Recipes

Dainties Salads and Clever Hints







Soups



BOUILLON—Boil beef with ¼ cup each of carrots, celery, sweet pepper, Spanish onion and 2 tomatoes, 8 cloves, salt and pepper to taste. Strain stock through 3 layers of cheese cloth. Cool and remove all fat. Strain again. Serve cold or hot. If cold, with cracked ice. Be sure there is no particle of fat.

CORN SOUP—Take 1 can of corn to a quart of milk, put in double boiler; boil ½ hour; take off and strain; then in a separate spider put 1 tablespoon of butter and 2 of flour; cook until smooth; then stir into soup, adding pepper and salt. Beat up an egg and put in just before serving.

POTATO SOUP—Two quarts water, 1 quart potatoes. When cooked run through sieve, then add 1 cup sweet cream and a small piece of butter; season with salt and pepper.

TOMATO BOUILLON—One peck of ripe tomatoes, 1 bunch of celery, 6 onions. Chop and boil and then strain. One-half cup flour, ½ cup butter, ¼ cup salt, 1 cup sugar, dash red pepper.

VEGETABLE SOUP—Four pounds of soup meat covered with cold water. As it comes to the boil, skim. Boil for 3 hours. Have vegetables cooked separately, using potatoes, onions, celery and turnips. When the meat is done take out and add the vegetables, also a cup of cooked rice and season to taste. Cooking the meat alone and adding the vegetables seems to give it a better flavor.

MUTTON BROTH—Boil 1 pound lean mutton or lamb in 1 quart of unsalted water. When very tender, take out, strain the water; add a tablespoon rice previously soaked in a little warm water. Simmer 30 minutes. Stir often. Season to taste; add 4 tablespoons milk. Simmer again and serve hot, with crackers.

LIMA BEAN SOUP—Small soup bone; cook slowly for 3 hours. Soak 1 pound Lima beans over night, when ready to use. Rub off skins. Add to meat, and boil until all are reduced to pulp. Add 1 small onion and piece of butter size of an egg. Salt and pepper to taste. Peas can be used the same way. This is especially nourishing.

CREAM OF CELERY SOUP—One head of celery, 1 onion cut small. Stew soft in pint of water. Mash in water and strain. Boil 1½ pints of milk with large tablespoon of butter and 2 tablespoons flour rubbed together. Salt and pepper; add strained celery, and before serving, add 1 cup whipped cream.

CELERY SOUP—Small head of celery, cut up and 1 quart of water. Boil until tender with a little salt. When tender, mash through a strainer into the same water. Pint of milk in a double boiler and let boil with 1 onion in it. After flavored with onion, remove it and pour the celery and water into the milk. Tablespoon flour, tablespoon butter. Mix together and thicken the soup with it.

Oysters

OYSTER COCKTAIL—Small plump oysters, 6 to a glass. Serve with small pieces of cracked ice in each glass. Be sure oysters are free from water melted from ice; then add to each glass a tablespoonful of the dressing.

For 10 glasses mix 5 tablespoonsful each of horse radish and tomato catsup, juice of 2 lemons, dash of salt and cayenne pepper, and tiny bits of chopped red pepper.

OYSTER SOUP—One quart oysters washed and drained, 1 pint milk, 1 pint water, brought to a boil; skim, season with salt, pepper and butter; add oysters, and as soon as the first one rises to the top add one cup rich cream; in two minutes serve.

ESCALLOPED OYSTERS—One quart oysters; 1 package Uneeda Biscuit; 4 tablespoons cream; salt and pepper. Wash and drain oysters, crush crackers; butter baking pan, and put in layer of crackers, dot with small pieces of butter and season, then a layer of oysters; continue until pan is full, with top layer of crackers, with plenty of butter. Pour over the cream and set in a pan of hot water; bake 30 minutes in a medium oven.

NEW ORLEANS OYSTER A LA CREOLE—Chop fine 12 large oysters; add 2 chopped hard boiled eggs, salt, pepper and a generous quantity of butter. Put in hot skillet, stir rapidly

for one minute. Mix with 1 cup finely rolled cracker crumbs, ½ cup rich, sweet cream. Fill paté shells, put pieces of butter over top, brush top with beaten salted and peppered egg, bake light brown, serve hot with minced parsley sprinkled over top.

BROILED OYSTERS—Select large fine oysters. Dry on soft towel; roll in egg well salted and peppered, roll in cracker crumbs; lay on well buttered griddle, and broil in broiling oven 2 or 3 minutes. Serve on fancy pieces of toast with pieces of lemon as garnish.

LA BELLE OYSTERS—Have ready on ice 1 pint of thick whipped cream, toast thin slices of bread, one for each plate, butter well, and place 4 large oysters on each slice; season with pepper and salt and bits of butter; return to toasting oven. When oysters are well curled and frizzling hot, cover with mound of stiffly beaten whites of eggs seasoned with a little salt and paprika. Make a depression in the center of each egg mound, return to oven, and brown slightly! Take from oven and carry at once to the table. Let the host place in each egg mound, 1 large spoonful of whipped cream. You will not have reason to regret setting this dish before your guests.

CODDLED OYSTERS—Put a small tablespoon of butter in a sauce-pan, when melted pour in enough tomato catsup to nicely cover the number of oysters to be used; when this begins to bubble add the oysters, and cook two minutes, pour on slices of toast, and serve at once.

PANNED OYSTERS—Place 1 tablespoon butter, 1 teaspoon salt, ½ salt spoon cayenne pepper, 1 salt spoon pepper, in sauce pan; when hot lay in 1 pint oysters washed and dried in towel; cover the pan closely and shake to keep the oysters from sticking, and when plump and hot serve on hot buttered toast.

BLANKET OYSTERS—Cut Bacon thin as gauze, wrap a slice around a large oyster, pin with tooth picks, broil over coals or in gas oven, turn to crisp bacon. Dash of pepper on each. Serve on thin toast.

FRIED OYSTERS—Beat one egg, add salt and pepper, drain oysters, dip in egg then roll in bread crumbs, fry in butter. Can use part lard.

Fish

TO FRY FISH—Scale, clean, cut off tails and fins, let stand in salt water; this makes the flesh firm. Drain, or wipe dry. Roll in yellow corn meal and fry in hot bacon fat. Salt and pepper. Turn frequently till a golden brown.

BAKED FISH—Clean, and stand in salt water an hour. Bake as you would a roast. Stuff with bread dressing, or mashed potatoes. Cover with strips of bacon. Dredge with flour and baste frequently. Season when first put in pan with large spoon of butter.

PLANKED WHITE FISH—Clean; take out bones, stand in salt water an hour, put on an oak plank with bits of butter and salt. Put in oven. Bake about an hour—moderate heat. To make a fancy dish of it, take out when nearly done. Put a "ruffle" of mashed potatoes around plank. Return to oven and brown. When ready for the table, garnish with cooked beets, lemon or pimentoes.

SALMON LOAF—Flake a can of salmon fine and mix with 2 cups of bread crumbs and 2 eggs. Season with salt, cayenne, onion chopped fine, or onion juice, lemon juice. Form into a loaf; put in a buttered pan and bake 1 hour; cover with paper and set in a pan of hot water.

CODFISH BALLS—Remove from the fish all the bones that you can find. Cut both fish and potato fine, then take 1 cup of salt fish, 2 cups of potato, 2 tablespoonsful of cream, 1 tablespoonful melted butter, 1 egg, season with pepper. Make into cakes and fry in smoking hot pork fat.

LOBSTER NEWBURG—One pint can for 8 persons. Put about ½ pint of cream on stove, with yolks of two eggs, well beaten. Stir constantly until it thickens; add lobster and seasoning. When well heated it is done. Serve in small dishes or on small squares of brown buttered toast.

CLAM SOUP—Twenty-five large clams, 1 cup boiled milk, 1 blade mace, pepper to taste, place cleaned clams in a deep kettle, add 1 cup cold water; cover. When the clams can be easily removed, skim out, drain off the liquor. To 4 cups of broth add 2 cups hot water, the mace and pepper, let boil, add clams chopped fine. Place kettle on back of range to reduce

temperature, then add the hot milk. This is to prevent curdling; the milk must be the hottest.

SALMON BALLS—One can salmon picked into bits and mixed with an equal quantity of cold mashed potatoes, a little milk or cream and butter. Season with salt and cayenne pepper; bind with a beaten egg; make into cakes, dredge with flour and fry.

CLAM CHOWDER—Fry out 1 pound salt pork, chop fine 6 large onions, 6 tomatoes, 6 large potatoes, 35 clams, add 1 teaspoonful thyme, ½ cup chopped parsley, pepper and salt to taste. Add juice of clams and water enough to cover all well. Boil 3 or 4 hours.

BAKED CANNED SALMON—Freshen by pouring over contents of 1 can of salmon, 3 cups of cold water and let come to a boil. Beat up lightly 2 eggs; stir into fish after it has drained and cooled. Add ½ cup of cream (or milk and a little butter) and a little salt. Put in individual baking dishes and sprinkle over with rolled crackers. Bake ½ hour.

Meats

ROAST BEEF—There is just one way to roast beef. First of all have an illuminum roaster with a lid. Get your butcher to put a little suet in the center before he ties it together. Wash and wipe dry. Sear thoroughly in smoking hot frying pan. Have a large spoon of bacon fat in the roaster. Put meat in without any seasoning or water. Close tightly and put in hot oven. In half hour turn. When it is about half done, add a little water, season and dredge with flour. Repeat this several times, until done; add dressing and potatoes ¾ hour before done. There will be sufficient juices for gravy.

ROAST PORK—Same as beef, except add a little water, and a tablespoon of vinegar when put in roaster, instead of fat.

LEG OF MUTTON, OR LAMB—Same as pork.

TOASTED STEAKS—Get porterhouse steak, trim and cut edges. Rub the frying pan—which must be smoking hot with a piece of fat off the steak. Put steak in, keep it smoking hot, turn often. It will cook quickly. The meal should all be ready so meat can be served at once. Put on hot platter. Season. Spread with butter. This is most delicious. Should the pan

cool and the meat boil, take out till pan is again smoking hot, otherwise it will be tough.

SWISS STEAK—Flank steak cut in pieces, and with the edge of a saucer, pound in ½ cup of flour. Fry in hot bacon fat. Season, fry moderately. When done remove to hot platter. To make gravy, brown flour in fat before adding milk.

