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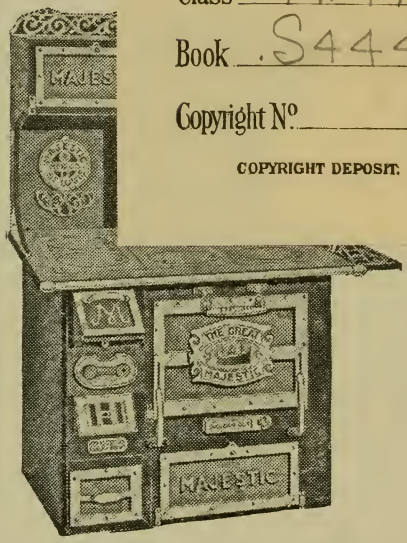


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Compiled by

Mrs. Sigismund Aronson
Mrs. William Gottstein

Seattle, Washington
1908

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Card of Thanks

We wish it were possible to name and thank individually all those who assisted this book. We are deeply indebted to those who managed the advertising department—to those who contributed their best and choicest recipes—and to all who have lent their support and assistance.

Table of Weights and Measurements

1 cupful equals half a pint.

14 tablespoonfuls equal 1 cupful.

3 teaspoonfuls equal 1 tablespoonful.

1 cupful of butter or lard is 7½ ounces.

2 tablespoonfuls of butter are 1 ounce.

1 level cupful of flour is 4 ounces.

1 quart of flour just rounded over is 1 pound.

1 moderately heaped tablespoon is 1 ounce.

1 cupful of milk is 8 ounces.

1 cupful molasses holds 12 ounces.

1 level cupful of granulated sugar is 7 ounces, a round cupful is half a pound.

1 level cupful of brown sugar is 6 ounces.

Soups

Many have been the opinions expressed about the relation of the soup to the rest of the meal, some considering it a meal in itself and others looking upon it as flavored water, only fit for children and invalids. Most of us coincide with the French authority who calls soup the preface to the feast, and which is, in fact, a stimulant for the more or less elaborate menu to follow.

As a rule, for a large dinner of many courses, the soup should be as light as possible, whereas for a plain dinner it may be much richer and more satisfying. In the making of soups there is a difference of taste as to which portion of the beef is best for the purpose. The shinbone contains the marrow which adds strength and thickness to the soup, while the neck makes a more nutritious soup. A piece of beef liver imparts a pleasant flavor to many soups.

In making soup, bring the cold water in the soup pot with the meat and bones to a boil slowly, and let it simmer for hours, never boiling and never ceasing to simmer. Skim off every bit of fat. Do not use too much salt; a little is advisable, as it causes the scum to rise. Long soaking in cold water draws out the juices of the meat and dissolves the gelatine. Bones, both fresh and those partially cooked, meats of all kinds, vegetables of various sorts, all may be added to the stock pot, to give flavor and nutriment to the soup. There are three classes of soup—clear, thick and purees. The first is clear and thin; the second about as thick as cream, but not transparent, while in a puree all the ingredients are rubbed through a sieve.

Beef Soup a la Julienne.

Cook all the vegetables in a separate kettle. Use a nice piece of soup meat, about four pounds, and a large soup bone. Cut up two carrots, two turnips, quarter of a head of cabbage, one head of celery, a few tomatoes, some ham; cut up very fine a handful of peas and a few tablespoons of corn (you may use canned). When tender pour your soup stock over the cooked vegetables. Season to taste and serve. You may add some noodles, cut into little squares, but not too many, or it will be thick.

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Beef Tea.

One pound round steak, have all fat removed, and cut into dice. Add one pint cold water, sprinkle salt over meat and allow to stand half an hour; then put in a clean kettle and boil slowly for twenty minutes, covering with a lid. Strain. Can be used either hot or cold. MRS. WM. GOTTSTEIN.

Clam Nectar.

Heat clam nectar (canned or fresh clam juice). Add pepper, salt and a little grated onion. Serve in bouillon cups with a teaspoonful of whipped cream on top.

MRS. M. A. GOTTSTEIN.

Cream of Mushroom Soup.

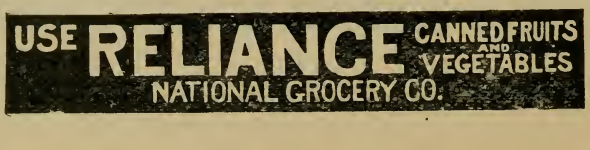
Half pound of mushrooms, four cups chicken stock, few slices onion, quarter cup butter, quarter cup flour, one cup cream; salt, pepper; two tablespoons Sauterne. Chop mushrooms, add to chicken stock with onion; cook twenty minutes and rub through a sieve. Cook flour and butter together; then add cream, salt and pepper to taste. Mix above stock with this cream sauce and just before serving add wine. Serve with croutons. R. LOBE.

Cream of Celery Soup.

One and a half pounds of lean veal chopped; one moderately young chicken, jointed; add two quarts of cold water and simmer until meat is cooked. Remove the breast of chicken, and all best parts of the meat. Return the bones to the pot and boil hard for one hour. Strain, and let cool over night. (The chicken will make a dozen croquettes, or nice salad). About an hour before using the soup skim off all the fat, and put the stock, which should be a jelly, into a kettle. Let it slowly come to a boil, salt and pepper it. Add a cupful and a half of good, sweet cream, and two teaspoonfuls of flour made smooth in the cream and brought to a boil. Have ready a cupful of celery, chopped fine; stew it for half an hour in a little salted boiling water; drain off the water and add the celery to the soup. Have a teaspoonful of cracker crumbs in the bowl, and serve immediately, before the crackers are soaked. MRS. M. M. FREDRICK.

Cream of Peas or Asparagus.

Cook peas or asparagus in stock until soft; pass all through sieve. Heat one pint cream, pour in tureen, and pour boiling stock in. Add custard squares. MRS. A. DINKELSPIEL.



Bisque of Crawfish.

Choose about 40 crawfish and boil. Remove from fire and drain. Clean the heads. Keep 30 of the shells and also the remains, which you set to boil in a quart of water. Peel the tails and chop them fine. Make a paste with the meat, to which add soaked bread, a large spoonful of fried onion and chopped parsley, salt and pepper. With this fill the 30 shells and put aside. Start the soup by frying onion in butter, add some flour for thickening, green onions and minced parsley. When browned pour in the bouillon, also the soup made from the remains of the head seasoned with salt and pepper and two bay leaves. Let boil slowly for ½ hour. When ready to serve take each head, roll in flour and fry in butter until crisp all around and put in the soup. Let boil 3 or 4 minutes. MRS. GUSTAVE BROWN.

Cream of Barley Soup.

Two tablespoons butter and 2 tablespoons flour browned in a pan. Add carefully 3 cups milk. When boiling add ½ cup pearl barley well washed. Let cook for 4 or 5 hours, adding water and milk as necessary. Strain when well cooked and add an equal quantity of good soup stock, and boil together about an hour. When ready to serve add cream to taste, also salt and pepper if not sufficiently seasoned.
MRS. S. ARONSON.

Cream of Potato Soup.

Fry 6 tender leaks, cut in inch pieces, in hot fat until yellow. Add 3 pints of water and 3 mealy grated or mashed potatoes while hot. Cook this with very little salt and pepper for 40 minutes. Then add the crumbs of a stale roll, cook 10 minutes more, strain, season if needed, and add 1 cup cream. MRS. N. DEGGINGER.

Clam Chowder.

Take some fat and when heated add ½ onion cut fine. Brown the same and add 1 tablespoon flour. Brown a little and add 1 quart of soup stock. Take 2 potatoes, 2 carrots, 1 turnip and some celery cut in small pieces. Take 3 slices of bacon cut fine and 1 pint of clams. Add all to mixture. Season with salt, 1 teaspoon of chili peka powder, some paprika, 1 teaspoon of Worcestershire sauce and ½ cup of catsup. Cook well for 1½ hours. MRS. S. FRIEDENTHAL.

Clam Chowder No. 2.

Cut into cubes 3 carrots, 1 tomato, 1 onion, 2 pieces celery and a little parsley, and boil till tender, seasoning with salt and pepper. Then add the juice of 1 quart of clams and 15 minutes afterward the minced clams. When ready to serve, have ready ½ a pint of boiled milk, in which you drop a pinch of soda. Pour in soup tureen and then pour the chowder over the milk.
MRS. WILLIAM GOTTSTEIN.

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Cream of Spinach Soup.

Wash spinach thoroughly. Boil until tender, and then press through sieve. Have chicken broth or rich stock ready, seasoned highly. Put cup rich cream in with the spinach and add stock or broth slowly. Put on stove until heated through and serve immediately with croutons. CARRIE A. FORTLOUIS.

Cream of Almonds Soup.

Blanch and grind or pound ½ pound almonds and simmer slowly in 1 pint of milk for 5 minutes. Melt 1 tablespoon butter and 1 of flour. Do not allow to bubble. Add 1 cup milk and thicken slightly. Then add the almond mixture and simmer again until creamy. Remove from fire and add 1 cup cream. Season with salt and pepper or omit as suits taste. Cream can be whipped or left plain.

MRS. N. DEGGINGER.

Chicken Soup.

Take an old fat hen, put on with cold water. Then add heart and gizzard (add liver a few minutes before serving). Boil chicken about 3 hours with parsley root, onion and asparagus cut into small bits. Strain and remove grease. Add rice, barley, noodles or dumplings. Beat up yolks of 2 or more eggs with a tablespoon of cold water just before pouring into soup bowl. MRS. I. MONHEIMER.

Green Kern Soup.

Cook the same as barley soup. Strain. Then beat up 1 egg in the tureen, add 1 cup cream to this and pour boiling soup into tureen.

MRS. A. DINKELSPIEL.

Green Pea Puree.

Cook about 10 cents' worth of green peas until very tender. Then mash through colander. To this amount heat a quart of milk in double boiler. Add butter, salt and pepper to taste, and last the mashed green peas and some cream. MRS. A. E. WILZIN.

Mock Bisque Soup.

Bring to a boiling point 1 quart of milk. Melt 1 tablespoon of butter in a pan. Do not burn. Stir into this a tablespoon of flour. Pour in part of the hot milk to the butter and flour slowly, so as not to lump the mixture. Season with white pepper and salt to taste. Add the balance of the milk. This must be prepared in a double boiler. Put some cracker dust in the milk. Strain ½ can of tomatoes, into which add a good pinch of baking soda. Pour that into the boiling milk and heat together. Must be served at once.

MARIA WILZINSKI.



Mock Turtle Soup.

One calf's head, 6 whole cloves, ½ teaspoon whole pepper, 6 whole all spice, 2 sprigs thyme, 1-3 cup sliced onion, 1-3 cup carrots, 2 cups brown stock, ¼ cup butter, ½ cup flour, 1 cup stewed and strained tomatoes, juice of ½ lemon, Madeira wine. Clean and wash calf's head, soak 1 hour in cold water and cover. Cook until tender in quart boiling salt water to which seasoning and vegetables have been added. Remove head. Boil stock until reduced to 1 quart. Strain and cool. Melt and brown butter, add flour, stir well until well browned, then pour slowly over the brown stock. Add head stock, tomatoes, 1 cup face meat cut in dice, and the lemon juice. Simmer 5 minutes, add custard cut in dice and egg balls or meat balls. Add Madeira wine, salt and pepper to taste.

Mutton Soup.

Wash 2 pounds neck of mutton, cut off fat and cut into small squares. Put meat in saucepan with 3 pints of water, set over quick fire. Boil and skim frequently. When scum comes up quite white put in cup of pearl barley and skim again. Cut up carrot, turnip and celery in small pieces and add to the soup, also chopped parsley, salt and pepper. Serve without straining. MRS. S. BROWN.

Ox Tail Soup.

Put to boil in enough cold water to cover 2 ox tails. When parboiled cut the meat into small pieces and put aside. Melt in the frying pan 2 ounces of butter, and in this put down to brown 2 small onions, 1 turnip, 2 carrots, 2 stalks of celery, all cut up fine, and put into the liquid in which the ox tail has been parboiled. Add a teaspoon of extract of beef of good quality, and when this has dissolved thicken to taste with browned flour. Add a dessertspoon of Worcestershire sauce, boil up, strain and add the cut up ox tail and a glass of sherry wine.

MRS.H.ELSTER.

Oyster Stew.

After all bits of shell are removed from a pint of oysters and their liquor has been strained, let the liquor come to a boil and remove all scum, then add a teaspoon of butter, salt and pepper to taste and 1 pint milk. After the broth comes to a boil and is free from scum, put in oysters, and the moment the edges curl remove from fire and serve at once. One cracker rolled fine and added to the broth before serving is an improvement. MRS. W. ROSENBLATT.

Peanut Soup.

One quart soup stock, 1 cup shelled peanuts boiled and strained, 1 cup cream, a little parsley, 1 tablespoon butter, salt and pepper. Add cream just before serving. MRS. L. M. STERN.

Puree of Artichokes.

Boil artichokes until very tender. Scrape leaves and rub through colander with the hearts. Boil slowly in 1 cup soup stock, add 1 cup sweet cream and a large piece of butter. Season with pepper and salt.

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Dried Pea Soup With Smoked Beef.

Soak peas over night. In morning put over the fire in cold water and parboil. Then throw off water and pour boiling water over them. Add 1 medium sized chopped onion and celery cut fine. If celery cannot be had, use celery seed tied in a piece of muslin. Boil constantly 5 or 6 hours, stirring frequently to prevent burning. Season with pepper and salt before serving. Strain through a colander, mashing peas. Boil in another kettle a piece of smoked beef and about ½ hour before serving add this to soup. If soup be too thick add boiling water. Serve with small squares of toasted or fried bread.

Rice Tomato Soup.

Put ½ pound of rice into a saucepan with 2 quarts of vegetable stock and boil until rice is tender. Mix with a can of tomatoes strained and 1 ounce butter. Serve it with sippets of toast or croutons of bread fried in butter to a delicate brown. MRS. SAM BROWN.

Royal Soup.

One cup stale bread crumbs, ½ cup milk, 1½ cups scalded milk, 3½ cups white soup stock, 2½ tablespoons flour, 2½ tablespoons butter, yolks of 3 hard boiled eggs, breast meat from a boiled chicken, salt and pepper. Soak bread crumbs in milk, add yolks of eggs rubbed through a sieve, and chicken meat also rubbed through a sieve. Add gradually milk and chicken stock highly seasoned. Thicken with butter and flour cooked together, and season with salt and pepper.

MRS. F. ROTHCHILD.

Tomato Soup.

Boil slowly for ½ hour and strain the following: 1 can tomatoes, 2 bay leaves, 3 or 4 sticks celery (if no celery use seed), ¾ onion, salt and pepper to taste, and 1 teaspoon butter. Three slices lemon cut fine and 1 hard-boiled egg cut fine, also parsley, are to be added just before serving. MRS. L. M. STERN.

Soup Stock.

Take about 2 pounds beef, either neck or leg, veal and mutton bone, ox tail and beef liver and cover with cold water. Put on a tight lid and boil slowly for 6 or 8 hours. Put with this celery, onion, tomato, carrot, turnip and parsley, an hour or two before straining.

MRS. GUSTAVE BROWN.



Split Pea Soup.

Soak peas in lukewarm water over night. Use a quart of peas to a gallon of water. Boil about 2 hours with the following vegetables: A few potatoes, a large celery root, a little parsley and a little onion. When boiled down to half the quantity, take out vegetables and press through colander. If soup be too thin, put a piece of butter in a saucepan with flour, and add to the peas already strained through colander. Serve with toasted bread crusts.

MRS. WILLIAM GOTTSTEIN.

Dumplings, Etc., for Soups

To the beaten white of 1 egg add 8 blanched almonds finely chopped and a pinch of salt. Drop with teaspoon into hot fat and fry a light brown. MRS. FRED ROTHCHILD.

Potato Einlauf for Soup.

Beat 1 egg, add salt and grated raw potato and drop into boiling soup. MRS. A. DINKELSPIEL.

Liver Kloese for Soup.

For the Kloese, use a small liver chopped fine. Take a small piece butter, brown with a half onion, add liver, also chopped parsley, two spoons flour. Season with nutmeg, red and white pepper, and add two eggs. Drop with teaspoon in the boiling soup.

MRS. A. DINKELSPIEL.

Liver Dumplings.

One pound liver, ¼ pound suet chopped fine, 1 onion chopped, 2 cups bread crumbs, salt and pepper, a little nutmeg, 3 eggs, and mix well. If not stiff enough add ½ cup flour. Take mixture in spoon and drop in boiling salt water and let cook for about 15 minutes. When cooked drain and fry in fine crumbs.

Schwemchen for Soup.

Take 2 eggs and one tablespoon butter and stir together. Add ¾ cup cracker meal, pinch of salt and a little nutmeg, few chopped almonds and a teaspoon sugar, ½ teaspoon baking powder. Heat some drippings and drop ½ teaspoon batter at a time. Fry brown, take each out and place on a plate and throw in schwemchen in the boiling soup stock.

Almond Balls for Soup.

One-eighth pound almonds, chopped fine, yolk 1 egg, well-beaten. Add almonds to egg, salt and ¼ grated lemon. Beat white stiff and mix. Drop little from end of teaspoon into boiling oil or oil and dripping mixed. Put in soup just before serving.

MRS. W. S. ROSENBLATT.

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Bread Barley Soup.

Soak stale wheat bread in cold water, press dry as possible, mash dry, add a little ginger, pepper, salt, chopped parsley, enough egg to make a thin batter, stir into bouillon and boil five minutes.

MRS. W. ROSENBLATT.

"Butterfles" or "Krepchen" for Soup.

Make dough as per recipe for noodles, cutting into squares about 2½ inches square. Fill each one with the following mixture, folding them afterwards into little triangles, when they are ready to be dropped into the boiling soup: Chop some cold veal or lamb, ½ an onion, a raw egg, salt and pepper and parsley.

MRS. WM. GOTTSTEIN.

Custards for Soup.

Make a custard of one cup milk and 1 egg well beaten, adding a little salt. Bake. When cold cut into dice and add to soup in tureen. Add also few cooked peas and slices of lemon. MRS. S. ARONSON.

Cracker Balls for Soup.

One tablespoon fat creamed, 1 egg, 4 soda crackers rolled fine, salt, and trifle of nutmeg. Make into balls and boil 10 or 15 minutes.

MRS. A. DINKELSPIEL.

Egg Balls for Soup.

Rub yolks of 4 hard-boiled eggs with a little melted butter to a paste, add salt and pepper. Beat 2 raw eggs and add to above, with enough flour to make them hold together. Make into balls and put in soup and boil up well. MRS. S. ARONSON.

Marrow Balls.

One tablespoon marrow, ½ tablespoon dripping, yolk of 1 egg, then add stiffly beaten white, cracker meal enough to roll and a little salt. Boil about ten minutes in soup. MRS. SAM BROWN.

Croutons.

Heat some butter or fat in a spider. Cut up about two slices of stale bread into small dice pieces, put them into a spider and brown on both sides. Brown nicely, but do not let them burn. Serve with split pea soup, bean and potato soup.

Egg Einlauf.

One egg well beaten, add little salt and ½ tablespoon water and mix with a very little flour. Drop into boiling soup.

MRS. A. COBLENTZ.



Egg Barley (for Soup).

Make a stiff noodle dough, grate it, then dry in the oven until a light brown. Half a cup will be sufficient for four plates of soup.

MRS. S. FRAUENTHAL.

"Matzo Kloese" or Cracker Balls.

Cream two tablespoons dripping and add two well beaten eggs, half a grated onion, a small cup of water, salt and pepper. After thoroughly stirring add slowly sufficient matzo meal to form a batter that will roll easily with the moistened hands. Do not add too much meal, or the "Kloese" will be tough. It will improve them if allowed to stand twenty minutes before forming into balls. Drop in the boiling soup.

MRS. WM. GOTTSTEIN.

Noodles for Soup.

Two eggs, butter size of walnut, 3 tablespoons sour cream, flour enough to make rather stiff dough. Knead, roll out very thin and cut into narrow strips. Cook about 20 or 30 minutes.

German Noodles.

Two eggs, half teaspoon salt, flour to make a very stiff dough. Beat the eggs slightly, add salt and the flour gradually. Knead until dough is smooth and quite stiff. Roll very thin. Cover with a towel and set aside to dry about twenty minutes. Fold the dough, or cut into broad strips lengthwise, and then into very fine strips crosswise, if wanted for soup. About one-half inch wide, if wanted as a vegetable. They may be dried and kept in a jar, covered with cheesecloth.

MRS. A. COBLENTZ.

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Fish

Fish is considered by medical authorities to be the best brain food, besides being one of the most easily digested. The first consideration in buying fish is its freshness, and it should be cleaned as soon as brought to the house, wiped dry, sprinkled with a little salt and placed in the ice-box. Fresh fish have firm flesh, plump eyes and red gills. Fish must be cooked carefully, as underdone fish is unpalatable as well as unwholesome, while too much cooking destroys the flavor.

Fried Fish.

Clean fish, sprinkle with salt and pepper, dip in flour or crumbs, then in egg and again in crumbs. Let stand few minutes. Then fry a golden brown in deep fat.

Broiled Fish.

Split a thin fish down the back or cut thick fish into slices and remove skin and bones. Oily fish need only salt and pepper, but dry fish should be spread with flakes of butter before broiling. Use double wire broiler and grease it. Cook about 8 to 12 minutes. Move the broiler so that it broils evenly. Broil over clean fire or in hot broiling gas oven. Remove to a hot platter, spread with slices of lemon and garnish with parsley.

Butter Sauce Fish.

Wash and salt your slices of fish for several hours. To about 3 pounds of fish take a good sized onion sliced, a carrot cut in round slices, a few sprigs of parsley. Let the water, which should almost cover the fish, boil with the vegetables for a few minutes. Place your fish in the stewpan. Put in a good piece of butter, some ground white pepper, and a dash of cinnamon. Let boil for about 20 minutes, taste and add more salt or pepper if desired. Have ready the yolks of 4 eggs well beaten, with a heaping teaspoonful of flour. Place your fish on a platter, strain the sauce, then return to kettle, pour over the eggs. When the liqiud boils, pour the egg mixture slowly into the kettle, stirring constantly for about 2 minutes. Do not take your spoon out of the gravy or your sauce will curdle. Strain into your gravy boat, leaving some to pour over the fish. Garnish with the sliced carrots and parsley minced. MRS. M. WILZINSKI.



Planked Fish.

Fish is planked when baked on a board in the oven. The board must be very hot. Place the fish on board, then season with salt and pepper and a little butter. Place the skin down on the board. Brush with butter and with salt and pepper. Baste often with melted butter and bake until golden brown. Serve with parsley, lemon or pickle sliced. White fish is best served in this style.

Cod Fish Balls.

Put the fish to soak over night in lukewarm water. Change again in the morning and wash off all the salt. Cut into pieces and boil about 15 minutes, pour off this water and put on to boil again with boiling water. Boil 20 minutes this time, drain off every bit of water, put on a platter to cool and pick to pieces as fine as possible, removing every bit of skin and bone. When this is done, add an equal quantity of mashed potatoes, a lump of butter, a very little salt and pepper, beat up one or two eggs, a little milk if necessary, and work all in a dough. Flour your hands well and form into cakes. Fry in hot butter or dripping.

MRS. A. COBLENTZ.

Pickled Carp.

After cleaning a carp, making as small an opening as possible, tie up the head, put the fish in a fish kettle, pour over boiling vinegar. After a few minutes add a tumblerful of red wine, seasoning and 2 carrots and 3 onions, cut into slices, and a small quantity each of sage, thyme, laurel leaves, parsley, cloves and garlic, and then set the kettle on the fire and allow it to simmer gently for an hour. Let the fish remain in this until quite cold, when it will be ready to serve.

Finnan Haddie.

Put finnan haddie in pan of cold water. Let come to a boil. Remove and shred. Make a rich cream sauce and add finnan haddie. Serve with minced parsley on toast.

MRS. M. A. GOTTSTEIN.

Fish Croquettes.

Any cold fish chopped fine. Make thick cream sauce, using ½ cupful cream, thicken with cracker meal, add 1 egg, chopped parsley. Let mixture cool, form into cakes, dip in egg and cracker meal and fry.

MRS. E. MORGENSTERN.

Fish in Oil.

For about 3 slices of salmon take 2 tablespoonfuls oil, put in iron pan and heat red hot, then stir in 1 tablespoonful flour and rub very smooth. Add enough cold water for gravy. Have small piece of onion and lots of parsley chopped very fine. Add to this also a pinch of garlic, salt, pepper and tablespoonful Worcestershire sauce, put in fish, and just shake pot so fish does not burn. Cook about 20 minutes.

MRS. ABRAMS.

For quick service, elegant rooms and the best cafe, stop at the Butler Hotel while in Seattle.

Fish au Gratin.

Wash and clean, salt and pepper fish and put in a buttered baking pan. Make a rich well-seasoned tomato sauce, add soup and sherry and pour over the fish. Put cracker crumbs on the fish. Arrange oysters, shrimps and mushrooms on fish and put in pan. Bake in oven for half an hour, basting occasionally, and sprinkle a little finely chopped parsley on a few minutes after taking from the oven. Serve in dish in which the fish has been baked.

MRS. A. E. WILZIN.

Fish With Oysters.

Take sole and make into filets, put an oyster on each filet, roll and stick a toothpick through to hold, boil in water well seasoned with vegetables, salt and pepper (which has boiled about 20 minutes before putting in the fish), about 10 or 15 minues, and serve with a cream sauce with yolk of an egg and oysters mixed in.

MRS. E. MICHAEL, Spokane.

Fish Louie.

1½ pounds halibut in one piece, 4 large potatoes, 1 onion, a little rind of lemon, a pinch of mace and ¼ teaspoonful of pepper, one teaspoonful of anchovy paste, NO salt. Chop onion, fry a light brown in butter in a large frying pan, place halibut in center, cut potatoes into cubes ½ inch in size, and place around the dish. Add grated rind of lemon, mace and pepper, a piece of butter the size of an egg. Let it simmer ten minutes, in cold water, using just enough to cover fish and potatoes. MRS. L. A. MORGENSTERN, New York.

Halibut and Spinach.

Bake piece of halibut or any white fish with butter and little water, and baste often. Sauce—Make rich cream sauce with cheese, flavor with paprika and 1 tablespoonful of fish gravy. Make spinach puree, and spread on baking platter and put fish in, then sauce, and put in oven to heat up thoroughly. MRS. DINKELSPIEL.

Fish Balls.

Grind 1 pound halibut, chop fine 1 large onion and simmer it in 1 tablespoonful butter. Remove crust from ¾ loaf stale white bread and soak in cold water. Remove bones and chop 2 sardelles after soaking in water. Add white pepper, salt, cayenne pepper and nutmeg. Press water from bread and fry a light brown in butter. Scramble 2 eggs lightly in butter. Stir all of the above ingredients together and add 2 raw eggs and mix. Place in buttered custard cups and let steam 1 hour. Sauce—Mayonnaise with capers. MRS. MAX BORNSTEIN.



Fish Balls.

For six people. Take 2 pounds halibut and salmon, equal parts, soak 3 slices of bread in water, squeeze out lightly, add 3 whole eggs, 1 cup cold water, grated onion, pepper and salt to taste. Mix together and make into balls. Cook carrot, onion, celery and parsley in a little water about 15 minutes, then put in the balls to boil, add a good slice of butter, a little sugar and boil slowly 1¼ hours. When done lift out carefully on platter, stir gravy into the yolks of 3 eggs and stir on fire until thick. Don't boil. MRS. J. KOLEMAN.

Flaked Fish.

Line a buttered baking dish with flaked cod or halibut, sprinkle with salt and pepper, cover with layer of oysters (first dipped in melted butter, seasoned with onion juice, lemon juice, little cayenne and then in cracker meal). Add 2 tablespoonfuls oyster liquor and little milk; repeat and cover with cracker crumbs and bits of butter. Bake 20 minutes in hot oven. Serve with Hollandaise sauce.

MRS. S. ARONSON.

Fish a la Brunswick.

Cook any large fish in salt water (salmon is particularly nice prepared in this style). Add 1 cup of vinegar, onions, celery root and parsley. When the fish is cooked enough remove it from the fire, kettle and all, letting the fish remain in its sauce until the following sauce is prepared. Take 2 hard-boiled eggs, rub the yolks with 2 raw yolks; add 1 teaspoonful of prepared mustard, some salt, pepper, sweet butter, some vinegar and lemon juice. Take parsley, green onions, capers, shallots and 1 large vinegar pickle and some astragon, chop all up very fine, as fine as possible; chop up the hard-boiled whites separately, and then add the sauce; mix all this together thoroughly, then if necessary season more highly.

Baked Halibut.

3½ pounds halibut in one piece, skin and take out center bone, making two flat pieces. Butter a baking pan, and lay in one piece of fish. Add salt and pepper, then the other piece. Pour over the following mixture well beaten: A pint of milk, 2 eggs, 2 soda crackers broken into bits, a little nutmeg and a pinch of salt. Dot with butter and bake from 20 to 30 minutes, basting frequently with the custard as it forms in the pan. Serve with a hollandaise sauce made as follows: ¾ cupful butter, well creamed, juice of a lemon, 2 eggs beaten in. salt, and paprika, ½ teaspoonful flour. Put in double boiler and pour over a cup of boiling water, and stir until it thickens.

MRS. S. ARONSON.

Fish With Hollandaise Sauce.

Two pounds raw halibut, 1 cupful cream, ½ pound butter, 3 eggs (whites beaten separately), 2 tablespoonfuls flour. Shred fish from skin and bone, chop fine, add cream slowly and pass through a sieve. Add other ingredients, whites last. Butter a pudding mold, sprinkle with chopped parsley. Boil 1½ hours and serve with hollandaise sauce, for which see above recipe.

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Deviled Halibut.

Boil 10 cents halibut the day before in salt water. Shred and add stalk of celery chopped fine, chopped parsley, good tablespoonful Worcestershire and some catsup, cayenne, white pepper and salt. Mix this with a cream sauce, previously prepared as follows: Melt piece of butter size of walnut. Put in 1½ teaspoonsfuls flour and enough milk to make smooth. A yolk of egg thrown in just before removing from fire greatly improves the cream sauce. Butter the ramakins and put in above mixture, covering each one with a little cracker meal and a small piece of butter. Bake 20 minutes.

MRS. WILLIAM GOTTSTEIN.

Halibut a la Newburg.

Boil about 1 pound halibut, and run through colander, beat until very light, add 5 eggs, 1 at a time, beating continuously. Next add a little bread soaked in cream. Season highly. Butter tins and put fish in, place in oven about 20 minutes. Serve hot with following sauce: Put 2 tablespoonfuls flour in pan with butter size of egg. Place on stove, and when well melted, not browned, add about 2 cupfuls cream. When about to boil add 3 yolks of eggs (well beaten with a dash of water to keep from curdling), let all come to boil and pour over fish. Add little chopped parsley and serve either hot or cold. If desired, oysters, mushrooms and shrimps may be added the last minute.

CARRIE A. FORTLOUIS.

Chicken Halibut.

Boil a piece of halibut in water in which all kinds of vegetables have been put. When boiled, shred halibut, add 2 hard-boiled eggs, chopped fine, catsup, chopped parsley, pepper and salt to taste. Put this mixture in a poulette sauce to let and heat. MRS. E. MARX.

Halibut Timbales.

Boil 1½ pounds of halibut; remove bones and skin and chop fine. Season with salt and pepper. Soak two cups of bread crumbs in milk. Drain. Add to fish with three eggs, one quarter cup of melted butter and a little thick cream. Chop fine half a can of mushrooms and add. Butter timbale moulds and fill with fish. Bake about twenty minutes in a pan of hot water. Serve with following sauce:

Sauce—1 cup of cream, 1 cup of chicken broth. Put in a double boiler. Season and add 2 tablespoonfuls butter, yolk of two eggs and two teaspoonfuls flour. Let thicken and add half a can chopped mushrooms and a tablespoon chopped parsley.

MRS. M. A. GOTTSTEIN.



Halibut or Salmon Cheeks.

Season with salt and pepper. Dip in beaten egg and cracker meal and fry in butter. Serve with a tartar sauce.

MRS. M. A. GOTTSTEIN.

Halibut and Lobster.

Take 1½ pounds raw halibut, bone and pick, chop fine, add salt, pepper and beaten whites of 5 eggs, 1 cup whipped cream. Pack into mould and bake 30 minutes. Serve in the center of a platter with lobster a la Newburg all around it.

Halibut Cutlets.

Sauce—Take piece butter one-half the size of an egg, 1 tablespoonful flour, 1 cup milk. Stir and cook until very thick. Let cool, stir in yolks 2 eggs, red pepper, little lemon juice, season. Spread this on thick slices halibut, dip in cracker meal and fry. Serve on lettuce leaves with mayonnaise. MRS. E. MORGENSTERN.

Halibut Cutlets.

Remove the skin and bone from enough halibut to give 1 pound. Pass this twice through a food chopper. Work into the fish, first a quarter of a cupful of butter that has been beaten to a cream, then 3 tablespoonfuls of cream, a generous ½ teaspoonful of salt, a little pepper and a few drops onion juice. Form into cutlets and chill. Roll in sifted bread crumbs, cover completely with an egg diluted with a little water. Roll again in crumbs, and fry in deep fat. Garnish with parsley and thin slices of lemon. Serve with a sauce.

MRS. ELLIS H. GROSS.

Mackerel.

Soak mackerel 48 hours, changing the water once. Put in a pan large enough to fit the fish, cover them with cream. Put in oven and cook till cream is brown. MRS. M. A. GOTTSTEIN.

Marinirte (Pickled) Herring.

Take new Holland herring, remove the heads and scales, wash well, open them and take out the milch and lay the herring and milch in milk or water over night. Next day lay the herring in a stone jar with alternate layers of onions cut up, also lemon cut in slices, a few cloves, whole peppers and a few bay leaves, some capers and whole mustard seed. Now take the milch and rub it through a hair sieve, the more of them you have the better for the sauce; stir in a spoonful of brown sugar and some vinegar and pour it over the herring. Will keep for a long time.

Baked Fish With Sardelles.

Take a trout, split it as for broiling and remove center bone. Place on a buttered platter, skin side down, cover with one-half cup butter one fourth pound sardelles which have been soaked in water and chopped fine, cayenne pepper and a little cracker dust. Bake in hot oven one-half hour. Serve on small platter.

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Boiled Salmon Trout.

To fish covered with cold water, add salt and one cup of vinegar, one onion, celery and parsley, boil until tender and let cool. Then prepare the following sauce: Put together yolks of two hard-boiled eggs and two raw eggs, one cup of cream stirred in one cupful vinegar, one teaspoonful of sugar. Be sure and stir cream into vinegar. Chop the whites of hard-boiled eggs, parsley, celery, green onions, capers and chopped pickles. Mix the whole together. Place the fish on platter and allow the sauce to boil until it coats the spoon. Then pour over the fish. It may be eaten hot or cold.

Baked Salmon With Oyster Sauce.

Take a two-pound salmon, completely cover it with water and season with a handful salt. Add one onion, ½ wineglassful wine, vinegar, whole peppers, two cloves and parsley. Place kettle over brisk fire and boil for 35 minutes. Remove from fire and drain it well. Dress it on a hot dish with a folded napkin. Serve with one pint of hot oyster sauce in a sauce boat. MRS. S. ARONSON.

Baked Salmon Trout With Tomato Sauce.

Put small trout in a flat roasting pan. Rub all over with lemon juice. Season with salt and pepper. Sprinkle cracker meal over top and put on bits of butter. Pour over a cup of tomatoes and a half cup of water. Bake twenty minutes, basting frequently. Put a little Worcestershire sauce and tomato catsup in gravy. Just before serving add 1 pint of oysters to sauce and let come to a quick boil.

MRS. M. A. GOTTSTEIN.

Chaudfroid of Salmon.

1½-pounds salmon cooked in salted water to which has been added ½ an onion, 2 bay leaves, stalk of celery, few whole peppers. When cooked remove bones and skin and flake the salmon. Then mix 1 tablespoon flour, 1 teaspoon salt, ¾ teaspoon dry mustard, little cayenne, add 1 egg slightly beaten, 2 tablespoons vinegar, ¾ cup milk. Cook in double boiler until thick, stirring often. Add 2 teaspoons gelatine dissolved in cold water and remove from fire. Add to fish and put in mold to set. Serve with sliced cucumbers and pimolas on lettuce leaves. MRS. S. ARONSON.

Salmon Loaf.

To one can of salmon add three beaten eggs, a lump of butter and some cracker crumbs; make into a loaf and steam one hour. Cook peas in cream and pour over loaf to serve. A little parsley adds to the flavor if desired. MRS. E. J. SPEAR.



Pickled Salmon.

Scale, clean and wash your salmon thoroughly; put in a pot of boiling water with onion, bay leaves, parsley and salt. When cooked, place in a colander and let dry—cut in three or four pieces and place in a stone jar; cover with vinegar; add red pepper, whole allspice and bay leaves. This takes about a week or ten days before it is ready to use.

MRS. I. E.MOSES.

Salmon Croquettes.

One can salmon, a little grated onion, 2 eggs, 2 slices of soaked bread, pepper and salt. Take one-third pound butter, melted, add a heaping tablespoon of flour, pour about 1½ cups of milk over this and let boil until thick, then add the salmon, and take off to get cool. Then add cracker crumbs until stiff enough to mold. Fry in fat or butter.

MRS. H. ELSTER.

Stuffed Smelts.

One pound halibut pounded fine, little sherry and season. Make a cream sauce and add to mixture so as to be able to form into croquettes. Put a little of this mixture in each boned smelt and put tail through head, roll in egg and cracker crumbs and fry in deep fat; drain on paper and serve with tartar sauce. MRS. SAM BROWN.

Smelts Bordelaise.

Two tablespoonfuls butter in frying pan, a clove of garlic and ½ an onion cut fine and cooked in the butter until yellow. Add ¾ cup water, salt, pepper, chopped parsley, 2 bay leaves and a little chopped celery. Place the boned smelts in this and cook about 10 minutes. Smooth 1 teaspoon flour in cup of milk and add to other ingredients and boil up well. MRS. S. ARONSON.

Scalloped Fish.

Three pounds of fish boiled in vegetable water and boned. Butter ramakins, sprinkle with bread crumbs and put in layers of fish. Sprinkle with grated almonds and add another layer of fish, then cover with hot tomato sauce and sprinkle bread crumbs on top. Bake 15 or 20 minutes.

Sole au Gratin.

Season fish, put in buttered pan. Put piece of butter, bread crumbs, spoonful catsup or tomato on each sole. When nearly baked add ½ cup oysters, ½ cup mushrooms, a few shrimps, ½ cup sherry or white wine. If not enough gravy, add ½ cup soup-stock. Serve hot.

MRS. E. MARX.

Sole Gratin.

Butter pan well, then put the sole in well seasoned, put small pieces of butter all over and around fish, some bread crumbs, some chopped parsley, also mushrooms, shrimps, oysters. Make gravy of ½ can of tomatoes, first frying chopped onion in bit of butter and adding some oysters and mushrooms, some white wine, bouillon and Worcestershire sauce. Strain all this and when cool pour over fish and bake 20 to 30 minutes. MRS. A. BASTHEIM.

L. W. Suter, the Jeweler, will do the most trivial repair work as agreeably as he will sell you a diamond.

Stuffed Smelts.

Two pounds of smelts, boned, 1 pound of halibut chopped very fine Add to halibut, salt and pepper. Place in pan 1 tablespoonful butter, melt and add 1½ tablespoons flour, when yellow add 1 cup of milk or cream, add 2 tablespoons of sherry, smoothing carefully. Take from fire and add the halibut, mix well, and add the beaten whites of two eggs. Fill smelts with the mixture and place on buttered pan. Season with salt and pepper and dust with cracker meal and add bits of butter. Bake from 10 to 15 minutes in hot oven.

Sauce—A large onion chopped very fine. Put in pan with ½ cup butter, cook until this becomes yellow and add two tablespoons chopped parsley and juice of a lemon and a little paprika. Remove from the fire and beat well, adding ¼ to ½ a cup of butter gradually. When cold form into small balls and serve with the fish, which has been laid on a bed of lettuce. MRS. S. ARONSON.

Salmon Timbales en Surprise.

One pound of raw salmon, 1 tablespoon (level) butter, ½ cup cream sauce, ½ teaspoon salt, 1 dash of paprika, ¼ teaspoon tabasco sauce, white of one egg, a little nutmeg or mace, ½ cup cream beaten stiff. Remove the skin and bone from salmon, pound to a pulp, add the butter, cream sauce and seasoning, pound again, press through a sieve, let cool. Lastly, fold in lightly the whipped cream and the white of egg beaten stiff. Thoroughly butter the timbale forms, line the bottoms with paper and line the molds with this force meat; place into the center of each timbale some creamed oyster mixture. (See recipe for oyster mixture). Serve with Hollandaise sauce.

MRS. I. BROWN.

Salmon Turbot.

One large can salmon, 2 eggs, 1 pint milk, 1 cup sifted flour, ¼ cup butter. Heat milk and half the butter, stir into it the flour which has been mixed smooth in a little water. Salt and let cook until stiff, stirring to prevent burning. When cold, stir in eggs well beaten. Have baking dish ready, fill with layers of mixture and salmon alternately. Sprinkle layer of rolled crackers on top, moisten with milk and put balance of butter in bits over all. Bake 20 minutes. Serve hot.

Smelts Bearnaise.

Split 12 large smelts down the back remove backbones, rub them with one tablespoonful of oil and season with salt and pepper. Broil in double broiler 2 minutes on each side, pour a little Bernaise sauce on a dish; arrange smelts on top. MRS. S. ARONSON.



Stuffed Filet of Sole.

For 12 persons. One filet of sole for each person, season well. Make an incision in each piece and fill with the following mixture: 4 to 6 filets of sole put through a meat grinder, well mixed with ¾ pint thick cream and white of 4 eggs; pound a long time and season highly. One boned smelt for each filet, opened out and placed on top of filled sole, and a little of the mixture placed in the center. Put two button mushrooms and a truffle on top of each. Put filets close together in buttered baking pan and cover with white wine with little mushroom catsup. Baste often. When baked thicken gravy with little butter and flour and add small quantity of anchovy sauce.

MRS. S. ARONSON.

Sweet and Sour Fish.

Wash and salt some salmon. Let stand several hours. Cut the slices lengthwise so as to be able to handle the fish. Take 1½ cupfuls white wine vinegar, the juice of 4 lemons, a few whole peppers, allspice, cloves, a small stick cinnamon, few bay leaves, large onion, ½ cupful seeded raisins. Put this all in a stewpan and cook with fish. Brown ½ cupful white sugar, pour over it ½ cupful boiling water. Pour on the fish 1½ cupfuls granulated sugar, then the melted sugar, let boil together about 20 minutes. Take off the fire and place slices of fish on a platter. Strain the sauce into a bowl and put raisins on the fish. Pour the sauce back again into the pan. Have ready the yolks of 4 eggs well beaten, to which add a little water, when sauce boils add gently to the eggs and let boil about five minutes, stirring constantly. Then strain. Pour part over fish, the balance in a bowl. Spread sliced lemon on top.

MRS. M. WILZINSKI.

Sweet and Sour Fish.

Salt the fish the previous day. Line a fish kettle with slices of onion and celery root. Lay the fish upon this, adding water enough barely to cover. Add a piece of fresh butter, 2 slices of lemon, a little vinegar and a few cloves. Allow the fish to boil uncovered, and in the meantime soak 3 ginger snaps in a little vinegar. Add a few raisins, a handful of pounded almonds, ½ teaspoonful cinnamon. Take a handful of brown sugar, place in a tin with few drops of water. Let same get a very dark brown, then add to above sauce and add to fish. Allow the fish to boil a few moments longer. If necessary, add more sugar.

MRS. E. BORIES.

Sharfe Fish.

A little sweet oil, finely chopped onion browned with a little flour. Add water to make the desired quantity, then add pepper and salt to taste, chopped parsley and a little garlic finely cut. Put in fish and boil until tender.

MRS. A. COBLENTZ.

Shad Roe With Oysters.

Clean well, wash and wipe, have in frying pan some hot fat, place roe in it and fry a nice brown on both sides, taking care not to let burn. Cook twenty minutes. Season with salt, pepper. Take up on a platter and place around it one or two rows fried oysters. Lay sprig of parsley in center and slice of lemon.

There is a firm out in North Seattle that has a Range well worth mentioning—The "Star Estate."

Stuffed Anchovies.

Split open anchovies, wash well in white wine and bone them. Mince a little cooked fish of any kind, place in a basin with very fine bread crumbs. Make into paste by adding yolk of egg. Stuff anchovies with this mixture. Dip into frying batter. Plunge into a frying pan of boiling fat and fry to a light yellow. Take out when done. Drain and serve with a garnish of fried parsley. MRS. S. BROWN.

Baked Shad, Stuffed With Oysters.

Take 1 large shad, make stuffing of grated bread crumbs, flakes of butter, salt, pepper and oysters. Stuff the fish and sew it up. Lay it in a baking pan with a cupful of water to keep it from burning. Bake an hour, basting often with pieces of butter and the water in pan. Bake until brown. When done lay the fish on a hot platter and cover tightly while you boil up gravy with a spoonful of brown flour which has been wet with a little cold water and the juice of part of a lemon. Serve sauce in sauceboat and garnish the fish with sliced lemon and parsley.

Striped Bass.

Take fish and clean well, and slice in 4 or 5 pieces. Cover with water and add 1 onion sliced and seasoned highly. Let boil till you have about 1 cup broth. Take out fish. Take 4 yolks of eggs and stir well, and add to broth. Then add 1 cup sweet cream and 1 teaspoonful sweet butter. Mix well and put on stove to boil. Stir slowly till it thickens. Watch carefully not to curdle. Take fish off bones in pieces and put in dish. Pour the sauce over the fish and put away to cool. To serve turn out on dish, and if desired serve with noodles and white potatoes. MRS. K. GOTTSTEIN.

Trout a la Marguerite.

Six small sized trout cut in half and seasoned. Boil ½ an hour in 2 cups of water, ½ an onion, a small carrot, few sprigs of parsley, a bay leaf, a stalk of celery, salt, pepper, a piece of butter, pinch of sugar, pinch of ginger, pinch of cinnamon. Strain and boil fish in this sauce for 20 minutes. Remove fish from saucepan and keep hot and put sauce back and add to it the juice from a pint of oysters, teaspoonful parmesan cheese, teaspoonful flour well mixed with milk, ½ pint cream, yolks of 3 eggs well beaten. When this boils, add the pint of oysters, 1 can mushrooms chopped fine, 1 pound shrimps and a few truffles. Serve hot. MRS. S. ARONSON.



Fish and Meat Sauces

Mock Hollandaise Sauce.

Two tablespoons of vinegar, ½ dozen pepper corns, ¼ cup white sauce, juice of ½ lemon, ½ cup butter. Put pepper corns in vinegar, set on fire, boil a few minutes, remove pepper, add cream sauce, ¼ cup butter well creamed, and 2 eggs well beaten, boil two or three minutes; remove from stove and add ¼ cup butter bit by bit.

MRS. I. BROWN.

White Sauce.

One cup milk or cream, 1 round tablespoon butter, 1 round tablespoon flour, salt and pepper to taste, a little lemon juice. Melt butter, add flour, rub until smooth; slowly add milk or cream, stirring constantly, until thick; add seasoning. MRS. I. BROWN.

Sauce for Baked Fish.

Melt one heaping tablespoon of butter over fire. add half teaspoon dry mustard, one hard boiled egg, the white choped fine and the juice of one lemon. Add salt and paprika to suit the taste. Pour over fish.

MRS. H. W. FRIEDLANDER

Mushroom Sauce.

Put a quarter of a pound mushrooms in a saucepan with three shallots chopped and some parsley. Pour enough gravy stock to cover the mushrooms, and season. Mix some butter and flour and add.

MRS. GUSTAVE BROWN.

Drawn Butter Sauce for Fish.

Half cup butter melted with one tablespoon flour. Stir into this one pint boiling water, little lemon juice, and season well. Add one egg, beaten lightly, and a little minced parsley.

MRS. E. MORGENSTERN.

Egg Sauce

Two tablespoons butter in pan; when hot add two tablespoons flour, stir until smooth, and add gradually one cup cold milk. When thick add beaten yolks of two eggs and a little chopped parsley. Then add two hard boiled eggs chopped fine. MRS. S. ARONSON.

