dark, add ½ cup of water, let it boil down to ¼ cup then take it off the fire, beat 4 eggs with 1 cup of sugar, 1 teaspoonful of vanilla then add the milk and caramel, pour into a baking dish, stand in a pan of hot water in the oven, let it cook until light brown and set, remove at once. Serve ice cold with whip cream.

Silver Pudding.

One and one-half cups of flour, ½ cup of sugar. The whites of 3 eggs, teaspoonful of butter. Cream the butter, sugar together, add ½ cup of milk, whip again, add flour, sifted flour with 1 teaspoonful of baking powder, mix well all together, whip the eggs stiff, have the steamer ready and greased. Add the eggs, pour into the steamer at once, cook 2 hours. Serve with sauce, let the pudding be hot.

Van Queen Pudding.

Half box of gelatine, 1½ pints of water, ½ lemon, 1 pint of cooked fruit juice, 1 drop of red currant. Put on the water to boil, leave ½ pint to cover the gelatine, when the water boils, add to the gelatine, divide into three parts. Add lemon juice, 2 parts of juice to one part, stand aside to set, when set put them together in layers, stand aside in a cool place. Serve with whipped cream.

Tapioca Pudding.

Three tablespoonfuls of tapioca, ½ cup of sugar, 1 teaspoon of vanilla, 1 whole egg, 2 whites of eggs. Whip sugar and egg together, put tapioca on in 1 pint of cold milk, in a double boiler, cook soft, stand aside to cool, add beaten whites and 1 cup of milk, half of the beaten whites. Save the rest for the top, cook in a slow oven, drop the whites over the top, drop by drop and brown. Serve cold.

Cream Bread Pudding.

For this take the inside of the bread, 1 cup of bread, 1 pint of milk, 1 cup of sugar, 2 eggs. Put the bread in the milk, soften, drain the milk off, add sugar to the eggs. Whip till very light, add the bread, mix it good, then add the milk, cook in a slow oven until set and light brown. Serve with lemon sauce.

Raisin Pudding.

One cup of raisins, 2 eggs, 1 cup of milk, ½ cup of sugar. Soak the raisins in the milk until soft take half of the milk, add 2 beaten eggs and sugar, thicken the raisins with 1 teaspoonful of cornstarch, stand aside to cool. Whip eggs, sugar together, add milk, return to baking pan, pour over the milk, eggs, sugar, beaten together. Cook until set and light brown. Serve cold with a sauce.

Egg Custard.

Four eggs, 1 quart of milk, ½ cup of sugar. Beat the eggs not too light with the sugar, add vanilla, pour in a baking dish, stand in hot water, in a pan. Bake in a hot oven until set and a light brown.

Cup Custard.

Cup custard made same as egg custard only put them in cups, bake in a pan of water. Serve ice cold.

Blackberry or Huckleberry Stew.

One or 2 boxes of berries, pick them over, wash, then put on the fire with a piece of butter. If one box ½ cup of water, if 2 boxes 1 cup of water, cook 5 minutes, put in drop dumplings, cook 15 minutes. Serve hot or cold. This is nice for luncheon.

Snow Pudding.

Three tablespoons of gelatine, ½ cup of sugar, 1 tablespoonful of lemon juice, 1 pint of boiling water, wet gelatine with ½ gill of cold water, let stand 3 minutes, then pour on the pint of boiling water when it is light stiff, whip the 2 eggs, add to gelatine, whip 5 minutes hard. Pour in a mold to harden. Serve with sauce.

Cottage Pudding.

One cup of flour, ½ cup of sugar, 1 egg, 1 teaspoonful of baking powder, 1 teaspoonful of butter. This is not melted butter; cream sugar and butter together, add beaten egg, milk, flour, mix with powder. Bake in a shallow pan, 20 minutes. Serve with liquid or hard sauce.

Tapioca Pudding.

Four tablespoons of tapioca, 1 quart of milk, ⅔ cup of sugar, 1 grain of salt, 2 eggs, soak tapioca in the milk, 30 minutes. Put it on in a double boiler, cook until soft, stand aside to cool, add yolks, whip again then add sugar, whip until all is creamy. Add to tapioca; put in a pudding dish, cook until light brown and has set, add vanilla.

Mousseline Pudding.

One box of gelatine, 3 lemons, 1 pint of nuts after they are ground, 2 cups of sugar, ½ pint of cream. Soak gelatine in 1 pint of cold water, when soft add, sugar, lemon juice, 1 quart of boiling water, then nuts, stand aside to get cold, then add cream and freeze. Serve with mousseline sauce.

Tapioca Tie Me Not.

One half cup of tapioca, 1 cup of sugar, 2 eggs, 1 quart of milk, teaspoonful of vanilla, pinch of salt. Cut fine 1 pineapple and three bananas together, sprinkle over 1 cup of sugar. Cook tapioca in milk, add half of the fruit, whip eggs and add while hot, put the rest of the fruit in a dish, pour over the mixture. Stand aside to get ice cold. Serve with sauce.

Cranberry Sauce.