BREADED VEAL AND PORK CHOPS—Beat 2 eggs very light, dip the chop in this a piece at a time, so as to cover both sides with the egg, then roll in grated bread crumbs, salt and pepper, fry in half butter and lard until a nice brown. Veal will taste very much like chicken fixed this way.

VEAL CROQUETTES—One pint of cold veal chopped fine, 1 cup each of rice and mashed potatoes, season, roll in eggs and crumbs, fry to a light brown.

ESCALLOPED VEAL—Made same as oysters. Veal is cooked tender and cut in pieces with knife or better pulled apart with the fingers. Cold boiled eggs, sliced and used with veal, makes it delicious.

PRESSED TONGUE—Cover a large beef tongue with cold water, and let it simmer four hours, take up and cool, boil liquor until reduced to a pint, place tongue in bowl and chop fine, add 1 teaspoon of salt, pinch of cayenne pepper, ½ teaspoon of cinnamon, allspice, white pepper, and ¼ teaspoon of cloves and mace, mix well and place in a square tin, pour over the boiling water, to which has been added 3 tablespoonsful of vinegar, set away for ten hours. Slice thin when served.

Chicken and Wild Fowl

FRIED CHICKEN—Clean, cut in pieces, wipe dry. Roll in flour and fry in equal parts of lard and butter, season, cover and fry slowly. Should it get too hard, pour in a little water and cook a few minutes longer.

STEWED CHICKEN—Clean, cut in pieces. Put a small amount of cold water over it. When it comes to the boil, skim; add 1 tablespoon of vinegar. When about half done, season. Make gravy with flour worked smooth in cold water. Potatoes added in time to cook them, and removed before the gravy is made, makes them delicious.

ROAST CHICKEN—Clean, wipe dry. Rub well with lard. Stuff, place in closed roaster. When half done baste, season, dredge with flour. Repeat this 3 or 4 times. It will be delicious.

CREAM CHICKEN—Pick cold boiled chicken into small pieces; to 1 chicken add 1 pint cream, 3 hard-boiled eggs, whites chopped fine; heat cream and make sauce as follows: 2 tablespoons butter creamed, with a cup of flour; beat into hot cream; season with parsley, onion, red and black pepper, nutmeg and salt; serve on platter with yolks of eggs, rubbed fine.

CHICKEN PIE—Cook chicken till tender. Pick from bones. Put in baking pan with butter, seasoning, 3 cups of stock, 1 cup of milk, thickened with 3½ tablespoons flour. Keep warm, while making crust. Make a rich batter of 2 cups flour, salt, 2 teaspoons baking powder. Beat an egg, add 1 cup milk, then the flour; stir to a stiff batter. Spread over chicken and bake.

CHICKEN CROQUETTES—One pint of chopped, cooked chicken; salt, pepper, 3 tablespoons butter, 1 of flour, 1 cup milk, 2 eggs, 1 pint bread or cracker crumbs. Heat the milk and add other ingredients, leaving out eggs. Cook for 2 minutes, or until heated through. Add well beaten eggs, and let cool. Shape, dip in eggs, roll in crumbs, fry in hot fat to a golden brown.

ESCALLOPED CHICKEN—Cook chicken well done, season well while cooking. Pick from bones and shred. Cover bottom of baking dish with cracker crumbs, then a layer of chicken dotted with pieces of butter, making alternate layers until dish is filled. Pour over this stock until soaked. Slice hard boiled eggs over top, or beat an egg into the stock. Bake 30 minutes.

SMOTHERED CHICKEN—Cut into small pieces; flour and season; have a dripping pan with hot butter and lard. Put in chicken; cook a minute, turn; put in ¼ cup of water and place in oven. Cover tightly and cook one hour, or until tender.

WILD FOWL AND WILD GAME of all kinds should stand in soda water over night. In the morning, put in cold, strong salt water until time to be used.

Sauces and Dressing for Meats

MINT SAUCE—Fifteen mint leaves bruised and shredded, 1 cup hot vinegar, 1 spoon sugar, 1 teaspoon salt; ¼ cup sweet cream just as sent to table. Beat well.

MINT SAUCE—Fifteen mint leaves crushed or torn in bits, 2 spoons butter in frying pan, hot, but not enough to brown butter; lay in mint leaves, stir and toss but do not cook, pour in ½ cup vinegar, 1 tablespoon sugar. Have beaten two eggs, whites and yolks together. Add a dash of paprika, pour hot mixture over, beating rapidly. Serve hot with game, mutton, lamb or fresh fish.

PARSLEY RELISH—One bunch of finely minced parsley, 1 grated onion mixed with ½ cup mayonnaise. Fish, lamb, or game.

SAUCES FOR MEAT

Roast Beef—Tomato sauce, horse-radish, mustard, cranberries and pickles.

Roast Pork—Apple sauce, cranberry sauce.

Roast Veal—Tomato, mushroom, onion and cranberry.

Roast Mutton—Currant jelly, caper sauce.

Roast Lamb—Mint sauce.

Boiled Mutton—Onion sauce, caper sauce.

Roast Turkey—Cranberry sauce, currant jelly.

Venison or Wild Duck—Cranberry sauce, currant jelly, warmed with port wine.

Roast Goose—Apple and cranberry sauce, grape or currant jelly.

Fish—White cream sauce, lemon sauce.

OYSTER DRESSING FOR TURKEY—One pound bread crumbs, add 2 stalks of celery, chopped fine; ¼ pound butter, melted; salt and pepper to taste; add to this 2 quarts of oysters, strained from their liquor. When oysters are mixed with the bread add enough of the liquor to moisten filling well.

DRESSING FOR FOWLS AND MEATS—Cut dry bread in small pieces, season with salt, pepper, butter, pinch of sage, and a small onion, cut fine; put all together. Pour over it a little hot water. Cover for a few moments. Mix well before using. Mashed potatoes added to this is fine, or any left-overs, such as eggs, beans and corn, can be used.

Vegetables

MASHED POTATOES—Potatoes should be put in boiling water and salted. When done add cream and butter, and beat till light. Leave out the pepper, that can be added when eaten.

CRUZEN BAKED POTATOES—Select even-sized potatoes. Clean with vegetable brush. Let stand awhile in cold water. Wipe dry, rub well with lard, roll in salt and bake.

POTATOES ON THE HALF SHELL—Select large, round potatoes. Clean and bake; when done, cut in halves, scrape out, mash, add butter and season. Return to shells. Brush over with melted butter. Return to oven; brown. Serve piping hot.

FRIED POTATOES—Peel, wash and drain, slice thin. Fry in hot lard. Turn a time or two. Cover and turn often. Season when done. Return, cover a moment. Serve in hot dish.

POTATO AU GRATIN—One pint cold diced potatoes, 1 large green pepper chopped. Melt 3 tablespoons butter and stir in 3 tablespoons flour, add 2 cups milk, cook until thick and add potatoes and peppers, and level teaspoon salt. Turn into baking dish, cover with grated cheese, put into oven until brown.

CREAMED POTATOES—One quart rich milk, when this comes to a boil put in butter the size of a large egg and about 3 cups of potatoes cut in dice. Stir in cornstarch dissolved in milk enough to thicken, season to taste.

SCALLOPED POTATOES—Pare and slice potatoes very thin, butter baking pan, place potatoes in layers about an inch and a half thick and between each layer sprinkle salt and pepper and a small chunk of butter, cover with milk and bake until potatoes are done—about forty minutes in moderate oven.

CANDIED SWEET POTATOES—Peel and boil done. Melt together in a frying pan, lump of butter size of an egg and a tablespoon brown sugar. Put in potatoes and turn till brown.

SWEET POTATO CROQUETTES—Pare sweet potatoes, as many as are needed, and cook in salt water; when done mash, add a little salt and pepper, and small lump of butter. Form into croquettes. When cold dip in egg and bread crumbs; fry in hot lard.

CREAMED CABBAGE—Chop fine as much cabbage as will be needed and boil in salted water until tender. To 1 quart of boiled cabbage add cream with butter as large as a walnut, salt and pepper.

STUFFED CABBAGE—Cut out the stalk end of a head of cabbage, leaving a hollow shell. Chop two pounds of uncooked beef with a slice of bacon and an onion. Add one cup bread crumbs soaked and wrung dry, one beaten egg, salt and pepper. Shape into balls and arrange in the cabbage. Strips of sweet pepper may be added. Steam until the cabbage is tender.

BAKED CABBAGE—Chop fine half small cold boiled cabbage, add to it a well beaten egg, 2 teaspoons of cream or milk, and the same of melted butter, season to taste, mix thoroughly and bake 15 or 20 minutes.

CAULIFLOWER—Soak cauliflower two hours in salted water, head downward. Then put in boiling water, boil until done, drain. Take one cup fine bread crumbs and brown in two tablespoons of butter, pour over cauliflower just before serving.

MASHED TURNIPS—To 6 medium sized turnips, well cooked, add 2 cooked potatoes while hot, mash, season with salt and pepper, add a little cream and butter, and beat thoroughly.

CREAMED TURNIPS—Slice into small squares, cook thoroughly in salt water, when done drain off the water and add a cup of cream, 1 tablespoon butter mixed with a tablespoon of flour, pepper, let boil and serve hot.

ESCALLOPED CORN—Butter a baking dish and in the bottom of dish put a layer of cracker crumbs, a little salt, pepper, dots of butter, then a layer of canned corn, salt, pepper and butter and so on. Have cracker crumbs for last layer. Then over all pour a cup of milk. Bake ¾ of an hour in moderately hot oven until a light brown.

CORN FRITTERS—One can of corn, 2 eggs, ½ cup flour, 1 teaspoon baking powder, salt. Fry in hot butter or bacon fat.

STUFFED TOMATOES—Cut off stem end. Take out seeds and pulp. Add well seasoned bread crumbs to pulp. Fill tomatoes. Sprinkle dry crumbs on top. Bake till quite brown.

CREAMED TOMATOES ON TOAST—Peel, cook done; add seasoning, add a little flour rubbed smooth in cream. Pour over thin slices of well buttered toast.

Salads

WALDORF SALAD—Chop celery, apples and nuts. Mix with rather sweet salad dressing. Serve on lettuce leaves.

RIBBON SALAD—Chop separately cooked beets, carrots, potatoes and raw cabbage. Add onion to cabbage. Season. Lay in ribbons on long tray. Serve with mayonnaise.