Horse Radish Sauce.

Grate a good-sized stick of horse radish. Take some soup stock and a spoon of fat, salt and pepper to taste, a little grated stale bread and a few pounded almonds. Let all boil up. Very nice to serve with soup meat.

Tartar Sauce.

Mix mayonnaise with chopped pickles, capers and olives; also chopped onion, if liked. MRS. S. ARONSON.

If you want the best scissors, see that you buy a "Colonial" make.

Lemon Sauce for Fish.

Two lemons, two yolks of eggs, one teaspoon sugar, one cup of hot fish stock, salt to taste, chopped parsley. Stir the grated rind of the lemons with the well beaten yolks, add the juice and very gradually pour on the hot fish stock. Cook until thick, stirring constantly. Add the sugar and parsley. Serve with fish cooked in boiling water to which salt, onion, whole pepper, parsley and a tablespoon of lemon juice has been added. You can add more yolks of eggs or thicken with little cornstarch.

Sauce Allemande.

To two cups thick white sauce, add gradually the beaten yolk of an egg, stirring constantly. Then add half tablespoon lemon juice.

Anchovy Sauce.

Take three or four filleted anchovies and beat them in a mortar with three ounces of butter. Put this anchovy butter into a stewpan with a wineglass full of water, two teaspoonfuls of vinegar and a table spoonful of flour previously rubbed down smooth with water. Stir over the fire until it thickens, and then rub it through a coarse hair sieve.

Hollandaise Sauce.

Half cup butter, add salt, cayenne and yolks of two eggs, juice of one lemon, one cup boiling water; stir constantly over slow fire until thick. Thicken with a little flour and water if necessary.

MRS. MAX SCHUBACH.

Italian Sauce for Tongue.

Little butter, in which brown onion and carrot; add flour, and when smooth add the required quantity of soup stock and some chopped pickles. MRS. GUSTAVE BROWN.

Mustard Sauce.

Three tablespoons prepared mustard, three tablespoons oil, two tablespoons tomato catsup; season with salt, pepper and lemon. Particularly nice for artichokes and asparagus.

Maitre d'Hotel Sauce.

Butter creamed, chopped parsley, lemon juice and paprika. Make into balls for steak or fish. MRS. S. ARONSON.

Piquant Sauce.

Chop very fine three mushrooms, one shallot and small carrot; melt one ounce butter in saucepan and fry them until nicely browned. Stir in two tablespoonsful flour and one-half pint soup stock, add a bay leaf, one or two sprigs thyme, one tablespoonful of Panyan sauce. Stir over the fire till boiling; then cook over a slow fire for 20 minutes. Stir in one-third teacupful vinegar, season to taste with salt, pepper and cayenne; strain sauce. MRS. SAM BROWN.



Sauce for Boiled Salmon.

A teaspoon of dry mustard, yolks of two eggs, stir both together until smooth. Then add four tablespoons of best olive oil and stir constantly. Add the juice of two lemons and a little salt and pepper. Before serving add to this a half cup rich cream.

Cold Salmon Sauce.

Beat yolks of two eggs with three tablespoonfuls cream, seasoning with salt and cayenne pepper. Pour into a lined stewpan; stir sauce until thickened and on the point of boiling. Let it get cold; stir occasionally. Mix with one wineglassful vinegar and serve.

MRS. GUSTAVE BROWN.

Oyster Sauce.

Boil oysters in their own liquor; then strain, reserving the liquor. Put one ounce butter in saucepan with tablespoonful flour, stir over fire. Pour in oyster liquor and stir until boiling, adding as much milk as required. A blade of mace and a bay leaf tied together, salt, pepper and cayenne. Boil sauce a few moments. Remove mace and bay leaf and squeeze in juice of half a lemon and serve.

MRS. GUSTAVE BROWN.

Sauce for Asparagus or Cabbage.

Season with nutmeg, pepper and salt about half a teacupful of boiling water; add the yolks of two eggs and whisk it by the side of a fire, but do not let it boil. Add gradually a quarter of a pound of butter, broken into small pieces, and continue stirring until it has the appearance of smooth cream. Add a small quantity of lemon juice and serve in a sauce boat. This is a very good sauce to be served with cold slaw.

Sauce Bearnaise Delmonico.

Chop one small onion and one clove of garlic and place in a small saucepan on hot stove with four tablespoonfuls taragon vinegar and four whole crushed peppers. Reduce until nearly dry and put away to cool. Strain and mix with six yolks, stirring briskly and gradually, and add one and one-half ounces good butter, salt and little cayenne. Put the same pan into a large one that has boiling water in it; thoroughly heat it, and stir hard. When sauce is firm add one tablespoon of strong soup stock. Strain all and serve hot with meat.

If you are in doubt about the exact etiquette in wording your invitations, Lowman & Hanford will help you, and print them very reasonably besides.

Shell Fish

The principal shell fish obtained on this coast are oysters, crabs, shrimps and clams. It is absolutely imperative that they should be fresh. The oyster is the most edible, delicious and nutritious of its species, and can be served in a great variety of ways. The small ones have the finest flavor. Never salt oysters for soups or stews until just before removing them from the fire, or they will shrivel up, and always serve immediately after cooking.

Clam Balls.

Put into bowl 1 cup sifted flour, yolk of 1 egg, little salt, 1 tablespoonful butter melted, enough ice water to form batter that will drop from a spoon. Mix thoroughly until mixture is full of bubbles; then add ½ pint chopped clams and beaten white of the egg. Fry by spoonful in hot lard. Garnish with small pickles and parsley.

MRS. S. ARONSON.

Clam Croquettes.

Chop 1 cupful of drained clams. Add 2 tablespoonfuls melted butter, 3 eggs, pepper, salt, a little grated onion, lemon juice and enough cracker meal to mould into croquettes. Use as little cracker meal as possible so mixture will be light. Fry croquettes quickly in butter and serve on lettuce leaves with tartar sauce.

MRS. M. A. GOTTSTEIN.

Clams a la Bordelaise.

Take small little neck clams. Make a brown sauce of large slice butter with minced onion, garlic, little water and soup stock. Thicken with flour. Put clams in sauce to cook. Season well and add chopped parsley. Serve on toast.

MRS. E. MORGANSTERN.

Crab Poulette.

Line dish with mashed potatoes. Pick crab into small pieces. Melt a good sized piece of butter, and to it add about 1½ tablespoonfuls flour. Then add a little milk and let it boil until it gets thick. Season the dressing with red pepper. Put the crab into the sauce and let it boil four or five minutes; then put into the potato-lined dish, sprinkle the top with bread crumbs, and put into oven to bake for about 20 minutes.

MRS. M. PRAGER.



Canape Lorenzo.

Chop a medium sized shallot, fry lightly without coloring in 2 ounces of butter. Add a tablespoonful of flour and wet with a pint of cream. Add 1 pound of crab meat, salt and pepper, and leave on the fire until it has just begun to bubble. Cut slices of bread ½ of an inch thick, trim in any desired shape, either round, oval or square, and toast on one side only. Put your ingredients on the toasted side and cover them with a layer one-eighth of an inch thick of butter prepared as follows: ¼ of a pound of butter and ½ pound grated Parmesan cheese. Mix well together and season with red and white pepper. Put your canapes on a buttered dish and color in the oven.

Deviled Crab.

Chop considerable celery and green pepper very fine. Add the picked meats of 2 crabs and ½ cup bread crumbs, a little milk, melted butter, lemon, salt and pepper, Worcestershire sauce and 4 tablespoonfuls tomato catsup. Bake in ramekins until brown on top.

MRS. MONHEIMER.

Crab Canapes.

One tablespoonful butter, 2 tablespoonfuls chopped onion, 2 tablespoonful chopped mushrooms, 1 cup stock or liquor from canned mushrooms, 2 yolks of egg, 1 teaspoonful salt, cayenne, 1½ or 2 cups crab meat. Heat the butter, saute in it the onion and mushroom about ten minutes, add stock and crab. Cook ten minutes, then thicken with the egg, season, spread on small slices of toast, sprinkle with grated cheese and brown delicately in a hot oven.

MRS. L. NATHAN.

Crab Creole.

For 2 crabs take 1 can tomatoes, boil with green peppers, salt, pepper, paprika, onion cut fine, tablespoonful Worcestershire sauce and a pinch of baking soda for about half an hour. Then thicken with a cream sauce, made of ¾ cup of cream or milk. Beat and stir in slowly about 1 tablespoonful each of butter and flour rubbed to a cream. Then add shredded crab, few olives cut small; also mushrooms if desired.

MRS. ABRAMS.

Crab Chops.

Shred one crab. Boil in double boiler with the following till quite thick; ¾ cup cream or milk, 1 tablespoonful flour, yolks of 2 eggs, 1 tablespoonful Worcestershire sauce, salt, pepper, cayenne, parsley, etc. Let it cool, and then form into little chops, roll in cracker or bread crumbs and fry in butter. Serve each chop with a tiny claw, which set aside when you are dissecting the crab.

MRS. WILLIAM GOTTSTEIN.

Crab Julienne.

Brown 1 large onion in a big spoon of butter. When brown add ½ can tomatoes. Then add crabs and water enough to cook 1 cup rice. Season with salt and pepper to taste. Cook all together.

MRS. A. KOCH.

How can you cook or bake on a poor Range? A Star Estate Range never fails.

Deviled Crab.

Two tablespoonfuls flour, 1 tablespoonful butter; melt the butter, add the flour and then let cool. Add to this 1 well beaten egg, 2 tablespoonfuls cream and then 2 crabs shredded; also 2 tablespoonfuls catsup, 1 tablespoonful Worchestershire sauce, salt, pepper, celery and juice of ½ lemon. Sprinkle cracker crumbs and little of the beaten egg on top and a bit of butter. Then bake.

MRS. PAUL BERKMAN.

Spanish Oyster Stew.

One slice of butter, 1 tablespoonful flour, a small bunch of celery, 2 carrots, 2 green onions, 1 leek, a medium sized green pepper (the long kind), 1 pint tomato catsup, a speck of garlic, a little salt, the oyster juice and as many oysters as required. The very smallest oysters must be used. Melt butter and add the flour, then the tomato catsup and the oyster juice. Then add all the vegetables, which must be chopped up very fine. Let this cook for 1½ hours, and when ready to serve, add oysters. MISS ROSE CAHEN, S. F.

Scalloped Oysters.

Butter a baking dish. Put a layer of oysters, season, sprinkle cracker meal and dots of butter on top. Then another layer of oysters, cracker meal and butter, until dish is full. Pour over the oyster liquor and a cup of milk which has been seasoned with salt and pepper. Bake about ten minutes, and serve in baking dish.

MRS. S. BROWN.

Oysters on Toast.

A quick way to serve oysters on toast is to rinse and drain a pint of oysters and cook them until they ruffle in a tablespoonful of bubbling butter. Season with salt and paprika, and turn over hot buttered toast. A very little lemon juice added to the butter in which they are cooked improves the flavor.

Oyster Mixture.

One cup oysters, 1 cup white sauce, yolks of two eggs, salt, pepper, and lemon juice. Cover each timbale with more of the force meat. Set timbales in a pan of water and bake 15 or 20 minutes. Turn from the forms and serve with mock Hollandaise sauce. MRS. I. BROWN

Oyster Fricassee.

Put into saucepan 1 ounce butter, juice of half a lemon, cayenne pepper, grated nutmeg, and a quart of oysters. Simmer gently a few minutes. Do not cook them too much, or they will shrivel up. Beat yolks of 3 eggs together with 3 tablespoonfuls of sherry, and pour in with the oysters. Toss the whole over the fire for a minute.

MRS. GUSTAVE BROWN.



Oyster Loaf.

Scoop out a loaf of bread and toast the loaf. Fry oysters in butter, and when nearly finished fry a little chopped green pepper. Fill loaf with oysters well seasoned. Pour in some melted butter. Serve hot. MRS. W. ROSENBLATT.

Oysters Kirkpatrick.

Eastern oysters in the shell, season, salt and pepper, plenty of catsup, butter and grated cheese. Bake 10 minutes.

MRS. A. DINKELSPIEL.

Oyster Patties.

Parboil 1 pint oysters in their own liquor. Put in a pan 1 tablespoonful butter, add 1 tablespoonful flour, add 1 cup milk or cream, a little salt and pepper. Stir over fire a few minutes and add oysters and liquor. Pour over patty shells and serve hot.

MRS. S. ARONSON.

Oysters Italienne.

Drain liquor from oysters, spread a dish with butter, lay the oysters on it, strew with finely chopped parsley, salt and pepper and sprinkle with grated Parmesan cheese. Put in oven to brown and serve hot with wafers. MRS. S. ARONSON.

Oyster Rarebit.

Scald 1 pint oysters in their own liquor until the edges curl. Drain and keep oysters hot. Break ½ pound rich soft cheese into small bits; put into saucepan with 1 tablespoonful butter, little salt, cayenne and saltspoon mustard. Pour oyster liquor over 2 eggs slightly beaten. Place cheese over fire and stir constantly. As it melts, add gradually the oyster liquor and eggs. When soft and creamy, add the oysters. Heat one minute and turn out on hot toast and serve. MRS. S. ARONSON.

Little Pigs in Blankets.

Select large plump oysters. Wrap each one in thin slices pork or bacon, pinning into place with wooden toothpicks. Lay in heated baking or chafing dish. Cook until bacon is crisp. Serve on toast with parsley and lemon to garnish. MRS. E. MORGANSTERN.

Oyster Sausages.

Pour a quart of boiling water over a pint of oysters, drain and dry in a cloth. Chop very fine, add one cupful of soft bread crumbs, a saltspoonful of salt, a dusting of white pepper and of celery salt, and a pinch of nutmeg. Mix to a stiff paste with the yolks of two eggs, shape into small rolls and fry in hot butter. Serve with lemon quarters.

Potage Royale.

Make a tomato sauce with onion, trifle of garlic, green pepper and strain. Make a rich poulette sauce. Add a small quantity of white wine. Blend the two sauces and put in crab meat, shrimps, oysters and lobster. Put in ramakins, grate cheese over and bake in oven.

MRS. J. FERGUSON.

The American Savings Bank of Seattle is taking care of as many savings accounts as any bank in the West. Give them yours.

Shallot Sauce.

Chop 3 young onions very fine. Add pepper, 1 small teaspoonful of cider vinegar and juice of 3 lemons. For oysters on half shell.

MRS. S. ARONSON.

Butter Steamed Oysters.

Melt a slice of butter brown, throw in oysters with juice. Let come to a boil. Cover. Season and serve with lemon juice.

MRS. E. MORGANSTERN.

Fancy Pepper Roast.

Drain oysters. Put oyster liquor in a pan. Add a tablespoonful of canned tomatoes, tomato catsup, Worcestershire sauce, juice of ½ a lemon, tablespoonful butter, a little chopped green peppers, salt. Let come to a boil and throw in oysters. Serve immediately, garnished with small slices of toast. MRS. M. A. GOTTSTEIN.

To Fry Oysters.

Drain oysters and wipe dry. Beat egg, season with salt, pepper and a little cayenne. Dip each oyster in beaten egg and then into cracker meal. Fry in butter. Serve with slices of lemon.

MRS. M. A. GOTTSTEIN.

Deviled Oysters in Shells.

Chop a pint of oysters fine. Mix with a little cracker meal, salt, pepper, lemon juice, a pinch of mustard and cayenne. Add the oyster liquor and a beaten yolk of 1 egg; also ¼ cup of milk. Put in crab shells, sprinkle with cracker meal and bits of butter on top. Bake quickly until brown. Serve with slices of lemon.

MRS. S. BROWN.

Deviled Oysters in Rice Cups.

Cook together for five minutes 2 tablespoonfuls of butter, 1 tablespoonful of chopped onion, and the same amount of chopped green pepper. Add ½ a cupful of strained oyster juice, a teaspoonful of lemon juice, a tablespoonful of tomato catsup, a teaspoonful of prepared mustard, a dusting of cayenne and a pint of chopped oysters. Simmer for five minutes, fill the rice cups and serve piping hot.

Rice Cups.

Into 2 cupfuls of half-boiled rice stir three tablespoonfuls of melted butter. Wet in cold water small moulds or after-dinner coffee cups. Fill with rice and set away until cold. When wanted unmould and with a teaspoon remove the centers, leaving a shell of the rice. Brush inside and out with melted butter, place on a baking sheet and run into a hot oven until crispy brown, when they will be ready for filling.



Omelette With Oysters.

Drain a dozen oysters, chop fine. Beat 4 eggs, the whites and yolks separately, as for a plain omelette. Add the chopped oysters, pepper and salt. Then put a heaping tablespoonful of butter into the omelette pan. When hot put into it the eggs and oysters, stirring gently as they are put in, then allow to set, when fold over and serve.

MRS. I. MONHEIMER.

Oysters and Sweetbreads.

Soak and blanch sweetbreads, cut in pieces. Take 3 dozen fine large oysters, drain and put sweetbreads in oyster liquor. Add 3 tablespoonfuls roast veal gravy, ¼ pound fresh butter cut in bits and roll in flour and cook. When the sweetbreads are done, put in the oysters. Cook five minutes, then add 2 wineglassfuls sweet cream. Stir well and serve in a hot dish. MRS. A. DINKELSPIEL.

Olympia Pan Roast.

One quart Olympia oysters, wash and put in pan with a little hot water for about 2 minutes. Then drain off all the liquor. Melt about ½ a cup butter, add oysters, salt, paprika, 1 cup catsup, a few drops Worcestershire sauce, and cook a very short time (until oysters are plump). Serve piping hot on toast.

MRS. MITCHELL HARRIS, Olympia.

Scalloped Oysters.

One quart Olympia oysters, washed and drained well through a colander. Butter a baking dish, and put in a layer of oysters, then a layer of cracker crumbs, sprinkling every layer with salt, pepper and pieces of butter. Repeat until all is used. Beat up well 1 egg in a cup. Fill the cup with milk and season with salt and pepper, and pour over oyster pudding, adding pieces of butter over the top. Bake in oven for half an hour. MRS. MITCHELL HARRIS, Olympia.

Scallops Creole.

Use only the white hard part. Make a thick cream sauce. Have cooked previously a small onion cut fine and sauted in butter, a green pepper chopped and 3 tablespoonfuls of tomato (canned will do), salt and pepper. Strain and add to cream sauce. Add the scallops and a little paprika and tomato catsup, and put into ramakins and sprinkle bread crumbs and butter on top. Bake few minutes.

MRS. S. ARONSON.

Crawfish.

To about 4 dozen crawfish take the following ingredients: 2 carrots, 1 turnip, bunch of celery, 1 onion, 2 tablespoonfuls salt, 1 teaspoonful allspice, ½ teaspoonful red pepper, parsley, quart of white wine and enough water to thoroughly cover mixture. When boiling put in the crawfish, and cook 30 minutes. Leave them in the juice at least two hours before serving. This greatly improves them.

MRS. E. L. ALLENBERG.

J. Reidelsheimer & Co. can meet the demands of the most fastidious dressers, whether male or female.

Lobster Farcie.

Remove lobster from shell and cut into small pieces. Stir into a thick cream sauce, season with salt and paprika, little onion juice and Worcestershire sauce. Put into shells and sprinkle thickly with bread crumbs, laying slice of lemon on top of each and dot with butter. Bake slowly. MRS. S. ARONSON.

Lobster a la Newburg.

Melt a piece of butter, put in lobster, cut into not too small pieces. After stirring a few minutes, add a pint of cream, 1 glass sherry; whip all quickly and thoroughly, and while hot add yolks of 3 or 4 eggs. Serve very hot. MRS. N. ECKSTEIN.

Lobster Bordelaise.

Cut lobster into dice, put in pan with white wine, little garlic, 2 bay leaves, little parsley, pepper and salt. Boil for 25 minutes, stirring often. When cooked take out lobster and place in clean saucepan. Fry little onion in butter, and add little flour. Cook and pour in some of liquor lobsters were cooked in. Cook ten minutes, add cupful tomato sauce, little cayenne, the pieces of lobster. Serve hot.

MRS. S. ARONSON.

Baked Lobster.

Place large slice butter in saucepan, add minced onions, little flour and stir. Add sufficient cream to make sauce stiff. Add chopped lobster, red pepper, Worcestershire sauce; also yolks 2 eggs. Let come to boil. Place in ramekins, sprinkle with bread crumbs and pour over a little melted butter. Bake until brown.

MRS. E. MORGANSTERN.

Lobster or Shrimp Croquettes.

One can of lobster or shrimp. Shred. Add 1 cup of grated bread crumbs, soaked in milk, 2 eggs, pepper, salt, tablespoonful vinegar, a teaspoonful cracker meal. If too soft to make into croquettes, add a little more cracker meal, keeping the mixture as soft as possible. Make into croquettes, and dip into cracker meal. Fry in butter and serve with this tomato sauce: Brown 2 tablespoonfuls butter. Add ½ can tomatoes, a tablespoonful vinegar, ¼ cup of water, a little Worcestershire sauce, 2 tablespoonfuls tomato catsup, salt, pepper, a pinch of sugar, and add a tablespoonful of cracker meal. Let cook and pour over croquettes when ready to serve. If desired, add oysters to the sauce. MRS. M. A. GOTTSTEIN.

Shrimp Wiggle.

Make a cream sauce with butter, flour and milk. Season with salt and add a little Parmesan cheese. Take 2 pounds of picked shrimps and a cupful of cooked green peas. Let all come to a boil and serve on toast. JULIET ARONSON.



Spanish Shrimps.

One pint shrimps, 1 tablespoonful flour, 1 tablespoonful butter, 1 tablespoonful catsup, 1 tablespoonful cream, 1 cup hot soup stock, 2 yolks of eggs, salt, cayenne and a grated onion. Heat butter, add flour and other ingredients in order given, cook until smooth and add shrimps. Fill this mixture in ramakins and cover with cracker dust and a little butter and bake. MRS. KOCH.

Shrimps With Asparagus Tips.

Make a rich cream sauce. Add shrimps and a can of asparagus tips. Season. Fill ramakins and put a little grated bread crumbs and bits of butter on top. Bake ten minutes. A little grated cheese can be added to the mixture before baking if desired.

MRS. M. A. GOTTSTEIN.

Shrimp Saute.

One-half pound shrimps, 1 can mushrooms. Put a piece of butter in a pan, melt it and thicken with a tablespoonful of flour. Add a cup of milk or cream, a little water, the liquid from a can of mushrooms, a dash of Worcestershire sauce. Add shrimps and mushrooms, and last some chopped parsley. Serve on warmed crackers.

MRS. A. COBLENTZ.

Shrimps in Aspie.

Put 1 box gelatine to soak with ½ cup cold water, add 1 quart boiling soup stock and 1 cup tomato sauce, 1 teaspoonful of butter, salt and 2 or 3 chili peppers. Strain, pour into forms a little of the liquid, add a few shrimps, then liquid, then shrimps, and so on till the forms are full. Unmould and serve on lettuce with mayonnaise.

MRS. L. M. STERN.

Shrimps in Croutons.

Cut bread in thick squares, hollow out like patties, cut off crust. Fry to golden brown in hot fat. Then make a cream sauce, thick, season well and add chopped shrimps. Serve in the crontons. Garnish with chopped parsley and sliced lemon.

MRS. E. MORGANSTERN.

Creamed Shrimps.

Pick 2 pounds medium sized shrimps, boil ½ dozen eggs hard. Make a cream sauce and season with 3 tablespoonfuls of bouillon, paprika, Worcestershire and salt. Cut up eggs and add together with the shrimps. Do not allow to boil after putting in shrimps. Serve on toast, in patty shells or in ramakins.

MRS. CARL SCHERMER.

For reliable wines and liquors, especially for medicinal use, you should insist that your dealer purchase from M. & K. Gottstein.

Shrimps With Rice.

One-half pint shrimps, 1 tablespoonful tomato sauce, 2 tablespoonfuls butter, ½ an onion grated, ½ cup boiled rice, 1 gill cream. Put butter in pan. When hot stir in onion and rice. Add cream, shrimps and tomato sauce. Stir until it boils and cook five minutes.

MRS. S. ARONSON.

Shrimp Saute.

One-half pound shrimps, 1 can mushrooms, ½ cup finely chopped parsley, 1 cup sour cream, Worcestershire sauce, salt, pepper. Put 1 tablespoonful butter in double boiler, add 1 tablespoonful flour. When hot add sour cream, ½ liquid from the mushrooms, parsley and seasonings. Cook 20 minutes, then add shrimps and mushrooms cut in half. Serve on toast.

BELLE BLUM.



Entrees

A good cream sauce is the foundation for many toothsome entrees. By the addition of various condiments, as sherry, grated cheese, chopped hard-boiled eggs, chicken or meat broth, etc., a pleasing variety of dishes may be served. A great number of entrees are well suited to chafing dish dishes, being quickly and easily prepared. Left-overs can be used to good advantage in the preparation of entrees. Almost any cold cooked vegetable, meat or fish may be scalloped—that is, placing in alternate layers in baking dish with grated bread crumbs, seasoning and butter, and half the quantity of liquid, preferably white sauce poured over.

Spaghetti, Spanish.

Break ½ box spaghetti into a pot of boiling salted water. Cook until tender. Make the following Spanish sauce: Pour a tablespoon of olive oil in a saucepan and a little chopped onion. When the onion turns yellow add 1½ cups strained tomatoes (or Campbell's tomato soup), chili powder, paprika, salt, green pepper cut up fine, and a little grated cheese. Stir well, and when it boils add the drained spaghetti. Bake 15 or 20 minutes and sprinkle the top with grated cheese.

MRS. CARL SCHERMER.

Spaghetti, Italian Style.

10 cents round steak cut up and browned in fat. Add 1 teacup claret. Simmer 10 or 15 minutes. Then add ¾ can tomatoes, 2 bay leaves, sprig of parsley, sprig of celery, 1 large onion, 1 chili pepper, pepper, salt and paprika, 1 carrot, 3 or 4 dried mushrooms. Simmer gently 1 to 1½ hours. Strain. Boil spaghetti in salt water until tender. Add to above. Also 10 cents grated parmesan cheese, 1 tablespoon butter, 2 tablespoons flour. MRS. A. COBLENTZ.

Calf's Liver and Mushrooms.

Take part of a calf's liver which has been stewed gently in butter and a little water in the morning and cut it into small even squares. Mix with ½ pound of butter the yolks of 3 hard boiled eggs. Put on the stove, add salt, pepper and a pinch of dry mustard. When heated put in the liver and part of a can of mushrooms. When it has cooked 5 minutes add a small glass of madeira and serve with hot toast.

MRS. W. S. ROSENBLATT.

Fried Chicken Liver.

Roll in flour, fry in hot butter, put in some chopped onion, cover for a few moments and serve on toast. MRS. GUS BROWN.

The Great Majestic Range is as essential as a good cook book.

Stuffed Liver.

Sprinkle salt over a calf's liver and put on oven grate with a pan of water underneath to catch the drippings. When half done take out and wash clean, and let drip. Take bread crumbs, finely chopped parsley, a little garlic and onion, pepper and salt. Mix together. Slice liver ¾ way through, and spread with fat between the layers and fill in dressing. What is left, put on top, then drop into a little hot fat, add soup stock and baste from time to time. Cook about an hour in the oven.

MRS. A.COBLENTZ.

Calves' Liver Saute.

Slice liver and cut in small pieces. Put in colander and scald it. Take a good slice butter and a small onion chopped fine with little garlic. When onion is yellow, stir in a tablespoon flour and let it get quite brown. Then put in liver and stir around few minutes. Then add 1 cup soup stock, salt, pepper, chopped parsley, some strained tomatoes, teaspoon Worcestershire sauce, ½ cup Liebig's extract, ½ teaspoon each of anchovy sauce, mushroom catsup, 5 or 6 drops kitchen bouquet. Let all boil 10 minutes. Serve on toast.

MRS. E. EPSTEIN, San Francisco.

Leber Klase (Liver Dumplings).

One pound liver chopped, ¼ pound suet chopped very fine, 1 onion chopped, 2 cups bread crumbs, salt and pepper, a little nutmeg, 3 eggs. Mix well. If not stiff enough, add ½ cup flour. Take mixture in spoon and drop in boiling salt water. Let cook for about 15 minutes. When cooked drain and fry in fine bread crumbs. MRS. E. BORIES.

Fried Calves' Brains.

Soak for ½ hour in cold water and then remove veins and outer skin. Then parboil for 3 or 4 minutes in salted water. Let cool. Roll in beaten egg, then in fine cracker crumbs. Fry to golden brown in deep fat or butter. Serve on bed of lettuce leaves.

MRS. A. L. JAFFE.

Brain Timbale.

Wash brains well in salt water. Parboil. When cool put through colander. Add heart of bread soaked in milk, small can pate de fois gras, 4 eggs, pepper, salt. This is a recipe for about 20 cents' worth of brains and ¼ loaf of bread. Bake in forms, placed in pan of water. Serve with rich poulette sauce or tomato sauce.

BELLE BLUM.

Swedish Timbale Cases.

Beat lightly 2 eggs, ½ cup of milk. Add slowly 1 cup of flour, ½ teaspoon salt, same of sugar, tablespoon melted butter. Beat very well. Dip a timbale mold well greased into this mixture and fry in hot lard. MRS. I. BROWN.



Liver Timbales.

Six raw chicken livers mashed. Add 2 slices of bread soaked in milk and squeezed dry, and mash through sieve. Add 6 mushrooms chopped fine, little grated onion, 2 tablespoons cream, yolks of 2 eggs and fold in the beaten whites. Bake in timbale forms.

MRS. W. ROSENBLATT.

Baked Calves' Liver.

Take a whole calf's liver, wash, season well and flour slightly. Gash the top and add onions, chopped garlic and about 4 or 5 tablespoons of chicken fat. Add little water and bake in hot oven, basting well for about ½ hour. MRS. J. KOLEMAN.

Brain Patties.

Parboil brains, pass through sieve, season well, add lime juice, 1 tablespoon flour, 1 egg. Cut milk bread in slices, take off the crust, spread the mixture on, dip in milk but not to soak, and fry in hot fat without turning. Serve with tomato sauce and chopped parsley.

R. LOBE.

Brain Timbales.

20 cents' worth of brains, well cleaned. Boil in salted water in which a bay leaf and ½ an onion have been placed for about 15 or 20 minutes. Mash through a colander and add 2 thick slices of white bread soaked in milk, piece of butter size of an egg, 3 eggs, salt, pepper, ½ pint cream, and 1 can pate de foie gras or the livers of 2 or 3 chickens mashed with a tablespoon chicken fat. Bake in buttered timbale forms about 20 minutes. Serve with cream sauce mixed with chopped mushrooms, hard boiled eggs and sherry. MRS. S. ARONSON.

Kidney Saute.

Melt a piece of butter and fry in it a chopped onion till quite brown. Add the kidney chopped very fine. Fry quickly. Shake over a little flour, add stock, juice of a lime, sherry, salt and pepper and mushrooms if desired. Serve on toast. MRS. CARL SCHERMER.

Baked Noodles With Cheese.

Cook broad noodles in boiling salt water until soft. Drain and pour cold water over them. Make 1½ cups of white sauce. Put a layer of noodles in a buttered baking dish, sprinkle with grated cheese, repeat, pour over white sauce, cover with bread crumbs and bake until crumbs are brown. Tomato sauce may be used instead of the white sauce and cheese.

Cheese Souffle.

Stir 1 heaping tablespoon flour in 2 tablespoons melted butter until smooth. Add 1 cup milk, 1 cup grated cheese, yolks of 3 eggs well beaten, salt and pepper to taste. Cook 10 minutes. Allow to cool. Then fold in beaten whites. Bake in dish to be served in, set in pan of hot water about 20 minutes. Serve immediately.

MRS. CARL SCHERMER.

The State Bank of Seattle will teach you how to economize by paying your bills by check.

Brain Fritters.

Parboil and chop fine. Make batter of 1 egg beaten lightly, 2-3 cup flour, ½ cup milk, level teaspoon yeast powder. Add chopped brains, season well, drop in hot fat. Serve with sliced lemon.

MRS. E. MORGENSTERN.

Casserole of Rice and Meat.

Boil 1 cupful rice until tender. Chop fine 3 cupfuls cold cooked meat, add a little chopped parsley, a pinch of salt and pepper, 1 egg, 1 salt spoon celery salt and 2 teaspoons bread crumbs. If you have any soup stock, add sufficient to moisten well. Butter a mold, line with rice ½ inch thick, put in meat, then cover with rice. Cover closely and steam 45 minutes. Serve with brown gravy or tomato sauce.

MRS. S. A. ROSENFELD.

Stuffed Milt.

Skin of milt is removed and veins taken out. Lay milt on chopping board or platter. Take iron spoon and scrape off all blood. This do carefully to avoid making holes. Scrape evenly so as to have it all one thickness. Fold or double, sew all around, leaving open end to fill. Filling: Soak ½ pound wheat bread, squeeze well; 1 or 2 finely chopped onions fried in fat until light yellow. Mash soaked bread fine with the onions, ginger, pepper, salt, the blood of the milt and 3 or 4 eggs, all well mixed together. Stuff milt with this and sew up. Season outside. Boil in soup and then brown in oven. MRS. I. MONHEIMER.

Sausage With Egg.

Slice bologna. Dip each slice in beaten egg and then in cracker meal. Fry in butter. MRS. WILLIAM GOTTSTEIN.

Sausage With Rice.

Cook rice until tender and serve with hot Wiener sausages.

MRS. WILLIAM GOTTSTEIN.

Lamb Chops.

Cut pieces of bread round and toast. Spread with some pate de foie gras or anchovy paste, a little thicker than butter, to taste. Take a round chop, broil and place on toast. Steam some mushrooms in butter, add salt. This can be done in the oven. Put the dark side of the mushroom on chop. Cut thin slices of truffle and add on top of mushroom. Boil some cream sauce and pour over chop and surround with green peas. MRS. FRED ROTHSCHILD, Portland.

Stuffed Cabbage.

Take leaves of cabbage and boil until tender. Take chopped beef and veal, season well with salt, pepper. Fill each cabbage leaf and steam in butter. MRS. A. DINKELSPIEL.



Asparagus and Eggs.

Cut asparagus into bits ½ inch long, boil until tender. Drain dry. Put in saucepan with a cup of rich drawn butter. Let it come to a boil. Season with salt and pepper. Pour into a buttered bake dish, break 5 or 6 eggs carefully over the top, put a bit of butter upon each, sprinkle with salt and pepper. Put into the oven until eggs are set. Can put toast under asparagus if wished.

MRS. ELLIS H. GROSS.

Asparagus Loaf.

Butter a mold, quart size, and line it with cooked tips of asparagus well drained. Cook together 2 tablespoonfuls each of butter and flour, adding a teaspoon of salt, a dash of cayenne pepper and 1 cupful of cream gradually. Let it boil 5 minutes, remove from the fire, add 1 cupful asparagus tips and 4 eggs thoroughly beaten. Turn the mixture carefully into the mold and set in a pan of hot water and cook in a moderate oven about 30 minutes, or until the center is firm. Turn the loaf in a hot dish, arrange about it little triangular pieces of bread that have been dipped in beaten egg and milk and browned in butter. Pour yellow Bechamel sauce around the dish and serve at once.

Cheese on Toast.

¼ pound cheese cut in pieces, small cup milk, put in double boiler, add cheese. When melted add 1 teaspoon mustard, 1 small teaspoon sugar, 1 tablespoon flour, 1 egg well beaten, salt and cayenne to taste. Serve on toast.

Cheese Fondu.

½ cup bread crumbs, ½ cup dry cheese grated, 1 scant cup milk, 1 tablespoonful of butter, 1 egg, yolk and white beaten separately, a pinch of bicarbonate of soda, salt and pepper to taste. Soak crumbs in the milk, dissolve soda in a little hot water and add to milk. Add balance of ingredients, beat well, pour into a well buttered baking dish, strew dry crumbs moistened with butter over the top, and bake in a hot oven until light brown. Serve at once in the dish in which it is baked.

Boiled Calf's Head With Vinaigrette Sauce.

Plunge a fresh calf's head into hot water, remove and clean. Remove flesh from the bone. Place in a saucepan 2 tablespoons flour, 1 gill vinegar, 1 carrot, onion, whole peppers and salt. Add pieces of head to broth and let cook for an hour and a half. Take out meat and serve with vinaigrette sauce. Vinaigrette sauce: Chop together 1 onion, parsley, chives, add salt, pepper and 3 tablespoons vinegar. Stir all well together. Add 4 tablespoons oil. Mix well and serve.

Sardellen Souffle.

½ pint charlotte russe cream beaten, 5 whole eggs, ½ cup flour, 1 teaspoon salt. Mix well together. Bake in muffin forms 15 or 20 minutes. Serve with a square of sardellen butter on top.

MRS. L. SCHWABACHER.

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Beef Olives.

1½ pounds rump steak, 3 ounces beef suet, 3 ounces bread crumbs, 1 pint of brown stock, 1 egg, 1 teaspoon chopped parsley, ¼ teaspoonful of thyme and marjoram, a little lemon rind, pepper, nutmeg, salt. Cut the steak in slices ½ inch in thickness and 4 inches in length; take the trimmings that remain, chop them very finely, put them in a basin, add to them the suet chopped finely, bread crumbs, parsley, thyme, marjoram, grated lemon rind, pepper, salt and grated nutmeg. Mix these well together with 1 egg; take each slice of steak, put a little of the stuffing in the center, roll up, and tie each roll with twine, then place them in stewpan with the brown stock, and simmer ¾ of an hour. Place the beef olives on a hot dish, on a bed of mashed potatoes.

MRS. L. A. MORGANSTERN, New York City.

Sardine Croquettes.

After drawing off oil, skin and bone 1 cupful of sardines. Cook ½ cup stale white bread in ½ cup of milk, adding the beaten yolks of 2 or 3 eggs, 2 tablespoons of butter, 1 teaspoon lemon juice, dash of paprika. Mix with sardines, shape and fry in deep fat.

MRS. FRED ROTHSCHILD, Portland

Sardine Rarebit.

Have ready in a dish a dozen sardines, from which oil has been drained, and warm carefully without breaking. Put 2 sardines on each slice of toast and pour a Welsh rarebit mixture very hot over it.

MRS. S. ARONSON.

Cauliflower and Shrimps.

Boil a whole cauliflower, make a poulette sauce with a couple cups strained tomatoes, and put in shrimps to boil about 5 minutes. Then pour over cauliflower. MRS. E. EPSTEIN, San Francisco.

Saute for Various Meats and Vegetables.

Kidneys, sweet breads, potatoes, mushrooms, leftovers, etc. Fry a minced onion in tablespoon butter until color desired. The sauce takes its color from this stage. Add the material to be sauted and cook 5 minutes. Dredge with flour, keep stirring, add salt and pepper, if desired ginger. Then add a cup of stock or milk. Water can also be used. Let come to boiling point, add 1 teaspoon Worcestershire sauce, the juice of ½ lemon, and if wine flavor is desired add sherry to taste. Serve hot. MRS. N. DEGGINGER.

Dried Beef Creamed.

Take dried beef, pour over boiling water and drain. Make cream sauce and add dried beef. Nice for luncheon.

MRS. S. ARONSON.



Rolled Steak.

Cut round steak into squares and fill each with some of this mixture: Dry bread crumbs, salt, pepper, chopped onion, fat, all mixed well together. Wrap each piece in a cabbage leaf and tie with thread. Pot roast in fat and onion, a little flour and soup stock. Remove thread before serving. MRS. S. ARONSON.

Ragout of Rabbit.

Cut rabbit into small pieces. Lay into salted water for 1 hour. Then dry. Sprinkle with salt and a little ginger. Stew 2 onions in ½ pound of butter. Add a pint of red wine, 2 bay leaves and a few pepper corns, and let stew until tender. Remove rabbit and make gravy. Thicken gravy with flour, after removing the grease, strain and pour over the ragout. MRS. M. A. GOTTSTEIN.

Hamburg Steak in Tomatoes.

Scoop tomatoes. Fill with Hamburg steak, which has been made with ground meat, egg, grated onion and grated bread crumbs. Season. Put a lump of butter and a little bread crumbs on each tomato and bake in oven. The same recipe can fill green peppers instead of tomatoes. MRS. M. A. GOTTSTEIN.

Sweet Breads in Shells.

Boil 2 pieces sweet breads tender, cut in small pieces, brown in butter. Chop mushrooms and truffles, add a pinch red pepper, 3 tablespoonfuls Madeira wine. Mix yolks 3 eggs with ½ pint thick cream. Mix all thoroughly. Butter ramakins, fill well and bake in hot oven until brown. MRS. E. MORGENSTERN.

Pimento Timbale.

Take pimentoes, put in timbale forms first, then 1 teaspoon boiled macaroni, then teaspoon grated cheese; repeat till full. Boil ½ hour, then turn out. Sauce: 2 yolks of eggs well beaten, pepper, salt, butter size of egg melted and put in eggs. Season with little vinegar. Put 1 tablespoonful sauce on each timbale. ROSE LOBE.

Leftover Meat.

Take ½ cup chopped meat. Make a poulette sauce, put in meat, yolks of 2 eggs, and last whites beaten stiff. Butter pan and bake in slow oven 20 minutes. MRS. E. MARX.

Game Pie.

Cook game and cut up in pieces. Put in baking dish, strain the gravy over, put in 1 teacup cream, 1 spoonful butter, 2 tablespoons bread crumbs, parsley and salt and pepper, and thicken with a little flour. Cover pie with rich crust and bake about 30 minutes.
MRS. M. A. GOTTSTEIN.

Sweetbreads.

Parboil and stew in butter, put on dish with toast and asparagus tips. Cover with cream sauce, bread crumbs and grated cheese. Bake in oven. MRS. A. DINKELSPIEL.

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Scalioped Sweet Breads.

Slice sweet breads and stew with 1 ounce of butter and ½ wineglass of white wine. Season and cook for 6 minutes, moistening with a gill of cream sauce and add a few sliced mushrooms. Fill shells with the mixture, sprinkle over with bread crumbs, put on bits of butter and brown for 5 minutes. MRS. M. A. GOTTSTEIN.

Sweet Bread Croquettes.

Parboil sweet breads. Put through a grinder with 1 cup of chicken meat. Brown 2 tablespoonfuls flour in ¼ cupful butter. Add 1 cupful chicken broth and ¼ cupful cream. Season with salt and pepper and add sweet breads and chicken meat and beaten yolks of 2 eggs. When cool make into croquettes, dip in egg and cracker meal, fry and serve with mushroom sauce. MRS. M. A. GOTTSTEIN.

Chicken Custards.

Two cups rich chicken stock, dash of cayenne, ½ teaspoon salt, 1 tablespoon onion juice and 3 well beaten eggs. Pour into a pudding dish or into buttered cups and bake in the oven in a pan of hot water. MRS. S. ARONSON.

Oranged Sweet Breads.

Cook 1 teaspoonful of scraped onion in 1 tablespoon of butter, then add 1 tablespoon of flour. Cook until smooth, add 1 cupful of stock, 1 orange, juice and pulp, 1 teaspoon of lemon juice and a speck of cayenne. Add sweetbreads cut in inch pieces and 1 saltspoon of salt. Cook for 10 or 15 minutes, until the pink has disappeared from the sweet breads. MRS. N. DEGGINER.

Sweetbreads Stewed.

Clean 6 sweet breads thoroughly and lay for an hour in a pan of water. Put in a stew pan with enough rich milk or cream to cover well and a very little salt. Stew slowly until tender and thoroughly done, saving the liquid. Take out the sweet breads, cover and set near the fire to keep warm. Prepare ¼ pound butter, divide in 4 pieces rubbed in flour, put the butter in the milk in which the sweet breads were boiled, add a little parsley cut small, 5 or 6 blades of mace, ¼ of a nutmeg and a little cayenne pepper. Have ready the yolks of 3 eggs well beaten, return the sweet breads to the gravy and let it just come to a boil, then stir in the beaten eggs (like custard) just before you take the fricassee from the fire, or it will curdle. MRS. I. E. MOSES.

Apple Fritters.

Beat 1 egg lightly, add ½ cup milk, 2-3 cup flour, teaspoon baking powder. Chop 2 good sized apples into small pieces. Add to batter also a little salt. Drop by big spoonfuls into hot fat. Any other fruit may be substituted. MRS. E. MORGENSTERN.



Sweet Breads and Artichokes.

Cut some pieces of bread, toast and spread with anchovy paste mixed with butter. Heat the hearts of the artichokes. Cook some sweet breads and add same to cream sauce. Fill the hearts and surround with green peas. MRS. F. ROTHSCHILD, Portland.

Boston Queen Fritters.

½ cup cold milk, ¾ cup butter, ¼ pound well sifted flour, 4 eggs. Put butter and milk in double boiler. Stir and when boiling add flour. Stir briskly for 2 minutes. Take from stove, add 1 egg. Stir well for 1 minute. Break in second, third and fourth with same process. Drop from spoon in deep boiling fat and let puff slowly until light brown. Sprinkle with sugar and serve with jelly thinned or maple drips.

CARRIE A. FORTLOUIS.

Eggs and Mushrooms.

Boil hard an egg for each person. Make a cream sauce with butter, flour and cream. Season with salt and pepper and add a little sherry and parmesan cheese to taste. Add ½ cup strong chicken broth or gravy. Cut up 1 can mushrooms and add also the hard boiled eggs, sliced. Serve in ramakins. MRS. S. ARONSON.

Potted Eggs.

Take the yolks of 6 hard-boiled eggs, 1 ounce of butter, 1 teaspoon of anchovy sauce, a little salt and cayenne pepper. Pound the eggs and butter well together in a mortar, then add the anchovy sauce last, and fill the whites.

Mustard Eggs.

Melt ½ pound butter and 4 tablespoons French mustard. Add a little water, boil 5 minutes and pour over hard-boiled eggs.

MRS. A. DINKELSPIEL.

Egg a la Hausman.

Chop some cooked ham or tongue very fine. Add a few bread crumbs, some chopped parsley and a little melted butter. Season with salt and white pepper, moisten with milk and put in individual shells well buttered. Break 1 fresh egg over each shell carefully, so as to keep it whole. Put shells in a pan, place in moderate oven and bake until the whites are set. MRS. S. A. ROSENFELD.

Egg Vermicelli.

Boil hard 3 eggs. Separate the yolks from the whites and chop the whites. Toast 5 slices of bread and butter while hot. Heat 1 tablespoon butter in a saucepan, stir in 1 heaping teaspoon flour until smooth, season with salt and pepper. Add 1 cup hot milk and stir until thick. Then add the chopped whites and pour over the toast. Rub the yolks through a strainer, sprinkle over the mixture and garnish the dish with a border of toast triangles and parsley.

MRS. S. A. ROSENFELD.

McRae & Branigan are surely reliable grocers. They have three stores and are happy to serve you.

Eggs en Marinade.

Mix equal quantities of water and good meat gravy, 2 tablespoons of each, with a teaspoon of vinegar and a seasoning of pepper and salt. Put it into a stewpan and stir in gradually 2 well beaten yolks of eggs. When it thickens and before it boils, have ready half a dozen nicely poached eggs, and pour the sauce over them. Garnish with parsley.

Egg Poulette.

Good slice butter, 2 tablespoons flour, salt, red pepper, Worcestershire sauce, ½ pint cream. Make sauce of above. Drop raw egg in ramakin, cover with sauce, sprinkle top with grated Swiss cheese and flakes of butter. Place in pan of water and bake until brown.

MRS. ROSE LOBE.

Eggs in Tomato Sauce.

Make a Spanish sauce by steaming a chopped onion in oil. Add a can of strained tomatoes, a little at a time. Season with salt, paprika, a little sugar and a green pepper. Then poach eggs in this sauce. Serve the eggs on sliced bread which has been previously fried in butter. Cover with sauce. MRS. A. DINKELSPIEL.

Eggs With Tomatoes.

Fry bread in hot butter until crisp. Serve on this poached eggs. Pour over the whole a sauce made as follows: Some canned tomatoes strained and mixed with cream, seasoned well. Let come to a boil.

BELLE BLUM.

Eggs Creole.

Six hard boiled eggs sliced. Take ½ can tomatoes, 2 small onions cut fine, ½ cup bread crumbs, and saute these in 2 tablespoons of butter for a few minutes. Add salt and pepper and 1 cup of soup stock. Cook and stir well for 10 or 15 minutes. Place the slices of egg in this mixture and heat through. MRS. S. ARONSON.