Wash 2 quarts of cranberries, add 2 cups of water, cook 10 minutes, remove from fire and strain. Add 4 cups of sugar, then cook 10 minutes more. Then put in a wet mold, stand aside to gell.

Cranberry Sauce.

Pick over and wash 1 quart of cranberries, add 1 cup of water, cook 10 minutes. Add 2 cups of sugar, cook 10 minutes longer. Strain and put into a mold to gell.

Mint Sauce.

Wash the mint, chop it until there is a cup full 1 cup of vinegar, ½ cup of sugar. Add the sugar to the mint, let it stand 20 minutes, then add vinegar, let it stand 30 minutes. Serve with hot or cold meats.

Sauce for Banana Corns

One-half cup of powdered sugar, 1 tablespoonful of cornstarch, 1 egg, 1 cup of milk. Boil the milk, and mix the starch in a little of the cold milk, just enough to pour. Add to the boiling milk, cook until thick, add 1 cup of brandy, stir well. Then whip the white of the egg stiff, add yolk, whip again, then add sugar, whip until stiff, add to the sauce. Serve hot or cold.

Horseradish Sauce.

One cup of water, 1 tablespoon of butter, 1 spoonful of salt. Mix a little flour and water, thicken the thickness of cream, cook 2 minutes. Remove from fire, add 1 tablespoonful of horseradish, 1 tablespoon of vinegar. Serve over meats.

Nut Sauce.

Grind 1 cup of nuts, add 1 cup of vinegar, 2 tablespoons of sugar. Let the sugar and vinegar boil until the sugar has dissolved, then add the nuts. Serve with meats hot or cold.

Sauce for Fancy Potatoes.

Boil 1 large potato soft, mash with 2 tablespoons of butter, cream until light, add enough milk to make it the thickness of cream, chop 1 tablespoon of parsely fine, add to the sauce. Do not let it boil. Serve hot.

All-a-Round Sauce.

This sauce can be served with puddings or sweet entrees. Two cups of sugar, 1 cup of water, cook the sugar and water until it threads. Whip the whites of two eggs stiff, then pour the hot syrup beating all the time in the whites, beat until cold, add brandy 1 cup. Then ready to serve.

Chocolate Sauce.

One pint of milk, 1 cup of sugar, 1 tablespoon of cornstarch, 3 tablespoons of chocolate, 1 egg. Cook the chocolate in some of the milk, let boil until thick, add the rest of the milk, whip the eggs. Mix the starch and sugar, with the eggs, then stir in the boiling milk. Cook 2 minutes, add vanilla. Serve this sauce with puddings or cream.

Canned Apples.

Put into a pot free from grease, 3 quarts of water, 2 pounds of sugar, and 1 lemon sliced. Peel and quarter your apples, and lay them in cold water. Place as many of them as you can into the pot on the stove, but don't cram them. Allow them to cook until tender, using a fork to try them. As they get done, take them out of the pot and put aside into something else until all are done. Let the water stand aside fifteen minutes. Now fill your jars adding some juice, and seal. Stand jars on the ends until cool.

Canned Pineapples.

Five cups of sugar, 3 pints of water. Peel the pineapple, taking out the eyes, then slice. Let the water boil, and after skimming it, put in the fruit. After it has boiled, remove from the stove and place in jars and seal. Stand jars on the ends until cool.

Junket.

One quart of milk, 1 junket tablet, 4 tablespoonfuls of sugar. Put the tablet in a cup with 1 teaspoonful of cold water, let it dissolve, sweeten the milk, return to the stove and let it get luke warm, remove at once and add 1 teaspoonful of vanilla, then add junket. Pour in a glass dish or glasses, stand in a warm place until set. Serve ice cold with whipped cream.

Arrowroot Custard.

Four tablespoonfuls of arrowroot, 1 quart of milk, ½ cup of sugar, 4 egg yolks. Put on the milk, have enough to wet arrowroot, mix sugar and arrowroot together, add eggs, cream until light, add milk, pour in the boiling milk, stirring all the time. When thick, flavor with vanilla. Pour in a serving dish until ready for use.

SAUCES, Etc.

Anddue Sauce.

One tablespoonful of black pepper, 1 tablespoon of mustard, 1 tablespoonful of salt, 3 tablespoonfuls of vinegar, the yolks of 2 eggs. Mix together and whip until light. Stand aside until ready to use.

Lobster Sauce.

One-half pound of lobster, ½ pint of vinegar. Boil the lobster until it is done, then strain through a fine siev Mix well with the vinegar. Serve over fish.

Asparagus Pea Sauce.

Boil the asparagus in salt water, 1 cup of French peas, add 1 cup of milk to the peas, boil five minutes. Mix 1 teaspoonful of flour, 1 tablespoonful of butter, cream them together. Mix with the peas, cook one minute. Serve over the tips.

Brandy Cream Sauce.

One cup of powdered sugar, ½ cup of butter, yolks of 2 eggs. Cream the sugar and butter together until light. Add the yolks, cream well. Add ½ cup of brandy, drop by drop until all is used.