PERFECTION SALAD—One package gelatine, ½ cup "scant" vinegar, ½ cup cold water, ⅔ cups sugar, ½ teaspoon salt, juice of 1 lemon, 1 pint of boiling water, 2 cups celery diced, 1 cup fresh shredded cabbage, ¼ of a red pepper or pimento cut fine. Soak gelatine in cold water, add lemon juice, vinegar, sugar, salt and the boiling water, strain. When it begins to set, add the ingredients and chill. Serve cold from sweet pepper cones or lettuce leaves with or without mayonnaise dressing.

CRESS SALAD—Chop 1 bunch of cress, 1 stalk of celery, 1 onion, mix with mayonnaise; place in mound on lettuce leaves, sprinkle chopped nuts over top.

TOMATO SALAD—Cut a slice from stem end of smooth, firm tomatoes, scoop out center, rejecting seeds, mix the meaty part of tomato with finely minced cucumber which has stood in strong, salt water and is thoroughly chilled, season with pepper, six drops of onion juice, a pinch of celery seed, fill tomato shells, placing on top a spoonful of thick mayonnaise, sprinkle minced parsley over all.

STUFFED TOMATO SALAD—Scoop out the seeds after cutting slice off the top of firm ripe tomato, chop 1 onion, 1 stalk celery, 1 hard boiled egg, mix with mayonnaise dressing, fill tomatoes. Set each tomato in center of sliced green pepper which makes a pretty scalloped ring. Place slice of hard boiled egg on top. Serve cold.

LOBSTER SALAD—Chop one head of cabbage, 1 stalk of celery, grate 1 onion, salt and white pepper to taste, ¼ spoon Tobasco sauce. Separate the coral in one can of lobster, mix lobster meat with cabbage, etc., lightly stiring in one cup mayonnaise dressing over the top sprigs of light celery with the lobster coral as garnish.

COMBINATION SALAD—Slice firm tomatoes, lay on bed of bleached lettuce hearts; lay a star of asparagus tips from

center to edge of bowl, butts to the center. Cover the butts with a mound of heavy mayonnaise, sprinkling parsley over top. Lay between asparagus tips little dice of minced onion and thin slices of tiny radishes. Serve very cold.

FRUIT SALAD—Fill large peaches with ripe red raspberries. Serve with whipped cream and blanched almonds on lettuce.

CHICKEN SALAD—Remove the skin from cold chicken; cut with scissors into small pieces; dissolve in a little cold stock 6 spoons gelatine, add 1 pint boiling stock free from oil, strain, and when nearly cold and beginning to thicken, sprinkle parsley and minced chicken lightly through the jelly. Set to chill. Serve in broken pieces of lettuce hearts.

FRUIT SALAD IN CUPS—Scoop out centers and seeds from small nutmeg cantaloupes. Chill thoroughly; take off rind, fill cantaloupes with strawberries and diced pineapple well sweetened. Chill for 4 hours. Serve with whipped cream in a wreath of cress or lettuce hearts.

ITALIAN SALAD—Fresh tomatoes, sliced; celery, green peppers and a little chopped onion. Serve with French dressing.

CANTALOUPE CERISE—Scoop centers from cantaloupes and fill with ripe red raspberries sweetened. The juice of one orange and a heaping spoon of whipped cream with three candied cherries dropped on cream, chill.

PEPPER LILIES—Cut sweet peppers in petal shaped points leaving them joined at the stem end, remove pulp and seeds, make a ball of cottage cheese into which has been mixed the tips of peppers finely minced and ¼ cup cream, rice yolks of hard boiled eggs and sprinkle over cheese ball, press pepper petals gently but not very closely to side of ball, set on bleached lettuce hearts.

ORANGE BASKETS—Cut out piece of each side of orange cup leaving strip for handle over the top, take out the pulp, mix with chopped pineapple, a sprinkling of blanched almonds, 3 candied cherries to each orange, sweeten to taste, fill shells, put on spoonful whipped cream, pierce a hole through the handle and run stems of two or three violets with a small spray of fern through each handle.

CUCUMBER CANOES—Cut fresh cucumbers in half lengthwise, scoop out the inside carefully as near skin as you can and leave a neat firm boat, put boats on the ice. Chop cucumber meat and soak one hour in salted ice water, drain dry, mix with cup of chopped, mixed nuts, and two spoons minced parsley, 1 spoon grated onion, mix with mayonnaise, fill boats, lay in bed of nasturtium flowers and leaves and serve very cold.

CERISE APPLES—Pare core and steam 1 dozen apples; make rich syrup, add rose fruit coloring; put apples in syrup, few at a time to color; lift out. Serve by placing apples in mound of whipped cream.

FROZEN TOMATO SALAD—Strain 2 quart cans of tomatoes through a colander. To this add 1 cup each of finely chopped celery and cucumbers, 1 large green sweet pepper chopped, 1 tablespoon each of salt and sugar, 1 teaspoon of paprika and grated horseradish. Mix till smooth, add 1 cup each of boiled mayonnaise and whipped cream. Pour in freezer, leaving out dasher, and pack in ice and salt two hours. Serve for first course or as a sala'

Salad Dressings

MAYONNAISE—One large tablespoon of flour worked smooth in cold water until ½ cup has been used, add salt, sugar, red pepper, well beaten yolks of two eggs, and butter size of an egg. Cook till thick. Stir continually; when done add ½ cup of vinegar and cook a moment longer. A pinch of curry powder added when cold gives it a nut flavor. This is the foundation for all cooked mayonnaise. When used for fruits, make it sweeter, and leave out curry powder. This will keep indefinitely if kept cool.

OIL AND VINEGAR DRESSING—Two tablespoons olive oil, 4 of vinegar; season with sugar, salt and paprika.

FRENCH DRESSING—Beat yolks of four eggs with 1 teaspoon salt, till thick; add drop by drop 2 spoons olive oil, and 1 cup vinegar, as dressing gets thicker while stirring in oil add vinegar to thin; lastly, stir in 1 spoonful onion juice, 2 spoons sugar, ¼ red pepper and 1 tablespoon mustard; will keep a year.

Sandwiches

DATE SANDWICHES—On buttered slices of Boston brown bread, spread fresh dates that have been washed and seeds removed. These are delicious.

SANDWICHES—Use fine grained bread one day old, butter bread before cutting from loaf; cut thin, shape each slice with fancy cutter, cut in oblongs or triangles as desired, after filling with mixture desired, press slices firmly together, wrap in a moist napkin or parafine paper until ready to use.

CHEESE SANDWICHES No. 1—Chop fine 1 cup of any nut liked, add salt and paprika, 1 cup of grated cheese, with sweet cream enough to make smooth. Graham or rye bread cut thin.

CHEESE SANDWICHES No. 2—One cup of cream cheese grated, enough currant or plum jelly to make paste. When spread, sprinkle chopped and browned peanuts over slices, press firmly together. Whole wheat bread.

CHEESE SANDWICHES No. 3—Grate 1 cup mild cheese, 1 cup chopped dates, ½ cup whipped cream. White wheat bread.

SPANISH SANDWICH No. 4—One cup parmesan cheese, 1 finely chopped onion top, 1 finely chopped red pepper, cream to make smooth. Rye bread.

CHEESE SANDWICH No. 5—Grate 1 cup of cheese, add 1 spoon butter, salt and cayenne, 1 teaspoon mustard, ½ teaspoon Worcestershire sauce, vinegar to spread smoothly. Rye or graham bread.

CHEESE SANDWICH No. 6—Grate 1 cup of cheese, mix 1 tablespoon carraway seed, 1 teaspoon onion juice, 1 finely chopped red pepper, cream to make paste. Rye bread.

COTTAGE CHEESE SANDWICH No. 7—One cup of cottage cheese, 1 cup chopped peanuts, cream to spread. Whole wheat bread.

COTTAGE CHEESE SANDWICH No. 8—One cup cheese, ½ cup chopped parsley, salt, cayenne, 1 cup cottage cheese, 1 cup cut, not chopped dates, ¼ cup heavy sweet cream, mix to smooth paste; fill between buttered slices of graham bread.

CHOCOLATE NUT SANDWICH—Chop fine 1 cup of dates, grate 2 bars of chocolate, mix with dates, add enough lemon juice to form heavy paste, spread on whole wheat bread, sprinkle chopped nuts thickly over filling, press a buttered slice of bread firmly on the top.

FIG SANDWICH—One cup chopped figs, juice of 1 orange, ½ cup chopped hickory nuts. Brown bread.

HORSERADISH SANDWICH—To ½ cup of mayonnaise, add ½ cup horse-radish, place among marinated lettuce leaves on buttered bread, spread with mixture, lay a slice of tomato on each slice, sprinkle with salt, pepper and paprika, cover with buttered slice, press closely.

CELERY SANDWICH—One cup chopped celery, 1 cup minced chicken, ¼ cup sweet cream, season highly with salt and pepper. Brown bread.

NASTURTIUM SANDWICHES—Mince finely, buds, fresh new stems and leaves, with some fresh green seeds of Nasturtium, mix with mayonnaise, lay a flower on the filling with fresh small leaves, press on cover of thin white bread.

CHICKEN SANDWICHES—Chop 1 cup cold chicken, 1 cup almonds (blanched), 1 green pepper, blend with sweet cream, season highly. Wheat bread.

CUCUMBER SANDWICHES—Drain and dry thinly sliced cucumbers, which have stood in salted ice water 1 hour, be sure they are dry. Marinate in olive oil 10 minutes, sprinkle thin slices of bread with salt and cayenne pepper, spread with cucumber, wet with the oil, cover with bread.

CRESS SANDWICHES—One cup chopped cress, 1 teaspoon chopped chives, 10 chopped olives mixed with mayonnaise, spread on brown bread.

NUT SANDWICH FILLING—Blanch 1 cup almonds, 1 cup peanuts, 1 cup filbert, add 1 cup pecans. Grind three times through fine meat cutter, the last time adding ½ cup water and beating thoroughly adding a little salt. Pot and keep cool; the day you make the sandwiches beat in 1 quart of heavy cream and add 1 pound of sugar.

This will fill 100 Sandwiches.

