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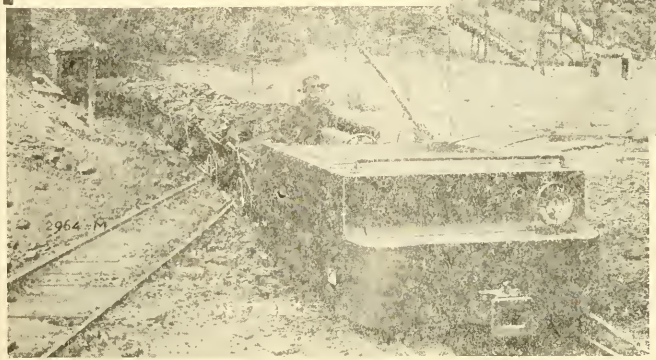
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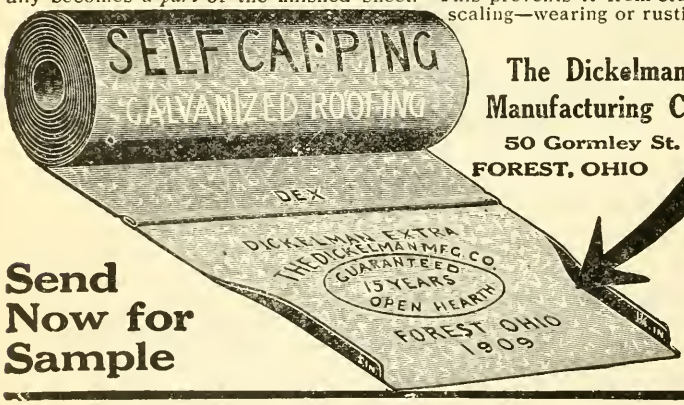
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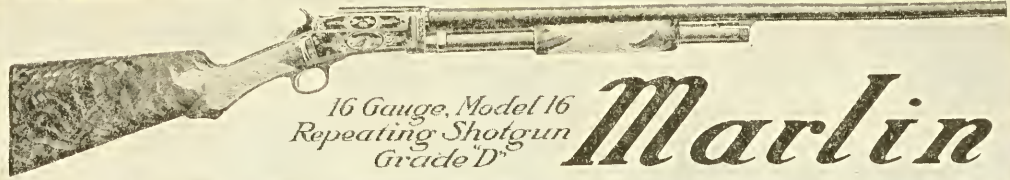
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Collected and Published for the Benefit of

The New Straitsville Social and Athletic Club

by the Secretary

Maria E. Martin
New Straitsville, Ohio

1910

Columbus, Ohio
The F. J. Heer Printing Co.
1910

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DRINKS.

AFTER DINNER COFFEE.

Filippini.

Put 6 light tablespoons freshly ground coffee in an enameled sauce-pan, sprinkle ½ cup cold fresh water over it, cover and let stand in a cold place 20 minutes. Pour over it 1½ pints cold water, mix well, and set on the side of the fire letting come very slowly to the boiling point but without boiling. Stir a few times only while heating and immediately replace the cover. Remove from fire, let settle a moment, and strain through a cloth into a hot serving coffee pot. Will make 6 small cups.

CHOCOLATE.

Melt 4 ounces chocolate in a double boiler, add 2 tablespoons sugar, and 1 quart milk; stir till smooth; let boil 5 minutes or longer; when ready, beat until perfectly smooth with an egg beater; serve with whipped cream.

CLARET PUNCH.

Mrs. W. T. Sherman.

Take the yellow rind of 3 lemons, add it to 3 pounds granulated sugar, 1 tablespoon ground cinnamon, ½ tablespoon ground cloves and 2 grated nutmegs. Pour over all 2 quarts boiling water, and let stand 1 hour. The spices should be put in a thin bag. Just before serving, add ½ pint Jamaica rum and 3 bottles of claret. Add 3 or 4 sliced oranges.

COCOA.

Moisten 4 tablespoons cocoa with a little cold milk and add it to 1 quart boiling milk; stir and boil about 5 minutes.

COFFEE.

The best coffee is made by both browning and grinding just before it is needed; allow 1 heaping tablespoon to each person and 1 to the pot, mix with a little white of egg in cold water, and pour over it 1 cup for each person of freshly boiling water; let simmer 5 minutes and serve.

For Café au Lait pour into a cup at the same time equal quantities of scalding coffee and scalding milk.

Vienna coffee is served with whipped cream.

CURRANT SHRUB.

Take equal quantities of currant juice and water, sprinkle with grated nutmeg, and chill.

Raspberry Shrub is made in the same way but requires a little lemon instead of nutmeg.

EGG NOG, NO. 1.

Mrs. Hugh Ewing.

12 eggs, 1 quart milk, ½ pint cream, ⅔ pint French brandy, a little Jamaica spirits, 1 large teacupful sugar.

Beat the yolks with the sugar, pour the liquor on slowly and let stand some hours. Add the milk and cream, beat the whites of the eggs stiff, stir some in and put a little on top.

EGG NOG, NO. 2.

Mrs. Herbert Evans.

Beat the yolk of 1 egg with 2 tablespoons sugar, stir in 2 tablespoons brandy, put in a large glass and fill up with milk. Beat the white of the egg stiff and stir in last.

FRUIT PUNCH.

Mrs. Anise Holcomb.

Boil 4 cups sugar in 2 quarts water for 10 minutes; cool and add 1 gallon cold water; add the strained juice of 6 oranges and 1 dozen lemons, and 1 can grated pineapple. Serve with cracked ice. Slices of oranges and lemons and a little tart jelly may be added, if liked.

ICED TEA OR COFFEE.

Fill the glasses with cracked ice, and pour over it scalding hot tea or coffee. Tea may be served with sugar and slices of lemon, and coffee with sugar and whipped cream. These drinks may be made with cold tea or coffee, but lose much of their flavor.

LEMONADE, NO. 1.

Mrs. Katie Callahan.

Roll 6 lemons and slice thin; sprinkle over them 2 cups white sugar and let stand 15 minutes. Pour over them 1 gallon water, and add a lump of ice.

LEMONADE, NO. 2.

Allow 2 large juicy lemons for each quart water; shave off the thin yellow rind, put it in the pitcher with 2 tablespoons sugar to each lemon and mash the peel into the sugar; roll the lemons and squeeze the juice into the pitcher without the seeds; pour over 1 quart boiling water and set away to cool; ice and serve. Or pour cold water over, and stir till the sugar is dissolved, then serve.

Orangeade is made in the same way using less water.

MINT GINGER ALE.

Put 1 cup granulated sugar with the juice of 6 lemons in a bowl; when dissolved, add 6 stalks of mint bruised; half fill with crushed ice, put in 2 bottles ginger ale; stir till very cold, and serve.

TEA.

Scald the teapot letting it get quite hot; put in the tea, 1 teaspoon to each person and 1 to the pot, and at once pour over it ½ the proper amount of boiling water, let draw a few minutes, fill up with boiling water and serve.

Russian tea is served with a slice of lemon in each cup.

BREAD AND BREAKFAST FOODS.

BAKING POWDER BISCUITS.

Mrs. Lawrence Walters.

For 1 quart flour, take 2 teaspoons baking powder, 1 tablespoon lard, a little salt, and 1 pint buttermilk. Mix and knead quickly, using the hand instead of the rolling pin to flatten the dough. Cut and bake in a quick oven.

BERRY CORNCAKE.

Mrs. T. A. Campbell.

Mix 2 cups cornmeal, 1 cup flour, 3 tablespoons sugar, 2 eggs, 1 teaspoon salt, 1 teaspoon soda in 1 pint sour milk, 1 cup of any kind of berries. Bake till a nice brown.

BOSTON BROWN BREAD.

Mrs. Sam Davis.

Mix 1 cup molasses, 1 cup cornmeal, 3 cups brown flour, 1 cup sour milk, 1 cup sweet milk, 1 teaspoon soda dissolved in hot water, butter size of an egg, and salt to taste. Steam 3 hours; bake 1 hour.

BREAD.

A.

Boil 2 small potatoes at noon; when well done, drain and mash, pouring the water back on them; when lukewarm, add 2 tablespoons sugar, 1 tablespoon salt, and 1 cake yeast foam; let stand in a warm place till time to set sponge in the evening, then take 5 pints warm water, and stir into it 2 sifters of flour and the yeast. Let rise over night; in the morning take 2 sifters flour, put in the bread pan, add ¼ cup salt, pour in the sponge, and mix with water enough to knead to a soft dough; cover and let rise in a warm place till very light; knead and let rise again; then knead into 4 loaves, put in pans, let rise again, and bake 1 hour. The surface of the dough should be greased with butter or lard each time it is left to rise.

BREAD MUFFINS.

Mrs. John E. Williams.

Make a setting as of bread at night with ½ cake yeast. In the morning mix the yeast, 1 beaten egg, butter the size of an egg, a little salt, 1 pint milk, and flour enough to make a stiff dough; let rise once and roll out as thin as for biscuit, cut with a biscuit cutter, double together, let rise very light, and bake.

BROWN BREAD, NO. 1.

Mrs. John E. Brown.

Mix 5 cups graham flour, 3 cups buttermilk, 2 teaspoons soda, 1 teaspoon salt, ½ cup molasses, and ½ cup brown sugar. Bake in a slow oven 1 hour.

BROWN BREAD, NO. 2.

½ cup corn meal, 1 cup white flour, 1 cup molasses, 2 cups graham flour, ½ pound seeded raisins, 1 pint sour milk, 1 teaspoon soda. Put into four 1-pound baking powder cans, perforate the lids, and steam 2 hours.

BROWN SCONES.

Heat 1 pint good cream, and as it gets hot dredge in brown flour until it makes a thick paste, season with salt; keep stirring till smooth. Turn out on a floured board, roll ¼ inch thick, cut in rounds and bake on a hot griddle, turning and baking both sides brown, but not scorched. If not crisp, put in the oven to dry out. Scones made with white flour should be served hot but not crisp.

BUCKWHEAT CAKES.

Beat 3¾ cups buckwheat flour and 1 teaspoon salt in a jar until smooth with 1 quart cold water; add ½ an yeast cake and mix; cover and let stand in a warm place over night. Dissolve ½ teaspoon soda in 2 tablespoons boiling water, add to the batter with 1 tablespoon sugar; beat, and bake. One cup wheat flour is an improvement instead of as much buckwheat. 1 cup of batter may be saved each day to start the cakes instead of fresh yeast, if made often enough.

BUNS, NO. 1.

Mrs. Pat. Dougherty.

Break 1 egg into a cup and fill up with sweet milk; mix with it ½ cup yeast, ½ cup butter, 1 cup sugar, and enough flour to make a soft dough. Flavor to taste with grated nutmeg. Let rise till very light, then stir in a few dried currants cleaned, mould into biscuits, let rise a second time in the pan, and bake. When nearly done, glaze with a little molasses and milk.

BUNS, NO. 2.

Mrs. Rose Call.

Boil 1 quart sweet milk and let cool. Soak 1 cake yeast in a cup of warm water. Mix together 1 cup lard, 1 cup sugar, the whites of 2 eggs beaten to a froth, flour enough to make a stiff batter, the milk and lastly the yeast. Let stand over night. Then add a little salt, and mix as bread. Make into small rolls and bake in a moderate oven.

BUNS, NO. 3.

Mrs. Wm. Breeze.

Boil 3 small potatoes in 1½ pints water, and mash fine. When lukewarm, add ½ cake yeast foam, and 1 tablespoon sugar. Let rise over night. In the morning, take 1 pint of this yeast, 1 pint water, ½ pint sugar, and ½ pint lard (part butter, if you have it), a small handful of salt; rub lard in flour, and mix till stiff. Let rise till light, about 4 hours; make into 40 buns, and place 2 inches apart; let rise till 4 or 5 times their natural size; then bake in a rather quick oven.

(BATH) BUNS.

Scald 1 pint milk, add 1 cup butter, let cool till only lukewarm, then add ½ cup yeast and 3 pints sifted flour; let stand over night in a warm place. Beat ½ cup sugar with yolks of 6 eggs, work into the sponge with 1 teaspoon cinnamon, ½ cup chopped citron, and ½ cup currants. Work in well with the hands, and add flour enough to roll out. Cut with a round cutter, put in greased pans, cover, and when very light bake in a quick oven 35 minutes.

BUTTERMILK BISCUITS.

Mrs. Alta Hoskins.

Sift 1 scant teaspoon soda and 2 teaspoons baking powder in 1 quart flour; add 2 tablespoons lard, 1 pint buttermilk, and a little salt. Mix very soft, and bake in a hot oven.

CINNAMON ROLLS.

Miss Joanna S. Holleran.

Take 1 quart light bread dough, mix with 1 cup sugar and 1 tablespoon lard; roll ¼ inch thick; spread with butter, sugar and cinnamon; roll as a jelly roll; cut slices 1 inch wide, let rise, and bake in a quick oven.

COFFEE CAKE, NO. 1.

Mrs. J. W. Evans.

Take 1 cup bread dough; add 2 tablespoons soft butter, 1 egg, 1 tablespoon sugar, ½ cup currants. Beat and make into a soft loaf; let rise, roll out 1 inch thick, let rise again and bake. When done spread the top with 1 tablespoon milk and 2 tablespoons powdered sugar, and put back to brown.

COFFEE CAKE, NO. 2.

Soak ½ cake compressed yeast in ½ cup lukewarm milk; when dissolved add ½ teaspoon sugar, and 1 saltspoon salt, then a large half-cup of sifted flour; mix thoroughly, cover and put in a warm place to rise for several hours. When ready, cream in a large bowl ½ cup sugar and 3 ounces butter, with the grated rind of half a lemon or orange; then beat in 1½ eggs until light, ½ cup

milk, ½ teaspoon salt, and 2½ or 3 cups flour. When smooth and light stir in the risen dough, and knead well for 10 minutes. Cover and let rise several hours or all night. Roll small portions out the desired size, and put in buttered pans. When light again, spread melted butter evenly on top, dredge thickly with sugar and cinnamon, and, if wanted, finely chopped nuts, and bake till a light brown.

CONTINENTAL WAFFLES.

Mrs. Frank Grandy.

Beat 4 eggs separately; add a pinch of salt, ½ pint milk, 1 teaspoon sugar, 1 teaspoon butter, and 2 teaspoons baking powder, with flour enough to make a thin batter. Bake on a hot, greased waffle iron.

CORN BATTER BREAD.

Miss Fillie Welton.

1 quart fresh buttermilk, 1 scant cup cornmeal, 3 eggs, 1 small teaspoon soda, butter or lard size of an egg, a little salt. Bake quickly in a deep pan.

CORN BREAD, NO. 1.

Mrs. J. W. Holleran.

Sift 1 quart of cornmeal well with 1 cup flour; work in a large tablespoon lard, and 2 tablespoons sugar, salt to taste, 1 well beaten egg, and 2 cups sour milk.

CORN BREAD, NO. 2.

M. E. Kendall.

Add 1 teaspoon soda to 1 quart buttermilk, then 2 well beaten eggs, and 1 teaspoon salt, lastly 1 quart corn meal. Bake in a moderate oven in shallow pans.

CORN CAKES.

Mrs. John M. Stone.

Mix 1½ cups corn meal with 1 cup flour, 1 egg, 2 tablespoons lard, ½ teaspoon soda in the flour, 1 tablespoon syrup, a good pinch of salt, and 1½ cups milk. First scald the corn meal with a little boiling water. Bake on a griddle.

CORN DODGERS.

Filippini.

Put 1 pint milk in a saucepan with 3 saltspoons salt, and as soon as it comes to a boil, scatter over it slowly ½ pound cornmeal, stirring briskly. Let boil 6 minutes, stirring from the bottom occasionally. Mix in 1 ounce butter, 1 egg yolk, and a pinch grated nutmeg, turn into a dish to cool. Divide into 12 equal parts, put in a buttered pan in oval shapes, baste with a little butter, and set in a slow oven for 20 minutes. Take up, split half open, spread butter inside, and serve on a hot dish in a napkin.

CORNMEAL FLAPJACKS.

Marion Harland.

Mix 1 quart buttermilk or sour milk with 2 eggs beaten light, 1 teaspoon salt, 1 teaspoon soda in hot water, 2 tablespoons molasses, 1 tablespoon melted lard, ½ cup flour, and enough cornmeal to make a batter a trifle thicker than for flannel cakes. Bake on a griddle.

CORNMEAL MUSH.

Mix ½ teaspoon salt with ½ cup cornmeal; sprinkle it over 1 cup boiling water in a double boiler, stirring very hard till smooth; add ¾ cup milk, and cook 3 hours, replenishing the boiling water in the under kettle as needed. Serve hot with sugar and cream or milk.

Cold mush may be cut into thin slices and fried brown in a little butter or dripping.

CORNMEAL PONE.

Marion Harland.

Mix 1 quart cornmeal with 1 teaspoon salt, a little melted lard, and cold water enough for a soft dough. Mould with the hands into thin oblong cakes, lay in a buttered pan, and bake very quickly.

An ash cake is a pone laid on the hot hearth, covered with hot ashes, and baked.

CORN PONE.

Mrs. Robert Sines.

Mix together 1 pint milk, 1½ pints cornmeal, 3 eggs beaten well, lard the size of an egg, and 1 cup yeast. Set in a warm place to rise. When light, bake in a buttered pan 15 minutes in a moderate oven.

CREAM BISCUIT.

1 pint thick sour cream, 1 teaspoon soda and 1 teaspoon cream tartar sifted in the flour; stir in quickly enough flour to roll out, cut and bake in a quick oven.

CREAM TOAST.

Mrs. John Achauer.

Butter thin slices of toast, pour enough boiling water over them to soften, sprinkle with pepper and salt, and pour over 3 tablespoons cream to each person.

CRUMB CAKES, NO. 1.

Mrs. Forest Alexander.

Soak pieces of dry bread in water till soft, squeeze and mash fine; to 2 pints pulp, take 2 well beaten eggs, 1 teaspoon butter, ½ teaspoon salt, ½ teaspoon soda in a cup hot milk, and wheat flour to make a thin batter. Bake on a greased griddle.

CRUMB CAKES, NO. 2.

Prepare a batter for flannel cakes. Brown 3 tablespoons bread-crumbs in butter, drain, and add to the batter. Bake as usual.

CRUMPETS.

Mrs. Rorer.

Scald 1 pint milk, and let it stand until lukewarm; then add 1 teaspoonful salt, and about 3 cups flour; beat vigorously; then add 4 ounces butter melted, and 1 cup yeast; beat again; cover and stand in a warm place until very light. Grease muffin rings and place them on a hot griddle. Fill each ring half full of the batter; bake until brown on one side, then turn and brown on the other. May be eaten fresh with butter; or when cool may be toasted on both sides, buttered nicely and served on a hot plate.

CURRANT BREAD.

Mrs. Peter Pierce.

Sift together 3 quarts flour, 2 tablespoons salt and 3 cups sugar; add 1 grated nutmeg, 1 teaspoon each of cinnamon and allspice, 1 box currants and 1 box seeded raisins. Make a sponge as for light bread, and set to rise in the morning. At night mix in the dry ingredients, ½ pound lard, and 3 eggs. Let rise over night. Knead well and let rise again. Knead again, make into loaves, let rise, and bake 1 hour in a moderate oven. If kept in a damp place, will keep fresh a long time.

DATE ROLLS.

When light bread is ready to be made into loaves, roll a piece 1 inch thick, spread with butter, then with chopped dates, or figs, or both, roll up the dough, slice crosswise ½ inch thick, lay in a well greased pan, let rise, and bake in a moderate oven.

ENGLISH MUFFINS.

Scald 1 pint milk, add 1 ounce butter, and stand to one side till luke warm; then add ½ cup yeast (or ¼ a compressed cake), 3 cups flour and 1 teaspoonful salt. Beat continuously for 5 minutes; cover with a towel and stand in a warm place to rise about 2 hours. When light add enough flour for a soft dough; work lightly with the hand; divide into small cakes, place each cake in a greased muffin ring, cover and let rise again. Then bake on a hot griddle in the rings, until a nice brown. When done break them open, butter and serve immediately.

ENGLISH TEA CAKE.

Mrs. Thomas Fletcher.

Take enough light bread dough for a small loaf; mix with it 1 tablespoon lard, 1 of sugar, and one large tablespoon currants. Let rise again till very light, then bake. Cut into round slices and toast them, buttering while hot.

ENGLISH TEA CAKES.

Mrs. Wm. Carmichael.

2 ounces butter, 2 ounces lard, 2 pounds flour, 1 pint milk, 2 tablespoonfuls sugar, 6 ounces currants, 2 ounces lemon peel, 2 eggs, 1 teaspoonful salt, 2 cakes yeast.

Mix flour and salt in a warm dish and make a hole in the centre. Soak the yeast and stir the sugar into it. Melt the butter and lard in a pan, and add the milk lukewarm. Pour these into the yeast, and stir all into the flour with the eggs well beaten. Add the fruit and mix all together with the hand till a soft dough. Set to rise over night. In the morning divide into small cakes about the size of a pie plate, half an inch thick. Set these to rise in a warm place from 20 minutes to a half hour. Bake in a rather hot oven 20 minutes. When taken from the oven rub butter over the top to glaze.

FLANNEL CAKES.

1 cup sweet milk, 2 eggs beaten separately, flour enough for a good batter; lastly 1 teaspoon soda dissolved in a little water, a little salt and the whites of egg. Bake immediately on a hot griddle.

Rice flour may be used instead of wheat flour in the batter. Buttermilk or sour milk is an improvement.

FRENCH TOAST.

Mrs. Gomer Thomas.

Take 2 eggs, ½ cup milk, flour enough for a thick batter, salt and pepper. Cut stale bread into thin slices; dip in the batter and fry in a skillet with a little butter. Serve hot with pot roasts or alone as a breakfast dish. The flour may be omitted if desired.

FRENCH TWISTS.

To 1 quart warm milk add 1 coffee cupful of potato yeast, a little salt, and flour enough for a stiff batter. Let it rise; when very light, work in 2 tablespoons butter, 1 egg and flour enough to roll. Cut in strips, braid and let rise again. When light, bake on buttered tins ½ hour.

FROISE, NO. 1.

Mrs. Richard Johnson.

Beat 3 eggs together till very light, add 1 quart melted snow water and flour enough for a very thin batter. Bake on a greased skillet, each cake the size of the skillet. Sprinkle with cleaned and swelled currants, and when brown on the first side, turn and brown the other. Pile on a plate till all are done, sprinkling each with sugar, and spreading first with butter or not according to taste. Serve at once, cutting in pieces as if serving cake.

FROISE, NO. 2.

Mrs. D. D. Richards.

Take 2 cups flour, sift with ½ cup sugar, add 2 well beaten eggs and enough milk to make a very thin batter. Bake and serve as in Froise, No. 1.

GEMS.

Mrs. John McGrath.

Sift together 1 pint flour, 1½ teaspoons baking powder and a pinch of salt. Beat two eggs well and add to the flour with 2 tablespoons melted butter and ½ cup milk. Bake in gem pans 15 minutes.

GERMAN COFFEE CAKE.

Mrs. Peter Kramer.

Take a handful bread dough when ready for loaves; work in 1 cup sugar, 2 eggs, nearly 1 cup butter, 1 teaspoon cinnamon and 1 of mixed spices, and 2 teaspoons strong coffee; let rise again; then roll out not so thin as pie paste, put in a dripping pan, let rise again, sprinkle well with cinnamon, sugar and bits of butter, and bake.

GERMAN CRACKNELS.

Set a sponge at night with ½ cake yeast, ½ cup warm milk, 1 teaspoon caraway seeds, ¾ cup sugar, and flour enough for a sponge. In the morning knead and let rise 3 times; roll the dough into little balls the size of walnuts. Let rise and bake a little more than half done; split and bake again.

GRAHAM BREAD.

Miss Johanna Feeney.

Set a sponge at night as for white bread. In the morning add to the dough 1 tablespoon each of lard and molasses and 4 small tablespoons salt; use graham flour to mix it up. Finish as with white bread.

GRAHAM CAKES.

Mrs. James Alvis.

Beat together ½ cup butter, ½ cup sugar, 1 egg, 1 cup sour milk, ½ teaspoon soda, and enough graham flour to make a stiff batter. Bake in gem pans.

GRAHAM GEMS, NO. 1.

Miss M. D. Jones.

Take 1 cup graham and ½ cup wheat flour, ½ cup sugar, 1 cup sour milk, 1 well beaten egg, 1 good tablespoon lard, ½ teaspoon baking powder sifted in the flour, ½ teaspoon soda dissolved in the milk, and a pinch of salt. Mix all together and bake in gem pans

GRAHAM GEMS, NO. 2.

Mrs. Dick Spicer.

Mix 2 cups sour milk, 3 cups graham flour, and ½ teaspoon soda in the milk. Beat well together, drop into hot buttered gem pans, and bake in a quick oven 10 or 15 minutes.

GRAHAM GRIDDLE CAKES.

Scald 1½ pints milk and let cool; beat in smoothly ¾ quart graham flour; add 2 tablespoons melted butter, 1 teaspoon salt and ½ cake yeast; beat well and stand in a warm place over night. Add 3 beaten egg yolks, then 3 beaten whites, let stand 15 minutes, and bake on a hot griddle.

GREEN PEA GRIDDLE CAKES.

Boil and mash 1 pint green peas, stir with a little pepper, 1 saltspoon salt, 1 tablespoon butter, 1 pint sweet milk, ½ teaspoon soda, 1 teaspoon cream tartar, 2 eggs beaten light, about 2 cups flour, or enough for a medium batter. When mixed, beat hard a few minutes before baking.

HOMINY.

Put 1 cup fine hominy in a double boiler with 1 teaspoon salt and 5 cups cold water; boil 3 hours, replenishing with boiling water if necessary.

HOMINY MUFFINS.

Marion Harland.

Beat 2 cups fine cold boiled hominy till smooth; stir in 3 cups sour milk, then ½ cup melted butter, 2 teaspoons salt, 2 tablespoons white sugar, 3 well beaten eggs, 1 teaspoon soda in hot water; lastly 1 large cup flour. Mix well and bake in a quick oven.

HONEY CAKES.

Place 1 cup sifted flour in a bowl, crack in 2 eggs, add 1 tablespoon honey, ½ ounce powdered sugar, 1 teaspoon baking powder, 1 saltspoon salt, half as much grated nutmeg, and ½ pint milk. Beat until thoroughly mixed. Bake like flannel cakes.

HOT CROSS BUNS.

Set a sponge over night of 3 cups sweet milk, 1 cup yeast, and flour for a thick batter. In the morning add 1 cup sugar, ½ cup melted butter, ½ nutmeg, 1 saltspoon salt, and flour enough to roll out like biscuit. Knead well and set to rise for 5 hours. Roll ½ inch thick, cut into round cakes, and lay in a buttered baking pan. Let stand ½ hour; then make a cross upon each with a knife, and put instantly into the oven. Bake to a light brown, and brush over with white of egg beaten up with sugar.

HOTEL WATKINS WAFFLES.

Miss Jennie Johnson.

Sift 2 teaspoons baking powder with 1 quart flour, add 1 teaspoon salt and a little sugar, and mix with enough sweet milk to make a thin batter; beat 3 eggs separately and add, and lastly 2 tablespoons melted butter. Bake at once in hot waffle irons.

HUCKLEBERRY TEACAKE.

Beat ½ cup sugar with 1 egg, add 1 teaspoon salt, 1 teaspoon soda in 2 cups sour milk, 1 cup berries and flour for a stiff dough. Bake and eat hot with butter.

JOHNNY CAKE:

Marion Harland.

Take 1 cup sweet milk, 1 cup buttermilk, 1 teaspoon salt, 1 teaspoon soda, 1 tablespoon melted butter, and enough corn meal to enable you to roll the dough into a sheet half an inch thick. Spread on a buttered tin or in a shallow pan, and bake 40 minutes. As soon as it begins to brown, baste it with a rag tied to a stick and dipped in melted butter. Repeat 5 or 6 times till brown and crisp. Break, not cut it up, and serve with buttermilk. It may be baked on a board before a hot fire.

JOHNNY CAKE. (1776.)

Add 1 teaspoon salt to 1 quart cornmeal and scald well with boiling water. Pour in a skillet to the depth of ½ inch. Bake brown on both sides, take up and cut in squares for the table. Baked on a hoe before a fire, this becomes a "hoe cake."

JOLLY BOYS.

1 cup sour milk, 1 egg beaten light, 2 tablespoons molasses, a small ½ teaspoon soda, a pinch salt, rye meal, corn meal. Put the soda in the milk, add the molasses and the rye meal till a thin batter; add salt and cornmeal till a stiff batter; lastly the egg. Drop by half tablespoons into deep boiling fat, and fry like doughnuts. Serve with a light hard sauce.

KENTUCKY CORN DODGERS.

Mix 1 pint sifted cornmeal, 1 heaping tablespoon lard, 1 pinch of salt and a scant cup of cold water. Heat a griddle, grease it and sprinkle meal over it. Make the dough into goose eggs, drop on the griddle, put in the oven and bake till brown on the bottom, then put on the shelf and brown on top, 20 to 30 minutes in all. Serve hot with butter.

LAPLAND CAKES OR POPOVERS.

"Aunt Clara."

1 quart milk, 1 teaspoon salt, 1 quart flour, a small lump of butter, 3 eggs. Beat the eggs together, adding salt, milk and melted butter. Stir gradually into the flour avoiding any lumps. Grease muffin pans and put them into the oven to get smoking hot. Fill them about half full, and bake in a quick oven about 30 minutes. Serve at once.

LIGHT ROLLS, NO. 1.

Mrs. Peter Harrington.

Beat 2 eggs well, add 1 pint warm milk and 1 cake yeast; let rise as if for bread. When light, add ½ cup butter, ½ cup sugar, and enough flour to make a stiff dough as for bread; when light again, make into rolls, let rise and bake.

LIGHT ROLLS, NO. 2.

Mrs. Wm. Thompson.

Make a setting with yeast at night as for bread with ½ an yeast cake. In the morning, knead in 1 egg, 1 cup sugar, ¾ cup lard, and let rise 3 or 4 times. The last time make into small rolls, and let rise well. Bake in a hot oven ½ hour.

MARYLAND BISCUIT.

3 pints of flour, 3 teaspoons salt, 6 ounces lard, ⅔ pint cold water. Knead well, then pound until the dough blisters, at least ½ hour. Mould into small biscuits, and bake immediately in a quick oven.

MOCHA MUFFINS.

Cream 1 tablespoon sugar with 2 of butter, and 1 well beaten egg. Stir in ½ cup milk and 1 cup strong coffee, and add alternately 1½ cups flour sifted with 1½ teaspoons baking powder, and ½ teaspoon salt. Lastly beat in 1 cup cooked oatmeal, and bake 20 minutes in hot buttered gem pans.

MUFFINS, NO. 1.

Mrs. O. O. Cherrington.

Sift two level teaspoons baking powder with 1 pint flour and ¼ teaspoon salt; stir in 2 tablespoons sugar beaten up with 3 tablespoons melted butter, and ½ egg; add ¾ cup sweet milk; bake in gem pans.

MUFFINS, NO. 2.

Miss Mary Sweeney.

Sift together 1 quart flour, 2 tablespoons sugar, 1 teaspoon salt, and 2 heaping teaspoons baking powder; add 1 tablespoon melted butter, 1 pint milk, and the beaten yolks of 3 eggs; stir all together and lastly add the stiffly beaten whites of the eggs. Bake in muffin pans in a hot oven 15 minutes.

NORWEGIAN BREAD.

Mrs. Rorer.

Scald 1 pint milk and let stand till lukewarm; add 1 teaspoon salt, 1 cup yeast (or half a cake), mix, add 1 pint barley meal, ½ pint graham flour, ½ pint wheat flour, beat hard for 10 minutes, turn into a greased bread pan, cover with paper and stand in a warm place till very light and full of bubbles; bake in a moderate oven 40 minutes.

OATMEAL BANNOCKS.

Mrs. Lincoln Lloyd.

Take 1 quart oatmeal, a pinch of soda, a pinch of salt, a little piece of lard and enough water to make a soft dough. Roll out about ⅛ inch thick, and cut and bake as oatmeal cakes.

OATMEAL BROSE.

Mrs. Robert Ramage.

Sprinkle oatmeal into boiling water until thick enough. Boil about 5 minutes, stirring. Add salt and butter to taste, and when taken from the fire, stir in buttermilk till the proper consistency.

OATMEAL CAKES.

Mrs. Lincoln Lloyd.

Mix 1 quart raw oatmeal with a pinch of salt and enough water to make a soft dough. Roll into as thin a sheet as possible, cut into small triangles and bake on a buttered griddle. Put into the oven to get crisp. In Scotland these are baked on a very large griddle over the coals, and toasted in front of the fire.

OATMEAL PORRIDGE.

Boil 1 quart salted water in a double boiler, stir in 1 cup oatmeal, stir hard for a moment, and let boil 2 or 3 hours, stirring occasionally. Stir till quite smooth before taking up.

POCKET BOOK ROLLS.

Mrs. James Duffy, Jr.

Take part of the bread dough after working it up in the morning, mix with it ½ cup butter and ½ cup sugar, let rise again till very light; knead again, roll out and cut with a biscuit cutter, double over, let rise again and bake.

PULLED BREAD.

Take from the oven an ordinary loaf when about half baked, and while it is still hot pull the half set dough into pieces about the size of an egg. Do not smooth or shape them. Put in a pan in a slow oven and bake a rich brown. Serve hot.

RAISIN BREAD.

Miss Ella McGrady.

Set a sponge at night as for bread. In the morning, mix the bread, take out enough for 2 loaves, add 1 cup sugar, ½ cup lard, spices if you want them, 1 egg, 1 box seeded raisins, and enough flour to make a stiff dough; knead and let rise twice; the third time make 2 loaves, and bake when light again. Rub milk and sugar on the tops when baked.

RHODE ISLAND "SPAT-OUTS".

1 pint sweet milk, 4 tablespoons wheat flour, 2 well beaten eggs, corn meal to make a stiff batter, and a little salt; spat into round cakes ½ inch thick, fry in boiling lard like doughnuts, split and eat warm with butter.

RICE BREAD.

Beat 3 eggs together until very light, then add 1¼ pints milk; 2 cups white cornmeal, 1 cup boiled rice, 1 ounce melted butter, and 1 teaspoon salt. Beat thoroughly and mix in 2 heaping teaspoons baking powder. Grease 3 round shallow pans, pour in the mixture, put at once in a hot oven, and bake 30 minutes. Serve hot.

RICE CAKES.

Beat well together 1 cup cold boiled rice, 1 pint flour, 1 teaspoon salt, 2 well beaten eggs, and milk to make a tolerably thick batter. Bake on a griddle. Cold oatmeal may be used instead of rice.

RICE MUFFINS.

Mrs. Mary McGrady.

Take 1 coffee cup of warm boiled rice, add ½ tablespoon sugar, 1 tablespoon butter well worked in, 1 cup milk and flour enough to make a stiff dough. Dissolve ¼ or ½ an yeast cake in a little milk and add it to the rice. Let rise till light. Then add 2 eggs well beaten, and drop into well buttered pans. Let rise again till very light. Bake 10 minutes in a hot oven.

RICE WAFFLES.

Heat 1½ cups boiled rice with 1 pint milk. Mix it smooth, then take from the fire, stir in a pint of cold milk, and a teaspoon salt, 4 well beaten eggs, and enough flour for a stiff batter.

RYE BREAD.

Make a sponge from wheat flour, and in the morning add enough rye flour to make a soft dough. Knead lightly; then form into loaves, place in greased breadpans, cover and stand in a warm place to rise again. When light bake as white bread. It must not be as stiff as white bread, and does not require as much kneading.

RYE DROP CAKES.

To 3 cups sour milk add a heaping teaspoon soda, a little salt, half a cup of molasses, and rye meal enough for a thick batter. Drop into hot iron gem pans, and bake about 20 minutes.

SALLY LUNN, NO. 1.

Mrs. Hugh Ewing.

3 pints flour, 1 pint milk, 1 tablespoon yeast, 3 eggs, butter size of a walnut, 1 tablespoon sugar. Melt the butter, beat all well together, put in a buttered tin pan, and let stand all night. Bake whole, slice round the loaf and butter for breakfast.

SALLY LUNN, NO. 2.

Miss H. C. Van Meter.

¼ teacup sugar, ¼ cup butter, 1½ pints flour, 4 eggs beaten separately, 1 pint sweet milk or cream, 2 even teaspoons baking powder. Bake about 1 hour in a moderate oven.

SALT RISING BREAD.

Mrs. Rorer.

Add to 1 pint scalding water enough flour to make a thick batter; add ½ teaspoon salt, and beat until smooth and full of air bubbles. Cover closely, stand in a pan of warm water and keep in a warm place over night. In the morning, scald 1 pint milk, stand aside until lukewarm; add 1 teaspoon salt and enough flour to make a batter that will drop from the spoon. Now turn into this the salt rising which should be very light and smell unpleasantly; beat thoroughly for 3 minutes, then cover with a towel, stand in pan of warm water, and put where it will keep warm until very light (about 2 hours); then add sufficient flour to make dough; knead thoroughly until smooth and elastic, divide into loaves, mould, place in greased pans, cover with a towel, and when very light, bake in a moderate oven (300° F.) one hour. It must be kept much warmer than an yeast bread or it will not rise.

SNOW FRITTERS.

Mrs. Edward Call.

Make a rather thick batter of milk, flour and a little salt; add new fallen snow in the proportion of 1 cup to each pint of milk; have the fat hot before stirring in the snow, and drop the batter into it with a spoon.

SODA BISCUITS.

Mrs. M. J. Stoddard.

Sift 2 teaspoons each of cream tartar and salt, and 1 teaspoon soda with 2 sifters flour; rub in ½ cup butter; add quickly about 1 pint milk or water, kneading as lightly as possible; roll out ¾ inch thick, cut, put in buttered pans, and set in a hot oven. Bake 20 minutes.

SOUTHERN CORN MUFFINS.

Mrs. R. J. Wilson.

Mix 1 pint buttermilk or sour cream, 1 beaten egg, 1 teaspoon soda, 1 large lump of lard melted, 1 large pinch baking powder, and enough sifted cornmeal to make a soft batter. Bake in muffin tins.

SPOON CORNBREAD.

Mrs. A. W. Pitzer.

Beat up one egg in the baking dish you mean to cook it in. Add ½ pint of fresh milk, about 1 teaspoon lard or butter and a little salt. Put on stove and let it get hot but not boil. Then stir in ½ cup cornmeal gradually, and with the last a small quantity baking powder. Put at once into the oven and bake 20 minutes. Serve with a spoon.

SQUASH BISCUITS.

Mrs. T. A. Campbell.

Take 1 cup stewed squash, 1 cup sour milk, 2 tablespoons sugar, 1 tablespoon butter, a little salt and 1 teaspoon soda; add flour till stiff enough to roll out. Cut, bake and serve hot.

TEA BISCUITS, NO. 1.

"A Friend in Need."

Boil 1 quart of milk 3 minutes, let it cool and add ½ cup of yeast; melt a piece of butter the size of a large walnut; stir it in with enough flour to make a stiff sponge; let it rise 3 hours; then roll and cut out the biscuit. Make them thinner than ordinary biscuit; spread evenly with butter, double together; draw out to make a good shape; let rise from 15 to 30 minutes, and bake in a quick oven.

TEA BISCUITS, NO. 2.

Mrs. Michael Monahan.

Sift together 1 quart flour, 1 teaspoon each sugar and salt, and 3 teaspoons baking powder. Then rub in 1 tablespoon lard, and add 1 pint of either sweet milk or water, or both mixed. The dough should be as soft as can be handled. Flour the board and roll out, cut with a small tin cutter, and bake in a good hot oven about 20 minutes.

TEA RUSKS, NO. 1.

Miss H. C. Van Meter.

3 teacups flour, ¾ cup sugar, 1 cup sweet milk, 2 heaping tablespoons butter melted, 2 eggs, 3 teaspoons baking powder.

TEA RUSKS, NO. 2.

Mrs. B. James.

Dissolve 1 cake compressed yeast in ½ cup lukewarm water; scald 1 pint milk, and let cool till lukewarm; sift 3 cups flour in a bowl, add the milk, strain in the yeast, beat and let rise till very

light. Cream ¾ cup sugar with ½ cup butter, add 1 teaspoon salt, and as much either cinnamon or lemon extract; work into the sponge with 4 eggs, and enough flour to make a soft dough. Knead and set to rise; when very light roll to ½ inch in thickness Cut with a biscuit cutter, let rise again and bake. Powdered or light brown sugar preferable.

VELVET ROLLS.

Mrs. Arthur Van Meter.

For 1½ dozen rolls use 1 quart flour, 2 tablespoons butter, ½ yeast cake, ½ teaspoon salt, whites of 2 eggs, a generous ½ pint of milk. Boil the milk and add the butter to it. Let it cool, then add the sugar, salt, yeast, and the well beaten whites of egg. Sift the flour into a bowl and pour the mixture upon it, stirring with a spoon until it is smooth. Cover closely and let rise in a warm place over night. In the morning knead again, and let rise until twice its size. Make into rolls, place in buttered pans, and let rise again until twice their size. Bake 25 minutes.

WAFFLES, NO. 1.

1 pint sweet milk, ½ cup buttermilk or clabber, 2 eggs beaten separately, 1½ pints flour, and a piece of lard the size of a small egg, melted. Beat well for 15 minutes. Grease the irons, fill with the batter and bake quickly, turning the irons. Sour milk or buttermilk will do without any sweet milk.