Tapioca Chilla.

One cup of tapioca, 2 cups of sugar, 4 eggs, 2 quarts of milk, 1 cup of grated nuts. Use fine tapioca for this, the large will not do. Put on in 1 quart of milk to boil 20 minutes, add sugar, whip whites stiff, add yolk, whip, stir in hot tapioca, pinch salt when cold, add the rest of the milk, 1 teaspoon of vanilla and freeze. Serve with sauce.

Rice Pudding.

Three level tablespoonfuls of rice, 1 quart of milk, ¾ cup of sugar. Wash the rice, add the sugar, milk, ½ nutmeg and a pinch of salt. Bake 1½ hours; when it forms a crust, stir the crust in. Repeat this until the 1½ hours are up, then leave the last crust. Stand aside to cool. Serve.

Cucumber Relish.

One peck of cucumbers, slice and sprinkle over them 1 cup of salt, allowing them to stand over night. Squeeze them out in the morning and chop fine. Put on 2 quarts of vinegar, ½ cup of celery seed, 1 tablespoonful of horse radish to boil, then drop in the cucumbers to get hot, but not boil. Fill your jars and seal.

Pickled String Beans.

Boil enough beans to use 2 quarts of vinegar. Put the beans on in salted water, to cook until tender. Put on the vinegar with ½ cup of spice and ½ cup of broken cinnamon. Let it boil five minutes. Drain the water off the beans ,and drop them into the vinegar to get hot. Fill jars and seal.

Pickled Beets.

Take small beets and cut off the tops. Put on to boil in hot water until tender. When done, put into cold water, and remove the skins. Should you use large beets, cut them. In 1 cup of vinegar, boil some cinnamon, spice, and 1 cup of sugar for ten minutes.Add the beets, and let boil ten minutes longer. Fill jars and seal.

Pickled Cauliflower.

Two cauliflowers, 2 quarts of vinegar, 1 quart of sugar, 1 gill of cloves, 4 sticks of cinnamon. Boil the vinegar, spice, and sugar together. Put the cauliflower on in separate pot to boil until tender. Now drop it into the hot vinegar and let it stand for five minutes. Fill the jars and seal, after adding all the vinegar.

Preserved Peaches.

Five pounds of peaches, after they are peeled and the seeds have been taken out, 4 pounds of sugar, 1 quart of water. Put on the sugar, water, and peaches. Let cook until tender and thick, then fill your jars and seal.

To Can Plumbs.

Take 6 pounds of plums and 5 pounds of sugar. Pour boiling water over plums to remove skins. Put plums and sugar in 1 quart of cold water and cook six minutes. Fill jars, seal and stand upside down until cold.

Desirable Cream Sauce.

Two tablespoons of powdered sugar, 1 egg, 2 drops of red coloring, ½ cup of sugar, ½ cup of water, ¾ cup of brandy, 1 teaspoon of cornstarch. Put on the water to boil, mix sugar and starch with a little of water, add to the water the cornstarch, boil about 2 minutes, whip the egg, and powdered sugar together until light, add to the hot mixture. Stir well, stand aside to cool. When cold add brandy and coloring, let it get cold. Serve with the cream. This is very nice.

Sauce for Chocolate Rangle.

One-half pint of milk, 1 teaspoon of cornstarch, ¾ cup of sugar. Mix the cornstarch with a little of the cold milk, add to the boiling milk, whip the white of one egg stiff, drop in the yolk, whip again, add 1 gill of cherry wine and stir in the boiling mixture. Cook 1 minute. Set aside until cold then serve on the pudding.

Sauce for Bread and Butter Puddings.

One cup of water, ¾ cup of sugar, 1 teaspoon of vanilla, 1 teaspoon of cornstarch, 1 cup of milk. Cook the butter, sugar, and water until half has boiled away, then add the milk, leave enough to wet the starch, stir in the boiling milk, cook 2 minutes, cool then serve.

Mousseline Sauce.

Two eggs, 1 cup of sugar, 1 cup of sherry. Whip the yolks light, add sugar, whip until light and creamy, then add wine. Serve over the pudding ice cold.

Sauce for Cocoanut Frazilee.

Whip the yolks and 1 cup of powdered sugar together until very light, then add ½ cup of brandy. Serve over the Frazilee.

Pinter Sauce.

One-half pint of cream, ½ cup of powdered sugar, ½ cup of brandy Make tha sauce when ready for use, whip the cream stiff, add the sugar, brandy and whip. Serve with the Pinter.

Yellow Hard Sauce.

One cup of butter, 2 cups of sugar, yolk of 2 eggs. Cream the sugar and butter together until very light, then add the yolks little by little, cream until very light, then add ½ cup of brandy drop by drop until all is used, add 1 tablespoonful of vanilla.

Lemon Sauce.

Two and one-half cups of water, 1 cup of sugar, 1 large tablespoonful of butter, 1 tablespoon of flour. Put the water on to boil, let it boil down to 2 cups of water, mix the flour with a little cold water enough to pour into the boiling water, cook 2 minutes, add butter. Remove from the fire and add the juice of 1 lemon, if large, use half. Nice for cream bread pudding.