Bread and Rolls

CREAM BREAD—Put into a pan 2½ quarts of flour, tablespoon each of salt, sugar and lard. Work all together thoroughly; have 2 cakes of compressed yeast dissolved in lukewarm water, add this, and enough of equal parts of lukewarm water and milk to use up flour, work till smooth; mould and put in warm, greased pan or jar to rise. When light, work very little. Cut in pieces. Mould into loaves. Put into greased tins. Let rise (not too light), bake 35 minutes. This can be mixed in the morning and baked by noon. When made with compressed yeast, bread should be worked very little. Other yeast requires much more working.

WHOLE WHEAT BREAD—One pint milk, 1 pint water, both warm; 1 cup syrup, 1 teaspoon of salt, 1 teacup of white flour, 1 cake of yeast in winter and ¾ in summer, and about 2 quarts of whole wheat flour. It should be a stiff batter; cover and let stand over night. In the morning stir well and turn into 3 good sized bread pans without kneading. Bake when light from ¾ of an hour to an hour in a moderate oven.

SALT RISING BREAD—Scald a pint of water and stir into it ½ teaspoon of salt and add a little at a time, enough flour to make a stiff batter or a soft dough. Beat for fifteen minutes, then cover and set in a warm place over night, or eight hours. Into 2 cups of lukewarm milk stir a teaspoon of salt and add enough flour to make a stiff batter; then add to it the risen dough. Knead well, adding enough flour to make an ordinary dough. Make into loaves and set these to rise. When light, bake.

BOSTON BROWN BREAD—Two cups sour milk, ½ cup New Orleans molasses, ½ cup graham flour, 1½ cups corn meal, 2 small teaspoons soda, 1 salt, steam 3 hours; bake 10 minutes.

CORN BREAD—Two cups white flour, 2 cups corn meal, 1 cup sugar, 2 teaspoons salt, 2 cups sour milk, 2 tablespoons butter, 2 level teaspoons soda. Drippings may be used.

NUT BREAD—Four cups flour, 2 cups sweet milk, 1 cup chopped nuts, ½ cup sugar, 4 teaspoons baking powder, ½ teaspoon salt. Mix dry ingredients, add milk, then put into baking pan, let rise 20 minutes. Bake 45 minutes.

GRAHAM BREAD—Two cups lukewarm water, 2 cups graham flour, ½ cake yeast, stir together and set over night. In the morning add a little shortening and stiffen with white flour so it can be well kneaded. Raise once and mold.

QUICK GRAHAM BREAD—Two cups sour milk, 3 cups graham flour, 3 tablespoons sugar or less, 1 teaspoon soda, salt, moderate oven.

GINGER BREAD—Cream ½ cup sugar with ½ cup butter, 2 eggs well beaten, 1 cup molasses, teaspoon each, ginger, cinnamon and cloves; 1 cup boiling water, 2 teaspoons soda dissolved in a little water, 2½ cups sifted flour with 1 teaspoon baking powder, pinch salt. Bake 1 hour in slow oven.

BRAN BREAD—Two cups white flour, 2 teaspoons baking powder, 4 cups bran, 2 tablespoons molasses, 2 cups milk. Stir into stiff dough. Bake in bread tin, slow oven. Cook 75 minutes.

PARKERHOUSE ROLLS—One cake yeast, 1 tablespoon sugar, lard size of an egg, 1 pint milk, melt lard in milk, make stiff batter, let rise, mix and knead thoroughly, let rise. Roll out an inch thick, cut with large biscuit cutter, spread with melted butter, fold together, let rise very light. Bake in quick oven, serve hot.

LIGHT ROLLS—Three tablespoons butter, 1 teaspoon salt, ½ cup lukewarm water, 6 cups sifted flour, 1 pint milk, 1 tablespoon sugar, 1 cake yeast. Scald the milk and pour over the sugar, salt and butter. Allow it to cool and when it is lukewarm, add yeast dissolved in lukewarm water and then add 3 cups of flour, beat hard, cover and let rise until it is a frothing mass. Then add 3 more cups flour, let it rise again until it is twice its original bulk, then place it on your kneading board. Knead lightly and then roll it out ½ inch thick. Take a biscuit cutter and cut out the rolls. Brush each piece with butter, fold and press the edges together and put them on a greased pan 1 inch apart. Let them rise until very light. Bake in hot oven 15 minutes. This recipe makes 3 dozen rolls.

TEA BISCUIT—One quart flour, 3 teaspoons baking powder, small teaspoon salt, tablespoon lard. Mix with sweet milk to make soft dough. Knead little as possible. Bake in quick oven.

LUNCH BISCUIT—One pint flour, 3 tablespoons butter, 2 eggs, 3 tablespoons sugar, 3 teaspoons baking powder. Mix lightly and bake in quick oven.

GRAHAM GEMS—One cup graham flour, 1 cup white flour, 1 beaten egg, 2 teaspoons baking powder, 1 teaspoon salt, 1 tablespoon butter, melted, 1 cup milk. Mix dry ingredients, then add milk and egg. Add melted butter last.

DATE MUFFINS—One-third cup butter, ¼ cup sugar, 1 egg, ¾ cup of milk, 2 cups flour, 3 level teaspoons baking powder, ½ teaspoon salt, ½ pound dates. Cream butter and sugar, add egg, milk and flour, baking powder and salt. Beat all well; add dates—stoned and cut in small pieces; bake in hot, well buttered muffin tins.

BRAN MUFFINS—One cup molasses, 1 cup milk, 2 cups bran flour, 1 cup flour, 1 level teaspoon soda, pinch salt. Bake in gem pans.

MUFFINS OR POPOVERS—Three scant tablespoons sugar, ¾ teaspoon salt, 6 level teaspoons baking powder, 3 cups flour, 3 tablespoons melted butter, 3 eggs, 1½ cups milk; sift three times the dry ingredients, then add eggs well beaten, and lastly milk and melted butter. Bake in moderate oven 25 minutes. These are delicious.

Cakes

A FEW SUGGESTIONS IN CAKE MAKING

If you would have really good cake, these things are worth remembering. Use a standard measuring cup, Swans' Down Flour and its measurements. For Dr. Price's Cream Baking Powder, get the finest granulated sugar and sift several times; measure flour after each sifting; put baking powder in last half of flour used. Cream the butter with your hand, (the heat from the hand keeps it the right consistency); add sugar, little at a time; keep the batter creamy. Add a little flour and milk, and keep a regular beating—always the same movement. When ready to fold in whites, beat them to a stiff froth, never stopping till folded in batter, using the egg beater. Do not stir. Use quick oven. Oil paper, slightly greased, and placed in bottom of pans is the better plan. Keep cakes in warm place when taken from oven.

To keep cakes from sticking, rub pans with lard, dust with flour, shaking off all that will fall when pan is rapped sharply with spoon. Cake will never stick if this is done.

TO PREVENT CAKE FROM FALLING—When pan is ready for oven, drop on table once or twice, raising pan a foot above table. Drop flatly forcing out bubbles of air.

ANGEL FOOD—The whites of 11 eggs, 1½ cups of granulated sugar, 1 cup pastry flour, 1 teaspoon cream of tartar, 1 teaspoon vanilla. Sift flour and sugar separately 5 times, add sugar and flour a little at a time to the eggs; bake in a pan which has never been greased. Bake 45 minutes.

DEVILS FOOD—Two cups dark brown sugar creamed with ½ cup butter, yolks of 3 eggs, 1 cup milk, add one cake of Walter Baker's sweet chocolate grated, 2½ cups flour into which has been sifted 2 teaspoons baking powder, 1 very small teaspoon soda dissolved in a little water; bake in two layers, put together with caramel icing.

DELICIOUS LOAF CAKE—One and a half cups of sugar, ⅔ cup butter. Work these together until they form a cream; add the whites of 5 eggs beaten to a stiff froth. Stir and beat until light as foam; add ½ cup of cornstarch which has been dissolved in a little sweet milk. Stir in not quite ⅔ of a cup of sweet milk and 2½ cups sifted flour, 2 teaspoons of baking powder and 1 of vanilla. Ice with boiled icing flavored with lemon. Do not use same flavoring in the cake as in the icing. Bake 4 days before using, when it will be rich enough to melt in your mouth. Moderate oven. Never fails.

MINNEHAHA CAKE—One and one-half cups sugar creamed with ¼ cup butter, ½ cup milk, 2 cups flour, 2 teaspoons baking powder, whites of 6 eggs; bake in layers. For filling, boil 1 cup of sugar, 1 cup chopped raisins, 1 cup hickory nuts in ½ cup sweet cream thick enough to spread.

MAPLE FILLING FOR MINNEHAHA CAKE—Boil 1 cup maple sugar until it waxes, stir in 2 tablespoons butter beating rapidly, spread quickly over cake and between layers. Delicious.

FEATHER CAKE—One egg, 1 cup sugar, 2 tablespoons melted butter, ½ cup milk, 1 cup flour, 1 teaspoon baking powder; vanilla. Eat warm.

OLD-FASHIONED FRUIT CAKE—Two cups flour, 1 cup brown sugar, 1 cup sour milk, 2 eggs, ½ cup butter, 1 teaspoon soda, 1 cup raisins. Spice to taste. Bake slowly 1 hour.

CREAM SPONGE CAKE—Six eggs, their weight in powdered sugar, ½ their weight in flour, ½ teaspoon baking powder, pinch of salt, grated rind of 1 orange; beat egg yolks and sugar till thick, sift in the mixed flour, salt and baking powder. Mix lightly; add orange rind and stiffly whipped whites. Fold them in lightly; bake in 2 shallow pans in moderate oven. Put together with cream filling flavored with orange.

SPONGE CAKE—One cup sugar, 2 eggs well beaten, 1 teaspoon baking powder sifted with 1 cup flour. Stir well together. Then put in ⅓ cup boiling water or milk, flavor with lemon or vanilla and bake quickly in a buttered tin. This is best baked in a pan with a tube in the center.

BLACK CAKE—One cup sugar, 1 cup sour milk, ⅓ cup butter, 2 cups flour, 1 cup raisins, 1 teaspoon soda, 1 teaspoon cloves, ½ nutmeg.

CITRON POUND CAKE—Three-quarters pound butter, rubbed to a cream with 1 pound of sugar, add first the beaten yolks of 8 eggs, then 1 pound flour, the beaten whites of the eggs and lastly 1¼ pounds thinly sliced citron, slightly dredged with flour. Bake 1½ or 2 hours.