WAFFLES, NO. 2.

Add 2 ounces of melted butter to 1 pint milk, then 4 well beaten eggs, 1 pound sifted flour, 1 teaspoon salt, and 4 tablespoons yeast. Let stand until light. Pour on well greased waffle irons, bake on both sides by turning the irons; and serve immediately.

WHEATEN GRITS.

Put 1 pint cold water, ½ pint milk and 1 teaspoon salt in a saucepan and let come to a boil. Add ½ pound wheaten grits, and boil slowly 1½ hours, stirring occasionally. Pour in a hot dish and serve with cream and sugar. If served cold, it makes a good dessert for children.

WHEAT GRIDDLE CAKES.

Mrs. John Cannon.

Mix 1 pint sour milk, 1 egg, a little salt, 1 tablespoon melted butter, and flour enough to make the right consistency. Beat till very smooth. When ready to use, put in a little soda.

WHOLE WHEAT BREAD.

Set a sponge at night as for white bread. In the morning work it up with whole wheat flour.

SOUPS.

SOUP STOCK.

The most useful stock is made from beef. Soak a bone with meat on in plenty of cold water for an hour, cover and boil slowly 4 or 5 hours; add the common soup vegetables, *i. e.*, 1 onion, carrot and turnip, 1 stalk celery, 1 sprig parsley, a bay leaf, and, if liked, a few cloves and pepper corns; simmer another hour, salt, and strain. Put in a cold place. The next day, skim and make your soup. Or keep a few days for strengthening cream soups and sauces.

White Stock is made from veal or raw chicken bones.

BARLEY SOUP.

Mrs. Leo Fox.

Wash and boil for 2 hours 1 cup barley in enough water to keep it well covered; drain and add it to a good beef, veal or chicken broth; let simmer for 10 minutes. Take from the fire and stir in the yolk of 1 or 2 eggs beaten in ½ cup sweet milk; season with salt and a little nutmeg.

Rice or tapioca may be used in the same way.

BEEF SOUP.

Mrs. R. P. Taylor.

Put 1 pound lean beef in a kettle with 1 gallon cold water; let boil slowly 1 hour. Add 2 onions, 2 parsnips, 2 carrots, and 8 potatoes cut coarsely. Boil another hour; then add a little parsley and 1 level tablespoon flour, cook 5 minutes longer, season with salt and pepper, and serve.

BOUILLON.

Cut in inch cubes 5 pounds lean round of beef; put ⅔ in a kettle and soak on back of stove ½ hour; take the marrow from a 2 pound bone and brown the rest of the meat with this in a hot pan; put all with the bone in the kettle, bring to the boil, skim, and simmer for 5 hours; add 1 tablespoon salt, 1 teaspoon peppercorns, and ⅓ cup each of diced carrots, turnips, onions and celery; cook 1 hour, strain and cool. Skim and clear by adding the beaten white of an egg while heating to serve. A little caramel or wine may be added. Serve in cups.

CABBAGE SOUP.

Take ½ a small sound cabbage, cut in quarters, remove core and stale leaves, and cut in fine strips. Put in a saucepan with 1 tablespoon butter, 1½ teaspoons salt and ½ teaspoon pepper; cook over a moderate fire 15 minutes, or until tender, stirring occasionally. Add 2 peeled and quartered raw potatoes, ½ pound each raw fresh, lean pork and beef, and 3½ quarts water. Cover pan and let simmer 2 hours. Take out the meat and chop it coarsely, return to the pan, and when hot again, serve in a hot tureen with 2 ounces grated Parmesan cheese in a separate dish.

CARROT SOUP.

Wash and clean 1 dozen young carrots, slice thin, put in a saucepan with 2 tablespoons butter, and a little salt and sugar, and cook slowly turning often till they color. Add 1 pint rich broth and boil gently till the carrots are soft. Rub through a sieve, return to the saucepan, and take up when smoking hot.

CELERY BROTH.

Clean 3 stalks fresh celery. Take out the hearts, pick off spoiled leaves, and chop branches and roots in small pieces. Take 1½ pounds beef, chop fine, put in a saucepan with 2 branches parsley, 1 branch each of chervil and chives (if at hand), the whites of 2 eggs, 2 teaspoons salt, 2 saltspoons pepper, and the washed and drained celery. Mix and heat for five minutes, place over the fire and slowly stir in 2½ quarts water continuing till it reaches the boil. Set back and let simmer 1½ hours. Strain.

CHICKEN BROTH.

Wash in cold water and drain 1 pound fresh chicken bones; chop fine and put in a saucepan with 2½ quarts cold water; set pan on fire and season with 1 teaspoon salt and half as much pepper. As soon as it comes to a boil, skim and add 1 each sliced carrot, turnip and onion, 2 branches each celery and parsley, 1 clove, 1 bay leaf, 2 chopped leeks, and a sprig of thyme. Cover pan and let simmer 1½ hours, skim and strain through a cheesecloth, and serve. If wanted cold, put into a stone jar until cool, then place jar in a bowl of cracked ice and let get thoroughly cold. Serve in cups.

If wanted for an invalid, use the whole chicken cut up without any vegetable but rice.

CHICKEN SOUP.

"The Housekeeper's Friend."

Cut up 2 chickens and put them in a pot with 5 quarts cold water. Season with salt and pepper. Let boil until the meat is very well done. Remove it from the liquor and cut it up into small pieces. Put in the soup ¼ pound butter, mixed with a little flour, and a pint of cream. Throw in the cut meat and just before

you serve it add the beaten yolks of 2 eggs and a little parsley. You may also add (if in season) a pint of green corn cut from the cob and put in when the soup is half done.

Squirrel soup is made the same way.

CLAM CHOWDER.

Wash 1 quart clams with 1 cup cold water, and keep the liquor. Chop the clams. Make the chowder precisely as fish chowder, but put the clams in the fat at the same time with the potatoes. When about done, heat the clam liquor to the boiling point, strain, thicken with butter and flour and stir into the chowder just before serving. 1 cup hot cooked tomatoes is an addition liked in some places.

COCKIE LEEKIE.

Prepare a tender young chicken for cooking, and cut the meat into ¼ inch pieces. Put in a saucepan with 2 tablespoons butter, and cook about 10 minutes, stirring. Drain off the butter and add 3 quarts hot water. When it boils add 1 sliced onion (leeks, if at hand), 1 small bunch fresh parsley, 2 teaspoons salt and ½ teaspoon pepper. Cover and boil slowly 45 minutes. Add 2 ounces raw rice, cover again and boil slowly 40 minutes more. Skim, take out the parsley, and pour into a hot tureen.

CONFEDERATE ARMY SOUP,

as made at General Pickett's headquarters.

"Mrs. Owen's Cook Book."

1 ham bone, 1 beef bone, 1 pod red pepper, 1 pint black eyed peas. Boil in a mess kettle in 2 gallons salted water. Splendid soup for a wet day.

CONNECTICUT CHOWDER.

Prepare as Fish Chowder, using the fish liquor when the potatoes are added to the fat in place of 2 cups water; omit the milk, and use instead 2½ cups stewed and strained tomatoes.

CONSOMMÉ.

Put in a saucepan 2 pounds finely chopped shin of beef, 1 medium sized sliced carrot, turnip, onion, branch of celery, parsley, tarragon and chervil, 2 sliced leeks, 1 bay leaf, 1 sprig thyme, 1 clove, 1 bean garlic, 1 tablespoon salt and 2 raw eggs. Stir hard for 5 minutes, then stir in slowly 3½ quarts boiling water. Put over the fire and let slowly boil. Then pour in 1 gill cold water. Let simmer 2 hours. Strain through a damp double cheesecloth into a hot tureen. If wanted cold, strain into a stone jar, and when cool put the jar in a bowl with cracked ice around, let thoroughly set, fill up cups and serve.

CORN AND TOMATO CREAM SOUP.

Cut the corn from six fresh ears; place in a saucepan with 1 sliced onion, 2 branches celery chopped and 1 branch parsley. Add 3 pints white broth (or water), and 1 quart milk. Season with a heaping teaspoon salt, let come to a boil, put in 3 ounces raw rice, and let boil slowly 1½ hours, stirring well occasionally. Press through a sieve and a strainer and return to the saucepan. Add ½ tablespoon butter and 1 pint tomato sauce, mix well and boil 5 minutes. Serve with croutons. If no tomato sauce at hand, boil down fresh or canned tomatoes to the desired quantity and season well.

CREAM OF BARLEY.

Wash thoroughly ½ pound barley; add it to 2½ quarts beef broth, 1 sliced carrot and 1 sliced onion. Add 1 teaspoon salt, cover and let simmer for 2 hours. Press it through a sieve, and return to the saucepan; add 1 cup cream, 2 cups milk, and ½ tablespoon butter. Beat it well, bring to the boil, skim, add a very little sugar, and serve.

Cream of rice is made in the same way, using rice for barley.

CREAM OF CAULIFLOWER.

Clean and soak 1 head cauliflower, and boil it 10 minutes; remove and drain. Cut in small pieces, and put in a saucepan with 1 ounce butter, cooking 5 minutes. Add 1 quart broth, 3 pints water, 2 branches parsley, 1 onion with 2 cloves, and 1 bay leaf. Season with 1 tablespoon salt, 2 saltspoons cayenne pepper, and a pinch nutmeg. Boil slowly 1 hour.

Rub 1 ounce butter with 2½ ounces flour in a hot saucepan; strain the cauliflower broth into this and stir well. Rub the vegetables through a sieve, and return to the soup, boiling 15 minutes while stirring. Put in 1 cup milk and cream, cook again, mix 2 egg yolks with 3 tablespoons cream, add to the soup with ½ ounce butter, and stir till perfectly hot. Strain and serve with croutons.

CREAM OF GREEN PEAS.

Shell ½ peck green peas, wash the pods, cover with cold water, and boil till tender; drain the pods and keep the water; put it back in the kettle and boil the peas till done; take out 1 cup and mash the rest through a sieve. Put 3 times the quantity of milk with it, add the peas, and let come to a boil; add butter and flour rubbed to a paste, 1 tablespoon chopped parsley, pepper and salt. Some like a touch of sugar and mint. Serve at once with croutons.

CREAM OF LIMA BEANS.

Cover 1 quart young lima or butter beans with boiling water, and boil slowly 30 minutes; drain and press through a colander; finish as Salmon Soup, adding, if desired, the beaten yolks of 2 eggs just before it is taken from the fire. String beans may be cooked tender, and finished the same way.

Canned peas are pressed through a colander and finished precisely as Salmon Soup. Any of these soups will do for Friday by omitting the stock and using double the quantity of milk.

CREAM OF TAPIOCA.

Soak the tapioca in cold water 2 hours; finish as Cream of Barley, using a white stock in preference.

Cream of Sago is made in the same way.

CREOLE SOUP.

Mrs. Frank Connell.

Brown 2 tablespoons each chopped peppers and onions in 1 tablespoon butter, add ½ can tomatoes, and 1 quart brown stock; simmer 20 minutes. Put a little grated horseradish at the bottom of a tureen with 1 teaspoon vinegar, and some boiled macaroni cut in small pieces. Thicken the soup with a little butter and flour rubbed together, adding it very carefully, and pour into the tureen.

ECONOMICAL SOUP.

Slice small a variety of soup vegetables and herbs, brown them in a saucepan with ½ tablespoon butter, add 5 pints hot water, season to taste, put in a little chopped salt pork and whatever beef or chicken bones are at hand. Cover and simmer 30 minutes, skimming every 10 minutes. Add 4 tablespoons raw rice, and half as much chopped spaghetti. Cover again and boil 40 minutes. Take out the bones and pork, skim, and serve with toast.

EGYPTIAN CREAM.

Put 1 pint can corn in a saucepan with 1 quart milk and 3 pints broth. Season with 1½ teaspoons salt, 2 saltspoons pepper and half as much nutmeg. Boil slowly 40 minutes. Melt 1 tablespoon butter in another pan with 2½ ounces flour, stir hard for 2 minutes, pour in the corn, stir till it comes to a boil, add 1 egg yolk with ¼ cup cream; stir well for 5 minutes without boiling, strain and serve with bread croutons.

FISH CHOWDER.

"Boston Cooking School."

Take a 4 pound fresh cod or haddock, skin, cut off head and tail, take out the backbone, throw away the skin, and put the head, etc., into a pan with 2 cups cold water; stew slowly 20 minutes; in the meantime cut the meat into 2 inch pieces, and put aside. Chop a small piece salt pork, fry out, brown an onion in the fat, and strain the fat into a kettle with 4 cups diced and parboiled potatoes; add 2 cups boiling water and cook 5 minutes; then the liquor from the fish pan and the diced fish; cover and simmer 10 minutes longer; season with 1 tablespoon salt, ¼ teaspoon pepper, 3 tablespoons butter, 4 cups scalded milk, and 8 Boston crackers split and soaked in the milk; tea crackers would need no softening.

GIBLET SOUP.

Take the giblets, neck and first joints of wings and legs of uncooked turkey, chicken, etc. Dice, and dice also 1 peeled carrot, turnip, onion, 2 leeks and 2 branches celery. Brown meat and vegetables with 1½ tablespoons butter in the soup kettle for 15 minutes; add 3 quarts water, ½ pint tomato sauce, or thick cooked tomatoes, 1 tablespoon salt, ¼ teaspoon pepper, and 2 tablespoons Worcestershire sauce. Add a bunch of soup herbs, and simmer 1 hour; add 3 ounces raw rice and simmer another hour. Take out the herbs and serve.

GREEN TURTLE SOUP.

Filippini.

Heat a pint can of green turtle, in a double boiler, and chop the meat into dice. Have 3 pints consommé prepared; heat it in a saucepan, add the turtle and its broth, with ½ gill sherry, 1 tablespoon brandy and 1 saltspoon cayenne pepper. Boil 20 minutes. Skim, add 3 tablespoons arrowroot diluted in 2 tablespoons sherry; mix, boil 1 minute longer, and serve.

IMPERIAL CONSOMMÉ.

Cut 2 pounds lean veal into small pieces with ½ pound lean ham, and a small chicken; brown in a saucepan with 1 tablespoon butter, and a bunch of soup vegetables and herbs (no tomatoes); add ½ cup water and stew till well browned; then add 4 quarts water, let simmer 3 hours, strain and put on the ice to cool. When cool, skim, and pour into cups to jelly. Serve cold.

MACARONI CLEAR SOUP.

Mrs. Kate Hoodlet.

Take a quarter of a pound of macaroni, break into short pieces, and parboil it 3 minutes, then drain. Put in a saucepan containing 2 quarts boiling clear chicken or veal broth, and simmer gently till the macaroni is thoroughly cooked, skimming if necessary. Serve with grated cheese in a side dish.

MISSISSIPPI GUMBO SOUP.

"Mrs. Owen's Cook Book."

Fry a large tender chicken very brown; take up and fry 1 quart sliced okra in the gravy; add to the chicken without the grease; put chicken and okra in a porcelain vessel of cold water, add 1 pint peeled sliced tomatoes, 1 large white onion sliced, a few chips of smoked ham, and salt to taste. Cook slowly 1 hour; add 1 dozen broken soda crackers, 1 large tablespoon butter, and 1 teaspoon black pepper. If liked, 6 hard boiled eggs may be added chopped; get very hot and serve.

MOCK TURTLE SOUP.

Mrs. John D. Martin.

Take the stock from 2½ pounds boiling meat; add 1 small onion, 2 medium sized potatoes diced, ¼ teaspoon each of cloves, allspice and celery seed, and salt to taste. Cook until the vegetables are done. Then add 3 hard boiled eggs sliced, the juice of 1 lemon and half the lemon sliced thin, and 1 wineglass sour wine, and let simmer ½ hour.

MULLIGATAWNY.

Filippini.

Prepare the following ingredients: ½ carrot sliced, 1 onion sliced, ½ turnip sliced, 1 each sliced leek, branch of celery, parsley root, apple, green pepper; 2 ripe sliced tomatoes, 2 shallots sliced, 2 bay leaves, ¼ eggplant sliced, 1 crushed garlic bean, 2 cloves, ½ ounce lean raw ham or bacon diced, and 1 piece chopped lemon rind. Heat 1 ounce butter in a saucepan, add all these ingredients, and brown for 5 minutes, stirring well. Mix in 1 tablespoon flour and cook 8 minutes longer. Stir in 2½ quarts hot broth, 1 light tablespoon salt, ½ teaspoon pepper, 1 saltspoon cayenne and same of grated nutmeg, and 1 good teaspoon curry powder dissolved in water. Stir well and let simmer 1 hour. Skim and strain; add 1 tablespoon cocoanut milk, or cream, 2 tablespoons boiled rice, and same of chopped cold chicken; stir until very hot, but do not boil again.

NOODLE SOUP.

Mrs. Charles Kling.

Boil a nice fat chicken till tender; set aside, and season the broth. Break 3 eggs into a bowl, add flour enough for a very stiff dough, work until it looks like nice butter; roll as thin as possible and let dry a little; have the broth boiling, cut the dough into fine strips, drop them in slowly, and stir for a few seconds till the noodles come to the top of the broth: serve at once.

OKRA SOUP.

Dice 1 ounce raw lean ham and a little more veal, 1 onion, 1 green pepper; brown in a saucepan without burning for 10 minutes, with a little butter. Add 5 pints water and 1 pint tomato juice. Season with 1 tablespoon salt and ½ teaspoon pepper, and add about 1 pound raw veal bones. Boil slowly 30 minutes. Trim, wash and cut into ¼ inch pieces 1 dozen fresh okras; add to the soup and boil until they are done, about 25 minutes. Add 2 tablespoons each canned corn and lima beans, cook a few minutes, take out the bones, skim the fat ,and serve.

ONION SOUP AU GRATIN.

Prepare and strain a consommé and keep hot. Slice 3 onions and brown them for 15 minutes in 1 tablespoon butter. Rub in 3 tablespoons flour, and 1 saltspoon cayenne pepper, stir in the

consommé, and let simmer 35 minutes. Put in an earthen soup tureen, put 6 slices toast on top, dust 3 ounces cheese over all, and bake in the oven 15 minutes.

PEPPER POT.

Chop fine 2 each of onions and green peppers. Put in a saucepan with ½ tablespoon butter and brown for 10 minutes. Add 4 ounces fresh tripe (or calf brains) diced, 2 ounces raw rice, 2½ quarts white broth or hot water, 1 pound fresh veal bones, 1 tablespoon salt and ½ teaspoon pepper. Cover and simmer 30 minutes. Peel and cut into eighths 3 medium ripe tomatoes, add, and let boil 35 minutes longer. Remove the bones and serve.

POTATO SOUP.

Chop 4 ounces lean salt pork, 2 leeks and 1 onion, and put in a saucepan with 1 tablespoon butter, and 2 bay leaves. Cook 10 minutes, stirring. Slice fine 6 peeled raw potatoes, and add to the pan with 1 quart white broth, 3 pints water, 1 light teaspoon salt, and ½ teaspoon pepper. Cover and let boil slowly 1 hour, and press through a sieve into another saucepan. Drop 2 ounces vermicelli in 1 pint boiling broth, and boil 10 minutes; add it to the soup. Mix well, boil 10 minutes longer and serve.

PURÉE OF TOMATOES.

Melt 2 tablespoons butter in a saucepan. Slice fine ½ each carrot, onion, branch of celery, and green pepper; ½ ounce raw lean ham, and 1 branch parsley; add all these to the saucepan and stir for 10 minutes until nicely browned. Stir in 3 tablespoons flour, 1 quart fresh or canned tomatoes, and 2 quarts white broth or water. Season with 1 tablespoon each salt and sugar, and ½ teaspoon pepper. Simmer 1 hour, and strain. Add 2 potatoes previously diced and cooked in salted water for 20 minutes. Serve immediately.

PURÉE OF TURNIPS AND TOMATOES.

Peel 8 medium sound turnips, slice thin and cook slowly in a saucepan with 1 tablespoon butter for 15 minutes. Add 2 sliced raw potatoes, and 2 sliced onions. Put in a bunch of herbs tied together. Season with salt and pepper, add 1 quart broth and 2 quarts water, mix well and boil slowly 1½ hours. Stir occasionally. Strain, return to the fire, let it come to a boil, add 1 pint tomato sauce, boil for 10 minutes, and serve. (If raw or canned tomatoes are used in place of the sauce, put them into the soup earlier.)

QUEEN VICTORIA'S FAVORITE SOUP.

"Invalid Cooking."

Boil a chicken until done. Remove the skin, tendons and bones; chop the chicken until as fine as meal; take 1 cup of chicken, mix it with ½ cup cracker or bread crumbs soaked in a little

cream. Boil the yolks of 3 eggs hard, rub through a sieve and add to the chicken with 1 teaspoon salt, ½ saltspoon pepper, and 1 pint of chicken broth. Strain the whole through a colander, adding 1 pint of cream slowly and pressing through all of the meat. Cook for ½ hour in a double boiler.

RABBIT SOUP.

Prepare the rabbit for cooking, and cut in ½ inch square pieces. Put in a saucepan with 1 tablespoon butter, 1 stalk celery, an onion, and 1 green pepper, seeded. Brown for 10 minutes. Brown in an ounce of flour. Add 5 pints water, ½ cup red wine, and 1 cup strong broth. Add a bunch of soup herbs, pepper and salt, then let simmer 1½ hours, stirring occasionally. Take out the herbs, mix in 2 tablespoons sherry, and serve.

SALMON SOUP.

Take 1 pound fresh or canned salmon, cover with boiling water and simmer 15 minutes; take out skin and bones and mash through a colander. Bring 1 pint each of milk and veal stock to the boil, stir in 2 tablespoons flour rubbed with 1 tablespoon butter; when it thickens, put in the salmon, and take up when it reaches the boil again. Season with salt and pepper.

Any white fish may be cooked in the same way; if no stock at hand, use that much more milk, and boil in it a little onion, bay leaf and parsley.

SALSIFY SOUP.

Trim, scrape and wash 2 bunches salsify. Drain and slice very fine. Fry in a saucepan with 1 tablespoon butter until tender; then add 2 tablespoons flour, and mix well while heating through. Add 2 quarts broth or water, 2 finely sliced onions and leeks (each), and 1 branch parsley. Season with 1 teaspoon salt, half as much pepper, and 1 saltspoon nutmeg. Cover and let boil slowly 1 hour. Press through a sieve and again through a strainer back into the saucepan, add ½ tablespoon butter, 1 pint milk and ½ pint cream. Stir constantly while boiling 5 minutes. Serve in a hot tureen with croutons.

SORREL SOUP.

Pick, wash and squeeze dry 1 pint fresh sorrel. Cut into strips. Heat 1 tablespoon butter in a saucepan, add the sorrel, cover and steam 10 minutes, stirring occasionally. Rub in 2 tablespoons flour, add 2 quarts white broth or water, and 1 pint milk. Season with 2 teaspoons salt, 1 of sugar, and ½ teaspoon pepper; mix, and let simmer 20 minutes. Add ½ gill cream beaten with the white of 1 egg; boil 1 minute; beat the yolk with 2 tablespoons milk, and stir it in, cooking 5 minutes longer.

SPANISH CELERY SOUP.

Clean and cut into 1 inch pieces 2 whole stalks celery. Put in a saucepan with 1 finely chopped green pepper and 1½ tablespoons butter. Cover and let steam 10 minutes. Then add 2 quarts

broth, 2 ounces raw rice, 2 peeled and finely chopped tomatoes, 1 teaspoon salt, 3 saltspoons pepper; mix and let boil slowly 45 minutes.

SVEZHSA SHTCHEE.

Filippini.

Put a 3 pound piece of the short ribs of beef in a saucepan with 5 quarts water and a level teaspoon salt, cover and boil for 30 minutes, skimming occasionally. Take half of a small cabbage, core and trim it, cut in small pieces, and plunge into boiling water for 5 minutes, then drain and put in the soup with 2 onions and carrots each sliced. Cover and let simmer for 3 hours. Take out the beef and skim the soup. Rub 1 ounce butter with 1½ ounces flour, and gradually add to the soup, stirring continuously. Lastly ½ cup cream and 2 tablespoons vinegar. Stir well, boil for 2 minutes and serve hot.

THICK VEGETABLE SOUP.

Mrs. Mary Boyle.

Wash ¼ cup pearl barley, cover with water, and let come to a boil; pour off the first water, and add 1 quart of fresh. Let simmer gently for 2 hours. Then add 1 quart of the thick stock left from clear soup, 1 cup each of diced turnips, carrots, onions, and cabbage, scalding the vegetables first in boiling water. Simmer till nearly done; add 1 cup diced potatoes and 1 cup diced celery, salt and pepper to taste. Cook 30 minutes longer, or until done.

TURKEY SOUP.

Mrs. Thomas Ewing.

Break up the neatly picked carcass of a popular turkey, cover well with cold water, and simmer 2 hours with 1 chopped branch of celery; strain, season, and when it boils again drop in a handful of vermicelli or noodles, and serve when they are done. Or ½ cup dried corn may be cooked in it in place of the vermicelli.

VEGETABLE SOUP, NO. 1.

Mrs. James S. Leonard.

Cover a ten cent soup bone with cold water, and boil nearly all day; keep adding to the water from the boiling kettle to keep it where it started. Have about 2 quarts when finished. Take out the bone and let stand over night. The next day skim, and add the vegetables — 2 large sized potatoes, 2 onions, ¼ of a small cabbage, ½ pint tomatoes and, if liked, a turnip and a couple of carrots, chop the vegetables quite coarsely; boil until they are done, then rub the soup through a colander; return to the fire, get scalding hot and serve.

VEGETABLE SOUP, NO. 2.

Miss Laura Wilson.

Boil 2 pounds soup meat 4 hours slowly and set away till next day. Skim, and put in ½ cup rice; let cook on the back of the stove. Chop 1 large onion, 1 bunch celery, 1 large potato, 1 small carrot, and a little parsley. Boil the vegetables separately till done. Pour into the broth with 1 can tomatoes, season with salt and pepper and cook on the front of the stove till the tomatoes are done.

FRIDAY SOUPS.

BEAN SOUP.

Wash 1 quart dried white soup beans and soak them over night. Drain, and boil in 2 quarts fresh water. Drain again, return to the kettle with 2 quarts fresh boiling water, add a pinch of soda, and boil until mushy. Rub through a sieve, add enough boiling water to make it the thickness of cream, stir in 1 tablespoon butter, salt and pepper to taste, let boil up once, and serve with croutons.

BISQUE OF PICKEREL.

Filippini.

Put a bunch of soup herbs and a collection of sliced soup vegetables (omitting tomatoes) with a few whole spices in a saucepan with 3 quarts cold water, adding 1 tablespoon salt and ½ teaspoon pepper. Boil 45 minutes. Cut a fresh pickerel of 2 pounds into small pieces and add to the broth. Cover and boil 20 minutes. Rub 2½ ounces flour with 1½ ounces butter in a hot saucepan, strain the broth into it, add a little nutmeg, boil 5 minutes. Beat 1 egg yolk in ½ cup cream, and add with ½ tablespoon butter; stir for 5 minutes without boiling. Strain and serve with croutons.

Cod and other fresh fish may be cooked the same way.

BROWN FISH SOUP.

Cut any kind of fresh fish in small pieces, roll in flour and brown in butter or olive oil in a saucepan; cover with plenty of hot water, season with salt and pepper, and boil slowly 15 minutes. 1 clove garlic may be added.

CABBAGE SOUP.

Mrs. Cicero Phipps.

Shave the cabbage fine and boil till tender; add 1 even tablespoon sugar, salt and pepper to taste; drop in dumplings, and when ready to serve add butter and sweet cream to taste.

CARROT CREAM SOUP.

Boil carrots till tender and chop ½ cup fine. Reduce the water in which they were boiled to ½ cup. Rub 1 tablespoon butter with 2 tablespoons flour in a hot saucepan, season with salt and pepper, and add gradually 3 cups milk, stirring till it boils. Turn in the carrots and carrot broth, let boil up once and serve.

CLAM SOUP.

Wash the clams in a little cold water, and strain the liquor. Cut out the soft parts, chop up the hard, and put to boil with the liquor. Strain and thicken with butter and flour rubbed together. Take as much milk as clams, scald with a slice of onion, add the milk and the soft clams to the soup; season with salt, pepper, butter, and a little nutmeg, and cook 2 minutes.

The whites of 2 eggs may be beaten stiff and put in the tureen, and the soup stirred into them; or the yolks of 2 eggs may be added when taken up.

CORN CHOWDER.

Mrs. Allan Thomas.

Put in a kettle 1 can corn, 2 cups water, 3 potatoes and 2 onions pared and sliced; cook slowly until potatoes and onions are done. Add 1 pint milk, a piece of butter as large as an egg, salt and pepper to taste. Serve hot with crackers added the last moment.

CORN SOUP.

Mrs. H. C. Tuttle.

Chop 1 can corn or 1 quart fresh corn and add 1 slice onion, chopped. Then 2 cups water and simmer 20 minutes. Rub through a sieve, add 2 cups milk, 1 teaspoon salt, pepper to taste, and thicken with 1 tablespoon each butter and flour rubbed together. Stir well and serve as soon as it boils up.

CREAM OF ASPARAGUS.

Wash the asparagus, cut off the tips, cut the stalks into small pieces and boil tips and stalks separately in the same pint of boiling, salted water; put aside the tips but press the rest through a sieve. Rub together 2 tablespoons each of butter and flour with a little hot milk, stir into the rest of 1 quart boiling milk, and cook 5 minutes. Have the asparagus very hot, pour the milk into it, season, add the tips and serve. This must not be boiled after putting together.

FISH SOUP.

Put a head of some large fresh fish in a saucepan with soup vegetables and herbs; add 2 teaspoons salt, ½ teaspoon pepper, 1 teaspoon curry powder, if liked, and 3 quarts water. Boil slowly 1½ hours. Strain through a cheesecloth into another saucepan, add 3 ounces raw rice, and boil slowly 15 minutes. Remove the skin

and bone from 1 pound fresh halibut, cut in pieces ½ inch square, add to soup and simmer 15 minutes. Add the juice of ½ lemon, and the yolk of 1 egg beaten up with ½ cup cream, stir in carefully, and cook a few moments longer, but do not boil.

Macaroni would serve instead of the rice.

FRIDAY SOUP.

Mrs. A. M. Thackara.

For 2 quarts soup, take 6 potatoes, 4 onions, 4 ounces crushed tapioca, 1½ pints milk, butter, pepper and salt to taste. Cut up the vegetables into 2 quarts of boiling water, and boil ¾ of an hour. Rub the vegetables through a sieve, put back the paste into the water, add the seasoning, and boil the tapioca 15 minutes in the soup. Then add the milk and when thoroughly heated, serve. A little marjoram or nutmeg is a good addition.

LOBSTER CHOWDER.

Dice the meat from a 2 pound lobster; scald 4 cups milk with 1 slice onion, take out the onion, add 3 tablespoons butter, the lobster liver and meat, salt and pepper to taste, 1 cup hot water in which the bones have been stewed for 10 minutes, and 2 rolled crackers. Use cayenne pepper or paprika.

MUSHROOM SOUP.

Miss Anna Walters.

Put 1 quart milk in a double boiler and season with salt, pepper and 1 teaspoon butter. Let them come to a boil and add 1 pint mushrooms. Boil about 3 minutes, then serve.

ONION SOUP.

Mrs. E. S. Martin.

Cut six white onions fine, and fry in a spoonful of butter till a light brown. Add a quart of boiling water and one pint milk; season with 1 teaspoon salt, 1 saltspoon pepper, a pinch of mace and ½ teaspoon sugar. Boil very slowly for an hour and then strain. Beat 4 eggs to a foam, add one cup cream, and one tablespoon cornstarch dissolved in a little cold water. Boil up once and serve with croutons.

OYSTER BROTH.

Put 1 quart oysters in a saucepan with their liquor and 1 pint water, 4 branches celery chopped and 2 branches chopped parsley. Add ½ teaspoon salt and half as much cayenne pepper. Let boil 5 minutes. Skim the broth, add a little butter and sweet cream, strain into cups and serve. Take out the parsley and celery, and keep the oysters in a cool place for further use.

OYSTER SOUP, NO. 1.

Mrs. Frank Thomas.

Put the liquor from 1 quart oysters in a kettle with 1 quart water, let boil and skim; add 2 quarts milk; when nearly at the boil put in 2 tablespoons butter, salt and pepper to taste, the oysters and 1 dozen rolled crackers. Take up as soon as it begins to boil.

OYSTER SOUP, NO. 2.

Mrs. Thomas Ewing.

Drain the oysters well; put the milk on to boil with a little water to prevent scorching; when scalding hot, add butter, salt and pepper to taste; drop in the oysters, let get heated through without cooking, and serve at once.

OYSTER SOUP WITHOUT OYSTERS.

"The Housekeeper's Friend."

Boil 1½ dozen onions with 1 turnip in water enough to cover them. When soft enough, mash very smooth through a colander, then boil again in 1 quart milk. Mix 1 teaspoon flour with 1 tablespoon butter and stir into the soup. Let boil up thoroughly and season with pepper, salt and mace.

PISTACHIO SOUP.

Wash clean 1 quart spinach, sprinkle with salt, and wilt in a hot saucepan; drain, chop fine and pound to a paste. Boil 1 quart milk in a double boiler 20 minutes with 1 teaspoon almond paste, and 2 ounces pistachio nuts pounded; add the spinach, 1 tablespoon each butter and arrowroot moistened, and press through a sieve. Season with salt and paprika.

POTATO SOUP.

Boil 4 good sized potatoes until half done; drain and cover with 1 pint boiling water; add 1 slice onion, 1 bay leaf, 1 branch celery, and 1 sprig parsley, and boil till done. Put 1 quart milk in a double boiler. Rub the butter and flour together and stir into the milk till it thickens. Rub the potatoes through a sieve into the tureen; pour the hot milk over them, stir well until smooth, and serve immediately.

POT AU FEU.

Soak ½ pint soup beans in cold water for 8 hours, drain and put them in a large earthen soup pot. Core and trim half a very small cabbage and finely slice it into the pot. Boil 2 ounces dried split peas for 5 minutes, drain and add to the pot with 3 quarts water, a heaping teaspoon salt, ½ teaspoon pepper, and 1 tablespoon butter. Boil slowly 45 minutes. Then add 2 small sliced raw potatoes, and 1 teaspoon chopped parsley. Cover and simmer slowly for 1½ hours.

PURÉE OF LIMA BEANS.

Drain 1 quart can lima beans, and put in a saucepan with 4½ pints water, the usual soup vegetables and herbs, (except tomatoes),

½ounce butter, 1 level tablespoon salt, and boil hard 40 minutes. Drain and keep the broth. Remove the soup vegetables; mash the beans fine, return them to the saucepan with the broth seasoned with cayenne pepper and a little nutmeg, and 1 tablespoon butter. Boil 5 minutes; add 2 tablespoons rice flour in ½ cup cream; boil up nicely, strain into a tureen, and serve with croutons.

SPINACH SOUP.

Mrs. B. F. Martin.

Boil 2 quarts of well washed spinach 10 minutes in salted water; drain, chop fine, put through a strainer into 3 pints of boiling milk. Melt 2 tablespoons butter, add 3 tablespoons flour, when smooth stir into the soup, season with salt and pepper.

SPLIT PEA SOUP.

Mrs. David Atlas.

Take 1 cup split peas, let boil 2 or 3 hours in 3 pints water, replenishing with boiling water as it boils away. When soft, rub through a colander, and add to a saucepan in which 2 tablespoons flour have just been browned in 2 tablespoons butter. Let boil 10 minutes. Put several thin squares of buttered toast in a soup tureen and pour the soup over them. Serve at once.

TOMATO CREAM.

Mrs. J. A. Devol.

Stew until tender 1 quart tomatoes either raw or canned; strain; put back on the fire and add a pinch of soda, salt and pepper to taste, butter the size of an egg, and 3 tablespoons rolled crackers. Take from the fire, and stir in 1 quart scalding hot milk. Serve immediately.

TOMATO SOUP, NO. 1.

Mrs. P. R. Sines.

Stew 1 pint milk with a little chopped celery; stew 1 can strained tomatoes 15 minutes with butter size of a walnut, salt and pepper to taste, and a pinch of sugar; when ready to serve stir into the hot milk, and serve immediately.

TOMATO SOUP, NO. 2.

Mrs. F. E. Kramer.

Cook and strain 5 good sized tomatoes; stew 5 minutes with a pinch of soda; season with ½ tablespoon butter, salt, pepper and celery salt; take up and stir in 1 pint scalded milk. Serve hot.

VEGETABLE SOUP.

Mrs. Pat Duffy.

Boil 6 potatoes dry and mash in the kettle; add 1 can tomatoes, 1 can peas, 3 chopped onions, ½ gallon water, ¼ pound butter, and salt and pepper to taste. Boil slowly till the vegetables are done.

SOUP GARNISHINGS AND FORCEMEATS.

APPLE STUFFING.

Take ½ pound pulp of baked or steamed apples; add 2 ounces breadcrumbs, some powdered sage, a little cayenne pepper and a finely minced onion. Use with roast goose or duck.

BREAD CANAPÉS.

Cut slices of stale bread 1½ inches thick, cut off the crusts, and hollow out the centres till the size wanted, taking care not to leave the undercrust too thin. Fry brown in boiling fat, or butter and toast in the oven. For serving roast birds, creamed vegetables, etc.

BREAD CROUTONS.

Cut several slices of rather stale bread ¼ inch thick, cut again into small dice; put 1 tablespoon butter into a hot saucepan, when hot add the croutons, and fry carefully until of a golden brown. Drain, and add to soups, etc., when ready to serve.

CHEESE BALLS.

Boil 1 tablespoon butter with ¼ cup water; stir in quickly ¼ cup flour till smooth; take off, add 1 well beaten egg, and 2 tablespoons grated cheese; drop in bean sized pieces on a greased pan, and bake in a hot oven 15 minutes. Serve with clear soups.

CHESTNUT STUFFING.

"Glasgow Exchange."

Peel ½ pound Italian chestnuts, and boil in a little stock or water; pound and mix with ¼ pound breadcrumbs, ¼ pound pork sausage, 1 teaspoon dried herbs, 1 teaspoon chopped parsley, salt, pepper and nutmeg to taste, and 2 beaten eggs. Stuff a roast turkey with this dressing, put several slices of bacon on its breast, and serve with bread sauce as well as gravy, and with several sliced sausages cooked in the pan 10 minutes. The giblets may be parboiled, chopped and added to the stuffing if liked.

CHICKEN FORCEMEAT.

Scald 1 pint milk, add ½ pint stale breadcrumbs; when it thickens put in the beaten yolks of 3 eggs; take off, stir in 1 pint raw chopped chicken, 1 tablespoon parsley, ½ teaspoon salt, a pinch of cayenne and nutmeg. When cold, use for stuffing, or make into small balls, dip in egg and breadcrumbs, and fry in boiling fat. Use to garnish made meat dishes.

DROP DUMPLINGS.

Mrs. Elsie Davis.

Sift 2 teaspoons baking powder with 1 pint flour, add 1 egg, ½ cup sweet milk or water, ½ teaspoon salt, and 1 heaping teaspoon lard; drop in boiling water. Cover and boil 10 minutes.

GERMAN CHRISTMAS DRESSING.

Mrs. L. C. Laube.

Chop coarsely 3 or 4 onions and 2 sour apples and fry them in the turkey fat or in butter till brown. Soak a loaf of bread in cold water, mix with it the onions and apples, a little grated nutmeg, cinnamon and allspice and salt and pepper to taste. Add 1 pound seeded raisins and about a cupful of boiled and peeled chestnuts. The turkey may be stuffed late the night before it is to be cooked. This dressing is also used for roast veal, which may be stuffed like a fowl or the dressing may be baked brown in the oven and served as a side dish.

HAM FORCEMEAT.

Make precisely the same as chicken forcemeat except that you take cold boiled ham and use 1 teaspoon French mustard in place of the nutmeg.

HUNGARIAN NOODLES.

Mrs. Samuel Orndorf.

Cut enough of the shell from the end of a fresh egg to drop the egg out; add 2 shells of milk and 1 of water, and a pinch of salt; mix stiff with flour. Roll out thin into 6 small sheets. Lay the sheets on top of each other, and cut into strips ⅛ of an inch wide. Put aside to dry. Drop into boiling salted water and cook till tender. Drain. Sprinkle 1 pound cottage cheese lightly through the noodles. Serve hot, dusting with finely minced parsley.

LIVER DUMPLINGS.

Mrs. L. C. Laube.

Grind 3 pounds of calf's or beef's liver with a good sized onion. Beat in it 3 eggs, add salt, pepper and spices to taste, and about one cup flour to hold it together. Drop by tablespoons into boiling beef broth or salted water, boil until done, place on a platter, pour bread sauce over them and serve with apple sauce in a separate dish. The bread sauce is made by frying breadcrumbs in butter, seasoning and adding milk enough to make a sauce. Let boil up thoroughly before serving.

NOODLES, NO. 1.

Mrs. George Pargeon.

Beat 3 eggs stiff, add ½ cup rich cream and a piece of butter the size of an egg, with enough flour to make a stiff dough. Roll out thin in a long piece; cut in strips as fine as you want, let dry 15 minutes, and add to a clear soup 10 minutes before serving. They may also be served in many ways as macaroni.

NOODLES, NO. 2.

Mrs. D. L. Charles.

Sift 3 cups flour with ½ teaspoon baking powder, and a little salt; work together with 2 eggs, lard the size of an egg, and enough water to make a stiff dough.