Lemon Sauce.

One cup of water, 1½ cups of sugar, 1 lemon, 1 tablespoon of flour, 1 tablespoon of butter. Put the water, butter, and sugar on the fire to boil, boil 5 minutes. Mix the flour with a little water and thicken, let cook 2 minutes, add juice of lemon. Stand aside to cool until ready to serve.

Lemon Sauce.

One cup of water, 1 cup of sugar, 1 tablespoon of butter. Boil the water and sugar together, add butter, thicken with a little water and flour, add 1 tablespoon of lemon juice, strain. Serve hot or cold.

Apple Sauce.

Eleven apples, 1 cup of sugar, ½ lemon. Peel apples, cut them up, cook in some water, when cooked soft, strain through a hair sieve. Add sugar and slice lemon, while hot add 1 cup of cold water. Serve.

Sauce for Fritters.

One cup of sugar, 2 cups of water, 1 tablespoonful of butter. Cook all together, boil down to 1½ cups, then thicken the thickness of cream. Add 1 teaspoonful of vanilla and strain. This sauce can be served with any kind of fritters.

Sauce for Ice Cream.

One quart or one can of strawberries, 1 cup of powdered sugar, 1 egg. Whip the white stiff, add the yolk, whip until light, add sugar little by little until all is used, then add crushed berries. Ready to serve on creams.

Orange Sauce.

One cup of powdered sugar, ¼ cup of butter. Cream the butter and sugar together until very light. Cut oranges in little pieces after they are peeled and all pulp is removed. Mix all together. This sauce must not get too cool and it must not get too warm so as to melt the butter.

Sauce for Snow Pudding.

Two cups of milk, 1 egg, ½ tablespoonful of cornstarch, 3 tablespoonfuls of sugar. Put the milk on to boil, mix starch, sugar, and egg together, pour into the boiling milk, cook 2 minutes, take off and flavor with vanilla, then add a pinch of salt.

Sauce for Apple Snow.

Two yolks, 2 tablespoonfuls of sugar, ½ teaspoonful of cornstarch, 1 cup of milk. Put the milk on to boil, mix the sugar and cornstarch together, add the eggs, cream until light. Add to the boiling milk, cook 2 minutes, then add a pinch of salt, 1 teaspoonful of vanilla. Serve very cold.

Hard Sauce.

Two and one-half cups of powdered sugar, 1 cup of butter. Cream all together until very light and creamy, then drop in the white of 1 egg, cream steady 5 minutes. Add 1 teaspoonful of vanilla, stand it where it will keep cool, do not let it get too hard. Serve with hot puddings.

Yes It Is Sauce.

One and one-half cups of powdered sugar, 1 cup of brandy, 1 pint of cream. Whip the cream and then add the sugar, add brandy little by little, stirring all the time. When finished stand aside to keep cool on ice. When ready to serve add ½ cup of ground nuts. Serve with vanilla ice cream, keep very cold.

White Sauce for Pudding.

One pint of milk, 1 tablespoonful of cornstarch, ½ cup of sugar, 2 eggs, 1 tablespoonful of brandy, or vanilla. Put the milk on to boil mix the sugar and starch together, mix with a little of the cold milk, then stir it in the boiling milk, cook 2 minutes. Whip whites stiff. Pour the sauce on the eggs, stir while pouring; then add brandy. Serve ice cold.

Peach Sauce.

Two tablespoonfuls of soft, not melted, butter, 1 cup of sugar. Cream together until light and creamy. Mash the peaches very fine, add little at a time stirring all the time until all is used.

Hard Sauce.

One cup of butter, 2½ cups of powdered sugar. Cream until light, add the whites first, cream 3 minutes longer, then add the yolks, cream 3 minutes, then add 1 tablespoonful of vanilla. Ready to serve.

Hard Sauce.

One-half cup of butter, 1½ cups of powdered sugar. Cream all together until very light, add 1 teaspoonful of vanilla. Ready for use.

Hard Sauce.

One-half cup of butter, 2 cups of sugar, 1 egg. Cream all together until light, add white of the egg, cream again, then add 1 teaspoon of vanilla, stir in well. It is ready for use.

Sauce for Cereal Croquettes.

One cup of milk, ½ cup of sugar, 1 tablespoonful of butter. Put all on to boil, thicken it very little, then add vanilla.

Sauce for Tapioca Chilla.

Whip the whites of 2 eggs stiff, add 1 cup of powdered sugar, whip until stiff, then add ½ cup of brandy. Serve over the Chilla.

Liquid Sauce.

One cup of sugar, 1 cup of water, 2 tablespoonfuls of butter, ½ nutmeg. Grate nutmeg, add water, and butter, boil 20 minutes, thicken with a little flour and water, not quite as thick as cream, strain. It is ready to serve.

Apple Snow.

Three large apples, peeled and grated, 1 cup of powdered sugar, sprinkled over apples to prevent them turning dark. Break in the whites of three eggs and whip the mixture for ¾ of an hour, and save yolks for sauce.