WHITE FRUIT CAKE—One cup butter, 2 cups sugar, 1 cup milk, 2½ cups flour, 3 teaspoons baking powder, 7 eggs, whites only, 1 pound raisins, 1 pound figs, 1 pound dates, 1 pound almonds, ¼ pound citron, no spice. Blanch almonds and cut them in halves; seed raisins and dates and cut them fine. Dust with flour before adding to cake mixture. Cut figs and citron fine.

FRUIT CAKE—One cup butter, 2 cups sugar, 3 cups flour, 4 eggs, 1 cup milk. Mix as you would a cup cake and add 1 pound of raisins, 1 pound currants, ½ pound citron, 1 heaping teaspoon each of ground cloves, cinnamon, allspice, 1 teaspoon soda, 2 of cream tartar, grated rind and juice of 1 orange. This makes 2 cakes and should be baked in tube pans. Bake in a moderate oven for an hour and a half.

WHITE FRUIT CAKE—One cup butter, 1½ cups confectioner's sugar, 3 cups sifted flour, whites of 6 eggs, 1 wine glass white wine, 6 ounces citron, cut fine, ½ pound blanched almonds, chopped, 1 cup prepared cocoanut, ½ pound white raisins, 3 level teaspoons baking powder, make in 2 loaf cakes. Bake 40 minutes.

OLD-FASHIONED POUND CAKE—This is the recipe used before the time of baking powder, when beating of the eggs was depended upon for the lightness of cakes.

Make Ready: 1 pound of dried and sifted flour, 1 pound of fine granulated sugar, dried; 1 pound of the very nicest butter in a middle-sized bowl; 10 eggs, yolks and whites in separate bowls for beating; 1 wine glass of brandy, 1 teaspoon of powdered mace, or 1½ of nutmeg, 1 saltspoon of salt, large mixing bowl, 2 sheet-iron loaf-pans, buttered; cream the butter in large bowl, adding spice. Beat the yolks to a thick froth. Beat whites to perfect stiffness; beat yolks and whites together. Spill the sugar to the eggs, beating well. Put a small part of the butter, stir and beat to a light batter as expediously as possible, adding the brandy as you do so. Turn the eggs and sugar in. Beat lightly, then add the rest of the flour, and beat well. Fill pans two-thirds full, and watch as sponge cake. Always mix spices beforehand so as to add them at one beating. Fruits may be added. Take flour for dreging from your measure for the cake.

DELICIOUS WHITE CAKE—Two-thirds cup butter, 1½ cups sugar, 1 cup lukewarm water, whites of 5 eggs, 2¼ cups flour, 2 teaspoons baking powder (not heaping). Beat butter to a cream, add sugar, little at a time, add water, little at a time, 2 cups flour (do not sift), whites of eggs, ¼ cup flour and baking powder sifted together, 1 teaspoon each of lemon and vanilla. Bake in two layers, with boiled icing or marshmallow filling.

ONE EGG CAKE—One egg, ½ cup butter, 1½ cups sugar, pinch of salt, small cup of milk, 2 even teaspoons baking powder, cream butter and sugar, add egg, and beat, then milk, flour enough to make the right consistency. Flavor; bake in moderate oven; bake in pan with tube or in layers; part can be darkened with cinnamon and make into a marble cake.

LADY BALTIMORE CAKE—Cream ½ pound of butter with 1 pound of sifted granulated sugar; separate yolks and whites of 8 eggs; stir in yolks one at a time, beating well after each; add 1 pound of flour, sifted four times, with 4 teaspoons baking powder alternately with 1 cup of milk; add 1 teaspoon of almond extract and fold in the stifly beaten whites. Make boiled icing; to this add 1 cup of chopped seeded raisins, 1 cup

chopped pecan meats, and 1 teaspoon vanilla. Spread between layers and on top. When cold, ice all over with white icing.

Eggless Cakes

APPLE SAUCE CAKE—One and one-half cups apple sauce, 1 cup sugar, 2 cups flour, 1 cup seedless raisins, ½ cup butter, 1 tablespoon hot water, 2 teaspoons of soda, 1 teaspoon cinnamon, 1 teaspoon cloves. An elegant cake. Make apple sauce as for table use, strained and sweetened.

EGGLESS FRUIT CAKE—One and one-half teacups of light brown sugar, 3 level cups of flour, 2 teaspoons baking powder, 1 cup sour milk, in which has been dissolved 1 small teaspoon soda, ½ cup butter creamed with sugar, ½ teaspoon each of cloves, cinnamon and nutmeg, 1 cup chopped citron dredged with flour.

EGGLESS COFFEE CAKE—One cup molasses, 1 cup cold strong coffee, ½ pound citron, 1½ brown sugar, 5 cups flour, 1 teaspoonful each cinnamon, cloves and soda dissolved in coffee, dash salt, 1 cup butter, 1 pound seedless raisins, 1 pound currants, cup nuts, 1 cup dates and figs mixed, 10 gum drops. Elegant Xmas cake. Make 3 weeks before Xmas.

INEXPENSIVE FRUIT CAKE—EGGLESS—One cup sugar white or brown, 1 scant ½ cup of shortening, 1 cup sour milk, 1 teaspoonful of soda in milk, 1½ cups flour, 1 teaspoonful ground cinnamon, ½ teaspoonful each of cloves and allspice; fruit, ½ cup each currants, raisins, citron and figs if desired, rolled in ¼ cup flour and 1 teaspoon baking powder.

DOUGH CAKE—Three cups bread dough, 1 cup butter, 2 cups sugar, 1 pound raisins, 1 teaspoon soda, dissolved in 1 tablespoon hot water, salt, 2 eggs, 1 cup English walnuts, mix thoroughly, let rise. Bake slowly an hour or longer. This is most excellent.

COOKIES—One cup of butter, 1½ cups sugar, 3 eggs, 1 even teaspoon soda in 1 tablespoon sweet milk, pinch of salt, teaspoon vanilla, roll out thin and as stiff as flour can make them. The one mistake usually made is that you will **not** make them as stiff as you can. However, roll in flour till not another bit will stick. These are the best ever and will keep six weeks. If you hide them.

CREAM PUFFS—One cup of water, ½ cup butter, boil together. Stir in while boiling 1 cup of flour dry. Then take from the fire and allow it to cool. Add 3 eggs not beaten. Mix well and drop on buttered tins and bake 25 minutes Avoid opening the oven. Cream: One cup milk, 1 egg, ½ cup of sugar, 2 tablespoons flour. Beat eggs and sugar together, add flour and stir them in the milk while boiling. Flavor with vanilla when cold. Open and fill.

MARGUERITES—Beat whites of 2 eggs stiff, cup sugar, chopped nuts. Spread on wafer crackers, brown slightly.

CRULLS—One cup sugar, 1 egg, 1 cup milk, salt, 2 teaspoons baking powder, 1 scant tablespoon melted lard. Fry in deep, hot lard, and roll in confectioner's sugar.

GINGER SNAPS—Four eggs, 1 cup brown sugar, 1 cup syrup, butter size of an egg, and a very little lard, 1 teaspoon ginger, 1 teaspoon soda, flour to suit, roll thin and bake in moderate oven.

GINGER CAKE—One-half cup sugar, ½ cup molasses, 2 eggs, 1 teaspoon soda, 1 cup boiling water, 1 tablespoon ginger, 1 teaspoon cinnamon, ¼ teaspoon salt, butter size of an egg, flour to thicken.

JELLY ROLL—Beat for 15 minutes 4 eggs and 1 cup soft A sugar; then add 1 cup flour and 1 teaspoon baking powder. Spread in 2 large shallow tins. Bake in quick oven 5 minutes. When done put out in a wet towel. Spread bottom with jelly and roll.

Frostings

BOILED FROSTING—All housekeepers have at times had the experience of having boiled frosting run off the cake. It is pretty hard to judge just when to remove the syrup from the fire. Use 1 cup of sugar, ½ cup of water and boil till it spins a thread. Pour slowly over the stiffly beaten whites of two eggs, beating with a spoon all the time while pouring. After beating thoroughly put into the double boiler and cook for two or three minutes. Flavor and it is ready to use.

COOKED FROSTING WHICH WILL NOT CRACK—Boil till it threads, 2 cups granulated sugar, ¼ cup water, 1 teaspoon cream tartar; pour over whites of 2 eggs beaten stiff, beat

rapidly while pouring, and spread steadily till cool enough to set, when it should be as smooth as velvet.

OSHELL FROSTING—One tablespoon butter (wash out salt with cold water), 3 tablespoons cream, ½ teaspoon vinegar, 1½ cups powdered sugar, 1 teaspoon vanilla. Beat with spoon until smooth.

Pies

PIE CRUST—Cream together 2 rounding tablespoons lard, 3 tablespoons boiling water, pinch of salt, and flour to roll. This is enough for 1 pie, and is the best of all.

IN MAKING PIES—Remember to sprinkle a little flour and sugar on the bottom crust before putting in the fruit, or filling. Rub the edge of crust with water before crimping together. If pies are set on hot stove after taking from the oven, they will become soggy.

WHEN BAKING CUSTARD PIES put a pinch of baking powder in the custard. It makes it nice and firm.

LEMON PIE—Do you know that a lemon pie is often both bitter and pasty? Here is one which is delicious:

For one pie take 1 thick slice of bread soaked and rubbed soft, 2 eggs, reserving the white of 1, spoonful butter, juice of 1 lemon, a little grated rind, 4 spoons sugar, mix leaving enough water in bread to make soft filling; bake pie shells and fill with mixture hot, return to oven 10 minutes, frost and brown slightly.

PUMPKIN PIE—One pint pumpkin, 1 pint milk, 2 or 3 eggs, ½ teaspoon ginger, 1 teaspoon cinnamon, ½ teaspoon salt, ⅔ cup brown sugar, 2 tablespoons cream. Pour over top 2 tablespoons cream. Bake in moderate oven until filling is firm and crust golden brown.

CUSTARD PIE—Three eggs, 1 pint milk, ½ cup sugar, 1 teaspoon lemon extract. Mix well and pour in crust. Do not bake crust first. Have oven hot at first. Bake till set. If the milk is scalded and cooled, the custard will not curdle.

RAISIN PIE—One package raisins, 1 pint water, juice of 1 lemon, boil 20 minutes, beat 1 cup sugar, 1 egg, 1 tablespoon flour, pinch salt, add this to boiling raisins and simmer 1 minute. Let cool. Two crusts.