OATMEAL STUFFING.

Toast 1 cup oatmeal till crisp; let get cool; add 2 tablespoons finely chopped suet, 1 teaspoon chopped parsley, a few drops onion juice, salt and pepper. Use with boiled fowl.

ONION DUMPLINGS.

Mrs. Margaret Emerick.

Fry a pan of chopped onions till nearly done but not brown. Pour in 5 or 6 beaten eggs, and stir till cooked. Have ready a good biscuit dough. Roll out as thin as for pies, cut in squares, put one or more spoonfuls of the mixture on each square, fold over and press the edges tight, drop into boiling water, cover and boil till done, 10 or 15 minutes. Take up and drain. Brown some breadcrumbs in butter, put the turnovers on a hot dish, and pour the butter and crumbs over them.

ONION PUDDING.

Mrs. Matthew Cox.

Chop fine 3 large onions and ½ pound suet, mix with 1 pint flour, season with salt, tie in a greased and floured bag and boil 2½ hours. Serve with roast meats.

ONION STUFFING.

1 large cup bread crumbs, 2 Spanish onions boiled till tender and chopped fine, 1 beaten egg, salt and pepper to taste, 4 or 5 minced sage leaves, and 1 teaspoon butter. Use with roast duck or goose.

OYSTER STUFFING.

Wash and drain the oysters and add them to a plain stuffing.

PECAN STUFFING FOR TURKEY.

Mrs. Thomas Ewing.

Take bread crumbs, cold boiled rice, bacon chopped fine, sweet herbs, celery, and lemon peel pared very thin, and chopped fine, 2 dozen pecans cut small, pepper and salt. Work all together well with the hands, binding with an egg, a little melted butter and a little milk. Put a little suet or lard in a skillet, when hot turn the dressing into it, and fry slightly, turning all the while to prevent burning. When cooked through, but not brown, turn into a bowl and stuff the turkey with it. It is better if the turkey lies stuffed several hours before roasting.

PLAIN STUFFING.

Mrs. James S. Leonard.

Take stale bread, cut off all the crust, crumble well, mix it with melted butter, season with pepper, salt and powdered sage.

POTATO STUFFING.

Take ½ as much grated boiled potatoes as dry bread crumbs, 1 egg, butter the size of an egg, pepper, salt and powdered sage; mix well.

RHODE ISLAND DUMPLINGS.

Wet 1 quart cornmeal and ½ teaspoon salt with enough water to make a stiff batter. Form into little balls. Put in a kettle, and pour boiling water over them. Boil briskly for 1 hour. Potatoes may be cooked with them, and both may be served with meat gravy.

TURKEY DRESSING.

Cut up several small onions and fry them in a pound of bacon minced fine. Cut the crust from a loaf of stale bread, grate the loaf, and season with salt, pepper and sage. Mix up with the fried onions and bacon while hot, and stuff the fowl.

YORKSHIRE PUDDING.

Mrs. Goldie Harrison.

Take 2 eggs, ½ cup milk, a pinch of salt, and flour enough for a thin batter. Pour some of the gravy from roasting meat into another hot dripping pan, pour in the pudding, and bake till brown. Cut in square pieces, and serve under the meat or on a separate plate.

FISH.

CLAMS.

Clams may be cooked in all plain ways as oysters are cooked. They are in season almost all year around.

DEVILLED CLAMS.

Chop 50 clams very fine; chop fine 2 tomatoes, 1 onion, a little parsley, sweet marjoram and thyme; mix with the clams, and add salt, pepper and bread crumbs; add the clam liquor until a good thick paste is formed. Put in clam shells, or patty dishes, put a lump of butter on each, sprinkle with bread crumbs, and bake ½ hour.

ROAST CLAMS.

Wash the shells and put on a gridiron over the hot coals. When the shells open, remove the upper one and serve in the under shell at once with a little butter and pepper on each.

STEWED CLAMS.

Stew 1 quart clams in their own liquor for several minutes, add 1 tablespoon flour, 2 tablespoons butter, several whole peppercorns, and stew 15 minutes. Add ½ cup cream and 2 egg yolks well beaten. Stir in well, season with pepper and salt and serve.

Mussels are cooked in the same way.

CLAM PUDDING.

Mrs. Thomas Ewing.

Steam 25 or 30 clams, saving the liquor. Butter a pudding dish, put in a layer of cold boiled potatoes sliced, then a layer of clams, repeating until the dish is full, finishing off with the potatoes. Sprinkle each layer with pepper, salt and chopped parsley. Thicken the liquor with a little flour, add a piece of butter, and pour this sauce over the pudding until the dish is ⅔ full. Cover and bake in a moderate oven for 1 hour.

BREAKFAST CODFISH.

Soak over night a cup of shredded codfish. In the morning drain, put it on the stove, add a cupful cream or milk, and a large piece of butter. Simmer slowly and stir well. Take off the fire, pour over it a beaten egg, and brown in the oven.

For Creamed Codfish, serve directly from top of the stove.

BROILED CODFISH.

Soak a salt codfish in fresh water 24 hours, changing the water twice. Just bring it to the boil in the last water, and drain. Dry, and place on a wire broiler and toast till brown. Serve with a cream sauce made of cream, not milk.

DUTCH CODFISH.

Take the bones from a 3 pound piece of fresh codfish. Put in a buttered baking dish, add 2 peeled raw potatoes cut in shapes around the fish; season with salt and pepper, and a few drops of onion juice. Pour ¼ cup white wine around. Bake it in the oven 40 minutes. Serve with chopped parsley sprinkled over.

SCOTCH CODFISH.

Mrs. Lincoln Lloyd.

Take a bowl of picked left over codfish. Add 1 teaspoon mustard, 2 well beaten eggs, a little pepper, and flour enough to make it hold together. Make into cakes with the hands and fry in the skillet.

SPANISH CODFISH.

Fry ½ pound clean raw rice in olive oil; drain and put into a large baking pan; take some thick cod steaks, fry them till a golden brown, and place them on the rice; fry 1 sliced Spanish onion brown in the same oil as the fish; drain off the oil, and add 6 large ripe seeded tomatoes and cook with the onions slowly for 5 minutes; pour this over the fish; season with salt, pepper and lemon juice, pour over 1 pint good stock either fish or meat, or hot water, cover the pan and bake about 30 minutes or until done. Take out the fish and stir the rest up well on top of the stove, then turn on a hot platter and place the fish on top. Serve with any good fish sauce, or with none.

Butter may be used instead of oil.

CODFISH BALLS.

Mrs. Gus Winefordner.

Cover the shredded codfish with cold water and let stand at least 6 hours. Drain, cover with fresh water, and boil until tender. Drain and remove bones. Mash several freshly boiled potatoes, mix with codfish and add a small quantity of milk and a piece of butter, with pepper to taste. Make into cakes, dip in flour and fry until brown.

If eggs are liked, two eggs may be beaten into the mixture.

CODFISH WITH EGGS.

Mrs. B. F. Martin.

Soak and pick to pieces 1 cup codfish, add 2 well beaten eggs, drop from the spoon into hot butter and fry.

CORNISH FISH PIE.

Skin the fish, take out the backbone and cut up or leave whole according to the size; flour it well, put in a buttered dish, add a little chopped parsley and onion, pepper and salt, and broth or hot water; cover with a nice short crust, leave a hole in the top, and just before taking up, pour some cream into the hole.

DEVILLED CRABS.

Pick out all the meat from 1 dozen freshly boiled crabs; scald ½ pint cream; stir in 2 tablespoons flour rubbed with 1 tablespoon butter; cook several minutes, take from the fire and stir in the crab meat, the mashed yolks of 4 hard boiled eggs, 1 tablespoon chopped parsley, ¼ a grated nutmeg, and salt and cayenne to taste. Clean the upper shells, fill with the mixture, brush with beaten egg, sprinkle with bread crumbs, and brown in the oven, or fry in a basket in boiling fat.

Lobster, halibut, etc., may be devilled in the same way, using 2 cups of the meat.

FRIED SOFT SHELL CRABS.

Remove the spongy parts under the side joints and the aprons from the crabs; wash well in cold water, drain, season with salt and pepper, dip in cold milk, roll in flour, and fry in deep boiling fat until a nice brown. Drain, sprinkle with salt, put on buttered toast, and decorate with quarters of lemon, and with parsley.

CRAB OR LOBSTER PATTIES.

Prepare a crab Newburgh, fill the patty shells, and serve.

FRIED EELS.

Mrs. James. S. Leonard.

Skin and clean the eels; cut in 3 inch lengths; put in boiling water with a little vinegar and let simmer 5 minutes. Drain, dry and season; then cook as any other small fish.

BAKED FISH, NO. 1.

Take a large fish, shad, red snapper, rock, etc. scale, clean and wash inside and out; stuff with plain dressing, and sew it up. Put in a greased dripping pan, dredge with flour, salt and pepper, put in 1 cup boiling water, and bake in a hot oven 15 minutes to each pound, basting every 10 minutes. If the boiling water evaporates, add more. Put carefully on a hot platter, garnish with parsley and lemon, and serve with sauce Hollandaise, or a white sauce to which (if a shad) the boiled and mashed roe has been added.

BAKED FISH, NO. 2.

Put 3 one pound slices fresh halibut or any large fish in a frying pan with ½ tablespoon butter, 1 teaspoon salt, and less than half as much pepper; add ½ cup water, and ¼ cup white wine. Cover with a greased paper, boil 5 minutes, then bake in the oven 20 minutes. Take out, dress on a hot dish, and serve with the following sauce poured over it: 1 tablespoon butter rubbed with 1½ tablespoons flour in a hot saucepan, the fish liquor strained into this, 1 chopped hard boiled egg added, and 1 egg yolk beaten up with 2 tablespoons cream; all to be very hot when served.

BOILED FISH.

Scale and clean the fish and wash well in cold water; wipe dry, and rub with a little salt; sew it up in a single piece of cheesecloth; put in a kettle, cover with boiling salted water, and cook very slowly, 10 minutes to each pound; drain, turn on a hot platter, and garnish with lemon and parsley. Serve with drawn butter with chopped hard boiled eggs, or any favorite sauce.

BROILED FISH.

Mrs. Thomas John.

Clean, wash and wipe the fish dry, split and take out the back bone; sprinkle with salt, and cook on a hot buttered griddle until a light brown, then turn and cook the other side. Take up on a hot platter, butter and dust with pepper, and serve hot.

ESCALLOPED FISH.

Cut up any left over white fish in small dice; make a good cream sauce, stir in the fish, turn into a baking dish, sprinkle with bread crumbs and bits of butter, and bake 15 minutes or more. Grated cheese may be sprinkled over the top instead of bread crumbs.

FRIED FISH.

Clean, wash and wipe the fish; sprinkle with salt, dip in eggs and then in crumbs, and fry in boiling fat (oil is best). Garnish with lemon and parsley, and serve with sauce Tartare. They may be fried without the egg and crumbs, and may be fried in a pan with a few slices of bacon. All small fish may be cooked in this way, also steaks of halibut and other large fish.

FISH BAKED IN MILK.

A Glasgow Recipe.

Take a 2 pound piece of cod or halibut, wash and skin it, and put in a baking dish. Pour over it 1½ cups milk, and a dessertspoon butter in bits; dust with salt and pepper. Bake in a hot oven 45 minutes, basting with the milk. Take the fish up on a hot dish, pour the milk into a saucepan, moisten 1 tablespoon

flour with cold milk, stir into the hot milk smoothly till it boils; add salt and pepper and 1 teaspoon butter, and pour over the fish. Garnish with slices of hard boiled eggs.

FISH CROQUETTES.

Dice 1½ pounds cold boiled fish; stew 1 small chopped onion 10 minutes in 1½ tablespoons melted butter; rub in 3 tablespoons flour, and stir briskly a moment; add 1 cup hot milk and ½ cup fish or meat stock; let boil 5 minutes; stir in 1 teaspoon each salt, ground mustard, Worcestershire sauce, 2 saltspoons cayenne and a pinch of nutmeg; add 2 beaten egg yolks, then the fish, stirring well for a few minutes. Make into croquettes, fry and serve with a cream sauce.

FISH PIE.

Place a few slices of bacon at the bottom of a pie dish, put pieces of fresh cod or haddock over these, sprinkle with minced onion and parsley, pepper and salt, and put in more layers, finishing with bacon. Brown 1 tablespoon flour with a tablespoon butter in a hot saucepan, add hot water, and a spoonful tomato sauce or Worcestershire. Pour over the fish, make a rich crust, and cover the dish. Prick holes in it with a fork and bake quickly. Serve with potatoes.

FISH TIMBALES.

Filippini.

Remove skin and bones from 1½ pounds fresh fish; chop fine and pound to a pulp with 2 egg yolks, 1 light teaspoon salt, half as much cayenne pepper, a pinch grated nutmeg, and ½ teaspoon anchovy essence. Press through a sieve, and put on ice. Whip ¾ cup cream and gradually beat in the fish; put thin slices of truffles at the bottoms of small cups, fill with the fish, put in a pan with hot water to half their height, cover with buttered paper, and bake 20 minutes. Turn out on a hot dish, and pour a cream sauce around them.

FISH TURBANS.

Cut thin strips from the side of a piece of any large fish; remove the skin, sprinkle with a highly seasoned stuffing, roll each one up, and fasten with a broom straw; put in a pan in the oven with a very little hot water, and bake till flaky. Serve with sauce Tartare. If no stuffing is used, grease the pan but put no water.

FISH TURBOT.

Rub 1 tablespoon each of butter and flour together in a hot saucepan; stir in ½ pint milk or cream; when it boils add 1 pint cold boiled fish chopped, several chopped mushrooms, salt and pepper to taste. Heat over steam; add 1 beaten egg yolk, 1 tablespoon chopped parsley, and fill shells. If no mushrooms, a few drops onion juice will do.

Or the shells may be sprinkled with bread crumbs and browned in the oven. This may also be made in one large dish.

Lobster or crab meat may be used instead of the fish.

FROG LEGS, FRIED.

Cut off the feet and otherwise trim the hind legs of frogs very neatly, sprinkle with salt and pepper, roll in flour, then in beaten egg and cracker crumbs. Fry in boiling fat (in a frying basket if at hand) for 6 or 8 minutes, drain, dust with salt, and arrange on a hot dish with quartered lemons and parsley for garnishing.

FINNAN HADDIE.

Pick 1 pound cooked Finnan haddie fine and free from skin and bone. Make 2 cups good cream sauce, add 2 well beaten eggs, 3 hard boiled eggs chopped fine, 1 tablespoon Edam cheese, and pepper to taste. Stir in the fish, and when very hot serve on hot toast.

Ordinary cheese may be used, and fewer eggs, if scarce.

FINDON HADDOCK.

Mrs. Malcolm McNeill.

Freshen them a little with cold water. Take a fish at a time, hold before the fire, lay it on one hand and clap it with the other, beginning at the head. The skin will come off quite easily. Put a little butter in a frying pan, put in the fish and let cook till brown, turning them. Serve hot. Or they may be seasoned and broiled, or fried with bacon.

BOILED HALIBUT.

Cut steaks about 2 inches thick; wrap in cheesecloth and boil about 20 minutes or till done. Serve with egg, cream or shrimp sauce.

Cod, salmon or any large fish may be boiled the same way.

BAKED HERRINGS.

Scale, wash and dry the herrings; rub with pepper, cloves and salt; lay in a pot, cover with vinegar, add a few bayleaves, cover tightly, and bake in a moderate oven. Serve cold.

BOILED LOBSTER.

Put a live lobster head downward in salted warm water, cover, and boil ½ to ¾ hour. It will turn scarlet. Take out, and cool. Twist off the claws, remove the tail, shake out the greenish liver and the red coral. Take out of the shell, take out the stomach (below the head), and throw it away. Split the body through the middle, and take the meat from the cells; take the meat from the tail and the claws in solid pieces, and throw away the vein running the length of the tail. Arrange on a dish, garnishing with the red claws and anything else the fancy suggests. Serve cold with French dressing, or on lettuce with mayonnaise; cook in any way desired.

Crabs are cooked in the same way, and cleaned by taking off the stomachs, the shells and the spongy substance on the outside, and clearing from any sand. There is less edible substance, and also less that is unsafe. Serve in the same way. They are made into the same kind of dishes.

BROILED LOBSTER.

Get a live lobster weighing about 1¼ pounds, cut off and crack the claws, split in two and clean out the head; season with salt, paprika and olive oil, and broil over a brisk fire, cut part upward, 10 minutes; remove and bake 10 minutes. Bake the claws the whole time the lobsters are cooking. Spread with maitre d'hôtel butter, and serve with quarters of lemon.

LOBSTER À LA NEWBURGH.

Take the meat of one boiled lobster diced or 1 pint can; put into a saucepan with a large lump of butter, salt and cayenne pepper to taste; stir till hot. Beat the yolks of 2 eggs with ½ pint cream, add 1 gill sherry, pour over the lobster and let simmer till thoroughly hot, then serve.

Crab meat may be treated the same way.

Oysters should be stewed 5 minutes in their own liquor with a little water and salt, drained and finished as above.

BOILED SALT MACKEREL.

Soak the mackerel over night in cold water. Put in a skillet with 1 quart hot water, and let boil 10 minutes. Dress on a hot dish, pour melted butter over it, and decorate with parsley.

BROILED SALT MACKEREL.

Wash and soak as for boiling. Rub with melted butter, season with pepper, lay on a broiler greased with suet, and broil the inside first, then turn and broil the skin side without burning. Spread with butter, or serve with maitre d'hôtel sauce.

Smoked salmon should be soaked in warm water on the stove ½ hour, and then broiled the same as mackerel.

MOCK CAVIARE.

Bone and pound some anchovies together with a little dried parsley, a clove of garlic, a little red pepper, salt, lemon juice and oil. Serve on toast.

BROILED OYSTERS.

Drain the oysters and wipe dry. Season with salt and pepper, roll in oil or melted butter, put in a double broiler, and broil over a brisk fire 4 minutes on each side. Put on fresh slices of toast on a platter, pour a little melted butter over, decorate with quartered lemons and parsley.

CREAMED OYSTERS ON TOAST.

Mrs. Margaret Murday.

Wash and drain 1 pint oysters. Melt 1 tablespoon butter in a granite saucepan, rub into it 1 level tablespoon flour, add slowly still stirring 1½ pints milk and let cook until thick. Put in the oysters, add salt to taste, let it just come to a boil, and pour over hot buttered toast on a platter. Serve immediately.

ESCALLOPED OYSTERS.

Mrs. Kerr W. Rittenhouse.

Drain 1 quart oysters and remove all bits of shell. Take 1 large cup cracker crumbs, cover the bottom of a buttered baking dish with the crumbs, season with salt, pepper and bits of butter; then a layer of oysters seasoned likewise; repeat until they are all used, putting crackers last. Put a larger quantity of butter on top, and pour over the oyster liquor; also a cup of new milk or part cream and milk. Allow room to rise. Bake ½ hour uncovered.

FRIED OYSTERS.

Mrs. James S. Leonard.

Drain the oysters and remove pieces of shell; dip in beaten egg, roll in bread crumbs, and fry quickly in a frying pan with a little hot butter. Brown both sides and take up.

Fried oysters are nice served on hot toasts, with slices of thin crisp bacon over them.

Mussels and clams may be fried as oysters.

MARYLAND STEWED OYSTERS.

Put the liquor into a saucepan and let simmer, skimming it carefully. Rub the yolks of 3 hard boiled eggs and 1 large spoonful flour together, and stir into the liquor till smooth. Cut in pieces ¼ pound butter, add with ½ teaspoon whole allspice, a little salt and cayenne pepper, and the juice of a fresh lemon; let all simmer 10 minutes, add 2 quarts oysters, let get heated through and serve.

PANNED OYSTERS.

Put the oysters in a colander, pour cold water over them and drain. Put into a hissing hot frying pan over a quick fire, and shake and stir till they boil; sprinkle with salt, pepper and bits of butter, and take up immediately on a hot plate.

ROAST OYSTERS.

Put oyster shells in a pan in the oven and heat very hot; put a little butter, salt and pepper in each and when hot, drop in the oyster, turning it over and serving in the shell after 1 minute.

OYSTER COCKTAIL.

Mrs. Mark Stecker.

Mix together 2 tablespoons each of tomato catsup, grated horseradish and lemon juice, 1 tablespoon Worcestershire sauce, 7 or 8 drops of tabasco sauce and a little salt. Have the oysters very cold; put in small glasses, pour the sauce over and serve.

OYSTER COCKTAILS IN PEPPERS.

Mrs. R. M. Connell.

Cut green peppers in half lengthwise and soak for an hour in salt water, and a few moments in fresh. Fill with oyster cocktails, heaping red catsup on top.

OYSTER FRITTERS.

Mrs. Mark Stecker.

Drain 25 oysters and chop fine. Beat 2 eggs, add 1 cup milk, and a scant pint of sifted flour; beat smooth with salt and pepper to taste. Stir in the oysters adding 1 teaspoon baking powder. Mix well, and drop by tablespoons into hot butter to fry.

OYSTER PATTIES.

Miss Uarda Thompson.

Take 1 quart flour, 1 cup butter and lard mixed, and rub together, having sifted 1 teaspoon baking powder in the flour; add enough ice cold water to form paste; roll thin and bake in muffin pans. Rub together 1 tablespoon each of butter and flour, stir into 1 pint hot cream until smooth, seasoning well with pepper and salt. Add the oysters and let simmer until they are heated through, fill the heated shells and serve immediately.

OYSTER PIE.

"The Housekeeper's Friend."

Strain the liquor from the oysters, and put it on to boil with butter, pepper, a thickening of breadcrumbs and milk well beaten together; after boiling a few minutes throw in the oysters. Let them get just heated through, take off the stove, and add the beaten yolks of 3 eggs. Line a buttered dish with paste, and fill with white paper to support a lid of paste and bake it. When nicely browned, take off the lid, pour in the oysters, set a few minutes in the oven, and serve hot. This may also be baked in individual pies.

OYSTERS ON THE HALF SHELL.

Wash the shells, take off the upper one, put half a dozen on a plate on cracked ice, and serve with a piece of lemon in the middle.

BROILED SALMON.

Cut the steaks 1 inch thick, wash and dry, broil over a clear fire until each side is brown. Put on a hot dish, spread with butter, dust with salt and pepper on both sides, and garnish with parsley.

Slices of halibut, cod, or other large fish may be cooked in the same way.

STEAMED SALMON.

Pick 1 can of salmon into nice pieces, season with salt, pepper and lemon juice, add 1 cup cream plain or whipped, and beat till smooth; then steam in a well greased mould 15 minutes. Garnish with slices of hard boiled eggs, lemon and sprigs of parsley. Serve mashed potatoes or potato balls with it, and sarce Hollandaise.

SALMON CAKES.

Mrs. Joseph Brooks.

1 can of salmon chopped fine; ½ pound of finely rolled crackers. Mix and season with pepper and salt. Make into small cakes and fry until brown. Serve hot.

SALMON CROQUETTES.

Mrs. Charles Stewart.

Clean 1 can salmon from bones and skin, chop fine, add 1 cup breadcrumbs, season with salt and pepper. Put 1 tablespoon butter in a hot saucepan, add 1 heaping teaspoon flour, a pinch of salt, and enough milk to thicken. Boil a couple of minutes, and mix with the salmon into a thick paste. When cold and stiff, make into rolls about the size of eggs, and fry in deep fat or lard.

SALMON JELLY.

Break the salmon into flakes; season with allspice, nutmeg, salt and pepper; fill a mould with alternate layers of aspic jelly and salmon; turn out on a flat dish, and garnish with lettuce and hard boiled eggs.

SALMON LOAF.

Mrs. Isaac Brandt.

Mix well together 2 cans of salmon, 1 cup of rolled crackers. 3 eggs and 1 teaspoon melted butter. Bake ¾ hour in a deep greased pan, placed in a larger pan of water. Serve hot or cold with the following dressing:

Dissolve 1 tablespoon cornstarch in a cup of milk, boil and stir until it begins to thicken; stir in the oil from the cans of salmon and 1 egg; take from the fire, add the juice of ½ a lemon and a little chopped parsley.

SALMON PATTIES.

Take ½ can salmon, flake it and mix over the fire with rather more than ½ pint of a good cream dressing; season with salt, pepper, anchovy sauce (if at hand), and a few olives chopped fine. Fill the hot patty cases, if served hot; if not, let cool before filling them.

DEVILLED SARDINES.

Prepare six pieces buttered toast. Put 2 split sardines on each piece. Spread a little French mustard on the sardines, sprinkle with 1 tablespoon bread crumbs, put 1 tablespoon butter over them in bits, place on a pan, and set in the oven for 10 minutes. Serve with quartered lemons on the dish.

SCALLOPS.

Scallops may be washed, drained and cooked 5 minutes in a cream sauce. Or they may be scalded, drained, dried, and dipped in egg, then in breadcrumbs, and fried in boiling fat.

SHAD ROE.

Filippini.

Take about 2½ pounds fresh shad roes; put in a lightly buttered skillet with 2 tablespoons each white wine and sherry, ½ tablespoon butter, ½ teaspoon salt, 1 saltspoon each pepper and nutmeg. Cover with a lightly buttered paper. Put over the fire for 5 minutes, then in the oven for 35 minutes. Take out the roes carefully without breaking, place them on a large dish, put the pan on the fire, add ¾ cup cream, a little salt and cayenne, and let boil 5 minutes; add 2 egg yolks beaten up with 2 tablespoons cream, stirring briskly while heating for 3 minutes. Strain the sauce through a cheesecloth over the roes and serve.

SHAD ROE À LA NEWBURGH.

Plunge 2 shad roes of 1¼ pounds each in a quart boiling water, with 1 teaspoon salt and 2 tablespoons vinegar, and boil 10 minutes; drain, cut in 1 inch pieces, and finish as lobster, Newburgh, taking care not to break the pieces.

SHRIMPS WITH PEAS.

Mrs. John D. Martin.

Drain a pint can French peas, plunge in boiling water for 2 minutes, drain again and keep warm. Make a good cream sauce, add 1 can shrimps cut in halves, cook 5 minutes, put in the peas, get boiling hot and serve.

SOUSED STURGEON.

Mrs. Hugh Ewing.

Cut the fish in large pieces and put in an iron pot with water sufficient to cover it. Add a cup salt and tablespoon white

pepper, one of cloves and allspice mixed, a pinch of mace and a small bunch of sage tied in a thin rag, and put in before the fish. Let all boil until the fish is nearly done. Then add a quart of cold vinegar. It will jelly in 24 hours. A rock soused is delicious.

STEWED TERRAPIN.

Mrs. Rorer.

Put 2 liver terrapins in boiling water and boil 15 minutes. Pull off the outer skin and toe nails, put back in fresh boiling water, add salt, and boil slowly till the shells part easily. Take out, remove the under shell, and let cool off. Take them out of the upper shells; remove carefully the sandbags, bladders, thick intestines, and the gall sacks which are in the liver; throw these away. Break the terrapin into small pieces, cut the small intestines fine, put all with the broken up liver and the eggs. Add the liquor that has drained in cutting, roll ½ pound butter in flour, and add it, and heat through. Mash the yolks of 6 eggs with 2 tablespoons sherry, stir it in with ½ pint thick cream, salt and cayenne pepper. Let boil up once, take off, add 1 gill wine and ¼ teaspoon mace, and serve.

PLANKED WHITE FISH.

Mrs. J. W. Holleran.

Take a fish that weighs between 3 and 4 pounds, wash well, scrape and split clear down the whole length, removing the backbone without loosening the meat too much; tack to a plank, inside up, season with pepper and salt, and dot with bits of butter. Bake in the oven from 20 to 30 minutes, not letting it cook too long. Serve with quarters of lemon. It is that much better if it can be roasted before a clear fire.

Shad is good cooked in the same way.

MEATS.

AUNT BRIDGET'S FAMILY STEW.

Mrs. W. B. Ward.

Place in a roaster a layer of thin round steak, season with salt and pepper and dredge with flour. Slice a small onion over the meat, then a layer of sliced potatoes, again season and dredge, making as many layers as desired. Fill up the pan with water. Bake in slow oven about 1 hour, adding water as necessary.

BACON.

Trim the bacon all around and slice very thin crosswise. Broil over a moderate fire 2 minutes on each side. Serve immediately.

To fry bacon, get a very little butter hot in a pan, and fry the bacon 2 minutes on each side. Never let it stand.

BOILED BEEF.

Select a 4 pound piece of short ribs of beef. Tie it tightly and put in a pot with 4 quarts boiling water, 1 tablespoon salt, ½ teaspoon pepper, 4 small scraped carrots, 4 small peeled turnips, 2 onions, and a bunch of soup herbs. Cover and simmer for 2½ hours. Serve the vegetables on the same dish as the meat. Keep the broth for future use.

BRAISED BEEF.

Miss Johanna Feeney.

Put 1 tablespoon butter in a kettle over a good fire, and brown in it 1 sliced onion; put in 3 or 4 pounds solid lean beef, brown on both sides, then add 1 small carrot sliced, 1 cup canned tomatoes, and from 1 pint to 1 quart of water according to the size and tenderness of the meat. Boil slowly a couple of hours. Take out and serve with a gravy made from the liquor left in the pot.

BROILED BEEFSTEAK.

Mix 1 tablespoon melted butter with 1 teaspoon salt and ¼ teaspoon pepper; trim a small steak neatly and roll in this dressing; arrange on a broiler and broil over a good fire 6 to 8 minutes on each side, turning to avoid scorching. Serve with any dressing liked. Or broil without the previous dressing, browning both sides, but being careful not to cook through. Put on a hot platter, and baste both sides with butter, salt and pepper, pressing slightly to release the juices.

With certain gas ranges which do not permit of broiling properly speaking, a good substitute is to get a skillet quite hot, and put the steak in, searing it on both sides, and cooking as quickly as possible.

MINCED BEEF.

Cut 1 dozen thin slices from a thick sirloin steak. Dust with salt and pepper. Cut 6 Spanish red peppers in halves, and fry in 2 tablespoons hot butter for 2 minutes on each side. Take out to a hot plate. Put the beef in the pan and fry 1 minute on each side, take out with a fork and arrange on a hot dish the pieces overlapping, place the peppers on top, and sprinkle chopped parsley over them. Remove the fat from the pan, add 1 cup half water and half red wine, season with pepper and salt, boil for five minutes, pour over the beef and serve.

SPICED BEEF.

Put 2 pounds tender lean beef in a saucepan with 1 cup each of wine and water, 3 tablespoons vinegar, cinnamon, pepper, salt and onions; cover the saucepan tight; place over a slow fire for 2 hours; take the meat from the gravy and let cool. To be served cold.

STUFFED BEEFSTEAK.

Cut a large juicy beefsteak from the tender side of the round, pound it, season with salt and pepper, spread a stuffing as for fowls on it quite thickly and roll up, tying it securely. Put in a dripping pan and cover with cold water. Let it stew slowly for 2 or 3 hours, adding boiling water if more is needed. The gravy should not need thickening, but a glass of wine is a good addition. Serve with the gravy in a boat.

BEEF À LA BOURGEOISE.

Slice 1 pound or more of cold boiled beef quite fine and put in a baking dish. Brown 1 chopped onion in a little butter, sprinkle with 1 tablespoon flour and a little chopped parsley, stir well and add 1 tablespoon lemon juice, and 1 cup stock or hot water. Let boil a moment and pour over the meat; sprinkle with bread crumbs and bake ½ hour in a moderate oven.

The lemon may be omitted and ¾ cup tomato sauce, or thick stewed tomatoes added.

BEEF À LA SAGERS.

Miss Beall Ewing.

Rub the bottom of a chafing dish or saucepan with garlic, melt in it 1 tablespoon butter; add 2 tablespoons wine, 1 tablespoon each catsup and Worcestershire sauce, and ½ teaspoon salt. When cooking, put in thin slices cold roast beef, and serve when very hot.

BEEF CROQUETTES.

Chop fine any left over beef, add half the quantity of bread crumbs. Fry 1 finely chopped onion in a saucepan with ½ tablespoon butter until brown, mix with the beef; also 1 teaspoon chopped parsley, 1 teaspoon salt, ½ teaspoon white pepper, and saltspoon grated nutmeg. Crack in 2 raw eggs, and 2 tablespoons cream, and mix hard for 5 minutes. Let stand till well set, then roll out into croquettes, roll in flour, and fry in a skillet with a little lard or butter. Turn, remove, drain, and serve with horseradish sauce around them.

BEEF DUMPLING.

Mrs. John White (Plummer Hill).

Make a paste as for pie; peel and slice 2 large onions and 2 large potatoes, cut 1 pound beefsteak in small pieces, dust with salt and pepper, fill in the paste, tie up in a floured cloth, and let boil for 2 hours.

BEEF EN CASSEROLE.

Miss Johanna Feeney.

1 pound tender side of the round of beef cut in ½ inch pieces; fry brown in butter in a saucepan; have a casserole ready, put in 1 dozen button onions, a couple raw potatoes, 1 stalk celery, and 2 small carrots all coarsely diced; turn in the meat and gravy, pepper and salt to taste, cover with the lid and bake 2 hours. When done, brown 1 tablespoon flour with 1 tablespoon butter in a hot saucepan and mix through the stew. Brown stock may be used to advantage in place of water, and brown gravy stirred in instead of the browned flour.

Tough meat or fowl of any kind is improved by long baking in a casserole.

BEEF HASH.

Dice any left over roast or boiled beef, and half the quantity of cold sliced potatoes. Brown a finely chopped onion with a little butter in a saucepan, add the beef and potatoes, season with salt and pepper, and add a cup of white broth or hot water. Cover and stew a few minutes, then remove to the oven and bake 30 or more minutes. Remove to a covered dish, sprinkle chopped parsley over and serve. Or dress on a baking dish, sprinkle with bread crumbs, baste with butter, and brown for 10 minutes in the oven. The onion may be omitted, if desirable, and cold rice is quite as acceptable as potatoes. Tomato juice from a can is better than water, and left over cooked tomatoes (unless sweetened) make a good addition, as do small quantities of many cooked vegetables. A mixture of cold meats is also good.

BEEF LOAF, NO. 1.

Mrs. P. R. Sines.

Take 1 pound raw lean beef chopped fine, 1 cup chopped suet, 1 cup rolled cracker crumbs, 2 eggs beaten light, 1 cup sweet milk,

butter the size of an egg, and salt and pepper to taste. Mix well together, pack in a buttered pan, and bake 1½ hours. Serve hot or sliced cold.

BEEF LOAF, NO. 2.

Mrs. Thomas Watkins.

Chop 3 pounds lean raw beef fine, mix with 1 cup chopped suet, 1 cup cracker crumbs, 2 eggs beaten light, 1 cup sweet milk, butter size of an egg, salt and pepper. Pack in a bread pan, and bake 1½ hours.

BEEF ROASTED IN THE OVEN.

Take at least 3 pounds, either ribs or sirloin, place it in a baking pan, dust with pepper, and put 1 teaspoon salt in the pan with 1 cup water. Put in a very hot oven, baste every 10 minutes, turn several times, and cook 15 minutes to each pound. Take up on a hot platter, and garnish with hot boiled rice or potatoes roasted in the pan, or Yorkshire pudding. Pour the liquid out of the pan except about 2 tablespoons, add 1 tablespoon flour to the pan and mix till smooth, add 1 cup hot water, stir till it boils, then add salt and pepper to taste, and serve in a gravy boat.

BEEFSTEAK PIE.

Mrs. Maitland Murday.

Get 2 pounds good steak, cut into pieces about 3 inches square, slice 1 onion with it, add pepper and salt, and water enough to stew it, cover and bake from ½ to ¾ hour. Make a good piecrust with either lard or very finely minced suet, take the pie out, edge the pan with a narrow strip of paste, wet the edge with cold water, and put on a top cover, pressing down the edge tight. Make a good hole in the centre, and bake till the crust is done. If the water has boiled off when the crust is put on, add a little boiling water. A beef's kidney, sliced very thin, is considered a good addition by some.

BEEFSTEAK ROLLS.

Cut 2 pounds beef from the tender side of the round in slices about ½ inch thick; cut these up in pieces the size of one's hand. Chop 1 pound sausage meat with a few sprigs of parsley, and place 2 tablespoons on each piece of beef; roll the steaks and tie both ends with thread. Let them brown in butter in a skillet, then add the juice of 1 lemon, 2 cups brown stock, 2 sliced carrots and onions, salt and pepper to taste. Cover the pan and cook about 2 hours. Put the rolls on a warm platter, cut away the threads, and strain the gravy over them. Serve with mashed potatoes and a good salad.

BEEFSTEAK SMOTHERED WITH ONIONS.

Broil the steak, place on a hot platter and cover with smothered onions.

BITOCKS.

Take 2 pounds lean beef from the shoulder; chop fine; soak ½ pound bread crumbs in milk till soft; mix with the beef. Make the mixture into cakes with the hands, roll in flour and fry in a little hot butter in a skillet for about 10 minutes. Take out but keep hot. Rub into the pan 2 tablespoons flour, add 1 pint milk, 1 tablespoon Worcestershire sauce, and let boil a few minutes. Pour this over the meat, and bake in the oven till brown.

BROWN STEW WITH DUMPLINGS.

Mrs. Bradrick.

Put 2 tablespoons butter in a hot skillet over a good fire; cut 2 pounds of beef from the tender side of the round into pieces an inch square; dredge thickly with flour; put in the hot butter, and stir until nicely browned. Skim the meat out and place in a saucepan. Add 1 tablespoon flour to the gravy in the frying pan, mix, and add 1 quart boiling water; stir until it boils, then strain over the meat. Cover the saucepan and simmer 2 hours. When half done add 1 teaspoon salt. Sift 1 pint flour twice with 1 heaping teaspoon baking powder, and ½ teaspoon salt; add enough milk (a little over ½ cup) to make a soft dough. Do not work it much. Drop by small spoonfuls over the top of the meat; cover quickly, push back the saucepan and simmer 10 minutes without uncovering the stew. Serve at once.

CALF'S BRAINS.

Prepare as sweetbreads, and parboil. Cut in small pieces, bread and fry. They are often added to other meats in making croquettes.

CHIPPED BEEF AND TOMATO SAUCE.

Mrs. A. M. Thackara.

Remove the seeds of a green pepper and chop fine; brown in butter with a finely chopped onion. Cover some finely chipped beef in a saucepan with cold water, and when it boils, drain off the water, add a piece of butter the size of a walnut, and when it has cooked several minutes, add the pepper and onion, with a dessertspoon tomato catsup; serve on hot buttered toast.

CHOP SUEY.

"Dainty Dishes."

Take 1 cup cold chicken, ½ cup cold veal, 2 onions, ½ cup celery, ½ cup mushrooms, all chopped, and 1 tablespoon butter. Mix well together, cover, and cook slowly until done. Add 1 tablespoon Chinese suey sauce, season with salt and pepper and serve hot.

CORNED BEEF HASH, NO. 1.

Mrs. H. W. Miller.

Take cold cooked corn beef, remove all surplus fat and bits of gristle, chop fine, and season with salt and pepper. To ½ meat

add ⅔ cold boiled potatoes and 1 onion all chopped very fine; put into a baking pan, dredge thickly with flour, and pour in at the side enough water to come up level with the hash; place in the oven and do not stir. When the flour is a light brown and has formed a crust, take out, add a lump of butter, stir it through several times, and you will have a delicious hash.

Cold meat of any kind may be hashed the same way.

CORNED BEEF HASH, NO. 2.

Mrs. King.

Take 2 pounds fat corned beef, boiled and cold; 1 pound cold boiled potatoes; 1 large white onion; put all in chopping tray and mince fine. Put in a saucepan with 2 ounces butter, pepper and salt to taste; add boiling water to soften it. Stir over a slow fire till the onion is cooked. Take up in a hot covered dish, and serve.

DRIED BEEF.

Mrs. Gus Winefordner.

Cut fine, boil 10 minutes, drain. Bring 1½ cups milk to the boil. Mix a lump of butter with same amount of flour and stir into the milk until smooth; add the dried beef and when boiling hot pour over slices of buttered toast. Pepper to taste.

DRIED BEEF WITH CHEESE AND TOMATOES.

Mrs. John D. Martin.

Chop fine 1 jar of dried beef, add 1 cup tomatoes and ¼ cup grated cheese, a few drops of onion juice and a little cayenne pepper. Melt 2 tablespoons butter, turn the mixture into this, and when hot add 3 eggs slightly beaten. Cook until creamy, stirring constantly, and scraping from the bottom of the pan.

DUTCH MESS.

Mrs. Lydia Z. Knight.

Chop fine 1 pound each of veal and lean beef, ½ pound ham, 1 small onion and 1 sprig parsley. Season with salt and pepper, and mix well together with 2 beaten eggs and ½ pint bread crumbs. Form into a loaf and put in a baking pan. Brown a small chopped onion in butter, add ½ can tomatoes, season with butter, salt and pepper, cook thoroughly and strain over the loaf. Bake about 1 hour.

DUTCH STEW.

Put 1 dessertspoon dripping in a deep pan; when smoking hot add 1 sliced onion, and when brown 1 pound mutton. Put a tight lid on and let simmer ½ hour; cut 1 small cabbage in chunks, soak ½ hour in cold water; peel and cut in coarse slices 6 potatoes, and wash in cold water; lift the potatoes out of the water and pack them dripping around the meat; lift the cabbage out and pack it dripping on top; season each with salt and pepper. Put the lid on close and steam till the cabbage is tender — about 1 hour. Take the meat up on a hot platter, and put the vegetables around it.