Egg and Potato Cutlets.

Make thick cream sauce. Add chopped hard boiled eggs (about 6), chopped parsley, onion juice, pepper and salt, 1 cupful mashed potatoes. Let mixture get very cold and form into cutlets of even shape. Dip into beaten egg and fry. Serve with tomato sauce or poulette sauce.

Eggs Bechamel.

Boil eggs hard, cut in halves and put in baking dish. Take about a cup of water, let boil, then mix well a little flour and water. Add to the boiling water, stirring constantly. Grate about 5 cents' worth of cheese into this, also add a good slice of butter. Cover the eggs with this and bake until brown. MRS. D. COBLENTZ.



Egg With Cream.

Boil eggs hard, take the yolks and mix with some chopped parsley and onions fried in butter, seasoned with pepper and salt. Mix with milk and stuff eggs. Cover with cream and make ½ hour.

MRS. D. COBLENTZ.

Baked Eggs.

Remove hard boiled eggs from shell, slice and add to thick cream sauce. Add parmesan cheese to taste, salt and pepper. Cover with grated bread crumbs and dots of butter and bake in oven a few minutes to brown the crumbs. JULIET ARONSON.

Eggs a la York.

Make toast and cover with anchovy paste. Over this pour a little poulette sauce. Then put all around the toast the whites of eggs beaten stiff. Leave the center space in which you drop the yolks of the eggs. Bake in oven. MRS. N. ECKSTEIN.

Eggs en Casserole.

Scramble eggs with cream and grated American cheese, salt and pepper, chopped green peppers, tomato catsup and paprika. Serve en casserole. Before serving cover with parmesan cheese.

MRS. S. ARONSON.

Fried Stuffed Eggs.

Boil hard 10 eggs. Remove from shells and cut lengthwise. Remove yolks and mash them with spoon. Add salt and pepper to taste, and piece of butter size of half an egg. Soak 2 slices of white bread in milk and drain. Mix with egg yolks and add 1 raw egg. Fill whites with this mixture. Dip in beaten egg and then in cracker meal and fry a light brown. Serve with tomato sauce made as follows: ½ cup water, 2 tablespoons tomato catsup, ½ teaspoon Worcestershire sauce, ½ teaspoon vinegar, salt, pepper, small piece of butter, 1 teaspoon cracker meal. Boil up well. MRS. S. ARONSON.

Hungarian Eggs.

A piece of butter size of a walnut, small onion chopped fine, pint of tomato strained, ½ pound mild cheese, 3 eggs, salt, cayenne. Place the butter in a pan (after having the water boil to heat the pan). Let it melt, add onion and cook until soft. Now add the tomato and let it come to a boil. Add cheese cut fine and stir until smooth. Break in the eggs and stir hard until eggs are done. Serve on buttered toast.

MRS. W. S. ROSENBLATT

Omelette Souffle.

One egg for each person, separate whites and yolks. Beat yolks first, then whites, and put together. Then add 1 tablespoon hot water for each egg. Stir as little as possible after adding water. Put in oven and bake until you try with straw and it does not stick. Sauce: 1 pint tomatoes, add 2 tablespoons Devil Hot, a little cayenne, salt, then thicken with butter rubbed with flour. Pour sauce over omelette and serve. MRS. A. E. WILZIN.

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Spanish Omelette.

Put finely shred onion, 1 ounce butter, 1 chopped green pepper, 6 minced mushrooms, 1 large tomato cut fine into a skillet. Add 1 spoonful of tomato sauce, little salt and pepper. Cook 15 minutes. Make a plain omelette with 12 eggs, fold the farther side toward the center. Put ¾ of the sauce inside of it. Fold the other side over. Turn out on a long dish. Pour the rest of the sauce around and serve.

Spanish Omelet.

Mince very fine enough ham fat as well as lean, as will fill a small teacup and add two finely chopped tiny onions. Beat six eggs, stir the ham into them and fry the omelet, folding over when done.

Seattle Omelet.

Let one teacup milk come to a boil,pour it over one teacup bread crumbs and let stand a few minutes. Break six eggs into a bowl, stir (not beat) till well mixed, then add the milk and bread. Mix, season with salt and pepper and pour into a hot skillet in which a large tablespoon of butter has been melted. Fry slowly, cut in squares; turn, fry to a delicate brown and serve at once.

Deviled Eggs.

One dozen eggs boiled hard, shelled and cut lengthwise. Mash yolks, add ½ teaspoon French mustard, 2 large tablespoons cold boiled ham minced, 1 spoonful melted butter, salt and pepper to taste. Fill whites of eggs and serve on water cress. MRS. S. ARONSON.

Tripe a la Creole.

Boil tripe until tender with onion, parsley, celery, and season well. Take 1 spoonful fat, brown it with 2 tablespoons flour, then add 1 can tomatoes strained, 1 can mushrooms, paprika, parsley; cut tripe small and add to sauce. MRS. S. ARONSON.

Tripe Lyonnaise.

Fry 2 onions, brown in butter, add the boiled tripe cut in strips, 1 spoon flour, season with salt and paprika. Add a little soup stock, chopped parsley and lime juice. MRS. A. DINKELSPIEL.

Spaghetti Italian.

One can tomatoes, 1 small onion, cut very fine, 3 cloves of garlic, 3 chili peppers, little salt. Let same cook slowly for about three hours. After same has cooked for about an hour, add a heaping teaspoon of beef extract and 1½ cups soup stock. Cook spaghetti in salt water and drain; then add a soup plate of grated American cheese. Add a can of mushrooms to tomatoes after they are cooked and strained, and about a dozen pimento olives. Then add same to spaghetti and when ready to serve add grated cheese over same. MRS. FRED BORIES.



Macaroni With Eggs.

One-half cup cold boiled macaroni, 2 tablespoons canned mushrooms cut small, 3 eggs, butter size of a walnut, ½ cup milk, salt and pepper. Heat milk, add butter, then eggs well beaten, then macaroni, mushrooms and salt. Stir over pan of boiling water about 8 minutes. Serve with hot toasted crackers. MRS. S. ARONSON.

Welsh Rarebit.

Cut 1 pound American cheese fine, add 4 tablespoons butter, 1 salt spoon dry mustard, Worcestershire, cayenne, salt; stew this till it melts. Add gradually ½ cup beer or milk. Serve on toast or crackers.
MRS. CARL SCHERMER.

Tomato Rarebit.

Two tablespoons butter, 2 tablespoons flour, ¾ cup thin cream, ¾ cup stewed and strained tomatoes; ⅛ teaspoon soda, 2 cups finely cut cheese, 2 eggs slightly beaten, salt, mustard and cayenne. Put butter in chafing dish; when melted, add flour, pour on gradually cream, and as soon as mixture thickens add tomatoes mixed with soda, then add cheese, eggs and seasoning to taste. Serve on buttered toast.
R. LOBE.

Tomatoes Stuffed With Shrimps.

Silce the top off of the tomatoes and scoop out the inside. Brown one tablespoonful of butter, add to the tomato pulp and cook until smooth and thick. Season with salt and pepper a few drops of onion juice. Set part of this aside. Soak a small slice of bread, squeeze dry and add to tomatoes. Chop shrimps, add to the dressing and mix well. Fill tomatoes, sprinkle bread crumbs on top, put small lumps of butter on top of each tomato, put in a flat baking dish, add very little water and bake till brown. Serve with the remainder of the cooked tomato as sauce. MRS. S. FRIEDLANDER.

Frog Legs a la Poulette.

Piece of butter, add flour and then cream and salt and pepper for cream sauce; add cooked frog legs, mushrooms and truffles.
MRS. WM. GOTTSTEIN.

Fricasseed Frogs' Legs.

Clean two dozen frogs' legs and put them in a granite sauce pan with a little butter. Place on the fire and cook until the butter begins to brown, then pour over a teacupful of hot water, cover the pan and stew for tewnty-five minutes; skim off most of the butter and add salt and pepper to taste. Thicken with the yolks of two eggs and two tablespoonfuls of cream. As soon as it begins to boil remove from the fire. Serve on hot buttered toast.

Success is insured if these recipes are tried with the Great Majestic Range.

Sweet Entree of Ripe Peaches.

Take large solid peaches, pour boiling water over same so that skin may be removed smoothly. Have ready thick syrup made of granulated sugar and water. When boiling hot add peaches and boil about 5 minutes; remove and place in ice chest. When ready to serve have a sweet cracker or rosette timbale on dish; put peach on same and pour over this a raspberry jelly, slightly thinned, and cover all with chopped salted almonds or walnuts. Other fruits may be treated in like manner.

CARRIE A. FORTLOUIS.

A Spring Luncheon

Crab Bisque Puree.
Radishes. Olives.
Soft Shell Crabs.
Chicken Chartreuse. Cucumber Shells.
Nougat Ice Cream. Coffee.

Crab Bisque.—A cup of finely chopped crab meat is added to the cream sauce as for a tomato bisque. Add the tomatoes as usual just before serving.

The toast on which the soft shell crabs are served should be soft and well buttered. A bit of cress and section of lemon is on each plate, but neither potatoes nor vegetables are served with the crabs.

For the chicken chartreuse with mushrooms, line a mould with macaroni which has been boiled in bouillon or water seasoned with carrots, onions and a dash of Worcestershire. Fill the center of the mould with chicken meat, chopped peppers and capers, heated in a thick sauce, to which two beaten eggs have been added. Steam half an hour and pour a mushroom sauce over the whole. Serve in a border of crisp lettuce leaves.

Good-sized cucumbers. Have the shells hollowed out and filled with a small amount of the cucumber, mixed with boiled French beans and parsley. Dressed with French dressing and the merest trace of onions, this salad is springlike and delicious.

The desert of nougat ice cream is made of plain cream, to which whipped cream has been added, chopped marshmallows and a cup of mixed pistachio nuts, English walnuts and blanched almonds, finely chopped. Serve with whipped cream seasoned with sherry.

MRS. L. A. MORGENSTERN, New York City.



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Salads

Lettuce is the vegetable most commonly used in salad. The coarser outer leaves should be removed, and only the tender crisp heart used. Look over carefully and wash in cold water all vegetables. See that they are freed from every particle of sand and grit. Never combine the meat, vegetables and dressing of a salad until the last moment before sending to the table, and then do so as lightly as possible. Do not pack or smooth down in the dish. Serve salad as a separate course. The heavy salads, as chicken and lobster, are more suitable for luncheon and teas than for dinner. It is an improvement to fish, lobster and chicken salad if the meat or fish be allowed to marinate for a few hours in a dressing of one-third olive oil and two-thirds vinegar with a light seasoning of salt, pepper and mustard. All skin, bone and gristle should be removed from fish and meat. Then it is to be flaked or cut into small dice and piled upon lettuce leaves on a platter, mayonnaise spread over, and garnished with small lettuce leaves, slices of lemon, hard boiled eggs, capers, olives, pickles, beets, etc. Celery for salad should not be chopped, but sliced fine. Always use the very best oil. To fringe celery for a garnish, cut into 2-inch pieces; then stick several coarse needles in a cork, draw half the stalk of each piece of celery through the needles several times. Lay in cold water to crisp. Vegetable salads should be stirred as little as possible.

Boiled Mayonnaise Without Oil.

Boil ½ cup of vinegar, butter the size of walnut, salt and paprika to taste. Beat 4 yolks of eggs and mix with the boiling vinegar. Then let it get cold. After it is cold, or when needed, put in a cup of whipped cream and mix well. MRS. JULIUS C. LANG.

Boiled Dressing Without Oil No. 1.

Two yolks eggs, ½ lemon, 2 teaspoonfuls mustard. Mix with a little water, butter size of egg, sugar, pepper, and salt to taste. Steam over tea kettle. When cool add ½ cup of cream.

MRS. J. ROSENBERG.



Boiled Mayonnaise.

Four yolks of eggs, 1 teaspoonful salt, ½ teaspoonful paprika, 1 tablespoonful mustard, 1 cup oil (drop in slowly), 1 cup cream. Mix and boil in saucepan of water. Stir all the while it boils until thick as cream. When cold, stir in ½ cup vinegar. Place in glass jar; leave uncovered. Should it curdle, place in cold water and stir until smooth. Will keep for months. MRS. A. E. WILZIN.

Boiled Dressing Without Oil.

One egg unbeaten in sauce pan. Add ½ cup of milk. Then add very slowly, stirring all the time, ½ cup vinegar. Cook slowly until thick as cream. Add 1 tablespoonful mixed spices. Serve very cold. MRS. MANNIE COHEN.

Egg Salad.

One dozen eggs boiled and chopped, 1 large or 2 small heads of lettuce rinsed and shaken in a cloth to dry. Then chop fine and mix with eggs. Salad cream: 3 eggs, yolks and whites beaten separately. Add slowly 2 tablespoonfuls of oil, 2-3 cup of vinegar, 1 tablespoonful mixed mustard, 1 tablespoonful butter, ½ teaspoonful salt. Mix all together, set in a kettle of hot water and cook until it thickens. When cold add ½ cup sweet cream or milk. Then pour it on salad and mix well. MRS. ELLIS H. GROSS.

Asparagus Salad.

Cold boiled asparagus tips. Add ½ the quantity of any shell fish, salt, pepper. Pass through a sieve the yolks of 4 hard boiled eggs and beat up with a little oil, vinegar and salt to consistency of cream. Pour over the salad. MRS. S. ARONSON.

Egg Salad and Asparagus.

Hard boiled eggs, cut lengthwise. Take yolks out and mix with smallest size can of Spanish peppers. Add 10 cents worth cream cheese, mayonnaise dressing, salt and a little red pepper, onion juice, and fill the whites of the eggs with this mixture. Put an olive on top of each and serve on plate with asparagus.

MRS. PAUL BERKMAN.

Stuffed Eggs in Tomato Jelly.

Boil eggs hard, cut lengthwise and mash yolks with salt, pepper and ground chicken livers (which have been previously cooked) and chopped celery. Take half a can of tomatoes and put on the stove with a tablespoonful of Knox's gelatine. Remove and season with salt and pepper. Strain. Fill the eggs with the yolks and other ingredients, and set each egg lengthwise in a small mould. Fill the mould to the top with the tomato jelly, and let stand until set. Remove mould and serve on lettuce leaves. MRS. M. A. GOTTSTEIN.

Potato Salad No. 1.

Boil potatoes and slice. Add chopped celery, green onions, olives, chopped parsley, pepper, salt, paprika, vinegar and mayonnaise. Garnish with shrimps. MRS. GUSTAVE BROWN.

Does your husband bank with the Puget Sound National Bank.

Stuffed Egg Salad.

Hard boiled eggs, shelled and cut lengthwise. Take out yolks, mash well and add salt, pepper, butter and little lemon juice. Add small quantity of minced celery and either minced ham or chicken, or pounded anchovies, or minced chicken livers, and little mayonnaise. Fill whites of eggs with this mixture and serve on lettuce leaves with mayonnaise. MRS. S. ARONSON.

Potato Salad No. 2.

Boil potatoes until tender. Mix 2 beaten eggs with goose or chicken fat or butter, about 1½ to 2 tablespoonfuls sugar, salt, pepper, 1 onion and celery (chopped). Peel and slice the potatoes and mix with the aforesaid ingredients. Vinegar to taste must be added.

MRS. J. R. HILLER.

Potato Salad With Walnuts.

Boil and slice potatoes. Add salt, pepper and little vinegar, chopped celery and grated onion. Take 1 cup walnut meats, boil in water with salt, bay leaves and onion for 15 minutes, and chop. Add meats to potatoes. Mix with mayonnaise and little thick cream. Chopped parsley and hard boiled eggs for decorating. MRS. S. ARONSON.

Sweet Potato Salad.

Select 3 large sweet potatoes, boil and peel. When cold, cut into ½-inch pieces. Clean and cut into small pieces 2 stalks of crisp celery, season with salt and pepper, and pour over it French dressing made of the following recipe: 3 tablespoonfuls olive oil, 2 tablespoonfuls vinegar, 1 tablespoonful onion juice, 1 tablespoonful each of salt and pepper. Place the salad in the refrigerator for 2 hours. Garnish with beets and sprigs of parsley. MRS. ELLIS H. GROSS.

Stuffed Tomatoes No. 1.

Ten or a dozen tomatoes. Pour boiling water over and skin. Cut off small piece from one end and scoop out part of the pulp. Salt and stand inverted for half an hour to drain. Mash one Neufchatel cheese, add a dozen olives or pimolas chopped, and the pulp of the tomatoes, a little paprika and salt, and lemon juice to taste; also 2 tablespoonfuls of chopped parsley. Fill tomatoes with mixture and put a spoonful of mayonnaise on top. Serve very cold on lettuce leaves. MRS. S. ARONSON.

Stuffed Tomatoes No. 2.

Five tomatoes, 3 hard boiled eggs, 1 teaspoonful salt, ¼ teaspoonful pepper. Cut a slice off the tomatoes and remove the hard center. Cut the whites of eggs in small pieces, and add the yolks mashed fine. Add to this the soft parts of the tomatoes, salt and pepper and a little mayonnaise. Fill the tomatoes and serve on lettuce leaves with mayonnaise. MRS. L. R. PLECHNER.



Stuffed Tomatoes.

Select tomatoes that are uniform in size. Scald and take off outer skin. Scoop out the inside. Set away on ice until ready to serve. Fill with the meat of tomato, shrimps, little chopped celery, chopped olives and mayonnaise. Serve on individual dishes, putting each on a lettuce leaf, and pour a heaping teaspoonful of mayonnaise dressing over each tomato. MRS. GUSTAVE BROWN.

Tomato Salad.

Thick slice tomato served on lettuce leaves. On top tomato spread caviar, and then pour mayonnaise over.

MRS. E. EPSTEIN, San Francisco.

Brain Salad.

Wash brains, then boil in salt water, adding celery and onion. Put on ice to harden. Serve with mayonnaise on lettuce leaf.

MRS. W. ROSENBLATT.

Sweetbreads and Pistachio Salad.

Cut one pair sweetbreads in cubes. Mix with head of finely shredded lettuce, 1 cup mayonnaise dressing, to which has been added ½ cup blanched and pounded pistachio nuts. Arrange in mounds and decorate with mayonnaise and sections of sour oranges.

MRS. E. MORGANSTERN.

Sweetbread Salad.

Sweetbreads boiled in salted water with 2 bay leaves and ½ an onion until tender. Cut into dice and mix with equal quantity of minced celery, pepper, salt and lemon juice, and a few olives sliced. Mix with mayonnaise and serve on lettuce. Any preferred garnish.

MRS. S. ARONSON.

Chicken Salad.

Chicken previously cooked tender. Cut into dice. Mix with two hard boiled eggs cut into small pieces, a few olives cut up fine, half as much minced celery as chicken, pepper, salt, ½ cup walnuts cut fine, lemon juice and mayonnaise to taste. MRS. S. ARONSON.

Combination Salad.

Boil peas, asparagus tips, beans and cauliflower. When cold add lettuce, sliced tomatoes, celery cut in pieces, and the meat of a crab. Season with salt and paprika and mix with a mayonnaise dressing.

MRS. A. DINKELSPIEL.

Beets Stuffed With Salad.

Boil large beets in water until tender, but not to pieces. Peel and soak the whole beets in vinegar until cold and firm. Then hollow out the inside, being careful not to break the beet. Stuff with chicken, crab or celery salad, and serve on lettuce leaf with mayonnaise or French dressing. MRS. S. A. ROSENFELD.

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Waldorf Salad.

Steam a chicken and let it get cold. When cold, cut in dice. Take 2 pounds of Malaga grapes, cut in half and remove seeds, and ½ pound of English walnuts, cut up, but not too fine. Dressing for above: 1 teaspoonful salt, 1 teaspoonful pepper, 1 tablespoonful mustard, 2 tablespoonfuls butter, 2 tablespoonfuls cream. Put on to boil in double boiler on stove until melted and mixed well together, then add one teacup of vinegar and let it almost boil. Have the yolks of 4 eggs well beaten, stir them in, and continue to stir until it begins to thicken. Before using, mix as much whipped cream as dressing with it, and add to the chicken, grapes and nuts. Dressing must not be used until thoroughly cold.

Shrimp Salad.

Shell a pound of shrimps and cut each one in small pieces. Also cut up 5 or 6 pieces of celery, 2 hard boiled eggs, the heart of the lettuce, salt, pepper and enough mayonnaise dressing to make the salad of a moist consistency. Serve on a nice crisp lettuce leaf with a teaspoonful of mayonnaise dressing on top.

MRS. WILLIAM GOTTSTEIN.

Crab Salad.

Crack a couple of crabs, extract meat, which shred. Cut up celery, which mix with the crab meat and a little greeen pepper. Pour a little vinegar over this, and then mayonnaise to taste. Serve in platter surrounded with lettuce leaves. MRS. A. COBLENTZ.

Lobster Salad.

Prepared same as above.

Salmon Salad.

Prepared same as above.

Oyster Salad.

One quart oysters boiled in their own liquor with salt, pepper and lemon juice. Let boil up well and drain. Place in ice-box until needed. Then mix with equal quantity of chopped celery, few capers, salt, pepper and lemon juice. Serve on lettuce leaves with mayonnaise. MRS. S. ARONSON.

Herring Salad No. 1.

Chop 6 herrings skinned and boned, 1 apple, 2 eggs hard boiled, 12 walnuts, parsley, and ½ onion. Season with pepper and vinegar.

MRS. B. GOTTSTEIN.

Banana Salad.

Peel your bananas, spread with mayonnaise dressing, then roll in chopped nuts (walnuts or pecans) and place on lettuce leaves.

MRS. I. E. MOSES.



Fish Salad.

Serve to each person 1 Monterey mackerel soused in tomato. These come in cans. Serve on lettuce leaf with ½ hard boiled egg and sliced lemon on side. Sprinkle over the fish some chopped green pepper, green onions and parsley. MRS. A. E. WILZIN.

Herring Salad No. 2.

Six herrings, 3 boiled eggs, 1 red pepper, 2 red beets, 10 walnuts, 2 apples, 3 salt pickles, capers and olives, a little parsley. Take a large onion, grate one-half, the other half cut in small pieces. Make milchner of herrings into thick mayonnaise by adding oil, vinegar, pepper and a little dry mustard. Cut everything into small pieces and mix well. Garnish with lettuce, hard boiled eggs and beets.

MRS. R. LOBE.

Macaroni Salad.

Cook some macaroni until tender. When cool, cut into pieces an inch in size. Then chop plenty of celery, some olives, green pepper, parsley, hard boiled egg, 1 or 2 vinegar pickles, salt, pepper to taste and mix with the macaroni and mayonnaise. Serve on lettuce leaf, and decorate with egg and finely chopped beets.

MRS. A. E. WILZIN.

Cucumber Salad.

Pare cucumbers, lay in salt water for 30 minutes and scoop them out. Mix this with very small onions, pepper, salt, oil and vinegar, and refill cucumbers. Put on lettuce leaf and serve with mayonnaise.

MRS. GUSTAVE BROWN.

Cream Dressing for Cucumbers.

Five tablespoonfuls sour cream, 2 tablespoonful vinegar, ½ teaspoonful paprika, pinch salt, ½ teaspoonful chopped chives. Mix very well, add to cucumbers and serve. MRS. S. ARONSON.

Cold Slaw.

One head of cabbage cut very fine. Put a good saltspoonful of salt into it, mix thoroughly and let stand for a couple of hours. Take the potato masher and press it down, then squeeze between the hands to get out the brine. Then mix 1 cup of vinegar, ½ cup sugar, ½ teaspoonful pepper, 1 onion cut very fine, and 3 tablespoonfuls olive oil. Mix this into the cabbage. MRS. A. COBLENTZ.

Grape Fruit Salad.

Remove pulp of grape fruit. Cut pulp with nuts, pineapple, Maraschino cherries. Add white wine and sugar to taste. Replace in grape fruit shells. Put on ice until ready to serve.

MRS. W. S. ROSENBLATT.

Cherry Salad.

One can white cherries, ½ cup hazel nuts blanched. Remove stone from cherry and place nut into each one. Serve on lettuce leaf with cream dressing. MRS. MOSE LEWIS, Montpelier, Idaho.

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Fruit Salad No. 1.

One dozen white grapes, 1 dozen large red grapes, 2 bananas, 2 oranges, 1 dozen English walnuts. . Serve with following sweet boiled sauce; 1 tablespoonful corn starch, 3 tablespoonfuls sugar, a little salt, 1 egg, 1 level tablespoonful butter, 1 cup cream, 1 tablespoonful lemon juice, ½ cup whiped cream. Stir together sugar and corn starch. Add to egg beaten lightly. Add all to scalded milk or cream. Stir until thick before removing from fire. Add butter and lemon juice. Let cool. Fold in the whipped cream. MRS. I. BROWN.

Fruit Salad No. 2.

Cut pineapple and celery in small dice. Add ½ cup pecan nuts, ¼ cup seeded raisins. Serve on crisp lettuce leaves with mayonnaise.
MRS. H. FRIEDLANDER.

Fruit Salad No. 3.

Alternate layers of sliced fruits, pineapples, bananas, oranges, grapes and some nut kernels. Pour over a wine dressing of ½ cup sugar, 1-3 cup sherry wine and 2 tablespoonfuls Madeira.
MRS. A. COBLENTZ.

Fruit Salad No. 4.

In a punch glass slice a few red berries, pineapple and bananas, or any fruits that will blend. Always have juice of an orange. Just before serving, put over it 1 tablespoonful powdered sugar and chipped ice. MRS. A. COBLENTZ.

Cheese Balls for Salad.

Rub together a package of cream cheese, few drops of onion juice and half a lemon. Use butter paddles in shaping the balls. A nut meat of the size of each or minced nuts may be mixed with the cheese. MRS. H. ELSTER.

Cheese Puffs.

Serve with salad. Place ½ a cup of water and ¼ cup butter in a pan. When boiling add 2 rounding tablespoonfuls flour and 1 of cornstarch which have been sifted together. Beat thoroughly while cooking for several minutes. Remove from fire, and stir in ½ a cup of freshly grated cheese. Season with salt and paprika and beat in 2 eggs singly. Use a spoonful of batter for each puff, and bake in moderate oven about one-half hour. Split open and fill with the following: 1 cup of whipped cream mixed with Neufchatel cheese. Season with salt and pepper. MRS. M. A. GOTTSTEIN.



A Few Simple Salads.

Lettuce Salad.—Wash carefully each leaf of lettuce, using only the nice crisp ones. Serve in salad bowl, with 4 hard boiled eggs on top sliced, and serve with a dressing made of vinegar, salt, pepper, a little sugar and a teaspoonful of French mustard.

Artichoke.—Put on with enough water to cover, salt and a teaspoonful of vinegar. Boil one-half hour. Serve cold with mayonnaise dressing on the side.

Cucumber.—Peel and slice very thin as many as required. Salt well and put away with a plate and a weight on top to drain off the water. After half an hour or more prepare your salad dish with crisp lettuce leaves, and in the center place the sliced cucumbers from which all water has been drained. Pour vinegar over same which has been seasoned to taste with salt, pepper and a little oil.

Tomato.—Scald the tomatoes and peel, afterward slicing them. Place the lettuce leaves in salad bowl, with the sliced tomatoes in the center, pouring vinegar over same which has been thoroughly seasoned with salt and pepper and a little sugar.

Combination Salad.—Prepare cucumbers and tomatoes as above, and serve with crisp lettuce, vinegar, etc. Garnish top with chopped green onions.

Cauliflower.—Serve cold with mayonnaise dressing.

MRS. WILLIAM GOTTSTEIN.

A little cold chicken, and some good bread and butter—a dill pickle and a glass of Independent Beer—isn't that a good appetizer?

Vegetables

All fresh vegetables should be put on to cook in boiling water, and should not be allowed to boil after they are done.

For onions, cabbage, etc., it is advisable to change the first water if the flavor is strong.

Dried peas, beans and lentils should be soaked over night in water and put on the boil in cold water.

Boil spinach in an uncovered pot to retain the color.

Add a little sugar to the water in which green corn and peas are boiled.

Never thicken vegetables by adding flour mixed with water. Always put butter or fat in a saucepan, then add the flour, allowing it to brown a little, and add liquid from vegetables and put all together. Put vegetables in cold water about half an hour before cooking.

The proportion of salt in cooking vegetables is a heaping tablespoonful to a gallon of water. A tiny piece of red pepper or a piece of bread put into the pot when vegetables or meat begins to cook will kill the unpleasant odor. Late in the season vegetables require a longer time to cook. The secret of having potatoes mealy and palatable is to cook them rapidly.

Time Table for Vegetables.

Potatoes boiled	25 minutes.	Spinach,	30 minutes.
Potatoes baked	45 minutes.	Tomatoes,	30 minutes.
Sweet potatoes boiled	45 minutes.	Cabbage,	1 hour.
Sweet potatoes baked	60 minutes.	Cauliflower,	30 minutes.
Green peas,	30 minutes.	Onions,	1¼ hours.
Squash,	25 minutes.	Beets,	2 hours.
String beans,	60 minutes.	Turnips,	45 minutes.
Green corn,	20 minutes.	Parsnips,	45 minutes.
Asparagus,	15 to 30 minutes.	Carrots,	1 hour.



Potato Dumpling.

Boil 6 large potatoes the day before using. Grate them and add 4 eggs beaten, a little ground allspice, salt and a tablespoon sifted flour. Stir all together. Bread cut into dice shape and fried in hot butter or goose oil can be added if toasted brown. Then shape into dumplings or balls. If not stiff enough, add a little more flour. These are boiled in hot water with a little salt. When served pour over them grated bread browned in butter. MRS. S. FRAUENTHAL.

Grated Potato Pudding.

Take 1½ pints grated potatoes. Add ½ cup flour, 1 cup fat, a grated onion, and season with salt and pepper. Beat up 2 eggs and mix all well together. Grease a pudding dish and pour pudding into dish and bake until well done. When done serve with any kind of sauce.
MRS. K. GOTTSTEIN.

Potato Pancakes.

Grate about 12 cooked potatoes and 8 raw potatoes. Add 4 eggs, a little salt, a little onion sauce or grated onion. Fry in butter or butter and soup fat mixed. MRS. N.ECKSTEIN.

Scalloped Potatoes.

Slice potatoes and fill buttered baking dish. Add salt, pepper and bits of butter, little flour and fill three-quarters full with milk. Bake in oven. MRS. S. ARONSON.

Parsley Potatoes.

Brown a little onion in butter. Add flour and soup stock to have a very thin sauce. Pare and slice potatoes rather thin. Let all boil together until potatoes are tender. Season with salt, pepper, a little ginger and chopped parsley. MRS. MONHEIMER.

Schupf Noodle.

Six boiled potatoes grated or riced, 3 eggs, ½ cup flour, little salt. Mix well. Make into shape of fingers. Boil about 10 minutes in salted water. Then fry a nice light brown. MRS. FRED BORIES.

Potato Timbale.

Grate four raw potatoes into a pint of milk. Beat 2 eggs separately, add the yolks to the milk and potatoes, then stir in the whites. Season with salt and pepper to taste. Butter the timbale moulds, sprinkle with parsley, chopped fine, and fill with the mixture. Put moulds in hot water and steam for 20 minutes. Serve with cream sauce.
MRS. E. ROSENBERG.

Potato Stuffing.

Four cups hot mashed potatoes, 2 teaspoons onion juice, ½ teaspoon pepper, 2 teaspoons salt, 2 tablespoons butter, yolks 2 eggs, ¼ cup cream, 1 tablespoon chopped parsley. Mix onion juice, pepper, salt and butter with potato. Add cream to beaten yolks. Mix with potato. MRS. E. MORGENSTERN.

"Colonial" is the watchword. Insist that your new carvers bear the stamp.

Escalloped Potatoes.

Slice potatoes thin. Put in dish in layers, and on each layer put pepper, salt and bits of butter. Beat 1 egg in a cup of milk. Pour over potatoes. Bake until soft. MRS. A. DINKELSPIEL.

Potato Croquettes.

Take 2 cups of cold mashed potatoes, season well, add tablespoon melted butter. Beat whites 2 eggs stiff. Mix all thoroughly. Make into small balls, dip in beaten yolks of eggs. Roll either in flour or in cracker crumbs and fry. MRS. E. MORGENSTERN.

Sweet Potato Waffles.

Mix to a smooth batter ½ cup sweet potatoes well boiled and mashed, together with 4 tablespoons flour and 1 each of butter and sugar, a salt spoon salt and a pint of milk. Bake the batter immediately in a hot waffle iron on a griddle in form of cakes.

MRS. SAM BROWN.

Sweet Potato Croquettes.

Bake 3 large sweet potatoes, peel and put through colander, add butter the size of a large egg, 1 tablespoon sugar, nutmeg to taste. If too dry, add a very little milk. Make in croquettes. Roll in egg and flour and fry in deep fat. MRS. S. BAUM, Portland.

Sweet Potato Croquettes.

Boil sweet potatoes until tender. Mash and run through colander while warm. Stir into this lump of butter, couple tablespoons sugar, ¼ cup cream and ½ cup chopped walnuts. Roll into balls. Dip in well-beaten egg, then in bread crumbs. Drop in hot dripping and fry until light brown. MRS. E. MORGENSTERN.

Sweet Potato Pone.

Grate 3 large or 6 small potatoes. Add ½ cup molasses, ½ pound brown sugar, ½ pound butter, ½ cup milk and teaspoon ground ginger. Mix thoroughly and put in baking dish with little lumps of butter over the top, and bake ½ hour to 45 minutes in a moderately quick oven. Serve hot. MRS. I. E. MOSES.

Candied Sweet Potatoes.

Boil 6 large or 12 small sweet potatoes. When done peel and slice lengthwise and place in a shallow pan. Cover well with brown sugar, ½ cup molasses and large tablespoon butter, broken up into small pieces. Put in a moderate oven, as it burns easily, and baste every 10 or 15 minutes. When thoroughly candied (which takes about 45 minutes), place on a buttered platter and serve warm.

MRS. I. E. MOSES.



Savoy or Curly Cabbage.

Clean and parboil. Then brown a little onion in hot fat. Into this drop the cabbage, season with pepper and salt and add a couple of white potatoes cut in dice shaped pieces. Steam, and before removing add thickening of flour and water. MRS. A. COBLENTZ.

Savoy or Curly Cabbage.

Boil curly cabbage in salt water. Drain and press water from cabbage. Chop fine. Then take a little fat and brown in it some chopped onions. Add the cabbage. Season with salt, pepper, ginger, and add soup stock. MRS. I. MONHEIMER.

Red Cabbage and Sweet Potatoes.

Cut the cabbage as for slaw, wash and drop into hot drippings. Add a little water to prevent sticking to pot. Steam an hour or so, then season with pepper, salt, a little sugar, cinnamon and a little vinegar, and cut into it a couple of sweet potatoes in cubes. Let boil until tender and thicken with a little flour and water.

MRS. A. COBLENTZ.

Sauer Kraut.

Spread well cleaned and washed cabbage leaves to cover the bottom of a wine or whiskey barrel. Have 25 heads cabbage cut fine. For 25 heads cabbage take 1 quart salt and mix well. Put cabbage into barrel and press very tightly. Spread on it a clean cloth, then over it some hardwood boards, then a stone to weigh it all down. Let remain 7 or 8 days. Then wash off all the foam that has gathered on the cloth, board and stone. If the washing process is done twice a week the sauer kraut will keep one year.

Fried Cabbage.

Take large slice butter, get very hot. Then take cold boiled or hot cabbage and chop fine. Put into butter and fry light brown, adding 2 tablespoonfuls of vinegar. MRS. E. MORGENSTERN.

Peppers Stuffed With Corn.

Scald and hollow green pepers. Fill in with stewed corn and bake in oven. MRS. A. DINKELSPIEL.

Stuffed Peppers.

Trim stem ends of green peppers and scoop out the seeds. Boil in salt water 15 minutes. Fill with this mixture. Make thick cream sauce, add any cold fish broken into bits, salt, pepper, grated cheese. Fill and sprinkle with bread crumbs and bits of butter on top. Bake in oven. MRS. S. ARONSON.

Pimentoes.

Take pimentoes and put in timbale form first. Then put in 1 teaspoon boiled macaroni and teaspoon cheese, and repeat until filled. Boil for ½ hour, then turn out. Sauce: 2 yolks well-beaten, pepper, salt, butter size of an egg melted; put in with egg and add little vinegar. Put a tablespoon sauce on each timbale. MRS. E. EPSTEIN.

R. S. V. P. Salt is always dry and never sticks to the shaker.

Stuffed Peppers.

Remove tops and seeds of green peppers. Set in boiling water. While cooking prepare the following: For 8 peppers chop fine ¼ cup blanched almonds, 1 cup boiled rice, 1 tomato chopped fine. Add 1 teaspoonful onion juice, salt and pepper to taste. After stuffing peppers, place in pan and cover with ½ cup water and tablespoonful butter. Bake 30 minutes. Serve with butter sauce.

MRS. DINKELSPIEL.

Stuffed Baked Peppers.

Six green peppers, 1 cup dry bread crumbs, 1 cup chopped cooked meat, 3 tablespoons butter or dripping, 1 teaspoon salt. Milk to moisten. Remove seeds and scald peppers 10 minutes. Drain, mix stuffing and fill into peppers. Set in a pan with water about an inch deep. Bake in rather hot oven until tender 30 to 40 minutes. Boiled rice may be used in place of crumbs. Serve with tomato sauce.

MRS. L. NATHAN.

Stuffed Sweet Peppers.

Cut a piece off the part near the stem, scoop out the seeds, parboil in salt water. Take out gently. Let cool and fill with the following: Chop either left-over roast beef, tongue, chicken or any nice meat; add a few chopped olives, 2 hard boiled eggs chopped fine, piece of butter, little white pepper; also paprika, salt to taste, little grated onion, some chopped parsley. Mix all well together. Fill the peppers, put a piece of butter on the top of each. Place them in a dripping pan and bake for about 15 minutes. MARIA WILZINSKI.

Squash Timbales.

Take 2 cups cooked and mashed summer squash, add 4 beaten eggs, ¼ cup milk, 1 good tablespoon butter, salt, paprika. Turn into molds, bake 15 or 20 minutes. MRS. A. DINKELSPIEL.

Summer Squash.

Hollow out small squash, then boil squash. Mash the trimmings and season with butter, salt and pepper. Return to shells and bake in oven with little butter. MRS. A. DINKELSPIEL.

Scalloped Mushrooms.

Skin and wash well some fresh mushrooms. Put in a saucepan with very little water. Let simmer a little while with a silver spoon to test poisoning. If the silver turns black, do not use them. Season with a good piece of butter, pepper and salt. Butter well a pudding dish. Put in a layer of bread crumbs, then a layer of mushrooms, then more pieces of butter, then bread crumbs and mushrooms and butter until all is used up. Beat 3 eggs very light. Pour over all. Put in oven until eggs are set. Serve hot. MARIA WILZINSKI.



Stewed Squash.

Peel squash, cut in quarters, put on to boil in cold water and cook until tender. Drain water off. Mash fine and smooth. Add ½ cup milk or cream, 1 tablespoon butter, pinch salt and pepper, and serve hot. Beat well with a spoon to make light and smooth.

MRS. S. A. ROSENFELD.

Mushrooms.

Take mushrooms, pare, wash and drain. Put some butter in saucepan and steam mushrooms in it. Then add pepper and salt. Serve on hot toast. MRS. GUSTAVE BROWN.

Mushroom Timbales.

One cup white bread crumbs, 1 cup milk. Cook together until smooth. Take from stove and add whites of 5 eggs well beaten, salt and paprika, 1 cup of chopped mushrooms. Bake in buttered timbale forms 20 minutes. Serve with stewed fish.

MRS. S. ARONSON.

Fried Tomatoes.

Slice tomatoes thick, season with salt and pepper, dip in flour and fry in hot butter. MRS. A. DINKELSPIEL.

Chestnut Puree.

Boil chestnuts until tender. Remove shell and brown skin. Pass through a sieve, add butter and salt, cook 10 minutes and serve.

MRS. A. DINKELSPIEL.

Chestnuts and Prunes.

One pound of evaporated chestnuts. Wash well and cover with boiling water and let stand over night. Next morning pick clean and use the water in which they have been soaked for cooking chestnuts, and add 2 tablespoons of nice soup fat, a pinch of salt and ½ cup of brown sugar. Put on to boil and keep adding water until the chestnuts are soft, which will take about 2½ hours. When the chestnuts are nearly soft, add 1 dozen prunes and let cook down short. About 15 minutes before serving, add a handful of raisins, seedless. Be sure not to stir the chestnuts with a spoon. Shake the pot if they stick. Each chestnut should stay whole. ROSE CAHEN, San Francisco.

Frijoles or Spanish Beans.

Boil 2 cups Spanish beans with 1 onion and 1 clove of garlic fried in butter until light brown, 1 green pepper, a few pepper corns, 1 teaspoon paprika and 1 cup tomatoes, pepper and salt to taste. Add 1 pound round steak cut into dice and fried brown in plenty butter. Cook all together 3 hours, well covered with water.

MRS. FRED BORIES.

Green Peas and New Potatoes.

Boil 2 pounds garden peas with salt until tender. Boil 1½ dozen small new potatoes with salt until tender. Make rich cream sauce. Pour over potatoes and peas with 2 tablespoons chopped parsley.

MRS. FRED BORIES.

If you are in doubt, patronize L. W. Suter, the reliable jeweler.

Baked Beans.

Soak white beans over night. Put on to boil seasoned with salt. When done or tender put in a pan and sweeten to taste with syrup. Bake about 3 hours. Boil a piece of fat smoked beef. When almost done put in to bake in the pan with the beans. Beans cannot bake too long if sufficiently moistened by the fat of the meat.

MRS. M. PRAGER.

Vegetable Hash.

Soak some lentils over night. In the morning boil until tender and mash through a sieve. Chop cold boiled potatoes, raw onions, and add to mixture. Also add bread crumbs. Season well with brown butter, salt, pepper, mustard. Moisten with milk and make quite soft. Heat a frying pan hot with butter. Pour in the mixture and cook as ordinary hash about 1 hour. MRS. JACKSON, Los Angeles.

Carrots and Peas.

Cut carrots into dice, add salt, pepper, little sugar and lump of butter and some water. When half cooked add peas, and thicken with a little flour. Cook about ¾ of an hour longer.

MRS. S. ARONSON.

Stewed Carrots.

Cut carrots into small pieces, add a little salt and boil till tender. Add butter and flour and add to the carrots and sweeten to taste.

MRS. J. R. HILLER.

String Beans.

Parboil, then strain and drop into hot fat into which onions have been browned. Season with pepper and salt and cut white potatoes in dice shaped pieces. Drop in and let simmer until done.

MRS. A. COBLENTZ.

String Beans.

Put fat in pan and steam a small minced onion in it. Add 1 tomato cut up. Add the string beans and steam until tender, adding a little soup stock. Season with salt and pepper.

MRS. A. DINKELSPIEL.

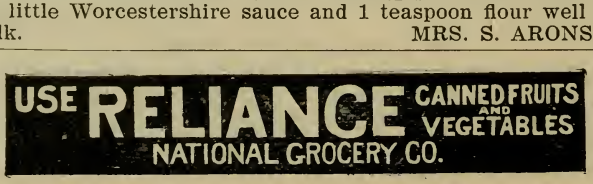
Sweet and Sour String Beans.

Take nice beans, and after having cleaned them, boil in water with salt to taste until tender. Brown butter and flour and add vinegar and sugar to taste and stir into the beans.

MRS. JACOB R. HILLER.

Succotash.

One can corn. Add a pint of cooked lima beans, place in saucepan with large piece of butter, salt, pepper and ½ pint milk. Heat up well and add little Worcestershire sauce and 1 teaspoon flour well blended with milk. MRS. S. ARONSON.



Stuffed Artichokes.

Take as many artichokes as required and boil until tender. Boil 4 extra ones, remove hearts with a spoon. Keep artichokes whole. Chop extra hearts and pass through sieve; also a few cooked sweetbreads. Season with salt and pepper, add ½ cup cream, 1 egg well beaten. Fill in artichokes and put in pot. Steam 1 hour and serve with cream sauce. MRS. W. ROSENBLATT.

Eggplant, Lyonnaise.

Peel the eggplant and cut it into round slices about one-third of an inch thick. Peel and slice a couple of onions. Place them in a stewpan with plenty of butter and fry them until lightly browned. Then put in the slices of eggplant, season to taste with salt, pepper and grated nutmeg. Pour over a small quantity of stock and stew gently until tender. When cooked, strew a moderate quantity of finely minced parsley over the eggplant, turn it into a hot dish with the sauce over it and serve. MRS. S.BROWN.

Baked Eggplant.

Cut eggplant lengthwise and parboil. Drain off water, scoop meat from eggplant, being careful not to break the skin. Brown a piece of butter, add eggplant, some bread crumbs, salt and pepper and yolk of 1 egg. Mix well together and refill shell of eggplant. Bake in a pan in oven and baste with butter.

MRS. S. A. ROSENFELD.

Baked Rice.

Boil rice, and when done make a sauce of 1 large tablespoon butter and 2 tablespoons canned tomatoes. Pour over rice and put in baking pan. Put pieces of butter on top, and bake until brown.

MRS. E. MORGENSTERN.

Rice Dumplings.

Left over rice and mix thoroughly with 2 eggs, a pinch of salt a little sugar. Add flour enough to make a paste and drop with a teaspoon into boiling hot fat. MRS. A. COBLENTZ.

Baked Asparagus.

Cut asparagus into equal size pieces and boil in salt water until tender. Drain. Place in buttered baking dish layer of asparagus, sprinkle with fine bread crumbs, bits of butter, pepper, salt and small pieces of hard boiled eggs. Repeat until dish is full, top layer to be bits butter and crumbs. Bake ½ an hour and serve in dish in which it is baked. MRS. S. ARONSON.

Cauliflower.

Take boiled cauliflower and steam in butter with a little onion. Add pepper and salt. MRS. GUS BROWN.

Cauliflower au Gratin.

Boil cauliflower in salted water. Make cream sauce, pour over the drained cauliflower, add 1 spoon grated bread crumbs, 3 spoons grated Parmesan cheese, bits of butter, and bake 15 minutes.

MRS. A. DINKELSPIEL.

Order Independent Beer and accept no other.

Mock Oysters.

Grate 6 ears of boiled corn, beat whites and yolks of 3 eggs. Add to corn with 1 tablespoon flour, 1 of butter, salt and pepper to taste. Drop by spoonful into hot fat or lard and fry brown on both sides. Canned corn may be used if desired. MRS. SAM BROWN.

Corn on the Cob.

Put corn in boiling water mixed with ½ cup milk and 2 tablespoons of sugar. Cook 20 minutes. MRS. J. V. GRUNBAUM.

Corn Pudding.

One pint milk, 2 eggs, 1 tablespoon melted butter, 1 teaspoon white sugar, 6 ears corn. Grate the corn from the cob, beat the whites and yolks of the eggs separately. Put the corn and yolks together. Stir hard and add the butter, then the milk gradually, beating all the while; next the sugar and a little salt; lastly the whites. Bake slowly, at first covering the dish, for an hour. Can be made also from a can of corn. Serve with stewed tomatoes. MRS. FRANK LOEB.

Stewed Celery.

Cut celery stalks in pieces 1½ inches long, and boil in salt water. Then drain off water. Boil in another saucepan 1 cup milk with 1 tablespoon butter. Add a little flour which has been dissolved in milk, pinch salt and pepper. Let boil up, put celery in and let it come to a boil together. Serve hot. MRS. S. A. ROSENFELD.

Celery Timbales.

To 1 pint of cooked celery pulp (take enough celery and cook soft) add a little salt and pepper, ½ cup of cream and 4 well-beaten eggs. Mix well, butter timbale moulds, fill three-quarters, stand in a pan of hot water and bake in a hot oven 20 minutes. Turn out on a platter and pour over a cream sauce with the yolks of 2 eggs mixed in, or instead of eggs put in oysters or shrimps in cream sauce.

MRS. E. MICHAEL, Spokane.

Spinach Croquettes.

Made from left-over spinach. Mix with 2 tablespoons of butter, 1 of minced parsley, 1 teaspoon of sugar, the grated rind of 1 lemon. Add salt and pepper to taste and ½ cup of milk thoroughly heated. Then cook. When cold shape into croquettes, dip in egg and crumbs and fry in the usual way. MRS. H. W. FRIEDLANDER.

Spinach—German Style.