LEMON CREAM PIE—One cup milk, 1 cup sugar, 1 tablespoon cornstarch, cooked over hot water for at least 15 minutes. One saltspoon salt, yolk of 3 eggs, whites of 1, grated rind and juice of 1 lemon. Fill the paste while hot and bake quick. Beat the whites of 2 eggs stiff, add slowly 2 tablespoons sifted powdered sugar, spread over pie, return to oven, dry and brown slowly.

BANANA PIE—Three bananas for each pie. Have crusts baked, slice fruit in them, mix yolks of 4 eggs, 2 scant cups sugar, 2 cups of milk, 2 tablespoons cornstarch. Cook in double boiler till thick; pour over fruit. Beat stiff the whites of eggs and pour over top, return to oven and brown.

CHERRY CREAM PIE—Bake pie crust, then take pint of cherries, pour off juice, put in baked crust and cover with cornstarch cream, made with 1 egg, 1 pint milk, 1 heaping tablespoon cornstarch, ½ cup sugar, vanilla and a little salt, stir while cooking. On top of this put the white of egg, well beaten, brown in oven.

Miscellaneous

MINCE MEAT—Four pounds lean, boiled beef, 8 pounds tart apples, 1 pound chopped suet, 1 pound brown sugar, 3 pounds seeded raisins, 2 pounds cleaned and dried currants, ½ pound citron, cut fine, 1 quart molasses, 2 quarts sweet cider, 1 pint boiled cider, 1 tablespoon each of salt, pepper, mace, allspice, cloves and 4 tablespoons cinnamon, 2 grated nutmegs, mix thoroughly and warm gradually until heated through. Remove from stove, and when quite cool, stir into crock or fruit jars, cover tightly, or better still, seal as you would fruit; set in cool place. This makes 2 gallons.

TIMBALES—Two eggs, 1 cup sweet milk, 12 tablespoons olive oil. Flour enough to make smooth batter, not too thick, place timbale iron in boiling lard till very hot, quickly dip iron in batter and right back into lard till fried light brown. This receipe will make 50 timbales.

STRAWBERRY SHORT CAKE—Make a rich biscuit dough, sweeten it, bake in 2 layers, or 1 thick layer and split; when done, with a sharp knife, crush and sweeten berries. Put between layers and over top, ripe peaches and other fruits can be used in the same way. Serve with whipped cream.

EGG VERMICELLI—Run 6 hard boiled eggs through a ricer separately; add to yolks a sprinkle of salt, melt 1 tablespoon of butter in pan, add 1 of flour; when blended add 1 pint of milk. Cook until thick, add the whites, salt, pepper and cayenne to taste and 1 teaspoon of sugar. Alternate layers of this with the yolk and bits of butter in baking pan, with crumbs on top. Bake.

One dozen mushrooms cooked and sliced, add to the favor of this dish.

Puddings

BREAD PUDDING—Cut crusts from slices of bread. Spread thick with butter. Lay in pudding dish. Put over this a layer of raisins, then buttered bread. Cover with custard, and bake. Make custard with 2 eggs (leaving out the whites), 1½ pints milk and sugar to taste. Then spread over top the beaten whites and return to oven to brown. Make sauce with 1 tablespoon butter, cream; add 1 cup confectioner's sugar, beat thoroughly; 1 teaspoon of vinegar. Beat again, then add 1 teaspoon vanilla. This is most excellent. This sauce is good for plum pudding.

TAPIOCA PUDDING—One scant cup tapioca soaked in cold water over night. Heat and add 1 quart boiling milk and beaten yolks of 3 eggs, and 1 cup sugar. Beat whites of eggs to stiff froth, add 3 tablespoons sugar; spread on top of pudding and brown. Any flavoring.

CHOCOLATE PUDDING—One pint milk, 2 tablespoons cornstarch, 2 tablespoons chocolate, 1 cup sugar, vanilla, salt. Heat milk; dissolve cornstarch in a little cold water, having first stirred the chocolate thoroughly through it. Pour in hot milk and stir until thick. Serve in sherbet glasses with whipped cream and candied cherries.

PRUNE WHIP—Remove the pits from 1 pound of prunes. Cover with water and cook till soft; with a spoon mash thoroughly. Add and stir in well ¾ pound powdered sugar. Beat the whites of 6 eggs to a stiff froth and mix well with the prunes. Put in buttered pudding dish and set in oven for 20 minutes, to brown. Eat cold with whipped cream, or warm with pudding sauce.

SUET PUDDING—One cup suet, 1 cup sweet milk, ½ cup Orleans molasses, ½ cup sugar, 2½ cups flour, 1 cup raisins, 1 teaspoon soda dissolved in little warm water. Steam 2½ hours.

Sauce: One pint water, pinch salt, heaping tablespoon butter, 1 tablespoon flour, 5 tablespoons sugar, flavor—vanilla.

DATE PUDDING—Three eggs beaten separately, ¾ cup powdered sugar, 3 tablespoons cracker crumbs, ½ teaspoon baking powder, ¼ pound nuts. Bake in thin sheets. When cold break in pieces and put whipped cream over it 4 hours before serving.

ENGLISH PLUM PUDDING—Sift 1 pound of flour, 1 teaspoon baking powder, and salt, mix thoroughly and add cold water or milk to make thick enough to spoon into the mold. Leave enough room for it to raise. Put in boiling water, and do not let it stop boiling. Time, 4 to 6 hours. Fruit, 1 pound currants, 1 pound raisins, 1 pound suet, 1 pound sugar, ¼ pound candied lemon peel, 1 nutmeg and little cinnamon.

Ices

NEW YORK ICE CREAM—Take 1 quart fresh milk, scald, stir in yolks of 2 eggs, ½ box gelatine (dissolved), 1 cup sugar, stir constantly till thoroughly hot, cool, then pour in freezer, add beaten whites of eggs, 1 pint rich sweet cream, 2 teaspoons vanilla, freeze.

PEACH CREAM—Six large ripe peaches, 1 cup sugar, mash peaches into sugar, put in freezer and turn 10 minutes, add the whites of 3 eggs beaten stiff, and 1 pint of rich cream, freeze.

CHOCOLATE ICE CREAM—One pint sweet milk, ½ cake grated sweet chocolate, yolk of 1 egg, scald and cool; 2 cups sweet milk, 1½ cups sugar, whites of eggs beaten stiff, freeze.

LEMON SHERBET—Juice of 3 lemons, ¾ pint granulated sugar, 1 teaspoon lemon extract, 1 quart milk. Mix all ingredients, adding milk last. Freeze. If the mixture separates badly do not be alarmed as it always freezes smooth.

A great variety of delicious ice creams can be made by using different fruits and chopped nuts and cherries added to the New York ice cream recipe.

Candies

FRENCH FONDANT—Use equal parts of thick sweet cream and white of egg unbeaten, stir in enough XXXX confectioner's sugar (use no other) to make dough to mould. Here you have the body of all delicious cream candies. Any reliable druggist will procure for you absolutely pure vegetable coloring fluids at 10 cents per bottle, enough to last 10 years. This cream candy is a real delight because no cooking is needed.

Fondant used to stuff dates, figs and nuts, and for an endless variety of chocolate creams, nut rolls, nougat, fruit loaf.

Boiled Fondant forms the basis for nearly all cream candies. Use pure granulated sugar, XXXX. Be careful not to get blue looking moist sugar, for this is beet sugar, and will not make good fondant. A rainy day you will not have success as on a clear, cool day.

BOILED FONDANT—One pint sugar, milk or water to dissolve, boil till spoonful dropped into cold water makes a firm ball, not crisp. Set dish immediaely in par of cold water. When it begins to cool nicely beat to a cream, mould into a loaf and set away in a cool place to ripen. Should you desire candies at once, this is not necessary. If you wish to use different flavors and colors, while still beating to a cream, add colors and flavors before you mould into loaves; also chopped nuts and candied cherries for nut creams; chopped figs and dates for fruit creams, etc. As you may seek variety, form candies into blocks, rolls, cones or wafers.

Now you are ready for almost any variety of cream candy.

CHOCOLATE FOR DIPPING—Use equal parts of Walter Baker's unsweetened chocolate and fondant. Melt in granite dish set in hot water, add 1 spoonful of melted paraffine to chocolate, beat thoroughly while hot, roll candies in chocolate, and with a dexterous turn of the wrist, pick up and lay quickly on paraffine paper. You can make a large sheet of this yourself by brushing melted paraffine over white wrapping paper. Never mind if you do get your hands "rather mussy," it is far quicker done than using a fork. However, please yourself. Cover fruit or nut loaf.

NOTE—I find to be absolutely sure of good results I must use Walter Baker's chocolate for candies. It is certainly sure

as well as pure and you cannot get good results with an adulterated product.

DIVINITY—Boil 2 cups sugar, 1 cup corn syrup, half cup water till forms soft ball in water—pour over beaten whites of 3 eggs, beating rapidly till light, cool and cut into strips. Add nuts if desired.

AFTER DINNER MINTS—One pound granulated sugar, 1 cup of water in which 1 tablespoon of gum arabic has been dissolved, add ½ teaspoon pure cream tartar, boil until it will form ball in water; add 1 teaspoon essence of peppermint (more, if you want them strong), pour out on marble slab and let cool till you can handle easily; pull till creamy white, form into even sticks, mark by pressing silver knife into sections.

Cover up in a box for a day or two, when they will be creamy and will be easily parted where sections are marked.

WINTER GREEN MINTS—Make as above, using a few drops of pink or green coloring and 10 drops oil of wintergreen to flavor.

CREAM CANDY—One pint XXXX granulated sugar, 1 tablespoon butter, 1 tablespoon vinegar, ½ teaspoon cream tartar, 1 small cup cold water, mix, put on fire and do not stir; when it hairs pour into buttered pan and mark into squares. Cover tightly (after it is cold) for a day or two, it will be dry and yet creamy.

MARSH MALLOWS—To 1 pound of XXXX granulated sugar add ¼ pound of white gum arabic dissolved in 1 quart of water and strained carefully. Put in granite pan over slow fire, stir constantly until it is about as thick as ordinary molasses; add the well beaten whites of 8 eggs; flavor with vanilla or bitter almond; stir until it does not stick to the fingers, pour into a dripping pan filled with cornstarch into which you have pressed a square block, leaving mould for candy; drop spoonful into each mould, or, if preferred, dust pan with cornstarch, pour in marshmallow and as it cools mark into squares and roll in starch. Dip in chocolate if desired.