FAGGOTS, NO. 1.

Mrs. Jas. N. Mills.

Take 1 pig's liver, scald and chop fine; add about 2 slices of bread, crumbed, 4 or 5 chopped raw onions, pepper and salt to taste. Take a pig's apron, cut in squares, put a large spoonful of this mixture on each piece, fold it up closely and place side by side in a dripping pan, with water to half cover them, and bake till brown. Serve hot.

FAGGOTS, NO. 2.

Mrs. H. D. Lewis.

1 pig's liver chopped fine or run through the grinder, 3 onions chopped fine in a wooden bowl, pepper, salt and sage to taste; 2 heaping mixing spoonfuls of flour to stick the rest together: mix all thoroughly. Cut a pig's apron in small squares, put 1 tablespoon of the mixture on each, wrap up, lay close together in a dripping pan, fill with water, and cook 20 minutes or till brown.

BAKED HAM.

Mrs. Isabel Hall Tedrow.

Soak the ham over night in cold water; next morning skin, rub with brown sugar, stick in a few cloves, and cover with a paste made of 3 cups flour mixed with water enough to roll out, and sprinkled with brown sugar. Bake 3 hours in a slow oven. The paste can all be cracked off with a knife.

BOILED HAM.

Mrs. Henry Spencer.

Boil a ham with the skin on in a porcelain lined kettle until a fork may be run in easily. Keep covered with water all the time. Take from the fire and peel. Put in a pan with the fat side up. Score the fat deeply until the knife reaches the lean portion, then fill the openings with brown sugar moistened with wine or water. Stick whole cloves over the surface, and bake for a half hour in a very slow oven. When cold put in a crock and cover tight. Will keep moist for a week. Or boil in cider, skin, brush with beaten egg, sprinkle with bread crumbs, and brown in the oven.

BROILED HAM.

Cut in slices $\frac{1}{3}$ inch thick; trim the edges; broil over a clear fire not over 10 minutes, turning. Put small bits of butter on the slices when served, and dust with pepper.

FRIED HAM.

Put thin slices of ham in a hot frying pan, and fry in their own fat about 10 minutes. Serve with a cream gravy made in the pan, if any gravy is wanted. Eggs served with the ham should be fried after it in the hot fat, and laid on the slices in a hot dish.

HAM AND EGG PIE.

Mrs. Isabel Urquhart.

Take slices of good boiled ham and chop fine. Cover the bottom of a pie pan lined with good paste. Beat 2 eggs up hard, mix in a cup of milk, and a little pepper and butter, pour over the ham, and bake till done.

HAM AND RICE CROQUETTES.

Brown 1 small sliced onion in butter, add ½ teaspoon paprika, 2 rounded tablespoons flour, and ½ teaspoon salt; stir in gradually 1 pint hot milk; take off when smooth and stir in the beaten yolks of 2 eggs, and 1 cup each of chopped ham and boiled rice. When cold, make as other croquettes.

HAM AND VEAL PATTIES.

Chop half as much ham as cold, cooked veal; stir into a good, hot cream sauce, season with nutmeg, salt, paprika, lemon juice and a very little lemon peel. (Cayenne pepper may be used instead of paprika, but in much smaller quantity.) Fill the patties hot or cold and serve.

HAM NOODLES.

Boil the noodles in slightly salted water; chop cold boiled ham very fine; put in alternate layers with the noodles into a buttered baking dish; beat 2 eggs with 1 pint sweet cream, pour over the top, cover with a layer of bread crumbs, and dots of butter, and bake a light brown.

HAM ON TOAST.

Chop cold ham or tongue very fine; to each cup, add the beaten yolks of 2 eggs, season with mustard and cayenne, stir over the fire till the eggs are cooked, and serve at once on hot, buttered toast.

HAMBURG ROAST.

Mrs. Mike Snyder.

Take 2 pounds raw beefsteak chopped fine, 2 medium sized onions also chopped fine, 1 egg, 6 rolled crackers, 1 heaping teaspoon butter, 1 teaspoon poultry seasoning, salt and pepper to taste. Mix well, make into a roll, and dust with flour. Put in a pan in the oven with just enough water in the pan to baste it well while cooking. Bake about 45 minutes. Make a gravy with the juice in the pan, 2 tablespoons flour, a piece of butter, and season it with celery salt, salt and pepper to taste.

HAMBURG STEAK.

Chop fine 2 pounds of the tender side of the round, removing all gristle and ligaments. Season with salt and pepper, and, if liked, a little onion juice. Make into a cake in a tin pan of the thickness of steak preferred, but do not pack too hard. Put 1 tablespoon butter over the steak and bake 10 minutes. Remove to a hot platter to serve.

HASH ON TOAST.

Rub 1 tablespoon butter in a hot saucepan with 1 tablespoon flour, and when browning add 1 cup boiling water or good stock; when boiling, stir in 2 cups hashed, cooked meat (beefsteak is best), season, and simmer 15 minutes. Serve with the gravy on hot buttered toasts. If a white meat is used, add some milk or cream to the stew.

HIGHLANDER.

Filippini.

Cut in half-inch square pieces a half pound pig's liver, four skinned fresh mutton kidneys, 2 pounds raw lean mutton, and 4 ounces raw, lean salt pork. Brown 1 finely chopped pepper and 1 chopped onion in 2 tablespoons butter, add all the meat and 1 quart broth, 1 level tablespoon salt, ½ teaspoon pepper, and 1 saltspoon grated nutmeg. Add a bunch of soup herbs, cover the pan and simmer 1½ hours. Mix in 2 coarsely diced raw potatoes, and 4 peeled and crushed tomatoes, then set in oven for 1 hour, basting it with its own gravy occasionally. Take out the herbs, turn into a deep, hot dish, and serve.

HOT TAMALES, NO. 1.

Grind boiled veal or chicken, 2 red peppers, 2 onions. Salt to taste and add enough cayenne pepper to make it very hot. Fill corn husks, tie up, and steam several hours.

HOT TAMALES, NO. 2.

"Dainty Dishes."

Soften clean corn husks by putting in hot water. Take 2 large red, dry Chili peppers; remove seeds and pour hot water over the peppers. Toast the seeds in a pan over the fire; add to the Chili pulp and pound to a paste. Add garlic and onions if desired and enough water to make a pint of liquid. Cut up a fat piece of raw beef or mutton into pieces about 1½ inches long; take a spoonful of freshly made cornmeal mush, spread it flat on the husk, and put in centre a teaspoonful of Chili sauce and a piece of cut meat, fold up, roll up the corn husks and tie. Put in a kettle and steam 4 hours, serving hot.

HUNGARIAN GOULASH.

Filippini.

Cut 2 pounds of rump of beef into 1 inch squares. Put in a saucepan with 2 tablespoons melted lard, 1 teaspoon salt and 2 saltspoons paprika. When browning add 1 small sliced carrot and 2 small sliced onions; stir and cook several minutes. Stir in 1 tablespoon flour, 1 cup hot water, ½ cup claret and ½ cup tomato sauce. Put in a muslin bag several allspice, 2 cloves, 1 bayleaf and a little thyme, and add to the pan. Lastly 2 peeled and coarsely diced raw potatoes. Cover and let cook slowly 30 minutes. Add 1 bean garlic and 1 tablespoon chopped parsley. Cover and cook for 20 minutes. Take out the spice bag, pour in a hot dish and serve.

IRISH STEW.

Mrs. Stephen Callahan.

Take 2½ pounds loin mutton chops, put in a pot in alternate layers with 8 sliced potatoes, 4 turnips and 4 small onions coarsely chopped, and pour over them 1 quart water. Cover pot closely and let stew gently about 2 hours; then turn into a hot dish and serve.

SOUR KIDNEY STEW.

Mrs. Leo Fox.

Put 1 teaspoon each of lard and butter in a hot skillet, and when melted rub in enough flour to make your gravy. When the flour is browned, add boiling water, and when cooked 3 or 4 minutes, put in the kidneys cut small; stew for 20 minutes. If the gravy boils away, add boiling water. Season with salt and pepper, and before serving add from 1 to 3 tablespoons vinegar.

STEWED KIDNEYS.

Split and trim the kidneys, and cut small. Cover with cold water in a saucepan, and bring almost to the boiling point; drain and repeat twice more. Brown 1 tablespoon butter in a pan, rub in 1 tablespoon flour, and add 1 cup stock or boiling water; add 1 tablespoon Worcestershire sauce, 1 tablespoon mushroom catsup, salt and pepper, and the chopped kidney. Stir till heated through, take off, add a little sherry and serve.

Or the chopped kidney may be fried in butter with a little onion, and the same ingredients added to the gravy.

BROILED LAMB CHOPS.

Trim and pound lightly. Season with salt and pepper, lay on a broiler, and broil 5 minutes on each side. Lay them on a hot dish, and garnish with watercress or parsley.

LAMB CHOPS WITH BACON.

Put 1 tablespoon butter in a hot frying pan; put in thin slices bacon and fry 2 minutes on each side; take out and keep hot. Season the lamb chops and fry brown in the pan; dress on a dish with the bacon, and green peas in the middle.

LEG OF LAMB.

Trim a leg of lamb neatly, place it in a roasting pan, dust with salt and pepper, rub over it 2 tablespoons melted lard or butter, pour 2 tablespoons water in the pan, and roast in the oven 1 hour, turning and basting occasionally. Place on a hot platter, skim and strain its own gravy over it, and garnish with watercress. Serve with mint sauce.

Or make a gravy and serve it in a gravy boat.

Green peas and asparagus should be served with spring lamb.

RIBS OF LAMB WITH POTATOES.

Trim neatly a rack of lamb, put in a pan with even sized peeled raw potatoes, new or old. Season both meat and potatoes with salt and pepper, and spread 1 tablespoon butter over them. Roast in the oven for about 40 minutes, turning and basting frequently. Arrange the potatoes around the lamb on a platter, and sprinkle all with a little chopped parsley.

CALF'S LIVER.

Cut slices of liver ½ inch thick, roll in melted butter (or oil), seasoned with salt and pepper. Arrange on a double broiler and cook 5 minutes for each side. Dress on a hot dish. The same number of slices of freshly broiled bacon may be laid on top. The liver may be pan broiled by cooking in a very hot skillet the same length of time. Fried onions are served with liver and bacon.

IMITATION PATÉ DE FOIE GRAS.

Boil a calf's liver till very tender in slightly salted water. When cold cut into small pieces and pound to a smooth paste. Fry a sliced onion till brown in 3 tablespoons butter; press all the liquid through a strainer upon the liver, add salt and pepper to taste, a little grated nutmeg and ground cloves, and 1 teaspoon each of made mustard and Worcestershire sauce. If not moist enough add 1 tablespoon boiling water. Pack very hard in small jars or cups, and cover with melted butter. It will keep for months in a cool place. Use in sandwiches in the same way as the genuine article.

ONTARIO LIVER.

Boil a beef's, calf's or lamb's liver till tender; while warm mash it fine with a wire potato masher; season with salt, pepper and onion juice. Meanwhile scald ½ the quantity of oatflakes, and let cook thick but not too soft. Mix porridge and liver well together, and pack in a mould. When cold and firm, cut in slices, and fry.

MEAT JELLY.

Miss Sarah Watkins.

Take the shank bone of veal or young beef, cover with water, and cook till the meat leaves the bone. Take out the bone, pick the lean meat to pieces; let the broth get cold and skim it, then boil down to less than 1 pint, pour over the meat, and set out to cool. Season with salt and pepper when nearly done cooking. Slice for the table.

MEAT PIE, NO. I.

Mrs. Joseph Blankenship.

Take 2 or 3 pounds of lean meat, beef, veal, or pork. Cut in pieces the size of an egg, put in a kettle with plenty of water, cook until done. Line a deep pan with a good short dough, put in a layer of meat, then a layer of dough, and so alternately,

covering the top with dough. Before putting the cover on take the broth the meat was in, add 2 well beaten eggs, and thicken with milk or cream. Pour over the pie, put on top paste, put in a hot oven and bake until brown.

MEAT PIE, NO. 2.

Mrs. Thompson.

Put ½ pound of the tender side of the round of beef and ½ pound lean fresh pork through a grinder; chop 1 onion fine and brown it in 1 teaspoon butter in a saucepan; add the meat and cover with hot water. Stew about 1 hour. Season with salt and pepper. Make a pie crust, line a pie pan, fill with the stew, put over it a top crust, and bake till done. Serve hot.

MEAT POTATO CAKES.

Mrs. John D. Martin.

Take any cold meat, chop fine, add 3 times the quantity of cold mashed potatoes, salt and pepper to taste, and enough eggs to make a thin batter; beat well and fry as griddle cakes.

MOCK TERRAPIN.

Take ½ a calf's liver or the same quantity cold veal, or chicken, hash it rather coarsely, season and flour it thickly, and fry brown in butter; add 1 teaspoon French mustard, a little cayenne, 2 hardboiled eggs chopped fine, a lump of butter the size of an egg, and 1 cup water. Let boil a few minutes.

Or rub the butter and flour together in a hot saucepan, add ½ pint milk, and when it boils, the meat, salt and pepper. Stir till thoroughly heated, take off, stir in the beaten yolk of 1 egg, 2 tablespoons sherry, and 1 tablespoon chopped parsley. Serve immediately. If liver is used, it must be first browned as in the first recipe.

MUSHROOM PUDDING.

Mrs. T. S. Johnson.

Make a paste with flour, water, a little salt, and very finely minced suet; roll out and line a bowl; fill the bowl with small pieces of mutton, and fresh mushrooms, washed and peeled; season with salt and pepper, and pack down tight; add a very little water. Cover the bowl with a top crust, tie up in a cloth, put in a kettle of boiling water, and boil 3 hours. Serve in the bowl.

BOILED LEG OF MUTTON.

Wipe the leg, wrap in a heavily floured cloth, put in boiling water, and simmer 15 minutes to each pound, adding 1 teaspoon salt when half done. Serve on a hot dish with caper or egg sauce, and garnish with parsley.

ROAST LEG OR SADDLE OF MUTTON.

Roast in the oven the same as roast beef. Roast done. The breast should have the bone removed and be stuffed with poultry dressing, rolled, tied and roasted.

MUTTON CHOPS.

Broil as lamb chops, or bread and fry as veal cutlets.

MUTTON HASH.

Dice rather small any left over mutton, and add half the quantity chopped boiled potato. Brown an onion and a pepper, both chopped, in a pan with 1 tablespoon butter, add the hash, season with salt and pepper, moisten well with broth, or left over soup, or hot water, cover the pan and set in the oven for 50 minutes. Dress the hash nicely on a hot dish, sprinkle with chopped parsley and serve. It may be served as the centre of a platter of hot boiled rice.

MUTTON PIES.

Cut 1 pound mutton in very small pieces, season with salt and pepper, and add 2 or 3 tablespoons water. Fill small individual baking dishes with a good pie crust, put in the mutton, and cover with paste, cutting a hole in the middle of the top.

MUTTON STEW.

Cut 4 pounds of mutton from the neck into 1½ inch squares. Add it to 3 tablespoons hot lard in a saucepan, 1½ teaspoons salt, ½ teaspoon pepper, and cook till a light brown. Pour off the fat, and sprinkle 3 tablespoons flour over the meat; cook two minutes, stirring. Add ½ pint water and 1 pint tomato juice; stir and boil 3 minutes. Add 2 carrots finely chopped, 2 raw potatoes coarsely chopped, 6 very small onions browned in butter, a little chopped cooked pork or boiled ham, if at hand, and a bunch of soup herbs. Cover, boil a few minutes, then set in the oven for 1 hour. Remove, skim, take out the herbs, add 3 tablespoons of cooked green peas (if left over), and serve in a deep hot dish.

NORTHUMBERLAND POT PIE.

Mrs. John Carr.

Cut 1½ pounds of the round of beef into small pieces, add 2 chopped onions, salt and pepper. Make a pie dough with flour, water, a pinch of salt and 1 tablespoon lard, roll out thin, put in the meat, fold it up adding 1 cup water, pinch it tight, put in a pudding bag, and boil 3½ hours.

OLD-FASHIONED BOILED DINNER.

Put corned beef in a large kettle of cold water about nine o'clock; at 10 put in 1 or 2 pounds salt pork, in a solid piece; put in small beets at the same time; at 11 put in peeled and quartered turnips and scraped parsnips; at 11:30 add some peeled potatoes and a small cabbage in quarters. Let boil a full half hour. Half a red pepper improves the dish. Dish the meat on a platter, and most of the vegetables in separate dishes, using the carrots and parsnips for garnishing. Serve horseradish with the meat. Be careful not to break the skin of the beets while cooking, and peel and quarter them to serve.

'POSSUM.

"Mrs. Owen's Cook Book."

Clean as a pig, scrape, not skin it. Chop the liver fine, mix with breadcrumbs, chopped onion, and parsley, pepper, salt and 1 beaten egg. Stuff with it. Or stuff with peeled and sliced apples. Sew up, roast and baste with salt and water, and rub over with a rag dipped in its own grease when finishing. Make the gravy with browned flour, and serve whole with a baked apple in its mouth.

PHILADELPHIA SCRAPPLE.

Mrs. H. I. Ellis.

Take bits of cold fowl or any cold meat or several kinds together. Chop fine, put in a frying pan with water to cover. Season well. When it boils, thicken with cornmeal stirred in carefully as for mush. Cook a few minutes, turn into a mould, and cut slices to fry for breakfast.

BREADED PIGS' FEET.

Wipe the feet dry, dip in beaten egg, roll in bread crumbs, or cracker crumbs, and fry in butter in a skillet. They cook quickly. Serve with quartered lemons.

BROILED PIGS' FEET.

Sprinkle pickled pigs' feet with salt and pepper, brush with butter, roll in breadcrumbs, and broil over a clear fire, turning often. Serve with Piquante Sauce.

FRIED PIGS' FEET.

Dip the feet in a light batter, and fry in deep fat. Serve with tomato sauce.

PICKLED PIGS' FEET.

Put the feet into common brine for 10 days; wash well and cook slowly in water with a carrot, 2 large onions, several branches of celery and a little parsley. Simmer for 3 or 4 hours. Drain, cut in half, remove the larger bones, press together into shape, and put away to cool.

PIG JOWL WITH SPINACH.

Put half a smoked pig jowl in 2 gallons boiling water, and boil for 2 hours. Take out, peel off the skin, and trim neatly. Have ready some freshly boiled spinach, place it on a hot dish, and arrange the jowl over it.

ROAST PIG.

Have a sucking pig sent from the butcher prepared for the oven; wash and wipe dry. Stuff it with plain turkey stuffing, using suet in place of butter, and seasoning well with sage, parsley and onion juice besides salt and pepper. Sew the opening together,

and truss all the legs forward, the hind legs close under the body. Put a corncob in the mouth, rub all over with melted butter, and dust with pepper, salt and flour; roast before a moderate fire, turning often. If an oven roast is wanted, put in a pan, in a moderate oven, and bake from 2 to 2½ hours. Put a little salted water in the pan, and baste with this and melted butter, until there is enough dripping. If browning too fast, rub all over with butter. Dish on a hot platter with an apple in place of the corncob, and garnish with parsley. Make a gravy as with other roast meat, adding a little wine. Serve with apple sauce.

CHESHIRE PORK PIE.

Cut several small steaks from a loin of pork; season with salt, nutmeg and pepper. Make a piecrust, and fill with a layer of pork, then one of pared and cored apples, with a little sugar sprinkled over, then another layer of pork; pour over ½ pint white wine, and spread with a little butter. Cover with paste and bake. Good hot or cold.

ENGLISH PORK PIE.

Mrs. Isabella Breeze.

Line the sides of a deep pie dish with pie paste; put a layer of thin sliced bacon at the bottom, next thin sliced potatoes, and onions chopped or sliced very fine, lastly lean fresh pork cut small. Season with pepper, salt and sage. Fill the dish with any left over gravy or water thickened with flour and butter. Cover with a crust, cut a vent and bake about 1½ hours.

PICKLED PORK.

Boil with sauer-kraut or cabbage, or greens; bake with white beans. It takes about 2½ hours to cook the same number of pounds.

ROAST PORK.

Put a piece of fresh loin of pork in a roasting pan, sprinkle with salt and pepper, and spread a little butter over it. Pour ½ cup water in the pan and set in the oven for 1 hour or more, according to the size of the roast. Baste occasionally. Small peeled raw potatoes may be roasted in the pan with the pork, seasoning and basting them also. Set them around the meat on the same platter.

PORK AND BEEF LOAF, NO. 1.

Mrs. Henry Rischert.

Chop fine 2 pounds raw beef and ½ pound pork; add 1 cup cracker crumbs, 2 beaten eggs, 1 cup sweet milk, salt and pepper to taste. Bake 2¼ hours.

PORK AND BEEF LOAF, NO. 2.

Mrs. Anna Everetts.

Chop fine 1½ pounds lean beef, and ½ pound pork; mix well with 6 rolled crackers, 2 eggs, 1 teaspoon salt, butter the size of an egg and 1½ cups sweet milk. Bake in a hot oven.

PORK CHOPS.

Dust with pepper, salt and flour, and fry in hot dripping till done. Make a brown gravy with a little of the dripping left in the pan.

PORK TENDERLOIN.

Split the tenderloins in half lengthwise. Dust with salt and pepper, and fry in a hot skillet with 1 tablespoon butter. Dress on a hot dish and serve with a good sauce. Fried onions are good with this dish.

POT-AU-FEU.

Mrs. Helen Campbell.

Take 4 to 6 pounds lean beef, put in a porcelain kettle, and cover with three quarts of cold water. Bring to a boil and skim carefully. Add a tablespoon salt and three peppercorns, and boil very slowly for three hours. Then add two onions sliced and browned in a little butter, 2 leeks, 1 large parsnip, 2 turnips, 2 small carrots, quarter of a cabbage, a stalk of celery and a bay leaf. Boil all very slowly for 2 hours longer. Then take up the beef; pile the vegetables neatly about it; strain the broth, pouring a little over the beef. Any remnants of poultry or roast meat may be added. Must not be boiled to rags.

POT ROAST, NO. 1.

Mrs. Lena Moseman.

Dust a small roast of beef with salt and pepper, put in a hot pot with some hot dripping or lard, fry on both sides, turning several times. Put a sliced onion on top the roast, sprinkle with flour, add 2 pints water and baste often while cooking slowly. When half done, turn, add onion and flour as before, and baste quite often. When done, take up, thicken the gravy a little and pour over the meat. Cheap cuts of meat cook nicely in this way.

POT ROAST, NO. 2.

Mrs. B. E. Winters.

Cut the meat into small pieces and sear on all sides in a hot skillet. Melt 1 tablespoonful butter in a kettle, mix with it 2 tablespoons flour, and a little cold water until it is smooth. Add salt and pepper. Add the meat and cover with hot water. Let simmer for a couple of hours cooking down to a brown gravy.

POT ROAST, NO. 3.

Mrs. J. W. Holleran.

Take a piece of beef weighing 3 or 4 pounds, put it in a pot with 1 cup hot water, and cover closely, turning often without pricking with the fork, keeping the same amount of boiling water over it till almost done. Then season and let it brown nicely.

POTTED HEAD.

Mrs. Robert Sneddon.

Slit a beef's head in quarters or less, and put in a tub with a strong brine for several days. Boil the feet until the hoofs can be removed, and put them in the same brine. Wash well, and rinse and wash in fresh cold water. Then put in a pot full of water, and boil all night, or until the meat all comes off the bones. Take out all the bones, return to the kettle, season with salt and pepper, and boil about 20 minutes. When cold, serve in slices.

POTTED MEAT.

Chop any kind of cold meat very fine; season with salt, pepper, cloves and cinnamon; mix with a little wine, vinegar and Worcestershire sauce. Pack in a jar, and cover with ½ inch melted butter. It will keep some time.

PRESSED MEAT.

Take a quart of pieces of left over cooked meat, as from soup, etc. Take out any gristle or bones. Add salt to taste, 1 teaspoon each of cinnamon and allspice, ½ teaspoon each of cloves, pepper and mace, and 1 cup boiling stock. A little vinegar may be added, if liked. Mix, press into a square mould, and put aside to cool. Serve sliced.

BROILED RABBIT.

If young and tender, rabbit may be broiled as a chicken. Squirrels may be cooked in all ways as rabbits are cooked.

BROWN FRICASSEE OF RABBIT.

Prepare the rabbit properly, cut in pieces, lay in salted cold water ½ hour, rinse in cold water, then lay in a saucepan and cover with hot water and a pinch of salt. Cook till tender, skimming when necessary. Put a slice of fat pork in another pan, add a few slices of onion, a bunch of sweet herbs, 1 tablespoon butter, ½ dozen peppercorns, and fry till a good brown; add the liquor from the rabbit, let it boil up once, then strain, put back over the rabbit, thicken with browned flour, let boil up again, and turn out on a hot platter.

RABBIT PIE.

Line a deep dish with a rich biscuit dough; stew the rabbit, season well with salt, pepper and butter, put in the dish, cover with a top crust and bake.

SAUSAGE.

Cut off the desired length, prick the skins in several places, and fry in their own fat over a moderate fire. If not in skins, make into small cakes and fry in their own fat; or bread and fry as veal cutlets. Serve with a cream gravy, if any, made in the same pan.

BREAKFAST SAUSAGE.

Chop 2 pounds lean pork, add 1 teaspoon powdered sage, 1 teaspoon salt, and 1 saltspoon black pepper, and form into small cakes. Fry on both sides in a pan with a little dripping. Serve plain or with cream sauce.

PORK SAUSAGE.

Mrs. Jemima Campbell.

Take tenderloins, and trimmings from shoulders and hams, fat and lean alike, and grind fine. To 10 pounds of meat add 4 tablespoons salt, 2 tablespoons pepper, and 5 tablespoons powdered sage. Try a cake of it to test the seasoning before finishing. Pack it down tight in crocks, and pour hot lard over it. Cover with cloth and paper, and tie up tight. It will keep all winter.

SAUSAGE ROLLS.

Mince fine ¾ pound pork, and 3 ounces fat; add salt, pepper, mace and allspice; mix well with 3 ounces bread crumbs. Finish like Savory Rolls.

SAVORY ROLLS.

Fry some soup herbs, including parsley, 5 minutes in 1 tablespoon butter; add 1 pint broth, salt and pepper, the liquor from 1 can mushrooms, and 2 pounds rump steak; simmer for 1 hour, take out the steak and thicken the gravy with a little butter and flour mixed; boil several minutes. Chop the steak, the mushrooms and 4 hard boiled eggs very fine; stir into the sauce, and let cool. Make some puff paste, roll very thin, cut into pieces 4 inches square, put a little of the mixture in the centre of each, glaze the edges with white of egg, fold over, pinch the edges together, put on a pan, and bake in the oven a light brown. Serve hot or cold.

SCOTCH HAGGIS.

Mrs. Hugh Campbell.

Take a sheep's bag and pluck, wash the bag in cold water, scrape and clean it well; let it lie all night with cold water and a little salt; wash the pluck, put it into a pot of boiling water with 1 tablespoon salt, boil for 2 hours with the windpipe hanging out; when cold, cut off the windpipe, grate ½ the liver, mince the heart and lights very small; mince ½ pound suet and 4 small onions; add ½ pound oatmeal toasted brown, ½ teaspoon each pepper, salt and powdered herbs, and a cup of the water in which the pluck was boiled; mix well; fill the bag rather more than half full with the mixture, and sew it up; place in a pot of boiling water, and prick from time to time to keep it from bursting. Boil about 3 hours.

Many omit the heart as too tough, and the lights as too soft.

SEA PIE.

Mrs. Maitland Murday.

Cut 2 pounds steak in inch pieces, add a sliced onion, and several sliced potatoes, season with salt and pepper, cover with cold water and stew an hour or more; put a layer of pie paste made with finely minced suet inside the pan, having the water come up over the paste. Cover and cook about 15 minutes.

A "double decker" is made by putting half the meat and vegetables on top the paste, and covering with a second crust, the water rising above this also.

SHEPHERD'S PIE.

Mrs. B. F. Martin.

Half fill a baking dish with pieces of cold meat cut small and seasoned with salt and pepper. Pour over a gravy with a little Worcestershire sauce or catsup. Cover with a thick layer of mashed or finely chopped potato, glaze with melted butter, and bake until brown.

SHROPSHIRE PIE.

Line a dish with good puff paste; chop together a rabbit and 1 pound fat pork; season with salt and pepper; lay in the dish. Make some good forcemeat balls, and put in, adding a pinch of nutmeg and 1 pint white wine. Bake in a hot oven 1 hour. Serve hot or cold.

ROAST SPARE-RIB.

Mrs. Anise Holcomb.

Trim off the rough ends neatly, crack the ribs across the middle, rub with salt and sprinkle with pepper, fold over, stuff with turkey dressing, sew up tightly, place in a dripping pan with 1 pint hot water, and bake till a rich brown, basting frequently and turning over once to cook both sides equally.

SPARE-RIBS WITH CABBAGE.

Trim a medium cabbage, cut in quarters, put in a kettle with 1 gallon hot water, 1 teaspoon salt and half as much pepper, cover and boil slowly 45 minutes. If the spareribs are salted, keep them in fresh water during this time. Add them to the kettle, cover and cook 45 minutes longer; then add several raw peeled potatoes, and cook till the potatoes are done. Drain the cabbage, put on a hot platter, lay the meat on top, and dress with the potatoes. If the cabbage is young it need not cook so long.

Corned beef may be cooked in the same way, cooking it 1 hour before the cabbage is put in. Spinach may be used to garnish either, but should be cooked separately.

SULZBECHER STEAK.

Mrs. John C. Snee.

Pepper and salt a Hamburg steak, and put in a dripping pan. Put an onion and a tomato through the chopper, mix it with 2 tablespoons catsup and 1 tablespoon Worcestershire, and pour over the meat. Add small lumps of butter and bake 1 hour.

SWEETBREADS.

Throw calf's sweetbreads into cold water as soon as they come; soak 1 hour; trim free from fat, put in boiling water with 1 teaspoon salt and boil 15 minutes; remove skin and strings, and put in the icebox until used. They will keep 2 days after parboiling. Cut with a silver knife. They may now be cooked in any way wanted.

BROILED SWEETBREADS.

Cut the sweetbreads in half crosswise, roll in butter, salt and pepper, and broil a few minutes on each side. Serve hot with melted butter, and garnish with parsley.

CREAMED SWEETBREADS.

Cut small with several finely chopped mushrooms, and cook a few minutes in a good cream sauce. Season well. They are also nice added with the mushrooms to a fresh Béchamel sauce. Canned mushrooms are always good with sweetbreads; if fresh ones are used, take less.

FRIED SWEETBREADS.

Cut parboiled sweetbreads in nice sized pieces, dip in beaten egg, roll in breadcrumbs, and fry in boiling fat, or in a frying pan with a little butter. Serve with a cream sauce.

SWISS STEAK.

Mrs. John C. Snee.

Take 1½ pounds round steak cut two inches thick, lay on board, take a broad-headed hammer and pound in a cup of flour, salt and pepper until pulped but not broken apart. Melt some butter in a skillet and sear the meat on both sides. Then add 1 cup water, cover and bake in a slow oven 2 hours, turning 2 or 3 times, adding water if necessary. Remove the steak to a heated platter, make a gravy adding 1 can of mushrooms to it, pour over the steak and serve immediately.

BOILED TONGUE.

Wash a smoked tongue and soak in cold water over night. Put in a kettle full of cold water, and cook over a slow fire several hours, till it can be pierced with a fork. Let get cold in the kettle. Skin and use hot. It may be garnished with parsley and black currant jelly. Sliced very thin when cold, it may be served plain or with sauce Tartare, and the dish prettily decorated.

FILLETS OF TONGUE.

Cut slices of cooked tongue, fry in butter and serve with mushroom sauce.

FRESH TONGUE.

Wash well a medium sized beef tongue; brown a selection of soup vegetables and herbs, with a few whole spices and peppercorns in a saucepan with a little butter; place the tongue in this, pour over it 1 quart hot water, ½ cup claret, 1 cup tomato sauce, and 1 cup strong broth. Season with 1 teaspoon salt, and ½ teaspoon pepper. Cover and let come to a boil, then place in the oven for 2 hours, turning occasionally. Take up the tongue, skin, trim and keep hot. Reduce the sauce on top the stove to 1 pint, strain, add several sliced pickles, chopped mushrooms, chopped Spanish peppers and a little minced cooked ham, boil 5 minutes, skim, pour over the tongue and serve.

TRIPE.

It is usually bought cleaned. Put in a stew pan at once, cover with cold water, add 1 onion stuck full of cloves, 1 sprig parsley, and 1 dozen peppercorns. Simmer gently for 6 hours. Then cook any way it is liked.

BROILED TRIPE.

Cut pieces of fresh well cleaned tripe into two-inch squares, roll in melted butter (or oil), pepper and salt, and broil 5 minutes on each side. Serve on a hot plate.

FRIED TRIPE.

Cut into 1½ inch squares, season, dip in fritter batter, or else in egg and then in breadcrumbs, and fry in boiling fat. Serve with sauce Tartare.

STEWED TRIPE.

Cut boiled tripe into small squares and proceed as for kidney stew.

RAGOUT OF VEAL.

Cut any pieces of cold roast veal into squares; brown 2 tablespoons butter, rub in 2 tablespoons flour, add 1 pint stock, ½ gill wine, and 1 pint meat, letting simmer ½ hour; add ½ pint chopped mushrooms, the yolks of 3 hardboiled eggs mashed, and salt and pepper; cook 10 minutes longer. Take off, add ½ gill more wine, and serve.

ROAST VEAL.

Loin of veal is baked as beef, allowing 15 minutes to the pound. It should be well done. Breast and shoulder may be stuffed as fowls, a little chopped salt pork proving an addition; then roast as the loin.

VEAL CROQUETTES.

Mrs. Lewis Rush.

Scald a cup of cream. Rub together 1 tablespoon flour with 3 tablespoons butter and stir into the hot cream until smooth. Add

1 pint of finely chopped cooked veal, 1 teaspoon salt, even ½ teaspoon pepper, 1 teaspoon onion juice, and 2 well beaten eggs. Put the eggs in last after cooking a couple of minutes; let cook up thick, stirring constantly. Set aside to get cold. Then shape into croquettes, dip first in beaten egg, roll in cracker crumbs, put in a frying basket, and fry in boiling fat until a light brown.

VEAL CUTLETS.

Dust thin cutlets with salt, pepper and flour; fry in a pan with 1 tablespoon hot dripping; brown both sides; take out on a hot dish, add 1 tablespoon flour to the pan, and when brown 1 cup hot water; season when it boils and pour over the cutlets.

VEAL CUTLETS BREADED.

Cut into nice sized pieces, dip in egg, roll in breadcrumbs, and fry on both sides in a little dripping. Serve with brown gravy or with maitre d'hôtel butter; or with a good cream gravy as for fried chicken.

VEAL LOAF, NO. 1.

Mrs. Wm. Harbaugh.

Grind or chop 2 pounds raw veal with ¼ pound salt pork; add 1 tablespoon salt, 1 teaspoon pepper, 4 tablespoons milk, 3 tablespoons melted butter, 6 rolled crackers, and 2 well beaten eggs. Put in a roasting pan and bake in a good oven 1 hour. Put 1 cup cold water in the pan and use it to baste with.

VEAL LOAF, NO. 2.

Mrs. Waldie.

Chop 4 pounds veal fine; roll 15 crackers fine; mix with 4 well beaten eggs, butter the size of an egg, 1 grated nutmeg, salt and pepper to taste, and 1 pint cold water. Make into 3 loaves; sprinkle with flour, cut 1 onion in thin slices and lay on top the loaves. Fill pan half full of hot water, and bake 2 hours, basting often.

VEAL LOAF, NO. 3.

Mrs. Raymond Orndorf.

Mix 2 pounds ground veal with 1 cup rolled crackers, 1 cup sweet milk, and 2 well beaten eggs. Add pepper and salt to taste. Make into a loaf and bake.

VEAL PIE.

Make by any of the recipes for meat pies, using a knuckle of veal. ½ pound of chopped ham is a good addition to a baked pie. It then becomes Silas Wegg's favorite "weal and hammer."

VENISON STEAK.

Roll the steaks in butter, salt and pepper, broil quickly about 4 minutes on each side; serve on a hot platter with currant jelly at the side.

FOWLS.

ARROZ AMARILLO (YELLOW RICE).

"A Friend in Need."

Cut up a chicken and fry in 2 tablespoons lard, then add ½ an onion sliced, cover and let brown on a slow fire about 20 minutes. Add 1 cupful canned tomatoes, or fresh sliced tomatoes, let cook about 10 minutes, add 1 quart of boiling water, and when chicken is tender, 3 cups of rice. Let it cook slowly, adding water until the rice is thoroughly done. Salt to taste.

BRUNSWICK STEW.

Mrs. Ralph Wilson.

1 chicken or 2 squirrels cut up small with ½ pound bacon, and stewed in 6 quarts water till tender; take the meat off the bones and put back in the pot with more water, if necessary. Add 1 pint each peeled and chopped potatoes and tomatoes, ½ pint grated corn, ½ pint butter beans, ½ the juice and grated rind of a lemon. Stew till done, seasoning with butter, pepper and salt.

BOILED CHICKEN.

An older chicken may be used for boiling and stewing than for any other way. Prepare as for roasting, dredge with flour, put in a pot, cover with cold water, and let simmer 2 hours or less if done. Serve with egg sauce. Make soup of the water that is left. If liked, ½ cup of rice may be boiled with the chicken.

BROILED CHICKEN.

Clean and dress a spring chicken, split it down the back, wipe inside and break the breast bone to make it flatter. Brush with oil or melted butter, and dust with salt and pepper; put on a broiler inside down, cover and let broil slowly 45 minutes; when nearly done, turn and broil the other side. Turn on a hot platter, baste with melted butter, season and garnish with parsley.

BROWN FRICASSEE OF CHICKEN.

Clean and dress the chicken, and cut it up. Put ¼ pound salt pork in a saucepan; when browned add the chicken; let every piece brown nicely, then stir in 2 tablespoons flour, and when brown 1 pint boiling water, and 1 teaspoon salt. Cover and let simmer till done. Take up neatly on a hot platter, add a little pepper and onion juice to the gravy, and pour over the chicken. Garnish with parsley.

CURRIED CHICKEN.

1 teaspoon curry powder mixed with cold water may be added to the gravy of stewed, fried or fricasseed chicken. A little lemon juice should also be added.

FRIED CHICKEN.

Clean, dress and cut up the chicken; roll in salt, pepper and flour, put 1 tablespoon each of lard and butter in a skillet; when hot add the chicken, and fry slowly ¾ hour or more till done. Take up on a hot platter. Pour off most of the fat from the pan, add 1 tablespoon flour, and when smooth 1 cup milk or cream, salt and pepper to taste; stir well and pour over the chicken.

JELLIED CHICKEN.

Boil a chicken in a very little water till the meat leaves the bone; pick off, chop fine, season with pepper and salt and put in a mould in alternate layers with thin slices of hard boiled eggs till nearly full; boil down the liquor in the pot to ½; add ¼ ounce gelatin, and when dissolved, pour over the mould. Set in a cold place over night.

Veal may be done in the same way, or chicken and veal may be mixed.

ROAST CHICKEN.

Miss Johanna Feeney.

Clean and singe a chicken not over a year old; stuff with plain stuffing; fill the body, also the place from which the crop came, and sew them up; cross the legs up under the skin and fasten with a small skewer to the rump; turn the wings back and run a skewer through them and the body; tie the skewers with twine; put on its back in a dripping pan, rub with butter, cover the bottom of the pan with hot water, and bake in quick oven 15 minutes to each pound, basting every 10 minutes. Let it brown before taking up. Take off the strings and skewers, and serve on a hot dish with giblet gravy in a boat.

Cover the giblets in a saucepan with cold water, and let simmer while the chicken is baking; cut them fine. Put the dripping pan on top the stove, stir 1 tablespoon flour into the gravy; when smooth and brown add 1 cup of the water in which the giblets were boiled, and, as soon as it boils, the giblets; season to taste.

SMOTHERED CHICKEN.

Mrs. P. C. Clarke.

Dress a year old chicken, and split it down the back. Cut the neck off close, cut off the first joints of the legs and wings. Put these with the giblets in the bottom of a dripping pan or roaster; sprinkle them with salt. Lay the chicken flat in the pan with the breast up, rub the breast with butter, sprinkle a little flour, and dust with pepper and salt. Add ½ cup water to the pan, cover tightly and bake about 1½ hours, or till done. If the chicken does not brown in the roaster, take off the lid when nearly done, and let brown.

STEWED CHICKEN.

Mrs. Thos. Ward.

Clean, wash and cut up 1 chicken, put in a kettle with 1 quart boiling water, 1 handful rice, 1 sliced carrot, 1 sliced onion and 1 medium sized sliced potato. Cover and stew 1¼ hours; when nearly done, season with salt, pepper and butter. If the chicken is old, stew longer.

STEWED CHICKEN WITH DUMPLINGS.

Mrs. Isabel Hall Tedrow.

Clean and dress the chicken and cut into small pieces; stew until tender with a little salt in water enough to cover. Make a dough of 1 quart flour, 2 heaping teaspoons baking powder, 1 heaping tablespoon lard, 1 level teaspoon salt and milk enough so that it will not stick to the hands. Cut in squares, pour part of the chicken broth into a baking pan, lay in the dumplings and bake until a nice brown. Take up the chicken, lay it on the dumplings on a hot platter, thicken and season the broth and milk enough to make a nice gravy, pour over the chicken and serve.