Boil spinach in salt water. Drain and mash fine. Brown flour and onion in butter. Add hot soup stock. Season with ginger, salt and pepper. Put in spinach and cook until tender.

MRS. W. S. ROSENBLATT.



Spinach.

Boil the spinach tender, then strain, press out all the water. Put into a chopping bowl and chop until very fine. Flavor with salt, a little ginger and pepper. Soak a cracker in cream and add to the ingredients. Before putting it in a stewpan heat a good piece of butter with a little flour and grated onion. Add the spinach, also a little soup stock. When ready to serve, mix in 2 raw eggs and stir briskly. Then serve. MRS. S. FRAUENTHAL.

Spinach Balls to Serve With Fish.

Wash the spinach thoroughly and put same on to boil until tender. Then remove from stove and chop fine. Now have ready a frying pan with hot butter, and stir in the spinach. After seasoning same to taste drop in yolk of 2 eggs and continue stirring until well mixed. Add enough toasted bread crumbs so can handle and form into small balls. Roll in egg, then toasted bread crumbs and fry to a delicate brown.
CARRIE A. FORTLOUIS.

Spinach Souffle.

Three tablespoons butter, 3 tablespoons flour, ¼ spoon salt, 1 cup cream or milk, 1 cup cooked spinach, yolks of 3 eggs, ½ cup grated New York cream cheese, whites of 3 eggs, white pepper and paprika to taste. Make a sauce of butter, flour and cream. Add seasoning, then spinach. Press spinach dry first and pass through sieve. Add stiffly beaten yolks, cheese and fold in beaten whites. Bake in a buttered pudding dish for 25 minutes or in individual dishes placed in a pan of hot water. One-half cup of soft sifted bread crumbs, tablespoon grated cheese stirred into ¼ cup melted butter should be spread upon top before baking. Serve at luncheon. Cauliflower cooked dry may be prepared the same way. MRS. W. ROSENBLATT.

Lettuce and Peas.

Mince a head of lettuce and cook with about 3 pounds of peas until tender. Season with salt, pepper and butter.
MRS. S. ARONSON.

Light Dumplings for Stews.

One cup flour, 1 teaspoonful baking powder, ½ teaspoonful butter, enough milk to make soft dough. Sift flour two or three times with baking powder added. After preparing in this way, chop the butter into above. Wet with milk, making soft dough. Flour hands well to handle lightly like biscuits. Form into small balls and drop into boiling water. Cook 10 minutes and serve immediately or they will be heavy. CARRIE A. FORTLOUIS.

Have you ever eaten Haynes' "Special Chocolates?" They leave a taste you don't forget. Ring up Main 1111 for another box.

Meats

Meat should never be allowed to stand in the paper in which it is wrapped, as the paper absorbs the juices.

Meat should not be soaked in cold water, as the blood is drawn out and much of the nutriment is wasted.

Intense heat, as boiling and broiling, etc., hardens the outside, keeping the juices in, so in roasting beef have a skillet, very hot, with a little fat in, and sear the beef on both sides before putting it into the oven, thus preventing the juices from escaping. By cooking slowly after the first few minutes the meat will cook tender.

Prime beef is of a bright red color, dry and elastic to the touch, and the fat, which should be abundant, is white and firm.

The tenderloin and sirloin are the most desirable roasts. A rib roast is the most economical for a small family. The bones should be removed, as these furnish a valuable contribution to the soup kettle.

In breading meats be sure that the crumbs are very fine, or they will drop off in spots.

TIME FOR ROASTING MEATS

Beef—Fifteen minutes to a pound.

Mutton—Ten to the pound for rare, and 20 for the well done.

Lamb—Fifteen to 20 mintes to pound.

Veal—Twenty minutes to the pound.

Turkey—Medium sized, 3 hours.

Goose—Medium size, 2½ hours.

Chicken—One and a half to 2 hours.

Duck—One and a half to 2 hours.

Wild Duck—Twenty to 40 minutes.

For boiling meats, allow 20 minutes to a pound for fresh, and 35 for salt. Salt meat should be put on in cold water. Boiling or stewing fresh meats should be put on in hot water.



Beef a la Mode.

Brown an onion in butter. Season well with salt and pepper, a piece of the sirloin cut off the rump. Put into hot butter in a saucepan and brown on both sides. Then add a little finely chopped garlic. Simmer with as little water as possible for two hours. Then add a finely chopped carrot and a slice of rye bread and let cook until done. Cook slowly a long time, well covered. MRS. M. A. GOTTSTEIN.

Short Ribs of Beef Spanish.

Get the small ribs of beef and put on with water enough to cover, seasoning with salt, pepper, an onion and a tiny kernel of garlic. Let it cook about two hours, and then add a can of tomatoes and season highly either with red peppers or paprika or Gebhard's Chili Powder. The last is very fine for Spanish flavoring. Short ribs must cook at least three hours. MRS. WM. GOTTSTEIN.

Short Ribs With Yellow Turnips.

Get the small ribs and put on with plenty of water, an onion, pepper and salt. After boiling about an hour and a half add five or six yellow turnips cut in small pieces, and half an hour before serving add six or eight potatoes cut in small pieces. Water must be added as necessary. A little sugar will improve the flavor, and as it simmers the turnips will soften and give the whole dish the appearance of a stew.

MRS. WM. GOTTSTEIN.

Roast Beef.

Prime ribs of beef seasoned with pepper and salt and slices of onion and put in a very hot frying pan on top of the stove. Sear both sides and then place in oven, basting from time to time with a little water. Allow 20 minutes to the pound, and when finished take out meat and add flour mixed with water to thicken the gravy.

MRS. A. COBLENTZ.

Filet of Beef.

Slice filet of beef into rather thick slices, make incision in each, flatten and fill with chopped onions and parsley previously sauted in butter. Fry two pieces of bacon slightly for each piece and place around each filet and skewer with toothpicks. Fry quickly in butter. For sauce, cook trimmings of filet to a broth, strain and thicken slightly and add mushroom catsup to taste. Place fried chicken liver on top of each filet, and pour sauce around. MRS. S. ARONSON.

Hamburg Steak.

Have round steak chopped. Add salt, pepper, grated onions, chopped parsley, green peppers, ½ cup cold water, 2 slices of soaked bread (don't drain). Form into balls and fry in hot grease.

MRS. I. MONHEIMER.

Round Steak.

Round steak cut in pieces and rolled in flour, salt and pepper. Place in a spider a layer of steak and a layer of onions, and then repeat. Cover all with water. Cover tightly and cook in medium oven until tender.

The American Savings Bank has its own elegant fire-proof building.

Rolled Stuffed Steak.

Take 2 pounds of beef steak, lay it on a chopping board, and pound it with a rolling pin 20 minutes. Mix a handful of bread crumbs, a tablespoonful of chopped cherries, an ounce of butter, pepper and salt and an egg. Mix all together. Put on the steak, tying it tightly. Bake in oven for 20 minutes. Serve with horseradish sauce and parsley.

MRS. S. LEVINSON.

Steak en Casserole.

Broil a thick steak a few minutes, then put it into casserole. Add 1 carrot, 1 onion, some parsley minced, 1 bay leaf, ½ turnip, 1 teaspoonful catsup, 6 mushrooms, 1 wineglassful Madeira wine. Let cook slowly until vegetables are tender.

Baked Steaks.

Two porterhouse steaks. Put in a roasting pan with a layer of grated bread crumbs, bits of butter, ½ a cup of tomatoes, chopped onion, salt and pepper between the steaks. On the top, put a little grated bread crumbs and chopped onion. Add another ½ cup of tomatoes and soup stock. Bake and baste frequently with soup stock. Thicken sauce and add chopped parsley. MRS. M. A. GOTTSTEIN.

Brisket with Corn and Tomatoes.

Cover a choice cut of brisket of beef with boiling water. In another pot brown a little onion in fat, scald a few tomatoes, skim, cut up and drop in; also cut the corn off six ears, and a half bell pepper. Drop meat into this when done, and season well with pepper, salt and paprika. Serve meat on platter surrounded by corn and tomatoes.

MRS. A. COBLENTZ.

Brisket of Beef with Beans.

Boil the end piece of the brisket in water well salted; add pepper, onion, celery and two bay leaves. Cook until tender. Meanwhile cook one cup dry lima beans in water with salt, pepper and a little fat, until tender. An hour before serving place brisket in baking pan, pour beans around and two cups of the stock and brown in oven.

MRS. S. ARONSON.

Brisket of Beef with Bay Leaves.

Use the "point" of the brisket, and put on with plenty of water, skimming before seasoning. Then season with four or five pieces of bay leaf, an onion, whole peppers, pepper and salt. Boil three to four hours. MRS. WM. GOTTSTEIN.

Rosetti.

Make a rich beef stew, add 1 can strained tomatoes and 1 cup rice. Boil all together, and season with salt and paprika.

MRS. A. DINKELSPIEL.



Hash Baked.

Cut an onion up fine and put in dripping pan to brown with a little butter and a little fat. When brown, add 1 tomato and the meat, which has been chopped fine. Season with salt, pepper and Worcestershire sauce. Have your baking dish lined with mashed potatoes and fill with the above, which has been well mixed. Let brown nicely.

MRS. M. PRAGER.

Mock Birds.

Take thin veal steak and cut in slices three by five inches. Put in the center of each a little chopped boiled ham, a small lump of butter, salt, pepper, chopped parsley and a little chopped onion. Make little rolls of them and tie or pin with a tooth pick. Brown them well in hot butter. Add a little soup stock and flour and boil. Add one cup sour cream shortly before serving.

Plain Hash.

Brown chopped onion in a large spoonful of fat and stir in cooked meat hashed, and also a little cold cooked potatoes. Season with salt, pepper and paprika and mix together well, adding soup stock or left-over gravy to moisten. MRS. A. COBLENTZ.

Meat Loaf.

Take 2 pounds ground round steak, add 3 slices soaked bread not drained, 1 raw egg, 1 chopped onion, little parsley, very little garlic, salt and pepper. Knead very well. Boil 2 eggs hard and place in center of the meat which is made into a loaf. Bake in oven with plenty of chicken fat, tomato catsup and sliced onions and a little water, basting often. MRS. S. ARONSON.

Mock Roast Duck.

Make a dressing of bread, season as for chicken and moisten. Take two large slices from round of veal, about 3 pounds. Salt the meat, cut out the bones, and close the holes with two or three stitches. Sew the edges together and put in the dressing. This will give the whole the appearance of a smooth oval body. Rub three ounces each of butter and flour to a cream and with a knife spread evenly over the form, except where it touches the pan. Put one-half a cup of water in the pan with the roll, and bake in moderate oven about one hour, or until thoroughly done. The crust should be a golden brown, like a roast duck. Remove carefully from the pan to platter, so as not to break the crust.

Note—Flank steak may be prepared the same way.

Veal Fricadelles.

Chop left-over cold veal very fine, add some cooked rice, season well with salt, pepper, paprika, left-over gravy and a well beaten egg. Form in cakes, dip in well-beaten egg and then in cracker meal, and fry a golden brown in chicken fat or plain fat.

MRS. A. COBLENTZ.

You are making a mistake in using anything but a Great Majestic Range.

Veal Loaf With Boiled Eggs.

Two pounds chopped veal, 1 small onion grated, ¼ teaspoon pepper, 1 teaspoon salt, ½ cup cracker crumbs, 1 raw egg, 2 hard-boiled eggs, ½ cup soup stock, 2 tablespoons melted butter. Mix all together with the exception of the hard-boiled eggs. Put a layer about an inch in thickness in a well-greased pan, place the boiled eggs (whole) in the center, then fill up the pan with the veal remaining. Place bits of butter or drippings over the top and bake, basting frequently.

MRS. L. R. PLECHNER.

Fried Veal Cutlets.

Season well with pepper and salt, dip in a well-beaten egg, and then in cracker meal or bread crumbs, then fry in hot fat until well done and brown. Serve with tomato sauce.

MRS. A. COBLENTZ.

Veal Stew With Dumplings.

Cut up brisket of veal into small pieces for stew. When washed and drained, season with pepper, salt and paprika. Take a tablespoon of fat in which cut up an onion, and brown lightly, then add meat, on which sprinkle a couple of tablespoons flour, and stir until it browns a little, then add boiling water to cover, a carrot, leek and some celery cut up small. Cover, and let cook slowly until not quite done. Then add dumplings made as follows. 1 quart flour, ½ teaspoon salt, 1½ teaspoons baking powder, 1 egg well-beaten, water enough to make a thick batter. Then put over the meat (not the gravy) a tablespoonful of the batter at a time, and cover closely for about fifteen minutes. When ready for serving, remove dumplings, sprinkle stew with chopped parsley, which serve in platter, surrounded by the dumplings.

MRS. PAULINE JOSEPH.

Fricasee of Veal With Cauliflower.

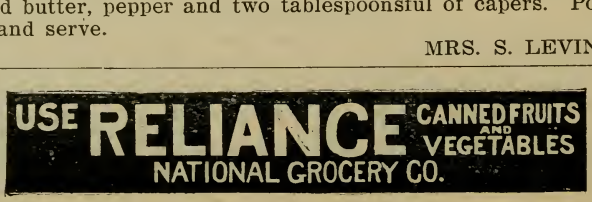
The brisket of veal, cut in small pieces. Put some dripping in pot and brown the pieces of veal on both sides. Then drain off the fat, and put in an onion, cut in small pieces, a small carrot cut fine, and a piece of celery. Cover with water (or soup stock), seasoning with salt and pepper. Simmer for about two hours. Serve on a platter, surrounded by nicely cooked pieces of cauliflower.

MRS. WM. GOTTSTEIN.

Boiled Mutton With Caper Sauce.

Boil from 2 to 3 hours a leg of mutton in water seasoned with salt, pepper and an onion. For the sauce boil a pint of milk, thicken with flour, add butter, pepper and two tablespoonsful of capers. Pour over mutton and serve.

MRS. S. LEVINSON.



Crown of Lamb.

Let the butcher arrange the ribs in a crown of lamb, roast it, seasoning with salt, pepper, an onion and a little garlic. Serve with either green peas or head lettuce, and surround platter with French browned potatoes.

Boiled Mutton.

Boil shoulder of mutton 1½ hours. Then put in potatoes and boiled string beans, blend butter and flour, and serve together.

MRS. A. DINKELSPIEL.

Leg of Lamb With Rice.

Season a leg of lamb. Add water, a little minced garlic, and a whole sliced onion. Roast, basting frequently, about one houd and a half. Then add half cup of rice. Roast another hour, basting frequently. When done strain rice into a separate dish and serve with lamb and gravy. MRS. M. A. GOTTSTEIN.

Pot Roast of Lamb.

Salt and pepper shoulder of lamb. Put fat in saucepan, add onion and garlic, and brown meat on both sides; pour off grease and add soup stock and cook until tender. Thicken gravy with a little flour.

MRS. W. ROSENBLATT.

Lamb Stew With Peas.

Brown a little onion in hot fat. Have the brisket cut up in small pieces. Wash, dry and then drop into the hot fat. Season with salt, pepper and paprika, sprinkle over a little flour until all is browned. Then add water or soup stock and cover. Boil peas separately, and add with chopped parsley before serving. MRS. A. COBLENTZ.

Sauerbraten.

Take a solid piece of beef, say about five or six pounds, put it in a deep jar and pour enough boiling vinegar over it to cover it; you may take one-third water. Add to the vinegar when boiling four bay leaves, some whole pepper corns, cloves and whole mace. Pour this over the meat and turn it daily. In summer three or four days is the longest time allowed for the meat to remain in this pickle, but in winter eight or ten days is not too long. When ready to boil, heat some nice poultry drippings in a stew pan. Cut up one or two onions in it, add a little brine and stew until onions are tender, and then put beef in. Stew closely in a covered crock about three hours and thicken gravy with flour.

Pickled Meat.

Use a piece of brisket of beef about seven pounds, have all bones removed, wash clean, pepper and salt well. Boil enough water to cover, put in stone jar to cool, and add a piece of saltpetre the size of a walnut, four or five bay leaves, a few cloves, allspice and whole black peppers, and salt enough to make a brine on which an egg will float. When perfectly cold, add meat, and cover with plate to keep meat submerged. Then cover stone jar. Should be ready for use in three days.

MRS. PAULINE JOSEPH.

Lawrence L. Moore Co., the Jewelers, may be relied on implicitly.

Four Course Dish.

Take a piece of boiled beef as large as you need. Take carrots and slice them across. Put in with meat and cover with water; cook till half done. Take 2 eggs, ½ cup water added to eggs, ¾ cup of fat. Grate into this an onion and season with salt and pepper. Mix enough flour (a little more than for a cake) as for dumplings and put on top of carrots and meat. Take 3 or 4 sweet potatoes. Peel them and put on tops of dumplings. Cook slowly and do not let burn. When potatoes are nearly done, add one-third cup sugar. Serve meat with the dumplings. The carrots and sweet potatoes may be served together.

MRS. K. GOTTSTEIN.

Stewed Tongue With Raisins.

Put the tongue, after washing, in water enough to cover it with a handful of salt. Parboil in order to peel it; then rub well with salt, pepper, ginger, mace, cloves and allspice. Strain the water in was boiled in and put it back in it to stew. Throw in a large handful of raisins (stoned), a tablespoonful brown sugar, ½ teacup vinegar, and one hour before it is done, put in some lemon juice. Let it stew 4 hours; throw in a few whole cloves, allspice, and a little onion.

MRS. I. E. MOSES.

Smoked Tongue With Split Peas.

Soak both the split peas and the tongue over night. Cook the tongue at least four hours, seasoning with a kernel of garlic and whole peppers. Cover tightly. Make a puree of split peas by boiling about 1½ cupfuls with salt, pepper, a small piece of butter and a piece of onion in water. Serve the tongue on the platter, surrounded by the split peas.

MRS. WM. GOTTSTEIN.

Goulash.

One pound shoulder steak or veal, one pound shoulder of lamb cut into pieces two inches square. Put into pan some fat and cut into it an onion sliced. When very hot add meat. Keep covered and let cook, adding salt, pepper and paprika, two large tomatoes and a pinch of caraway seed and a little boiling water. Cook 1½ hours. Half an hour before serving add potatoes cut into small pieces and cook until tender.

Goulash No. 2.

Get a choice piece of beef and cut into small parts. Then cut up a good sized onion and let same brown in hot fat, after which add the meat, seasoning same well with salt and paprika and leave it simmer from 15 to 20 minutes, turning it occasionally so as not to burn or scorch on either side. Then let same stew for three-quarters to an hour (or just long enough till nearly cooked), adding three potatoes quartered and enough water over same to boil. The potatoes should not be added until from 15 to 20 minutes before serving.

MRS. JACOB R. HILLER.



Chicken and Other Poultry

In choosing chickens, take those with yellow legs. The meat will be whiter when cooked, and the flavor is also considered superior to that of the dark-legged ones. In a young fowl there is a cartilaginous substance at the end of the breastbone which bends easily without breaking. If it has become bone, the fowl is old.

Young geese have yellow feet, slightly tinged with pink, which age deepens to a bright red. All fowls should be hung neck downward, so that they may bleed. Do not allow poultry to soak in water.

Singe poultry by holding over gas or blazing paper. Remove pin feathers with point of a knife. Remove internal organs at once. Make an incision at the vent and remove entrails, taking care not to break the gall bladder, which is near the liver. Remove windpipe and pull out the crop, and take out the oil bag near the tail. Take out the lungs and kidneys. Cut open the heart and press out the blood. Cut open the gizzard and remove the inner coat. Wash chicken and dry well.

In boiling fowls, put into hot water, unless soup is wanted; then put into cold. A little vinegar added to the water in which they are boiled makes fowls more tender.

In stuffing poultry, fill the body a little fuller than the breast, sew up the openings with strong white thread. Remove threads before sending to the table.

Stewed Chicken With Noodles.

Stew a chicken until tender. Season the gravy and add browned sliced onions. Boil noodles in salted water, put bits of butter and grated parmesan cheese with noodles. Add to stewed chicken. Strain chicken gravy, thicken with a little browned flour, ½ cup tomatoes and boil for a few minutes. Pour over chicken and noodles and serve in deep dish. MRS. M. A. GOTTSTEIN.

Spanish Chicken With Macaroni.

Fry onion in butter. Add red pepper, chili peppers, paprika and 1 can tomatoes. Cut up chicken and cook in above. Add cracker dust, olives and green peppers. Boil macaroni and pour off water. Then add one-half of gravy of chicken. When done add Parmesan cheese, mushrooms, little garlic and cook few minutes. Serve with chicken.
MRS. GUS BROWN.

Albert Hansen's Jewelry Store, at the corner of First and Cherry, is perhaps the finest on the coast. Visit it without fail.

Chicken Goulash.

Boil chicken until tender. Take chicken out and remove bones. Cut chicken into small bits (except liver, heart and gizzard). Put back into liquor and add ½ can tomatoes, 2 onions sliced, salt, pepper, pinch of sugar, little butter and cook until tender. Pour over buttered toast. MRS. S. ARONSON.

Chicken Paprika.

Take spring chickens and quarter them, fry in butter, add finely chopped onion, a little tomato, little bouillon, salt, paprika and add ½ pint sour cream before serving. MRS. A. DINKELSPIEL.

Spanish Chicken.

Joint 2 chickens, place in stewing kettle, season with salt, pepper and paprika. Cut up 1 large onion and 2 cloves of garlic, and brown slightly in butter. Add to chicken, also a small bay leaf, a few chili peppers, 1 can tomatoes and 1 can of mushrooms. Thicken with meal or cream of wheat. When ready to serve, have some French peas heated and well seasoned. Draw off all juice and pour over chicken as it is served. Also add olives to chicken. MRS. FRED BORIES.

Chicken Terrapin.

One chicken cooked tender in a little water, seasoned with onion, celery, pepper and salt. Pick flesh from bones, and add liver and gizzard chopped very fine. Add 2 hard boiled eggs, also finely chopped. Make cream sauce with butter and cream, add ½ wineglass sherry and chicken broth reduced. Add to other mixture and serve in ramakins.
MRS. S. ARONSON.

Chicken la Strange.

Bone boiled chicken. Butter a bake dish and put a layer of the chicken, then a layer of sliced boiled eggs and a layer of mushrooms, season and repeat until dish is as full as desired. About 3 eggs are required. Then take 1 cup cream and 1 cup of the chicken broth and heat with 1 tablespoonful flour. Pour over chicken and bake.
MRS. JOSEPH FRIEDMAN, St. Paul, Minn.

Escalloped Chicken.

Stew chickens until tender. Then shred into small pieces. Put skin and giblets through a meat grinder and mix with chicken. Make a thick cream sauce, thin with 1 pint rich cream and season well. Put in baking pan, and alternate chicken with a very slight sprinkling of cracker crumbs. Serve hot. MRS. MOSE LEWIS.

Chicken Fricassee.

Cook chicken till well done. Add to gravy 1 pint cream, 1 can mushrooms, pinch paprika, piece of butter and thicken with flour.
MRS. H. W. FRIEDLANDER.



Brown Chicken Fricassee.

Take a fat chicken, cut as for fricassee, and salt and pepper it overnight. Add one onion. In the morning put on to boil on slow fire, with fat and 1 cup of water. Cook 1 hour. Then chop the onion and 1 kernel of garlic and fry brown in a little chicken fat. Add to chicken and cook until soft, turning repeatedly to brown on all sides. Now pour off most of the fat, and add can of mushrooms and 1 cup of water. Thicken with a little flour. This is very nice served with noodles. MRS. A. L. JAFFE.

Chicken and Asparagus.

Cut into small pieces the white meat of boiled chicken. Mix with it the tips of cooked asparagus. Season well. Add rich poulette sauce. Put into ramakins. Grate cheese on top. Bake in pan of water until cheese is brown. MRS. L. SCHWABACHER.

Chicken Chartreuse.

One cup cooked chicken minced fine, 1 teaspoon chopped parsley, ½ teaspoon onion juice, ½ teaspoon salt, 2 tablespoons tomato catsup, 1 egg, dash of pepper. Grease well a pudding dish, line it 1 inch thick with cooked rice, fill the center with chicken mixture and cover top with rice so chicken is entirely covered. Cover dish and cook in steamer 45 minutes. Serve with tomato sauce. MRS. L. M. STERN.

Chicken en Casserole.

Two chickens disjoined, salt, pepper and flour very slightly. Place butter or chicken fat in saucepan, add large onion cut fine and a little garlic. Toss chicken in this for a few minutes and pour all into casserole with 2 cups of water, a little celery salt and cook covered until almost tender. Pour all into a bowl and add ½ cup of canned tomatoes, ½ pint of pimolas, ½ can mushrooms and paprika. Put all back into casserole and finish cooking. MRS. S. ARONSON.

Creamed Chicken.

Cook 1 chicken until very tender. Strain the liquor and dice the chicken. Melt 2 tablespoons butter and add 2 tablespoons flour. Mix until smooth. Add gradually 1 cup of the strained chicken liquor and 1 cupful of either cream or milk, salt and pepper to taste. Then add the diced chicken and 1 can of mushrooms. Cook until thoroughly heated. Serve on toast, rosettes or in timbales.

MRS. MOSE LEWIS.

Dressing for Poultry.

Butter and brown in it onion cut small. Then take gizzard and liver and chop fine. Add some soaked bread and brown together, season and add parsley minced. MRS. GUSTAVE BROWN.

Squab Casserole.

Squab buttered well and put in crock. Add celery, onion, carrot, pepper and salt to taste. Baste continually. Then add can mushrooms and of peas and little flour. Keep covered all the time. Make a dressing for squab as for chicken. MRS. GUS BROWN.

If your dealer doesn't handle "Colonial" Cutlery deal with one who does.

Chicken Timbales—No. 1

Put 2 cups of chicken meat through a meat grinder. Soak a cup of bread crumbs in milk. Drain. Add to chicken meat. Season with salt and pepper. Add 2 well-beaten eggs ¼ cup of cream, 2 tablespoonfuls melted butter, ½ can chopped mushrooms. When mixed add 2 tablespoons dry bread crumbs. Butter timbale molds, place in a pan of water and bake 20 minutes. Serve with following sauce: One cup cream, 1 cup chicken broth. Put in double boiler. Thicken with yolks of 2 eggs, 2 teaspoons flour. Season, add tablespoon chopped parsley, tablespoon of butter and ½ a can of French peas which have been previously cooked and seasoned.

MRS. M. A. GOTTSTEIN.

Chicken Timbales—No. 2

One-half cup cream, 1 tablespoon of finely chopped truffles, whites of 4 eggs, 2 cups cooked white meat of chicken, salt and pepper to taste. Chop the meat very fine and pound to a smooth paste, adding the cream gradually. When well mixed, season and add the truffles, then one at a time the unbeaten whites of 2 eggs, mixing the first with the paste until it has disappeared before adding the second. Beat the remaining whites to a stiff froth, and stir them carefully into the mixture. Fill the greased timbale molds half full with mixture, place in pan of hot water, bake in moderate hot oven for 20 minutes. Serve hot with cream mushroom sauce.

MRS. A. E. WILZIN.

Chicken a la Marengo.

Cut up chicken, brown in fat, add 1 spoon flour, add soup stock, 1 glass sherry. Season well. Add mushrooms and olives. Poach eggs and dress the chicken on toast.

MRS. A. DINKELSPIEL.

Supreme of Chicken.

For 12 persons: Filet the breasts of six large spring chickens, taking out also the small filet next to the bone and splitting it. Make an incision in each breast and fill with the following mixture: Some of the dark meat put through the meat grinder, whites of 3 eggs, ½ pint cream, seasoning. Pound very well. Place on top of each the small filet opened and place a slice of truffle and 2 button mushrooms on top of that. Place all the filets in a buttered baking pan and cover with chicken broth. Let simmer on top of stove covered for about half an hour; then put pan in oven uncovered half an hour longer. Make a sauce with butter, flour and cream. Add sherry, chopped mushrooms, 1 pound sweet breads previously cooked and cut up, 1 can pate de fois gras and the gravy of the chicken.

MRS. S. ARONSON.



Chicken Pot Pie—Southern Style.

Clean, singe and draw a fat hen or large chicken. Cut in pieces as for fricassee, put on with water to cover it, season with salt and pepper, and if not very fat a piece of butter. Let cook until tender and thicken with flour. Make a rich pastry as for pies, line a pudding pan with some of the dough, put in all of the cooked chicken, 3 hard boiled eggs, cut in slices some small pieces of butter, a little more salt and pepper. Pour in some of the gravy in which the chicken was cooked. Put a crust of the pastry on top, stick with a fork, make a hole in the center of the top crust and from time to time add more of the gravy if any was left out. MRS. S. A. ROSENFELD.

Chicken Tamales.

Cut up a fat chicken in small pieces. Add salt and pepper, add water enough to cover, add a can of tomatoes. When chicken is tender pickto small pieces, add corn meal to the stock to thicken, and a tablespoon of chili powder, and olives. To fill in corn husks: Soak the husks in lukewarm water, cut off the round and pointed ends with a scissors. Cook some corn meal mush and spread on the husks, and put your tamales on this, about a tablespoonful or more, and roll up. Tie both ends and steam for ¾ hour, or until good and hot. You can add some lard or butter to the corn meal. You can also use the stock from the chicken to boil the corn meal in.

MRS. EMILY FRANK.

Squab Casserole.

Portion for three squabs. Season squabs well, put in covered pot with a piece of butter the size of an egg and let brown. When browned, add enough soup broth to make a good dish of gravy. Mix and use liberally of all seasonable vegetables, cut with vegetable cutter, so that they will be uniform. Boil all together; when half done put in pot with squabs. Cut potatoes with vegetable cutter and brown in fat, when cooked add to squabs. When finished put all in casserole dish and add to top ½ can asparagus tips. Dressing for squabs. Take small portion of soaked bread and cook in hot fat with the liver and heart of squabs chopped fine. When cooked beat well and add 1 raw egg and fill squabs with this mixture.

MRS. LOUIS RUBENSTEIN.

If you want to earn 4 per cent. on your money, deposit it with the People's Savings Bank.

Puddings

Puddings are of three kinds—boiled, steamed and baked. To steam a pudding, put it into a buttered tin or granite dish, tie a cloth over the top, first dredging it with flour, and set into a steamer. Cover the steamer closely, allowing a little longer than you would for boiling. Boiling requires nearly twice the time necessary for baking.

Puddings should be turned out carefully.

Puddings that are to be boiled should be put into plenty of boiling water and kept at a steady boil. A boiled pudding should be turned over once or twice, so that it will not stick to the bottom of the kettle.

On removing a pudding tied in a cloth, plunge it quickly into a basin of cold water. If there is much bread in the pudding tie it rather loosely to allow for the swelling, but tie a batter pudding tightly. Use a small quantity of salt in all puddings. In baked puddings the custard separates into curds and whey if the oven is too hot. When a cloth is used for boiled puddings it must be dipped in hot water, wrung dry and well coated on the inside with flour before the pudding is enveloped in it. In making puddings always beat the eggs separately, adding the whites last. If boiled milk is used let it cool before adding the eggs. When fruit is added, stir in last. Serve boiled puddings immediately after taking from bag. Pudding cloths should never be washed with soap. Bake custards in cups set in a pan of hot water.

Maple Charlotte Russe.

Take 1 good size tablespoon of gelatine in a little cold water until soft, add ¾ cup of hot maple syrup and stir until dissolved and cooled. Before it begins to thicken add 1 pint of thick whipped cream to the gelatine mixture, folding it in carefully to keep from lumping; then turn into cups or molds. MRS. E. ROSENBERG.

Fig Pudding.

24 figs chopped fine, 2 cups sugar, 2 cups bread crumbs, 1½ cups suet chopped fine, 1 cup milk, 4 eggs, 2 teaspoons baking powder, a little salt. Boil 3 to 4 hours. Serve hot, milk (whipped cream favored with cherry brandy) or with a brandy sauce.

MAUDE T. CARO, San Francisco.



Tapioca Cream.

One-quarter cup tapioca, 2 cups milk, 2 eggs, 1-3 cup sugar, ¼ teaspoonful salt, 1 teaspoon vanilla. Pick over tapioca and soak 1 hour in cold water to cover. Add to milk and half of sugar, cook in double boiler until tapioca is transparent. Beat egg yolks slightly, add remaining sugar and salt, then add hot mixture gradually. Return to double boiler and cook until it thickens. Remove and cool and fold in whites of eggs beaten stiff. When mixture is evenly mixed pour into a glass serving dish or glass cups, cool and serve.

RENA HERMAN.

Spanish Cream.

One quart milk, ¾ box gelatine, 4 eggs, ½ cup sugar, 10c macaroons, flavor with vanilla. Boil milk, dissolve the gelatine in a little cold water, add gelatine to milk, beat yolks of eggs and sugar together and add to milk, let come to a boil, add beaten whites of eggs, break up macaroons and add last. Then beat entire mixture, let get cold and serve with whipped cream. MRS. S. FRANK.

Fig Pudding.

One-half pound of figs, ¼ pound of grated bread crumbs, 2½ ounces powdered sugar, 3 ounces butter, 2 eggs, 2 teacups milk. Chop the figs and mix with butter. Then add the other ingredients. Butter and sprinkle a mold with bread crumbs, pour in pudding and boil three hours. Serve with a hard sauce of butter and sugar.

MRS. ELLIS H. GROSS.

Delmonico Pudding.

Pour 3 cups of milk over ½ box Knox's gelatine and let stand 1 hour. Beat yolks of 4 eggs with 2 cups sugar until creamy. Mix with milk in which gelatine has been dissolved and boil in double boiler until it thickens. Pour out and cool. Beat 4 whites and stir toegther. Cut 1 slice candied pineapple into small pieces and pour maraschino juice over it. Crush macaroons (about 10 cents' worth) into pineapple; also cut small bottle of maraschino cherries up with it. Put in bottom of pudding dish 1 layer of fruit and macaroons and then 1 layer of boiled mixture, alternating until all is used. Let stand 24 hours. Serve with whipped cream. MRS. JACOB R. HILLER.

A Dainty Dessert.

One pint thick sweet cream, 1 2-pound can grated pineapple, 1 tablespoon gelatine, white of 1 egg and ½ cup sugar. Whip cream to stiff froth, add the well-beaten white and the pineapple and sugar, then the gelatine, dissolved in a little milk. Serve on slices of angel food cake. LOTTIE LEWIS.

Pineapple Meringue.

Select a medium sized pineapple, chop, add 1 cup sugar, 1 cup water. Stir until sugar is dissolved and cook until thick and rich. Beat yolks of 6 eggs well and pour over 3 cups very hot milk. Mix well and cook in double boiler until a little thick, stirring constantly. Pour custard into bowl and chill, then add pineapple syrup and 2 teaspoons gelatine. Pack in mold for 8 hours. Serve with whipped cream. For 12 persons. MRS. A. DINKELSPIEL.

35c buys a 2 oz. bottle of Mapleine—enough for two gallons of syrup.

Pineapple Cream.

Line a fruit dish with lady fingers. Then cover with grated pineapple (sweetened to taste). Cover the whole with whipped cream and set on ice until ready to serve. MRS. J. R. HILLER.

Pineapple Pudding.

Cook juice of one can pineapple, ½ glass sherry wine, ½ cup sugar, ½ box Knox's gelatine; let cool. Whip whites of 2 eggs, also 1 pint of whipping cream stiff. Mix all together. Cut pineapple in little squares, add some chopped walnuts and a few candied cherries. Put in mold one layer of the pudding then layer of fruit and so on until mold is full. Can use the same with orange juice and oranges.

Sauce—Yelks of 2 eggs, use little cream of pudding, little brandy, ½ cup milk, a little sugar; boil and when cool, whip.

MRS. E. BORIES.

Rice and Fruit Dessert.

Cook 1 cupful of rice in plenty of boiling salted water 20 minutes, drain and steam for 10 minutes—shake lightly into a large high bowl while warm; let it mold into shape. Meantime open a can of fruit, pears, peaches, anything desired, or use fresh fruit; pineapple is very fine; apricots are delicious. Drain juice from fruit and cook with sugar until it forms a syrup; in using fresh fruit make the syrup; lay the fruit in syrup for a few minutes, then unmold the rice in a large flat dish, cover all over with the fruit; then pour syrup over until all is used. Served either hot or cold, with whipped cream.

Macaroons may be used instead of fruit, using maple or wine flavored syrup. MRS. N. DEGGINGER.

Nut Loaf.

One pint chopped nut kernels (walnuts), 1 quart grated bread crumbs, or you can soak bread in water; ¼ pound butter. Pour 1 pint boiling water over all. Add 1 egg well beaten, salt and pepper. Butter a baking dish, cover the buttered surface with bread crumbs and pour in the mixture. Bake in a moderate oven about 1 hour. Turn out on a platter. Garnish and serve with cranberries.

MRS. MARTIN JACKSON.

Matzo Kugel.

Soak 6 matzos, heat some fat in a spider, press all the water out of the matzos and dry in the spider of heated fat. Add about ½ pound matzo meal. Stir the matzo and the meal together, add by degrees 10 eggs, one yolk at a time, 3 or 4 pounds pounded almonds, 1 cup sugar and grated peel of a lemon. Add one sour apple grated, a pinch of salt, and last beaten whites of the eggs. Add raisins, currants and citron. Line pudding dish well with fat and pour about half a pound of hot fat over kugel.



Spanish Pudding.

Two cups milk put in double boiler, one-third of a package gelatine dissolved in cold water for half an hour, yolks of 3 eggs well beaten with ½ cup sugar. Add gelatine to hot milk, then the yolks, but do not boil. Flavor with vanilla. When cold add to stiffly beaten whites. Serve with whipped cream or with strawberry sauce made as follows: ½ box strawberries, 1 cup water, boil 20 minutes; add juice of a lemon, strain, and add ¾ cup sugar, and ¼ teaspoon corn starch dissolved in cold water. Boil a few minutes.

MRS. S. ARONSON.

Lady Finger Pudding.

Line a mold with half lady fingers standing; then put a little cream in dish, then lady fingers, then whipped cream and crumbled lady fingers, sugar and flavoring. Put on ice and turn out.

MRS. M. A. GOTTSTEIN.

Neapolitan Pudding.

Soak ½ box gelatine in 1 cup cold water for an hour. Bring to a boil 3 cups of milk and dissolve in it the gelatine, add ¾ cup sugar, 1 cup cream. Divide in 3 portions, one portion flavor with 1½ teaspoons vanilla and color with melted chocolate; second portion flavor with orange and color with beaten yoke of egg; third portion leave white and flavor with ½ teaspoon lemon. First put white in mold; when partly set, add second portion; then first portion. Serve with whipped cream. MRS. H. PICKARD.

Orange Pudding.

Beat yolks 2 eggs with 1 cup sugar, add juice 6 oranges, chopped pineapple and a few drops lemon juice. Add half box gelatine dissolved in water and whites beaten to a froth. This makes 12 cups.

MRS. A. DINKELSPIEL.

Orange Gelatine Pudding.

Yolks six eggs, beaten 15 minutes with nine tablespoons sugar; juice 10 oranges, 1 package gelatine dissolved in half cup white wine. Warm, but do not boil. Stir until it gets cold and hard; add beaten whites, stir well and put in oiled form. MRS. A. DINKELSPIEL.

Orange and Lemon Gelatine Pudding.

Four eggs, five sheets of gelatine, a small cup of sugar, the juice and rind of one orange and the juice of half a lemon. Beat the yolks of the eggs with the sugar thoroughly, then add the lemon, orange juice and rind; beat again. Melt the gelatine in about a half cup of boiling water and when cool add drop by drop to pudding and keep on beating. Last add the beaten whites and mix lightly. Put into pudding dish and place in cool place. Either served with a wine and jelly sauce or else with fresh or stewed berries. ROSE CAHEN.

Auflauf.

Four eggs, 6 tablespoons milk, 3 heaping tablespoons flour, pinch salt. Butter pan and bake in quick oven. Serve with preserved fruit or jelly. MRS. A. DINKELSPIEL.

If you want a good cup of Chocolate, you must use Ghirardelli's.

Baked Bananas.

Remove skin from bananas, cut lengthwise in halves and put in baking dish. Sprinkle with sugar, dot with lumps of butter and sprinkle little nutmeg on top. Bake in moderate oven 20 minutes, basting occasionally. Serve cold with cream. MRS. S. ARONSON.

Peter Pan Dessert.

Cut a banana in four strips, cross two over two in basket shape, fill center square with tablespoon of ice cream and sprinkle over all some chopped walnuts, pistachio nuts and marshmallows cut in strips.
MRS. A. E. WILZIN.

Banana Pudding.

Five bananas mashed to a pulp, with five teaspoons sugar, one cup whipped cream, one package of lemon jello dissolved in half a cup of boiling water. Put in mold. When ready to serve garnish with whipped cream and candied cherries. LOTTIE COHEN.

Baked Pears.

Take large green pears, put into baking pan with sugar, water, little cinnamon, piece of butter and bake until tender. Strew powdered sugar over before serving and serve with cream.
MRS. S. ARONSON.

Jellied Pears.

Peel and core large green pears. Make a syrup and add to it one pint claret, a cinnamon stick, some lemon juice and little vanilla; boil pears in this until tender. Take out pears and put into glass dish. Mix with syrup 1½ teaspoons gelatine, dissolved in cold water, and pour over pears. MRS. S. ARONSON.

Caramel Custard.

One tablespoon flour, mix with half cup milk. Place 1½ cups milk in double boiler and scald; add half cup sugar (browned). Take 3 eggs, beat very lightly; add milk and flour and stir all into scalded milk until thick. Remove from fire; put into sherbet glasses and allow to chill. Serve in whipped cream. To brown sugar, place in frying pan, and stir until brown. MRS. I. BROWN.

Custard Float.

Yolks of three eggs; one pint milk; two tablespoonfuls of sugar; one-half teaspoonful of corn starch beaten in with the yolks. Let milk come to a boil, then stir in eggs. Flavor with vanilla. Beat up the whites of eggs with 3 teaspoonfuls of powdered sugar just before serving. MRS. M. M. FREDRICK.

Individual Prune Souffle.

One pound prunes cooked and run through a sieve, 1 cup nuts chopped fine, 1 cup sugar, whites of 6 eggs mixed together. Put in form or individual dishes, set in water and bake 20 minutes. Serve with a thin custard sauce and whipped cream. MRS. FRED BORIES.



Noodle Charlotte.

Make noodles of 3 eggs. Mix 12 yolks of eggs, 1½ cups sugar, raisins and currants, 1½ lemons, rind and juice, 1 cup almonds, ½ cup walnuts, 1 orange, 1 grated apple, glace fruit cut fine, and add to boiled noodles. Add beaten whites. Bake slowly in hot oven.

MRS. GUSTAVE BROWN.

Noodle Pudding.

Take ½ of the noodles made of 1 egg cut very fine, and boil in salted water, and drain in cold water. Yolks 6 eggs, 6 tablespoons sugar, rind and juice of 1 lemon, 1 grated apple and handful grated almonds, a few tablespoons milk, whites of eggs, beaten. Mix all together and bake 20 minutes and serve with wine sauce.

MRS. A. DINKELSPIEL.

Plain Custard.

Prepare in a granite kettle 1 quart milk with sugar to taste and a pinch of salt. Let it come just to a boil. Meanwhile beat 4 eggs light in a large bowl. Then pour the boiled milk over the eggs gradually, stirring it until all is in. Have your custard cups or ramakins buttered beforehand. Pour in and add just a little nutmeg over the top, place them in a dripping pan with some water in the bottom. Bake in moderate oven until stiff. Serve cold.

MRS. M. WILZINSKI.

Prune Whip.

36 to 40 prunes boiled, when cold remove pits and chop very fine with a few blanched almonds. Beat 6 eggs to a froth, and mix thoroughly with the prunes. Bake 20 minutes in a slow oven. Sweeten with a little sugar. MRS. A. COBLENTZ.

Prune Gelatine.

One pound prunes. Boil till well cooked and have about 1 pint liquor left. Take 6 eggs and separate them, adding 1 cup sugar. Beat sugar and yolks very well; then heat 1 cup milk and stir milk into yolks and sugar. Take 1½ tablespoons gelatine and dissolve in ½ cup milk. Put juice of prunes into milk and yolks and mash prunes well and stir them in. Then add gelatine. Beat whites of eggs well and stir into the prunes. Serve cold with whipped cream.

MRS. K. GOTTSTEIN.

Prune Whip—No. 2

Thirty prunes cooked soft and mashed through a colander, 1 cup sugar, ½ teaspoon baking powder. Add flavoring and whites of 5 eggs very stiff, a pinch of salt. Butter a dish placed in a pan of hot water and bake in oven ½ hour. Serve with whipped cream. Add chopped nuts if desired. MRS. F. BORIES.

Chestnut Pudding.

Take off peel and skin 2 pounds chestnuts and boil in 1 pint milk till tender, and put through a colander. Stir well, a little less than ½ pound of butter, add gradually 6 yolks, add chestnuts, ½ pound sugar and a handful of almonds, and lastly 6 whites beaten to snow. Boil 1½ hours and serve with wine sauce. ROSA LOBE.

Mapleine Ice Cream's all the go. Make it at home. 2 oz. bottle Mapleine for 35c.

Chestnuts and Prunes.

Peel 1 pint chestnuts and skin. Then boil until tender. Boil 1 pint prunes until tender. Mix chestnuts in with prunes, leaving water prunes were cooked in, season with sugar, cinnamon and lemon juice and cook together. Add a little soup stock, then a wine glass of sherry. Serve hot. Be careful not to break the chestnuts or prunes.

MRS. S. A. ROSENFELD.

Summer Pudding.

Two tablespoons corn starch, 1½ cups water, ½ cup sugar, juice of 1 lemon. Let come to a boil. Three whites of eggs beaten very stiff. Beat up with former mixture. Put in form. Sauce: 3 yolks of eggs, 3 tablespoons sugar, 1 cup milk, vanilla. Boil until slightly thick. Pour over form.

MRS. A. L. BARMON.

Cabinet Pudding.

Six yolks well beaten, 1 glass sugar (granulated), 1 glass sherry. Put all in a double boiler. Stir in ½ package dissolved gelatine. When thick remove from fire and add beaten whites. Line a mold with macaroons and candied cherries and serve with whipped cream.

CARRIE KOCH.

Snow Pudding.

Whites of 5 eggs well beaten, ¾ cup sugar, beat thoroughly. Add very gradually and alternately juice of 2 lemons, wineglass of sherry and ¼ package gelatine disolved in a little cold water. Beat constantly and add the liquids a few drops at a time. Serve with whipped cream colored rose and flavored with rose water. Decorate with maraschino cherries.

MRS. S. ARONSON.

Lady Finger Pudding.

Take lady fingers, put jelly between, lay in a deep dish. Then make a custard of three eggs and a pint of milk. Let custard cook and pour over lady fingers. Beat pint cream, flavor with vanilla and sweeten and pour over custard.

MRS. E. MORGENSTERN.

Marshmallow Trifle.

Cut ½ pound of marshmallows into small pieces and mix them with ½ pint stiffly beaten cream flavored with sherry. Serve in frappe glasses with 2 or 3 strawberries or candied cherries on top.

MRS. S. ARONSON.

Marshmallow Pudding.

Whites of 2 eggs, 7 tablespoons bar sugar, 1 tablespoon vanilla, 1 tablespoon gelatine (granulated), dissolved in 1 cup hot water. Beat 15 minutes altogether, whisk in 1 small can grated pineapple. Then cool 1 hour. Serve with plain or whipped cream. The whites of eggs are beaten together with the rest of the ingredients.

MRS. A. E WILZIN.



Easy Dessert for Warm Weather.

Spread either lady fingers or macaroons on large square platter, cover with a layer of grated apples and 1 of whipped cream. Spread second layer of cake, apples and cream and garnish with maraschino cherries. Place in ice chest and when well chilled cut in squares and serve. MRS. EMAR GOLDBERG.

Huckleberry Dumpling.

A loaf stale baker's bread. Cut off the crust and soak in cold water, then squeeze dry. Beat 3 eggs light, yolks and whites together; add 1 quart berries and mix all together with a little brown sugar and a pinch of salt. Boil steadily 1 hour. Serve with hard sauce.

MRS. I. E. MOSES.

Rotha Gritze.

One pint strawberry or currant juice. Boil with sugar 15 minutes. Thicken with corn starch. Pour in mold. Serve with whipped cream.

MRS. A. DINKELSPIEL.

Strawberry Pudding.