BUTTER SCOTCH—Equal parts of New Orleans molasses and granulated sugar, to ½ pound each, use ½ cup butter, 2 tablespoons vinegar, ½ teaspoon soda, cook till very brittle without stirring, pour on a shallow buttered pan, cut in squares and drip in square of paraffine paper.

CHEWING TAFFY—Three cups of granulated sugar, ½ cup each water and vinegar, paraffine size of English walnut, butter size of walnut, 1 teaspoon cream tartar; do not stir; boil till it hairs; pour on slab till cool enough to handle, pull till white and cut in strips.

BUTTER SCOTCH—Two cups brown sugar, ½ cup butter, ½ cup white vinegar, boil until it cracks in ice water, add 1 teaspoon vanilla, cool and cut in squares.

ICE CREAM CANDY—One pint sugar, ½ cup cream, ½ teaspoon cream of tartar, butter the size of an egg, boil 15 minutes, do not stir, 1 teaspoon of nectar or vanilla, pour in pan to cool, cut in squares.

FUDGE—Two cups sugar, 1 cup milk, ½ pound Walter Baker's Sweet Chocolate grated, butter the size of an egg, ½ teaspoon of vanilla, boil until it makes soft ball in water, take from fire and stir, pour in shallow pan, mark in squares.

PEANUT BRITTLE—One cup brown sugar, dry in skillet, place over fire and stir and stir until sugar is melted and browned a light amber color, add 1 cup chopped peanuts, stir until it begins to grain.

STUFFED DATES—Remove the stone, fill the date with fondant into which has been folded a pecan nut. Do not quite close the date but leave a line of white fondant showing. Roll in course granulated sugar.

STUFFED FIGS—Open steamed figs at stem end, fill with chopped nuts, mix with fondant and roll in granulated sugar.

SALTED WALNUTS, FILBERTS AND ALMONDS—Blanch nuts, dip each nut in melted butter, sprinkle with salt and a light dash of paprika, set in hot oven, brown, turn over and sprinkle in more salt, turn over and brown slightly.

ITALIAN CREAMS—Whip white of 1 egg, add 1 teaspoon water, add 1 pound powdered sugar, knead the paste smooth, divide into 3 parts, color ⅓ pink, flavor as desired, color ⅓ green, leave ⅓ white. Roll each piece flat, brush with white of egg and lay on top of each other. When set cut into squares.

CRACKER JACK—One cup molasses, 2 cups sugar, 1 tablespoon butter, 2 tablespoons of vinegar. Boil until a little dropped in cold water cracks, then take from the fire, add a half teaspoon of baking soda, beat briskly and pour into a pan upon popped corn and chopped peanuts.

DIVINITY FUDGE—Two and one-half cups white sugar, ½ cup Karo syrup, ½ cup boiling water, whites of 2 eggs, 1 cup nuts. Boil sugar, syrup and water until just before it hairs from spoon. Beat eggs until stiff. Pour half of boiled contents into egg whites and beat continually. Boil remaining half of syrup about one minute more. Beat with first half until thick. Pour into pan about 1 inch and mark into squares, first adding nuts.

PEPPERMINT DROPS—One cup sugar, 4 tablespoons boiling water. Boil 3 minutes; then beat in 4 tablespons sugar and 4 drops of oil of peppermint. Drop while hot on oil paper.

Cheese Dishes

WELSH RAREBIT—One-half pound of cheese, 1 egg, 5 tablespoons of milk; beat the eggs, add the milk and cheese, cut fine or grated; add small spoonful salt, pinch of cayenne and mustard, cook until cheese is entirely melted. Serve hot on toast or crackers.

POTATOES AU GRAUTIN—Six cold boiled potatoes cut in dice, one cup grated cheese, salt and paprika to taste. Make white sauce.

One pint of hot milk, dash of salt and paprika, 2 spoons butter, 2 spoons flour; rub smooth and add to milk. Be careful not to scorch. When thickened place a layer of potatoes in baking dish, sprinkle thickly with cheese, cover with white sauce; keep on until dish is filled with alternate layers, white sauce on top with cheese sprinkled over; bake 20 minutes.

POTATOES AND CHEESE—Cut a slice from top of baked potatoes, scoop out the potatoes, being careful not to break the skin, mash, add generously thick, sweet cream, salt to taste. One spoonful grated cheese to each potato, beat very light, fill skins, sprinkle cheese over top, set in oven to brown.

If sufficiently beaten they will puff up beautifully. A dainty luncheon, breakfast, or tea dish.

ESCALLOPED POTATOES WITH CHEESE—Slice raw potatoes very thin, roll cup of crackers, grate cup of cheese, place alternate layers in baking dish with pieces of butter and a dash of salt and pepper. Pour over all sweet cream or milk to cover. Bake 1 hour.

CHEESE BALLS—Grate 1 cup of cheese. Beat into it the beaten white of 1 egg. Mix into tiny balls and fry in smoking fat.

MACARONI WITH CHEESE—One-quarter of a pound of macaroni cooked in boiling water twenty minutes. Drain. Make a sauce of 1 tablespoon of butter, and 1 of flour, and 1½ cups of hot milk, salted. Put a layer of cheese in bottom of baking dish, then a layer of macaroni and 1 of sauce, and proceed in this manner until all are used. Cover top with bread crumbs, placing bits of butter and a little cheese over it. Bake until brown. Noodles can be used instead of macaroni, and makes a richer dish.

CHEESE STRAWS—To pie crust add ½ cup grated cheese and a dash of paprika, roll thin, cut in strips, lay on wet pan, not allowing straws to touch. Bake quickly, do not brown, serve with salads.

Griddle Cakes and Fritters

FRUIT FRITTERS—Are made by dipping pieces of very ripe fruit into pancake batter and frying as you would a pancake or in deep fat. Sweeten batter a little more for fruit fritters.

WAFFLES—These are made the same way as pancakes, only have the batter quite a little thicker.

PANCAKES—Beat 3 eggs separately; into the yolks put 1 teaspoon sugar, ½ teaspoon salt, 1 pint milk, flour to make it the consistency, 2 teaspoons baking powder, fold in the whites and lastly a small tablespoon of melted butter.

CORN FRITTERS—One cup of sweet corn, 1 cup milk, 1 teaspoon of baking powder, yolks of 2 eggs, ¼ cup of flour, ½ teaspoon of salt. Beat the yolks of the eggs until light; add to the corn with the milk, flour and salt. Beat until light and smooth; add the whites, beaten to a stiff, dry froth, and the baking powder. Mix lightly and quickly; fry on a hot griddle.

Eggs and Omelettes

PLAIN OMELET—Four eggs, ½ teaspoon salt, dash pepper, beat 4 tablespoons milk or cream, mix. Have a little hot butter in pan, turn in egg, shake till set, roll and turn on dish.

PUFF OMELET—For a large omelet take 6 eggs, use 2 tablespoons of milk to every egg. Beat the yolks, add the milk and half a teaspoon of salt. Beat the whites to a stiff froth and stir lightly through the mixture. Melt about a teaspoon of lard and butter in a frying pan and when it smokes put in the mixture. Set on a moderate hot part of the stove till the egg sets, then fold over and turn onto a hot platter.

CHEESE OMELET—Beat 4 eggs, yolks and whites separately, season with salt and pepper; put 2 spoons of butter into large frying pan (steel preferred; sheet iron heats too quickly and endangers burning), pour into pan 1 cup of milk with yolks of eggs and 2 whole eggs well beaten together; cook very slowly, watch, and before it is quite "set" sprinkle on cup of grated cheese, pour beaten whites over the whole; fold together and slip out on warm platter; sprinkle minced parsley over all and serve at once.

A Word to The Cook

After picking poultry, rub briskly with corn meal to remove pin feathers.

A well-beaten white of egg added to mashed potatoes, whipping the potatoes hard before serving, will add much to the looks and taste.

If fruit stains on linen are moistened with a little camphor before the stain has been wet with water, they will entirely disappear.

Ground cloves are excellent in cupboards where ants are found. They will not cross a circle of cloves.

Save the small pieces of nutmeg that are too small to grate and put into the meat grinder, with the fine knife on. This will be a great saving of nutmeg as well as fingers.

If sweet potatoes are greased before baking they will be much softer and sweeter.

Welsh rarebit will not curdle or become stringy if a small pinch of soda is added.

"TO POACH"—Grease sauce pan with unsalted fat, and put in water to fully cover eggs. Be sure it is boiling. Draw to side of stove and drop in eggs one by one. Let stand where it is hot but not boiling till eggs are cooked.

"TO SHIRR EGGS"—Shirred eggs are broken into cups with seasoning and piece of butter and baked.

"TO CREAM BUTTER"—Beat with silver fork till frothy.

ESSENTIAL PROPORTIONS

1 small teaspoon baking powder to 1 cup flour.
1 teaspoon soda to 1 pint of sour milk.
1 teaspoon soda to 1 cup of molasses.

"FRENCH TOAST"—Dip bread into beaten egg and cream, well seasoned, and fry in butter. Sprinkle with cinnamon and sugar. Serve with jelly or plain.

"PUREE"—Press any cooked vegetable through a fine sieve—potato, celery, peas, beans, squash, carrots, etc. Add to richly seasoned hot milk. Serve in soup bowls with croutons.

BRINE in which butter will keep fresh for a year: 2½ gallons of brine that will bear up an egg:

One-half pound loaf sugar, 1 tablespoon saltpeter; boil all together. strain, cool, wrap butter in cloth; put in brine and weight down.

REMEMBER that tomato poured, a little at a time, into milk and stirred, does not curdle; milk poured into tomatoes, does curdle. This is worth remembering when making soup.

WHIP CREAM in a fruit jar by shaking it up and down for about five minutes. This saves much whipping in the ordinary way and also saves the cream, as not a drop escapes.

SAVE the water off mashed potatoes. It's fine for the soup kettle.

EVERY CAREFUL COOK should have a soup kettle. The bones and fat left from roasts, or bones cut from steak, and bits of vegetables added each meal to the soup kettle, will almost furnish soup for every day's dinner, if kept in a cool place and well covered.

KITCHEN HERBS—For seasoning and relishes no kitchen should be dependent on costly imported spices when a small section of the garden can be made to produce a variety of herbs to please the most exacting.

"In a back yard plan we grow thirteen varieties in a space three feet wide and ten feet long at the north lot line: Chives, celery smallage, parsley, chervil, sweet basil, summer savory, thyme, fennel, anise, sweet marjoram, dill, mint, and sage.