Giblet Gravy.

After roasting the chicken and thickening the gravy, chop the giblets fine, having first boiled them. Add to the gravy which is served with the chicken.

JELLIES, Etc.

Prune Jelly.

Two cups of prunes, 2 tablespoonfuls of gelatine, ½ cup of sugar, juice of ½ lemon, enough water to moisten the gelatine, and pour over 2 cups of boiling water. Whip the yolks of the eggs and sugar together and pour in the jelly. Add the sugar and lemon juice to the prunes, and when the jelly has begun to set, put in the prunes. Stand away to harden, and serve cold.

Currant Jelly.

Put fruit on stove to cook. After it has cooked sufficiently, put into a bag and hang it over a pot to drip over night. In the morning add sugar, using 1 pound of sugar to each pint of juice. Place on the stove to cook thirty minutes. Skim off the foam and put into glasses. Cover and stand aside to harden.

Wine Jelly.

One-half box of gelatine, 1 pint of wine, 1 lemon, 1 cup of sugar. Soak the gelatine in ½ cup of cold water. When soft, add 1½ cups of boiling water, then sugar, lemon juice, and wine. Put in a mould, and set aside to get hard. Serve plain or with whipped cream.

Tutti Frutti Jelly.

One cup of dates, 1 cup of sliced bananas, 1 cup of sliced oranges, 1 cup of white grapes, 1 box of gelatine, 3 lemons, 2 cups of sugar. Let the gelatine soak three minutes in 1 pint of cold water. Squeeze in the juice of the lemons, then add 3 pints of boiling water. Put in the sugar, then stand aside until it starts to jell, then stir a little. It should be in a mould. Now drop in a piece of fruit, placing one piece in each corner and in the centre. Add the gelatine, and fill the mould making a layer of fruit and one of gelatine. The last layer should be gelatine.

Peach Elender.

Two quarts of peaches, 1 pint of grated nuts, 1½ cups of sugar, 1 cup of cream, 1 cup of red cherries, peel peaches. Cut them up fine, put the peaches, sugar, brandy in a jar, fasten tight and stand 2 hours, this may be baked or frozen, if frozen mix in cream and whip the whites, add sugar, ½ cup of brandy. Serve over if baked, whip white, put on the top, run it in the oven and let it come to a light brown. Serve cold with whipped cream.

Floating Island.

Four eggs, first brake the eggs, take the yolks and 3 cups of milk, 1 tablespoonful of flour, not heaping, 1 cup of sugar, whip eggs, add sugar; add to the boiling milk, cook until thick and flavor, put it in a dish whip the whites stiff, add ½ cup of sugar, have water boiling, drop in by the spoonfuls; cook, turn over, let cook, take out, put on the custard after the eggs are put on top drop jelly on eggs in places. Serve cold.

To Serve Pineapple.

First wash and dry; with knife or spoon, cut around each eye, it will come out very easily. Serve on a plate with powdered sugar.

Fruit Barby.

One quart of each, raspberries, strawberries, currants and gooseberries juice of a lemon, the whites of 4 eggs, ¾ of a box of gelatine, 2 cups of water, 2 cups of sugar. Soak gelatine in ½ cup of water, put sugar and the rest of the water on to boil. strain berries through a fine sieve; when sugar is melted add gelatine, then juice when set whip 3 minutes, whip the whites stiff, whip and put into a mold, stand aside to harden. Serve with whipped cream.

Strawberry Pinter.

Two cups of sugar, 2 quarts of berries, 1 pint of milk, 1 large tablespoonful of gelatine, 2 eggs. Use enough of the milk to moisten gelatine, put the rest on to boil, when boiling hot, mix sugar; starch, whip the eggs, mix all together, stir in hot milk, cook until thick, when cold stir in crushed berries, set aside to keep cold until ready to serve, with sauce.

Strawberry Hall.

Two boxes of berries, ½ pint of cream, 1 cup of powdered sugar, whites of 3 eggs. Whip eggs in one bowl, cream in another, whip sugar in the eggs then mix in whipped cream, crush berries just a little, add 1 cup of sugar, put layer of each until the dish is filled, leave enough for the top, stick whole berries on top the cream. Serve ice cold. Blackberry Hall is made the same way.

Orange Drum-a-Lon.

Eight large oranges, 1 cup of sugar 2 cups of cherry juice, 1 lemon, 2 tablespoonfuls of mint juice, pound of fresh mint, squeeze out the juice, cut the tops of the oranges just large enough to put in a spoon, take out the insides, put the skin in ice water to harden, then squeeze the pulp, get out all of the juice, mix all together and fill the orange skins, use straws or small spoon. This can be used as a cold soup.

Cocoanut Frazilee.

One cocoanut, 2 cups of sugar, whites of 3 eggs, 1 quart of milk, ½ box of gelatine, 1 cup of cold water. Put on the milk, let it come to boiling point, add together to gelatine, whip eggs stiff, whip in the sugar, add gelatine, then stir in the cocoanut, while it is hot, add a pinch of salt and freeze the cocoanut, must be ground up or grated. Serve with sauce.