Take strawberries, mash enough through a sieve to make a pint of canned or fresh berries. Take ½ box of gelatine, soften gelatine with ½ cup of cold water. When soft add ½ cup very hot water, then a pint of thick whipped cream, stirred in with gelatine and strawberry juice and a cup of sugar. Stir mixture until thick and pour in mold. Serve with cream and dot with fresh berries. Put in square mold.

MRS. M. A. GOTTSTEIN.

Cuckoo Charlotte.

Make pie crust. Take as many apples as wanted for use. Take out core and fill with sugar, raisins, nuts, citron, cinnamon. Put pie crust in spring form, fill with the apples, bake until nearly done. Then take 4 eggs, separate yolks from whites, beat the yolks and sugar together. Add 3 rolled crackers and last the beaten whites. Pour over apples and put in oven again until done. MRS. H. PICKARD.

Watermelon With Brandy.

Cut out and remove a piece of the center of a watermelon. Pour into the opening 1 pint of brandy or champagne. Replace the piece of melon and put melon in ice box for 5 or 6 hours. Serve cut into slices with the rind off. MRS. S. ARONSON.

Snow Balls—No. 1

Swell rice in milk, drain it and lay it around some apples previously pared and cored. Put a bit of cinnamon, lemon peel and a clove in each. Then tie them in a cloth and boil them well. They are eaten with hard sauce. MRS. HILLER.

Snow Balls—No. 2.

Pare and core apples, steam for 15 minutes, then fill centers with marmalade and chopped nuts; frost outside with white of 1 egg beaten stiff with powdered sugar, then cover with shredded cocoanut.

MRS. H. W. FRIEDLANDER.

If you are making a chocolate icing, save time by using Ghirardelli's Ground Chocolate.

Dessert.

Peel fresh figs and cut in pieces. Add to hulled strawberries. Mix with sweetened whipped cream and serve very cold.

MRS. A. DINKELSPIEL.

Grated Apple Pudding.

Grate 4 large apples, add yolks of 4 eggs beaten with 5 tablespoons sugar, the grated peel of ½ lemon, pinch of salt, ¼ cup cracker meal. Add beaten whites last, put almonds on top of pudding just before baking. Bake in spring form and serve with stewed fruit or wine sauce.

MRS. S. BAUM, Portland, Ore.

Grated Apple Pudding.

Grate 7 large apples, beat yolks of 8 eggs with 2 cups powdered sugar, 3 dozen stale lady fingers grated, grated peel of lemon, then the whites beaten stiff. Mix all together, strew blanched almonds on top. Bake in well greased pan in moderate oven and serve with whipped cream. MRS. E. MORGENSTERN.

Apple Float.

Stew partially 1 quart apples. Then mash well. Add the whites of 3 eggs, well beaten, and a heaping teaspoonful of loaf sugar. Beat all together 15 minutes. Eat with cream spiced with nutmeg.

MRS. M. M. FREDRICK.

Zwiebach Apple Torte.

Peel and slice 7 or 8 apples, then cut into sixteenths. Place 2 tablespoons butter, 6 tablespoons sugar in a saucepan with the apples and a little water and lemon. Steam until apples are soft (about 15 minutes). Beat 6 eggs together well, then add 1 pint sour cream and 2 tablespoons vanilla, a little cinnamon, nutmeg and cloves. Put with apples and steam until it thickens. Stir once in a while. Crumb 10 pieces of Zwiebach with sugar and cinnamon. Butter tin and line with crumbs. Pour the mixture over and then the rest of the crumbs and bits of butter on top. Bake until set and brown.

MRS. A. COBLENTZ.

Baked Apples.

Pare and core apples, divide into quarters, dip each piece in flour and fry in butter. Put into baking pan, stick a blanched almond in each piece, dust with cinnamon and sugar and pour claret, about a pint, over the apples and bake in the oven. MRS. S. ARONSON.

Apple Charlotte.

Soak a couple of matzos, press out every drop of water, add 6 apples, ½ pound of finely shaved suet, sugar, raisins, cinnamon, almonds, yolks of 7 eggs and whites beaten to a froth. Bake about an hour.



Apple Omelet.

Peel and halve enough apples to fill a pudding dish. Add any jelly or jam in flakes. Also flake some butter and sprinkle with sugar and add a little water. Put into the oven until apples are tender. Meanwhile for 1 omelet separate 3 to 4 eggs, beat lightly the yolks with sugar. Add a level tablespoon flour, a little baking powder, vanilla, 1 lemon, last the whites of eggs beaten light. Pour over the apples and bake till brown. Serve at once. R. LOBE.

Stuffed Apples.

Make a syrup of sugar and water, not too thick. Take 8 acid apples, wash and core. Take 1 pint of shelled pecans, mix with 2 tablespoons of granulated sugar and 1 of cinnamon. Stuff the apples with this mixture, put in a large pan, pour syrup over them and baste till done. Can be eaten hot or cold, with or without whipped cream.

MRS. I. E. MOSES.

Brown Betty.

One cupful bread crumbs, 2 cupfuls chopped apples, ½ cupful sugar, 1 teaspoon cinnamon and 2 tablespoons butter cut into bits, ½ cup chopped walnuts, little vanilla and salt. Butter baking dish and spread with alternate layers of apples flavored and sweetened, and of bread crumbs with nuts and butter, last layer being crumbs. Bake in moderate oven about ½ hour, the dish being covered. Serve cold with cream or hot with lemon sauce. MRS. S. ARONSON.

Cuckoo Charlotte.

Peel and core apples, fill with sugar and grated almonds, put in a pudding dish, add a small piece of butter and steam. Beat yolks of 6 eggs with sugar to taste, add ¾ cup cracker crumbs, ¼ cup grated almonds; last add whites beaten stiff. Pour over apples and bake 20 minutes. Serve with wine sauce. MRS. N. ECKSTEIN.

Dutch Peach Pudding.

Separate 2 eggs, beat the yolks, add a cupful of milk, ½ teaspoon of salt and a tablespoon of melted butter. Mix and beat in a cupful and a half of flour that has been sifted with 3 level teaspoons of baking powder. Stir in carefully the well beaten whites and pour the batter into a shallow greased pan. Put halves of canned or fresh peaches on top, sprinkle with 6 tablespoons of sugar, and bake in a quick oven for ½ hour. Serve warm with peach sauce, hard sauce or cream. Make peach sauce from the liquor in the can.

MRS. ELLIS H. GROSS.

Peach Dessert.

Put layer of sliced and sweetened peaches in deep dish and cover with thick layer of sponge cake crumbs, over which sherry has been poured. Pour over this a rich custard while warm. Beat whites of 2 eggs to a froth. Add 2 tablespoons sugar, 2 tablespoons jelly, vanilla, and beat well. Put over top of custard. MRS. S. ARONSON.

No city can boast of more reliable banks. Take, for instance, the Puget Sound National Bank.

Coffee Cream.

One cup strong coffee, 4 leaves gelatine dissolved in a little coffee and added to hot coffee, 2 yolks and 1 white of egg, vanilla bean cooked in coffee about 5 minutes, then taken out; 1 pint cream beaten well. Put all ingredients together, let set over night. Eat with strawberry jam. MRS. GUSTAVE BROWN.

Ginger Sherbet.

Juice of 4 lemons, 1 cup sugar boiled with 3 pints of water for a few minutes, 1-3 of a package gelatine dissolved in cold water and added to the boiling water, whites of 2 eggs well beaten, 1 cup of preserved ginger cut fine and the syrup that is with it. Mix all together and freeze several hours. MRS. S. ARONSON.

Lemon Dessert.

Beat the yolks of 12 eggs and a little less than 2 cups of granulated sugar together until light and creamy. Dissolve 4 sheets of gelatine in ½ cup of boiling water and stir into the beaten eggs and sugar. Add the juice of 3 lemons. Beat the whites stiff and mix all together, adding a wineglass of white wine. Place on ice until set.

MRS. L. N. PLECHNER.

Cake Pudding.

Two cups stale cake crumbs, 1 dozen macaroons broken into bits. Place in buttered pan. Put 2½ cups milk on stove to boil. When hot add ¾ cup grated chocolate, yolks of 3 or 4 eggs beaten with ¾ cup sugar, vanilla to taste. Let come to boiling point and remove from fire. Pour over crumbs in baking dish, and bake about ½ an hour. Spread with strawberry or raspberry jam. Beat whites of eggs very stiff and add 4 tablespoons of sugar and vanilla to taste. Put on top of pudding and brown slightly in oven. Serve cold with whipped cream flavored with brandy. MRS. S. ARONSON.

Chocolate Pudding.

One cup chocolate, 1 cup cracker crumbs mixed with a little hot water or milk, 3 eggs beaten separately, 4 tablespoons sugar, 1 teaspoon each allspice, cinnamon and cloves, ½ teaspoon soda, vanilla; add beaten whites last. Boil for 1½ hours. Serve hot with hard sauce.

MRS. J. V. GRUNBAUM.

Steamed Chocolate Pudding.

½ pound grated chocolate boiled with 1 cup milk, then cool. Yolks of 6 eggs, 6 tablespoons sugar; beat well together and add 3 tablespoons cracker meal, pinch salt, vanilla. Mix all together with the chocolate, and last add the stiffly beaten whites. Put in a steaming form and steam for 3 hours. Serve with whipped cream. Pudding to be served while warm. MRS. GEO. W. KIRSKE.



Bird's Nest Pudding.

Pare enough apples to fill bottom of greased pudding dish. Cut round piece off top of each apple for a cover. Remove core. Scrape out the inside, put in a dish with raisins, almonds, sugar and cinnamon. Fill this into apples and cover. Soak 3 matzos in water; when soft squeeze dry. Beat the yolks of 9 eggs with 1 cupful sugar, whites to a froth; 1 lemon, 2 tablespoons wine. Mix this with matzos and pour over apples. Bake ½ hour in hot oven. Serve with wine sauce if desired. MRS. S. ROSENBERG.

Plain Chocolate Pudding.

Put on to boil in double boiler, 1 pint milk with pinch of salt, a small piece of butter and ¼ cup grated chocolate. Before it starts to boil add 1 beaten egg. Now blend 1 tablespoon of corn starch in a little milk and stir into pudding until it thickens. Sugar to taste and season with vanilla. Strain and put into individual dessert dishes. When cold add whipped cream. This is also a dainty dessert without the chocolate. MRS. A. L. JAFFE.

Chocolate Pudding No. 1.

Melt 2 bars of German sweet chocolate with enough water to cover. Add 4 tablespoons sugar. Take off fire and cool. Add yolks of 4 eggs, one by one, and lastly the whites beaten stiff. Line bottom and sides of pudding dish with lady fingers, pour in the mixture, put lady fingers on top and let set for 12 hours. When ready to serve turn out of pudding dish and put whipped cream on top.

MRS. J. H. HILLER.

Chocolate Pudding No. 2.

Dissolve 1 package gelatine in 2 cups cold milk and let stand ½ hour. Then boil with 1 cup chocolate until thick. Beat whites of 5 eggs separately, mix yolks with 1 cup sugar and beat to a cream. Mix chocolate mixture with yolks and sugar, and then with whites of eggs. Serve in glass dish with beaten pastry cream.

MRS. I. ROSENTHAL.

Chocolate Pudding No. 3.

Boil 1 pint of milk with 4 sticks of sweet chocolate grated. Stir in 1 cup of stale cake crumbs or zweibach grated till quite thick. When cold stir in yolks of 6 eggs, 1 cup sugar and the beaten whites of eggs. Flavor with vanilla. Boil or steam in mold 1 hour. Serve hot with whipped cream sweetened a little and flavored with vanilla.

MRS. L. R. PLECHNER.

Macaroon Dessert.

Six eggs, 1½ water glasses sherry, 1½ cups sugar, ¼ box gelatine (granulated), ½ pound macaroons, 10 cents crystalized cherries. Beat the yolks with sugar, cook with wine in double boiler until thick, add gelatine which has been dissolved in a little cold water. Take off fire, beat until cold; then add beaten whites and put layers into individual glasses with macaroons and cherries. Then put on top of each, charlotte russe and a cherry. MRS. E. A. WILZIN.

Ghirardelli's Ground Chocolate has been used by every woman who gave a recipe for this book.

Macaroon Pudding.

15 cents macaroons, 15 cents almonds, both rolled fine; a few canned cherries chopped fine, yolks of 3 eggs. Beat yolks with 1 cup sugar, add 1 pint cream beaten stiff, vanilla to flavor, ½ package Knox's gelatine dissolved, and last the beaten whites. Stir well and mould. MRS. MAX SCHUBACH.

Macaroon Pudding No. 2.

Yolks of 4 eggs beaten well with 1 cup sugar, 1-3 box gelatine soaked in 1 pint of milk; then add well beaten whites of 4 eggs, 2 tablespoons brandy. Add to yolks, beat well together. Boil 5 minutes until mixture thickens. Line a mold with macaroons, pour mixture over them. Serve with whipped cream. MRS. MOSE LEWIS.

Strawberry Macaroon Pudding.

1½ cups water with a few whole cloves and a cinnamon bark. Let cook a few minutes. While it cooks beat the yolks of 6 eggs and 1 cup sugar. Add the water from the spices and sherry to taste. Return to the fire with a pinch of salt and stir until thick. Cook enough sugar and water to make ½ a cup of syrup. Add sherry and boil a few minutes. Dip each macaroon in this syrup and form a pyramid of the cakes and strawberries alternately. An hour before using, pour the cold custard over the pyramid, then the 6 whites beaten stiff with powdered sugar sifted lightly in, and a pinch of salt. Place in oven a few minutes to tip the meringue with color, return to the refrigerator and serve cold. MRS. S. SICHEL, Portland.

Carrot Pudding.

One cup grated carrots, 2 cups chopped raisins, 1 cup sugar, 1 grated potato large size, 2 eggs beaten, butter the size of an egg, 1 wineglassful of sherry, ½ teaspoonful of ground cinnamon, ½ teaspoonful of allspice, ¼ teaspoonful of cloves, ½ teaspoonful of soda, 2 cupfuls of flour. Stir the soda in with the flour dry. Mix all together and steam 3 hours and serve with hard sauce.

MRS. M. M. FREDRICK.

Mock Plum Pudding.

One cup grated carrots, 1 cup grated potatoes, 1 cup brown sugar, 1 cup raisins, 1 cup suet, 1 cup flour, 1 teaspoon soda dissolved in hot water, 1 large teaspoon salt, 1 cup currants. Steam four hours. Nice with lemon sauce made of 1 cup sugar, 1 cup water, juice of 1 lemon, a little corn starch to thicken. FLORENCE BARASH.

Steamed Coffee Pudding.

One quart bread crumbs, 3 eggs, 1 cup coffee, 1 cup raisins, 1 cup currants, 1 cup brown sugar, 1 teaspoon soda, spices to taste. Steam 1 hour. MRS. S. FRIEDENTHAL.



Simple Plum Pudding.

Take 5 slices of white bread, soak in milk, squeeze out. Then take 1 cup of mixed chopped raisins, almonds and citron, 1 cup brown sugar, 3 eggs, the whites beaten separately (which add last); 1 large teaspoon yeast powder, pinch salt. Boil in pudding form about 1½ hours, greasing form well. Serve with lemon sauce.

MRS. J. KOLEMAN.

Plum Pudding.

Half pound raisins, ½ pound currants, ¼ pound citron, ½ pound sugar, ½ pound bread crumbs, ½ pound suet, ¾ ounce powdered almonds, 2 apples chopped, grated rind of lemon. Prepare fruit day before. Pour wineglass brandy over it. Next day add suet, bread crumbs, salt, cloves, 4 eggs. Mix well. Butter mold and boil from 3 to 4 hours.

MRS. A. E. WILZIN.

Old English Plum Pudding.

Suet chopped fine, 6 ounces; Malaga raisins, stoned, 6 ounces; currants, nicely washed and picked, 8 ounces; bread crumbs, 3 ounces; flour, 3 ounces; eggs, 3; sixth of a nutmeg, small blade of mace, same quantity of cinnamon pounded as fine as possible, ½ teaspoon of salt, ½ a pint of milk, or rather less; sugar, 4 ounces, to which may be added candied lemon, 1 ounce; citron, ½ ounce. Beat the eggs and spices well together, mix the milk with them by degrees, then the rest of the ingredients. Dip a fine close linen cloth into boiling water and put it in a hair sieve. Flour it a little, pour in the mixture, and tie it up close. Put it into a saucepan containing 6 quarts of boiling water. Keep a kettle of boiling water alongside of it, and fill up your pot as it wastes. Be sure to keep it boiling 6 hours at least.

MRS. HENRY GRUNBAUM.

Bread Pudding.

Soak 2½ teacups of bread crumbs or stale cake in a quart of sweet milk for half an hour. Then mash fine. Beat the yolks of 4 eggs with a scant cup of granulated sugar. Add the grated peel of a lemon, 1 teaspoon of grated nutmeg and the beaten whites.

MRS. FRANK LOEB.

Bread Pudding No. 2.

Four slices stale bread soaked in water and squeezed dry, 1 cup sugar stirred with yolks of 3 eggs, 1 teaspoon cinnamon, ½ teaspoon cloves, ¾ teaspoon allspice, ½ cup currants and ½ cup citron, ½ cup chopped raisins, pinch of nutmeg, 1 teaspoon baking powder. Last add stale bread and whites of eggs. Steam 2½ hours.

MRS. A. KAUFMAN.

Bread Pudding No. 3.

One cup chopped suet, 2 cups bread crumbs, 2 cups stoned dates, 1 cup sugar, 3 eggs, 2 teaspoons baking powder, 1 teaspoon nutmeg cloves, cinnamon, sherry wine enough to mix well. Boil 4 hours. Serve with hard sauce.

MRS. A. E. WILZIN.

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Pudding Sauces

For sauces use brown or powdered sugar.

For sauces, do not boil after butter is added.

Wine, brandy, grape juice or any fresh or bottled fruit juice can be used to flavor sauces.

Hard Sauce.

One cup sugar, quarter cup butter, creamed together until white and foamy. Add whites of 2 eggs beaten to a froth, and one-third of a wine glass of brandy. MRS. S. ARONSON.

Jelly Sauce.

Half glass jelly dissolved in half glass hot water, sugar to taste, juice of half lemon, a little rose water, half a teaspoon corn starch dissolved in cold water. Boil a few minutes and then strain and let cool.

MRS. S. ARONSON.

Chandeau Sauce.

Take a cup of white wine and about half a cup of water and set it over the fire in a double kettle. That is, set the vessel that contains the wine in another vessel to prevent burning. Add grated peel of a lemon and a teaspoonful of potato flour wet with cold water; add yelks of 4 eggs and stir constantly until so thick that it coats the spoon. Serve immediately or it will get thin again.

Jelly Sauce.

One glass jelly dissolved in one cup hot water, put in saucepan and thicken with one teaspoon corn starch dissolved in little cold water. Add juice of one lemon and sugar as needed, also any desired extract to flavor. MRS. S. ARONSON.

Strawberry Sauce.

One cup sugar and one-third cup butter creamed, whites of two eggs beaten, and one cup ripe crushed strawberries.

MRS. S. ARONSON.

Vanilla Sauce.

Two cups boiling milk, 1½ teaspoons corn starch dissolved in cold milk and added to milk; mix yolks of 2 eggs with half cup sugar, add little salt and vanilla to taste. Add all to boiling milk, stirring until it comes to the boiling point. Remove from fire, and when cool add the well-beaten whites of 2 eggs. MRS. S. ARONSON.

Vanilla Sauce No. 2.

Two cups of milk, 4 eggs, 1½ tablespoonfuls of sugar, a pinch of salt, 3 drops of vanilla extract, quarter of a teaspoon of corn starch. Beat all together, boil like white wine sauce.

MRS. S. FRAUENTHAL.

For your next party get some appropriate favors from Haynes, 813 Second Ave.

Chocolate Sauce.

Melt one cake Baker's chocolate over tea kettle, add to it half cup sugar, half cup milk, piece of butter size of a walnut, a little vanilla; boil all together few minutes. Then add small glass of brandy.

MRS. S. ARONSON.

White Wine Sauce.

One and a half cups of wine, three tablespoonfuls of sugar, the yolks of five eggs; use a double boiler. Beat wine, eggs and sugar together, then put into boiler, stirring constantly until it thickens.

MRS. S. FRAUENTHAL.

Wine Sauce.

Take a cupful of white wine, half a cup of water, a few slices of lemon, a little cinnamon and sweeten to taste and boil. Then wet a teaspoonful of corn starch or potato flour and add, stirring constantly. Beat up the yolks of four eggs and add the boiling wine gradually to the beaten egg. Return to the kettle, stirring constantly, then add part of the beaten whites of the eggs, and put the remainder on top of the sauce, sweetening the whites also.

MRS. E. L. ALLENBERG.

Pineapple Sauce.

One cup grated pineapple (canned), liquor from one-pint bottle of Maraschino cherries. Put on to boil with two tablespoons water; add a little sugar if desired and one teaspoon corn starch dissolved in two tablespoons cold water. Boil a couple of minutes and let cool.

MRS. S. ARONSON.



Pies

The quicker puff paste is made the lighter. The shortening should be ice cold, and the water ice water. The hands should be cool, and the pastry board of hardwood or marble. If puff paste is allowed to stand in ice-box 24 hours the quality will be improved. A brisk oven is needed for all pastry. If a piece of white paper be left in an oven for five minutes its color will show the temperature of the oven. Wash over the top of pie crust with a glaze made of milk and sugar. In making fruit pies, where the fruit is very juicy, a little flour will help absorb some of the juice. A little of the white of an egg brushed over the lower crust will prevent the crust from becoming soggy. Do not sprinkle with sugar until fruit is placed in the crust, as sugar sets the juices free. Make air-holes in all top crusts, so that the air may escape. Meringues for the top of pies are made in the proportion of a tablespoonful of sugar to the white of 1 egg. Never fill pies until just before putting them in oven. Before putting on top crust wet the rim of the lower, so that the pie will not burst. Remove pies at once from the tins, or they will become soggy. A few white bread crumbs sprinkled on the crust of cheese and fruit pies prevent the juices running out.

Puff Paste.

One cupful butter well worked out with a knife, so that all water is eliminated. Prepare butter the day before it is to be used, and put on ice; 1 cup flour mixed with a little water to a consistency that it can be rolled out. Place the whole piece of butter in the center, fold the dough over it and roll out three times. It is then put on ice for 20 minutes, rolled out twice again, and then cut out with two cutters, one without and one with a hole, the open space to be filled with oysters, sweetbreads and mushrooms or jelly. Bake in a moderate oven before filling.

MRS. A. COBLENTZ.

Apple Custard Pie.

Slice apples thin, half fill your plates, and pour over them a custard made of 4 eggs and 2 cupfuls of milk, sweetened to taste.

Apple Tart.

Prepare an ordinary pie crust. Then stew apples like sauce. When cooked beat in the yolks of 2 eggs, ½ cupful sugar and cinnamon to taste. When cold add the white of eggs beaten stiff; pour in crust. Whip a cupful of whipping cream real stiff, then grate some cheese in cream and spread on apple filling in crust.

MRS. H. W. FRIEDLANDER.

Fine for flavoring cakes and pies—Mapleine. 2 oz. bottle, 35c.

Fancy Apple Pie.

One cupful strained stewed apples, 1 cupful sugar, 1 cupful milk, ¼ cupful butter, 2 eggs well beaten, nutmeg. Bake with under crust only.

Apple Pie.

Line deep pie pan with rich puff paste, fill with sliced apples, strew with sugar, cinnamon, juice of ½ lemon, bits of butter. Cover with crust and wet top with 2 tablespoonfuls milk. Then shake sugar over. Bake in rather a slow oven about 45 minutes.

MRS. S. ARONSON.

Banana Pie.

One cupful milk, ½ cupful sugar, yolks of 2 eggs, 1 teaspoonful cornstarch. Boil till thick. Flavor with vanilla. Slice 2 bananas on the baked crust and pour the custard on top. Beat the whites stiff and add 2 tablespoonfuls of sugar. Spread on top and brown.

IONA BARASH.

Chocolate Pie.

Bake under crust. Take 1½ cupfuls milk, boil and thicken with 1½ teaspoonfuls cornstarch dissolved in cold milk, 1-3 cupful chocolate, small piece of butter, yolks of 3 eggs beaten with ¼ cupful of sugar. Let come to a boil and put into crust. Beat whites of 3 eggs very stiff with 3 tablespoonfuls sugar and vanilla flavor. Put on pie and brown slightly in oven. MRS. S. ARONSON.

Cake Pie.

Line a deep pie pan with rich puff paste, spread thickly with any kind of jam, pour over a sponge cake batter and bake in moderately hot oven. Make white icing. MRS. S. ARONSON.

Cherry Pie.

Line pie plate with rich pie crust. Fill half full with ripe stoned cherries, sprinkle ½ cupful sugar, a tablespoonful sifted flour and dot bits of butter over that. Cover with upper crust and bake.

MRS. E. MORGENSTERN.

Cheese Pie.

Crust—Cream ½ cupful sugar, 1½ tablespoonfuls butter, add 1 egg, ¼ teaspoonful baking powder, flavoring, mix firm enough to roll. Pie—Take 1 pound cottage cheese, cream through sieve, add 1 cupful sugar, 1 tablespoonful flour, yolks of 4 eggs, ½ pint cream (whipping cream), not beaten, and the stiffly beaten whites last, and vanilla. Bake about an hour. MRS. SAM BROWN.

Custard Pie.

Line pan with rich crust. Mix 3 eggs well beaten with 1 pint milk, little salt, sugar, vanilla and nutmeg to taste, and pour over crust. Moderate oven. MRS. S. ARONSON.



Cocoanut-Custard Pie.

Put 2 eggs in basin, beat them with 2 cupfuls of milk and 4 ounces sugar. Add 1 cupful grated cocoanut and ½ teaspoonful extract of lemon. Put mixture into puff paste and bake in moderate oven.

MRS. MAX BORNSTEIN.

Lemon Pie.

Take 8 eggs. Stir 5 yolks and 3 whole eggs with 1½ cups sugar. Beat for 15 or 20 minutes. Then cook in double boiler with juice of 4 lemons. Only heat through well. Then add the other 5 whites stiffly beaten. Bake in spring form with rich crust underneath. Bake about 15 minutes. MRS. GEORGE W. KIRSKE.

Lemon Pie.

Line pie pan with rich puff paste and fill with following mixture: ¾ cupful butter creamed with ¾ cupful sugar, 1½ lemons juice and grated rind, yolks of 3 eggs, 2 apples grated. Bake about 30 or 40 minutes in moderate oven. When cold beat whites and add 3 tablespoonfuls sugar and little lemon juice. Place on pie and brown in oven slightly. Serve with whipped cream.

MRS. S. ARONSON.

Lemon Pie.

Grate 1 lemon, add 1 cupful of sugar, 1 tablespoonful cornstarch, yolks of 2 eggs. Stir well and add 1 cupful of boiling water. Boil until thickened and pour into crust that has been prepared. Beat whites to a stiff froth, add 3 tablespoonfuls of sugar and lemon flavoring. Let it brown in oven. MRS. E. J. SPEAR.

Pumpkin Pie.

One cupful steamed and strained pumpkin, ¼ cupful sugar, ½ teaspoonful salt, ¼ teaspoonful cinnamon, nutmeg and ginger, grated rind of ½ lemon, a little vanilla and milk to moisten. Bake until firm in a tin lined with pastry.

German Strawberry Tart.

Make a rich crust from 2 cupfuls flour, ½ teaspoonful baking powder, 1 tablespoonful of sugar, 3 tablespoonful of butter, 1 egg, ½ cupful milk. First mix well the butter and sugar, followed by the rest of ingredients. Beat the yolk and white separately. Put this in buttered pie plate evenly, and bake in a quick oven until a light brown. Filling: Wash and cut 1 box of large strawberries, then mix with 1 cup powdered sugar. Put in baked crust and cover with whipped cream that has been flavored to taste.

Orange Pie.

Grate rind of 1 large orange and use juice of 2. Mix a large cupful of sugar and heaping tablespoonful flour. Add to this well beaten yolks of 3 eggs, 2 tablespoonful melted butter. Put this into your pie pan lined with pie paste and bake in quick oven until looks like custard. Put beaten whites sweetened with 2 tablespoonfuls sugar on top and return to oven to brown.

MRS. E. MORGENSTERN.

Huckleberry Pie.

Bake under crust first. Wash and pick huckleberries. Cook with very little water and sugar and thicken slightly with flour. Pour over crust and put upper crust on and wash over with milk and sugar. Bake until top crust is brown. MRS. S. ARONSON.

Plum Pie.

Select large plums. About 15 plums. Cut them in halves, remove the kernels and dip each half in flour. Line your pie tin with a rich paste and lay in the plums close together and sprinkle thickly with a whole cup of sugar. Sift powdered sugar on top.

MRS. ELLIS H. GROSS.

Rhubarb Pie.

Chop thin enough rhubarb to make a good pint. Then mix together 1½ cupfuls sugar, 2 tablespoonfuls flour, 2 beaten eggs and a slight grating of lemon peel. Stir with chopped rhubarb. Line pie plate with rich pie crust. Add rhubarb mixture. Cover with an upper crust and bake in a moderately quick oven at first and then reduce heat. MRS. J. S. COHEN.

Walnut Pie.

Line pie pan with rich puff paste, and fill with following mixture: 1-3 cupful butter and ¾ cupful sugar well creamed. Add yolks of 4 eggs, 2 tablespoonfuls brandy, 2 tablespoonfuls milk, ¾ cupful walnuts chopped very fine. Bake about ½ hour. Whites of eggs with sugar and vanilla for meringue on top of pie.

MRS. S. ARONSON.

Pineapple Pie.

One can grated pineapple, ½ cupful sugar, 1 cupful cream or rich milk, yolks of 3 eggs beaten, 2 tablespoonful of butter. Cook in double boiler and bake as lemon pie with one crust. Meringue with the whites of the eggs, and when cold add a layer of whipped cream and garnish with candied cherries and blanched almonds. Makes two pies.

MRS. W. ROSENBLATT.

Mince Meat.

Chop fine 3 pounds of best boiled meat. Scrape fine 1 pound of suet that will melt easily. Chop 4 pounds of best tart apples, 2 pounds of soft seeded raisins, cut in half, 2 pounds of cleaned currants, 1 pound of Corsican citron, 2 pounds of brown sugar, 1 even tablespoonful of salt, ½ teaspoonful of ground allspice and cloves, 2 teaspoonfuls of nutmeg, 3 teaspoonfuls of cinnamon, 1 quart of sherry or white wine, 1 quart of boiled cider. Boil all well together. When nearly cold add 1 pint of good brandy or whiskey. Mix all well together. This quantity will make 2 gallons. Fill in glass fruit jars.

MARIA WILZINSKI.



Mince Meat.

Requires no cooking. 1 cupful chopped meat, 3 cupfuls chopped apples, 1 cupful chopped raisins, 1 cupful currants, ½ cupful seedless raisins, ½ cupful butter or dripping, 2 cupfuls brown sugar, 1 cupful grape juice or coffee, 1 cupful boiling water or coffee, 1 teaspoonful cinnamon, ½ teaspoonful cloves. Let it stand in tightly covered jar 24 hours before using.

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Frozen Desserts

In heating milk for custards always use a double boiler. The rule for custards is 4 eggs to a quart of milk and a tablespoonful of sugar for each egg. Creams and custards that are to be frozen require an additional amount of sugar. When mixing eggs and hot milk stir in a small quantity slowly at first, so that the eggs may not curdle. A very moderate degree of heat must be employed for all sauces, creams and custards made of the yolks of eggs. Cream to be whipped should be put on ice some time before, as it whips more easily when very cold. Coffee ice cream should be thickened with corn starch. The flavoring for almond cream is made by pounding the kernels to a paste with rose water. For cocoanut cream use freshly grated cocoanut and add to cream, and sugar just before freezing. The milk should not be heated for pineapple, strawberry or raspberry cream. Berry flavors are best made by allowing berries to stand awhile well sprinkled with sugar, mashing and straining the juice. Canned berries may be used in the same way. Water ices are made from fruit juices mixed with water sweetened and frozen like ice cream. In making them, mix well before freezing or the sugar will sink to the bottom. It is best to make a syrup of sugar and water, and when cold add the fruit juice. Cream may be frozen without a patent freezer by using a tightly covered tin can and a wooden pail, scraping the sides and bottom of the can with a wooden spoon as the contents freeze. If cream does not whip readily, add a few drops of lemon juice. If cream is slightly sour, add a pinch of soda.

Tri-Color Frozen Pudding.

One pint cream whipped stiff and sweetened; divide in three parts. Flavor one with strawberry jam and add a couple of drops of Price's fruit coloring to make pink. Put chocolate in one part, and flavor the white or third part with vanilla. Wet pudding mold. Put in the chocolate cream, on top of which put a few dice shaped pieces of sponge cake, on each of which a drop of rum has been put, a few Maraschino cherries; then the vanilla cream with cake and cherries on top, and lastly the pink. Close mold and pack in ice three hours.

MRS. A. COBLENTZ.

Have you noticed the superiority of the taste of Independent Beer above all others?

Tea Frappe.

Four teaspoonfuls tea, 1 pint boiling water, 1 cup sugar, rind and juice of 3 oranges, juice of 2 lemons, 1 can pineapple chopped fine. Steep tea five minutes in boiling water; strain; boil sugar and water together and orange rind for five minutes. Strain. Add to the tea, add fruit and juice. Freeze like half melted snow.

MRS. W. ROSENBLATT.

Lemon Ice.

For 1 gallon take 5 eggs, 3 cupfuls sugar, 10 lemons, grated rind of 3 lemons, 4 cups water. Beat eggs until well creamed. Add sugar. Then add juice of lemons and rind and water. Freeze until stiff.

MRS. MANNIE COHEN.

Frozen Pudding.

One cupful sugar, 1 cupful water. Boil until it threads. Add to whites of 3 eggs beaten stiff. Fold in 1 pint of whipped cream. Flavor with crushed fruits. Pack in ice and let stand for a few hours.

MRS. I. MONHEIMER.

Frozen Peaches and Cream.

Whip 1 quart cream as stiff as possible. Take ripe peaches and mash until you have about 1 pint of pulp. Sweeten well with powdered sugar. Add to the cream, mixing well, but with as little beating as possible. Put in a freezer or in a covered mold and pack well within. If used at night it should be put to freeze at noon. After the first hour stir well, loosening all that has frozen and stuck to the sides, and repeat at end of second and third hours. Then leave until ready to serve.

MRS. JULIUS C. LANG.

Pineapple Mousse.

One teaspoonful granulated gelatine, ¼ cupful cold water, 1 cupful pineapple syrup, 2 tablespoons of pulp, 1 cupful sugar, 1 quart of cream. Heat 1 can grated pineapple; drain. To 1 cupful syrup add gelatine soaked in cold water, lemon juice and sugar. Strain and cool. As mixture thickens, fold in whip from cream. Mould, pack in ice and salt and let stand 4 hours.

RENA HERMAN.

Mousse.

One quart cream, 1 pound white sugar, the whites of 6 eggs. Flavor with vanilla or wine. Whip the cream and sugar till all the cream is a stiff mass. Then beat the whites very stiff and add to it flavor to taste. This makes 3 quarts. Pack in freezer and let stand from two to four hours. In warm weather two hours will be sufficient. Allow 2 pounds salt to 6 pounds of ice. Do not churn.

MRS. I. E. MOSES.



Rum Pudding.

Beat yolks 2 eggs with ½ cupful sugar until light; then add stiffly beaten whites. Flavor with 1 tablespoonful rum. Whip 1 pint cream very stiff; stir into beaten eggs. Line a melon mold with lady fingers, split in half. Then put a layer of whipped cream over. Chop ½ pound marron glace fine and sprinkle some over cream. Put another layer of lady fingers, cream and marrons, and so on until mold is filled. Close tightly and pack in rock salt and ice from three to four hours. If desired, whipped cream, flavored with a little rum, can be put around pudding when it is served.

MRS. S. A. ROSENFELD.

Cold Pudding.

Mix ½ pound of stale macaroons grated, ¼ cupful sugar, add 1 pint stiffly beaten cream, stirring lightly. Flavor with Maraschino cherries and liquid. Pack in ice and salt. Freeze 4 hours.

MRS. W. ROSENBLATT.

Roman Sherbet.

Juice of 3 lemons and 2 oranges, 2 pints water boiled with 1 cup sugar for a few minutes; 1-3 of a package gelatine dissolved in cold water and added to the boiling water, whites of 2 eggs well beaten, 1 cup of strong green tea, small glass of rum, and if desired a large glass of champagne. Freeze several hours. MRS. S. ARONSON.

Sherbet Adele.

Three pints of water, 3 cupfuls of granulated sugar, a little orange and lemon peel. Boil to gether ten minutes, strain and set aside to cool. When cold add juice of 8 oranges, 3 lemons, 1 pint of claret and 1 teaspoonful of Eau de Fleurs d'Orange, the beaten whites of two eggs. Put in freezer and freeze.

MRS. L. A. MORGANSTERN, New York City.

Tortoni Frozen Pudding.

Six eggs, 1 cupful powdered sugar, ½ cupful grated macaroons, 1 pint cream, 1 dessertspoonful vanilla. With the yolks beat sugar, add macaroons, add beaten cream, whites beaten stiff. Mix all together lightly and add vanilla. Pack in salt and ice for two hours.

MRS. E. MORGANSTERN

Frozen Maple Cream.

One cup maple syrup and the yolks of 4 eggs boiled in a double boiler for 10 or 15 minutes. Take off and cool. Beat up 1 pint cream and add the well beaten whites of the eggs. Then add the boiled custard. Place in a pudding form, which has to be packed in ice and salt for five or six hours MRS. A. COBLENTZ.

Coffee Frappe.

Four cupfuls freshly made coffee, scant cupful sugar. Add to hot coffee 1 cupful cream. Strain coffee and freeze soft. Put 1 teaspoonful whipped cream on top of each glass when serving.

MRS. W. ROSENBLATT.

For quick service, elegant rooms and the best cafe, stop at the Butler Hotel while in Seattle.

Coffee Frappe.

One cup of black strong coffee; boil with 1 cupful sugar. Then add yolks of 3 eggs or more if necessary until thick. Let cool. Have ready 1 pint of heavy cream. Beat to charlotte russe. Add 15 cents worth burnt almonds rolled fine. Then mix with above and pack in a bucket with ice and rock salt for three hours.

MRS. A. E. WILZIN.

Frozen Chocolate Pudding.

One quart milk, yolks of 6 eggs, piece of chocolate the size of an egg melted, ½ dozen macaroons and ½ cupful raisins soaked in sherry. Sweeten to taste. Put milk in double boiler, and when nearly boiling add the yolks and stir until thick. Then break in the macaroons, add raisins and wine. Place all in mold and pack with ice. Whipped cream can be served with it. LOTTIE LEWIS, Pocatello.

Frozen Chocolate.

Half pound chocolate dissolved in 1 cupful of milk and a little vanilla, and ½ cupful sugar. When all is melted, add the well beaten yolks of 5 eggs, and beat this mixture into 1 quart whipped cream. Pack in mold and let stand three or four hours.

MRS. MITCHELL HARRIS, Olympia.

Blum's Frozen Pudding.

Beat 1 quart charlotte russe cream stiff. Flavor with vanilla. Add 1 large cup each of grated walnuts, pecans and almonds. Sweeten to taste. Put into pudding mold and pack well in ice. Serve with chocolate sauce poured over it. MRS. LEO SCHWABACHER.

Apple Sherbet.

Boil the apples, pared and cored in sufficient water to float them, until they are reduced to a fine pulp. Strain them, and to half a pint of water add half pound of sugar, the juice of a lemon, and if necessary a little water. When cold freeze as ice cream.

MRS. A. L. BARMON.

Plumbaire.

Make rich custard. When cold flavor with wine. Put this in freezer and when half frozen add chopped citron, brandied fruits, blanched almonds, macaroons crumbled and marrons.

MRS. GUSTAVE BROWN.

Nesselrode Pudding.

Two dozen chestnuts, ½ pound sugar, ½ pint cream, ½ glass Maraschino, 1 ounce each candied fruit, raisins, citron, 3 eggs, 8 grated macaroons. Mix and freeze. MRS. GUSTAVE BROWN.



Frozen Plum Pudding.

Make a rich chocolate custard. Add to it ½ cupful seedless raisins chopped, ½ cupful currants, ½ cupful chopped walnuts, ¼ cupful citron cut fine, ¼ cupful candied cherries cut fine, some candied orange peel cut into bits, all this fruit previously soaked two hours in sherry wine. Add also 1 glass brandy, little cinnamon and vanilla. Freeze and serve with whipped cream flavored with rum.

MRS. S. ARONSON.

Frozen Pudding.

One pint whipping cream. Add beaten whites of 3 eggs, powdered sugar to taste, vanilla. Put some macaroons in oven to get crisp; pound and add also some nuts, candied cherries and pineapple cut in pieces. Freeze in baking powder cans three hours. Put cloth on top of cans. Set cans in large pan and pack with rock salt and ice.

MRS. A. E. WILZIN.

Frozen Nut Pudding.

One cup of chopped walnuts or hazel nuts, 1 pint of table cream, ½ cup of sugar. Boil ¼ cupful of water with the sugar until it thickens somewhat. Add the yolks of 4 eggs to the sugar gradually, then the beaten whites, vanilla extract, nuts and cream. Place in 1 pound baking powder cans, close tight, pack in chopped ice and coarse salt for 3½ hours.

MRS. M WILZINSKI.



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Candies

Chocolate Caramels.

One and a half cups grated chocolate, 4 cups brown sugar, 1½ cups of cold water, piece of butter size of egg, tablespoon very sharp vinegar; if liked, flavor with two teaspoons vanilla just before removing from fire. Do not stir, but shake pan very gently while cooking. Boil on top of stove over a brisk fire until it becomes brittle when tried in water. Pour into a well buttered and floured pan and check off into squares while soft. ELSIE BARMON.

Chocolate Fudge.

Take 2 cups white sugar, 1 cup milk, piece of butter size of an egg, 4 tablespoons chocolate, and cook till it makes a soft ball in water. Remove from stove and add 1 cup chopped walnuts and a pinch of salt. Beat till stiff and pour on buttered platter. JULIET ARONSON.

Walnut Cream Candy.

Boil 2 cups powdered sugar mixed with half cup water and half cup milk until a thick syrup. Pour in a dish and when cool stir until thick. Then add vanilla extract. Roll in little balls and on them place half walnut.

Fudge Nougat.

Boil 2 cups granulated sugar, 1 cup milk, butter size of a walnut and pinch of salt until they form a soft ball in cold water. Add juice of half an orange. Take from stove and beat few minutes. Then add 1 cup chopped figs, raisins and nuts. Pour into buttered pan, and when cool cut into squares. MRS. S. ARONSON.

Double Fudge.

Boil 2 cups granulated sugar, ½ cup milk, 2 squares chocolate, 1 teaspoon butter until it forms a soft ball when dropped into cold water. Beat until cold and pour into buttered pan. Then boil 2 cups brown sugar, 1 cup milk until it will form a soft ball when dropped into cold water; add 1 teaspoon butter, 1 cup nut meat, chopped fine, half teaspoon vanilla; beat until creamy and turn over other fudge. When cool mark into squares. JULIET ARONSON.

Marshmallow Fudge.

Cook 3 cups brown sugar, 1 cup cream and a pinch of salt until it forms a soft ball in cold water. Stir constantly while cooking. Add a lump of butter and a little vanilla extract before removing from the fire. Beat until cold and add 1 cup chopped nuts. Pour on buttered dish upon which marshmallows cut into halves have been spread. When cold mark into squares. MRS. S. ARONSON.

Albert Hansen's Jewelry Store, at the corner of First and Cherry, is perhaps the finest on the coast. Visit it without fail.

Marshmallow Fudge.

Three cups of white sugar, 1 full cup of milk. Let this boil 10 minutes and add a lump of butter and two tablespoons of chocolate. When this makes a soft ball in water, pour the mixture over a buttered platter on which small pieces of marshmallows have been spread. Cut in squares when cool. JULIET ARONSON.

Marshmallows.

Soak 1 box Knox's Gelatine in 12 tablespoons water; boil 4 cups sugar and 1 cup water until it threads; do not stir while boiling. Pour slowly into gelatine. Do not scrape pan. Beat 20 minutes, first with flat wire egg beater, then with cake spoon. Dust pans with corn starch and powdered sugar and pour in candy. Cool two hours; cut in squares and roll in powdered sugar. Flavor as desired. ELSIE BARMON.

Orange Pinoche.

Three cups light brown sugar, butter size of egg, 1 cup milk. When it comes to a boil add the juice of one orange and boil until it candies. Remove from fire and beat until almost cold; then add cup of chopped nuts and grated rind of the orange. Cut in squares. CARRIE KOCH.

Pinoche.

Three cups brown sugar, butter size of walnut, 1 cup milk. Let boil until it forms ball in cold water. Add a little vanilla and cup of chopped nuts. Beat until cold. CARRIE KOCH.

Peanut Candy.

Dissolve 2 pounds sugar and 1 saltspoon cream tartar in 1 cup cold water; put in saucepan and boil until brittle, adding about half ounce butter. Shell peanuts, rub off the skin and cover a greased pan thickly with them and pour candy over and leave until cold. Break into pieces. MRS. S. ARONSON.

Peanut Brittle.

Chop peanuts; put sugar in frying pan and heat until it becomes a thin, light brown syrup, stirring constantly. Stir peanuts in quickly; flavor. Pour in greased plates. ELSIE BARMON.

Velvet Molasses Candy.

One cup molasses, 3 cups sugar, 1 cup boiling water, 3 teaspoons vinegar, half teaspoon cream of tartar, one-third cup butter melted, one-quarter teaspoon soda, 1 teaspoon vanilla. Put first four ingredients in kettle and place over a slow fire. When boiling add cream of tartar. Boil until mixture becomes brittle when tried in cold water. Stir constantly during last part of cooking. When nearly done add butter and soda. Pour into a buttered pan and pull. When pulling add flavoring. RENA HERMAN.



Cake

Use only the best ingredients for cake, and have all the materials ready before beginning to mix them. Measure and sift the flour and baking powder or soda, then sift again, weigh the butter, and put the exact quantity of milk or cream convenient to the mixing bowl; weigh or measure the sugar, line the baking tins with buttered paper, and see that the oven is being properly heated. Raisins must be seeded, currants looked over, washed well, dried and floured, and citron cut into small pieces and floured. Butter and sugar are to be well creamed first, beaten yolks of eggs stirred in and all beaten; then add milk, flour with baking powder and lastly whites of eggs beaten to a froth. Stir in whites as lightly as possible; add flavoring; put immediately into baking pans and bake at once. Fruit floured is added last. Spices should be mixed with the flour to be evenly distributed. Cakes baked in loaves require a moderate oven for the first 15 or 20 minutes, after which the heat may be increased. Layer cakes require a brisk oven. Cheese cakes require a hot oven. Ice the cake as soon as it is taken from the oven, using a thin broad-bladed knife, which dip frequently into cold water. When sour milk is used in a cake, always use soda, never baking powder. If soda and sour milk are called for, sweet milk and baking powder may be substituted by using 2½ teaspoons of baking powder to a quart of flour. Avoid stirring the cake after sugar and butter are creamed, but beat from the bottom up and over. To test a cake when baking, insert a broom straw, if not sticky the cake is done. Do not open the oven door often. A dish of water in oven will prevent scorching. Another way is to lay a thin sheet of tin at the bottom of the oven and a piece of buttered brown paper on top of cake. Don't put cake into cake box until perfectly cold. In making icing, all the ingredients should be very cold. Always put a pinch of salt into the whites of eggs before beating.

Time table for baking cakes: Sponge cake, ¾ of an hour; pound cake, 1 hour; Fruit cake, 3 or 4 hours; cookies, from 10 to 15 minutes; cup cakes, 30 to 40 minutes; layer cakes, 15 to 20 minutes.

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Angel Cake.

Eleven whites of eggs; sprinkle over them a level teaspoonful of cream of tartar and beat until stiff; then add gradually 1½ cups of fine granulated sugar, 1 teaspoonful of vanilla, and fold in lightly 1 cup of flour which has been sifted five times. Turn in an ungreased pan and bake in a moderate oven for about forty minutes.

MRS. J. S. COHEN.

Bund Kuchen.