CHICKEN CROQUETTES.

Mrs. G. B. Wilson.

Chop a cold boiled chicken very fine, leaving out the skin and gristle. Rub 2 tablespoons butter with 2 of flour in a hot saucepan, and add very slowly 1 cup milk, stirring till thick; take off, stir in the chicken and season with salt, pepper and a little nutmeg. A few drops of onion juice, a little celery salt, or finely chopped parsley may be added; also chopped mushrooms or calf's brains. When cold, take a large tablespoon at a time, form with cracker crumbs into a roll, dip in beaten egg and roll in crumbs again, and fry in deep, hot fat or lard.

Turkey and Sweetbread Croquettes are made in the same way.

CHICKEN EN CASSEROLE.

Boil 2 cups rice and season well with butter, cream, salt and pepper. Press into a buttered baking dish, and let get cold. Scoop out the centre of the rice, leaving it about 1 inch thick all around. fill with stewed chicken, and cover with the rice. Brush the top with beaten egg, and set in a hot oven about 15 minutes, or till brown.

CHICKEN JELLY.

Pound ½ a raw chicken with the bones and meat, cover with cold water, and let simmer till the meat is rags; strain through a fine sieve, return to the fire, salt and pepper to taste, and simmer 5 minutes. Skim and let get cool. Good for garnishing.

CHICKEN LIVERS.

Clean the livers and fry about 10 minutes in a pan with butter, salt and pepper; dress on a dish with as many slices of freshly broiled bacon.

CHICKEN PATTIES.

Cut the white meat of a chicken into small pieces. Let 2 ounces of chopped lean ham simmer in a saucepan with ½ pint stock till the broth is reduced to half; rub 1 spoon each of butter and flour in a saucepan, strain the stock into it; add ½ cup cream; when thick add the chicken; stir while keeping at the boiling point for 5 minutes, put in fresh patty cases, and serve garnished with parsley. If wanted cold, let get cool before filling the cases. A few canned mushrooms chopped, and 1 tablespoon sherry are a nice addition.

CHICKEN PIE.

Mrs. Caroline Wilson.

Dress a young chicken and cut in pieces. Place a few bony pieces in the bottom, cut 5 or 6 potatoes in several pieces each, put in the pan and over these the rest of the chicken. Add about 1 pint water and parboil on top the stove. Then add butter, pepper and salt, cover with a rich pie crust made of cream and butter, and bake in the oven till the crust is done. Leave a vent in the middle and add more water if it boils away.

CHICKEN POT PIE.

Mrs. Hiram Campbell.

Cut the chicken up and boil till tender, leaving the kettle half full of broth when done. Make a stiff dough of 1 pound flour, 1 teaspoon baking powder, ½ teaspoon salt, 1 egg and a lump of lard or butter. Cut dough in strips, put a layer in the kettle, a layer of chicken on top, and repeat till the kettle is nearly full. Season to suit the taste, adding a lump of butter the size of a walnut and celery seed, if desired. Cover and boil till the dumpling is done.

CHICKEN SOUFFLÉ.

Rub 1 tablespoon each of butter and flour in a hot saucepan; stir in 1 pint milk till it boils; add ½ cup stale bread crumbs, stir in well, take off, add 2 cups cold chopped chicken, 1 tablespoon chopped parsley, ½ teaspoon salt, a little pepper, and 3 eggs beaten separately. Put in a greased baking dish, and bake in a hot oven 20 minutes. Serve at once.

ROAST DUCK.

Dress, stuff and roast as a chicken, using plain or potato stuffing. Serve with giblet gravy and apple sauce, or currant jelly. If a duckling, it should not be stuffed, nor roasted as long.

WILD DUCK.

Dress as a chicken; rub the breast with an onion, and put a few raw cranberries inside to disguise the fishy odor. Put butter, salt and pepper inside, and bake as a chicken, but do not stuff. Serve with currant jelly. If stuffing is demanded, use potato stuffing.

GIBLET PIE.

Take the gizzards, livers, necks, legs and first joint of wings of several chickens, and stew in just enough water to cook tender. Line the sides of a deep dish with a rich pie crust; season the stew with pepper, salt and butter, and pour into the dish; cover with a crust, slit the top and bake.

GERMAN POTTED GOOSE.

Take off the excess fat from a nicely dressed goose, and boil till nearly tender in just water enough to cook it; season with salt and pepper and add 1 pint good cider vinegar; boil till very tender; then pack in a stone crock, leaving the bones in. It is sliced up cold.

Turkey and chicken may be cooked the same way.

ROAST GOOSE.

Prepare the same as a chicken using potato or onion stuffing. Place in a dripping pan, add 1 cup water and 1 teaspoon salt, and roast 1 hour in a quick oven, basting every 10 minutes; then cool the oven and finish at a moderate heat. Allow 25 minutes to a pound for a goose; 15 minutes for a gosling. Serve with apple sauce.

GOOSE STUFFED WITH SAUERKRAUT.

Prepare the goose as for roasting, fill with sauerkraut, sew it up, put in a kettle, cover first with sauerkraut, then with boiling water, and simmer 3 hours. Take up, put in a dripping pan, dredge with butter and flour, and bake about 1 hour or till brown. Take up the kraut on a hot platter, and place the goose on top to serve.

GUINEA FOWLS.

Fricassee or stew as chicken, or bake in a pot pie.

PARTRIDGES À LA FRANÇAISE.

Ysaguirré and La Marca.

Truss and skewer the partridges; lay over their breasts a slice of lemon and a slice of fat bacon; wrap in paper and tie tightly. Roast ¾ hour; when done, take off the papers, and serve cold with a sauce of orange juice.

PILAU OF BIRDS.

Boil ½ dozen small birds with 1 pound bacon in enough salted water to cover well. Take out when tender, put 2 pounds of rice into the water, and cook till done, keeping covered. Stir into it 1 cup butter and salt to taste. Put a layer of rice in a deep dish, then the birds with bacon in the middle, next the liquor and cover with the rest of the rice. Smooth it and spread with the yolks of 2 eggs. Cover with a plate and bake 20 minutes in a moderate oven.

ROAST QUAIL.

Dress the quail as a chicken. Put in a hot pan in a brisk oven, lay a strip of fat bacon over the breast, or a lump of butter, dust with salt, and roast 15 minutes or till done. Serve on a piece of hot buttered toast, or a bread canapé.

Squab is roasted the same way, putting a little hot water in the pan.

QUAIL PIE.

Mrs. Joseph Lanning.

Boil 6 quails until tender and remove the bones. Line a large pudding dish with a good pie paste, put in the quails with lumps of butter, and salt and pepper to taste. Put strips of paste across the pie, fill up with the broth the quails were boiled in, put on a top crust and bake until a rich brown.

Wild pigeons may be cooked the same way, and blackbirds. If the latter, use four and twenty if your oven will stand it.

BROILED SQUAB OR QUAIL.

Prepare as a chicken, split down the back, press flat, dip in melted butter and broil over a steady fire till done; sprinkle with salt, pepper and bits of butter, and serve on hot buttered toast.

BOILED TURKEY.

Prepare as a boiled chicken; stuff with oyster dressing, or, not at all. Wrap in a floured cloth, put in a kettle of boiling water, add a little chopped onion and parsley browned in butter, and simmer 15 minutes to the pound, or till done. Serve with egg or bread sauce, or, if unstuffed, oyster sauce. Cranberries also should be served.

ESCALLOPED TURKEY.

Butter a deep baking dish, put into it diced cold chicken or turkey, add any left over stuffing, and a can of mushrooms or a dozen fresh buttons. Pour over it a good white sauce, cover with crumbs and bits of butter and bake.

ROAST TURKEY.

Clean, prepare and roast precisely as a chicken is roasted. Stuff with plain or any fancy dressing, and serve with cranberry sauce.

TURKEY HASH.

Rub 1½ tablespoons flour with 1 tablespoon butter in a hot saucepan; add 1 pint half cream and half milk. Stir till it comes to the boil, then add left over pieces of turkey chopped fine. Season with salt, pepper and a little nutmeg. Let simmer about 10 minutes, and serve on slices of hot buttered toast. Chicken can be used the same way, and a sprinkling of chopped parsley is a good addition. A green pepper, scalded, seeded and chopped is good with it. The hash may be turned into a baking dish, grated cheese and butter sprinkled over, and baked.

SAUCES FOR MEATS, FISH AND VEGETABLES.

ANCHOVY BUTTER.

Add 1 tablespoon anchovy paste to ¾ tablespoon butter and the juice of ¼ lemon. Mix well and put in a cool place till wanted. Serve with broiled fish.

ANCHOVY SAUCE.

Make 1 pint drawn butter using broth or water; stir in 1 tablespoon anchovy paste or extract.

APPLE SAUCE.

Pare, core and slice tart apples; put in a saucepan and cover the bottom of the pan with cold water; cook and stir till soft; rub through a sieve, sweeten to taste, add a little butter, turn out in a dish, and grate a little nutmeg on top. Serve hot with meats; otherwise cold.

ASPIC JELLY.

"Boston Cooking School."

Two tablespoons each of carrots, celery and onion; 2 sprigs parsley and thyme; 2 cloves; 1 sprig savory and 1 bay leaf; ½ teaspoon whole black pepper; put them in a saucepan with ¾ cup white wine; cook 8 minutes, and strain. Put 1 quart white stock in a saucepan; add 1 box gelatin and the juice of 1 lemon; bring to a boil and add the strained liquor. Season with salt and pepper; add the frothy whites of 3 eggs, and 2 tablespoons wine, stirring constantly till again at the boil. Let stand 30 minutes at the back of the range. Strain through a thin jelly bag into moulds.

Aspic jelly is used for elaborate entrées where roast birds, or boned chickens, etc., are to be served in jelly, often fancifully garnished. Use white stock for vegetables or white meat; brown stock for dark meat.

BÉCHAMEL SAUCE.

Rub 1 tablespoon each of flour and butter together in a saucepan until smooth; stir in carefully ½ cup cream and ½ cup stock or hot water and keep on stirring till it boils; take from the fire and add ½ teaspoon salt, a pinch of pepper, and the well beaten yolk of 1 egg. Is good with eggs, chicken, white meats, fish, etc.

BREAD SAUCE.

Put 1 large cup milk in a saucepan, stick 2 cloves in a small piece of onion, put it in the milk with a few peppercorns, and let the milk keep hot without boiling, 30 minutes. Take out onion, etc., stir in 3 oz. bread crumbs, let boil a few minutes, add 1 tablespoon cream, 1 teaspoon butter, salt to taste, and serve.

BROWN BUTTER.

Put 1 tablespoon butter in a frying pan and toss over a brisk fire until brown without burning. Serve over boiled potatoes, Brussels sprouts, or any vegetable requiring a butter sauce, including plain boiled macaroni or noodles.

CAPER SAUCE.

Rub in a saucepan over the fire 1½ tablespoons butter with 2 tablespoons flour; then add 1 pint mutton broth or white broth, season with salt and pepper and let cook down to half the quantity, stirring occasionally. Add 2 tablespoons capers, boiling 2 minutes more. Beat up the yolk of 1 egg with ¼ cup cream and stir into the sauce. When scalding hot, serve. Use with boiled mutton.

CELERY SAUCE.

Cut up very fine 4 branches of the white part of celery and boil 15 minutes with 1½ cups cold water and ½ teaspoon salt. Make a cream sauce in a saucepan, using half the celery water instead of milk; add salt, pepper and nutmeg to taste, and ½ cup good cream. Mix well, add the celery rubbed through a colander, simmer for 5 minutes, and serve. It is used with fowl.

CRANBERRY SAUCE.

Wash the cranberries, and put in a granite saucepan with cold water enough to be visible. Boil about 10 minutes till soft, rub through a colander, return to the saucepan with half the quantity of sugar, and heat slowly till the sugar is dissolved, and the fruit nearly at the boil. Serve cold with game or mutton.

CREAM SAUCE.

Rub 1 tablespoon butter and 2 tablespoons flour together in a hot saucepan. Pour in a scant half cup of hot milk and after a moment's boiling the same quantity of sweet cream. Season to taste with salt and cayenne pepper, and, if liked, a very little grated nutmeg. Let simmer for several minutes and serve hot.

CREAM TOMATO SAUCE.

Heat the quantity of tomato sauce desired, add ½ cup cream, stir in rapidly and serve.

CURRY SAUCE.

Chop 1 medium onion and brown it in a saucepan with 1 tablespoon butter; add 1 tablespoon finely chopped lean ham, ½ a branch of celery and ½ a green pepper both chopped, 1 clove and ½ dozen black peppers. Mix thoroughly and cook 5 minutes. Season with ½ teaspoon salt, ½ tablespoon flour and 1 teaspoon curry powder. Mix well, and add 1 cup soup stock or boiling water. Simmer for 20 minutes stirring occasionally. Beat up the yolk of 1 egg with 1 tablespoon cream, add it and let get scalding hot. Strain and serve hot.

CUCUMBER SAUCE.

Peel and seed 2 large cucumbers, grate and drain; add 1 tablespoon finely chopped red peppers; mix with ½ pint mayonnaise dressing.

Or, mix with ½ teaspoon pepper, ½ a grated onion, ½ teaspoon salt, and 1 teaspoon vinegar. On serving stir in 3 tablespoons rich cream whipped.

DEVILLED BUTTER.

½ tablespoon butter, 1 teaspoon vinegar, 1 teaspoon Worcestershire sauce, ¼ teaspoon salt, half as much cayenne pepper, ½ teaspoon ground mustard, and the yolk of 1 egg, thoroughly mixed together. Use with devilled crabs, lobsters, etc.

DEVILLED SAUCE.

Chop a small onion fine and brown in ½ tablespoon butter; add ½ teaspoon ground mustard, 1 teaspoon flour, 1 of salt, 1 of powdered sugar and 1 of Worcestershire sauce; cayenne pepper to taste. Mix thoroughly and add four peeled, crushed and strained tomatoes or the same amount of canned tomatoes. Boil slowly about 15 minutes, stirring occasionally. When done, stir in 1 even teaspoon butter, and serve hot with broiled fish.

DRAWN BUTTER.

Rub 1 tablespoon flour with 2 tablespoons butter in a hot saucepan; stir in gradually 1 cup boiling water, and ½ teaspoon salt. When it begins to thicken, take up and use immediately.

EGG SAUCE.

Make ½ pint drawn butter, and add to it 2 or 3 chopped hard boiled eggs. Serve with boiled fish.

GREEN BUTTER.

1 spring onion, 2 sprays parsley, 1 branch fresh watercress all chopped fine, 1½ saltspoons salt and ¼ as much cayenne pepper, pounded in a mortar or rubbed in a dish to a pulp. Add a small tablespoon butter and pound again until well mixed. Strain through a sieve, and put in a cool place until wanted.

HOLLANDAISE SAUCE.

Beat the yolks of 3 eggs with ¼ teaspoon salt, a dash of paprika, 2 tablespoons butter, and half a cup hot water. Set the dish over hot water, and cook, stirring continuously and adding butter gradually until half a cup has been used. When the sauce thickens, remove from the fire, stir in the juice of half a lemon, and serve immediately.

HORSE RADISH SAUCE.

Mrs. B. F. Martin.

1 cup grated horse radish, ½ teaspoon mixed mustard, pepper and salt to taste. Mix together with ½ cup cream, plain or whipped.

HORSE RADISH SAUCE (HOT).

Rub 1 tablespoon each of flour and butter into 1 cup boiling milk, add ½ teaspoon salt and boil for 10 minutes. Mix in 3 tablespoons freshly grated horse radish, and boil 1 minute longer.

ITALIAN SAUCE.

Brown a finely chopped onion in butter in a saucepan, stir in 1 teaspoon flour; add ½ cup strong soup or broth, ½ cup tomato sauce and a wineglass white wine; add salt and pepper to taste, and a very little nutmeg, ½ teaspoon chopped parsley and, if at hand, a dozen chopped mushrooms. Mix well and cook until only half the quantity. Serve with baked fish.

LYONNAISE SAUCE.

Brown a finely sliced Spanish onion in a saucepan with 1 tablespoon melted butter, then add ½ cup tomato sauce and ½ cup strong broth or left over soup. Add the juice of ½ lemon, ½ teaspoon salt, half as much cayenne pepper, and ½ teaspoon chopped parsley; mix well, boil for 12 minutes and serve. Nice with hashed meat on toast.

MAÎTRE D'HÔTEL BUTTER.

Mix on a cold soup plate, ¾ ounce butter, ½ teaspoon chopped parsley, ¼ teaspoon chopped chervil, ½ teaspoon lemon juice, 1 saltspoon salt and ½ saltspoon pepper. Keep in a cool place till wanted.

MINT JELLY, NO. 1.

Mrs. Frank Connell.

Tear 6 large stalks of mint, pour over them 1 pint boiling water, and let stand on the back of the stove for 15 minutes. Strain, extracting all the juice, and return to the stove adding 1½ envelopes of powdered gelatin, 1 small cup sugar, and the juice of a lemon. Strain and mould.

MINT JELLY, NO. 2.

Mrs. Frank Connell.

Wash 3 quarts grapes fully grown but still perfectly green. Put them over the fire with 3 pints boiling water and cook 15 minutes, breaking and mashing with a wooden spoon. Turn into a jelly bag and strain. Measure the juice and return to the kettle with 3 sprigs of freshly bruised spearmint. Cook 20 minutes, skim, remove mint, and for each cup of juice, add a scant cup of hot sugar. Stir until it boils up, and turn into glasses. A little green vegetable coloring should be added, or a few drops of extract of mint.

Apples may be used instead of the grapes, with a little lemon juice.

MINT SAUCE.

Mrs. Carrie Shuttleworth.

Chop fine 1 cup mint, and add to it 2 cups vinegar and 1 tablespoon sugar. Mix and let stand ½ hour. Serve with roast lamb.

MUSHROOM SAUCE, NO. 1.

Chop very fine 1 dozen canned button mushrooms. Boil for a few minutes with 1 wineglass sherry, add ½ cup good stock, boil 5 minutes longer and serve hot with meats.

MUSHROOM SAUCE, NO. 2.

Peel and wash 12 fresh mushrooms, chop fine, put in a sauce pan with 1 tablespoon butter and the juice of ½ lemon, and cook for 5 or 6 minutes stirring occasionally. Stir in 1 tablespoon flour; then add ¾ cup mixed cream and milk, ½ teaspoon salt, ¼ teaspoon cayenne pepper; mix and let boil for 6 minutes. Add 1½ tablespoons sherry, and serve hot. Used with croquettes, etc.

MUSTARD DRESSING.

Melt 2 tablespoons butter in a double boiler, add 1 teaspoon French mustard, the juice of 1 lemon, salt and pepper to taste, 2 tablespoons cream, and the beaten yolks of 3 raw eggs. Beat smooth and heat until thick.

OKRA SAUCE.

Take equal quantities of ripe tomatoes and young okras; skin the tomatoes, chop the okras with 1 onion, and stew all together till tender; season with salt, pepper and ½ tablespoon butter. Serve with cold meat.

ONION SAUCE.

Boil 1 cup milk; season to taste; add 1 small lump butter, 1 tablespoon flour mixed with a little cold milk, and 3 onions boiled and chopped fine.

ORANGE SAUCE.

Add the grated rind of 2 oranges to 6 tablespoons currant jelly and 1½ tablespoons white sugar. Beat for 5 minutes. Add the juice of oranges and 1 lemon, mix well together and strain. 2 tablespoons port or sherry improve the sauce. Serve with roast fowl.

OYSTER SAUCE.

Rub 1 tablespoon each butter and flour in a hot saucepan, adding 1 cup milk and stirring till smooth; season with salt and pepper, add 1 pint oysters chopped and boiled in their own liquor 5 minutes; bring all to the boil.

PAPRIKA SAUCE.

Rub together 1 tablespoon each of butter and flour, put the saucepan over the fire while rubbing, add a scant ¾ cup cream and milk mixed, half a teaspoon each of salt and paprika, and a little grated nutmeg; stir briskly until it has boiled several minutes, take up and serve hot. Used with shell fish.

PARSLEY SAUCE.

Boil 3 pieces fresh parsley for 5 minutes in ¾ cup milk, strain and add to 1 tablespoon butter well rubbed into 1½ tablespoons flour. Beat up an egg yolk with 1 tablespoon cream and 1 teaspoon vinegar, add salt and pepper to taste and ½ teaspoon freshly chopped parsley, stir into the sauce when it reaches the boil, stir hard for a minute or two, and pour into a sauce bowl for immediate use.

PIQUANTE SAUCE.

Chop separately 6 shallots or small onions, and 6 sharp gherkins; mix with 1 tablespoon capers. Put in a saucepan with ½ cup white vinegar, some thyme, a bay leaf, and a pinch of pepper. Simmer till the vinegar is reduced to ⅓. Add 1 cup white stock, boil a few minutes, skim, take out the thyme and bay leaf, and serve in a gravy boat.

POLISH CRUMBS.

Put 2 tablespoons butter in a hot frying pan. Add 2 or 3 tablespoons fresh breadcrumbs, and toss till a golden brown. Sprinkle over any vegetable dressed with a cream sauce.

PURÉE OF CHESTNUTS.

Plunge 3 dozen Italian chestnuts slit on one side into boiling water for 10 minutes, drain and peel. Put in a saucepan with 1¼ cups cold water; season with salt and pepper; cover, bring to the boil, and cook in the oven 35 minutes. Turn into a mortar and pound to a smooth paste, press through a sieve, add 1 saltspoon grated nutmeg, ½ ounce butter, and 2 tablespoons cream, and serve when hot.

SAUCE ROBERT.

Brown a medium sized sliced onion in a saucepan with 1 tablespoon butter; rub in 1 tablespoon flour. Add 1 cup rich broth or left over soup, 8 little pickles finely chopped, 1 teaspoon French mustard, and ½ saltspoon cayenne pepper. Add 2 tablespoons vinegar, and, if at hand, 1 tablespoon chopped capers. Let boil slowly stirring occasionally. Serve with boiled beef.

SAUCE SUPRÊME.

Clean the meat from the bones of a raw freshly dressed chicken; put in a saucepan with a sliced onion, 1 branch parsley, 1 of celery, ½ teaspoon salt, half as much pepper, and ¼ as much nutmeg, if liked. ½ cup white wine, and a little leek and chervil are good additions, if at hand. Let simmer ¾ hour, skimming occasionally. Melt in a sauce pan 1 tablespoon butter with 1½ tablespoons flour, strain ½ the broth into the saucepan, and boil down to half the quantity, stirring occasionally. Beat up ½ cup cream with the yolk of 1 egg, stir into the sauce; when scalding hot remove from the fire, strain through a cheesecloth and serve. Good with croquettes of any white meat.

SAUCE TARTARE.

Chop very fine and mix 3 small pickles, ½ teaspoon parsley, 1 teaspoon capers, ¼ teaspoon tarragon vinegar, and a few drops onion juice. Chopped olives may take the place of capers. Add to ¾ cup good mayonnaise, and keep cold until served. Use with fried fish.

SHRIMP SAUCE.

Add shrimps cut rather coarsely to a good cream or Béchamel Sauce.

SWEET PEPPER BUTTER.

Pound 4 Spanish sweet peppers to a pulp, press through a sieve, add ½ ounce good butter, mix and use with broiled fish.

TABLE MUSTARD.

Mrs. George Ewing.

Take 1 tablespoon dry mustard, add 2 of flour, 2 of brown sugar, 1 of butter and ¾ teacup boiling vinegar with a pinch of salt. Sift the flour and mustard together, add the other ingredients and stir in the vinegar until a smooth paste.

TARRAGON SAUCE.

Use tarragon vinegar instead of ordinary vinegar in making a mayonnaise dressing, and when finished add ½ teaspoon chopped tarragon leaves if they are obtainable.

TOMATO SAUCE.

Add 1 small chopped onion, 1 branch chopped parsley and 1 branch chopped celery to 1 pint stewed tomatoes, with 1 bay leaf and 1 blade mace. Simmer slowly for 10 minutes. Rub together until smooth 1 tablespoon each of butter and flour in a hot saucepan; strain the sauce into the pan through a sieve, stir constantly until it boils, and add pepper and salt to taste. Any kind of chopped raw meat may be added if wanted stronger. It keeps well sealed, and it saves time to put up a few bottles of the sauce when canning tomatoes in the fall.

WHITE SAUCE.

Melt ½ cup butter in a hot saucepan, rub in well 1½ tablespoons flour, then 1 pint milk, stirring constantly till it boils. Several tablespoons of finely chopped cauliflower make a nice addition in some cases. Season with salt and white pepper.

WORCESTERSHIRE SAUCE.

"Glasgow Exchange."

Boil 2 drachms mace, 2 ounces cayenne pods, and 1 quart malt vinegar 15 minutes, put in a jar, and add 4 ounces shallots and 1 ounce garlic sliced. Let stand 14 days, strain and add 6 ounces Indian soy. Bottle and seal.

VEGETABLES.

FRENCH ARTICHOKES.

Scrape the artichokes and drop in water to prevent discoloring. Chop fine. Cover with water and boil until tender; drain; nearly cover with milk; season with butter, salt and pepper. Cook a few moments.

JERUSALEM ARTICHOKES.

Peel and wash the artichokes well. Plunge them in boiling salted water and boil 15 minutes. Drain, and put in a skillet with 1 tablespoon melted butter. Season with salt and pepper, and cook till brown, turning them occasionally. Sprinkle a little chopped parsley over them, toss a little and take up.

ASPARAGUS.

Scrape and cut off the ends of fresh asparagus, wash well, tie in bunches, and plunge in 3 quarts boiling water with 1 tablespoon salt. Cover and boil 25 minutes, or until done. Take up and drain, and dress on a dish with a folded napkin, with a good cream sauce served separately. Or prepare several slices of fresh buttered toast, lay the asparagus on these and cover with a cream sauce, or drawn butter made with the asparagus water instead of fresh water.

ASPARAGUS PUDDING.

Boil the green tops of 2 bunches asparagus till tender; cut in small pieces. Melt 1 tablespoon butter in a saucepan, add 4 well beaten eggs, pepper and salt to taste, and 1 cup milk; beat all together adding very gradually 4 tablespoons flour; cook till smooth; add the asparagus, turn into a buttered mould, cover, put in a kettle of boiling water, and boil 2 hours. Serve in a pudding dish with a cup drawn butter poured around it.

BAKED BEANS, NO. 1.

Mrs. C. A. Judson.

Soak the beans over night. In the morning, parboil, changing the water a couple of times. Put in an iron skillet, season with pepper and salt; put several thin slices of good bacon on top, then another layer of beans and of bacon, sprinkling 1½ tablespoons brown sugar through the dish. Bake in the oven about 2 hours. Half a small bottle tomato catsup poured over the beans before baking is an addition relished by many.

BAKED BEANS, NO. 2.

Mrs. John Davis.

Soak 2½ cups soup beans over night. Next morning drain, and boil slowly 20 minutes. Drain again and put into a baking pan or pot with 1 small onion sliced, 1 tablespoon sugar, 1 quart cooked tomatoes, and 1 large piece of pork. Season with salt and pepper to taste. Bake 3 hours.

BAKED BEANS, NO. 3.

Mrs. Emzi Davidson.

Soak 1 quart beans over night; in the morning parboil until the skin is broken; set the pan in the oven, salt to taste, put in ½ pound salt or fresh pork, 1 tablespoon ground mustard dissolved in a little water, and 2 tablespoons molasses. Put 1 large onion on top, and bake 2 hours.

BOSTON BAKED BEANS.

Mrs. Ellis Koon.

Boil 1 quart beans till almost tender; drain, put in a covered baking dish a layer of beans, then a layer breakfast bacon, cut small, and repeat till full; sprinkle with pepper and salt, add a lump of butter the size of an egg, and a small cup dark brown sugar. Cover well with water, and bake several hours in a moderate oven, replenishing the water as necessary. Remove the cover the last hour to brown.

DRIED BEANS.

Soak 1 pint shelled beans of any variety over night in warm water; drain and soak again in fresh warm water. Boil 2 hours in soft water, changing the water at least once, and salting the second time; drain and dress as fresh beans.

LIMA OR BUTTER BEANS.

Shell the beans, cover with boiling water, and boil 30 minutes, or till done; drain, add pepper, salt and butter, and ½ cup boiling milk or cream, if liked.

STRING BEANS, NO. 1.

String the beans and break into short lengths; let soak in cold water ½ hour; cover with boiling water, and boil at least 1 hour; drain, add salt, pepper and butter to taste. Or put in a hot skillet with a little bacon, season and fry a few minutes. Or heat again in a cream sauce.

STRING BEANS, NO. 2.

Slice several small onions and brown in butter; add 1 tablespoon flour and a little meat broth or stock; season with salt and pepper, and when boiling stir in some string beans previously boiled and diced. Cook about 10 minutes.

BEETS.

Wash but do not scrape or peel; cover with boiling soft water, and cook from 1 to 4 hours according to age; when tender throw into cold water, rub off the skins, slice, season with salt, pepper and melted butter, and serve.

NEW ENGLAND BEETS.

"Buckeye Cook Book."

Boil and skin young, tender beets, mash together with hot boiled potatoes, and season with salt; add a large lump of butter. Put in a hot covered dish with a big lump of butter on top, sprinkle with pepper and serve at once.

BRUSSELS SPROUTS.

Pick off all the dead leaves from the sprouts. Wash well, changing the water until clean. Put into boiling water with 1 teaspoon salt and boil about 20 minutes. Drain and serve in a covered dish with drawn butter. May also be returned from the drainer to a hot saucepan with a little melted butter, salt and pepper, and tossed until thoroughly hot. They are good also with brown butter.

CREAMED CABBAGE.

Mrs. Thomas Ewing.

Chop the cabbage fine, and stew till tender. Drain, season with butter, pepper and salt, and ½ cup rich milk or cream. Let simmer a few minutes before serving.

FRIED CABBAGE.

Slice or chop the cabbage fine; put in a frying pan with a very little water, cover closely and let steam till tender; season with salt and pepper, put in a little pork dripping and fry brown. Kraut may be fried in the same way.

STEWED CABBAGE.

Mrs. John Johnson.

Cut the cabbage up fine and boil until tender in salted water. Drain through a colander. To a quart of cabbage allow 1 tablespoon butter, and pepper to suit taste. Put back on the fire and stew 5 minutes, stirring constantly.

CARROTS.

Scrape and wash 2 dozen very small spring carrots. Place in a saucepan with 1 tablespoon butter, ½ teaspoon salt, 1 teaspoon sugar, and half as much pepper; add nearly 1 pint water, cover and leave over the fire a few minutes, then put in the oven for 45 minutes. Drain and use as a garnish for beef.

CREAMED CARROTS.

Scrape and wash 12 small carrots, cut into slices ¼ inch thick, put in a saucepan with ½ tablespoon butter and ½ pint white broth. Season with salt, pepper, parsley and a very little sugar. Mix, cover the pan and boil 10 minutes, then set in the oven for 30 minutes. Turn into a vegetable dish and serve.

GLAZED CARROTS.

Wash and scrape 6 large carrots, parboil in salted water; drain well and put in a saucepan with 1 pint stock, and a large lump of sugar; boil over a brisk fire till reduced to a glaze; add 2 tablespoons butter and a sprinkling of salt. Shake till the butter is well mixed. The carrots should take up all the sauce in the pan.

BOILED CAULIFLOWER.

Cut the stem off close to the head, take off all the leaves, and cut out any spots; wash well and soak upside down in cold water 1 hour. Tie in a piece of cheesecloth, put right side up in a kettle of boiling salted water, cover and boil 30 to 45 minutes, or till tender. When done, take off the cloth, drain, put in a hot vegetable dish, pour over it a cream sauce, and serve. Broccoli is boiled in the same way.

ESCALLOPED CAULIFLOWER.

Mrs. John Whitmer.

Boil the cauliflower whole, and place in a deep buttered baking dish with the stem down. Make a sauce with 1 cup bread crumbs beaten to a froth with 2 tablespoons melted butter and 3 of cream or milk, 1 well beaten egg, salt and pepper to taste. Pour this over the cauliflower, cover tight and bake 6 minutes in a quick oven, browning it nicely.

FRIED CAULIFLOWER.

Clean a cauliflower, break into its separate florets, and let cook in cold water 1 hour. Drain, cover with boiling water, and stew until tender. Drain and cool. Sprinkle with fine cracker crumbs, dip in egg beaten up with a tablespoon hot water, then in crumbs again, and fry brown in deep, hot fat. Garnish with parsley. Or cook 5 minutes in a frying pan with a little butter, without the egg and crumbs.

CAULIFLOWER AU GRATIN.

Drain a freshly boiled cauliflower, and separate the florets; add to a boiling cream sauce with 1 tablespoon grated cheese, pour into a baking dish, sprinkle with a little more cheese, and bake 15 minutes.

STEWED CELERY.

Cut the outside pieces of celery into small pieces. Boil until tender with a little salt. Drain well. Make a good cream sauce, stir the celery in well, season to taste and serve hot. The roots also may be scraped, cut up, and stewed.

CELERY CROQUETTES.

Chop the white part of celery and add an equal amount of bread crumbs; to a quart of this mixture add the beaten yolks of 2 eggs, and if needed a little milk; season with salt and cayenne pepper; form and fry as other croquettes.

BOILED CORN.

Clean the corn, removing every thread of silk; put in a kettle of boiling water, and boil rapidly 10 minutes. Serve on a plate covered with a napkin. If liked, it may be boiled in the inner husks.

DRIED CORN.

Cover with warm water and let soak over night. In the morning add more water if necessary, and boil slowly 2 or more hours; dress with salt, pepper, butter and cream.

ESCALLOPED CORN.

Mrs. Vernon Webb.

Butter a baking dish. Put in a layer of cracker crumbs and then a layer of corn; season with salt, pepper, a little sugar and bits of butter; then another layer of crumbs and lastly corn with its seasoning. Fill the dish with milk and bake about ¾ hour.

FRIED CORN.

Boil several ears of corn in salted water with a little milk for 15 minutes. Drain, run a knife between the rows, press out the grains with the back of the blade; have 1 tablespoon butter melted in a hot saucepan, add the corn, and fry 10 minutes, tossing frequently. Season with salt and pepper, and serve in a hot covered dish.

ROAST CORN.

Husk and clean the ears of corn, plunge in boiling salted water and boil 15 minutes. Drain; put in a pan, baste with a little melted butter, and set in a hot oven until a good brown, turning occasionally. Serve on a hot dish in a napkin.

STEWED CORN, NO. 1.

Split and cut the corn from four good sized ears; add five tablespoons good cream, 1 tablespoon butter, ½ teaspoon salt, and bake in a moderate oven ¾ of an hour, stirring frequently. Season with salt and pepper to taste, and turn into a covered dish to serve.

STEWED CORN, NO. 2.

Take canned corn, or corn cut from cold boiled cobs, add cream, butter, salt and pepper, and cook 5 minutes.

CORN FRITTERS, NO. 1.

Mrs. John Terry.

Mix well together 1 can corn, 2 well beaten eggs, 1 cup sweet milk, 12 finely rolled crackers, 1 cup of flour sifted with 1 teaspoon baking powder, salt, butter, and pepper to taste. Drop by tablespoons into hot skillet and fry brown in butter or lard.

CORN FRITTERS, NO. 2.

Mrs. Florence Humphrey.

Take ½ dozen ears of corn, clean them and grate off all the corn; add 3 well beaten eggs, ½ cup sweet milk, ½ cup flour, 1 teaspoon baking powder, and salt to taste. Drop by tablespoons into boiling fat, and fry a nice brown. Serve hot.

CORN OYSTERS, NO. 1.

Mrs. C. F. Frasure.

Beat 3 eggs till light; add 7 rolled crackers, salt and butter to taste, and 1 can corn; drop by spoonfuls into a hot skillet with a little butter; serve hot.

CORN OYSTERS, NO. 2.

Cut and scrape or grate the corn from the cob; make a batter of 2 eggs, well beaten, 2 tablespoons flour, salt, pepper, ½ pint milk, and 1 pint corn. Beat all together, and drop by spoonfuls into a skillet with hot butter or lard in. Fry brown.

CORN PIE.

Mrs. Thomas Ewing.

1 quart of tender green corn split and scraped from the cobs; season with salt and pepper to taste, and add 1 heaping tablespoon butter. Have ready a nicely stewed chicken; put a layer of corn is a baking dish, then a layer of chicken, repeating this until it has all been used, having the corn last. Pour over it the chicken gravy and 1 cup sweet cream. Bake in a moderate oven.

CORN PUDDING.

Mrs. Thomas Ewing.

Take about eight ears young, fresh corn; cut the length of the cob through the grains and scrape out all the pulp; add 1 pint milk, 2 well beaten eggs, and some salt. Beat all together well. Grease a pudding dish, and pour the mixture in, adding small lumps of butter. Bake in a slow oven about 1 hour.

CORN SALAD.

Corn salad may be cooked and served as spinach, or, fresh, as a salad.

FRIED CUCUMBERS, NO. 1.

Peel, slice lengthwise, dip in beaten egg and then in cracker crumbs, bread crumbs, corn meal or flour, and fry in hot butter or lard.

FRIED CUCUMBERS, NO. 2.

Melt 1½ tablespoons butter in a frying pan. Add 1 sliced white onion and, when beginning to brown, 2 large peeled and sliced fresh cucumbers. Season with ½ teaspoon salt, and half as much pepper; toss while cooking for 5 minutes; add 1 tablespoon vinegar, and 1 teaspoon chopped parsley, tossing for ½ minute. Serve on a hot dish.

DIXIE.

Mix 1 cup cold boiled hominy, 1 cup milk, 1 well beaten egg, butter the size of an egg, and a little salt. Put in a deep dish and bake 30 minutes.

FRIED EGG-PLANT.

Pare the egg-plant and cut in very thin slices, dust with salt and pepper, dredge with flour, or dip in egg and then in cracker crumbs, and fry both sides till brown in dripping. Drain on brown paper and serve hot.

STUFFED EGG-PLANT.

Boil till tender (about 30 minutes), cut in half, scoop out the meat, mash with butter, pepper and salt, and put back in the skins; sprinkle the tops with bread crumbs, and brown in the oven.

GREENS.

Many young plants in early spring may be picked in lawns and pastures and cooked like spinach, making wholesome and delicious greens. Dandelions are among the earliest. Cut off the stems, flower stalks and dead leaves, wash the green leaves through several waters, and boil several hours, changing the water at least once, and salting the last water. Drain, season with butter, pepper and salt, and serve; or fry several minutes with a few slices of bacon in a skillet. The long leaves of the curly or narrow dock will cook in much less time, and reduce the bitterness of the dandelion. The young shoots of poke come next. They should be gathered when just appearing above the ground; after 4 inches they are unwholesome, though the tops may be used when somewhat larger. These should cook within an hour, changing the water several times. Serve as greens, or on toast as asparagus

with a cream sauce. Later the young shoots of wild mustard and cress appear in the garden and lamb's quarter which, however, must be carefully watched for insects, the sprouts from old turnips, the leaves of fresh radishes, and young beets with their roots. If the greens are mixed, allow at least 2 hours of hard boiling in salted water, and serve as you like spinach. A piece of salt pork may be boiled with dandelions or beets.

HOMINY.

Soak 1 quart of large hominy over night, put over the fire in a double boiler, cover with cold water and let boil 5 hours. Do not stir. If the water boils off before it is done, add more boiling water. Boil or steam perfectly dry, and salt as it is dished up.

KALE.

Kale is cooked and served the same as spinach.

KOHL RABI.

This resembles the turnip and is very nice when the heads are not too large. Pare, cut in slices crosswise, and wash. Pour boiling water over it and cook an hour or more till tender. Drain, heat in a saucepan and mash fine; season with pepper, salt and butter.

Or dice instead of slicing, and serve with a cream sauce.

Or dice, and when cooked tender, put in a frying pan with 1 tablespoon butter and as much sugar; stir till a delicate brown; salt and pepper to taste.

Or dice, and when tender, put into a baking dish with a cream sauce, sprinkle with bread crumbs and bake.

LENTILS.

Wash and soak the lentils over night; boil like dandelions, changing the water; drain when tender, and cook a few minutes in a frying pan with butter, salt and pepper.

Rice may be boiled separately and fried in the pan with the lentils and a browned sliced onion.

WILTED LETTUCE.

Put several slices of bacon in a hot skillet, fry 2 minutes, add 2 tablespoons vinegar, salt and pepper to taste; put the washed and dried lettuce leaves into this, and stir till wilted. An egg and either sweet or sour cream may be added to this sauce before putting in the lettuce, if desired. Dandelions and endive may be wilted in the same way.

MACARONI.

Boil 3 quarts water in a saucepan with ½ tablespoon salt. Drop in ½ pound macaroni, and boil 30 minutes, or until white and tender. Do not cook too long or it will become pasty; and do not stir.

Turn into a colander and drain. Put back into the saucepan, add 1 tablespoon butter, salt and pepper to taste, and heat through. Serve in a hot covered dish. A couple of tablespoons of grated cheese, either American, Swiss or Parmesan, or mixed, may be stirred through before serving, or a good cream sauce may be prepared and the drained macaroni put in this to heat through. Here again the grated cheese may be added. Thick stewed tomatoes may be placed in the dish around the plain macaroni, or a regular tomato sauce around or mixed through the more elaborate dishes. Polish crumbs sprinkled on top are a good addition. Olive oil may always be used in place of butter.

BAKED MACARONI.