Stuffed Apples.

Take 6 large apples, cut off the top skin, take out the inside, cut np fine do not chop them, mix with them 1 cup of sugar, a little cinnamon; mix all together, put back in the skin, put over the top a bit of butter, bake 30 minutes or until the apples are done. Serve hot or cold. Nice with pork.

Peach Balls.

Peel peaches, take out the pits, make a dough with 1½ cups of flour, 1 gill of sugar, 1 teaspoonful of butter, 1 teaspoonful of baking powder. Add milk to make it roll out thin; put the peaches together and roll in sugar then roll them in the dough that is rolled out: fry in deep fat. Serve with a liquid or peach sauce.

Fried Apples.

Wash and dry, large apples, slice them thick, put a small piece of butter in the pan, lay in apples, fry brown on both sides, do not take out until tender, sift powdered sugar over them. Serve hot or cold.

CREAMS, SHERBETS, Etc.

Blackberry Cream.

One quart of milk, ½ pint of cream, 4 eggs, pinch of salt. Put the milk on to boil, and whip the eggs, then add them to the boiling milk. Cook until thick. Take off and add the salt. Strain the berries through a sieve and mix all together and freeze.

Russian Cream.

Three teaspoonfuls of gelatine, 1 quart of milk, 5 eggs, ½ cup of sugar. Wet the gelatine with 2 tablespoonfuls of milk. Put on the rest to boil. Whip the yolks and ½ of a cup of sugar, adding the same to the boiling milk. Stir until thick. Remove from the stove. Whip the whites of the eggs until stiff, and add to the custard, stirring well. Add a little lemon juice, and pour into a wet mould. Set aside to harden, and serve with whipped cream.

Ginger Ice Cream.

One quart of milk, 1 pint of cream, 2 cups of sugar, 1 tablespoonful of gelatine, 1 ounce of ginger. Pour over the ginger 1 gill of boiling water, and cover, letting it stand until the ginger has settled to the bottom. Put the gelatine to soak in a gill of milk. Strain the ginger through a bag, and bring to boiling point, then add the gelatine. Put on the milk to boil. Whip 3 eggs, and add the sugar, then whip again. Add this to the boiling milk. Freeze.

Vanilla Ice Cream.

One quart of milk, 2 eggs, 1 tablespoonful of cornstarch, 2 cups of sugar, ½ pint of cream, 1 tablespoonful of vanilla, 2 saltspoons of salt. Put on the milk to boil. Mix the sugar and starch together. Now whip the eggs, then add the sugar and whip again. Mix this with the boiling milk. When thick take off the stove and put in the salt and vanilla, then cream, and freeze.

Macaroon Ice Cream.

Two quarts of milk, 1½ cups of sugar, 1 tablespoonful of gelatine, 3 eggs, 1 tablespoonful of salt, and 1 teaspoonful of vanilla. Cream the sugar and eggs together until light. Add to the milk which has boiled, after taking out 1 cup to put the gelatine in. When the cream has cooked until thick, remove from the fire putting in the gelatine. Strain, adding the cream and macaroons which have been mashed fine. Add the vanilla and salt, then freeze.

Pineapple Ice Cream.

One quart of cream, 1 pint of milk, 1 pineapple, 2 cups of sugar, the juice of 1½ lemons. Grind the pineapple, and sprinkle over the sugar, letting it stand for thirty-five minutes. Take out ½ cup, and strain the rest of it, being sure to get all the juice. Add the juice to the cream, and just before freezing the cream, add the pulp, then finish.

Desirable Cream.

Two quarts of milk, 1½ cups of sugar, 2 tablespoonfuls of flour, 4 eggs, ½ teaspoonful of salt, 1 tablespoonful of vanilla. Put on the milk to boil. Mix the flour and sugar together, then wet with a little cold milk, and add to the boiling milk. Boil two minutes then remove from the stove. Whip the whites of the eggs stiff, then drop in the yolks, whip again and add to the cream and vanilla, then freeze. Serve with a sauce.

Ice Cream.

One quart of milk, 2 tablespooofuls of flour, 1 cup of sugar, 1 saltspoon of salt, and 1 teaspoonful of vanilla. Put the milk on to boil. Mix the flour and sugar, and stir in a little cold milk to moisten. Add this to the boiling milk and allow it to cook two minutes, then put to one side. When cold, whip the whites of 4 eggs until stiff, then drop in the yolks. Whip one minute longer. Add one pint more of milk to the custard, and strain it. Add the eggs, salt, and vanilla, then freeze.

Midnight Cream.

One half box of gelatine, 1 pint of water, 1 box of strawberries, ½ pint of cream, ½ cup of wine, 2 cups of sugar, whites of 2 eggs. Put the gelatine to soak in half the water. Mash the berries, adding 1 cup of sugar, and let stand for ten minutes. Let the rest of the water boil, then add it to the gelatine. Next put in the rest of the sugar and wine. Let it set, but not get hard. Whip the whites and mix with the gelatine, whip again and add the berries, then whip once more, pour in a mould and stand aside to get hard. Serve with whipped cream.