Two eggs beaten for 10 minutes with 2 cups sugar, 2½ tablespoonfuls melted butter, 1 cup milk, 3 cups flour, 1½ teaspoonfuls baking powder, handful small raisins, 1 teaspoonful vanilla; bake 1 hour.

MRS. E. MORGENSTERN.

A.-Y.-P. Cake.

Good slice butter creamed with 1½ cups sugar; 3 yolks eggs; Scald 2 tablespoons milk, put in 2 tablespoons sugar and ½ tablespoons chocolate; mix with above. Add 1½ cups flour sifted 3 times, and 1 cup milk, 2 teaspoons baking powder, beaten whites and vanilla. Bake in 2 sheet tins.

Frosting.—2 cups sugar, ¾ cup milk, 1 tablespoon butter; boil until it threads, then beat and spread between layers and top.

MRS. A. E. WILZIN.

Blackberry Cake.

One-half cup butter creamed with 1 cup sugar, 4 eggs; take two whites out for icing; four tablespoons sour milk, with 1 teaspoon soda, or 4 tablespoons sweet milk, with 1 teaspoon baking powder, 1½ cups flour, 1 cup blackberry jam and the stiffly beaten whites last; flavoring. Bake in two long pans and put icing between and on top.

MRS. SAM BROWN.

Almond Cake.

One-half pound sugar, ½ pound butter, ½ pound of almonds, ½ pound flour, yolks of 2 eggs. Melt butter, add sugar, yolks; blanche and chop almonds, add flour. This is a stiff dough. Bake in 5 layers on paper spread on the back of the tin for fifteen minutes in a slow oven. Put jelly and custard between the layers, using the beaten whites for frosting.

MRS. F. ROTHCHILD, Portland.

Almond Cake.

One scant cup butter, 1 cup sugar, ¾ cup almonds (blanched) and chopped before measuring), whites of 5 eggs well beaten, 1½ cups flour, ½ teaspoon baking powder. Bake in a sheet so it will be about two inches thick when done. Bake slowly. Ice with the usual icing and add to it before spreading about ¼ cup almonds prepared the same as for the cake.

MRS. M. PRAGER.



Cream Almond Cake.

The yolks of 6 eggs beaten very light with 1 cup sugar (½ granulated and half confectioners'); then add ½ eggshell of water and flavor with essence of coffee; 1 cup flour sifted twice and 1 teaspoon baking powder. Last of all, fold in the beaten whites of the eggs. Bake in 2 layers.

Filling.—Heat ½ pint cream, add sugar and vanilla to taste; then add 2 eggs beaten (before the cream boils), then stir occasionally until thick. Strew grated almonds over this filling. Usually make a plain icing for the top.

Black Coffee Cake.

Two cups light brown sugar, ½ cup molasses, 6 eggs, ¾ cup melted butter, 1 cup strong black coffee, 1 teaspoon ginger, 1 of allspice, 1 of cloves, 1 of cinnamon, 2 teaspoons grated chocolate, a pinch of salt, ½ cup chopped walnuts, 1 cup seedless raisins, 1 of currants, 4 generous cups sifted flour and add the last thing, 1 teaspoon soda dissolved in a little milk. Butter and flour pan and bake in slow oven nearly 1 hour. Dredge fruit with flour, so it doesn't stick together. MRS. MITCHELL HARRIS, Olympia.

Almond Pound Cake.

Mix together 1 pound butter and the same of sugar; beat separately until perfectly light 1 dozen eggs and stir alternately into the sugar and butter with 1 pound of sifted flour; add two nutmegs, grated, 2 tablespoons cinnamon, 2 wine glasses wine, the same of brandy, the same of rosewater; beat well and add 1 pound raisins, picked and stoned, rolled in flour; cut 1 pound citron not too fine, and lastly 1 pound blanched almonds cut down in four; beat hard and pour in a buttered pan and bake for 3 or 4 hours.

MRS. I. E. MOSES.

Date Torte.

Three eggs beaten lightly with 1 cup sugar. (Do not separate eggs.) Add juice and rind of ½ lemon, a little grated chocolate, 1 tablespoon flour, 1 teaspoon baking powder, 1 cup dates cut fine, 1 cup English walnuts chopped (dredge nuts and dates), 1 teaspoon vanilla. Bake 50 minutes in a well buttered pan. Serve with sweet whipped cream. MRS. MAURICE L. GRUNBAUM.

French Coffee Cake.

Scald 1 cup milk; when lukewarm add 1 yeast cake and dissolve; add 4 eggs, two-thirds cup butter, ½ cup sugar, 4½ cups flour, and if liked, the grated rind of a lemon. Beat well for 10 minutes. Let rise six hours. Place in ice-chest over night to prevent further rising. In the morning roll out ¼ inch thick (on a floured board), spread with creamed butter, fold in three layers; cut off pieces and form in any desired shape, and place in pans and let rise until light. Bake quickly, about 20 minutes, in moderate oven. Can be spread with icing or powdered sugar. MRS. N. DEGGINGER.

The clear type, printing and compiling of this book helped the success of it. See the Merchants' Printing Company, Times Building. Main 4134 Ind. 655.

Coffee Cake.

Six cups sifted flour, dissolve 1 yeast cake in lukewarm water. Make hole in flour, pour yeast in and cover over; put in 3 eggs, 1 cup sugar and little essence of lemon and ½ cup of butter; mix well with milk, enough for a stiff dough. Leave over night. Next morning butter your pans, spread your dough over the pan, mix the leavings in pot with sugar, a little flour and a trifle butter, and make streisel.

MRS. POLITZ, Sacramento.

Walnut White Cake.

One-half cup butter, 1½ cups sugar; cream well, then add ½ cup milk, 2 cups flour, 2 teaspoons baking powder, whites of 5 eggs, stiffly beaten. Bake in 2 layers in a quick oven.

Filling.—½ cup sugar, good piece butter, cream together, then add yolk of 1 egg, ¼ cup of flour; add this to 1 cup boiling milk, ½ pound English walnuts rolled, and cook until thick; beat until cool, then spread between layers.

Icing.—1 cup sugar, ½ cup water, 1 teaspoon vinegar; boil until stringy, then add slowly to white of 1 egg stiffly beaten.

MRS. GEO. W. KIRSKE.

Filled Coffee Cake.

One and one-half cups sugar, 1 teaspoon butter, 3 eggs, pinch salt, 1 teaspoon vanilla, 1 cup milk, 3 cups flour, 3 teaspoons baking powder. Cream butter and sugar, then add the well beaten eggs and rest of the ingredients.

Filling.—Mix together 1½ cups brown sugar, 1 teaspoon butter, 1 tablespoon flour, 1 teaspoon cinnamon, 1½ cups chopped nuts, Corsican citron, orange marmalade and raisins; spread the batter in a well greased spring form, pieces of butter all over, then some of the filling; then the rest of the batter, more dabs of butter; then the remainder of the filling. Bake about 25 minutes in a moderate oven.

MRS. M. WILZINSKI.

Hazelnut Cake.

Yolks 9 eggs beaten with 1½ cups sugar until thick; add juice and rind of 1 lemon, spices to taste, 2 large cups grated hazelnuts; beaten whites last. Bake ¾ hour. MRS. A. DINKELSPIEL.

Nut Cake.

One cup butter, 2½ cups powdered sugar, 5 eggs beaten separately and the chopped meat of 1 pound of walnuts. After stirring butter and sugar lightly, add yolks, then nuts; also ½ cup citron chopped fine; juice and rind of 1 orange, rind of 1 lemon, 1 cup milk, two teaspoons baking powder and 3½ cups of sifted flour. Bake 1 hour. MRS. J. S. COHEN.



Coffee Cake.

One cup sugar, butter size of an egg, yolks of 3 eggs, 1 cup milk, 2½ cups flour, 3 teaspoons baking powder, whites of eggs beaten, vanilla. For top of cake: ½ cup flour, ½ cup sugar, small piece butter, little cinnamon, 5 cents walnuts or almonds, chopped. Melt this all in the oven, and sprinkle over top of cake before baking.

MRS. J. GOLDSMITH.

Ten-Minute Coffee Cake.

One cup sugar, 2 eggs and cup flour, 1 teaspoon baking powder, 1 cup milk, 1 tablespoon butter, vanilla and pinch salt. Mix all well. Grease pan and let mixture run in. Then sprinkle top with sugar, cinnamon and some chopped peanuts, and bake in moderate oven.

CARRIE KOCH.

Nut Tart.

(Frost this with plain icing.)

Grate 1 package of Zwiebach, chop 1 cup walnuts, add 1 teaspoon each cinnamon, cloves and allspice, 2 teaspoons baking powder, grated rind of 1 lemon; mix all together well; 10 eggs, yolks beaten, with 2 cups powdered sugar; beaten whites added last.

MRS. MAX SCHUBACH.

Mandel Torte.

Eight eggs, beat yolks and whites separately; 1 cup sugar, 1 cup whole almonds grated, 4 tablespoons Matzo flour, juice and skin (grated) of orange. Beat yolks and sugar ¾ hour. Add other ingredients. Then add whites beaten ¾ hour. Bake in spring form 1 hour.

MRS. WM. A. LEWIS.

Walnut Cake.

Eight yolks beaten lightly, 8 tablespoons granulated sugar, 8 coffee beans ground, ½ teaspoon vanilla, and a little juice of lemon, ½ pound nuts grated (leave about ½ cup for filling). Last of all, the whites of egg beaten, then added. Bake in two layers.

Filling.

Three yolks beaten lightly, 2 tablespoons granulated sugar, ¼ cup cream, 1 teaspoon cornstarch mixed together with the eggs; then put in double boiler and boiled until thick, when cooled add vanilla and the rest of the nuts, and add between layers.

MRS. E. MICHAEL, Spokane.

"Matzo Cake"—No. 1.

Eight eggs, yolks well beaten, with 1 cup sugar, ¾ cup matzo flour (or crackers), rind of 1 lemon, ¾ cup almonds, 1 teaspoon yeast powder; whites added last. Bake 30 minutes.

MRS. A. KAUFMAN.

Matzo Cake—No. 2.

Yolks 9 eggs, beaten with two cups sugar very light, ¾ cup matzo meal sifted very fine, juice and rind 1 lemon and 1 orange, 4 sticks chocolate, 1 cup almonds ground, 1 glass white wine and the stiffly beaten whites last.

MRS. SAM BROWN.

The best hotel on the Pacific Coast is in Seattle. HOTEL BUTLER

Nut Cake.

Nine eggs, ½ pound bar sugar, 1 lb of ground walnuts, to be measured before shells are removed. Beat the yolks and sugar until very thick, then gradually add the nuts, then the whites, beaten very stiff. Last, 2 tablespoons matzo meal, the sugar and meal sifted twice. Bake slowly. Ice top of cake and decorate with nuts.

MRS. A. E. WILZIN.

Walnut Torte.

Three-quarter pounds ground walnuts (shelled), 8 eggs, 1½ cups sugar, 1 teaspoon vanilla, 1 teaspoon baking powder. Cream yolks of eggs and sugar; add walnuts, into which baking powder has been mixed; lastly add whites of eggs beaten stiff, and vanilla. Bake in loaf in a medium oven for 45 minutes. Serve with whipped cream. The above can be made substituting almonds for walnuts. Note the absence of flour. MRS. JACOB R. HILLER.

Dobach Torte.

(Twelve layer cake.)

Cream yolks of six eggs with ½ pound powdered sugar; add 1½ heaping wooden spoons sifted flour; then add beaten whites of 6 eggs lightly and carefully into the mixture. Butter pie plates on wrong side (under side) and sprinkle with flour lightly over the butter and spread the mixture very thin. This amount of dough is for 1 cake of 12 layers.

Filling.—Cream ½ pound of sweet butter and put on ice immediately; take ½ pound sweet chocolate and break it into a cup of strong liquid coffee; add 4 cooking spoons granulated sugar and let it boil until you pull it almost like candy; remove from fire and stir chocolate until quite cold. When cold, add the chocolate mixture to the creamed butter. This filling is spread thin between the layers, spreading the icing thicker on top and sides of the cake. This is very fine, but care must be taken in baking and removing layers, as layers are thin as wafers. MRS. MICHAEL, Spokane.

Linze Torte.

One-quarter pound butter, ¼ pound sugar, ¾ pound flour mixed with ½ teaspoon yeast powder, 1 egg, 3 or 4 tablespoons cream, 4 tablespoons grated chocolate, 4 tablespoons blanched almonds chopped (or walnuts), ½ teaspoon cinnamon, ½ teaspoon allspice, and the grated rind of a lemon, pinch of salt. Beat butter to a cream, then add sugar, egg, chocolate, almonds (or walnuts), spices, cream and lastly flour. Roll about ½ inch thick, line a couple of pans with the paste, on which spread any kind of jam, and from the remainder of the paste cut narrow strips of which to form a netting over the jam. Bake in a moderate oven for about ½ hour. While still warm, cut into small squares. MRS. S. SICHEL, Portland.



Brot Torte—No. 1.

Nine tablespoons granulated sugar, 10 eggs; mix yolks with sugar, add 6 ounces ground almonds, 6 ounces ground citron, 3 tablespoons cracker meal, 1 lemon grated and juice, 1 apple grated, all kinds spices, vanilla; beat whites separately, put in last. Bake for 1 hour. MRS. E. L. ALLENBERG.

Brot Torte—No. 2.

One cup stale rye bread crumbs, ½ cup grated almonds, piece Corsican citron cut fine, 8 eggs, 2 cups fine granulated sugar, 1 teaspoon cinnamon, ½ teaspoon allspice, 1 wineglass brandy. Beat the yolks of eggs about 20 minutes; put in the balance of ingredients separately and gradually. Last, the beaten stiff whites of the eggs, in which put a good pinch of salt before beating. Bake in a moderate oven. MARIA WILZINSKI.

Brot Torte—No. 3.

Eight eggs, separate the yolks; 1¾ cups sugar, 1 cup grated black bread, 1 stick chocolate, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 teaspoon cloves, 1 teaspoon baking powder, 1 cup milk, ½ pound almonds grated. Beat the yolks and sugar 20 minutes. Beat whites to a froth and add last. MRS. A. E. WILZIN.

Quick Coffee Cake.

One-half cup butter, ½ cup sugar, 2 eggs, ¾ cup milk, 2 teaspoons baking powder, 2 cups flour; flavor to taste.

M. T. CARO, San Francisco.

Orange Torte.

One cup almonds, not blanched but chopped fine; 1 cup bread crumbs (stale), juice 2 oranges and rind of 1, 8 eggs beaten separately, beat yolks with 1 cup sugar. Soak bread crumbs in orange juice, mix rind with almonds, then put with eggs and sugar and beaten whites. Bake in 3 layers, about 15 minutes.

For Top.—2 tablespoons granulated sugar and juice ½ orange cooked to syrup. Pour over cake a little while before serving.

MRS. A. E. WILZIN.

Orange Cake.

One and one-half cups granulated sugar, 5 yolks, whites beaten to snow; 1 grated orange, ½ cup cold water, 2 cups flour, 2 teaspoons baking powder. To mix, beat yolks to froth, add sugar, grated orange and water, then add alternately the beaten whites and flour (sifted with baking powder). Bake 1 hour in very slow oven; when cold cut through cake and fill.

Filling.—Juice I lemon, juice 1 orange, 1 egg, sugar to taste; boil until thick. For the icing use 1½ cups powdered sugar, mix with hot water; boil until syrup and ice cake.

MRS. S. BAUM, Portland.

The recipes in this book are easily read because of their splendid arrangement. See The Merchants' Printing Company, Times Building. Main 4134, Ind. 655.

Uneeda Biscuit Cake.

Six eggs beaten separately, 7 Uneedas rolled fine and sifted, 1½ cups powdered sugar well sifted, 2 squares sweet chocolate grated, 1 teaspoon cinnamon, 1 of allspice, ½ cup chopped almonds. Bake ¾ hour in moderate oven. CARRIE KOCH.

Caramel Cake.

Dissolve 4 cookspoons chocolate in 4 cookspoons boiling water and let stand till cool. ½ cup butter creamed with 1½ cups sugar; beat yolks 4 eggs and add to chocolate; ½ cup milk, 1¾ cups flour, 2 teaspoons baking powder, vanilla; add beaten whites last.

Icing.—2 cups brown sugar, 2 tablespoons butter, 7 tablespoons milk. Boil the above together till thick and then beat till creamy.

MRS. J. V. GRUNBAUM.

Caramel Cake or Burnt Cake.

Caramel Syrup.—Put half cup sugar into a granite pan and stir over fire until sugar melts and throws off an intense smoke. It must really burn. Have ready ½ cup boiling water; remove pan from fire, throw in water and stir rapidly. Then allow it to boil until it is as thick as syrup. Bottle and put away for use. This is enough for three cakes.

For the Cake.—Beat ½ cup butter and 1½ cups sugar to a cream; add yolks of three eggs and 1 cup water. Then stir in gradually 2 cups flour and beat 3 minutes. Add 3 teaspoons caramel syrup and 1 teaspoon vanilla and another ½ cup flour. Beat again and stir in carefully 2 teaspoons baking powder and well beaten whites of 3 eggs. Bake in layers in a moderate oven.

Filling.—Make boiled icing and when cool beat in 2 teaspoons caramel syrup and 1 teaspoon vanilla and 1 cup chopped nuts.

GOLDIE LEWIS.

Cocoanut Cake.

Cream 1 cup sugar and ½ cup butter; add ¾ cup milk. Beat yolks 3 eggs, add to mixture; 2½ cups flour and 2 teaspoons baking powder. Then the beaten whites and 1 cup grated or dessicated cocoanut. White icing with little cocoanut and almond extract.

MRS. S. ARONSON.

Apple Cake Without Eggs.

One cup sugar and ½ cup butter, 1 cup each of raisins and chopped walnuts, 1 cup sour apple sauce, 1 2/3 cups flour, 1 teaspoon baking soda dissolved in a little hot water; ½ teaspoon each of cinnamon, ginger and cloves, pinch of salt.

MRS. H. ELSTER.



Hot Apple Cake.

One pint flour, 1 teaspoon salt, 2 teaspoons baking powder, 2 tablespoons sugar, ½ cup milk, 1 egg, 2 tablespoons butter, 3 apples. Sift well together the flour salt, sugar and baking powder; work in butter with finger tips; add 2 apples cut in dice, add beaten egg and milk to mix a little softer than biscuit. Spread in shallow pan, lay slices of apple over top, sprinkle with sugar and bake in hot oven. MRS. L. NATHAN.

Danish Apple Cake.

One cup flour, 1-3 cup butter, ½ cup brown sugar, 1 egg and a pinch of salt. After they are well blended, mold on a board and cut in 3 parts and roll each part to fill a pie plate. Bake 3 cakes in a slow oven to a light brown. Cook a few apples—4 or 5—as for apple sauce, with a little sugar. When this is cool add a little cinnamon, and spread between the layers. Cover the top of the cake with the following cream, letting it run over the sides until the cake is entirely covered: Boil 1½ cups milk, dissolve tablespoon of cornstarch in a little cold milk; add 1 beaten egg, ½ cup sugar and lemon extract to taste. Stir this into the boiling milk and pour over cake while warm. Make 24 hours before using.

GERTRUDE JOSEPH.

Dutch Apple Cake.

One pint flour (sifted), ½ teaspoon salt, 1 teaspoon cream of tartar, ¼ cup butter (mix through above ingredients), 2 tablespoons sugar; mix to dough with 1 scant cup milk, to which has been added 1 well-beaten egg. When well blended add ½ teaspoon baking soda dissolved in 1 tablespoon boiling water. Mix thoroughly and spread on shallow pan to thickness of ½ inch. Core and pare some apples cut into one-eighths. Cover the dough well with the apples and sprinkle over the top with sugar and grated nutmegs. Bake ½ hour. Serve hot with cream. MRS. L. M. STERN.

Marshmallow Cake.

One cup sugar, ½ cup butter, cream well; 2 eggs, 2 cups flour, 1 teaspoon baking powder, ½ cup milk, 1 teaspoon vanilla; mix all together thoroughly and bake in layers.

Filling.—1 cup sugar and a little water; boil until stringy, then add 10 cents white or pink marshmallows; let dissolve in boiling syrup and spread between layers. MRS. E. MORGENSTERN.

Charlotte Russe Cake.

Bake two sponge layers of 1 cup sugar, 6 eggs, 1 cup flour, rind and juice 1 lemon, and fill with following: Whip 1 quart cream and add 1 pound grated hazel or walnuts. Flavor with a trifle vanilla and sweeten to taste. MRS. A. DINKELSPIEL.

Chocolate Tarts.

Yolks of 4 eggs, beaten with 1 cup sugar; ½ teaspoon allspice and cinnamon, and ½ cup flour. Lastly, the well-beaten whites and 1½ teaspoons baking powder. Add ½ cup assorted nuts and same of citron. Bake in a moderate oven. MRS. I. ROSENTHAL.

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Ginger Cake.

One cup New Orleans molasses, 1 cup brown sugar, pinch salt, 2 eggs, ½ cup melted butter, pinch cinnamon, 1 even tablespoon ginger, ½ cup of cold water, in which put scant ½ teaspoon of baking soda, 2 cups flour. Bake in moderate oven.

MRS. M. WILZINSKI.

Maraschino Pain Gateau.

Make 2 sponge cake layers.

Filling.—Maraschino juice or other liquor juice, juice of 4 lemons, sugar to taste; pour this over layers. Put over strawberries or preserves, then layer of almond paste.

Almond Paste.—1½ pounds ground almonds, ¼ pound powdered sugar, juice 2 lemons, little liquor, 1 whole beaten egg, boil all together.

MRS. GUSTAVE BROWN.

Apricot Cream Cake.

Line a cake pan with dough; have some apricots cut in half. Put them on and sugar. Make a custard of 5 or 6 eggs, ¾ cup sugar, 1 tablespoon flour, some juice of fruit, 1 cup sour milk. Add the beaten whites last. Pour over cake and bake slowly for 1 hour.

MRS. F. ROTHCHILD, Portland.

Spiced Cream Layer Cake.

Rub to a cream 2 tablespoons butter with 1½ cups pulverized sugar. Add the yolks of 3 eggs, stirring in one at a time; 1 cup milk, 2 cups flour, 2 teaspoons baking powder, add 2 tablespoons grated chocolate, 1 teaspoon cinnamon, 1 of allspice and cloves and ½ teaspoon mace. Bake in 2 layers and put whipped cream between and on top.

Cheese Cake.

For crust use either kuchen dough or pie crust.

Filling.—1 pound cottage cheese, work until smooth; flavor with a few drops of vanilla and lemon. A little flour, 3 eggs and ½ cup sweet cream; sweeten with powdered sugar to suit taste.

MRS. J. S. COHEN.

Scotch Cake.

One-quarter pound best butter, 1 pound dark brown sugar, ½ teacup dark molasses, 1 teaspoon ground cloves, 1 lb flour. Mix butter and sugar in pan, putting in cloves at the same time; beat thoroughly and soften with molasses; then add 1 pint sifted flour. After mixing in flour, empty on marble and work as pastry, using the remaining flour. Roll thin and fill the bottom of a shallow pan. Bake in a quick oven and cut in squares while hot.

MRS. I. E. MOSES.



Cheese Cake.

One pint cheese, ½ pint rich cream, 1 heaping tablespoon flour, 6 eggs, 1 cup sugar. Stir cheese and cream together until it looks like a mass of cream. Sift flour into it; take sugar and yolks and beat light. Put all together, flavor with vanilla or the grated rind of ½ a lemon. Lastly, beat the whites of the eggs very stiff and mix with the other very lightly. Have your spring-form all ready lined with a nice pie crust, and then pour the whole into it Sprinkle a little powdered sugar on top and bake in a medium oven ¾ of an hour. MRS. CHAS. ROSENFELD.

Fudge Cake.

Cream together 1 cup sugar and two-thirds cup butter; add 1 cup milk. Stir in lightly 2½ cups flour, into which 1 heaping teaspoon baking powder has been sifted. Add ¼ cup melted chocolate and ½ cup walnuts and lastly, 3 eggs, beaten separately.

For fudge frosting, use 1½ tablespoons butter, ½ cup unsweetened cocoa, 1¾ cups granulated sugar, few grains salt, ¼ cup milk. Boil 8 minutes. Remove from fire and beat until creamy. Add little vanilla and pour over cake about ¼ inch thick.

MRS. S. ARONSON.

Gingerbread No. 1.

One cup molasses, ½ cup butter, 1 cup brown sugar, 1 cup boiling coffee, 1 heaping teaspoon baking soda, 3 cups flour, after sifting. Cloves, allspice, cinnamon and ginger (a tablespoon ginger), the others to taste; 2 eggs well beaten put in last. Cream butter and sugar. Pour in boiling coffee, mix well; then add the flour. Put the soda into the molasses; let stand for a few minutes, until it looks light. Then put into the mixture. Lastly the well beaten eggs. Stir well and add spices and pinch of salt. Bake in a bread pan a little over ½ hour.

MRS. MARTIN JACKSON, Los Angeles.

Gingerbread No. 2.

One cup molasses, ½ cup butter, ½ cup brown sugar, 1 scant teaspoon each cinnamon, cloves and allspice and two of ginger. Put this in bowl and pour over 2 teaspoons soda dissolved in 1 cup boiling water. Add 2½ cups flour and 2 well beaten eggs.

MRS. A. DINKELSPIEL.

Molasses Cake.

One slice butter 1 inch thick, 1½ cups of brown sugar, mix together; 6 eggs (whites and yolks separated), put yolks with butter and sugar (mix), then whites; 1 heaping cup molasses, 1 teaspoon cloves, 1 teaspoon cinnamon, even teaspoon allspice, trifle ginger; mix all together. Then add 2 cups milk, 1 sieve 1½ cups of flour, well mixed, 3½ teaspoons yeast powder. Mix all ingredients well together. Butter pan first, then sprinkle trifle flour on bottom of pan. Bake in medium oven for 1 hour. MRS. COHEN, Oakland.

Seattle may justly boast of the handsomest theatre in the country—The Moore.

Date Cake No. 1.

Yolks of 10 eggs beaten for ½ hour, with 1 cup sifted powdered sugar, add ½ teaspoon cinnamon and allspice, 1½ squares chocolate and ¾ cup matzo flour sifted fine, the juice and rind of 1 orange, 10 cents dates cut fine. Add well-beaten whites of eggs.

MRS. S. FRIEDENTHAL.

Date Cake No. 2.

To 1 pound of chopped dates, 6 eggs beaten separately; juice of 2 lemons and rind grated, use ¼ teaspoon each cinnamon, cloves and allspice, 1 cup sugar, 1 cup chocolate, 6 rolled crackers, ½ teaspoon baking powder. Bake in a slow oven. MRS. I. ROSENTHAL.

Date Cake No. 3.

Twelve eggs, whites beaten separately; 2 cups sugar, 2 sticks chocolate, grated; 7 crackers rolled fine, ½ pound chopped dates, 1 teaspoon baking powder; flavor vanilla, allspice to taste. Add beaten whites last. MRS. E. MARX.

Date Torte.

Fourteen egg yolks, 1 pound powdered sugar, all beaten ½ hour; ½ pound chopped dates, 1½ teaspoons chocolate, grated peel of a lemon, juice of 1 orange, 1 cup sifted matzo flour. Add whites, beaten ½ hour. Bake slowly in spring-form.

MRS. WM. LEWIS.

Brown Stone Front.

Dark part: 1 cup brown sugar, ½ cup milk, 1 cup grated chocolate, yolk of 1 egg. Let come to a boil. Light part: 1 cup white sugar, ½ cup butter, 2 cups flour, 2 eggs, level teaspoon soda, ½ cup milk. Pour dark part into light part while hot and bake in layers. Any preferred filling. Whipped cream is very nice.

MRS. L. GOTTSTEIN.

Cocoanut Chocolate Cake.

Four eggs, yolks are beaten, with cupful of sugar, flavor, add ½ cup cold water, 2 teaspoons baking powder mixed with the 2 cups flour. Mix all together and bake in 2 jelly tins. The whites of the eggs are beaten to a snow, a little jelly stirred in; also, 2 ounces grated chocolate, ¾ cup grated cocoanut; flavor. Mix well and spread between the layers. MRS. S. LEVINSON.

Dutch Chocolate Cake.

1½ cups sugar, ½ cup butter, ½ cup sweet milk, 1¾ cups flour, 1 heaping teaspoon baking powder, 4 eggs, 6 heaping teaspoons chocolate grated, 5 tablespoons boiling water. Pour the water over the chocolate. MRS. E. L. ALLENBERG.



Cocoa Layer Cake.

Three tablespoons butter, 1½ cups sugar, 1 egg and 2 yolks, 1 cup water or milk, 2½ cups sifted flour, 2½ teaspoons cinnamon, 2 tablespoons cocoa. Cream the butter, add sugar gradually, then the eggs, one at a time unbeaten, beating each one in with the butter and sugar before adding another. Sift together all dry ingredients three or four times and add them, alternately, with the milk (or water); beat well. Fill three greased layer tins and bake in a moderate oven. MRS. L. NATHAN.

Chocolate Potato Cake.

Four eggs separated, two-thirds cup butter, 2 cups granulated sugar, 2 cups sifted flour, 1 cup hot grated potatoes, ½ cup sweet milk, 2 teaspoons baking powder, 1 cup grated chocolate, 1 cup chopped walnuts. Add little cinnamon, allspice and citron cut very fine. Bake slowly. The above makes a large cake.

MRS. A. E. WILZIN.

Chocolate Cake.

One cup butter, 2 cups sugar, 5 eggs, 1 cup milk, 1 cup grated chocolate, 1 cup walnuts, 2½ cups flour, 2 teaspoons baking powder.

Filling.—1 cup grated chocolate, 1 cup milk, 2 cups brown sugar, piece of butter, vanilla; boil all together.

MRS. M. BARASH.

Chocolate Cake No. 1.

One-half cup butter, 1½ cups sugar, yolks 4 eggs, ½ cup milk, 2 cups flour, 2 heaping teaspoons of baking powder. Dissolve 1 cup grated chocolate in ½ cup of boiling water, add to the above while hot; vanilla and lastly stiffly beaten whites of the 4 eggs.

Icing.—Four tablespoons chocolate, 4 tablespoons sugar, ½ cup milk, boil 15 minutes, add piece of butter size of egg, when nearly done. Beat till cool, spread on cake. Bake cake in spring form ¾ of an hour. MRS. A. E.WILZIN.

Chocolate Cake No. 2.

One cup sugar, ½ cup butter, 3 eggs (beaten separately, whites added last), 1 cup grated chocolate, 1 teaspoonful cinnamon, ½ teaspoonful allspice, pinch salt, 1 cup black coffee, 1½ cups flour, 2 teaspoonful baking powder. Bake in square tins in moderate oven 17 to 20 minutes.

Put jelly between layers and make cream icing of two cups confectioners sugar moistened with enough cream to make it a proper consistency for icing, add enough chocolate or cocoa to darken to taste, flavor with a bit of vanilla. KATE GRUNBAUM.

Chocolate Layer Cake.

Slice butter and 1 cup sugar creamed, add 4 eggs, one at a time, I teaspoonful cinnamon, cloves, nutmeg, ¾ cup chocolate, handful chopped almonds, and little citron chopped, 1½ cups flour, 1½ teaspoonsful baking powder, 1 cup milk. Bake in layers, spread jelly between and chocolate icing on top. MRS. E. MORGENSTEIN.

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Chocolate Torte.

Make a rich cookie dough consisting of a cup of butter, yolks of 2 eggs, ¾ cup sugar, flour, and enough cream to soften a little, add grated lemon or vanilla, then roll out dough about ½ inch thick and put in spring form.

Filling.—Take a quart of milk, put in double boiler, add a little lemon juice, nuts and some brandy, also a little cloves and cinnamon, and let all come to a boil, meanwhile take about 2 or 3 cups of ground chocolate mixed with one cup of flour and one of sugar, add this to the milk, also yolks 2 eggs beaten well, let it cook until very thick and when cold put into the crust, bake in a hot oven, as it only needs to get nice and brown. MRS. EMANUEL ROSENBERG.

Croquante Cake.

Three-fourths pound shelled almonds, ½ pound citron, ¾ pound sugar, ¾ pound flour, 6 eggs. Blanch and halve almonds and slice citron, mix well together and roll in a little flour, add to them the sugar, then the eggs well beaten and last the rest of the flour. Butter shallow pans and lay in the mixture about 2 inches thick; after it is baked in quick oven, slice cake into strips ¾ inches wide and turn each piece; put back in oven and bake a little; when cold put away in tin box. MRS. L. GOTTSTEIN.

Devil Cake.

One cup milk, yolks 2 eggs, 1 cup sugar, 1½ cups flour, 3 tablespoons melted butter, pinch of salt. Mix yolks and ½ cup of milk and 3 tablespoons of chocolate in a sauce pan and boil until thick, stirring all the time, remove and add rest of the milk, sugar, and butter, flour, salt, and teaspoon baking soda.

Chocolate Filing.—Two teacups of sugar, 3 tablespoons chocolate, boil without stiring five minutes by the clock, then stir until soft enough to put on cake. M. T. CARO.

Devil Layer Cake.

Custard Part.—One cup of brown sugar, ½ cup milk, 1 cup Baker's unsweetened chocolate, yolk 1 egg, boil slowly until thick and let cool.

Cake Part.—One cup of brown sugar, ½ cup butter, 2 eggs, 2 cups of flour, sifted, 1 teaspoonful soda which is dissolved in a little warm water, ½ cup milk; cream sugar and butter, add yolks of eggs, milk, flour, then whites, beat together and stir in custard, and last add soda.

Filling.—One cup graunlated sugar, ½ cup water, boil until it threads, add 10c whole marshmallows, when dissolved beat into the stiffened white of an egg until very smooth. MRS. A. E. WILZIN.



Devils Food Cake.

One-half cup milk, ½ cup chocolate, ½ cup sugar, boil and cool. 2-3 cup sugar, 2 eggs (separate, use yolks only) ½ cup butter, 2 cups flour, 1 teaspoon baking soda, ½ teaspoon baking powder, ½ cup milk. mix with above and bake in layers. Put whipped cream between layers. MRS. JACOBS, Oakland.

Honey Cake.

Mix 1 cup honey with 1 cup sugar; add five eggs beaten together, 1 teaspoon cinnamon, ½ teaspoon each of cloves, allspice, nutmeg, pinch of salt, 5 flat tablespoons chocolate, 1 handful almonds blanched and cut coarse, shake a little flour over them; 2½ cups flour, 2 teaspoons Dr. Price's or Royal baking powder; spread on sheet pans (buttered). Bake in moderate oven.

Icing.—½ cup granulated sugar, 2 tablespoons boiling water; boil until it thickens; spread over cake when nearly cool.

MRS. M. WILZINSKI.

Plain Two-Egg Cake.

One-half cup butter, 1½ cups sugar, cream together 2 eggs (whole) added 1 at a time; sift 3 cups flour 4 times with 2 level teaspoons baking powder, 1 cup milk, vanilla. Add flour and milk alternately. Bake either in loaf or 2 layers.

MRS. JOSEPH LEVITT, Pueblo, Colo.

Mountain Cake.

One cup molasses, ½ cup brown sugar, ½ cup melted butter, 1 teaspoon each cloves and cinnamon, 2 teaspoons soda dissolved in 1 cup boiling water, 2½ cups flour, yolks of 4 eggs well beaten and added last.

For Filling.—10 tablespoons boiling water and 2 cups sugar; boil until it threads and pour over beaten whites of 3 eggs and 1 cup chopped seeded raisins. Spread between layers and on top.

MRS. S. ARONSON.

Napf Kuchen.

Rub ½ pound butter to cream with 1 cup granulated sugar; to this add 7 eggs, one at a time; beat ¾ hour; add 1½ cups flour and 1 teaspoon yeast powder; a few grated almonds. Mix flour in slowly and bake in slow oven. MRS. J. KOLEMAN.

Tacoma Layer Cake.

Two cups sugar, two-thirds cup butter, 3 eggs, 1 cup sweet milk, 3 cups flour with 1 teaspoon cream of tartar and ½ teaspoon soda (2 teaspons baking powder if preferred); flavor to suit taste. Put ½ the above in jelly tins and to the remainder add 1 tablespoon chocolate, 1 large cup raisins, seeded and chopped, ¼ pound citron chopped fine, 1 teaspoon cinnamon, ½ of cloves and allspice, nutmeg, a spoonful flour. Bake in jelly tins. Put the light and dark layers alternately with a little jelly between. Better the second day.

MRS. ELLIS H. GROSS.

If there is a book you can not find at Lowman & Hanford's, it hasn't been printed yet.

Strawberry Shortcake With Biscuit Dough.

Three cups flour, 2 heaping teaspoons baking powder, ½ teaspoon salt, 2 heaping tablespoons butter, milk enough to make biscuit dough. Sift flour, baking powder and salt into large bowl; put in butter until butter is well mixed with flour, add milk; handle dough as little as possible after milk is in dough. Roll as for biscuit and spread in large pan and bake in hot oven. Mash and sugar 2 boxes strawberries and spread on cake when ready to serve. This shortcake is eaten warm and served with table cream.

MRS. EMAR GOLDBERG.

Snow Cake, With Pink Marshmallow Filling.

One-half teacup butter, 1 teacup sugar; beat to a cream and add extract to taste; ¾ cup sweet milk; 2 level teacups flour sifted 4 times, the last time add 1½ teaspoons baking powder, pinch salt, and lastly the whites of 4 eggs beaten stiff. Bake in two layers.

Filling.—20 cents pink marshmallows, put in bowl and place over a steaming kettle and allow to melt; 1 cup sugar and pinch of cream tartar, ¼ cup water, boil until it strings; pour slowly over the white of a well-beaten egg and add marshmallows. Spread between layers and on top of cake. MRS. LEO L. STOCK, Fresno.

Sadie's Spice Cake.

One-half cup butter, 1½ cups sugar, 5 eggs, 1½ cups chocolate, 1 cup milk, 1 teaspoon cinnamon, 1 of allspice and 1 of vanilla, 2 cups flour, 1½ teaspoons baking powder.

MRS. CHAS. ROSENFELD.

Two-Egg Sponge Cake.

Two eggs beaten very light, 1 cup powdered sugar, 1 cup flour sifted with 1 teaspoon baking powder; add very slowly one-third to one-half cup boiling water; vanilla flavor; buttered pans. Well heated oven. MRS. A. L. JAFFE.

Sponge Cake No. 1.

One cup sugar, 4 tablespoons water, boil until it threads; whites 3 eggs beaten stiff, beat syrup into whites of eggs until very thick, add 3 yolks, one at a time; flavor with vanilla, fold in 1 cup flour sifted 4 times. Bake ½ hour. MRS. A. DINKLESPIEL.

Sponge Cake No. 2.

Six eggs, 1 cup sugar, beaten 20 minutes; 1 teaspoon lemon extract, pinch salt, 2 tablespoons cold water, cup flour sifted 4 times. Bake in moderate oven. MRS. D. KOCH.



Sponge Cake No. 3.

One and one-half cups sugar, 6 eggs, beat ½ hour; sift in 1½ cups flour sifted several times. Bake about 20 minutes.

MRS. MANNIE COHEN.

Sponge Cake Layer.

Four yolks, 4 tablespoons sugar, beat well; 1 teaspoon vanilla, 3 tablespoons flour, 1 teaspoon baking powder.

MRS. GUSTAVE BROWN

Striped Cake.

White part: 2 cups sugar, two-thirds cup butter, 2½ cups flour, 1 cup sweet milk, 5 whites of eggs beaten very stiff, 2 even teaspoons cream tartar, 1 even teaspoon soda. Dark part: 2 tablespoons white dough, ½ cup molasses, ½ cup flour. Bake in 3 small dripping pans about 8x12. Two white layers and 1 dark. Put together with jelly sliced very thin and laid all over the cake, not spread. Ice top and sides. MRS. M. PRAGER.

Sponge Cake Drops.

Yolks of 4 eggs beaten together with 1 cup fine granulated sugar, 1 cooking spoon cold water, pinch salt, ¾ cup (measuring cup) flour sifted several times, 1 teaspoon best baking powder; beat whites very stiff. Have your muffin tins oiled with olive oil; bake in a little more than moderate oven. Do not open oven door before 20 minutes, then try by touching the cake gently. If the cake comes up again, it is done; if it remains down, they must bake longer. MRS. M. WILZINSKI.

Spiced Sponge Cake.

Four eggs, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder, 2 tablespoons chocolate, ¼ teaspoon all kinds of spices; add some chopped citron, almonds, according to taste. Bake in sheets or layers. Ice with icing made of powdered sugar and boiling water.

MRS. A. E. WILZIN.

Sunshine Cake.

Six eggs, separate them, whites beaten half stiff; add ½ teaspoon cream of tartar, then beat very stiff; 1 cup sugar sifted; beat again till thick; then beat yolks; then 1 cup sifted flour, sifted three times, and fold in. MRS. SAM BROWN.

Mocha Torte.

Four eggs, ¾ cup sugar, 1 teaspoon baking powder, ¾ cup flour, 1 tablespoon cold water, 1 dessert spoon coffee essence. Beat the whites separately and add last. It makes 2 layers.

Filling.—½ pint cream whipped with 1 tablespoon powdered sugar, 1 small tablespoon coffee essence.

Frost for the Top.—1 cup powdered sugar mixed with a little essence and water to make a paste.

MRS. GEO. KIRSKE.

Your rest at night will never be disturbed if you bank with the Puget Sound National Bank.

Mocha Cake.

Beat 1 cup pulverized sugar with the yolks of 4 eggs; add ½ cup grated chocolate dissolved with 4 tablespoons boiling water, ¾ cup flour, 1 level teaspoon yeast powder, spices. Add the beaten whites. Bake in 2 jelly tins. Fill and spread on top the following: ½ pound sweet butter beaten to a cream, ¼ pound pulverized sugar, yolks of 2 eggs, 4 tablespoons of very strong coffee. Sprinkle top of cake with chopped nuts. MRS. CARL SCHERMER.

Individual Sponge Cake.

Beat yolks of 4 eggs about 10 minutes with 1 cup sugar; then add juice of small orange and beat until very thick, about 20 minutes more; then add grated rind of orange, 1 cup of flour, teaspoon baking powder, whites of 4 eggs, beaten stiff. Grease muffin tins, fill ¾ full and bake in moderate oven about 15 minutes. When cool cut off top of cakes, pull out some of the center of the cakes and fill with whipped cream. Ice tops of cakes with chocolate icing and replace on cakes. MRS. MICHAEL, Spokane.

Potato Flour Cake for Easter.

Yolks of 6 eggs beaten to a cream, whites beaten to snow, 2 tablespoons matzo flour, 3 tablespoons potato flour, 6 tablespoons sugar, juice of ½ lemon, a pinch of salt; add whites last. Bake in loaf form.

Roosevelt Spice Cake.

Cream 1 cup butter and 2 cups sugar; 1 cup milk, 4 whole eggs, one at a time; 4 cups flour, 2 teaspoons baking powder, 1 tablespoon cinnamon, ½ teaspoon nutmeg, ½ teaspoon cloves, ½ teaspoon allspice. Bake in loaf or layers.

MRS. JOSEPH LEVITT, Pueblo, Colo.

Ribbon Cake.

One-half pound butter, ½ pound sugar, 2 eggs, ¾ pound flour, ½ teaspoon baking powder. Make into a dough; take half and roll and put in long pan and spread with jam. Put other half on in strips; brush with beaten egg; sprinkle with sugar and chopped almonds. Bake and cut in diamond shape. MRS. A. DINKELSPIEL.

Deception Cake.

Cream ½ cup butter with 1 cup granulated sugar; add yolks 3 eggs, 1 grated lemon peel (fresh), vanilla extract; chop ½ cup each of raisins and currants very fine and soften with ½ cup cold milk. Add 2 cups flour sifted with 1½ teaspoons baking powder. Mix all these ingredients very well, then add the beaten whites of the eggs. Bake in large size spring-form. MRS. M. BORNSTEIN.



One-Two-Three Cake.

Sift flour, then take 1 cupful, add to that scant cup sugar, 1 teaspoon baking powder. Take one-third cup melted butter, break in 2 eggs and fill cup with milk; then mix all together and bake in sheet pan. When cool cut into different shapes.

Icing.—2 whites of eggs, add powdered sugar and different coloring.

You can add chocolate, cinnamon, cloves to above recipe, then ice with chocolate. MRS. A. E. WILZIN.

Simple Cornstarch Cake.

One-half cup butter creamed with 1 cup sugar; add yolks of 3 eggs, one at a time; ½ teaspoon lemon extract, ½ cup milk, ½ cup cornstarch, 1 cup flour, sift 3 times, the last time with 1 teaspoon baking powder. Add the whites of eggs last, beaten stiff. Bake ¾ of an hour in moderate oven. Use chocolate icing.

MRS. LEO I. STOCK, Fresno.

Rich Cup Cake.

One and one-half cups butter, 3 cups sugar, 1 cup milk, 8 eggs; flavor with vanilla and nutmeg. Add flour to make a good batter, and 1½ teaspoons baking powder. MRS. A. DINKELSPIEL.

Cup Cake With Walnuts.

One cup butter, 1 cup sugar, cream well; 4 eggs, add 1 at a time; ¾ cup milk, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla, 1 cup chopped nuts mixed with some of the flour and few raisins chopped. Bake ¾ hour. To make citron cake omit nuts and add citron. MRS. E. MORGENSTEIN.

German Cake.

Three-quarters cup sugar, 1 cup milk, ¼ cup butter, 2 eggs, juice of ½ lemon, a little cinnamon. Beat whites of eggs separately; 1 teaspoon baking powder in 1½ cup flour. Bake in moderate oven. MRS. S. WOLF.

Gesundheit's Kuchen.

One and one-half cups sugar, ¾ cup butter, creamed; add juice and rind of a lemon; add a little flour and beaten yolks of 4 eggs; ½ cup milk and 2 cups flour, 2 teaspoons baking powder and the beaten whites. MRS. E. ROSENBERG.

Pineapple Torte.

Three tablespoons sugar, 6 ounces butter, yolks 2 eggs and 1 whole egg, 2 cups flour, 1 teaspoon baking powder, rind of lemon; line the pan.

Filling.—Pare and chop 1 pineapple, sugar to taste; ½ cup farina; mix these two together, allow 20 minutes before using, then mix; beat 2 eggs; add slowly ½ pound powdered sugar, ½ pound grated and blanched almonds, a few drops bitter almond extract and vanilla. Mix with the above pineapple and farina. Bake from ¾ to 1 hour. MRS. L. M. STERN.

Try Pioneer Brand Evaporated Milk in your cooking, and note the improvement.

Pound Cake.

The yolks of 12 eggs beaten to a cream with 1 pound of sugar; add 1 pound butter, 1 pound flour. Beat the whites to a froth and add a wine glass of brandy. Bake 1 hour. MRS. M. PRAGER.

Chocolate Fruit Cake No. 1.

One cup butter, 2 cups brown sugar, 5 eggs, ½ pound or 3 sticks grated chocolate, 1 cup milk, 1 teaspoon each allspice, cloves and cinnamon, 1 cup raisins, 1 cup currants, piece citron, 2½ cups flour, 2 teaspoons baking powder, whiskey. MRS. A. L. BARMON.

Chocolate Fruit Cake No. 2.

One-half cup butter, stir to cream; 1 cup sugar, 3 eggs, 1½ sticks grated chocolate, ½ cup milk, ½ teaspoon allspice, ½ teaspoon cloves, ½ teaspoon cinnamon, ½ cup raisins, ½ cup currants, a piece citron chopped fine, 1¼ cups flour, 1 teaspoon baking powder, a little brandy. MRS. JOE ROSENBERG.

Fruit Cake No. 1.

Three pounds currants, 3 pounds raisins, 1 pound citron, 1 pound seedless raisins, ¼ pound orange and lemon peel, 1 pound almonds, 1¼ pounds butter, 1 pound flour (browned), 1¼ pounds brown sugar, 12 eggs, 1 cup molasses, 1 cup brandy, 1 cup sherry or port wine, 1 cup currant jelly, 2 grated nutmegs, 2 teaspoons cinnamon, 2 teaspoons cloves, 2 teaspoons ginger, little baking soda. Bake four hours. MRS. S. FRIEDLANDER.

Coffee Fruit Cake.