Mrs. John Sweeney.

Boil macaroni as directed. Place it in a baking dish in alternate layers with grated or crumbled cheese, bits of butter, and a little pepper and salt. Fill to the top of the macaroni with sweet milk; place in the oven and bake about 45 minutes.

MACARONI MILANAISE.

Boil ½ package macaroni in salted water until tender. Drain. Cook 1 can tomatoes 20 minutes with 1 bay leaf, 1 slice onion, 1 blade mace, 1 stalk celery, 3 cloves and a pinch of soda. Season with salt and pepper. Melt 1 tablespoon butter and mix with 1 cup bread crumbs and ½ cup grated cheese. Butter a baking dish, put in a layer of macaroni, then a layer of tomato sauce, dot with bits of butter, add a layer of bread crumbs and cheese, and repeat, finishing with the bread crumbs. Bake in a moderate oven.

MACARONI WITH TOMATOES AND PEPPERS.

Mrs. Wm. Call.

Boil ½ pound macaroni in salted water until done, put into a baking dish, add 1 can tomatoes, a pinch of soda, ½ cup milk and 1 large green pepper chopped fine; season with salt and pepper, dot it with 2 tablespoons butter in small bits, and bake in slow oven ¾ hour.

BAKED MUSHROOMS.

Place large firm mushrooms in a buttered baking dish, put a small piece of butter on each, sprinkle with salt and pepper, and set in a very hot oven to bake. Serve with a little melted butter on hot toast. Or, bake on thin slices of bread. Maître d'hôtel sauce is served with this.

BROILED MUSHROOMS.

Place large mushrooms on a broiling iron, set over the fire, and turn. Season with pepper and salt, take up on a heated dish, spread with butter and squeeze over them the juice of a lemon. Serve on thin squares of hot toast.

DEVILLED MUSHROOMS.

Peel a quart of mushrooms, break in pieces, season with salt, pepper, and lemon juice. Mash the yolks of 3 hardboiled eggs; mix with the raw yolks of 2 eggs, a pint of stale bread crumbs, and an ounce of butter. Fill small shells with the mixture, and cover the tops with grated bread crumbs and bits of butter. Set in the oven to brown.

FRICASSEE OF MUSHROOMS.

Put firm peeled mushrooms into boiling water, take out immediately, drop into ice water, drain and wipe dry. Lay them in a saucepan with a large tablespoon melted butter, set over the fire and turn. Sprinkle in an ounce of flour, white pepper, salt and a little minced thyme and parsley. Pour in a pint of stock and let simmer 20 minutes. Break hot biscuits in half, lay on a heated dish, lay the mushrooms carefully on them, strain the gravy adding to it the beaten yolks of three eggs and the juice of a lemon. Pour over the mushrooms, and serve immediately.

FRIED MUSHROOMS.

Roll large mushrooms in cracker crumbs, then in beaten egg, and again in cracker crumbs; dredge with salt and pepper, and fry in boiling hot butter.

STEWED MUSHROOMS.

Rub 1 tablespoon butter with ½ tablespoon flour in a hot saucepan, add 1 pint fresh button mushrooms and cook 15 minutes; add ½ cup milk, season with salt and pepper, let cook up and serve hot.

NOODLES WITH TOMATOES.

Prepare the noodles and boil them. Drain, put in a frying pan with 1 cup tomato sauce, 1 tablespoon butter, and salt and pepper to taste. Mix well with a fork and cook 5 minutes; then add 1 tablespoon each of grated Swiss and grated Parmesan cheese, stir in carefully, pour into a deep hot dish and serve.

OKRA.

Cut the stems from tender young okras, wash, and boil 35 minutes in a saucepan in salted water with a little milk added, an onion and 2 cloves. When tender, drain, and serve with a hot cream sauce. Or slice and stew with an equal quantity of tomatoes.

BAKED SPANISH ONIONS.

Peel 3 medium Spanish onions, clip off the ends and cut in half crosswise. Put in a baking dish cut side up. Mix together 1 ounce butter, 1 teaspoon chopped parsley, 1 saltspoon each salt and pepper, and the juice of ½ lemon. Spread over the onions, cover with a buttered paper, and set in the oven for 35 minutes,

basting frequently. Bring dish to the oven door, take off the paper, sprinkle 2 tablespoons grated bread crumbs, baste well, and put back in the oven for 10 minutes more.

BOILED ONIONS.

Peel and wash carefully small white onions, put into boiling salted water, and boil 50 minutes, or until tender. Drain and serve in a hot covered dish with melted butter poured over, and sprinkled with salt and pepper. Or prepare a good cream sauce; when the onions are drained put them in the hot sauce and cook a few minutes more. Serve with the sauce poured over them.

FRIED ONIONS.

Peel and slice the onions; boil in salted water 20 minutes; drain, put in a skillet with 1 large tablespoon butter, and fry ½ hour, seasoning to the taste.

SMOTHERED ONIONS.

Slice several white onions very fine, season with salt and pepper, put them in a hot saucepan with 1 tablespoon melted butter, cover and cook on the range 5 minutes. Then set in the oven for 35 minutes. Pour over a freshly broiled steak on a hot platter.

STUFFED ONIONS.

Mrs. Thomas Ewing.

Peel Spanish onions under water, scoop a piece out of the top, parboil 5 minutes, and turn upside down to drain. Stuff with chopped onion, bread crumbs, salt, pepper and plenty of butter. Put in a baking dish with a little water, sprinkle with buttered crumbs, cover and bake 1 hour or till tender. Uncover and brown.

PARSNIPS.

Mrs. Frank Miller.

Wash, scrape and slice the parsnips lengthwise. Boil in slightly salted water till tender; drain, put a couple tablespoons butter in a skillet, sprinkle the parsnips with sugar, and fry till a nice brown. Season slightly with pepper.

BAKED PARSNIPS.

Miss Johanna Feeney.

If young, scrape the parsnips; if old, pare and slice lengthwise; put in boiling water, and boil till tender. Drain, put in a baking dish, dust with salt and pepper, lay several thin slices of bacon over the top, and bake about ½ hour.

PARSNIP CAKES.

Boil and mash your parsnips. To a dozen good sized parsnips, add 2 well beaten eggs, a little salt and pepper and enough flour to hold them together. Make into flat, round cakes, and fry in butter until both sides are a rich brown.

PARSNIP FRITTERS.

Peel 6 medium parsnips, cut in pieces 1½ inches long, cut these in strips, wash, put in boiling, salted water with a little lemon, cover and let boil slowly 45 minutes, or until done. Drain and put in a bowl. Season with salt and pepper, 2 tablespoons oil, 1 teaspoon chopped parsley, and the juice of ½ a lemon. Let stand in this ½ hour. Have a good fritter batter prepared, drop in the parsnips, then drop them into boiling fat and fry.

Salsify fritters are made in the same way.

PEAS (CANNED).

Drain the liquor from canned peas, put in boiling, salted water and boil 3 minutes, drain again, place in a saucepan with a little melted butter, salt and pepper, and stir while cooking about 2 minutes.

GREEN PEAS.

Take fresh young peas, shell just before using, and put in kettle of boiling, salted water; boil 20 minutes, or till tender; drain, turn into a hot covered dish with a lump of butter, and serve.

STEAMED PEAS.

Mrs. Grover Spencer.

Put peas in a double boiler with a piece of butter the size of a walnut to every quart. Let steam until peas are tender. Season with pepper and salt, and serve hot.

PEPPERS.

Take green peppers, wipe them, cut the tops off, or cut in half lengthwise, take the seeds out, and put in cold salt water for ½ hour. Take any kind of cold meat minced fine; moisten well with rich stock or gravy, or milk or tomatoes, and fill the peppers. Stand on end in a buttered baking dish, put bits of butter on top, cover and bake about ½ hour. Take the cover off to let brown when nearly done. Cold rice is good alone, mixed with meat or with cooked tomatoes as a pepper stuffing; or tomatoes well seasoned and mixed with toasted bread crumbs. Stuffed tomatoes may alternate in a dish with stuffed peppers, or a tomato sauce may be served with them. Red peppers are a good addition to a dish of baked tomatoes. In fact, follow your taste in cooking peppers, and you cannot go amiss.

PEPPERS AND RICE.

Steam rice until tender and whole. Slice green peppers crosswise, take out the seeds, and throw into salted water for an hour. Dry the slices, dip them in flour and fry in a little hot butter until soft and somewhat brown, about 5 minutes. Have the rice just ready, turn it into a baking dish, arrange the slices of peppers over it, and pour the rest of the butter over. Put in the oven for 5 minutes. The fried pepper is also a nice garnish for meats either hot or cold.

BAKED POTATOES.

Select sound potatoes with good skins, wash and cut the ends off; put on the floor of the oven and bake 45 minutes to 1 hour until they will squeeze. Serve at once on a plate covered with a napkin.

Or peel, place in a dripping pan with roasting meat, and bake 1 hour; brown. New potatoes need only to be scraped.

BOILED POTATOES.

Select solid medium sized potatoes. Wash and cut off the ends. Put in a pot with enough boiling water to cover well, add 1 teaspoon salt, cover and boil about 35 minutes, or until tender. Take up in a skimmer, arrange on a napkin on a hot dish, cover with the ends of the napkin and serve. Potatoes either baked or boiled in their jackets should not be put in a covered dish.

Or peel and boil or steam. Serve as soon as done.

BROWNED MASHED POTATOES.

Boil, mash and season the potatoes, put in a baking dish, smooth the surface with a little beaten egg, and put in the oven to brown.

CHEESE POTATOES.

Mrs. John White.

Boil potatoes in salt water until done; mash them thoroughly, add a little milk and butter, and 3 tablespoons grated cheese, put in a pudding dish, sprinkle bread crumbs over, and bake ½ hour or more.

DUCHESS POTATOES.

Prepare potatoes as for croquettes. Flour the board, roll out the potato paste, cut into cookies, place in a buttered pan, brush them with melted butter and bake in the oven 10 minutes, or until browned. Take up with a skimmer and serve on a hot dish.

EAST INDIAN POTATOES.

Brown 1 finely chopped onion in a saucepan with 1 tablespoon butter. Stir in 1 teaspoon curry powder, and add 1 pint hot water. Add 1 teaspoon salt, and 1 dozen small peeled potatoes. Cover and boil 35 minutes.

ESCALLOPED POTATOES, NO. 1.

Miss Della Slatzer.

Pare and slice thin some good potatoes. Put in a baking dish, scatter lumps of butter, and sprinkle pepper and salt all through, fill up the dish with sweet milk, and bake in a moderate oven 1 hour.

ESCALLOPED POTATOES, NO. 2.

Mrs. Waldie.

Put 1 quart sliced, boiled potatoes in a buttered baking dish; add 1 pint sweet cream, butter the size of a walnut, salt and pepper to taste. Bake in a moderate oven.

FRENCH FRIED POTATOES.

Mrs. Thomas Ewing.

Cut and fry as Straw Potatoes, making the slices ½ inch or more in width and thickness.

FRIED POTATOES, NO. 1.

Take potatoes freshly boiled in salted water. Drain, cut into thin slices, drop in boiling fat, and fry 5 minutes. Take out with a skimmer, drain, lightly dredge with salt, and serve on a hot dish. Or, put in a hot frying pan with melted butter, cook about 10 minutes, stirring occasionally.

FRIED POTATOES, NO. 2.

Mrs. Margaret Bailey.

Boil potatoes in their skins. When cold, peel and cut up small. Put in a skillet with butter or half lard and butter, and fry brown. Make a good cream gravy as for chicken, pour over the potatoes, let cook up well, dish and serve at once.

FRIED POTATOES, NO. 3.

Miss Johanna Feeney.

Peel and slice raw potatoes thin, throw into cold water, drain, and put into a frying pan with 1 tablespoon hot dripping; fry brown.

GERMAN POTATO CAKES, NO. 1.

Mrs. Elizabeth Winefordner.

Grate 6 large raw potatoes, add 2 well beaten eggs, 2 tablespoons flour, ½ teaspoon soda in ½ cup sour milk, and a pinch of salt. Fry like pancakes.

GERMAN POTATO CAKES, NO. 2.

Mrs. A. E. Spires.

Grate 6 large raw potatoes and 2 onions in a bowl together. Add 2 eggs and ¼ cup flour, season with salt and pepper, stir well together and bake like griddle cakes until nicely browned. Serve hot.

HASHED BROWN POTATOES.

Take freshly boiled potatoes, peel and chop fine. Put a little butter in a frying pan, get it hot, add the potatoes, and cook for 10 minutes, tossing occasionally. Season with salt and pepper,

form into an omelet, and cook until a good brown, 5 or more minutes. Turn on a hot dish. A little chopped and browned onion may be added.

HASHED CREAM POTATOES.

Boil sound potatoes, peel and chop fine. Put in a saucepan with milk or cream, butter, salt and pepper to taste. Stew slowly at least 15 minutes. Turn into a hot dish and sprinkle chopped parsley over them. Cold baked potatoes may be used in the same way.

HASHED POTATOES AU GRATIN.

Prepare hashed cream potatoes. Butter a baking dish, turn in the potatoes, sprinkle the surface with grated cheese, and bits of butter, and bake for 10 minutes, or until nicely browned.

LYONNAISE POTATOES.

Slice freshly boiled potatoes in not very thin slices. Melt 1 tablespoon butter in a frying pan, brown a finely sliced onion, add the potatoes, season with salt and pepper, and toss gently while cooking 7 or 8 minutes. Give them a good omelet form, let brown lightly for about 7 minutes, fold, turn on a hot dish, and sprinkle with chopped parsley.

MASHED POTATOES.

Mrs. Ellen Campbell.

Peel and wash medium sized sound potatoes, cut in halves, plunge into boiling salted water and boil about 35 minutes. Drain well, and rub through a sieve, or mash with a potato masher quickly, add salt and pepper, considerable butter and a little hot milk; put in a deep hot dish, smoothe the surface, fill a hole in the centre with melted butter, dust with salt and pepper, and serve with the dish covered.

O'BRIEN POTATOES.

"Country Club."

Slice and parboil the potatoes. Put in a buttered baking dish in alternate layers with sliced pimentos and a sprinkling of flour, salt and butter. Pour over the liquor from the can, and enough cream to make out. Bake till done.

POTATOES WITH BUTTER.

Scrape and wash new potatoes or peel small old ones. Boil in salted water 30 minutes or until done. Drain, put in a saucepan with 1 tablespoon butter, turn them over lightly a minute or two, and serve with the butter poured over them. Brown butter may be used instead, or Polish crumbs, or cream sauce.

POTATO BALLS, NO. 1.

Mrs. Lydia Z. Knight.

Boil, mash and season with butter, pepper and salt 7 or 8 good sized potatoes; dice 2 slices bread and fry brown in a little butter; add these to the potatoes with 2 well beaten eggs and enough flour to make the mixture into balls the size of a small cup. Boil these like dumplings in a good beef or veal broth, turning occasionally. If left over, they are good sliced cold and fried in butter.

POTATO BALLS, NO. 2.

Take 2 tablespoons each of mashed potatoes and grated cheese, 1 tablespoon breadcrumbs, salt, pepper, cayenne to taste, and half a beaten egg. Mix well; form into cakes or balls, with the aid of a little flour; dip in beaten egg and roll in toasted bread crumbs. Fry in deep hot fat, or in a skillet with butter.

POTATO CAKES.

Season cold mashed potatoes with butter, pepper and salt. Pat into flat cakes, if necessary using a little flour and milk to make them stick. Fry brown on both sides in a little butter.

POTATO CROQUETTES, NO. 1.

Mrs. Jas. McGrady.

Take cold mashed potatoes, 1 onion chopped fine, 1 egg, salt and pepper to taste, a pinch of nutmeg and another of baking powder. Take about 1 pint potatoes, beat in the egg and the other ingredients with flour enough to make them stick, roll and fry in a pan with a little hot lard, or dip in egg and cracker crumbs and fry in deep fat.

POTATO CROQUETTES, NO. 2.

Boil and mash 8 medium potatoes. Beat up with ½ teaspoon salt, half as much pepper, a very little nutmeg, 2 raw eggs, and ½ tablespoon butter. Form into croquettes, dip in beaten egg and then in breadcrumbs, place in a frying basket, and fry in boiling fat 5 minutes. Drain thoroughly, and serve on a hot dish on a folded napkin.

Chopped parsley may be added or sprinkled on top.

POTATO DUMPLINGS.

Mrs. Peter Kramer.

Wash, peel and grate 6 good sized potatoes, and drain. Add a pinch of salt to 1 cup cooked rice. Brown 2 tablespoons breadcrumbs in a skillet with 2 tablespoons butter, and stir in 2 eggs till cooked. Mix rice, potatoes, and fried crumbs all together with enough flour to hold them, make into balls, and drop into boiling water; cover and boil gently ½ hour. Serve immediately.

POTATO PIE.

A Michigan Recipe.

Make a crust as for meat pies, line a shallow dish, fill with potatoes freshly cooked, mashed and seasoned with salt, pepper, butter and cream. Over this sprinkle a little summer savory or sage. Cover with crust, and bake in a quick oven until crust is done. Serve with fried chicken or any meat that has a brown gravy.

POTATO PUFF.

Mrs. Edward Daugherty.

Into 4 cups mashed potato stir 3 large tablespoons melt'd butter, beating to a white cream; add 2 or 3 eggs beaten very light, and 2 small cups cream or milk, salted to taste; beat all well, pour in a deep dish, and bake in a quick oven, until nicely browned.

QUARTERED POTATOES.

Peel and cut rather small potatoes into 4 cubes each. Put in a hot frying pan with a little lard, and fry for about 10 minutes, until a light brown, turning occasionally. Take up, put in a roasting tin, sprinkle with salt and pepper and bits of butter, and place in a quick oven for 30 minutes.

SARATOGA POTATOES.

Peel medium sized raw potatoes, slice as thin as possible, drop one by one into boiling fat, and fry about five minutes, or until a good color, turning them over. Take out with a skimmer and let thoroughly drain and dry. Sprinkle a little salt over them, and serve on a hot dish with a folded napkin.

SNOW POTATOES.

Boil new potatoes with their jackets on in salted water until tender (about 30 minutes). Peel quickly, season with salt and pepper and rub through a sieve into a hot dish, and serve immediately. Do not touch them after putting through the sieve.

STRAW POTATOES.

Select good medium potatoes, peel, cut in long, very thin strips, wash and drain, dry on a cloth, plunge into boiling fat and fry about 5 minutes until a good brown color. Drain in the frying basket, sprinkle a pinch of salt over them and serve at once on a hot dish.

STUFFED POTATOES.

Miss Johanna Feeney.

Bake good potatoes in their skins; when done, scoop out, mix with pepper, salt and plenty of butter, fill the skins, and set on end in a pan in the oven to brown. Smooth the tops of the potatoes with beaten egg.

RICE, NO. 1.

Pick over and wash one cup of rice. Put in double boiler and fill with cold salted water. Boil about ½ hour, or until dry. Do not stir. It should turn out with the kernels separate and whole. If not boiled dry when done, turn into a colander and stand on a pan in the oven with the door open for 5 minutes. Then serve immediately. It makes a good dressing on a platter, with roast meat in the centre, or a roast or stewed chicken.

RICE, NO. 2.

Put well washed rice in a double boiler, cover with milk and boil two hours. When done dress with cream, butter and a little salt. When served, powdered sugar and a little nutmeg may be dusted over the top. Beaten egg and sugar may be added, if desired, before taking up.

RICE CAKES.

Mrs. D. H. Jones.

Take 1 cup cold boiled rice, mix it with 1 well beaten egg, ½ teaspoon baking powder and a little flour, season with salt and sugar, and fry like potato cakes in a skillet with a little hot butter.

RICE CROQUETTES.

Mrs. Margaret Murday.

Steam 1 cup rice in a double boiler. When done, drain and add ½ teaspoon salt, ½ cup sugar, 3 eggs well beaten together, and steam 3 minutes longer; then add the juice and grated rind of 1 lemon. When perfectly cold, take 2 heaping tablespoons for each croquette, and shape like buns, making a dent with the finger in the top centre of each. Dip in raw egg, roll in cracker crumbs, drop in smoking hot lard or fat, and fry a nice brown. Drain on paper. Sprinkle with powdered sugar, put a small lump of jelly in each dent, and serve hot.

2 ounces currants may be cooked with the rice the last 15 minutes, and a sweet fruit sauce poured over the croquettes.

RISOTTO.

Filippini.

Brown 1 medium finely chopped onion in a saucepan with ½ tablespoon butter; add ½ pound washed rice; stir until a golden color, then gradually moisten with 1½ pints hot broth, stirring constantly. Add 1 small cervelat sausage, a pinch of Spanish saffron, 1 teaspoon salt, half as much pepper. Mix well, cover, and, as soon as it begins to boil, put in a hot oven for 30 minutes. Take it out, remove the sausage, stir in well 3 tablespoons grated cheese, and ½ tablespoon butter. Serve on a hot dish garnished with the sausage sliced.

CREAMED SALSIFY.

Scrape a large bunch fresh salsify, cut off stems, and throw into cold water with a little flour and vinegar mixed through it. Wash thoroughly, drain and put in boiling water with 1 tablespoon salt, and a sliced lemon, and boil 40 minutes or until tender. Drain and cut into half inch pieces. Have a cream sauce ready, put in the salsify with a little lemon juice, and boil 5 minutes. Serve with chopped parsley sprinkled over it.

SAUERKRAUT.

Mrs. Wm. Hughes.

Take good sound cabbage early in the fall, and slice on the cutter not quite so thin as for slaw. Pack in a large jar, or keg, sprinkling the layers with salt. Do not use too much. Press these layers down with a potato masher but without crushing. Cover with water, lay a clean white cloth over, and put a heavy oak board, or bricks over it. Let the brine come up over the board. After several days, remove to the cellar. Examine daily at first, and keep replenishing the brine. If the brine gets slimy, skim it well, wash the cloth and board clean, and put back. After 10 days, it may be good to eat if the weather is warm; in cool weather, it takes longer. It will keep all winter, if paid attention.

BOILED SAUERKRAUT.

Put into a kettle, cover with boiling water, add a piece of salt pork; boil 30 or more minutes.

SPAGHETTI.

Mrs. Ellen B. Lynch.

Take a piece of suet the size of half a hand, boil it in a little water until thoroughly done. When browning add butter the size of an egg and 3 to 6 onions sliced; fry slowly until quite brown, without burning. Then add 1 pound juicy round of beef, chopped fine; 1 can tomatoes; allspice, cloves and cayenne pepper to taste. When well cooked strain thoroughly, and keep the sauce hot. In the meantime put half a box of macaroni into salted boiling water, and boil 20 minutes or until done and not soggy. Rinse off starch and salt. Put back in the stewpan with a little butter. Serve on a heated platter with a well of sauce in the centre. The part of the sauce that did not go through the colander makes an excellent hash mixed with cold rice and baked. Mushrooms may be added to the sauce, if desired.

SPAGHETTI WITH MUSHROOMS.

Mrs. Isabel Hall Tedrow.

Boil the spaghetti until tender in salted water; drain and put into a baking dish in alternate layers with stewed and seasoned mushrooms. Sprinkle cracker crumbs on top, and bits of butter, and bake in a slow oven 20 or 30 minutes. The mushroom dressing must be generous enough to take care of the spaghetti also.

SPINACH.

Cut off the roots, dried leaves, etc. Wash in several waters, put in a kettle, cover with boiling salted water, and boil 20 to 30 minutes; drain, chop, add a little melted butter, salt and pepper, and serve in a covered dish with sliced hard boiled eggs on top. Or the spinach may be put in the kettle with only a cup of water, and steamed till done.

SPINACH CROQUETTES.

Miss Beall Ewing.

Chop fine 1 pint cooked spinach, brown ½ a small onion in 1 tablespoon butter, take out the pieces and stir in the spinach; add gradually 1 scant tablespoon each of flour and bread crumbs, ½ cup grated cheese, beaten yolks of 2 eggs, ¼ or more cup milk, salt and nutmeg. Mould while warm on a floured board. Fry like other croquettes. Drain, dish, sprinkle with grated cheese, add a little melted butter, and set in the oven to heat through.

SPINACH FRITTERS.

An Italian Recipe.

Wash thoroughly clean ½ peck spinach, and cook done. Drain in a colander and chop fine. Put back into a saucepan with a tablespoon each of butter and sugar, ½ cup milk, ½ teaspoon salt, some cayenne pepper, and grated lemon peel. Let simmer for 10 minutes. Take it off the fire and when cool stir in 2 well beaten eggs and a tablespoon flour. Form into little balls, dip in egg and cracker crumbs and fry in boiling fat.

SPINACH WITH CREAM.

Cook the spinach in boiling salted water until done; drain and squeeze, and chop fine. Rub 1 tablespoon melted butter in a hot saucepan with 2 tablespoons flour; add ¾ cup half milk and half cream, 1 teaspoon salt, 1 saltspoon pepper; stir well, add the spinach, cook for five minutes, and serve in a hot covered dish. Sprinkle the top thickly with grated hard boiled egg.

BAKED SQUASH.

Cut into convenient sizes, scrape out the seeds and the soft part, bake about ¾ hour in the oven, and serve in its shells.

Pumpkin may be baked the same way.

BOILED SQUASH.

Pare and cut into small cubes; cover with boiling salted water, and boil till tender; drain, return to the saucepan and set on the back of the stove till dry. Then mash with a potato masher, season with salt, pepper and butter, and serve.

SUCCOTASH.

Boil separately corn on the cob and either string beans or Lima beans. Cut the corn from the cob and put in a hot saucepan with the beans, add plenty of butter and salt and pepper. Cook together about five minutes. Rich milk may be added, and where liked a little flour rubbed in butter for thickening; cook 5 minutes longer. When served without milk sauce, boil a little milk with the corn on the cob. Make the proportion of corn and beans according to taste.

SWEET POTATOES.

Sweet potatoes are boiled or baked precisely like Irish potatoes.

ESCALLOPED SWEET POTATOES.

Miss Lizzie Sherman.

Peel and parboil the potatoes. Slice crosswise, and put in a buttered baking dish in layers, sprinkling each with sugar and a little salt and pepper, and bits of butter. Cover with a half cup of cream and bake. It is quite as good with plenty of butter without the cream.

FRIED SWEET POTATOES.

Boil, peel and slice the potatoes lengthwise; fry in hot dripping in a skillet; dust with salt and pepper, and serve hot when browned.

Or cut fine cold boiled sweet potatoes with rather more white potatoes, and fry in butter, seasoning with salt and pepper.

GLAZED SWEET POTATOES.

Boil and peel the potatoes, put in a greased pan in a good oven. As they crust over baste several times with a little butter. When a rich golden or brown color, dish and serve.

MASHED SWEET POTATOES.

Boil ½ dozen medium sweet potatoes in salted water 40 minutes. Drain, peel and press through a sieve into a baking dish. Season with a little salt and pepper, ½ tablespoon butter, and ¾ cup hot milk. Beat well, smoothe the top, glaze with melted butter, and set in the oven for about 15 minutes, or until brown.

SWEET POTATO CROQUETTES.

Pare and boil the sweet potatoes till done. Mash fine, season with butter, pepper and salt, and a little sugar, and when cool enough to handle mould into croquettes, roll in flour, and fry brown in hot butter.

BAKED TOMATOES.

Mrs. King.

Wipe the tomatoes, take out the seeds, fill the cavities with a dressing of onions chopped fine, bread crumbs, salt, butter and pepper. Bake 45 minutes in a good oven. Serve hot.

BROILED TOMATOES.

Cut sound tomatoes in halves, season, place on a broiler, and broil the skin side about 20 minutes or till tender. Serve on a hot plate with melted butter.

CURRIED TOMATOES.

Mix 1 teaspoon curry powder with 1 quart canned tomatoes; salt to taste; put in a buttered baking dish with 1 cup raw rice in alternate layers, ending up with tomatoes; sprinkle with bread crumbs, dot with bits of butter, and bake ¾ hour or longer.

FRIED TOMATOES.

Mrs. Wm. Evans.

Slice ripe tomatoes and dip them in well beaten eggs which have been seasoned with salt, pepper and 1 teaspoon sugar to each egg. Dip then in fine bread or cracker crumbs, and fry in a skillet with 2 tablespoons hot butter, five minutes on each side. Serve on thin slices of toast.

Half ripe or juicy green tomatoes may be fried in the same way. The sugar or toast may be omitted.

STEWED TOMATOES, NO. 1.

Mrs. John A. Williams.

Put 1 quart tomatoes to stew with 1 good sized onion chopped fine; when nearly done add a good lump of butter, salt, pepper and sugar to taste. Break some butter crackers in the bottom of a hot dish and pour the tomatoes over them.

STEWED TOMATOES, NO. 2.

Rev. Henry Ward Beecher.

Parboil 3 small onions; cut up 3 pints ripe tomatoes; add the onions cut fine, 1½ cups bread crumbs, a dessertspoon salt, and a small teaspoon black pepper; stir together and simmer at least an hour. Just before serving stir in 6 eggs beaten separately and four tablespoons butter, and boil up once to cook the eggs.

STEWED TOMATOES WITH CREAM.

"West Virginia."

Peel and slice six or eight large ripe tomatoes, put in a hot saucepan with butter size of a large walnut, 1 teaspoon salt, 1 tablespoon sugar, and a dash of pepper. Simmer gently until dinner is ready to serve; then add 1 pint fine bread crumbs, stir up well, add ½ pint rich cream, and serve immediately.

STUFFED TOMATOES, NO. 1.

Take round smooth red tomatoes. Cut a slice off the tops. Scoop out the inside without cutting through, put it in a bowl, mix it with a little chopped meat, bread crumbs, butter, salt and pepper, chopped onions, chopped peppers, cold boiled rice, etc. Almost

any "left-over" can be used in stuffing tomatoes. Season the shells inside, stuff them, put on the covers, put in a buttered dish, put bits of butter on top, and bake in a moderate oven 30 minutes or longer.

STUFFED TOMATOES, NO. 2.

An old French Cook Book.

Take large ripe tomatoes, cut in half crosswise, and remove the centres carefully. Fill each half with a mixture of chopped cold meat of any kind but pork, bread crumbs, chopped parsley, one or two yolks of eggs, seasoned with salt and pepper to taste. When all filled, glaze with the whites of the eggs; have some hot fat in a frying pan; place the tomatoes meat side down; when brown, turn and cook them 15 minutes.

TOMATO RICE AU GRATIN.

Put six ounces raw rice in a saucepan with 1 pint tomato sauce (or cold stewed tomatoes), ½ pint broth, ½ teaspoon salt, and 3 saltspoons pepper. Mix well and boil 35 minutes, stirring occasionally. Add 2 ounces grated cheese with ½ ounce butter, stir in well and put in a baking dish. Sprinkle bread crumbs and bits of butter on top and set in oven for 12 minutes. It may also be used as stuffing for whole tomatoes baked.

TURKISH PILAFF.

Miss McMath.

Cover 1 cup rice with salted water and parboil 20 minutes; drain, and put into a double boiler with 1½ cups broth, and one cup of canned tomatoes rubbed through a sieve; season with pepper and salt, and cook one hour. Just before serving, add ¼ cup butter.

TURNIPS.

Cook in any way as Kohl Rabi is cooked.

BOILED TURNIPS.

Mrs. Frank Miller.

Slice the turnips, cover with boiling water, and cook till tender. Drain and stir up in the kettle with butter, salt and pepper to taste. If soft enough they will mash properly by simply stirring.

VERMICELLI.

A Mexican Recipe.

Put a tablespoon lard in a porcelain vessel; when hot throw in the vermicelli slightly broken up, with some thinly sliced onions and tomatoes, some chopped red peppers, 1 clove garlic and a few cumin seeds ground, salt and black pepper to taste. Stir to prevent burning till a light brown; then add stock or hot water, and boil until tender. Have somewhat dry.

SALADS.

BEAN SALAD.

Boil soup beans till done but whole; strain; season with salt, pepper, vinegar, oil, 1 tablespoon cream and 1 tablespoon French mustard.

BEET SALAD.

Boil and peel the beets, slice fine, season with salt and pepper, and cover with vinegar when cold. Or,

Cut the freshly boiled beets into squares, add an equal number of button onions, sliced and twice scalded; mix with a little chopped parsley, and serve with French dressing, or mayonnaise.

BRUSSELS SPROUTS SALAD.

Cook the sprouts and let drain until cold. Cover with any good salad dressing.

Asparagus salad is made in a similar way, but serve the dressing in a sauceboat.

CAULIFLOWER SALAD.

Boil the cauliflower, break into its florets, put in a salad bowl, and pour mayonnaise over it. Garnish with lettuce leaves and slices of egg. Or,

Boil until just cooked, chop fine with hard boiled eggs and parsley. Garnish with beets cut in fancy shapes and with olives. Pour French dressing over it.

CELERY SALAD.

Chop rather coarsely crisp and cleaned celery; chop an equal quantity of green peppers (less if sharp), mix well together, and serve with lettuce or as stuffing for tomatoes. Dress with any dressing liked. Celery chopped and mixed with a good dressing is nice served in half peppers, where much pepper is not liked. About as much chopped apple makes a good addition.

CHICKEN SALAD.

Mrs. C. A. Judson.

Boil a chicken till tender; remove the bones and skin; if wanted extra nice use only the white meat; cut in coarse dice, and season with salt and pepper; chop in $\frac{1}{2}$ inch pieces the tender parts of celery; mix $\frac{2}{3}$ as much celery with the chicken; mix with mayon-

naise dressing, arrange nicely on a dish, put some dressing over it; garnish with celery tops. Do not mix till wanted. The dressing may be thinned with whipped cream.

A small proportion of pecan nuts is liked by many.

COLD SLAW, NO. 1.

Miss Rose Tipping.

Slice fine enough cabbage to fill an ordinary salad bowl; mix 2 tablespoons sugar with butter the size of ½ an egg, 2 tablespoons flour and 1 cup weak vinegar; bring to the boil, cook a moment, then take off, stir in 2 well beaten eggs, and salt and pepper to taste. Salt the cabbage also. Pour the dressing over the slaw 1 hour before serving, cover and let stand till wanted.

COLD SLAW, NO. 2.

1 pint chopped cabbage, 1 cup celery chopped, and ⅓ cup grated horseradish. Season with salt. Stir a good mayonnaise or lettuce dressing into the mixture a few moments before serving.

COLD SLAW, NO. 3.

Mrs. Donna O'Reilly.

Chop 1 small head cabbage fine; sprinkle with 1 teaspoon salt, 1 tablespoon sugar and a dash of white pepper; mash until moist. Then put ½ cup vinegar with ¼ cup water and a bit of butter in a saucepan and let come to a boil; thicken with 1 teaspoon cornstarch, let boil up, stir it into the cabbage, and set the slaw on the ice to get cold.

CREAM SLAW.

Mrs. Alta Hoskins.

Cut cabbage very fine, salt and pepper to taste. Beat up 1 egg thoroughly with 1 tablespoon flour, add 1 tablespoon butter, 1 cup sugar, 1 small cup vinegar and 1 pint cream. Boil all together, then pour over the slaw.

CUCUMBERS.

Pare and slice the cucumbers, and cover with brine for ½ hour; drain, put in a dish with pepper, salt and vinegar. If onions are served with them, they may be peeled and sliced and added raw, or scalded with boiling water, standing in it 5 minutes, then drained and put with the cucumbers. Slices of red pepper are a good addition. Let get quite cold.

EGG SALAD.

Mrs. Mark Stecker.

Boil 6 eggs hard; chop the whites fine and rub the yolks smooth. Sprinkle in a little salt and pepper. Stir this into mayonnaise dressing and mix up with it a cup of chopped chicken or ham and some chopped celery. Serve on lettuce leaves.

FRUIT SALAD, NO. 1.

Pulp of 4 oranges and 1 grape fruit, 1 cup white grapes seeded, ½ dozen Maraschino cherries cut in halves, 1 cup English walnuts broken small. Mix with this a wine glass sherry or Madeira. Cover with a French dressing made of 5 tablespoons oil, half as much vinegar, a teaspoon salt and a salt spoon paprika. Set on ice until thoroughly chilled.

FRUIT SALAD, NO. 2.

Miss Mary Sweeney.

Slice fine 3 bananas, 2 oranges, dice 2 apples, and seed and cut in halves 1 bunch white grapes. Mix with mayonnaise dressing, and serve on lettuce leaves.

GRAPE FRUIT SALAD.

Put leaves of head lettuce in a salad bowl; peel the grape fruit, take out the sections, break the membrane and extract the pulp in as large pieces as possible; put in the midst of the lettuce, and cover with mayonnaise or French dressing.

Orange salad is made in the same way.

HERRING SALAD.

Skin, bone and dice fine 2 smoked herrings; boil, peel and dice 2 potatoes; peel, core and dice 2 apples; dice a little pickled red beet, and 2 cold hard boiled eggs. Mix well with 4 tablespoons Filippini dressing.

LAMB SALAD.

Cut cold lamb into very thin slices. Mix in a bowl 1 finely sliced small onion, 2 stalks finely sliced celery, ½ teaspoon chopped tarragon, ½ teaspoon salt, 3 saltspoons pepper, 2 tablespoons oil and 1½ tablespoons tarragon vinegar. Mix up well with the sliced lamb and serve.

LETTUCE SALAD.

Arrange delicate leaves of lettuce on individual plates, put a small mould of currant jelly in the middle, arrange around it small balls of cream cheese, and pour French dressing over.

LOBSTER SALAD.

Cut the lobster meat whether freshly boiled or canned into pieces ½ inch square. Take ½ the quantity of celery washed and well dried and chopped the same size. Mix with Filippini dressing. Put in a salad bowl, smooth with a rounded top, spread with a mayonnaise dressing, decorate with hard boiled eggs in quarters, sprinkle with a teaspoon capers, put tender lettuce leaves around the edge of the bowl, and, if a fresh lobster, ornament with head or claws.

MACEDOINE SALAD.

Take a potato scoop and scoop out what you can from several scraped carrots and peeled turnips. Boil until tender in salted water. Drain and let cool. Mix carefully in any proportion convenient with odds and ends of cooked green vegetables, peas and beans, asparagus and cauliflower. Season with French dressing or Filippini dressing, or plain vinegar, salt and pepper.

ORANGE AND APPLE SALAD.

Peel and slice carefully, removing the seeds, 3 each ripe apples and oranges. Mix well with 2 ounces of powdered sugar, 1 tablespoon each of rum, kirsch and maraschino, and keep cold until wanted. Mix again before serving. Home made wine or lemon juice may be used instead of the flavorings named.

OYSTER SALAD.

Mrs. Mabel Rush.

Take 1 cup chopped oysters, 1 cup English walnuts, ¾ cup cabbage chopped, ½ teaspoon celery seed, and salt and pepper to taste. Make a dressing of 1 egg, ½ cup sour cream, 2 tablespoons vinegar, and 2 tablespoons flour. Heat through and pour over the salad. Garnish with slices of hard boiled eggs.

PEA SALAD.

Mrs. James Costello.

Mix 1 can peas, 3 hard boiled eggs chopped fine, ½ pint chopped celery, 1 cup English walnuts, and sufficient mayonnaise dressing to cover nicely. Serve at once.

PEPPER SALAD, NO. 1.

Cut a green or a red pepper in half, remove the seeds, and chop or slice very thin. Put in a bowl with fresh lettuce leaves, endive, corn salad, peppergrass, mustard, dandelions or watercress. Mix with any good dressing.

PEPPER SALAD, NO. 2.

Mrs. John E. Brown.

Cover 1 box gelatin with cold water and let soak ½ hour; add 1 cup sugar, the juice 1 lemon, 2 teaspoons salt, and 1 pint boiling water; when cool, add 4 cups chopped celery, 2 chopped cabbage, ½ can pimentoes chopped, and, if you choose, 1 cup chopped almonds; stir in well, pour into a mould, and set aside to harden. Turn out on a plate of lettuce leaves.

POTATO SALAD, NO. 1.

Mrs. George Webb.

5 small potatoes boiled and 3 onions of same size cut in thin slices, 1 bunch of celery chopped, 1 pint of sweet pickles chopped or sliced, 3 hard boiled eggs sliced, 1 pint hickory nuts or any good nuts, pepper and salt to taste. Mix with any salad dressing liked.

POTATO SALAD, NO. 2.

Mrs. Reese Ward.

Take cold potatoes freshly boiled in their jackets, peel and slice them thin. Cut ¼ pound fat bacon into the smallest possible dice, put into a skillet over a slow fire; when the bacon is crisp and a light brown color, add 1 shredded onion, 1 teaspoon salt, 1 cup vinegar and hot water (half and half), and 2 tablespoons salad oil, turning in slowly lest it spatter. Add the potatoes, heat thoroughly and serve hot or cold.

As much cabbage as potatoes may be added, in which case boil them together till done.

POTATO SALAD, NO. 3.

Miss H. C. Moodie.

Slice six cold boiled potatoes alternately with one medium sized onion into a large dish, sprinkling occasionally with pepper and salt. Put ½ pint vinegar over the fire. When it boils, add ½ cup of butter, take from the fire and add 4 tablespoons sweet cream. Pour over the potatoes and mix thoroughly.

POTATO SALAD, NO. 4.

Mrs. O. O. Cherrington.

Mix 1 tablespoon flour with 4 tablespoons sugar and 1 well beaten egg; add 1½ teaspoons salt, pepper to taste, and 4 tablespoons water; scald 1 cup vinegar, and stir in slowly the other ingredients. Peel and chop fine 6 boiled potatoes and 3 hard boiled eggs, and mix with the dressing.