Tarragon should really have been added or even substituted for some one of those."

To reduce the disagreeable smell when boiling cabbage, add to the water a toasted bread crust.

When vegetables or other foods become scorched, remove the kettle from the stove and put it into a pan of cold water. This will remove the scorched taste.

Household Hints

TO REMOVE INK—Apply alcohol, and immediately the spot fades. For a dry old stain dip from alcohol to lemon juice till clear. For colored goods use alcohol only.

TO REMOVE IRON RUST—Saturate spot with lemon juice and salt, and hold over hot steam—fades immediately.

TO REMOVE MILDEW—Soap thoroughly, rubbing powdered chalk into spots while wet, lay in sun on the grass; wet often, sprinkling on more chalk till clear.

TO MEND CHINA—Take a very thick solution of gum arabic in water, stir into it plaster of paris until the mixture becomes of the consistency of cream, apply with a brush to the broken edges and join together. In three days the article cannot be broken in the same place.

TO REMOVE RUST—To remove rust from white garments, soak them thoroughly in buttermilk. It will remove the rust and make white as snow.

Mix plaster of paris with vinegar instead of water. It will be like putty and will harden slowly.

TO REMOVE SCRATCHES from mahogany furniture caused by pins, belts, etc., take a brazil or pecan nut meat and rub well on scratch.

This and That

ASPIC JELLY—Mince 1 stalk celery, 1 onion, 10 peppercorns, ½ lemon rind, 4 cloves, 6 sprigs parsley; add 1 quart veal stock, ½ cup vinegar, boil slowly ½ hour; strain, add 1 box Cox's gelatine previously dissolved in cold water, bring to a boil; beat whites of 2 eggs with broken shells, whisk into liquor, bring to a boil; set off stove for a few minutes, filter through thick cloth, put in mould. It is ready to use as soon as set. Serve to garnish salads, or as a salad on lettuce or cress.

EGYPTIAN LOTUS—Place eggs in cold water, boil 10 minutes, drop into cold water, shell and lay in warm water, if they become cold petals will break. Cut eggs through the whites from small end to nearly base forming 7 petals, lay back carefully placing on nest of bleached lettuce hearts. Do this to prevent handling again, remove yolks, and with a dainty bit of cloth and cold water rub off any bit of yolk which may adhere to white petals. Mash the yolks with spoonful of butter and one cooked red beet, salt, and a tiny spoon of cavarie, a dash of mustard and pepper, form into balls, flatten and lay on white petals, mark with a fork by pressing around edge of ball (as you do pie crust) prick holes in center of ball leaving it slightly roughened. For buds, press a ball size of pecan between two long stemmed water cress leaves, and twisting stems, lay on lettuce with lillies. Serve with mayonnaise.

CHOP SUEY—Mince 4 pounds cooked veal in ½ inch pieces, 1 cooked veal tongue sliced thin. Shred in long strips and very narrow 1 pound bacon. Chop fine 1 pound fat from veal with a cup of suet. Place fat, suet and bacon in large iron kettle, fry golden brown, stirring often. Add 1 cup shredded chestnut meats, 4 onions diced ½ inch square, 4 stalks celery cut in ½ inch lengths, 4 large potatoes cut in strips as for French fry. Lay vegetables in smoking fat, fry to golden brown. Add minced veal and tongue; stir for 5 minutes, adding salt and white pepper. Sift over ½ cup flour, stirring smooth and till rich brown. Add 1 quart water and set back to simmer slowly 1 hour. Serve with bowls of unsalted rice, cooked till dry and flaky. Will serve 20 people.

CHILI CON CARNIE—Three pounds of lean bacon cut in dice, with 10 pounds of lean beef cut into small pieces. Chop three pounds of suet; place in kettle and fry for twenty minutes taking care to stir and not to scorch. Now add 2 quarts of Chilli beans or black kidney beans previously parboiled, and 4 gallons of water, 100 tiny red pepper corns, 6 sweet peppers chopped rather fine, 24 large ripe tomatoes, 50 okra pods, ½ teacup of salt. Set it where it will simmer slowly for 4 hours, adding water as is needed. This should serve 150 people. Serve with lettuce sandwiches, coffee and pickles.

EGGS ON TOAST—Make buttered toast, beat white of egg, put in mound on toast, drop yolk on and bake till done.

Preserves, Jellies and Pickles

FOR PRESERVES—Use equal parts of sugar and fruit. Cook a syrup till it threads. Put in fruit that has been washed and drained. Let stand till next day. Heat through. Can and seal. In this way the fruit will remain whole and retain its color.

PEAR AND QUINCE—Equal parts of pears and quinces chopped fine, put into the preserving kettle, with measure for measure of fruit and sugar and a little water cooked till thoroughly done, make a most delicious preserve.

DIVINITY CONSERVE—Wash and pulp grapes, cook the pulp, and take out seeds. Put with skins—of this you want 4 quarts; then add 3 pounds of small seedless raisins and 6 oranges, sliced fine, using rinds of 3. Take cup for cup of sugar; mix well and boil till thick; when done add 1 pound of English meats broken in small pieces; seal while hot.

GINGER PEARS—To 8 pounds of pears that have been peeled, cored and chopped fine, add 8 pounds of sugar, 1 pound chopped candied ginger and the rind of 3 lemons that have been boiled till tender and chopped fine. Add 1 pint of water and cook till done. Seal hot.

QUINCES should be stewed until soft, then dropped into hot syrup and cooked a few minutes, or until quite tender. Seal and wrap. Save the juice in which they have been cooked. Use equal parts of apple juice for jelly; quince juice alone is too strong for jelly.

IN MAKING JELLY—Use a scant pint of sugar to a pint of juice. Make only a pint, or pint and a half at a time, and boil as quickly as possible.

ALL FRUIT should be pretty well covered with water. An inch or an inch and a half from covering.

PUT A CHEESE CLOTH over a colander. Pour in fruit, and let drain, do not press, if you would have clear jelly. It is more convenient than a jelly bag.

APPLE JELLY—Wash, cut out cores, do not peel. Cook till done. Proceed as in making jelly.

TO FLAVOR Apple Jelly add a few rose geranium leaves. When boiling apples, quince parings, also, can be boiled with the apples, giving it a decided quince flavor.

GRAPES not too ripe make the best jelly. Adding a handful of cherry leaves gives a wonderful flavor to grape juice.

GREEN GRAPES to which a few mint leaves have been added while cooking, make a fine jelly for roast lamb or mutton.

TO KEEP JELLY—There is no better way than to pour hot melted paraffin on top after the jelly has hardened, then adjust the covers.

CUCUMBER PICKLES—To a gallon of vinegar, add a cup of ground mustard, 1 cup grated horseradish, ½ cup of salt, wash pickles, put in vinegar, weight down and cover. These will be brittle and keep indefinitely. When sweet pickles are wanted take them out and cover with warm, sweetened spiced vinegar.

PICKLED BUTTER NUTS AND WALNUTS—Pick green nuts the last of June, make brine strong enough to hold an egg, cover nuts with brine for 6 days, wash off brine, cover with boiling vinegar, add 1 cup of brown sugar, 1 ounce of cloves, 1 of cinnamon, 1 of mustard seed, 1 ground nutmeg. Let stand three days, throw away the vinegar and prepare fresh vinegar in the same way, heat to boiling point, add 1 teacup of ground horseradish, ¼ pound of ginger root, place nuts in stone jar; cover with vinegar. Repeat 3 days; heat; seal.

TO SPICE FRUIT—Make as you would preserves, using vinegar instead of water, add cloves and a stick of cinnamon.

CANNED CORN—Cut the corn close to the cob so that scraping is unnecessary and measure eight cupsful. Measure 1 cupful of salt, and 1 cupful of sugar. Put a layer of the corn in a large earthenware dish, then a layer of salt and sugar, till all are used up, and allow to stand over night. In the morning bring to boiling point and give a thorough boil, then fill into sterilized jars and cover at once. When wanted for use soak the corn over night.

CANNED CORN—One pint sugar, 1 pint salt, 2 pints water and 9 pints corn. Bring to boiling point; boil hard for 10 minutes. Seal while hot in glass jars. Wrap well and put in a cool dry place. When opened to use, if too salty, soak over night and change to fresh water in the morning.

CANNED STRING BEANS—Wash, string and cut into pieces. Cook till tender, well seasoned with salt and pepper;

fill cans while very hot and put 2 tablespoons hot vinegar in each can. Seal immediately. Have cans thoroughly sterilized.

CANNED STRING BEANS—String and break young and tender beans, boil with a tiny piece of red pepper in boiling salted water for twenty minutes, and can in sterilized cans. Fill the cans with the beans and the water in which they were cooked, add to each can 1 tablespoonful cider vinegar and seal.

CANNED RED PEPPERS—Cut around the stems of the peppers and remove them, then remove the seeds. Pour boiling water over the prepared peppers, cover and let stand for six minutes, to lessen the firmness and facilitate the packing.

Pack the peppers edgewise in the jars, pressing them in; set in place on a rack in a steam cooker, first laying a folded cloth over the rack.

CANNED EGGPLANT—Pare the eggplants, cut them in thin slices, and drop into boiling water. Allow them to remain for fifteen minutes, then drain off the water, and pack the slices in jars. Cover with cold water, add one teaspoonful of salt to each quart jar, put on the rubbers and tops, and boil for one hour on each successive day for three days.

Screw the covers tight.

STRING BEANS—Cook 2 hours or longer till very tender. Season as for the table. While hot, fill glass jars, and before sealing, put 2 tablespoons hot vinegar on top of each can. Seal, wrap, keep dry and cool.

BUTTER BEANS—Cook till done, 5 quarts freshly shelled buttered beans; then add 1 even tablespoon salsillic acid and cook 10 minutes more, (be careful not to cook them to a mush). Seal hot in glass jars; wrap well.

Peas and asparagus can be canned same as butter beans.

STRAWBERRY PRESERVES—Cook just 2 pounds at a time. 2 pounds solid berries with 3 pounds sugar. Put berries in porcelain kettle over slow fire; add sugar, very little at a time until all is used. The berries make their own juice. Boil 10 to 15 minutes.

You can add several "makings" together. Heat all together; stir gently, and after cold stir again, mixing syrup and berries, and can cold. Put in cans or jelly glasses and cover with hot parafine. This is excellent.

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