Silver Ice Cream.

One tablespoon of flour, 1 cup of sugar, 1½ pints of milk, the whites of 6 eggs, ½ teaspoonful of salt. Put the milk on to boil, after taking out enough to mix the flour and sugar. After mixing the flour and sugar so as to be poured in a stream, let it cook for three minutes. Take it off the stove, and when half cold, whip the whites of the eggs adding them to the custard. Put in the cream then some of the vanilla and freeze.

Ice Cream Without Cream.

Put 1 quart of milk on to boil. When milk has boiled, add 2 tablespoonfuls of flour and 1 cup of sugar stirred in a little cold milk to moisten the sugar. Let the mixture cook two minutes, then stand aside. When cold, whip the whites of 4 eggs stiff; then drop in the yolks. Whip one minute longer. Add 1 pint more of milk to the custard, and strain it. Add the eggs, a saltspoonful of salt, and a tablespoonful of vanilla, then freeze.

Spanish Cream.

One-half box of gelatine, 1 cup of sugar, 1 quart of milk, 3 eggs. Put gelatine to soak in 1 cup of milk; put the rest on to boil. Mix sugar and yolks together; stir in boiling milk. Cook two minutes; add gelatine; stir well. Pour in a mold and stand away in a cool place to set. Whip whites of eggs as stiff as they will get. Add sugar. Whip again and add vanilla. Serve over cream.

Gold Ice Cream.

One quart of milk, 1¼ cups of sugar, the yolks of 7 eggs, 1 pint of cream. 1 tablespoonful of vanilla and a pinch of salt. Put on the milk to boil; whip the eggs until light, then put in the sugar and whip again until very light; add to the boiling milk; cook two minutes, then take off the stove and stand aside to cool. Whip the cream and add to the custard, also the vanilla and salt. Freeze.

Orange Frappé.

One quart of orange juice, 1½ pints of sugar (if oranges are sour, but if sweet, use 1 pint of sugar), the pulp of 3 oranges. Add all together and freeze. Serve with whipped cream.

Strawberry Ice.

One quart of berry juice, 2 quarts of water, 1 pint of sugar, and the juice of 1 lemon. Add the berry juice, water and sugar together, then add the lemon juice. Stir well and freeze.

Blackberry Ice.

Two quarts of berries, crushed, 1 pint of sugar. Mix and let stand for thirty minutes. Strain and add 2 quarts of cold water. Mix well with two tablespoonfuls of lemon juice, and freeze.

Raspberry Ice.

Two quarts of cold water, 1½ pints of sugar, 1 quart of berry juice, 1 juicy lemon. Add the sugar to the water and stir until dissolved. Then put in the fruit and lemon juices and freeze.

Cherry Ice.

Two quarts of water, 2 quarts of cherry juice, 1 lemon, 2⅔ cups of sugar. Add the sugar to the water and stir until dissolved. Then put in the fruit and lemon juices and freeze.

Lemon Ice.

Two quarts of water, 1 pint of sugar, 2½ juicy lemons. Mix the water and sugar, stirring until melted. Then add the lemon juice and freeze.

Pineapple Sherbet.

The juice of 1 pineapple, 1 cup of orange juice, 2 cups of peach juice, the juice of 1 lemon, 2⅔ cups of sugar, and 3 cups of water. Stir until the sugar has dissolved, then freeze.

Apple Sherbet.

Six large apples, 3 cups of sugar, 3 eggs, 1 pint of cream, and juice of a small lemon. Put on the apples in a pint of water and let cook until soft enough to mash. Add the sugar, stirring until melted. Strain through a fine sieve. Whip the eggs until stiff and mix all together with the cream and lemon juice. Now freeze.

Raspberry Sherbet.

Two quarts of water, 1 pint of sugar, 1 quart of berry juice, 1 lemon, 1 tablespoonful of gelatine. Put the water and sugar on to boil for five minutes, and after the gelatine has soaked in a little water for a while, and the sugar and water has boiled, mix them, and let stand aside to coat. Then add the berry and lemon juices and freeze.

Silver Lark Sherbet, No. 1.

Two quarts of milk, 4 large cups of sugar, 1 tablespoonful of vanilla, and 3 lemons. Add the sugar to the milk, stirring until dissolved. Next put in the juice of the lemons and stir. Let this stand for fifteen minutes, then add the vanilla and freeze.

This is a very nice sherbet.

Silver Lark Sherbet, No. 2.

Six quarts of milk, 3 quarts of sugar, 2 cups of lemon juice. The milk must be sweet. Add sugar, stir until desolved, then add lemon juice, stir in 1 tablespoonful of vanilla, then freeze.

Lemon Sherbet.