POTATO SALAD, NO. 5.

Mrs. E. J. Davis.

For each quart of cold baked or boiled potatoes sliced, allow 1 sliced cucumber, 1 cup diced celery, and 1 measure of dressing. In mixing, do not stir, but lift carefully and turn over.

POTATO SALAD, NO. 6.

Mrs. J. R. Coughtrie.

6 potatoes boiled in their skins, pared and sliced; 1 onion peeled and sliced thin, 1 saltspoon salt; ¼ as much pepper; 1 tablespoon vinegar, and 3 tablespoons melted butter. Mix all together.

POTATOES AND BEETS.

Boil separately, peel and slice thin equal quantities of fresh beets and potatoes. Season, and mix with any dressing desired.

SALMON SALAD, NO. 1.

Mrs. Mark Stecker.

Pick and chop 1 can of salmon, chop 1 small onion and 1 bunch celery fine, add ½ pound English walnuts. Mix all together with mayonnaise dressing, and serve on lettuce.

SALMON SALAD, NO. 2.

Take a pint of cold boiled chopped potatoes, and a pint of cabbage, cucumber pickles and canned salmon, chopped and mixed in equal quantities. Mix a mayonnaise dressing with hard boiled egg, and twice as much vinegar as oil; stir all well together.

SHRIMP SALAD.

Put 1 pint can shrimps or 1 pint cooked fresh shrimps in a bowl. Season with 3 tablespoons Filippini dressing. Garnish a salad bowl with lettuce leaves, heap the shrimps in the centre, spread a mayonnaise over them, sprinkle 1 teaspoon capers over all, and arrange 2 quartered hard boiled eggs about the base.

Shrimps are very good cut in several pieces, mixed with chopped celery, and with mayonnaise dressing, with a few capers added, or a few small chopped cucumber pickles.

SOUTH AMERICAN SALAD.

Slice thin 1 large well flavored pear, 1 apple, 1 green pepper and 1 cucumber. Add the kernels of 2 dozen English walnuts. Mix well with any good salad dressing.

STRING BEAN SALAD.

Mrs. C. A. Judson.

Take tender young beans, string and break them into short pieces, and boil in salted water till done. Slice a small onion lengthwise, and mix with the beans when cold. Make a dressing with the yolk of 1 egg, 1 good sized piece of butter, 3 tablespoons sour cream, and vinegar to make it as thin as wanted. Mix well just before serving. Chop a hard boiled egg fine for a garnish. Or sprinkle with minced herbs and serve with French dressing. If lima beans are used with French dressing, use less oil.

SWEET POTATO SALAD.

Dice 3 large boiled sweet potatoes; add 2 branches of celery chopped fine; mix with French dressing with more vinegar than usual, salt and pepper to taste; and garnish with olives and parsley.

TOMATO JELLY.

Mrs. R. M. Connell.

Cover ½ box gelatin with ½ cup cold water and let soak 1 hour. Put in a saucepan 1 pint strained tomatoes, a stick of celery chopped, 2 bay leaves and 1 slice onion. Boil a few minutes. Add the gelatin and strain through a sieve. Add 1 teaspoon salt, and a tablespoon lemon juice. Turn into small round moulds and put in a cold place to harden. Serve on lettuce leaves with mayonnaise dressing.

TOMATO SALAD.

Peel the tomatoes without scalding. Serve sliced or whole in any manner to suit the taste — plain, or with an onion sliced with them; on lettuce leaves or in a saucedish, with French dressing, any kind of mayonnaise or other dressing, with salt or sugar, with vinegar or without. They are ornamental as well as good with the centres scooped out and filled with nicely seasoned, chopped onions, or with peppers and onions, or with celery chopped and mixed with mayonnaise dressing, with or without lettuce leaves. In fact, nothing that you like will hurt a tomato, and tomatoes enrich and embellish anything they are served with.

WALDORF SALAD.

Chop up not too fine, equal quantities of tart apples and celery, and half as much broken English walnuts or mixed nuts. Serve on lettuce with mayonnaise dressing.

WALDORF-ASTORIA SALAD.

Filippini.

Cut into Julienne strips 1 good sized pickled beet, 2 peeled and cored apples, 2 tender stalks white celery, 4 Spanish sweet peppers; chop 3 dozen hazel nuts. Season with 4 tablespoons Filippini dressing, and mix very thoroughly.

SALAD DRESSINGS.

CHEESE DRESSING.

Mix the yolks of 2 hardboiled eggs, with ½ teaspoon French mustard, or half as much dry mustard, 1 teaspoon tarragon vinegar (if at hand), 1 teaspoon grated cheese, 1 teaspoon catsup, 4 tablespoons oil and 1 tablespoon cider vinegar. Beat well.

CREAM DRESSING.

Mrs. George Bird.

Beat up 3 eggs with 1 cup cream, 1½ cups vinegar, 4 tablespoons sugar, 1 small teaspoon salt, ½ teaspoon pepper, ½ teaspoon ground mustard and 1 teaspoon flour. Heat slowly just to the boil, and pour over chopped cabbage.

FILIPPINI SALAD DRESSING.

Mix in a cold soup plate 1 level teaspoon curry powder, ½ teaspoon French mustard, 1 saltspoon ground mustard, 1 saltspoon cayenne pepper, 1 teaspoon finely chopped parsley, ½ teaspoon chives, 2 chopped shallots, a suspicion of garlic, 4 teaspoons salt, 1 teaspoon white pepper, and the finely chopped rind of ¼ of a lemon. (For the herbs that are difficult to obtain, a few drops of onion juice will answer.) Mix well with a fork, add 1 tablespoon olive oil, and mash the whole with the fork until almost a pulp, gradually adding 4 tablespoons white wine vinegar. Mix up well, pour into a bowl, and add olive oil and vinegar slowly in the proportion of 2 to 1, beating continuously until 1 quart is reached. Press through a strainer into a glass jar, cork or seal and keep in a cool place. This will keep a good while, and is used principally to season plainer dressings. If desired, melted butter and whipped cream can be used in place of the oil, and the curry powder may be omitted. Always shake well before using.

FRENCH DRESSING.

Mix well together 3 tablespoons olive oil with 1 tablespoon vinegar, salt and pepper. Keep cold till wanted.

GREEN MAYONNAISE.

Mrs. R. M. Connell.

Make a good mayonnaise dressing. Rub in a bowl 1 large tablespoon parsley chopped very fine until it makes almost a paste with 4 or 5 drops of alcohol. Stir this into the mayonnaise. A few boiled spinach leaves may be added.

MAYONNAISE DRESSING.

Put 2 raw egg yolks in a bowl, beat up well, add ½ teaspoon ground mustard, ½ teaspoon salt, and a pinch of cayenne pepper. Stir these in well, and then drop slowly and stir in rapidly ½ pint or more olive oil. From time to time thin with a little lemon juice or vinegar. If the oil should curdle, begin again with a raw yolk, and gradually stir in the curdled dressing. Do not add much of either oil or vinegar at one time, and very little vinegar suffices if a thick dressing is wanted. The dressing may be flavored with onion juice, tarragon vinegar, or a few drops of tabasco; and more or less whipped cream may be added. The ingredients should be cold when mixed, and the dressing kept in a cool place till wanted. Will keep some days.

MAYONNAISE DRESSING WITHOUT OIL.

Mrs. Joseph Brooks.

Beat the yolks of 3 eggs with 2 teaspoons mustard, 1 of cornstarch, 1 of sugar and 1 of salt, a shake of pepper and one cup of milk. Let ½ cup of vinegar come to the boil. Stir in the mixture, and cook until thick. On taking from the fire, add a piece of butter the size of a walnut.

When cold whipped cream may be added if desired.

POTATO SALAD DRESSING.

Mrs. Gertrude Williams.

Melt ½ cup butter or dripping, bring to the boil with ½ pint vinegar, season with pepper and salt and pour over 4 tablespoons sweet cream. Beat up well and mix up with the salad.

SALAD DRESSING.

Miss Sallie L. Mumaugh.

Beat up the yolks of 2 eggs, ½ cup sugar, 1 teaspoon pepper, 1 heaping teaspoon ground mustard, salt to taste, and ½ pint milk or cream. Scald ¾ pint vinegar, and pour over this mixture. Stir to a smooth paste, put back on stove, and cook 5 minutes, stirring all the time.

SLAW DRESSING.

Mrs. Frank Auker.

Season the slaw with pepper, salt, sugar and sweet cream; lastly add vinegar to the taste, stirring in slowly so as not to curdle.

SOUR CREAM DRESSING.

Mrs. John D. Martin.

Season rich, sour cream with pepper and salt, whip it well, add vinegar to taste, and pour over chopped cabbage. Mix thoroughly.

WHIPPED CREAM DRESSING.

Whip ½ pint sweet cream with 2 or 3 tablespoons lemon juice, and a saltspoon each of salt and paprika, until the cream is stiff. Is good with any nut or with a fruit salad.

WINE DRESSING.

Mix ½ cup sugar with ½ cup sherry and 2 tablespoons Maraschino or Madeira.

EGGS AND CHEESE.

BAKED EGGS.

Boil hard and shell six eggs. Cut into 4 slices lengthwise. Heat a good cream dressing in a saucepan until it comes to the boil, adding 2 tablespoons grated cheese. Put half the slices of egg at the bottom of a baking dish, spread some sauce over them, then a second layer of each. Sprinkle the top with bread crumbs, and bake 10 minutes.

BAKED OMELET.

Mrs. B. F. Martin.

Beat the yolks of 4 to 6 eggs, with butter the size of a walnut, a teaspoon flour, a small cup of milk, and a little salt. Stir in the well beaten whites. Put in a buttered dish and bake quickly.

BEAUREGARD EGGS.

Mrs. Rorer.

Boil 5 eggs hard; shell, chop the whites fine and rub the yolks through a sieve. Bring ½ pint milk to a boil, rub a lump of butter size of a walnut with 1 tablespoon cornstarch, and stir smoothly into the boiling milk; add the whites of egg, pepper and salt to taste. Put 5 squares of buttered toast on a hot platter, spread with the sauce, sprinkle with the grated yolks, again with the sauce, and finish with the yolks; dust with salt and pepper, and stand in the oven a moment before serving.

BOILED EGGS.

Put the eggs in boiling water, and let boil hard from 2 to 3½ minutes, according to taste. Or put the eggs in a pan of cold water, and let boil. Take up at once. Or put the eggs in a pan, pour over them boiling water, cover, and set back on the stove for 6 minutes. The last 2 ways are suited to invalids.

To boil eggs hard, put them in hot water, and let boil 10 minutes.

BREAD OMELET.

Beat 3 eggs separately, add ½ cup each milk and bread crumbs to the yolks, ¼ teaspoon salt and a little pepper; stir the stiff whites in carefully; have a piece of butter size of a walnut hot in a pan, turn in the eggs, and shake to keep from sticking; when brown set in the oven a moment to cook the middle; turn out on a warm dish with or without folding, and serve immediately.

CHEESE BALLS.

Mrs. George Ewing.

Mix a small plate of grated cheese with a good dash of cayenne pepper and a little salt, and stir in the white of an egg. Form into small balls, roll in the beaten yolk of the egg, then in fine cracker crumbs, and fry like doughnuts.

CHEESE BISCUITS.

Rub 2 tablespoons butter with 6 tablespoons flour, work in 2 heaping tablespoons cheese, the beaten yolk of 1 egg, salt and cayenne pepper to taste, and enough milk for a firm paste. Roll the paste out ½ inch thick, cut into rounds, put in a buttered pan, and bake in a moderate oven about 8 minutes. If not served fresh, they should be heated again before serving.

CHEESE OLIVES.

Stone 1 dozen queen olives. Take ½ ounce Philadelphia cream cheese, mix with it 2 saltspoons salt, 1 saltspoon cayenne, and ½ teaspoon chopped parsley. Fill the olives with the prepared cheese.

CHEESE SOUFFLÉ.

Rub 1 tablespoon butter with 1½ tablespoons flour till smooth; stir into ½ cup boiling milk, and cook till thick. Add 2 tablespoons grated cheese, take off, add salt and cayenne pepper, and the well beaten yolks of 2 eggs. Lastly stir in the stiff whites, turn into buttered cups or one dish. Put in a pan, half fill it with hot water, and bake in a moderate oven about 25 minutes. Serve at once.

CHEESE STRAWS.

Mrs. Charles Ewing.

Break into ¼ pound flour 2 ounces butter, and rub with the hands to a smooth paste. Add 2 ounces of grated cheese, the yolks of 2 eggs, and the white of one well beaten; season with cayenne pepper and salt; mix thoroughly, roll out ¼ inch thick, and put on a well buttered tin; then cut in very narrow strips 4 or 5 inches long. Bake in a moderate oven 5 minutes till a golden brown. Serve hot, taking care not to break them in taking from the pan.

COTTAGE CHEESE.

Mrs. E. S. Martin.

Set a pan of clabber where it will get slightly warm and the curds will begin to separate from the whey. Pour into a thin muslin bag to drain. Let drain about 12 hours. Put the curds in a dish, mix lightly with cream, adding salt and pepper to taste. Keep it cool until used. Serve with extra cream. If the milk is too long in souring, or the clabber is made too hot, or stands too long, the cheese will be bitter or "cheesy".

CREAM DATES.

Select whole dates, remove the seeds and fill the cavities with Philadelphia cream cheese with or without paprika.

CURRIED EGGS.

Put 2 small minced onions in a skillet with 2 tablespoons butter. When browning, stir in 2 dessertspoons curry powder. Mix well, then add 2 tablespoons flour, stirring quickly, and ½ pint of stock or 1 tablespoon beef extract dissolved in hot water. Simmer 10 minutes, then add 2 tablespoons cream and six sliced hard boiled eggs. Serve hot.

DEVILLED EGGS.

Shell hard boiled eggs, and cut neatly in halves. Take out the yolks and mix them with the same quantity of devilled ham; put back in the whites. Dish on lettuce leaves.

The eggs are equally good mixed with plenty of salad dressing of any kind, omitting the ham.

EGGS À LA CRÊME.

Mrs. Mark Stecker.

Boil 6 eggs hard, shell and cut crosswise in half, shaving a piece of the ends so they will stand upright. Mix a tablespoon butter with a teaspoon flour, stir into a pint of scalding milk, season and pour over the eggs. Serve hot.

EGGS À L'ITALIENNE.

Miss Beall Ewing.

Heat 1 cup milk, add ½ cup chopped boiled spaghetti, half a cup of chopped mushrooms, and one tablespoon butter; season with salt and pepper. Cook 2 minutes stirring constantly. Add three well beaten eggs, stir until the mixture begins to thicken, stir in 1 tablespoon chopped parsley and serve.

EGGS GRATIN.

Boil 8 eggs hard and shell them. Rub 1 tablespoon butter with 1½ tablespoons flour, add 1 cup milk and cream. Season with salt, pepper and nutmeg; stir until it boils. Dice the eggs and mix them with the sauce. Put in a baking dish, sprinkle a tablespoon grated cheese over all, and bake 8 minutes.

EGGS WITH BROWN BUTTER.

Brown 2 ounces butter in a frying pan; break into it carefully several fresh eggs; season and fry; take up carefully when done; brown a second tablespoon butter and pour over; then pour into the pan 2 tablespoons strong vinegar, let boil down, and pour hot over the eggs.

ESCALLOPED CHEESE.

Miss Emily L. Curran.

Grate 1 pound cheese, or cut into small bits. Put in a baking dish in alternate layers with cracker crumbs, sprinkling each layer with pepper, salt and bits of butter. Fill the dish about ⅔ full. Beat up 2 eggs in enough milk to fill the dish, pour over the layers, and bake in the oven until a light brown.

ESCALLOPED EGGS.

Mrs. G. Gaus.

Mix equal parts minced ham and fine bread crumbs, season with salt, pepper and melted butter, and add milk to moisten till quite soft. Half fill buttered patty pans with this mixture. Break an egg on the top of each, dust with salt and pepper, sprinkle fine crumbs over all, set in the oven and bake 8 minutes, serving immediately.

FRIED EGGS.

Miss Betty Martin.

Fry several slices of bacon in a pan; take out, break the eggs gently into the pan, and fry until the yolks are set; serve on a hot dish with the bacon.

GOLDEN FLEECE.

Miss Beall Ewing.

Break 1 pound cheese into small pieces, melt it with ½ pint cream, stirring until smooth, season with an even half teaspoon of dry mustard, and 1 teaspoon of salt. Add 6 unbroken eggs, put cover on saucepan, and let stand 2 minutes, then remove cover, break up the eggs, and stir until well scrambled, and pour when smooth and creamy over saltines or Uneeda biscuits.

Golden Buck is made by adding poached eggs whole when the cheese is served.

MACARONI RAREBIT.

Detroit "Free Press."

Break ½ pound of macaroni in small pieces and let stand in warm water until tender; drain, put in a stewpan with 1½ pints milk and boil ten minutes; add 1 pound cheese cut in small pieces; butter size of an egg, pepper and salt. Remove from the stove as soon as the cheese has melted, stirring constantly to keep from sticking. Pour over buttered toast and serve hot.

MUSHROOM OMELET.

Put a pint of fresh mushrooms in a saucepan with a tablespoon of butter rolled in cornstarch, ½ teacup of sweet milk, a few drops of lemon juice, salt and pepper. Let simmer until the mushrooms are tender. Make plain omelet, and pour into an omelet pan. When ready to turn pour half the mushrooms in the centre, fold over, turn and dish. Pour the rest of the mushrooms around the omelet and serve immediately.

OMAVES COLCHAVES.

Mrs. Frank Connell.

Put 2 tablespoons olive oil in a hot skillet, add 3 young onions chopped fine, cook a few minutes, add 10 green peppers (half of them sweet) chopped fine, and cook some more, lastly a dozen tomatoes, and cook half an hour longer. Serve on a platter as a bed for fried eggs cooked without turning.

OMELET.

Break 8 or 10 eggs in a bowl; add 1 small teaspoon salt, a little pepper and 1 tablespoon cold water; beat well. Put butter size of an egg in a hot frying pan; when hot cover the pan with a thin layer of the eggs; fry till the under edges show brown when lifted with a skimmer. Double over and serve. Put in a lump of butter for each omelet.

OMELETTE À LA LANGTRY.

"Egg Cookery."

Break in a bowl the yolks of 4 eggs; add pepper, salt, a little chopped parsley, mushrooms and shallots (or a few drops of onion juice); beat up well with 4 tablespoons cream, and add the stiff whites of the eggs; put 2 ounces fresh butter in a frying pan; when it fritters pour in the omelet and stir briskly a moment, skimming the sides towards the centre till it begins to set; when light brown turn out on a hot dish and serve immediately with a thin sauce or gravy.

OMELETTE À LA PROVENÇALE.

Rub a hot frying pan with a clove of garlic; put in ½ gill olive oil and when hot brown 4 sliced onions; drain, set aside, put butter in the pan, and when hot fry an omelet; spread the onions over it when done, fold over and serve.

OMELETTE AUX FINES HERBES.

Slice a few shallots, mushrooms, and a handful of parsley in butter or olive oil. Mix the omelet with the herbs and 2 tablespoons cream, and fry as usual.

OMELETTE SOUFFLÉE.

Beat the whites and yolks of six eggs separately until very stiff; sweeten and flavor the yolks, mix them together and beat again a long time. Bake in a very hot oven until it rises very light and browns nicely. Serve immediately with sauce.

OMELET WITH SPINACH.

Prepare a little creamed spinach; beat up an omelet, cook, and just before folding, spread over ⅓ of the spinach. Fold the omelet, take up, and dress the rest of the spinach on the same dish.

Finely chopped ham, creamed chip beef, jelly or any chopped meat may be folded into an omelet in this way.

Peppers, either Spanish or green, are first chopped and browned and then mixed with the eggs before baking the omelet; croutons or grated cheese may be mixed with the eggs, or chopped mint or parsley. Parsley, cress and peppers combined with the eggs make a green omelet.

POACHED EGGS.

Place some muffin rings in a skillet of boiling water; drop an egg carefully in each ring, and boil till the white is set; take up carefully with a skimmer, drain a second, put on a hot dish or on toast, put a little butter on each and dust with pepper and salt.

RINK-TUM-DIDDY.

Miss Beall Ewing.

Cook together a finely minced onion and the pulp of ½ cup tomatoes with a large tablespoon butter. When smooth, add ¾ pound finely chopped cheese, stir till the mixture is smooth, add Worcestershire sauce and mustard to taste, and lastly stir in 1 egg. Pour over soda crackers.

SCOTCH RAREBIT.

Cut ½ pound rich cheese into thin slices, and put over boiling water to melt; stir in salt and pepper to taste, and pour over 4 slices of buttered toast on a hot platter.

SCRAMBLED EGGS.

Beat six or eight eggs together very slightly, add a little salt and pepper, put into a hot frying pan in which a little butter is melted. Stir quickly as they cook until they are cooked through but not hard. Serve at once on a heated dish.

SHIRRED EGGS.

Heat some butter in a fireproof china dish; break in the eggs carefully, dust with pepper and salt, spread a little cream over, and set in the oven 5 minutes.

SPANISH OMELET.

Fry 1 tablespoon finely chopped onion in 2 tablespoons melted butter until a light brown. Thicken with a little flour or cornstarch. Add gradually 1¾ cups strained tomato pulp, and 1 tablespoon chopped green peppers. Season with ¾ teaspoon salt and a few drops of tabasco. Capers and chopped mushrooms may also be added. Now beat together 4 eggs and 4 tablespoons water, with ½ teaspoon salt and pepper to taste. Cook in a buttered omelet pan, spread some of the sauce over it when brown, fold, and serve with the remaining sauce as dressing.

STODGE.

Miss Beall Ewing.

Take 2 ten cent rolls of Philadelphia or any good soft cheese, beat into ½ pint cream, season with salt and cayenne, and add 6 slightly beaten eggs. Scramble and pour over hot crackers or toast.

SWISS EGGS.

Halve lengthwise 6 hardboiled eggs; work the yolks soft with salt, pepper, a little nutmeg, and by degrees 2 raw yolks, 3 spoons double cream, and enough grated cheese for a soft paste. Fill up the cavities in the whites with this, round smoothly, put in a buttered dish in the oven and sprinkle with cheese. Get hot and brown with a hot stove lid. Serve with Béchamel Sauce.

TOMATO RAREBIT.

Put 1 tablespoon butter in a chafing dish or saucepan and brown 1 small chopped onion; add 1 cup thick, canned tomato, 1 teaspoon salt, and a pinch of cayenne pepper and of sugar. Stir until it boils, then add 4 tablespoons grated cheese, and 3 raw eggs. Stir, and as soon as the eggs are done, serve on crackers or small slices of toast.

WELSH RAREBIT, NO. 1.

Mrs. John A. Williams.

Put several thin slices of bacon in a frying pan and fry several minutes on each side. Put them on a baking plate in the oven and cover with slices of cheese, with bits of butter on top. Bake 5 or 10 minutes or till the cheese is thoroughly melted. Serve immediately.

WELSH RAREBIT, NO. 2.

Put 1 gill Bass's ale in a saucepan with 1 tablespoon Worcestershire sauce, and 1 saltspoon cayenne pepper. As soon as it boils briskly, add 1 pound rich grated cheese, and stir until melted and very hot. Have 6 slices of hot fresh toast on 6 hot dishes, pour the cheese over the pieces of toast, and serve immediately.

A freshly poached egg is a good addition to a Welsh rarebit.

SANDWICHES.

Every variety of bread is used in making sandwiches. When white bread is wanted, the regular baker's sandwich loaves are the best a day old. Cut the crust from the loaf first and butter each slice before cutting it as thin as possible. After filling and covering they are cut in any shape wanted. For rolling, take fresh loaves, even warm. If they must be kept some hours before serving, wrap them in a napkin wrung dry from boiling water. Serve on a plate covered with a doily.

CAVIAR SANDWICHES.

Cut slices of bread into squares of 4 inches, butter on one side and toast nicely. Cover the buttered side with a thin layer of Caviar, lay a few pickled oysters on top, having removed the hard part, put over a few drops of onion juice, and ornament with olive rings.

CHEESE SANDWICHES.

Cut slices of Boston brown bread very thin. Spread with Philadelphia cream cheese, beaten up with a rich sweet cream, and, if liked, a sprinkling of cayenne pepper. Put 2 together, and cut in half. Or, spread with grated cheese, with or without chopped nuts.

CHEESE AND NUT SANDWICHES.

Mrs. George Leyshon.

Chop hickory nuts or English walnuts with an equal bulk of Philadelphia cream cheese, or Neuchâtel; add a little mayonnaise dressing. Cut very thin slices of bread and spread without butter. Cover. If desired, a lettuce leaf may be laid on the bread first, and covered with the mixture.

CHERRY SANDWICHES.

Chop candied cherries very fine, adding a few drops at a time of sherry or orange juice; spread on water thin crackers.

CLUB SANDWICHES (CHICKEN).

Cut 12 rather thick slices from a loaf of sandwich bread, toast and butter. Cover 6 with thin slices of cooked chicken, season with salt and pepper. Broil 6 very thin slices of lean bacon 1 minute on each side, cut in two and lay over the chicken. Put a fresh lettuce leaf with a little mayonnaise over each slice, cover with the other 6 pieces of toast, trim the crusts off with a sharp knife, and cut in two diagonally. Place in the oven a couple of

minutes before serving. Thin slices of ham may take the place of the bacon.

Duck, lamb, veal, and lobster club sandwiches are made in the same way.

For ham club sandwiches, broil thin slices of ham, and omit the bacon.

For sardine club sandwiches, skin and remove the bones of the sardines, and spread a little French mustard over them, finishing like the chicken sandwiches.

For anchovy club sandwiches spread the toast with anchovy butter, arrange the anchovies over them, and proceed as with chicken.

For egg club sandwiches, fry 6 eggs and proceed as with chicken.

For cheese club sandwiches, lay a thin slice Swiss cheese over the toasts, and proceed as with chicken.

CREAM OF CHICKEN SANDWICHES.

Mrs. Rorer.

Take the white meat of a chicken, chop fine and pound it to a paste; put 1 teaspoon gelatin in 2 tablespoons cold water, and stand it over the fire till dissolved, then stir it into the chicken with 1 teaspoon grated horseradish and ½ teaspoon salt. Stir till it begins to thicken, then add ½ pint cream whipped stiff, and set away to get very cold. Cut the slices of bread a little thicker than for ordinary fancy sandwiches; butter, and spread with this cream mixture, trim off crusts, and cut into shape, but do not cover with bread. Garnish the tops with sliced olives, capers or tips of celery.

DREAM CAKES.

Miss McMath.

Rub together ½ pound grated American cheese, salt, red pepper, and enough cream to make a smooth paste. Make sandwiches with the cheese for filling, and fry slowly in butter on both sides. Serve very hot. The bread may be buttered first, and the sandwiches baked. It is also good with the grated cheese alone.

DREAMS.

Miss Beall Ewing.

Cut thin slices of bread, cut off the crusts, put them together with thin slices of cheese as for sandwiches, without buttering. Put a small lump of butter in a chafing dish, and when it bubbles put in the dreams; brown on both sides. A dropped egg on each dream is a nice addition.

EGG SANDWICHES.

Cut thin slices of hardboiled eggs, lay them on thin slices of bread and butter, season, put a little mustard and cress over them, cover, and cut off crusts. Or, mash fine the yolks of 6 hard boiled eggs, mix with 2 tablespoons each of cream and olive oil, ½ teaspoon salt, and a good pinch of paprika, or less cayenne pepper. Finish as ham sandwiches.

GERMAN SANDWICHES.

Mrs. Rorer.

Butter and cut thin slices from a loaf of rye bread. Spread each slice with a thin layer of limburger cheese. Cover with very thin slices of bologna, and then a thin piece of pumpernickel. Cover with a second slice of bread and cheese. Do not cut off the crusts.

HAM SANDWICHES.

Chop cold, boiled ham very fine, and mix with 2 tablespoons melted butter, a little onion juice, and a pinch of cayenne pepper to each cup of ham. Cut the crusts off a sandwich loaf, butter and cut very thin slices. These may be covered with a buttered slice, or rolled, the edge pressed firm, and tied with ribbon.

Tongue sandwiches are made the same way.

LETTUCE SANDWICHES.

Mrs. J. W. Holleran.

Cut thin slices of bread; butter, and put together by twos with strips of lettuce between, spread with mayonnaise, and if liked, several thin slices of onions. Cut the crusts off all around.

LOBSTER SANDWICHES.

Cut canned or freshly boiled lobster into dice; sprinkle with salt, red pepper and tarragon or other vinegar. Let stand a few minutes, and sprinkle with melted butter. As soon as it is cool, place on thin, buttered slices of bread, cover with a second buttered slice, trim off the crusts and cut the size wanted.

MARMALADE SANDWICHES.

Cover thin slices of buttered bread with any kind of marmalade; roll and press the edge, then tie with baby ribbon.

Preserved ginger cut in thin slices and used like the marmalade is good.

NUT SANDWICHES.

Mrs. A E Faine.

Cream ½ cup butter with 1 cup granulated sugar; add 1 teaspoon vanilla and 1 cup nutmeats. Spread on very thinly sliced bread, and sprinkle thickly with chopped nuts.

OLIVE SANDWICHES.

Mrs. Hampton D. Ewing.

Chop stuffed olives quite fine; cut sandwich bread very thin, spread each slice with a mayonnaise dressing, then a layer of olives on the under slice and cover. Trim and cut as usual.

OYSTER SANDWICHES.

Cut thin slices of bread the size wanted, remove the crusts and toast. Cover closely with pickled oysters, cutting out the hard part, dust with red pepper, and cover with a highly seasoned mayonnaise. Do not cover.

PARISIAN CANAPÉS.

Ysaguirré and LaMarca.

Cut thin slices of stale bread into small oblongs, and cut off the crusts. Fry in butter to a light brown. Spread each piece with anchovy butter, and place on each a boned anchovy; sprinkle over them finely chopped olives and chopped chives, if at hand.

PÂTÉ DE FOIE GRAS SANDWICHES.

Mrs. Rorer.

One can will make 24 sandwiches. Remove the fat and mash the foie gras to a perfectly smooth paste, adding gradually 4 tablespoons soft butter, ½ teaspoon salt, a pinch of pepper and about 10 drops onion juice; press the whole through a sieve. Have thin slices of bread cut into fancy shapes and toasted; spread thickly with the paste, and garnish with olives and white of hard boiled egg cut in rings or fancy shapes. Do not cover.

PEANUT SANDWICHES.

Shell and grate very fine 1 quart roasted peanuts; add 1 Philadelphia cream cheese; mix to a smooth paste. Spread thin slices of bread, put 2 together, trim edges, and cut small. Or, butter and cut thin slices of brown bread, cover with finely chopped peanuts, and salt.

PICNIC SANDWICHES.

Mrs. Rorer.

Take a fresh French roll, cut the top off neatly, and scoop out the inside. Chop the white meat of 1 chicken fine with 2 ounces cold tongue or ham, chop very fine 1 large green pepper, 1 cucumber pickle, 4 olives, and mix all together with 1 tablespoon capers, and a good mayonnaise dressing. Fill the roll, put on the top crust, and serve at once.

PIMENTO SANDWICHES.

Mrs. Frank Connell.

1 small can of sweet pimentoes put through a grinder and then rubbed to a paste with 1 small sized package of Philadelphia cream cheese. Trim the crust off a small loaf, slice thin and spread with this paste.

ROAST BEEF SANDWICHES.

Take the remains of cold roast beef; mince it very fine; mix 1 teaspoon each of melted butter and Worcestershire sauce, 1 tablespoon tomato catsup, and ½ teaspoon salt to each ½ pint of meat; stir the meat into the sauce. Spread on thin buttered slices of bread. Cover.

SARDINE SANDWICHES.

Cut slices of bread about ½ inch thick, cut off crusts, butter and toast. Take the skin and bones from 1 box sardines, lay them carefully over the toast, sprinkle with chopped olives and capers, and 1 teaspoon lemon to each toast. Do not cover.

WORKMAN'S CHEESE SANDWICHES.

Mix 1 cup cottage cheese with 2 tablespoons melted butter, 2 tablespoons thick cream, and ½ teaspoon salt. Beat till smooth and light. Cut brown bread into slices ½ inch thick, spread with the cheese, cover half of them with very thin slices of white bread, and put the other slices of brown bread and cheese on top. Do not trim.

PUDDINGS AND DESSERTS.

AIR BALLS.

Mrs. Dick Spicer.

Make a dough as for cream tartar biscuits, cut in small squares, and fry like doughnuts in hot fat. Drain on paper. Have some molasses simmering hot, dip these balls in and serve hot.

ALMOND CUSTARD.

Put in a double boiler 1 pint new milk, 1 cup sugar, ¼ pound blanched and pounded almonds, 2 spoonfuls rosewater, and the yolks of 4 eggs. Stir over a slow fire until the consistency of cream, then remove it and put it in a pudding dish. Beat the whites of the eggs to a stiff froth with a little sugar, spread over the top and put in the oven to brown.

AMERICAN CREAM.

Cover ½ box gelatin with ½ cup cold water and let soak ½ hour. Put 1½ pints milk in a double boiler and let come to the boil; add the gelatin, stir till dissolved, strain and stand aside to cool. When cold add 1 cup sugar and the juice and rind of 1 lemon, turn into a mould and put in a cold place to harden. Serve with Cream or Vanilla Sauce.

APPLE CHARLOTTE.

Pare and steam 6 large apples till tender; rub them through the colander, sweeten to taste, and add ½ box gelatin which has been soaking in cold water. Stir till dissolved. Pour into a basin, set it in cracked ice, stir hard till it begins to thicken; then add carefully 1 pint of cream whipped. Put in a mould, and set in a cold place to harden.

Other fruit or fruit juices may be used in the same way.

APPLE CUSTARD.

Mrs. A. R. Koon.

Make a good custard as for pies. Slice very thin several ripe mellow apples, cover the bottom of a baking dish, and pour the custard over them. Bake about 20 minutes in a slow oven. Serve with a cream sauce, or sweetened milk, flavored with lemon.

APPLEDORE PUDDING.

Mrs. Hugh Ewing.

Line a pudding dish with stale cake. Fill to within 3 inches of the top with fresh berries or currants. Allow ½ cup of sugar to swell the berries, or 1 cup to currants. Cover the whole with cake, and wet it with 1 cup wine. Bake ½ hour, and frost with whites of 2 eggs and 1 cup sugar beaten to a stiff froth. Brown.

APPLE DOWDY.

Butter a baking dish and line the bottom and sides with buttered slices of bread with the crusts cut off. Fill with sliced apples, grate over them a little nutmeg. Mix ½ cup water and ½ cup molasses, and pour over the apples; sprinkle over this ½ cup brown sugar, and cover with slices of buttered bread. Cover with a tin plate, and bake in a moderate oven 2 hours. Turn out on a dish, and serve hot with sugar and cream.

BAKED APPLE DUMPLINGS.

Mrs. Jno. A. Connor.

Make a rich biscuit dough, roll out thin, cut in squares, fill with pared and quartered apples, and fold over the edges. Put 1 cup sugar, 1 pint water, butter the size of an egg, and a little grated nutmeg into a pan on the stove. When boiling, drop in the dumplings, set in the oven and bake 1 hour. Serve in the sauce in the pan. If it should boil away too fast, add more boiling water.

STEAMED APPLE DUMPLINGS.

1 pound suet chopped very fine; 1 pound flour; 1 heaping teaspoon salt; mix all thoroughly adding cold water enough to make a paste; roll as thin as pie crust; pare a dozen large apples, quarter and core them, put the quarters together again and cover each apple with a square of the paste; then butter slightly the bottom of a steamer and lay in your dumplings. Steam 1 hour. Serve with hard sauce or with a hot cream sauce.

APPLE FOLLY.

Mrs. H. W. Miller.

Beat up 1 cup of the pulp from baked apples with 2 cups of sugar, and the whites of 3 eggs for ½ hour, and serve with a good boiled custard.

APPLE FRITTERS, NO. 1.

Mrs. Wm. Patterson.

Take 1 pint sour milk, add 1 teaspoon soda, and mix in flour enough to make a batter. Peel and core large apples, slice clear across, dip the slices in the batter, and fry on both sides in hot fat. Roll in granulated sugar, and serve hot.

APPLE FRITTERS, NO. 2.

Mrs. Mark Stecker.

Beat 2 eggs together until light; add 1 cup milk, a pinch of salt and 1 cup flour or enough to make a thin batter. Add 1 teaspoon baking powder and beat until smooth. Chop 2 or 3 sweet apples fine, mix with batter, and fry in hot butter. Drain and sprinkle with pulverized sugar.

APPLE MERINGUE.

Boil peeled and cored apples until tender in a rich syrup; set on a dish, cover with a meringue, and set in the oven until browned. Serve hot.

APPLE PUDDING, NO. 1.

Mrs. Hugh Ewing.

Boil apples with a little orange peel until soft, and mash them through a colander. Cream 1 pound butter and 2 of sugar, add the apples and 10 well beaten eggs, 1 wineglass of wine, brandy and rosewater mixed, 1 teaspoon each of cinnamon and nutmeg. Line dish with puff paste, put in the mixture and bake.

APPLE PUDDING, NO. 2.

Miss Kate Hazelton.

Sift together 1½ cups flour, 2 teaspoons baking powder, and a pinch of salt; mix with ¾ cup water. Put 3 pints finely chopped apples in a saucepan with 3 teaspoons cinnamon, a pinch of salt and sugar to taste. Cover with the freshly made dough, put a lid over the pan and stew slowly for ½ hour. Take off the lid, and place in the oven to brown. Serve with cream or a hot sauce.

APPLE SPONGE.

Boil 1 pound of sugar in ½ pint of water until clear. Pare, core and slice 1 pound apples into the syrup. Stew till tender. Cover ½ box gelatin with cold water and let soak while the apples are cooking; stir together and rub through a sieve, add the juice of 2 lemons and the grated rind of one, and stir till cold. Beat the whites of 3 eggs stiff, stir in and beat until cold and thick, then pour into a mould to harden. Serve on a dish with Sabayon sauce around it made from the yolks of the eggs.

Peaches, apricots or quinces may be used in the same way, suiting the flavoring to the fruit.

APPLES PRALINÉES.

Filippini.

Peel and core 6 good apples. Put ½ cup sugar and 1½ pints water in a saucepan, and as soon as it boils add the apples and boil until done. Take them up and arrange on a dish. Blanch and

chop 2 ounces almonds; put over the fire in a saucepan with 3 tablespoons sugar, ¼ cup water, and 1 teaspoon vanilla. Stir until nicely browned. Fill the hollows of the apples with currant jelly, spread the almonds over the apples, and serve cold.

APRICOT JELLY.

Put a can of apricots in a saucepan with ½ pound sugar, and let boil a few minutes; strain off the syrup; if canned with skins and stones, remove them; let get cold. Dissolve ½ box gelatin in a little water; add 1 pint of the syrup; boil and clarify with white of egg. Pour a little jelly in the bottom of the mould; when set, place a few apricots over it; add more jelly and apricots alternately till the mould is full; let get very cold, turn out of the mould and serve with whipped cream. All bought canned fruits make good desserts treated in this way.

BAKED FLOUR PUDDING.

1½ pints buttermilk, 1 cup cream, 4 well beaten eggs, 2 teaspoons soda in the milk, flour enough for a thin batter. If you have no cream, take that much more buttermilk. Butter a pudding dish, pour the batter in and bake until done. Serve hot with any hot sauce or cream and sugar.

BANANA CREAM.

Skin and mash five ripe bananas with 5 ounces sugar; whip ½ pint cream; add the bananas, the juice of 2 lemons, and, if you use it, ½ wineglass brandy; mix in well ½ ounce gelatin dissolved in a little hot water; beat well a few minutes, fill a mould and keep in a cool place till firm.

BANANA FRITTERS.

Mrs. Margaret Abram.

Beat 2 eggs with 1 cup milk, 1 cup flour, ½ teaspoon baking powder in the flour, and ¼ teaspoon salt. Peel six bananas, slice them lengthwise, dip in the batter, and drop in boiling fat.

BANANA PUDDING.

Beat together 1 tablespoon butter, ½ cup sugar, 3 yolks of egg, and 1 teaspoon vanilla. Add 3 sliced bananas, and 1 cup sifted flour. Mix gently. Add the well beaten whites of the eggs, put in a buttered pudding mould and bake in a moderate oven 40 minutes. Turn out on a dish and serve hot with raspberry sauce.

BANANA SHORTCAKE.

Make a plain layer cake and let get cold. About 1 hour before serving, make a syrup of 1½ cups sugar, 4 tablespoons hot water, and the juice of 2 lemons. Slice 6 bananas, and let infuse in the syrup, turning occasionally. When ready to serve, put a thick layer on the top of each cake, sprinkle with chopped walnuts, put together, and heap whipped cream over it.

BATTER PUDDING.

Mrs. Hugh Ewing.

Put 1 quart milk in a double boiler reserving enough to wet 7 tablespoons flour. Beat in 3 eggs with the milk and flour, and pour this into the boiling milk. Add a little salt, and if berries are wanted, 1 cup berries and ½ more flour. Boil 2 hours without any interruption. Serve hot with lemon sauce. Any fresh or canned fruit may be used.

BISCUIT PUDDING.

Mrs. Lena Moseman.

Prepare a good biscuit dough, cut into biscuits, one at a time lay half of them at the bottom of cups, spread with fresh or canned fruit, and put a second biscuit over each one. Put the cups in a steamer, cover with the lid, put over a pot of boiling water, and steam half an hour or more till done. Serve with cream and sugar, or any sauce liked.