Four eggs well beaten, 2 cups brown sugar, 1 cup butter, 1 cup molasses, 1 cup strong coffee, 5 cups sifted flour, 2 teaspoons baking powder, 1 pound each of currants and raisins, ¼ pound citron, 2 teaspoons cloves, 2 of cinnamon, 1 teaspoon grated nutmeg, 1 teaspoon allspice. Bake about 1 hour. MRS. S. FRIEDLANDER.

Fruit Cake No. 2.

One pound flour browned, 1½ pounds brown sugar, 1¼ pounds butter, 1 cup molasses, 10 eggs, 3 pounds each of raisins and currants, ½ pound citron, 2 pounds dates and 2 pounds figs chopped, 2 nutmegs grated, 2 teaspoons cloves, 3 teaspoons cinnamon, 1 teaspoon soda stirred in the molasses and ½ cup rosewater. Flour the fruit well and bake in slow oven. MRS. SIMON LEWIS.

White Fruit Cake No. 1.

One cup butter, 2 cups sugar, 1 cup sweet milk, 2½ cups flour, the whites of 7 eggs, 2 even teaspoons baking powder, 1 pound each of raisins, figs, almonds, ¼ pound citron, all chopped fine. Mix all before putting in fruit. MRS. H. ELSTER.



Fruit Cake No. 3.

Two cups dried apples soaked in water over night, and the next morning squeezed dry, chopped fine and cooked with 1 cup molasses for 10 minutes. Let this cool. Cream ½ cup butter, 1½ cups brown sugar; yolks of 3 eggs, 1 cup chopped raisins, 1 teaspoon soda in 8 tablespoons water (cold), 1 teaspoon vanilla, 3 cups flour; beaten whites of eggs last. Bake 1 hour. MRS. J. GOLDSMITH.

White Fruit Cake No. 2.

Three-quarters pound butter, ¾ pound pulverized sugar, 1 cup finely sliced citron, ¾ pound flour, vanilla, whites of 18 eggs, 1 cup finely cut blanched almonds. Cream butter and sugar, add flour, fruit, almonds; the whites of eggs beaten very stiff last. Almond flavoring may be used if preferred. MRS. W. H. HAHLO.

Fruit Cake No. 4.

One pound brown sugar, two-thirds cup brandy, 1 pound butter, ½ pound citron, 2 pounds currants, 3 pounds raisins, 1 pound preserved figs, 1½ pounds flour, 2 nutmegs grated, 12 eggs, 1 even teaspoon soda, 1 teaspoon salt, 1 cup syrup, 1 cup chopped walnuts, 1 small teaspoon each cloves, allspice and cinnamon. Divide flour into equal parts; into one part mix all the spices and into the other all the fruit. Cream the butter and sugar, add eggs beaten lightly, not separately; dissolve soda in syrup and add brandy; then the flour and spices, and last the fruit and nuts. Bake 3 hours in a moderately cool oven. This is a very simple cake to make and will keep fresh six months. MRS. LEO I. STOCK, Fresno, Cal.

Fruit Cake No. 5.

One and one-half pounds seeded raisins, ½ pound currants cleaned, 1 pound Corsican citron and orange peel, 4 cups (heaping) flour dried in oven until a light brown, stirring it occasionally; sift into it 3 teaspoons Royal or Dr. Price's baking powder; 1⅛ cups sugar, 1⅛ cups New Orleans molasses, 1 cup currant or any kind of jelly, ½ cup brandy poured over spices, 1½ teaspoons each of cinnamon, allspice and mace; 1 teaspoon cloves, two grated nutmegs; separate the yolks from eggs, add to the yolks 1 cup butter, ¾ cup strong black coffee. The above are the ingredients. Now, to mix them, beat the 4 eggs very light, then add the sugar by degrees, next the molasses, next jelly and black coffee; then the brandy-soaked spices; next a few handfuls of the fruit, and a cup of flour. Do this alternately until all is used. Next the butter, which has been slightly melted, and last the whites of the eggs beaten very stiff. Butter the pans well and sprinkle with bread crumbs. Oblong pans, as for a ten-cent loaf of bread are nice to bake in. Bake about 3 hours in a slow oven. MARIA WILZINSKI.

Doughnuts.

One small teacup sugar, 2 eggs, 3 cups flour, 3 teaspoons baking powder, 1 cup sweet milk, 3 generous teaspoons melted butter. Fry in boiling butter. MRS. S. FRIEDENTHAL.

Bread like mother used to bake if you use Crescent Egg Phosphate Baking Powder.

Old English Plum Cake.

One pound dry flour, 1 pound sweet butter, 1 pound sugar, 12 eggs, 2 pounds raisins, stoned; 2 pounds currants, well washed, dried and floured; as much spice as you please; a glass of wine, 1 of brandy and a pound of citron. Mix the butter and sugar as for pound cake. Sift the spice, and beat the eggs very light. Put in the fruit last, stirring it in gradually; it should be well floured; if necessary, add more flour after the fruit is in. Butter sheets of paper and line the inside of 1 large pan or 2 smaller ones; lay in some slices of citron, then a layer of the mixture, then of the citron, and so on, till the pan is full. This cake resquires a tolerably hot and steady oven, and will need baking 4 or 5 hours, according to its thickness. It will be better to let it cool gradually in the oven. Ice it when thoroughly cold. MRS. HENRY GRUNBAUM.

Vienna Prater Cake.

Six eggs, 1 cup sugar, ¾ cup flour, ¾ cup chocolate, 1½ teaspoons baking powder, vanilla extract. Bake in layers and when perfectly cold put in the following filling: ¾ cup milk boiled with 1 cup chopepd walnuts; thicken with yolks of 2 eggs and add brandy or rum to taste. Let cool thoroughly and spread between layers. Beat the eggs and sugar well. MRS. A. E. WILZIN.

Vienna Prater Cake.

Yolks of 2 eggs beaten with 1 cup sugar, ½ cup hot water, 1 cup flour and 3 teaspoons chocolate, 1 teaspoon yeast powder, and last, the whites of the eggs beaten. Flavor with vanilla. Bake in hot oven.

Filling.—Cup of chopped nuts, 2 eggs, 1 cup milk, 3 tablespoons sugar; just let it thicken, not boil. Flavor with rum.

Frosting.—1 cup powdered sugar, 3 tablespoons cream; beat well and let it harden on the cake. MRS. S. FRIEDLANDER.

Crullers.

One egg, 1 tablespoon sugar, 1 teaspoon butter, 1 tablespoon cream, 1¼ teaspoons salt, 1 teaspoon brandy. Flour to roll. Mix butter, salt and sugar with the egg. Add the cream, brandy and flour to make a stiff dough. Toss onto a floured board and roll very thin in strips 3 inches long by 2 inches wide. Run a fork in. Fry in hot fat until light brown, and sprinkle with powdered sugar.

Doughnuts.

Two cups mashed potatoes, 2 cups sugar, 3 eggs and 1 cup sweet milk; 1 teaspoon butter, 1 teaspoon soda, 1 teaspoon baking powder; nutmeg and salt; flour to mix very soft. GOLDIE LEWIS.



Orange Filling.

Juice and rind of 1 orange, 1 apple grated, 1 egg, 1 cup sugar; boil all together 10 or 15 minutes. For lemon filling, substitute lemon for orange. MRS. S. ARONSON.

Maple Frosting.

One pint maple syrup and ¼ cup butter boiled until it forms soft ball. To ½ pound marshmallows add 3 or 4 tablespoons hot water and set pan over boiling water. When marshmallows are partly melted beat into maple syrup mixture and beat until smooth and cool enough to remain on cake. This is enough for a large sheet of cake. MRS. S. ARONSON.

Orange Icing.

Grated peel of ½ orange, 2 tablespoons orange juice, 1 tablespoon lemon juice. Mix and let stand 15 minutes. Strain and add to beaten yolk of 1 egg. Stir in powdered sugar sifted.

MRS. WM. LEWIS.

Cream Puffs.

One cup boiling water, 1 cup flour and ½ cup butter. Mix together, first putting the butter in the boiling water, then stirring in the flour and ¼ teaspoon baking powder. Let cool. Stir in 3 eggs, and drop into buttered pan, and bake in a moderate oven 30 minutes.

Filling.—1 cup sweet milk, ½ cup sugar, 1 egg and 1 tablespoon cornstarch boiled together. Dust top with pulverized sugar.

GERTRUDE JOSEPH.

Allegretti Frosting For Plain Cake.

Two cups sugar, 1 cup boiling water, ¼ teaspoon cream of tartar. Boil until it threads, then pour over whites of 2 eggs, beaten, and beat until thick and creamy. Let this dry on the cake, then cover with Baker's bitter cholocate melted.

MRS. MAX SCHUBACH.

Quick Icing.

Put the whites of 2 eggs (unbeaten) into a bowl with 2 cups of powdered sugar; mix. Add a few drops of lemon juice, then beat hard for 4 or 5 minutes. The beating dissolves the sugar in the egg and makes a smooth, creamy icing. Spread before cake is entirely cold. MRS. L. NATHAN.

Filling for White Layer Cake.

One-quarter pound raisins, ½ pound of currants, ¼ pound figs, ¼ pound pecans. Chop the fruit and nuts very fine and add icing made of sugar and whites of eggs. Spread this quite thickly between the layers. Spread only icing on top.

MRS. J. S. COHEN.

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Cookies

These require a quick oven. If pans get cold before you can take cookies off, set back on the stove a few minutes, and the cakes will slip off easily. Flour pans lightly for baking sponge drops, lady fingers, anise cakes, etc. Glaze cookies by washing over top with milk or beaten egg and sprinkling sugar on top. A whole raisin, an almond blanched, a piece of citron or half a walnut may be used to decorate. Another way to glaze is, when cookies are about baked, rub over with a brush dipped in a syrup made of sugar and water and return to oven a moment.

Anise Seed Cookies.

Beat 4 eggs and 1½ cups sugar very light. Then fold in 1½ cups flour, seasoning with 12 to 15 drops anise oil (according to taste). Drop in pans and let stand over night to dry. Bake 10 minutes in a moderate oven. MRS. J. GOLDSMITH.

Jelly Cookies.

Cream one cup butter and 2 cups sugar, add 2 eggs, 1 cup milk, flour to roll, 2 teaspoons baking powder, and little vanilla. For the top of half of them drop a little jelly in center before you bake. For the rest mix chopped nuts, sugar and cinnamon. Brush first with the yolk of beaten egg and then the sugar mixture.

MRS. E. MORGENSTERN.

Sugar Cookies.

Six eggs, 1 cup sugar, ½ pound butter, 1 teaspoon baking powder, teaspoon vanilla and a pinch of salt. Add flour enough to roll, cut out, sprinkle with sugar and bake. MRS. D. KOCH.

Sour Milk Cookies.

1½ cups butter, 2 cups sugar, 6 whole eggs, ½ cup sour milk. Mix with juice of 1 lemon, a little soda on tip of knife and large teaspoon baking powder with flour enough to roll. When cut brush with beaten eggs mixed with a little milk or anise seed or chopped nuts.

MRS. D. KOCH.

Soft Sugar Cookies.

Beat 6 eggs light, whites and yolks separately. Cream until many shades lighter than when you began the work; 3 even cups of sugar and 1 rounded cup of butter. Beat it to a veritable cream, add the yolks, and lastly the whites alternately with just enough sifted flour for a soft dough. Do not have it stiff enough to roll in a sheet. Flour your hands and mold into round cakes. Bake in quick oven. Flavor as desired. ELSIE BARMON.

For a cold supper you must have some Independent Beer. Don't neglect ordering it.

Butter Cookies.

Take 5 eggs and 1 cup granulated sugar and beat well. Add to this 1 pound butter, which first wash out in cold water, 1 teaspoon yeast powder, enough flour to roll. Add a little lemon extract. Then cut into cookies with a form and put in sheet pan. Bake in moderate oven.

MRS. J. KOLEMAN.

Butter Cookies Number 2.

One pound butter, 1½ cups sugar, 3 eggs. Take 2 whites out and beat for the top. One pony glass of whisky and flour enough so that you can roll in rings, and then dip them in white of eggs, and then in sugar, cinnamon and almonds (chopped), then bake.

MRS. SAM BROWN.

Cookies Zu Zu.

½ pound butter stirred with 2 cups sugar. Add 5 eggs, 1 at a time, 1 sifter flour, 1 teaspoon Hartshorn powder diluted with ¾ cup milk. Add grated rind 2 lemons. Roll out the dough and cut into cookies. Brush each one with beaten egg and then spread very thickly with the following filling: 2 boxes Zu Zu ginger snaps, 1 pound almonds, 1 pound walnuts, sugar and cinnamon. Chop and mix well.

MRS. GUSTAVE BROWN.

Cookies.

To a pound and a half of well washed butter use 8 eggs, beaten with 2 cups of sugar. Use enough flour to be able to roll the dough; 1½ teaspoons baking powder. Mix well and roll out thin, and bake in a hot oven. You can improve by mixing 6 hard-boiled eggs (yolks only) with the dough and spread blanched almonds cut fine and sugar on top of cookies. MRS. POLITZ.

Fruit Cookies.

One cup butter, 1½ cups brown sugar, 3 eggs, 2 cups flour, 1 teaspoon baking powder, 1 cup currants, 1 cup raisins, 1 cup English walnuts, 1 teaspoon each cloves, allspice and cinnamon, cracker meal in pan. Drop from spoon. CARRIE KOCH.

Brownies.

Mix 1 cup sugar, ¼ cup melted butter, 1 egg unbeaten, 2 ounces Baker's chocolate (melted), ¾ teaspoon vanilla, ½ cup flour, ½ cup of walnut meats cut in pieces. Line a 7-inch square pan with paraffine paper, spread mixture evenly in pan and bake in slow oven. Turn from pan, remove paper and cut in strips, using a sharp knife.

Ginger Snaps.

One cup butter, 1 cup sugar. Boil until thick and when cold add 1 tablespoon cinnamon, 2 tablespoons ginger, a pinch of salt, 1 cup sour milk, 1 teaspoon soda, flour to roll.

MRS. S. FRIEDENTHAL.



Ginger Cookies.

Two cups molasses, ½ cup butter, ½ cup fat, 1 cup brown sugar, ½ cup sour milk or cream, 1½ tablespoons ground ginger. Beat 2 eggs put with butter, sugar and fat. Dissolve in cream 3½ teaspoonfuls of baking soda, and use 2½ sifters flour. Flour board and roll out. Bake in hot oven. MRS. H. ELSTER.

Ginger Cookies.

One cup brown sugar, 3 cups New Orleans molasses, 1½ cups butter, 2 scant teaspoons soda, dissolved in 10 tablespoons boiling water. 1½ tablespoons ginger. Add flour enough so it can be rolled nicely. Bake in hot oven until a nice brown.

MRS. MITCHELL HARRIS, Olympia.

Preserved Chinese Ginger Cookies.

¾ pound butter, ½ cup of preserved Chinese ginger cut up fine, 1 pound of flour, ¾ pound sugar, 2 eggs. Mix all these ingredients together with hands, and when thoroughly mixed spread into a large-sized pan, about ¼ inch thick. This dough cannot be rolled, so it must be spread with fingers into the pan, and if necessary apply a little flour to fingers. Bake and when almost cool, cut into diagonals or squares. ROSE CAHEN, San Francisco.

London Tartlets.

Roll puff paste ¼ inch thick. Cut into tartlets and bake, first pressing down the center and putting a little jam in the center of each. Bake in moderate oven. When baked, cover top with this mixture: Yolks of 3 eggs mixed with 3 tablespoons each of ground almonds and powdered sugar, and a few drops lemon essence. Put back in slow oven to harden. MRS. S. ARONSON.

Kisses.

Beat whites of 4 eggs to a firm froth, stir into it ½ pound sifted powdered sugar, 2 teaspoons at a time and flavor. Drop half the size of an egg, about an inch apart, on Manilla paper. Place in moderate oven. As soon as they begin to look yellowish take them out.

ELSIE BARMON.

Meringues.

Whites of 3 eggs beaten stiff. Add 1 cup granulated sugar, teaspoon at a time. Bake in a very slow oven.

MRS. A. DINKELSPIEL.

Browned Almond Cookies.

Beat together two pounds brown sugar and 6 eggs. Add 1 teaspoon allspice, 1 teaspoon cloves, 2 teaspoons cinnamon, 3 sticks chocolate grated, 1 pound almonds cut fine, 15 cents citron cut fine, flour to thicken so you can roll it, using 4 teaspoons baking powder. Blanch some almonds and put half a one on top of each cake. When baked, have whites of 2 eggs beaten with little sugar and spread on top after they are taken from oven. Cut into diamond shape.

MRS. M. BUCHMAN, Oakland.

Seattle may justly boast of the handsomest theatre in the country—The Moore.

Pfeffer-nusse.

One pound flour, 1 pound sugar, 4 eggs, 2 ounces candied lemon peel cut fine, 1 nutmeg ground, 1 tablespoon cinnamon, 1 teaspoon cloves, 1 teaspoon baking powder. Beat eggs and sugar together, add spices and baking powder and beat thoroughly. Add flour, mix and knead on a board. Shape the dough into small balls and bake in slow oven on buttered tins. MRS. S. ARONSON.

Peanut Wafers.

Shell, skin and chop fine 2 quarts peanuts. Beat to a cream 1 cup sugar and ½ cup butter. Add ¾ cup milk, 2 cups of sifted flour, 1 teaspoon baking powder, 1 teaspoon vanilla, 2 eggs. Butter a tin baking sheet and spread the dough over it in a thin layer, using a knife or spatula. Sprinkle thickly with nuts and bake. As soon as removed from oven, cut in squares and take from tin.

MRS. S. ARONSON.

Walnut Wafers.

Beat yolks of 5 eggs very light, 1 cup brown sugar, ½ cup New Orleans molasses, ½ cup butter, 1 cup sifted flour, 1 cup chopped walnuts. Mix butter and sugar. Add molasses, flour, eggs, nuts. Drop on buttered pans. Bake in moderate oven.

BELLE BLUM, San Francisco.

Walnut Wafers No. 2.

Two eggs well beaten with 1 cup brown sugar, pinch salt, 3 tablespoons of flour, 1 cup chopped walnuts. Quick oven. ½ walnut on each wafer when ready to bake. MRS. A. E. WILZIN.

Rocks.

1½ cups brown sugar, 1 cup butter, 3 eggs beaten separately, 2½ cups flour, 1 teaspoon soda dissolved in a little warm water, 1 teaspoon cinnamon, ½ pound raisins, ½ pound currants, 1 pound nut meats (walnuts). Drop by heaping teaspoonfuls on greased tins.

MRS. L. GOTTSTEIN.

Wiebaden Nut Cake.

One-quarter pound of butter stirred in a speck of potash and ½ pound of sugar. Then add 1 teaspoon of cinnamon, 2 whole eggs and the yellow of another egg, and 1 pound of flour. Put dough on board, roll and cut in long narrow strips. Then take the remaining white of egg and spread it on top of the cake and add chopped nuts. Bake a light brown. MRS. MANNIE COHEN.

Nut Drops.

One cup chopped nuts, 2 cups powdered sugar, 3 or 4 whites of eggs; beat sugar and whites together and steam same. Put nuts in after whites of eggs and sugar have been steamed. Drop in buttered pan. MRS. E. MARX.



Lebknuchen.

Four eggs, 2 cups brown sugar, ¼ teaspoon cloves, ¼ teaspoon allspice, 1 teaspoon cinnamon, 1 cup chopped almonds and 1 cup citron, 4 tablespoons chocolate, 2 tablespoons molasses, 2 cups flour, 2 teaspoons baking powder. Frosting—1 cup sugar, 2 tablespoons chocolate, ¼ teaspoon vanilla with little water. Boil until it threads. Bake in square pan. Pour over frosting and cut into squares when cool.

MRS. A. KAUFMAN.

German White Leb Kuchen.

Five eggs, 1 pound pulverized sugar, stir together for ½ hour, ¼ pound citron and orange peel cut fine, ¼ pound blanched almonds ground fine, ½ lemon rind grated, ½ teaspoon cinnamon, ¼ teaspoon pulverized ammonia, 1 pound sifted flour. Do not roll too thin; cut square and let stand in pans over night. Bake in moderate oven.

MRS. L. GOTTSTEIN.

Hermit Cookies.

Two cups brown sugar, 2 cups butter, 1 cup seeded raisins, 1 cup currants, 1 cup walnuts, 3 eggs, 1 teaspoon allspice, 4 cups flour, 1 teaspoon soda, dissolved in 3 tablespoons whisky. Drop from a teaspoon.

MRS. SAM BROWN.

Hermits.

One cup butter, 1 cup granulated sugar creamed together and add 3 eggs unbeaten, 1 cup raisins and 1 cup nuts cut fine, 1-3 cup citron cut fine. Mix one teaspoonful ground cloves and 1 teaspoonful cinnamon with nuts (marmalade, preserves, cherries, etc., if handy), then flour well, add 1 teaspoonful of vanilla, 1 scant teaspoonful soda with 1 teaspoonful of hot water. Add enough flour to make very stiff. Put in well-greased pans. Drop the size of half-dollar

MRS. L. GOTTSTEIN.

Date Cookies.

Whites of four eggs beaten with 1 cup powdered sugar until stiff enough to drop from a spoon, then add 1 pound dates, and 1 pound walnuts chopped fine, flavoring with vanilla. Bake in a hot oven until brown.

MRS. ABRAMS.

Oat Meal Cookies.

Two cups rolled oats, 1 cup flour, 1 big cup brown sugar, ½ cup butter, and ½ cup boiling water. Mix and let stand 1 hour, then add ½ teaspoon baking soda, dissolved in a little water, ½ cup raisins, ½ cup chopped nuts. Drop from a spoon.

MRS. L. M. STERN.

Chocolate Fudge Cookies.

One-half cup butter, 1 cup sugar, 2 eggs (beat whites separately), 2 squares Baker's chocolate (melted), ¼ cup flour. Sprinkle chopped nuts on top before baking. Bake in a square buttered pan and cut in squares or diamonds before removing from the pan.

If you want your printing done well and cheaply, go to Lowman & Hanford.

Chocolate Cookies.

Whites of 3 eggs beaten to snow, ¾ cup powdered sugar, 1 cup ground sweet chocolate, 1 cup chopped walnuts (not too small), 3 tablespoonfuls flour. Drop in pan.

Chocolate Cookies—No. 2

Whites 4 eggs, 1 cup powdered sugar, beaten well for 15 minutes; 1 cup ground chocolate, 1 cup chopped walnuts. Drop from spoon and bake in slow oven. MRS. MAX SCHUBACH.

Chocolate Sticks.

Three sticks grated chocolate, 1 teaspoonful cinnamon, 1 teaspoonful cloves, 1 teaspoonful allspice, 1 teaspoonful syrup, 1 cup brown sugar, 1 cup white sugar, vanilla to taste, 1 tablespoonful butter. When mixed put in 3 eggs, 1 tea cup chopped almonds, 3 cups flour, 2 teaspoons baking powder. Mix well; it will be soft. Butter pan, put in about the thickness of your finger, bake in moderate oven and when baked cut in sticks the size you want. MRS. H. PICKARD.

Chocolate Sticks—No. 2.

One-half cup powdered sugar, ½ cup grated almonds, 1 cake sweet chocolate, juice from 1 lemon, 1 egg and one yolk. Mix and roll on floured board. Beat one white and thicken with powdered sugar; add to the above. Cut into strips and bake on oiled paper.

MRS. JACOB R. HILLER.

Cinnamon Stars.

Beat the whites of 6 eggs stiff, add 1 pound of confectioner's sugar, the grated rind of 1 lemon and beat again for 15 minutes (always one way). Then add 1-8 of an ounce of ground cinnamon (take out 3 or 4 tablespoons of this mixture for the icing). Add 1 pound of grated almonds, and mix the whole well together. Flour your board well, and put the dough on that and dust a little flour on top so you can roll them out well—not too thin—and cut with star cutter, putting the icing on top. Bake in a moderate oven slowly.

MRS. S. BAUM, Portland, Ore.

Cocoanut Cakes.

Three whites of eggs beaten stiff with 1 cup sugar and enough chocolate to darken. Put on stove and stir until melted, putting enough cocoanut in to stiffen a little. Add vanilla. Bake on buttered tins.

MRS. W. H. HAHLO.

Cocoanut Kisses.

One cup sugar, 2 cups cocoanut (bulk cocoanut), 4 whites of eggs. Beat eggs till stiff, then add sugar and next cocoanut. Bake in very slow oven about 40 minutes. Bake on buttered paper.

MRS. MANNIE COHEN.



Cocoanut Kisses—No. 2.

One-half cup granulated sugar, whites of 2 eggs beaten, ½ pound shredded cocoanut. Mix all together and drop from teaspoon. Bake light brown. CARRIE KOCH.

Cocoanut Hills.

One and one-half cupfuls sugar and about ¾ of cup of water. Boil until it strings. Add this to 1 pound of bulk cocoanut, then add the beaten whites of 5 eggs, flavor with vanilla and bake in slow oven. Drop from teaspoon. MRS. L. ABRAMS.

Cocoanut Macaroons.

Mix 1 pound of sugar with the white of 6 eggs, beat until very light, add 1 pound of shredded cocoanut, drop on pan the size of a 50-cent piece, sprinkle with more cocoanut and bake until brown.

MRS. H. W. FRIEDLANDER.

Marguerites or Tea Biscuits.

Small salted wafers; spread jelly on thick; make meringue of whites of eggs, add chopped walnuts and bake to light brown.

CARRIE A. FORTLOUIS.

Snow Flakes.

Make a noodle dough of 2 eggs, add to it some whisky, a little sugar, and salt; roll as thin as possible, cut in diagonal strips about 3 inches wide and about 4 inches long. Drop into deep chicken fat and cook quickly. Then let cool on brown paper and sprinkle with sugar and cinnamon. MRS. A. E. WILZEN.

Honey Cakes.

Two tablespoons butter, 2 cups granulated sugar, 1 cup honey, 1 cup milk, 3 heaping cups sifted flour, 2 teaspoons baking powder and 6 eggs (reserve whites of two for icing), 1 pound dates ¼ pound almonds, ¼ pound seeded raisins, 15-cent cake sweet chocolate grated, 1 teaspoon cinnamon, ½ teaspoon each of allspice and cloves. Bake in regular baking pans, then cut in small squares and ice.

MRS. D. KOCH.

How to Make Two Cakes at One Time.

Have a long cake tin divided in the middle. When baking the cake, put half the quantity in one end of the tin. Add to the remainder spices, raisins, chopped nuts, etc., according to taste, and put in the other end of tin. This saves time in making and baking, and the result is two kinds of cake. If the family be small, there is less likelihood of having dry cake on hand, as would be the case with a large one.

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Bread and Breakfast Foods

The more thoroughly bread is kneaded, the whiter and finer the texture. Turn the dough constantly, so that every portion is thoroughly worked. Knead until it is light and elastic to the touch. Allow it to rise to twice its bulk. If bread has become sour by being allowed to rise too long, a little soda mixed with warm water and carefully added to the dough will help correct the sourness.

A few mealy potatoes mashed and added to bread sponge will make bread lighter and keep fresh longer. Do not allow bread sponge to become either chilled or overheated, but if possible keep at a temperature of 75.

More time will be required for bread to rise in cold weather than in warm.

In cold weather cover bread pan with a heavy blanket.

Bread is lighter if pressed back into the pan and allowed to rise a second time. Bake in hot oven, about three-quarters of an hour for medium-sized loaves.

In making baking powder biscuits, etc., do not knead the dough, and mix as soft as possible to handle.

In cooking cereals, add a teaspoonful salt to a cupful of water. Cook in double boiler; the longer, the better the flavor and the more digestible. What is left over of the cereal may be reheated the next day or cut into slices, floured and fried.

In making fritters the ingredients should be put together as quickly as possible, and then all beaten thoroughly; add whites of eggs last. Clarified drippings, lard or butter, or any two mixed, may be used for frying.

Fritters will be lighter if no sugar be added to the batter.

Fresh eggs are heavier than stale eggs. If they float in water they are not fresh. Eggs are more wholesome when cooked just under the boiling point.

Biscuit, bread or cake that is stale can be freshened by dipping for an instant into cold water, then placing in the oven for 10 or 15 minutes. Use immediately.

For your kitchen you need the best Cutlery. "Colonial" is the only reliable ware.

Buckwheat cakes made with yeast should not be stirred after they have risen.

If griddle cakes stick to the griddle, sprinkle on salt, and rub with a coarse cloth before greasing.

Potato Yeast.

Two tablespoons salt, two tablespoons sugar, three tablespoons flour; mix and scald with one pint boiling water. When cool add two yeast cakes, softened in a little lukewarm water; place in a warm corner and let rise till light and frothy. If prepared in the morning will be ready early in the evening, or if set in the evening will be ready next morning. When ready, boil 12 potatoes, drain and mash fine; add one quart boiling water, one quart cold water and let cool. Then add the prepared yeast. Let rise in a warm place till very light and frothy. Then set away in a cool place and use as needed. Will keep till used up. Can be used for anything that ordinarily calls for yeast.

Proportions for four large loaves of bread: Three cups yeast, two cups warm water, one tablespoon sugar, one scant tablespoon salt; mix and add exactly three times as much flour as liquid. Knead and let rise in warm place two hours. Knead down and mold into loaves and let rise three-quarters of an hour—not longer. Bake in moderate oven.

MRS. N. DEGGINGER.

Home Made Yeast.

Boil eight potatoes and mash fine; save one pint boiling potato water. Pour over five tablespoons flour, three tablespoons sugar, one tablespoon salt; add two quarts cold water and one pint boiling water. Add two cakes Magic Yeast or Yeast Foam, which has been soaking while potatoes were boiling. Use one cup yeast for each loaf. When setting bread add one tablespoon sugar, one tablespoon salt, one tablespoon shortening.

MRS. F. BORIES.

Corn Bread No. 1.

One pint corn meal, two heaping tablespoonfuls flour, two tablespoonfuls sugar, two large teaspoonfuls baking powder, one teaspoonful salt, butter size of egg, one pint sweet milk, one egg.

MRS. MARTIN JACKSON, Los Angeles.

Corn Bread No. 2.

One cup corn meal, 1 cup white flour, 2 eggs, 1 tablespoon melted butter, 2 teaspoons sugar, pinch of salt, 1½ teaspoons baking powder. Mix with milk to the consistency of sponge cake. Bake in shallow tin and cut in squares before removing.

MRS. PAULINE JOSEPH.



Boston Brown Bread.

Two cups corn meal, 2 cups graham flour, 1 cup white flour, pinch of salt, 1 cup molasses, 3 cups sour milk, 1 teaspoon soda. Steam four hours. MRS. E. L. ALLENBERG.

Nut Bread No. 1.

Half cup molasses, ½ cup sour milk, ½ cup brown sugar, ½ teaspoon soda dissolved in the sour milk, ½ cup chopped nuts, 2 cups flour —1 graham, 1 whole wheat. Bake 45 minutes.

MRS. PAUL BERKMAN.

Nut Bread No. 2.

One cup milk, 1 cup water, 1 cake compressed yeast, 1 teaspoon sugar, 3 cups whole wheat flour, 1 teaspoon salt, 1 tablespoon shortening, 1½ cups walnuts cut fine; more flour to mix stiff. Put milk, water, sugar and yeast, crumbled, into a bowl, cover and let stand until yeast floats on the surface; then beat in flour, salt and shortening. Beat well for 8 to 10 minutes, because this bread has no kneading. When the sponge or batter is beaten light, work in as much flour as possible with the spoon, but do not make the dough quite stiff enough to knead. Let rise until double in bulk, then add the nuts and (if liked) two tablespoons sugar. Fill dough into loaf pans and let rise again; then bake in hot oven until brown, after which reduce heat to finish baking.

MRS. L. NATHAN.

Biscuits.

Sift flour before measuring; fill four cups with a spoon, a heaping tablespoonful of butter, an even teaspoonful of salt, 2 heaping teaspoonfuls of baking powder; mix all thoroughly with the hands. Then half beat to froth a couple of whites of eggs; pour into this 1¼ cups of milk; mix this all together with a broad knife or spoon and roll out, not too thick. Cut with a biscuit cutter; spread each one with plenty of melted butter, fold over, place in sheet pan and bake in quick oven. Brush over yolks of egg when coming out of oven.

MRS. M. WILZINSKI.

Baking Powder Rolls.

Two cups flour, 2 tablespoons sugar, 1 teaspoon baking powder, ½ cup butter, enough milk to mix to the consistency of biscuit dough. Handle as little as possible. Roll out until about an inch thick. Sprinkle over this 1 cup chopped wallnuts, 1 cup raisins, bits of butter and about half cup of sugar. Roll up and cut in slices about 1½ inches thick. Bake in a quick oven. SADIE BARASH.

Poppy Seed Rolls.

This will make forty small ones: One cake compressed yeast, 2 eggs, 1 quart milk, ½ cup sugar, salt to taste. Make sponge and let rise; make dough as soft as you can handle. Work several times; braid in small loaves and let rise; then put egg and poppy seed on top and bake. MRS. A. E. WILZIN.

Is your pocket knife a "Colonial" make? If not, no wonder it is a disappointment.

Astor House Rolls.

One pint of sweet milk scalded. While still warm, put in a lump of butter the size of an egg, two tablespoons sugar, little salt, half cake of compressed yeast. Add to flour. When light, mould for 15 minutes. and cut into round cakes; spreach each half with butter and fold over on the other half. Put in pans, and when light bake in a quick oven. MRS. H. ELSTER.

German Toast.

Slices of stale bread dipped in milk to soften; then dip into beaten egg with a little cinnamon in. Fry in hot butter; serve with powdered sugar or jelly. MRS. S. ARONSON.

Milk Toast.

Toast slices of white bread and butter them. Put 2 cups of milk in saucepan, thicken with 1½teaspoons corn starch, add little salt, cinnamon and sugar to taste. Boil up and pour over toast.

MRS. S. ARONSON.

Left-Over Mush.

Cold cooked cream of wheat or farina, fried in butter and served with syrup makes a very palatable dish.

Graham Gems.

To one quart of water add three eggs, one teaspoonful of salt, one tablespoonful of sugar and two teaspoonfuls of baking powder; add enough graham flour to make a stiff batter. Beat all very hard. Bake in a hot oven.

Pop Overs.

Two eggs, 2 cups of flour, 2 cups of milk, pinch of salt; mix and bake in quick oven. MRS. A. E. WILZIN.

Quick Waffles.

Two pints of sweet milk, 1 cup of butter (melted), sift flour to make a soft batter; add the well beaten yolks of 6 eggs, then the beaten whites, and lastly (just before baking), 4 teaspoonfuls of baking powder, beating very hard and fast for a few minutes.

MRS. E. L. ALLENBERG.

Waffles.

Two cups flour, 1 teaspoon baking powder, 1 teaspoon salt, 4 yolks beat well (add whites last), 1 teaspoon butter, about 1½ or 2 cups milk.

MRS. A. E. WILZIN.

Iron Cakes.

One cup of milk, 1 cup of flour, 2 eggs, pinch of salt, fried in fat.

MRS. N. ECKSTEIN.



Rice Griddle Cakes.

One-half cup rice boiled until tender. When cold, mix with 1 quart milk, yolks of 4 eggs, 2 cups of flour sifted with 2 teaspoons baking powder, little salt. Beat whites of eggs and add last. Bake on hot greased griddle. MRS. S. ARONSON.

Griddle Cakes.

The griddle must be hot and thoroughly greased. Two cups flour, 1 teaspoon molasses if desired, 3 teaspoons baking powder, 2 eggs well beaten, ½ teaspoon salt, 1 pint milk. Mix dry ingredients and sift. Beat the eggs, add to milk and stir the two mixtures to a smooth batter. Pour the cakes on the hot griddle from the end of a large spoon. When the cakes are full of bubbles, turn with a broad knife and brown the other side.

Matzo Pancakes.

Eight eggs beaten separately, ½ cup matzo flour, 1 lemon, juice and rind, ½ teaspoon salt, sugar to taste, add 6 cold boiled potatoes grated. Mix batter evenly, and lastly add beaten whites of eggs. Fry in small cakes in hot goose fat or butter. Serve with sweet prunes.

German Pancakes.

Two eggs, 1 tablespoon powdered sugar, ½ teaspoon baking powder mixed with ¼ cup flour, ½ teaspoon vanilla. Add beaten whites. MRS. GUSTAVE BROWN.

Soaked Wheat Bread Pancakes.

Soak wheat bread until soft in cold water. Squeeze out well and mash fine with milk. Add a few eggs, very little flour, salt and sugar to taste. Make a thin batter to pour from a pitcher. Fry in hot butter in thin cakes. Sprinkle with powdered sugar.

Buckwheat Cakes.

Heat a pint of water, add ½ pint of buckwheat flour and a teacup of yeast, and let it stand for several hours to sponge. Then add a couple of spoonfuls of melted lard, the same quantity of syrup, a little salt and mix thoroughly. Make into thin cakes and bake on a hot griddle. MRS. W. S. ROSENBLATT.

Cornmeal Muffins.

Cream ¼ a cup of butter, add ½ cup of sugar, then 2 eggs beaten without separating until light colored and thick. Into this stir alternately 1 cup of milk, 2 cups of sifted flour and 1 cup of cornmeal sifted, with 4 level teaspoonfuls of baking power and a little salt. Beat thoroughly. Bake 20 minutes in hot greased gem pans.

Bran Muffins.

One cup of bran, 1 cup white flour, 1 egg beaten a little, 1 tablespoon butter, 2 tablespoons molasses, salt, 1 level teaspoon soda, ½ cups of milk, scalded. This recipe makes 1 dozen muffins. Acme bran comes in cartons. MRS. PAUL BERKMAN.

See that your dealer buys his liquors from M. & K. Gottstein. You will never have cause to complain if you do.

Muffins.

One cup milk, 1 of flour, teaspoon sugar, 2 eggs, a little salt. Beat all till light and smooth. Pour in hot gem pans and bake 20 minutes.

Rice Muffins.

Two eggs well beaten, 1 cup cooked rice, 2 cups milk, 2 cups flour, little salt and little sugar. Quick oven. MRS. S. ARONSON.

Muffins—French Style.

Dissolve a medium-sized cake of yeast in warm water, put 1 ounce of butter into a saucepan with ½ pint of milk, and warm. Beat 4 eggs until they are frothy. Then stir them in with the milk. Mix the yeast with the eggs and milk and stir in gradually over quart of flour. Butter or lard some muffin rings, and set them on a greased baking dish. Pour some of the batter into each and set them in a warm place to rise. When well risen bake the muffins lightly in a moderate oven.

MRS. W. S. ROSENBLATT.



Appetizers

Salted Almonds.

Pour boiling water over shelled almonds, allow them to stand until the skins will slip off easily. Drain at once and skin quickly. Put olive oil in a shallow pan, get hot; drop in almonds; shake often and brown slightly, then salt. MRS. GUSTAVE BROWN.

Hand Cheese.

Buy skim milk and let sour. Pour off water through a bag. Mix curd with salt and caraway seed and thick cream and let stand. Make into cheese cakes. Put into crocks and wash off every few days with beer until they are done. MRS. H. UHLFELDER.

Grape Fruit.

With a sharp knife separate the pulp from the skin, and also make several incisions in the center, so that the fruit may be easily removed. Pour sherry wine over it, and sugar plentifully, placing on ice for an hour before serving. MRS. WM. GOTTSTEIN.

Watermelon and Canteloupe Balls.

Cut the canteloupe and watermelon into small balls with potato cutter (used for duchesse potatoes). Put on ice. When ready to serve place in fancy glasses, pour champagne or cider or other sweet wine over same, and serve before luncheon or dinner.

CARRIE A. FORTLOUIS.

Sweetbread Cocktail.

Soak a pair of sweetbreads in cold water one hour; strain; put in salted boiling water and cook slowly twenty or thirty minutes until tender. Drain, plunge into cold water, and when cold cut or break into pieces the size of small oysters. Put four or five pieces in glass and cover with oyster cocktail sauce.

Merry Widow Cocktail.

Take meat of crab legs with asparagus tips and add to this mayonnaise; put this mixture into individual sherbet glasses, surrounded by cracked ice. MRS. W. S. ROSENBLATT.

Crab Cocktail.

Add to the meat of two crabs a sauce made of tomato catsup, salt, pepper, oyster cocktail sauce, a little Worcestershire sauce and lemon juice. Serve in individual cocktail glasses surrounded by cracked ice. Shrimps may be served the same way. JULIET ARONSON.

Crab Leg and Lettuce.

Take the meat of the crab legs only; put on bed of lettuce and serve with nice French dressing. MRS. F. ROTHCHILD.

Does your husband bank with the Puget Sound National Bank?

Oyster Cocktail.

Drain oysters, add salt, pepper, lemon juice, oyster cocktail sauce, tomato catsup, little of the juice and half the quantity of picked shrimps. Serve in glass cups set in ice. MRS. S. ARONSON.

Anchovy Toast.

Have ready slices of buttered toast spread with anchovies; keep hot. Put into pan 1 tablespoon butter with which mix 1 teaspoon dry mustard, 2 tablespoons tomato sauce, 1 teaspoon mushroom sauce. As soon as thoroughly mixed add 4 hard boiled eggs cut into slices and a little salt and cayenne. When hot pour over anchovy toast.
MRS. S. ARONSON.

Caviar Toast.

Place in saucepan contents of small can of caviar, add 1 tablespoon of cream; heat through, stirring constantly, and pour over hot buttered toast. MRS. S. ARONSON.

Ham Toast.

Chop cold boiled ham fine and place on buttered toast, and put in oven. Beat up 6 eggs with 6 tablespoons of milk, salt and pepper. Pour into saucepan with lump of butter and stir until thick. Pour over ham and toast and serve hot. MRS. S. ARONSON.

Sardine Toast.

Make paste of one can of sardines, using the oil in the can, juice of a lemon, paprika, salt and cream to moisten. Spread between slices of white bread buttered, press firmly together and toast a light brown.
MRS. S. ARONSON.

Caviar Crackers.

Spread thin crackers with butter, then with caviar, few drops of lemon juice and little finely minced egg. MRS. S. ARONSON.

Baked Oysters on Ham.

Cut brown bread into thin slices and toast. Cover each piece with a thin slice of cold boiled ham, and arrange over the top raw oysters seasoned with salt and pepper. Dot with butter and bake in hot oven until oysters are plump. Garnish with parsley.
MRS. S. ARONSON.

Seattle Cheese Straws.

Roll some puff paste thin, sprinkle with grated cheese; fold, roll out; sprinkle again; repeat the process and place on ice to harden. When cold roll out into long narrow strips one-eighth of an inch thick. Glaze each one with milk or yolk of an egg and bake.
MRS. W. ROSENBLATT.



Salted Almonds.

Blanche the almonds and thoroughly dry the day before using. Put a large piece of butter in a baking pan, and when very hot drop in the almonds. Put in the oven and stir often until they are a golden brown. Remove from the oven and throw on brown paper to dry, sprinkling them with salt. MRS. WM. GOTTSTEIN.

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Butler Cafe

The Epicurean Resort of the Pacific Coast.

Sandwiches

Sandwiches when nicely made are very appetizing. They are indispensable at picnics, luncheons, teas, etc. White, graham, brown bread or rolls may be converted into sandwiches. There is scarcely any limit to their filling, for eggs, meat, fowl, fish, fruit, salads, jams, cheese and chopped nuts may all be used, according to individual taste. The materials used should be sliced or minced as fine as possible. Butter should be of the best quality and used sparingly. When sandwiches are made a few hours before they are to be used pile on dish and cover with a damp nakpin. They will retain their freshness.

A Few Sandwiches.

Lettuce leaves with mayonnaise; chopped olives mixed with mayonnaise; the yolks of hard boiled eggs, mixed with butter and chopped cheese; chopped olives and cottage cheese; any salad. Place any of these between slices of buttered bread, rye or white.

MRS. S. ARONSON.

Cheese Sandwiches.

One pound cheese, one teaspoon raw mustard, one yolk of egg, salt and red pepper to taste, three tablespoons vinegar, one tablespoon sweet oil, one tablespoon Worcestershire sauce. Cream all together with a fork and spread on bread or crackers.

MRS. I. E. MOSES.

Cheese Paste for Sandwiches.

One pound soft New York cheese, run through meat grinder. Mash with back of spoon; add salt, paprika, juice of a lemon, half teaspoon dry mustard, Worcestershire sauce, three tablespoons cream. Mash smoothly and spread between thin slices of buttered bread; then toast the sandwiches. MRS. S. ARONSON.

Cheese and Sherry for Sandwiches.

Half pound mild American cream cheese, put through ricer; add butter size of a walnut, creaming butter first; paprika, little salt, and moisten all with sherry wine to the consistency of paste.

MRS. PAUL BERKMAN.

Sweetbread Sandwiches.

Soak sweetbreads in cold water, drain, cook in boiling salted water from 20 to 30 minutes until tender. Drain, plunge into cold water, and when cold chop fine. Mix with mayonnaise dressing and spread between bread for sandwiches. MRS. E. MORGENSTERN.

A little cold chicken, and some good bread and butter—a dill pickle and a glass of Independent Beer—isn't that a good appetizer?

Deviled Egg Sandwiches.

Mash yolks of hard boiled eggs to a powder and moisten with melted butter and lemon juice. Work to a paste; add salt, pepper, French mustard to taste, a little Panyan sauce; then add the whites of the eggs, chopped very finely, and a few pimolas chopped finely. Spread between slices of bread, graham preferred.

MRS. S. ARONSON.

Egg Sandwich.

Take two hard boiled eggs, mashing to a paste the yolks only. Mix with butter, onion juice, salt, pepper and a little mayonnaise. Spread on round pieces of bread; put chopped whites of eggs on the outside.

MRS. E. MICHAEL, Spokane.

Chicken Toast.

Cut bread into very thin slices, remove crusts, butter lightly and between two slices lay a thin slice of the breast of a chicken. Press slices firmly together and put in oven until toasted a light brown. Serve at once. MRS. S. ARONSON.

Chicken and Nut Sandwiches.

Mince white meat of roast chicken fine, add half a can chopped mushrooms, and half a cup chopped walnuts. Add salt and pepper to taste and moisten with melted butter. Add few drops of lemon juice if desired. Spread between slices of white or rye bread.

MRS. S. ARONSON.

Sandwiches—Pate de Foie Gras.

Spread white bread with pate and cut in wide strips. Put three pieces of pimola on top and a row of chopped olives around outside. Cut bread round if preferred, instead of strips.

MRS. E. MICHAEL, Spokane, Wash.

Liver Pate.

Cook calves liver in chicken fat and butter and a little water, to which slices of onion, a little parsley, a little celery, salt and pepper have been added. When tender run liver through meat grinder; add strained stock, which should be boiled down very short. Add also half an onion grated very fine, and some finely minced parsley. Mash all smooth with spoon and add two or three tablespoons of chicken or goose fat, salt and pepper to taste. MRS. S. ARONSON.

Scraped Meat Sandwich.

Scrape raw beef, mix with salt and pepper, spread between two slices of bread and toast on toaster until heated through.

MRS. S. ARONSON.



Pimola Sandwiches.

Chop the contents of a fifteen cent bottle of stuffed olives or pimolas. Chop two hard boiled eggs. Mix the foregoing with mayonnaise sauce and a little salt. Spread on buttered bread.

MRS. A. COBLENTZ.

Pimento Sandwich.

Chop pimentoes, olives and celery, mix with mayonnaise and spread on lettuce leaf, and then put between slices of buttered white bread. MRS. S. ARONSON.

Caviar and Salmon Sandwiches.

Take a piece of rye bread, cut round (with biscuit cutter); spread with mustard; put some caviar in center of the bread, strips of smoked salmon around the caviar, and strips of pickle around the salmon.

MRS. E. MICHAEL, Spokane.

Oyster Sandwiches.

One pint oysters; put juice into pan and add oysters chopped; then add half cup cream and yolks of two eggs, and enough bread crumbs and get it quite thick. Heat well and add salt, pepper and lemon juice to taste. Let cool and spread on buttered bread.

MRS. SAM BROWN.

Sardellen Butter.

Soak half pound sardellen bone and mash them; add two tablespoons Neuchatel cheese, two tablespoons sweet butter, a little grated onion and a pinch of cayenne. Serve on toast.

Sardellen Toast.

Butter slices of toast and spread with sardellen butter. Place on top a few fresh shrimps, or a few raw oysters, with slices of hard boiled egg. MRS. S. ARONSON.

Sardines on Toast.