One quart of water, 1½ pints of milk, 2 cups of sugar, 2 lemons, whites of 2 eggs, 1 tablespoonful of cornstarch. Put on the water, and when it has boiled, add the starched mixed with a little milk. Let this cook for two minutes, and add the milk. Whip the eggs until stiff and add the sugar, whip again and mix with the other ingredients. Stir well and put in the lemon juice, then freeze.

Blackberry Sherbet.

One quart of berry juice, 1 quart of milk, 2 cups of sugar. Add the sugar to the juice, and when it has dissolved, mix it with ½ pint of whipped cream. Then add the milk and freeze.

Frozen Peaches.

Two quarts of very soft peaches, 2 cups of sugar, the whites of 2 eggs. Mash or put the peaches through a fine sieve and add a pint of cold water. Whip the whites stiff and mix the sugar. Whip again until all is light, add to the peaches and freeze.

Milk Punch.

One cup of brandy, 1 cup of sherry, 1 cup of rum, 1 gill of sugar, 1 nutmeg, 1 quart of milk, and ½ pint of cream. Grate the nutmeg and mix with the sugar and milk, stirring until it is well dissolved. Then freeze. Whip cream until stiff. Now add the wines and cream to the punch, freeze again until hard. Remove the dasher and pack until ready for serving.

Milk Punch, No. 2.

One pint of milk, 1 pint of cream, ½ pint of rum, ½ pint of brandy, ½ nutmeg. Freeze all together.

Huckleberry Punch.

Two quarts of berries, 1 quart of water, 1½ cups of sugar. Put on the sugar and berries to cook for five minutes. Remove and strain through a fine sieve Mix all together and freeze.

Coffee Punch.

One quart of strong coffee, 2 cups of sugar, ½ pint of cream, 1 cup of brandy. Mix all together well, with the exception of the cream and freeze. When it has nearly frozen, whip the cream until stiff and put with the frozen mixture, then pack. Serve in punch glasses, with a cherry on top of each glass.

To Make Coffee.

Twelve tablespoonfuls of coffee, ½ of an egg; wet with ½ of a cup of cold water. Stir together, then add 12 cups of boiling water. Let it boil four minutes, then take the pot off, adding ½ a cup of cold water. Stand aside until ready for use. This will make 12 cups of coffee.

Coffee Brongo.

Five tablespoonfuls of coffee, 3 tablespoonfuls of cocoa, 3 tablespoonfuls of English breakfast tea; put the coffee in the pot, adding ½ an egg. Wet with a little cold water, then mix the cocoa and coffee together. Add 8 cups of boiling water. After this has boiled three minutes, put in ½ a cup of cold water and drop in the tea. Cover at once, and let it stand for five minutes. Now fill each cup, putting in 1 teaspoonful of brandy and a slice of lemon. Serve hot.

To Make Tea.

Use 1 teaspoonful of tea to each cup of water. Never make tea five or ten minutes ahead of time, always wait until your are about to serve, but have your water boiling before you are ready to make it. By so doing you will have good tea. Never buy poor tea, as you will lose in the end.

CANDY MAKING

Nut Taffy.

Two cups of sugar, 1 cup of water, and 1 tablespoonful of butter. Mix and let boil until it becomes brittle. Try it on a buttered plate. Crack 2 cups of black walnuts, and spread them on a dish. Then pour over the candy. Let it stand until it gets cold, then break it into small pieces.

Nut Candy.

One pint of nuts (any kind), 1 quart of sugar, 1 cup of water. Boil the sugar and water without stirring until it becomes very thick. When it threads, add 1 teaspoonful of vanilla. Put the pan in cold water, or sit in a cool place, and whip until it is white. Then stir in the nuts, pouring the whole on a flat dish. Mark off into little pieces, so it will break easily when cold.

Molasses Candy.

Put on 1 quart of molasses and 1 tablespoonful of butter. Let it cook. When it looks thick, try it on a butter plate. If it will pull without sticking to the hands, take it off immediately. Drop in a pinch of cooking soda then turn out into a buttered plate. Do not let it get too hard. Use flour for pulling it, as it is better than butter.

Chocolate Fudge.

One pound of brown sugar, 1 cup of milk, ¾ cake of chocolate, not quite ½ cup of butter. Shave off the chocolate, and mix all the ingredients, allowing it to cook fifteen minutes. Stir constantly. Remove from the stove, and whip two or three minutes, after adding 1 teaspoonful of vanilla. Spread on a dish, and when it has hardened a little, mark off into little pieces, so it will break easily when it gets cold.

Popcorn Balls.

Put on 2 pounds of light brown sugar, 1 cup of water, 1 tablespoonful of vinegar, and let it boil until crisp. Have the popcorn ready. Drop a little syrup into cold water, and if it is crisp, add 1 quart of popcorn, stirring constantly. Then take it all out by the spoonful, and mould into balls.

HINTS ON REMOVING

Ink Stain.

When ink is first in the goods or carpet, cover it immediately with baking soda. Pour on some white vinegar, rubbing it until the ink disappears. Then wash with white soap.

Iron Rust.

Wash the goods, and sprinkle thickly with salt. Wet it well with lemon juice, and lay it in the sun, until it has all disappeared.

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