Remove skins from half a dozen sardines and mash them to a paste. Rub yolks of three hard boiled eggs and add to fish paste, with salt, a dash of cayenne and tablespoonful chopped parsley. Mix all well together and serve on buttered toast. Stand in a hot oven and then serve immediately. MRS. WALLACE ROSENBLATT.

Salmon Sandwiches.

Free cold canned salmon from all skin and bone and shred finely with a silver fork. Add a little lemon juice, a little paprika and tomato catsup. Mix to a paste with melted butter.

MRS. E. MORGENSTERN.

Jam and Cheese Toast.

Mash a Neufchatel cheese until soft, adding two tablespoons or more of thick cream. Spread on buttered toast and then cover with strawberry jam. JULIET ARONSON.

Is your pocket knife a "Colonial" make? If not, no wonder it is a disappointment.

Smoked Salmon Toast.

Cut as many slices of bread as required, trim crusts, toast to delicate brown, butter them and lay on each slice a very thin piece of smoked salmon; sprinkle with pepper, cover with sheet of buttered paper, and place in brisk oven for few minutes. When very hot, arrange the pieces of toast on hot dish on which is spread a folded napkin. Garnish with parsley and serve. MRS. WM. GOTTSTEIN.

Shrimp Sandwiches.

Pick half pint shrimps, put them in a mortar with two or three ounces butter, season with salt and cayenne pepper, and pound them to a paste; moisten it with a few drops of tarragon vinegar. Cut some rather thin slices of bread and butter, spread half of them with paste, fold the remaining half over these and press lightly together. Cut sandwiches into fingers or quarters; garnish with parsley and serve.

MRS. WM. GOTTSTEIN.

Club Sandwich.

Toast thin slices of bread and butter lightly. Spread one piece with thin slice of ham fried well; spread the other with a thin slice of the white meat of turkey or chicken; place over this a crisp lettuce leaf and spread with mayonnaise. Put both slices of toast together, and garnish with slices of tomato and small pickles.

MRS. S. ARONSON.



Beverages

To make coffee use a heaping tablespoonful of coffee for each person and one over. Mix with the whole or part of an egg and pour enough cold water on to moisten it. Place in well scalded coffee pot, pour over boiling water (1 cupful for each person), and stop the spout of the coffee pot with a cloth, to prevent the flavor from escaping. Boil five minutes, and then set on back of stove to simmer five or ten minutes longer. Pour into the pot ½ cupful of cold water and serve.

Make tea with freshly boiled water in a freshly scalded tea pot, ½ teaspoonful of tea to a cup of boiling water. Pour water over tea and cover tightly and let it infuse five to seven minutes. Tea should never boil.

Strain strong tea, add lemon juice and sugar; also ice, for iced tea.

Iced Coffee.

Prepare a quart of coffee as for black coffee, and have also a quart of well heated milk, but not boiled, and pour the coffee and milk into an ice cream freezer. Sweeten with a little powdered sugar, cover the freezer and place it in a tub of ice and rock salt, a little higher than the pot of coffee. Then turn the handle of the cover in various directions for five minutes, and serve in coffee glasses, with powdered sugar. MRS. WILLIAM GOTTSTEIN.

Coffee Cognac.

Make black coffee and half fill goblets with clear ice. Pour in coffee, add pony of cognac to each glass, mixing well with a spoon, then serve.

Iced Tea—French Style.

Place in tea pot 3 tablespoonfuls tea, pour over 2½ quarts boiling water, steep and strain and turn into a freezer. Sweeten with 3 tablespoonfuls sugar, tightly cover the freezer, place it in a tub containing broken ice and salt a little higher than the height of the tea. Turn it sharply by the handle all round in different directions for five or six minutes. Wipe the cover of the freezer well to prevent any ice from falling in, and with the aid of a ladle pour it into a cold pitcher or jar. Send to the table in glasses with slices of lemon and sugar separately.
MRS. WILLIAM GOTTSTEIN.

Russian Tea.

Press the juice of a lemon and a wineglassful of brandy into your tea. Serve in glasses with powdered ice, and sweeten as you would iced tea.

If you want a good cup of Chocolate, you must use Ghirardelli's.

Flaxseed Tea.

Take 1 tablespoonful flaxseed, wash thoroughly, and put it with 1 cup cold water in a saucepan. Let it simer 1 or 2 hours. Strain. Add juice of one lemon and sugar or rock candy to taste. Serve hot.

MRS. WILLIAM GOTTSTEIN.

Apple Water.

Roast tart apples until soft, put into pitcher and pour cold water over and let stand an hour. Strain and sweeten if liked. Good for fever patients. Toast water is made the same way, using toast instead of apples.

MRS. S. ARONSON.

Raisin Wine.

Stem and cut 2 or 3 pounds of large sized raisins, ¾ ounce stick cinnamon. Let soak in four quarts of water for six days. Simmer for four hours. When cold, filter and bottle.

MRS. M. M. FREDERICK.

Raspberry Vinegar.

One pint vinegar to 3 pints berries, 1 pound crushed sugar. Let all stand two days, then boil 20 minutes, skim well, strain and when cool, bottle.

MRS. MAX BORNSTEIN.

Raspberry Syrup.

Ten boxes of raspberries, 15 glasses of water (measure this carefully); 3 ounces of tartaric acid dissolved in this water, and pour same over the fruit. Let stand for 24 hours, and then squeeze through a cloth. Then take 16 pounds of sugar, and boil all about 15 minutes, or until same is thick enough for syrup. Skim this liquid well while it is boiling. To test the syrup put a little on a saucer and let it cool.

MRS. S. ROSENBERG.

Chocolate Syrup.

Mix ½ pound of scraped chocolate cake with 1 quart water. Add 4 pounds loaf sugar, and stir over a slow fire until the chocolate is dissolved and the sugar syruped.

MRS. WILLIAM GOTTSTEIN.

Sherry and Egg.

To each glass of wine beat up the yolk of an egg and add sugar to taste. Add wine gradually and grated nutmeg. Beat white separately and mix.

Egg Milk Punch.

One egg, 3 teaspoonfuls fine sugar. Fill glass half full of ice. Add 1 wineglass brandy and 2 tablespoonfuls St. Croix rum. Fill with milk, shake well and strain into large glass with grated nutmeg on top.



Egg Nogg.

Stir ½ cupful white sugar, yolks 6 eggs well beaten into 1 quart rich cream. Add ½ pint brandy, flavor with nutmeg, and lastly add whites of the eggs well whipped.

Egg Lemonade.

Grate over the sugar the peel of ½ the lemons you intend to use, and squeeze the lemons into it with a squeezer. Then beat up as many eggs as you intend glasses of lemonade. If you are making a quantity you may take one or two eggs less. Beat up the lemons and the sugar. Next add water in proportion, and then shake or beat the whole vigorously for a few seconds. Fill the tumblers half full of broken ice.

MRS. ROSENBLATT.

Grape Cordial.

Mix ¼ cupful grape juice with sugar to taste. Add one teaspoonful lemon juice and ¾ cupful cold water. A slice of orange or pineapple may also be added. MRS. WILLIAM GOTTSTEIN.

Claret Cup—Hot.

One quart claret, 2 cups water, stick cinnamon, sugar to taste, juice of 2 lemons and of an orange. Let come to a boil and serve hot.

MRS. S. ARONSON.

Claret Cup.

One quart claret, 1 cupful sugar, 1 pint sparkling Moselle, juice of 1 orange, 1 slice cucumber rind, 1 pint apollinaris.

MRS. WILLIAM GOTTSTEIN.

Mint and Lemon Cocktail.

To 1 quart strong lemonade made from 4 lemons add 1 cupful cold tea, a few sprigs fresh mint and a tiny sprinkle red pepper. Sweeten to taste, pour over crushed ice and serve with a curl of lemon on top. MRS. MAX BORNSTEIN.

Mint Julep.

Large thin julep glass. Dissolve 1 teaspoonful fine sugar in water, add 1 dash Maraschino, 1 glass whisky or brandy as preferred, 4 or 5 sprigs mint, held to side of glass, leaves up. Fill up with fine ice and do not bruise the mint. Trim with fruits. If preferred, mint can be bruised, but above is regular Southern julep.

Manhattan Cocktail.

Use the following ingredients in the proportion given: 1-3 whiskey, 1-3 vermouth bitters, 1-3 water. Add a dash of Angostura, apricotine and orange bitters; also a slice of lemon peel. Sweeten to taste.

Pineapple Cocktail.

For each glass take a tablespoonful each of pineapple and lemon or orange juice, and ½ tablespoonful grated orange peel. Sweeten to taste. Pour over a little chipped ice in the bottom of the glass and fill with iced water.

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Cranberry Cocktail.

Cook 3 pints cranberries in an equal quantity water ten minutes, or until berries are soft. Strain. Add juice of 3 oranges, 3 lemons and 3 cupfuls sugar. Freeze to a stiff mush or simply turn in with shaved ice. Serve in lemon cups, the edges of which have been cut in tiny points with scissors, then the skins chilled in the ice or in cold water. MRS. MAX BORNSTEIN.

West Point Cocktail.

Fill a glass with shaved ice. Add scant teaspoonful lemon juice, 2 or 3 dashes of orange or dandelion bitters, and sugar or rock candy syrup to sweeten. Shake well, strain into cocktail glasses, put a twist of lemon peel on top and serve. MRS. MAX BORNSTEIN.

Ginger Ale Punch.

In pint pitcher put 1 tablespoonful brandy, 1 tablespoonful powdered sugar, 1 well beaten egg. Fill pitcher half full of shaved ice. Then fill the pitcher with imported ginger ale. Stand few minutes and serve. MRS. S. ARONSON.

Fruit Punch.

Juice of 12 lemons, juice of 8 oranges, 2½ cupfuls sugar boiled with 3 quarts water, and let cool; 1 quart bottle grenadine syrup, 1 pint bottle raspberry syrup, 1 can grated pineapple, 1 bottle Maraschino cherries, 4 oranges sliced thin. Place in punch bowl with large cake ice. MRS. S. ARONSON.

Champagne Punch.

One pint Maraschino, 1 gallon white wine, 1 quart champagne, ½ pint cognac brandy, 1 dozen lemons, 2 quarts apollinaris. Sugar to taste. MRS. GUSTAVE BROWN.

Sherry Cobbler.

30 pieces of cut sugar dissolved in 2 tumblerfuls of water. Squeeze 4 lemons in another tumbler and remove all seeds. Squeeze juice of 2 oranges in another tumbler and scrape pulp in the glass. Put the sweetened water into bowl, add lemon and stir thoroughly. Scrape the peel of a lemon over the mixture, add orange and stir rapidly. Add a pint or more of sherry. Beat to fine snow some ice and drop into bowl. Cut a lemon in thin slices and two oranges in thicker slices.
MRS. A. L. BARMON.

Strawberry Sherbet.

Crush a quart of ripe strawberries, pour a quart of water over them and add the juice of 2 lemons. Let this stand about two hours. Then strain over a pound of sugar, stir until the sugar is dissolved, and then set upon ice. You may add 1 tablespoonful of rose water. Serve with chopped ice.



Apricot Brandy.

Mix ½ pound sugar and a little water with every 2 dozen apricots used. Boil up and then remove and place in jars, and when cold fill up with brandy. Cover over securely and allow them to remain for several days, when they are ready for use. They may be carefully and thinly peeled before putting into the syrup, although this is not generally done. MRS. WILLIAM GOTTSTEIN.

Blackberry Cordial.

Squeeze blackberries enough to make a quart of juice. Add to it a pound of loaf sugar, and let dissolve, heating slowly. Add to it 1 teaspoonful each cloves, cinnamon and nutmeg. Boil all together 20 minutes. On removing from the fire, add a wineglassful of brandy. Put in bottles while hot and seal. Use a teaspoonful for a glass of iced water. MRS. WILLIAM GOTTSTEIN.

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Preserves and Jellies

Fruit for jellies should be at their prime. If over-ripe, too much boiling will be required. Some fruits yield their juices more readily than others, but the general rule is a pound of sugar to a pint of juice. When cooking fruits of the nature of quince or crab apple, to obtain the juice add sufficient water to cover. A good rule is to boil the juice 15 to 20 minutes before adding sugar, which has previously been heated in the oven, then all boiled a very few minutes together.

Currants and juicy berries are crushed and cooked without adding any water

Jelly glasses should be kept standing in hot water, and when ready to fill wiped dry and filled while still hot.

Too much boiling makes jelly hard or pasty.

In making a large quantity of jelly it is better to divide into smaller quantities, cooking 2 or 3 quarts at a time, as the jelly will be finer, not having boiled too long to secure the necessary evaporation.

A little may be tried in a small dish first. Do not squeeze through the jelly bag, as that makes cloudy jelly. Simply let it drip.

When jelly is cold, cover with paraffine or with white paper wet with brandy. Should jelly not be quite firm enough, it should be allowed to stand in the open glasses a few days in the sun.

Keep preserves in a cool, dark, dry place.

The juice that is left in the jelly bag may be squeezed out afterward and made into jelly the same way, but it will not be so clear.

In making preserves, use only porcelain lined or granite kettles. Use granite or wooden spoons for stirring.

Preserves should boil very gently to prevent burning.

For preserves a good syrup is made in the proportion of ½ pint of water to a pound of sugar.

Use granulated sugar. If a very little lemon juice be added to strawberry or peach juice there will be no trouble in jellying.

Preserved German Prunes.

To a pound of fruit take ½ pound sugar. Let sugar come to a boil in water, and pour over the fruit eight times. Then cook syrup till thick enough, put in fruit and let come to a boil.

MRS. MAX BORNSTEIN.

For your kitchen you need the best Cutlery. "Colonial" is the only reliable ware.

Spiced German Prunes.

Wash the prunes, remove the stones, and in place of the stones put in almonds. Take the best wine vinegar, water and sugar to taste. Tie in a bag some whole cinnamon, cloves and allspice; boil together with vinegar. After boiling, let it get lukewarm. Then pour over the prunes. Let stand, and each day for nine days let vinegar come to a boil and pour over prunes. The last day cook the vinegar down some, then put in prunes and let come to a boil. There should be sufficient liquid to cover them. Keep in stone or glass jar. Grapes (black ones) may be spiced the same way.

MRS. A. E. WILZIN.

Peach Preserves.

Remove stones from peaches. Measure 1 pound sugar to 1 pound fruit. In preserving kettle put 1 layer sugar, then layer of fruit, until all is used. Add a few kernels of the peach stones, and let warm slowly until the sugar is melted. Boil slowly for half hour; then remove peaches to a flat dish. Let the syrup boil 15 minutes longer. Place in jars ¾ full of peaches, adding syrup to fill.

MRS. MAX BORSTEIN.

Brandied Peaches.

Four pounds of fruit, 4 pounds of sugar, 1 pint of white brandy. Make a syrup of the sugar and enough water to dissolve it. Let this come to a boil. Put the fruit in and boil five minutes. Having removed the fruit carefully, let the syrup boil 15 minutes longer, or until it thickens well. Add the brandy and take the kettle at once from the fire. Pour the hot syrup over the fruit and seal. If after the fruit is taken out and put in jars a reddish liquor oozes from them, drain this off before adding the clear syrup.

Sweet Pickled Peaches.

Boil sugar, vinegar and cinnamon 20 minutes. Dip peaches quickly in hot water, then rub off the fur with towel, stick each peach with clove. Put in syrup and cook until soft, using one-half of the peaches at a time. To ½ peck peaches take 2 pounds brown sugar, 1 pint vinegar, 1 ounce stick cinnamon and cloves. MRS. R. LOBE.

Bottled Green Gages.

Select green gages that are not too ripe, make small holes all over them, put them in large bottle, fill them with thin syrup, cork and tie down. Place them in a saucepan of water, bring gently to a boil, and simmer until the fruit turns brown. Take from fire. Leave bottles in water for a day. Boil again for 10 minutes, and fruit is ready.

MRS. W. S. ROSENBLATT.



Pickled Pineapple.

Three pounds sugar, 6½ pounds prepared pineapples, 1 pint vinegar, 1 ounce stick cinnamon, ½ ounce cloves. Put the peeled and sliced fruit in a jar in layers with the spices, pour over the fruit the vinegar and sugar that has come to a boil. Let stand 24 hours. Pour off the juice and boil five minutes. Pour over again and let stand 24 hours more. Then boil fruit and syrup ½ hour gently and seal.

MRS. D. KOCH.

Tomato Jam.

Skin tomatoes and drip over night. To 1½ cup tomatoes take ¼ cup sugar and cook to jam. MRS. MAX BORNSTEIN.

German Prune Butter.

Remove pits and wash prunes. To 1 pound fruit add ¾ pound sugar and enough water to prevent burning. Do not stir, but remove from sides of pan occasionally. Let boil for hours. Place in bottles or glasses. Let cool, cover with paraffine. MRS. MAX BORNSTEIN.

Raspberry Jam.

To 6 pounds berries add juice of 1 pound currants and ¾ pound sugar to each pound fruit. Boil fruit 20 minutes, add sugar and boil just long enough to thoroughly dissolve. MRS. A. DINKELSPIEL.

Cherry Jam.

To 2 cups cherries add 1 cup sugar and cook till jam, having first removed the pits. MRS. MAX BORNSTEIN.

Candied Cranberries.

Candied cranberries to take the place in cakes, confections or decorations of the more expensive cherries: Use for this purpose the Cape Cod berries, half as much sugar as berries, and half as much water as sugar. Put the berries in a deep agate or porcelain dish, pour the sugar on top like a crust and the water on top of that. Cook very slowly. When they break into a boil, cover just a few moments—not long or the skins will burst—then uncover and cook until tender. Take up carefully and spread on oiled plates to dry.

Strawberry Jam.

Be careful to get best berries. not sandy ones. Pick berries, weigh them, and to each pound of fruit take ¾ pound granulated sugar. Boil together 20 minutes. Remove with skimmer all fruit. Boil juice to thick syrup, replace fruit and let come to a boil; then fill in glasses.

MRS. MAX BORNSTEIN.

Spiced Pears Wih Ginger.

Peel and cut into small pieces 2 gallons Bartlett pears, not overripe. Arrange in a kettle with 5 pounds of sugar. Allow them to stand covered over night. In the morning place over slow fire, adding 1½ pounds crystalized ginger, 3 lemons sliced, 1 small cup vinegar, 1 teaspoonful nutmeg, 1 teaspoonful cinnamon, ½ dozen cloves. Cook until reduced one-fourth, and seal when cold. MRS. F. BORIES.

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Quince Preserves.

Peel and quarter quinces and boil tender in enough water to almost cover them. Remove fruit and spread on dish to cool. Add peeling and some of the cores to water. Stew until tender and strain through a bag. Take ¾ cup sugar to 1 cup juice. Boil until a rich thick syrup. Put in fruit and boil a few minutes. Place in fruit jars.

MRS. H. NEWBAUER, San Francisco.

Watermelon Preserves.

Cut the rind of the water melon and peel off the green outer skin and all inside pulp which is the least bit soft. Put in an earthen jar and cover with a strong brine. This must stand overnight. To every pound of fruit allow 1 pound sugar. Put sugar in preserving kettle, and to every 4 pounds sugar add 1 pint water. Let boil until thick and clear, and then drop in rind. Do not let cook until sticky. Add a few pieces of cinnamon bark and juice of 2 lemons. Boil until rind can be cut easily with a knife. MRS. S. A. ROSENFELD.

Quince Honey.

Seven large quinces grated, 7 cups sugar, 4 cups water. Boil syrup first, then add grated quinces. Boil slowly, 1 hour.

MRS. DAVE LIPMAN.

Apricot and Pineapple Jam.

12 pounds apricots, 5 pounds pineapple, 9 pounds sugar. Peel and halve apricots. Peel and cut pineapple into small pieces. Put the fruit on to boil slowly for 1 hour, adding a little water, stirring often. Then add the sugar and let it all boil together for 15 minutes longer.

MRS. M. PRAGER.

Citrus Fruit Marmalade.

Two grape fruits sliced very thin, 8 oranges sliced very thin, 3 lemons sliced very thin. Soak 36 hours in 4 quarts of water. Boil 2 hours. Dissolve 8 pounds sugar with water. Be careful it does not burn. Add fruit and boil until it jellies, then add 1 wineglassful brandy.

MRS. L. GOTTSTEIN.

Orange Marmalade.

One dozen oranges, peeled very carefully. Scrape off all the white, cut the peel as fine as noodles. Put in dish and pour boiling water over twice, allowing water to remain on peel 10 minutes each time. Add the peel to pulp of orange, which should be cut in small pieces. Add pound of sugar to a pound of pulp and peel. Let stand over night. Cook in morning from 2 to 3 hours. Should be clear and thick and a light brown. Put in glasses. MRS. L. SCHWABACHER.



Orange Marmalade.

Four oranges, 3 lemons, 11 glasses of water. Slice the oranges, also lemons, rind and all, in fine shreds, and grate the rind of 1 lemon. Add the water and let it stand 24 hours. Cook 1 hour. While hot, add 8 cups sugar. Stir well and let stand 24 hours more. Then cook 1½ hours after comemncing to boil. Put in jars while hot. Don't cover until thoroughly cold. MRS. B. JACOBS.

Orange Marmalade.

Wipe, slice and cut 2 dozen small oranges. Cover with water at night. Pour off this water and renew water in the morning. In separate dish wipe, slice and cut 8 lemons, and cover with water, renewing twice, first water remaining on over night, then seconrd water remaining on 2 hours in the morning. In morning when ready to finish drain off all lemon water and throw away. Add lemons to oranges with their water and cook ¾ hour. Measure pulp and juice together and take cupful pulp to ¾ cupful sugar and cook until jelly. Add blanched almonds just before ready to remove from fire.

MRS. H. NEWBAUER, San Francisco.

Currant and Raspberry Jelly.

One box red raspberries to about 4 or 5 of currants. Just cover with water and cook until soft. Strain. Then for 1 cup of juice add 1 cup sugar and boil 20 minutes. Never make more than 1 quart at a time. MRS. MAX SCHUBACH.

Crab Apple Jelly.

Wash, remove stems of crab apples, cover them with water, boil until very soft. Put in bag to drain over night. Measure juice; to 1 cupful juice use 1 cupful sugar. Boil until jelly.

MRS. MAX BORNSTEIN.

Quince Jelly.

Peel and cut quinces and with about half the cores and all the peeling, cover with water and boil until tender. Drain through a bag over night. Boil the juice 20 minutes, and measure. To 1 cupful juice add ¾ cupful sugar and boil until jelly. MRS. MAX BORNSTEIN.

Cranberry Jelly.

Cover cranberries with water and cook soft. Then strain and let juice boil without sugar 10 minutes. To each quart cranberries used add 2 cups granulated sugar and cook 15 minutes. Try if it will jelly. MRS. MAX BORNSTEIN.

Blackberry and Green Apple Jelly.

12 boxes blackberries, 25 cents green apples cut up, 2 quarts water, let cook until apples are cooked to pieces. Strain through jelly bag. Measure juice and take 1 cupful of juice to 1 cupful of sugar. Heat sugar in oven while juice comes to a boil. Put both together and boil from 20 to 30 minutes. MRS. S. ARONSON.

Pioneer Brand Evaporated Milk is always fresh and sweet. Use it for cooking.

Gooseberry and Strawberry Jelly.

Take equal quantities of gooseberries and strawberries, very little water, let boil until berries are quite soft, strain through jelly bag. Measure cup for cup of sugar and juice. Heat sugar in oven while juice is coming to a boil. Then put together and boil 20 to 30 minutes, skimming until clear. MRS. S. ARONSON.

Concord Grape Jelly.

Set grapes on stove with very little water. Boil soft and press through bag. Take 1 pound sugar to 1 pound fruit and boil 25 or 30 minutes or until jellied. MRS. MAX BORNSTEIN.

Calf's Foot Jelly.

Secure an unskinned calf's foot, cut it through the joints, chop the long bone and take away the fat, wash it well, place in a saucepan, cover with cold water and boil for 10 minutes. Strain off the water and wash again. Put in an enameled saucepan, cover with cold water and stew for 6 hours, skimming constantly. When done, drain the stock, allow it to get cold, skim off fat. In using jelly be careful not to mix the sediment with it. MRS. W. S. ROSENBLATT.



Pickles and Relishes

Use only the best cider or vinegar. Boil pickles in porcelain lined, granite or stone vessels. A very small piece of alum added to vinegar when scalding pickles the first time renders them crisp and tender, but too much alum is injurious. Keep in a dry, cool place in glass or stoneware. If white specks appear in the vinegar, drain off and scald, adding a handful or two of sugar, pouring hot over pickles again. A little horseradish and a few cloves help to preserve the vinegar. If put away in a stone crock, put an inverted plate over the top and a heavy stone on the plate, to keep the pickles well covered with liquid. The brine for pickles should be strong enough to float an egg, about a pint of salt to a gallon of water. Before putting pickles in vinegar, they should be cold and perfectly dry. Pour vinegar over, boiling hot, as raw vinegar does not keep well. Keep pickles from the air and have the vinegar at least two inches over the top of the pickles. Use only a wooden spoon. Pickles in open jars should be stirred occasionally, and the soft ones taken out, and the vinegar scalded and poured back hot. For dill pickles wash off and skim every five days.

Piccalily.

15 pounds tomatoes, 10 pounds cabbage, 3 bunches celery, 6 large green peppers, 6 large onions, 5 cents worth celery seed, 5 cents worth mustard seed. Chop fine and salt each separately over night. Squeeze out all the juice and mix. Pour enough boiling vinegar over to cover and let all come to a boil for 10 minutes. Seal in jars.

MRS. L. M. STERN.

Sour Pickles.

Big yellow cucumbers. Peel, halve and scrape out the soft inside, and salt well over night. Dry and cut in pieces lengthwise. Put in jar, layer of cucumber, layer of whole white pepper, mustard seeds, few bay leaves and small onions. Take vinegar and a little sugar. Boil and pour over pickles. Let stand a couple of days and repeat the boiling three times.

MRS. H. UHLFELDER.

Small Vinegar Pickles.

Put pickles in salt water over night. Take out and wipe dry. Place in Mason fruit jars and add 4 or 5 small white onions to each jar, 4 small dried red peppers, mustard seed and some whole white peppers. Place some dill on top and bottom of jar. Boil some white wine vinegar, to which has been added a tiny piece of alum. Pour over pickles and seal while hot.

MRS. D. KOCH.

There is some satisfaction in using an evaporated cream that is reliable. That is true of the Pioneer Brand.

Little Spice Pickles.

Take little pickles, and make brine so egg will float on top. Put in pickles and let stand over night in the brine. Next day take out and put in cold water, dry well, then boil vinegar with cloves and mixed spices, and arrange pickles in jars with red-hot peppers. Add 1 cup of brown sugar and some small onions, 2 tablespoonfuls of salt and 2 of mustard seeds. Arrange in quart jars and fill up with cold vinegar. Make jars airtight. Can be used in two weeks.

MRS. H. ELSTER.

Mustard Pickles.

To each gallon of vinegar take ½ pound mustard, 1 tablespoonful ground ginger and 1 tablespoonful sweet oil, and 5 cents worth tumeric. Let come to boil for 5 minutes. Take 300 small pickles, 2 heads cauliflower, 5 cents wax beans, 2 quarts small onions, 1 dozen peppers, and cut all fine. Put in strong brine for three days. Then pour off brine and put in the above mixture. MRS. D. KOCH.

Baltimore Pickles.

50 large cucumbers, 10 large onions, 25 cents tumeric powder, ¼ pound mustard seed, ¼ lb. whole peppers. Cut cucumbers in round slices ¼ inch thick. Place in pan and salt them over night. In the morning dry with a cloth and put them in a jar, alternating with layers of onions (cut in slices) and sprinkle over them the powder, peppers and mustard seed. Fill the jar with cold vinegar. Stir together salad oil, Colman's mustard and a little cayenne pepper into a thick paste, and spread this over the top of the pickles before putting on the cover of the jar. Place them away for six weeks, and then stir with a wooden spoon. They are then ready for use.

MRS. J. GOLDSMITH.

Dill Pickles.

Wash pickles well, then pack tightly in ½ gallon Mason jars, putting dill in bottom and top of jar, and add a little pickling spices. Then to one cup of salt add 13 cups of cold water. Let come to a good boil. Pour over pickles while boiling and seal airtight. These pickles will keep the year through. MRS. J. S. COHEN.

Green Tomato Soy.

Two gallons green tomatoes, sliced without peeling and not too thin. Slice also 12 large onions, 2 quarts of vinegar, 1 quart white sugar, 2 tablespoonfuls each of salt, ground mustard, black pepper, 1 tablespoonful each cloves, allspice, red pepper, mustard seed. Stew till tender. Boil onions and vinegar first till almost tender. Then add rest.

MRS. ROSE LOBE.



Chow Chow.

Cut into small pieces 2 heads of white cabbage, and boil till tender. Take 2 heads of cauliflower, cut up and put in a separate pan, and boil; also 1 quart of small onions, a dozen small cucumbers, ½ gallon small tomatoes and 6 roots of chopped celery. Cook all in separate pans. Then put 2 gallons of vinegar, 4 ounces each of ground mustard and mustard seed, a small pot of French mustard, 2 ounces of tumeric and 1 ounce of cloves in a pan, and set this over a fire. When it boils, mix the vegetables together and pour the liquor over them. Let it get cold and put it into jars. Cover over and tie down.

MRS. W. S. ROSENBLATT.

Dill Pickles.

Make a brine (boiled water), so strong that an egg will float upon it. Then add to this brine ½ of its quantity of fresh boiled water and ½ cupful of ground pepper. Wash the pickles and put a layer of them and a couple of green peppers in a jar. Cover with layer of grape leaves and dill, using leaves and stems. Continue until jar is full of alternate layers of pickles and peppers and grape leaves and dill. Fill the jar with brine, place a cloth over top layer, and add a weight of some kind. Every few days take off the cloth and wash off scum, and then replace it. They should be fit to use in 10 to 12 days.

MRS. PAULINE JOSEPH.

Green Tomato Pickles or Any Kind of Pickles.

Two pints vinegar, 1 small lump alum, 1 cupful sugar, mixed spices to taste, 1 small root horseradish. Boil together and pour over pickles. This is enough for 2 quarts pickles. Seal tight. For green tomato pickles slice tomatoes and let stand in strong cold salt. water over night. In morning drain and pour boiling water over and let boil until tender. Drain and put in glass jars and pour the hot vinegar over them and seal. For pickled peaches, pears and any fruit, cook fruit in the vinegar until tender. For cucumbers soak in salt water over night. In morning pour off brine and pour boling water over and let stand about 5 minutes. Drain, put in jars, pour vinegar over and seal.

MRS. GUSTAVE BROWN.

Raw Chutney for a Quick Relish.

Pulp of 1 large tomato, chop fine, then add 1 small Spanish onion and one green chili pepper, also chopped fine. Mix with a squeeze of lemon juice and a pinch each of salt and sugar.

Tomato Relish.

Take 25 very large tomatoes, 8 or 9 green long peppers, 5 large onions, 1 quart cider vinegar, 2½ pounds granulated sugar. Put in a bag whole cinnamon, mace, allspice, heaping tablespoonful of salt, add little paprika. Now peel tomatoes, melt sugar, add to vinegar, chop the onions and green peppers very fine. Mix everything together and cook about 3 hours.

MRS. A. E. WILZIN.

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Chili Sauce—No. 1

12 medium sized ripe tomatoes, 1 pepper finely chopped, 1 onion finely chopped, 2 cups vinegar, 3 tablespoonfuls sugar, 1 tablespoonful salt, 2 teaspoonfuls cloves, 2 of cinnamon, 2 of allspice, 2 of grated nutmeg. Peel tomatoes and slice. Put in preserving kettle with other ingredients. Heat gradually to boiling point and cook slowly 2½ hours.

MRS. ROSE LOBE.

Chili Sauce—No. 2.

Slice 12 large ripe tomatoes, 2 large onions, 6 red peppers; chop all fine. Add 2 tablespoonfuls salt, 2 tablespoonfuls brown sugar, 1 cup or 2 of vinegar, according to strength. Boil slowly 2 hours.

MRS. DAVE LIPMAN.

Tomato Catsup.

One peck tomatoes, 2 tablespoonfuls salt, 2 large onions. Boil half hour. Add 1 quart vinegar, 1 pint sugar, 1 tablespoonful ground cloves, 1 of allspice, 2 blades mace, 2 teaspoonful red pepper, 1 of white pepper, 2 sticks cinnamon. Boil 2 hours. Strain.

MRS. ROSE LOBE.

Mushroom Catsup.

Break up the required quantity of mushrooms, put them in a tub, salt over and leave for two days. Afterward take out all the juice and strain in a saucepan. For every pint put in 1 ounce of salt, ½ teaspoonful of pepper corns, 6 cloves and 1-3 ounce of ginger. When boiling move the catsup to the side of the fire and let simmer gently.

MRS. W. S. ROSENBLATT.



Miscellaneous

Cold Cream.

One ounce white wax, 1 ounce spermaceti, 2 ounces lanoline, 2 ounces sweet almond oil, 2 ounces orange flower water, 4 ounces cocoanut oil, 20 drops benzoin, oil of geranium 10 cents. Melt, beat until nearly cold. Add benzoin and last orange flower water. Beat till cold. Put into small salve jars and keep in a cool place.

Washington Fluid (Poison).

One box Babbitt's potash, 2 ounces Murat ammonia, 1 ounce salts of tartar, 1 gallon water (warm). Get at drug store. Directions—2½ bucketfuls water, 2-3 cupful fluid, ½ bar Lenox soap (shaved). Soak clothes over night in warm water, wring out, boil 20 minutes with fluid, letting water heat well before adding fluid. Soap is put in water to melt thoroughly before adding fluid.

To Rid Plant Jars of Worms.

Two dozen horse chestnuts pounded fine. Pour over 2 quarts cold water and let stand over night. Pour liquid in jars.

For Moths.

Saturate furniture with naphtha or benzine. Ammonia will remove white spots from furniture.

How to Escape From a Burning House.

Aply a wet cloth to the mouth and nostrils. You can get through the dense smoke easily. If possible cover the whole head and face.

To Remove Stains From Marble.

Make a paste of powdered soapstone and benzine. Spread it thickly over the marble and leave it on overnight, keeping it well covered to prevent evaporation. Wash off with clear water. If the stains are not removed, repeat the process.

To Remove Grease From Carpets.

Use ammonia, almost pure. Cover the spot with white blotting paper and iron lightly or rub spot with a white flannel dipped in turpentine.

"Colonial" is the watchword. Insist that your new carvers bear the stamp.

Berry Stains.

The fumes of a brimstone match will remove berry stains from book, paper or engraving.

To Extract Grease From Papered Walls.

Dip a piece of flannel in spirits of wine, rub the greasy spots gently once or twice and the grease will disappear.

To Remove Stains of Claret Wine.

As soon as claret is spilled, cover spot with salt. Let stand a few minutes. Then rinse in cold water.

To Keep Sink Drain Free From Grease.

Pour down once a week at night ½ can Babbitt's potash dissolved in 1 quart of water.

To Remove Grease Stains From Cotton Goods.

Wash in alcohol.

To Remove Ink Stains.

Wash in solution of hydrochloric acid and rinse in ammonia water. Wet the spot with warm water, put on sapolio, rub gently between the hands and generally the spot will disappear.

Ivory Handled Knives.

Never put knives with ivory handles in water. Hot water causes them to crack and discolor.

Cut Glass.

Cut glass should be washed and rinsed in water that is not very hot and of same temperature.

To Clean Your White Felt Hat.

Rub well with powdered magnesia and leave over night. Brush well the next morning, and it will be like new.

To Remove Black from Bottom of Kettles.

Before putting a kettle directly over the blaze, grease with lard. Then the black will be removed easily by rubbing with paper before washing.



To Clean a Waste Pipe.

Just before retiring at night, pour into the clogged pipe enough liquid soda lye to fill the "trap" or bent part of the pipe. Be sure that no water runs into it until morning. The lye will convert all the offal into soft soap, and the first current of water in the morning will wash it away and clear the pipe clean as new.

To Remove Iron Rust.

Mix fine salt and cream of tartar or lemon juice, moisten with water, lay on stain and expose to the sun. Repeat application if necessary.

In Putting on Milk to Boil

Always rinse out the saucepan with water. This will prevent the milk from burning.

To Remove Mildew Stains.

Soak in milk for 48 hours, or rub with lemon juice and salt. Will also remove peach stains.

To Remove Finger Ring.

Hold hand in very cold water.

To Clean Ermine.

Rub with corn meal, renewing the meal as it becomes soiled.

Coal Fire.

If your coal fire is low, throw on a tablespoonful of salt and it will help.

Fruit Stains in Linen.

To remove, rub the part on each side with yellow soap. Then tie up a piece of pearl-ash in the cloth and soak well in hot water or boil. Afterward expose the stained part to the sun and air until removed.

To Remove Glass Stoppers.

A cloth wet with hot water and applied to the neck will cause the glass to expand, and the stopper may be removed.

To Remove Rust From Knives, Forks, Etc.

Cover with sweet oil, well rubbed on, and let it remain for 48 hours, then rub with unslaked lime powdered very fine, until the rust disappears.

Blueing.

Use ball blueing instead of bottle blueing.

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Stains.

Medicine stains may be removed from silver spoons by rubbing them with a rag dipped in sulphuric acid, and washing it off with soapsuds. Stains may be removed from the hands by washing them in a small quantity of oil of vitriol and cold water without soap.

Grass Stains.

A simple way to remove grass stains to spread butter on them and lay the article in the hot sunshine, or wash with alcohol.

To Remove Fruit Stains.

Fruit stains on white goods can very often be removed by pouring boiling water directly from the kettle over the spots, or soak them in sweet milk. This must be done before putting into water or before soap is used.

To Prevent Rust on Flatirons.

Beeswax and salt will make them as smooth as desired. Tie a lump of wax in a rag and keep for that purpose, and when the iron is hot rub it first with the wax, then scour it with the salt.

Iron rust may be removed from delicate fabrics by covering spot thickly with cream of tartar, then twisting cloth to keep cream of tartar over spot. Put in a saucepan of cold water and heat water gradually to boiling point.

To Clean Silver and Gold Lace.

Take a piece of woolen cloth, place the lace on this, free it of all dust with a brush, and then apply some alum (which has been powdered and sifted through a fine sieve) with a soft brush. This will remove the tarnish and restore its former brightness.

Sapolio removes ink stains. They can also be removed by laying the stained part in sour milk over night.

A pitcher of cold water on a table in your room does much to purify the air.

Open canned fruit and vegetables one hour or so before needed. It is richer when the oxygen is thus restored.

Hot vinegar will remove paint from window glass.

Stains on the hands can be removed by rubbing with salt moistened with lemon juice.

To clean piano keys rub over with alcohol.



A few tablespoonfuls of turpentine added to a bucket of water will prevent the daintiest fabric from fading.

A flannel cloth saturated with kerosene will remove roughness and discolorations from porcelain lined bathtubs and bowls.

Wash wringers are said to wear longer if wiped over with cloth saturated with kerosene each week before setting away.

To remove white spots from furniture dip a cloth into hot water near the boiling point. Place over spot, remove quickly and rub over spot with dry cloth. Repeat if spot is not removed. Alcohol or camphor quickly applied may be used.

Tumblers which have contained milk should be first rinsed in cold water before washing in hot water.

To remove dust from rattan furniture, use a small painter's brush.

Put some baking soda into the hot water for washing silver. It cleanses well and gives a nice polish.

When boiling eggs, should one rise to the surface, it is not fresh.

To wash carafes half fill with hot soapsuds to which is added 1 teaspoonful washing soda. Let stand ½ hour, occasionally shaking. Empty, rinse with hot water, drain, wipe outside.

After boiling or frying, if any fat has spattered on range, wipe surface at once with newspaper.

To remove fruit stains, pour boiling water over stained surface, having it fall from a distance of three feet. This is much better way than dipping stain in and out of hot water, or wring articles out of cold water and hang out of doors on a frosty night.

A solution of pearl-ash in water thrown upon a fire extinguishes it instantly. The proportion is a quarter of a pound dissolved in some hot water, and then poured into a bucket of common water.

Knives should never be dipped into hot water, as it injures the handles. If they do come off they may be fastened on in the following manner: Take powdered resin and mix with it a small quantity of powdered chalk, whiting or slacked lime. Fill the hole in the handles with the mixture, heat the tong of the knife or fork and thrust in. When cold it will be securely fastened.

All sorts of vessels and utensils may be purified from long-retained smells of every kind by rinsing them out well with charcoal powder after the grosser impurities have been scoured off with sand and potash.

Scald your woodenware often and keep your tinware dry.

The clear type, printing and compiling of this book helped the success of it. See the Merchants' Printing Company, Times Building. Main 4134 Ind. 655.

Before sweeping old carpets, sprinkle with pieces of newspaper wrung out of water. After sweeping, wipe over with cloth wrung out of a weak solution of ammonia water, which seems to brighten colors.

Do not heat butter or fat in any glazed agate or porcelain-lined vessel, as it cracks the glazing.

When making pot roasts, stewing meats of any kind or boiling puddings, always use a vessel with a tight-fitting lid.

A heavy iron pan, called a spider, is best for browning flour in fat or butter, as it does not burn so quickly.

Never fill a vessel more than three-quarters full when cooking, as it is apt to boil or fry over, thereby diminishing the food and ruining the stove.

When opening eggs, always have several vessels handy, and open each egg into a separate dish, as one drop of a bad egg will make all the rest unfit for use.

When boiling eggs in winter, to prevent them from cracking, lay them first in warm water for a few minutes before putting them into the boiling water.

Uses of Sale Bread.

Never throw stale bread away, as it is best for making stuffings for meats, poultry, game and fish. It is also good when put into the oven, browned and grated. It can be used instead of flour to roll fish in before frying them. Cutlets and liver can be treated likewise. When browned and grated it can be used in making bread tart, almond tart and grated apple tart. When not grated it is good for bread puddings of all kinds, bread pancakes, bread fritters, bread griddle cakes, bread balls, etc., also in soups and various other cookery.

Lemons.

To get the better of the bilious system, without blue pills, calomel, etc., take the juice of a lemon in a glass of water, just before retiring. In the morning, about half an hour before breakfast, do the same thing. Eating lemons clear irritates the stomach. Keep this up for several days—or as long as necessary.



Home Remedies

Cure for Toothache.

¼ of a pint of best alcohol, ½ ounce of chloroform, ½ ounce of arnica, ¼ ounce of oil of cloves. Mix and apply with a piece of absorbent cotton; rub also on the gums and upon the face against the tooth. Sure cure.

For a burn apply equal parts of white of egg and olive oil mixed together. Then cover with a piece of old linen. If applied at once no blister will form. Or apply at once cooking soda, then cover with cloth and keep the same wet with cold water. This takes out the pain and prevents blistering.

Tainted Breath.

Dissolve ½ teaspoonful of soda in boiling water and drink it. Orris root is also good, and charcoal tablets sweeten the breath.

To Remove Warts.

Warts may be removed by steeping or soaking a small piece of beef all night in vinegar. Cut what will cover the wart and tie it on. Strips of sticking plaster will fasten it on. Take the meat off in the daytime and put it on at night. In two weeks the wart will die and fall off.

Cough Cure.

Three-eights of an ounce of anise seed, ⅜ ounce of stick (or root) licorice, ⅜ ounce senna leaves and ½ pint Jamaica rum. Pour 1 pint boiling water on the herbs, let them simmer slowly down to ½ pint. Then strain. When cool add ½ pint of best syrup and ½ pint of rum. Take as often as required.

Cough Syrup.

One ounce each hoarhound and licorice, 2 ounces gum arabic, 1 pint molasses and 1 teacupful of vinegar. Boil the hoarhound in 1 quart of water; dissolve the licorice and gum arabic in a little water first. Strain the hoarhound before adding the other ingredients. Put in vinegar when nearly done.

How to Cure Nose Bleed.

Snuffing up powdered alum will generally control bleeding from the nose. The best remedy is in the vigorous motion of the jaws, as if in the act of mastication, pressing the nose firmly between the finger and the thumb for a few minutes. This alone will often stop the bleeding. If it should not, then try what bathing the nose, forehead and nape of the neck with water quite cold will do.

If you want courteous attention and the best value for the money, buy your new suit at J. Redelsheimer's, First and Columbia.

Quinsy, Sore Throat.

Roast 4 large onions. Peel them quickly and slightly pound. Add to them a little sweet oil. Place them while hot in a thin muslin bag that will reach from ear to ear, first thoroughly rubbing the throat, in this way getting a good circulation of blood. Apply as warm as possible to the throat. Change when the strength of the onions is exhausted. Flannel must be worn around the neck after the onion is removed.

To Induce Sleep.

Have the body gently rubbed all over with a towel wrung out of hot salt water.

Palpitation of the Heart.

A glass of ordinary soda water has been known to be a good cure for a bad attack of palpitation of the heart.

Cold in the Head.

Inhale spirits of camphor when the first symptoms appear. Put 1 or 2 drops of the camphor on a lump of sugar, dissolve in a wineglassful of water, and take a teaspoonful every 2 hours.

To Kill Corns.

Soak bread in vinegar, bind on day and night, and they will come out by the roots.

Cramp in the Leg.

A garter applied tightly around the limb affected will, in most cases, speedily remove the complaint. When it is more obstinate a brick should be heated, wrapped in flannel and placed at the foot of the bed. Diligent and long-continued friction is also very good.

Choking.

To prevent choking, break an egg into a cup and give it to the person choking to swallow. If one egg does not answer the purpose try another. The white is all that is necessary.

Hiccough Cure for Children.

A lump of sugar saturated with vinegar and given to the little one to suck will relieve it instantly.

Felon Cure.

Apply a poultice of raw onions 3 times a day, and 4 days will effect a cure.

For Sprains.

Mix and shake in a bottle the white of an egg, 1 tablespoonful vinegar, 1 tablespoonful spirits of turpentine.



For the Sick

Tapioca Custard Pudding.

One even tablespoonful of tapioca soaked for a couple of hours in 1 cupful fresh milk. Stir into this the yolk of a fresh egg, a pinch of salt, and a little sugar. Bake in cup for 15 minutes, with a little jelly.

MRS. E. MORGENSTERN.

Oyster Toast.

Make some nice toast, then butter and put in hot dish. Take oyster juice and milk in equal quautities, season with little butter, pepper and salt. Let come to a boil then add oysters. When done pour over toast.

MRS. E. MORGENSTERN.

Foods for Convalescents.

Fresh milk, slightly cooked eggs, boiled rice, beef tea, mutton and chicken broth, light custards, simple fruit or wine gelatines, calf's foot jelly, grape juice diluted, the juice of ripe oranges, lemons, strawberries, hot water poured on tamarinds or peaches and allowed to get cold and strained, toast water, gruels, rice water, apple water, barley water, boiled white fish, sweetbreads, oysters and oyster broth.

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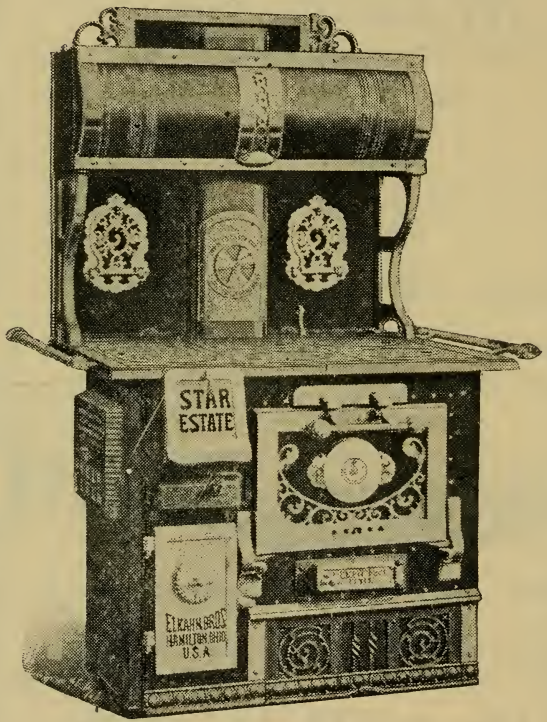
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Gold Shield Spices
Gold Shield Flavoring Extracts
Happy Home Canned Vegetables
Happy Home Canned Fruit
Happy Home Canned Fish

All goods sold under our Brands are guaranteed to comply fully with the National Pure Food Law, as well as the Pure Food Law of every state.

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