BLACKBERRY PUDDING.

Mrs. Ralph Wilson.

Beat together ¾ cup butter, 1 cup sugar, 1½ cups flour, 4 eggs, 3 tablespoons sweet cream, 1 teaspoon soda, and 1 cup canned blackberry juice. Bake in a dripping pan, and serve hot with sauce.

BLACKBERRY SPONGE.

Mrs. Rorer.

Cover ½ box gelatin with ½ cup cold water, and soak for ½ hour. Pour over it 1 pint boiling water, add ½ cup sugar, and stir till dissolved; add ½ pint blackberry juice and strain into a tin basin set in cracked ice, stirring occasionally until cold. Add the stiff whites of 4 eggs, and beat until smooth; turn into a mould to harden. Turn out on a dish and serve with vanilla sauce poured around it.

For Raspberry Sponge, double the quantity of juice.

For Currant Sponge, take currant juice in place of blackberry, twice as much sugar, and half as much water.

For Strawberry Sponge, double the juice and sugar, and use half the quantity of water.

For Orange Sponge, double the sugar, and use the juice of 5 large oranges.

For Lemon Sponge, use the juice of 3 lemons in place of the blackberry juice, and 2½ cups sugar.

BLACK CURRANT PUDDING.

Mrs. Jonah Webb.

Chop beef suet very fine, mix with enough flour and water for a good, soft dough; add a pinch of salt and one of baking powder; roll out in a sheet. Grease a pudding bowl, line the sides

with the paste, fill with the currants, sprinkle well with sugar, cover with a top crust, and that with floured cloth, and boil 2½ hours. Serve with a hot sauce.

BLANC MANGE.

Mrs. Katie Callahan.

Dissolve 3 heaping tablespoons corn starch and the same amount of sugar in 1 pint milk, add whites of 3 well beaten eggs, and pour into 1 pint boiling milk; stir continuously till it boils again. Take off, flavor to suit the taste, and pour into cold moulds. Serve cold with cream and currant jelly. The eggs may be omitted.

BOMBAY PUDDING.

"The Housekeeper's Friend."

To a good, sweet custard, add a little butter, a little nutmeg and a glass of wine. Mix in a grated cocoanut. Line a dish with puff paste, fill and bake a light brown.

BREAD PUDDING, NO. 1.

"The Housekeeper's Friend."

Cut a loaf of baker's bread in slices, spread each with butter, put it in a pan and pour a quart of boiling milk over it, letting it stand over night. In the morning add 7 eggs (very light), ¼ pound sugar, 1 pound raisins, and spices to taste, cinnamon, nutmeg and mace. Bake as you would pound cake and eat with a sauce.

BREAD PUDDING, NO. 2.

Miss Bertha Truax.

Beat 3 eggs very light, add 1 quart milk, sugar, vanilla and allspice to taste, and about a cup of bread crumbs. Bake till done. Serve with cream.

BREAD AND BUTTER PUDDING.

"Boston Cooking School."

Cut ½ inch slices from a small loaf stale bread; butter well and place in a buttered pudding dish butter side down; beat 3 eggs slightly, add ½ cup sugar, ½ teaspoon salt and 1 quart milk; strain over the bread and let stand 30 minutes. Bake in a slow oven 1 hour, keeping the dish covered the first half hour. Brown well, and serve hot with hard sauce, or any plain sauce. If liked, ¾ cup raisins may be parboiled, seeded and sprinkled between the layers.

BROWN BETTY.

Mrs. Peter Curtis.

½ cup brown sugar, ½ cup butter, 1 pint soft bread crumbs, juice of ½ lemon.

Melt the butter and add to the crumbs. Put a layer of the crumbs in a baking dish, then a layer of sliced apples, and sprinkle with sugar and lemon juice. Put more crumbs on top, and bake until apples are done. Serve hot with hard sauce.

CABINET PUDDING.

Butter a pudding mould (1 quart). Cut from a firm loaf of bread a number of slices ⅓ inch thick. Cut again about 30 round pieces an inch in breadth from these slices, and soak them for 10 minutes in a custard made of 2 raw eggs beaten up with 1 tablespoon powdered sugar and ½ cup cream. Chop very fine 6 slices of candied pineapple, and a number of good nutmeats, and mix them. Arrange the bread and the pineapple in the mould in alternate layers, seeing that the last is bread. Gradually fill up the mould to the top of the bread with an uncooked vanilla custard. Put in the oven in a pan filled with water half the height of the mould, and bake in a moderate heat 1 hour. Turn out on a hot dish and serve with a hot pineapple sauce.

CARAMEL CREAM.

Boil 1 ounce powdered sugar with 2 tablespoons cold water till a light brown. Pour in the bottom of a pudding mould. Beat together the yolks of 3 eggs and the whites of 2 with 2 ounces fine sugar, 1 cup milk, ½ cup cream, and ½ teaspoon vanilla. Strain into the mould. Put in the oven in a deep pan, and pour in boiling water half the height of the mould. Cook 20 minutes. Let get cold, then turn out on a dish, and serve with the liquor of the caramel.

Chocolate Caramel Cream is made by adding 3 ounces sweetened chocolate to the cream.

CHARLOTTE RUSSE, NO. 1.

Line a quart pudding mould with split lady fingers. Whip ½ pint rich, sweet cream, let stand 2 minutes, then add 3 ounces powdered sugar and 2 teaspoons vanilla, and whip again for 5 minutes. Fill up the mould, turn out on a cold dish, decorate with extra whipped cream, and serve.

Coffee Charlotte needs 2 tablespoons strong coffee added to the whipped cream. Other flavorings may be used.

CHARLOTTE RUSSE, NO. 2.

Mrs. Rorer.

Cover ½ box gelatin with cold water and let soak ½ hour. Whip and drain 1 quart rich cream. Line 2 quart moulds with ½ pound lady fingers, put the bowl of cream in a pan of cracked ice; add just enough boiling water to the gelatin to dissolve it; whip ¾ cup powdered sugar in with the cream, then 1 teaspoon vanilla and 4 tablespoons sherry (if you use wine), and lastly strain in the gelatin. Stir immediately from the sides and bottom of the bowl till it begins to thicken, then pour into the moulds and set away to harden.

CHARTREUSE D'ORANGES.

"The People's Cook Book."

Make a clear orange jelly with 1¼ pints water, 6 oranges, sugar to taste, and 1½ ounces gelatin. Divide 3 oranges into quarters, cut off all the rind, remove the seeds, and slice in several

pieces lengthwise. Take 2 plain moulds, one considerably smaller than the other; pour a little of the jelly into the larger mould; when set, place a layer of orange slices over it, and cover with enough jelly to make a smooth surface; put on ice till quite firm. Place the small mould exactly in the centre of the other, put orange slices around it and fill up with the rest of the jelly. Put the mould on the ice. Whip 1 pint cream stiff with ½ ounce dissolved gelatin and some sweetened orange juice added a very little at a time. When the jelly is set, remove the small mould by pouring hot water into it, and fill up the hole with the cream. Set on ice for an hour, turn out of the mould and serve.

The gelatin is not a necessity for the cream if the latter is rich.

CHERRY DUMPLINGS.

Mrs. Evan Jones.

Prepare a biscuit dough as for shortcake; roll thin and cut into pieces 6 inches square. Put 2 tablespoons pitted cherries in the centres, then bring up each corner of the square to the centre, cut a tiny square on top, and crimp the edge; put the dumplings in a baking pan, and pour in a syrup made of 1 cup granulated sugar and 2 cups water. Bake 20 minutes in a hot oven, basting often. Serve with a cherry sauce.

CHERRY PUDDING, NO. 1.

Mrs. Charles Sweeney.

Beat up 1 cup sugar with 1 tablespoon butter, and 1 well beaten egg; add ½ cup water, and flour enough to stiffen; put 2 teaspoons baking powder in the flour. Seed and sweeten 1 quart cherries; grease a pudding pan, pour ½ the batter into the pan, spread the cherries over, and pour the rest of the batter on top. Bake slowly for 1 hour. Serve with milk or a cherry sauce.

The batter may be made with milk if preferred.

CHERRY PUDDING, NO. 2.

Four ounces of dry bread diced; mix with 1 cup lukewarm milk, squeeze the milk out lightly. Put the bread with 1 tablespoon butter, 1 saltspoon salt, 3 eggs, 3 ounces preserved cherries chopped (or candied cherries), 1 teaspoon vanilla and 4 tablespoons cream; beat well together for 5 minutes. Put in a buttered pudding mould, and bake in a pan filled with hot water in a moderate oven for 20 minutes. Turn on a dish, pour a Sabayon sauce over it and serve hot.

CHERRY TAPIOCA.

Wash the tapioca well, cover with cold water and soak over night. In the morning, put on the fire with 1 pint boiling water, and simmer slowly till perfectly clear. Stone 1½ pounds sour cherries, stir into the boiling tapioca, and sweeten to taste. Turn

into the dish in which they are to be served, and put where it will get very cold. Serve with sugar and cream.

Orange tapioca requires 1 dozen oranges to 1 cup tapioca.
Peach tapioca takes 1 quart can peaches.
Raspberry and strawberry tapioca require 1 quart berries.
Sago may be used instead of tapioca.

CHESTNUT CREAM.

Miss Beall Ewing.

Scald 1 pound French or Italian chestnuts and remove the outer shell. Boil 20 minutes and rub off the inner coating. Chop very fine, add ½ pint cream, sweeten slightly and beat to a stiff froth. Must be served very cold. If the cream is very thick add a little milk.

CHOCOLATE BAVARIAN CREAM.

Melt 2 ounces chocolate in a saucepan; add 1 pint hot milk and stir until it comes to a boil. Beat up 3 yolks of eggs with 3 tablespoons sugar and 1 teaspoon vanilla and stir into the milk, cooking for several minutes but not boiling. Stir in 1 ounce gelatin until dissolved, strain the whole into a bowl; set the bowl on the ice and beat until it begins to thicken, then add 1 cup whipped cream, and mix gently. Pour into a mould, cover tightly and bury in a tub with broken ice and salt for 2 hours. Turn out on a cold dish and serve. This is also good kept in a cold place without the freezing, but it takes longer to get done.

CHOCOLATE CREAM.

Melt ½ ounce Baker's chocolate in a double boiler, stir in 2 tablespoons sugar, and, slowly, 1 pint rich cream; stir till perfectly smooth. Then add the stiff whites of 4 eggs, and cook 3 minutes, stirring all the time. Pour into a dish and serve cold.

CHOCOLATE PUDDING, NO. 1.

Mrs. E. S. Martin.

Take 6 tablespoons grated chocolate, 10 tablespoons grated breadcrumbs, 1 quart milk. Boil together to the consistency of pap; when cold, add 1 cup brown sugar, and 6 eggs, leaving out the whites of two. Bake until done. Then make an icing of the 2 whites of egg and 6 tablespoons of sugar, and spread over the top, browning in the oven. When served hot, no sauce is needed; when cold, cream is nice.

CHOCOLATE PUDDING, NO. 2.

Mrs. E. S. Martin.

Make a solid chocolate cake in a pan with a tube in the centre. Serve hot, filling the hollow with and pouring over the cake at the last moment, whipped cream.

CHRISTMAS ALMOND TART.

Mrs. H. C. Begland.

Blanch and chop fine ¾ pound almonds, mix with a large saucer of grated stale bread; beat separately until very light the yolks of 6 eggs and the whites of 12, add 1 pound white sugar, the crumbs, and the juice and grated rind of 1 lemon. Bake in a slow oven 1 hour.

COCOANUT BLANC MANGE.

Miss Nye.

Put 1 quart milk in a double boiler, let it come to the boil, then stir in 1 grated cocoanut and 3 even tablespoons corn-starch mixed with enough cold water to soften, and sugar to taste. Boil ¾ hour, stirring occasionally; then take it off the fire and stir in the beaten whites of 4 eggs. Put in a mould, and when cold turn out and serve with cream.

COCOANUT PUDDING. (White House.)

Mrs. Taft.

Melt over the fire butter the size of an egg, a cup of sugar and a tablespoon of water. Boil for a couple of minutes and then pour into a bowl to let cool. Mix with it half a grated cocoanut, a tablespoon of small cuts of citron, the grated rind and juice of half a lemon, the yolks of 4 eggs (beaten separately), and lastly the whites beaten to a stiff froth. Fill little paper cases and bake immediately. Can be served hot or cold.

COCOANUT RICE.

Filippini.

Take the milk from 2 good sized cocoanuts and place in a saucepan with 1 pint cold milk, and the shredded white part of 1 cocoanut, 3 ounces raw rice, 2 ounces sugar, 1 teaspoon vanilla essence and 1 saltspoon salt. Cook slowly for 40 minutes stirring from the bottom to prevent scorching. Stir in 1 fresh egg until very hot. Take off, stir in well 1 cup whipped cream and serve.

COFFEE BAVARIAN CREAM.

Cover ½ box gelatin with cold water and let soak ½ hour. Then add 1 cup strong boiling coffee; add 1 cup sugar and stir till dissolved. Strain and let stand till cool. Then add 1 cup milk and 1 pint cream whipped; mix well, turn into a mould and set in a cold place to harden.

Caramel Bavarian Cream is made as above using double the quantity of milk, 2 tablespoons caramel, and ½ cup sherry in place of the coffee.

COFFEE CREAM.

Boil 1 pint milk with 1 pint cream and ½ teaspoon vanilla for 1 minute. Beat the yolks of 5 eggs well with ½ cup sugar, pour the hot milk over it, return to the stove and cook without boiling for 5 minutes. Strain ½ cup very strong, freshly made coffee into the cream, turn into a nice bowl, and serve in the bowl when thoroughly cold.

CORNSTARCH PUDDING.

Mrs. Harrison Crawford.

Put a quart of milk in a double boiler, bring to the boil, add 3 tablespoons sugar, a pinch of salt, butter size of a walnut, 3 tablespoons cornstarch mixed with a little of the milk kept out, and, as it begins to thicken, the beaten yolks of 3 eggs. Put in moulds to cool, turn out, and serve with the beaten whites of the eggs and sugar, or with whipped cream.

Chocolate cornstarch requires 2 tablespoons grated chocolate added to this recipe.

COTTAGE PUDDING, NO. 1.

Miss Elizabeth Morgan.

Beat together 2 eggs and a cup of sugar, add 2 cups cream, 1 pint of flour with 1½ teaspoons baking powder sifted in, and a pinch of salt. Mix into a smooth batter as for cake. Bake in a bread or cake pan in a hot oven 30 minutes. Serve with a hot liquid sauce.

COTTAGE PUDDING, NO 2.

Mrs. Robert Sines.

Cream 2 cups sugar with ¼ pound butter, add 2 eggs beaten light, 1 quart flour sifted with 2 teaspoons cream tartar, 2 cups milk, and 1 teaspoon soda in the milk. Bake ½ hour in a buttered dripping pan. Serve with wine sauce.

CRANBERRY ROLY POLY.

Sift 1 teaspoon soda and 2 teaspoons cream tartar in 1 quart flour. Mix into a soft dough with sweet milk, roll out thin, cut oblong, and spread over it 1 quart cranberries sprinkled well with sugar. Dust with a little flour and roll over and over, then tie in a pudding cloth and steam for 1 hour. Any tart fruit is good used the same way, or blackberry and other jams may be used.

CREAM FRITTERS.

Mrs. Helen Campbell.

Boil 1 quart of milk and thicken with 1 tablespoon of cornstarch dissolved in a little cold water. Add 1 large tablespoon of butter, 1 cup of sugar, ½ teaspoon salt, 1 cup blanched and chopped almonds, and 1 tablespoon orange water. Boil for five minutes. Take from the fire, and stir in 6 well beaten eggs; spread about an inch thick on an oiled platter and allow to cool. When cool,

cut in strips an inch wide and three long; roll carefully in fine crumbs, dip in beaten egg, and then again in crumbs, and fry in boiling lard. Drain on brown paper, dust with powdered sugar, and serve hot.

CROQUANTE OF PEACHES.

Boil 1 pound sugar in ½ pint water till the crack; take off the fire. Rub a plain 2 quart mould with melted butter; take 18 pared, halved and stoned, ripe peaches; take one at a time on a wooden skewer, dip in the syrup, then dip a maraschino cherry in the syrup and fill the hole left by the stone, and press the peach against the side of the mould, so continuing until it is entirely lined; then stand in a cold place to harden. When cold fill with Charlotte Russe, omitting the cake. Keep in a cold place for 2 hours. When served, put a plate over the mould, turn upside down, put a hot cloth around the mould and carefully remove it.

CUP PUDDING.

Mrs. T. S. Johnson.

Take 2 eggs, and beat to a smooth batter with milk, flour, baking powder in the flour, and a little salt. Butter a basin, put the pudding in, cover with a floured cloth, put in a kettle of boiling water, and boil ½ hour. Serve with a hard sauce.

CURRANT SOP.

Mrs. Raynor.

Cut thick slices of bread into 2 inch squares, arrange in a dish, and pour over them fresh currant syrup made as for jelly, allowing ¾ pint sugar to 1 pint juice. When cold, set it on the ice till wanted.

BAKED CUSTARD.

Mrs. John Grandy.

Beat 4 eggs until light, add ½ cup sugar, beat again, add 1 quart milk, ¼ of a grated nutmeg, and stir till the sugar is dissolved. Pour into custard cups or into a baking dish. Place in a pan of boiling water in a cool oven, and bake until the custards are set, i. e., firm in the centre. Take out of the water and stand away to cool.

BOILED CUSTARD.

Mrs. Wm. Hoskins.

Let 1 quart sweet milk come to a boil; add the yolks of 4 eggs well beaten, ½ cup sugar, a little grated nutmeg and 1 tablespoon cornstarch mixed up in a little cold milk. Cook all together a few minutes. Put in the dish it is to be served in, beat the whites of egg to a stiff froth, drop over the top and set in the oven to brown slightly.

CUSTARD SOUFFLÉ.

Miss Parloa.

Rub 2 tablespoons butter with the same amount of flour in a hot saucepan; stir in slowly 1 cup milk; let boil for 10 minutes. Beat the yolks of 4 eggs with 2 tablespoons sugar, stir them into the milk, and turn the mixture out to cool. When cold, beat in the stiff whites, turn into a greased baking dish, and bake 20 minutes in a quick oven. Serve immediately with cream sauce.

DATE PUDDING, NO. 1.

Miss Fannie Mumaugh.

Mix well together ½ cup sugar, 1 tablespoon flour, 2 beaten eggs, 1 cup of English walnuts or other nuts, 1 cup chopped dates, and 1 teaspoon baking powder. Bake 20 minutes. Serve either hot or cold with whipped cream.

DATE PUDDING, NO. 2.

Mrs. Cicero Phipps.

Mix 2 cups bread crumbs, 1 cup flour, 1½ cups suet chopped fine, 2 cups dates chopped, and ½ cup sugar. Add a good pinch of salt and 2 teaspoons baking powder. Moisten with 2 eggs beaten in a little milk. Put into a well buttered bowl, and steam from 3 to 6 hours. Serve hot with cream, or any sweet sauce.

DUTCH PEACH PUDDING.

Mrs. R. H. Webb.

Separate 2 eggs; beat the yolks, add a cup of milk, ½ teaspoon salt, and a tablespoon melted butter. Mix and stir in 1½ cups flour sifted with 3 level teaspoons baking powder. Add the well beaten whites, and pour the batter into a shallow greased pan. Put halves of canned or fresh peaches over the top, sprinkle with 6 tablespoons sugar, and bake in a quick oven for ½ hour. Serve hot with peach sauce, hard sauce or cream.

ENGLISH PLUM PUDDING.

Mrs. Ambrose Gibbs.

Wash and pick 1 pound currants very carefully; chop 1 pound beef suet very fine; add to them 1 pound seeded raisins, 1½ pounds sifted flour, 1 pound sugar, ¼ pound lemon and citron, ½ teaspoon each ginger, cinnamon, allspice and salt, and ½ a grated nutmeg; beat up 3 eggs in 1 cup molasses and add ½ pint beer; mix this thoroughly with the dry ingredients. Warm the beer before mixing. Put this in 2 bowls and cover, or in 2 pudding bags greased and floured and filled about ⅔ full. Put in a kettle of water and steam 12 hours. Put over a gas fire late at night with a cover over the kettle, it will not boil dry before early morning, but will

be ready for noon dinner. When a left over pudding appears the second time, it need only be steamed about an hour, or may be cut in slices and heated in the oven.

SAUCE.

Grate a little nutmeg into ½ cup hot water, stir in 1 dessert-spoon cornstarch, and 2 tablespoons sugar, boil about 5 minutes, add 1 wineglass brandy, and a generous squeeze of lemon juice, and serve hot.

EWING PUDDING.

Mrs. Rose Dolan.

Butter a deep pudding dish; put a layer of sliced apples in the bottom, sprinkle with sugar, cinnamon, and nutmeg, and bits of butter; break coarse pieces of stale bread over them, put a second layer of apples and seasoning and bread crumbs on top. Fill in with warm water till it shows. Bake and serve hot with hard sauce.

FARINA PUDDING.

Bring 1 pint of milk to a boil; stir in 1 ounce farina gradually; boil 10 minutes stirring; take off, add 4 tablespoons powdered sugar, 1 teaspoon vanilla, 2 tablespoons currants and the yolks of 3 eggs; mix thoroughly, add the well beaten whites of the eggs, put in a buttered mould, place in the oven in hot water, and bake 30 minutes or more until done. Turn out on a dish and serve hot with Sabayon sauce.

Rice flour may be used instead of farina.

FAVORITE PUDDING, OR "APPLE JACK".

Mrs. Grace Duckworth.

Butter the bottom of a pudding dish, and put in 2 cups sliced apple (or any other fresh fruit); make a batter of 1 cup sugar, 1 cup milk, 1 well beaten egg, 2 cups flour, 1½ teaspoons baking powder sifted in the flour, and half a grated nutmeg. Pour this over the apples and bake. When done, turn out on the serving dish, fruit side up, and serve with milk or a liquid sauce.

Or the apples may be cored whole and the cavities filled with sugar.

FIG PUDDING.

Mrs. James Costello.

8 figs chopped very fine, ½ cup finely chopped beef suet, ½ cup chopped raisins, ½ cup molasses, ½ pint bread crumbs, 4 eggs beaten very light. Soak the bread crumbs for ½ hour in 1 pint milk; put a pinch of soda in the molasses, mix all together, put in covered bowl and steam 3 hours. Serve with hard sauce.

FLOAT.

Mrs. Levi Thrapp.

Put 1 quart of milk to boil in a double boiler, adding 1 cup sugar. When it boils stir in 2 tablespoons cornstarch dissolved in a little milk, the yolks of 4 eggs well beaten, and 1 teaspoon lemon

extract. Stir until it just starts to boil. Beat up the whites of egg very stiff, drop with a tablespoon over the top and put in the oven to brown.

FLOATING ISLAND.

Scald 1 pint milk, and pour over the yolks of 2 eggs beaten with 2 tablespoons sugar; return to saucepan and boil till it begins to thicken. When somewhat cool, flavor and pour into a glass dish. Beat the whites of the eggs as stiff as possible, beating in gradually ¼ cup currant jelly. Drop this by spoonfuls over the top. If preferred, the jelly and eggs may be dropped on in separate spoonfuls.

FRENCH FRITTERS.

Mrs. Mark Stecker.

1 tumbler water, 1 teaspoon sugar, ½ cup butter, 1 teaspoon salt. Put all together in a saucepan and when the butter is thoroughly melted stir in rapidly 1 heaping pint of flour. Take from the fire and add 5 eggs broken in and mixed one at a time. Drop by tablespoons into hot butter or lard, take out when brown, roll in sugar and cinnamon and serve.

FRENCH PANCAKES.

Put 1 cup sifted flour in a bowl, break into it 2 raw eggs, add 1 even tablespoon powdered sugar, 1 saltspoon salt, ¾ pint cold milk, a few drops vanilla extract, half as much orange extract, and 1 tablespoon Jamaica rum. Beat up together hard for a few minutes, then let stand for ½ hour. Butter a griddle very lightly, pour the batter on it a tablespoon to a cake, bake and turn, and lift to a hot plate until all are done. Then sift powdered sugar over them one at a time, roll each one up, dust again and serve all on a dish with jelly. They may be spread thickly with jelly before rolling, and the rolls dusted with sugar as before. They are also good served with a chocolate, or coffee, or hot fruit sauce.

FRENCH PUDDING.

Mrs. Jacob Hoy.

Put 1 quart of milk on to boil in a double boiler, with ½ cup sugar and a little salt. Save a little of the milk to dissolve 3 tablespoons cornstarch; when the milk boils stir this in, and when beginning to thicken add the beaten yolks of 4 eggs. Take from the fire and add 1 teaspoon vanilla. Pour into a pudding dish, beat the whites of the eggs to a stiff froth with half a cup of sugar, saving out a little, flavor with lemon, spread over the pudding and put in the oven to brown. Moisten the top with the remnant of frosting, and sprinkle over it grated cocoanut.

GERMAN CUSTARD.

Mrs. George Van Horn.

Make a pint of good rich custard; when boiling hot add 1 ounce sweet almonds and ½ ounce peanuts, blanched, roasted and pounded to a paste; also a little candied citron cut into thin strips; when cooked through, pour into a dish and set on ice until wanted.

GINGER PUDDING.

Stir together briskly for 5 minutes 1 tablespoon butter, 2 eggs, 1 pinch salt, 1¾ ounces sugar, 1 level tablespoon grated, preserved ginger, one ounce cake or bread crumbs, 1 teaspoon vanilla, and 1 cup sweet milk. Butter 6 cups, put in the mixture, put in deep pans with boiling water to half their height, and set in a hot oven 30 minutes. Turn out on a hot dish, and serve with a good hot sauce.

½ tablespoon ground ginger may be used instead of the preserved.

GOODY TWO SAUCES.

Mrs. Frank Thomas.

Into a pint of rich cream sweetened with granulated sugar stir sufficient currant jelly to give it a rich pink color. Pour this in a glass dish. In the center put slices of stale plain cake, each piece covered with marmalade or raspberry jam, lapping neatly over each other. Flavor another pint of cream with the juice of 2 lemons. whip up stiffly and pile up over the cake.

GOOSEBERRY FOOL.

Stem 1 quart ripe gooseberries, stew in 1 pint water till tender, and rub them through the colander. Add 1 tablespoon butter, 1 cup sugar, and the yolks of 4 eggs beaten very light. Put in a glass dish. Beat the whites of the eggs with 2 heaping tablespoons powdered sugar till stiff, heap over the gooseberries, and let them get very cold.

HAMBURG CREAM.

Beat the yolks of 5 eggs with the juice and grated rind of 2 lemons and ½ pound powdered sugar; put on the fire and let come to the boil. Add quickly the beaten whites of the eggs, stir up together, take from the fire and serve in glasses cold.

HARRISON PUDDING.

Cream ¼ cup butter with ½ cup sugar, add 1 well beaten egg, ½ cup milk, ½ cup clean currants, and ¾ teaspoon baking powder sifted with ¾ cup flour. Bake in a narrow tin not quite ½ hour. Serve with hard sauce, or any liquid sauce preferred.

HOME PUDDING.

Miss Mary Holleran.

Beat well together 2 eggs, 2 tablespoons butter and one of sugar, add 1 cup sweet milk, and 1 full pint flour sifted with 2 teaspoons cream tartar; add 1 teaspoon soda dissolved in hot water. Steam 30 minutes. Serve with any good sauce. If you wish to add fresh or canned fruit, then steam 1 hour.

HUCKLEBERRY PUDDING, BAKED.

Mrs. Thomas Ewing, Jr.

Butter several slices bread on both sides; place one at bottom of a pudding dish, cover with huckleberries and sprinkle sugar over them. Put in a second layer of bread, cover with the rest of the berries and the sugar. Pour cold water in until nearly up to the top of the fruit. Use about 1 pint berries and 1 cup sugar for 2 slices bread. Bake in a slow oven ½ hour or more. Any other berries may be used the same way, or canned fruit. Vary the amount of sugar to suit the fruit. Pie plant makes a good pudding.

HUCKLEBERRY PUDDING, BOILED, NO. 1.

Make a batter of 1 pint milk, 2 eggs, 1 gill baker's yeast, 1 saltspoon salt, 1 teaspoon soda in boiling water, and about 1 quart flour — enough for a thick batter. Set to rise in a warm place for 4 hours. Dredge 1 quart huckleberries with flour, stir it quickly into the batter, and boil in a buttered mould or pudding bag for 2 hours. Serve with any sweet sauce.

HUCKLEBERRY PUDDING, BOILED, NO. 2.

½ pound flour, ½ pound chopped beef suet, ½ pint cold water, and ½ teaspoon salt mixed together to a smooth paste. Roll it out thin. Line a buttered quart bowl with the paste. Beat up 1 egg with ½ pound sugar, 2 ounces flour, 1 teaspoon vanilla, and 1½ pounds huckleberries. Fill the bowl, cover with paste, wet the edges, pinch together, wrap in a buttered cloth and boil 1 hour. Serve with a hot sauce.

HUCKLEBERRY SHORTCAKE.

Mrs. Herbert Grandy.

Cream ½ cup butter with 2 cups sugar, add 1 pint milk, 1 teaspoon salt, 3 cups flour, 2 teaspoons baking powder in the flour, and 1 quart washed and drained huckleberries. If necessary, add more flour to make a thick batter. Bake in a dripping pan, and serve hot with sauce.

INDIAN PUDDING (BAKED).

Bring 1 quart of milk to the boil; stir in 1 cup cornmeal, and 1 cup molasses; let come to the boil again; add 4 eggs well beaten, butter the size of an egg, ½ cup cold milk, a little salt and ginger; pour into a pudding dish and bake 2 hours. Serve with hard sauce.

INDIAN PUDDING (BOILED).

Scald 1 quart Indian meal with water enough to swell it; add 2 teaspoons salt, ½ pound suet chopped fine, raisins or chopped apples; boil 4 hours. This goes well with roast pork.

JELLIED CHERRIES.

Stone 1 quart of ripe, red cherries, saving the liquor. Put 1 cup sugar over the cherries, and add the juice to 3 teaspoons gelatin previously dissolved in ½ pint cold water. Stir in a double boiler until the gelatin is thoroughly dissolved, and pour over the cherries. Mix thoroughly, put in a mould, and set in a cold place several hours, to stiffen. If sour cherries are used, more sugar will be needed.

LAURA'S RENOUNCEMENT.

Mrs. E. S. Martin.

Butter a pudding dish; peel, quarter and core enough tart apples to half fill the dish, sprinkle with butter, sugar and cinnamon to taste. Make a good, soft gingerbread batter, and pour over the apples leaving just room for the batter to rise. Put in the oven and bake ½ hour. Serve with a good plain, hot sauce. If the apples will not cook in the time, they must be half baked first.

LEMON JELLY.

Soak ½ box gelatin in cold water ½ hour; pour over it 2½ cups boiling water; when dissolved, strain and add it to 1 cup sugar and ½ cup lemon juice. Pour into a mould and chill.

Orange Jelly is made like lemon jelly using only 1½ cups boiling water, the same quantity orange juice and 3 tablespoons lemon juice. Orange wine makes a pleasantly flavored jelly.

Coffee Jelly is made in the same way, using 1 cup boiling water, 2 cups freshly made coffee, and only ⅓ cup sugar. Serve with cream, plain or whipped.

LEMON PUDDING, NO. 1.

Beat the whites and yolks of 10 eggs separately; stir 1 cup sugar lightly into the yolks and add the grated yellow rind of half a lemon and also the juice and pulp of the whole; add the other half of the grated rind to the stiffly beaten whites, and mix all together, beating very thoroughly. Bake in a pudding dish about ½ hour.

LEMON PUDDING, NO. 2.

Miss M. E. Donohoe.

Stir into the beaten yolks of 6 eggs 1 cup sugar, ½ cup water, and the juice and grated rind of 2 lemons. Soften in warm water 6 crackers, lay in the bottom of a baking dish, pour the custard over them and bake till firm. Beat whites of egg to a froth, add 6 tablespoons sugar, and beat. When custard is done spread with the frosting and brown in the oven.

LEMON PUDDING, NO. 3.

Mrs. Rosanna Campbell.

Soak 2 cups dried bread crumbs in 1 large cup milk; add 1 cup chopped beef suet, 4 eggs beaten well with 1 cup sugar, the juice and grated rind of 1 lemon, and lastly 4 tablespoons flour. Mix gently into a stiff batter. Boil 3 hours in a buttered mould, and serve hot with a hot sauce of any kind.

LYONNAISE CAKE.

3 ounces almonds, 2 beans bitter almonds, 2 tablespoons sugar, 3 eggs beaten separately, ½ cup flour, 2 tablespoons Jamaica rum.

Pound the almonds to a paste with the white of 1 egg. Mix with it the rum and sugar, then one at a time the yolks of the eggs beating hard. Add gently the sifted flour and the stiffly beaten whites of the 2 remaining eggs. Butter a dome shaped mould; pour in the batter, and bake in a moderate oven 25 minutes. Take out, let cool, turn out of the mould and cut crosswise into half-inch slices. Spread a good custard filling over each slice, and replace the slices as they were originally. Put the cake on a dish, decorate with whipped cream, and serve with a claret Sabayon sauce in a separate bowl.

A very acceptable dessert can be made without the whipped cream and with a simpler sauce.

MACEDOINÈ OF PRESERVED FRUITS.

Take 6 green gages, 6 apricots, a cup of preserved cherries and 1 of strawberries, and 3 bananas cut in bits. Two oranges may also be added. Have ready 1 quart of wine or orange jelly and pour ½ into a glass dish. When hard add the fruits, and pour over them the rest of the jelly. Let all stand on ice for some hours, and serve in the dish.

Any single fruit or any combination of nuts and fruit may be treated in the same way.

MANHATTAN APPLES.

"Boston Cooking School.."

Core and pare ½ dozen apples and boil in a syrup of 1½ cups each of sugar and water, turning often until tender. Lay ½ dozen rounds of sponge cake on a dish, and place an apple on each, boiling down the syrup until it jellies. ½ tumbler of currant jelly added to the syrup is good. Pour this over the apples. When cold, place about on the dish 1 cup of sweet cream, well whipped, and ornament with maraschino cherries. If served hot, the cream must be in a separate dish. The apples may be baked instead of boiled.

MAPLE PUDDING.

Cover 1 tablespoon gelatin with cold water and let soak ½ hour. Beat 4 eggs very light, add gradually 1 cup maple syrup, stir over the boiling kettle till thick; add gelatin, and when cold enough stir in 1 pint cream, whipped. Pour in a mould and set on the ice to harden.

MERINGUES.

"Dainty Dishes."

Whites of 2 eggs beaten very stiff; stir in gently 3 ounces of pulverized sugar. Place a sheet of white paper on a damp board, put the mixture on by tablespoons shaping each rounding and smooth like an egg. Place in a very cool oven for 15 or 20 min-

utes, then open the door and let stand 10 minutes longer to dry out slowly. Remove from the paper when cold, take out the moist inside carefully, fill with whipped cream sweetened and flavored, or ice cream, and put gently together.

MIRONTON OF APPLES.

Pare, scald and mash ½ dozen apples, and pile high on the serving dish. Boil 1 teaspoon grated lemon peel with 2 or 3 tablespoons sugar in a cup water; add the beaten yolks of 2 eggs and the white of one, ½ tablespoon butter, 1 tablespoon flour, and 1 tablespoon brandy. Stir till quite smooth. Pour over the apples, beat 1 egg white stiff, spread this over the top, sift some powdered sugar over it, and bake in a slow oven 10 or 15 minutes.

ORANGE CREAM, NO. 1.

Mrs. B. F. Martin.

Dissolve half a box gelatin in warm water, add 2 tumblers orange juice, whites of 2 eggs beaten stiff and sugar to taste. When nearly cold, add a pint of whipped cream and put in a mould on the ice.

ORANGE CREAM, NO. 2.

Mrs. John Elliott.

Heat 1 pint sweet cream in a double boiler; when at the boiling point, stir in 1 cup white sugar beaten up with the yolks of 4 eggs, and the juice and grated rind of 1 orange; heat a moment longer, then take off and stir till cold. Put in small glasses. Beat the whites of the eggs stiff with 1 tablespoon sugar, and drop a spoonful in each glass.

ORANGE CREAM PUDDING.

Mrs. Viola Poling.

Moisten 3 tablespoons cornstarch in part of a pint of milk; beat the yolks of 2 eggs with a half cup sugar; scald the remainder of the milk and add to it the grated rind of 1 orange, the cornstarch, eggs and sugar and the orange juice in order. When cooked pour into a pudding dish, cover with a meringue made from the whites of the eggs and ½ cup sugar. Brown in oven, and serve cold.

ORANGE FLOAT.

Mrs. Morgan Griffith.

Take 1 quart water, the juice and pulp of 2 lemons, and 1 coffee cup sugar. When boiling hot add 4 tablespoons cornstarch. Let boil 15 minutes, stirring all the time. When cool, pour it over 4 or 5 sliced oranges in a glass dish, and over the top spread the beaten whites of 3 eggs, sweetened and flavored with vanilla.

ORANGE FRITTERS.

Peel, divide in sections and skin 3 juicy oranges. Soak for 15 minutes in 1 tablespoon sugar and 2 tablespoons rum, or any preferred flavoring. Dip in a good fritter batter and fry in deep fat. Drain, dust with powdered sugar and serve hot.

ORANGE JELLY.

Peel six oranges, cutting off all the white rind. Remove all the seeds, and slice them into a mould or a glass dish. Sprinkle with sugar. Soak ½ box gelatin in ½ pint cold water one hour, add 1½ pints boiling water and sugar to the taste. Flavor with the juice of 2 lemons. When thoroughly dissolved, strain over the oranges, and set aside to cool.

ORANGE ROLY POLY PUDDING.

Mrs. Frank Thomas.

Prepare a dough as for apple dumplings, and roll into an oblong sheet. Pare, slice and seed good, sweet oranges, spread thickly over the paste, sprinkle with white sugar and a little grated yellow peel; roll up and press the edges down with cold water to keep in the juice. Boil in a floured cloth about 2 hours, and serve with lemon sauce.

ORANGE SHORTCAKE.

Mrs. T. A. Sherrard.

Slice 6 oranges very thin and sprinkle with powdered sugar. Take 1 pint flour, butter the size of an egg, 2 tablespoons sugar, yolk of 1 egg, 2 teaspoons baking powder, a pinch of salt, and 1 cup milk. Mix and bake in a square tin. When done split the cake, spread the oranges between the layers, and serve with sugar and cream. Pineapple may be mixed with the oranges.

ORANGE SNOWBALLS.

Boil rice for 10 minutes, drain and cool; pare several oranges closely, cutting off all white rind. Butter and flour as many small pudding bags as you have oranges, spread them with rice, put an orange in each, tie up and boil 1 hour; turn out on a pretty dish, sprinkle with powdered sugar candy; and serve with sauce or sweetened cream.

PAIN DE FRAISES.

The Countess of Aberdeen.

1 quart of fresh strawberries, rubbed through a fine sieve into a bowl; add 1 ounce of melted gelatin and 2 ounces granulated sugar. Stir well and pour into chilled moulds; set on ice. Turn out of the moulds, and serve with whipped cream.

PARISIAN CHARLOTTE.

Cut the centre out of a 1 pound stale sponge cake, leaving the bottom and sides about ½ inch thick. Crumb the cake with ¼ pound macaroons, and mix with 1 cup grated cocoanut. Cover

¼ box gelatin with cold water and let soak ½ hour. Bring 1 pint cream to the boil in a double boiler, beat 4 eggs until light with 2 tablespoons sugar, stir into the cream until it thickens; add the gelatin, take from the fire, add 1 teaspoon vanilla and the cake crumbs, and turn into a basin; set the basin in a pan of cracked ice, stir continually until beginning to thicken; add 1 pint cream whipped, mixing thoroughly. Pour the mixture into the shell of sponge cake, and put over the ice to harden. Serve with Sabayon sauce.

PEACH BAVARIAN CREAM.

Cover ½ box gelatin with 1 cup cold water, and let soak ½ hour. Press 1 pint can peaches through the colander; if fresh peaches, stew and sweeten them. Stir the gelatin over boiling water until dissolved, strain. Mix the peaches and gelatin in a bowl, put it on ice and stir until it begins to thicken. Then add 1 pint whipped cream. Stir well and put into a mould in a cold place to harden. Serve with whipped cream around the base. Apricots or large plums may be used in place of the peaches.

PEACH FOAM.

Peel and cut into small pieces 3 or 4 ripe peaches, to make 1 cup. Put in a bowl with ½ cup powdered sugar and the white of 1 egg. Beat with a fork for ½ hour until it is a perfectly smooth, velvety cream. Serve in glasses, quite cold.

PEACH PUDDING, NO. 1.

Cut 3 slices of bread ¼ inch thick; cut off the crusts and dice them. Cut up 1 pint canned peaches or the same amount fresh peaches into ¼ inch dice. Mix these together, adding a few drops of almond flavoring and vanilla. 2 tablespoons Sultana raisins may be added if at hand. Fill a pudding mould with the mixture, pour in a good boiled custard to the height of the pudding, place in a pan of hot water half as deep as the mould, and let steam in a hot oven for ½ hour. Turn out on a hot dish and serve with a hot rum sauce, or any hot liquid sauce.

PEACH PUDDING, NO. 2.

Miss Mary Burns.

Beat together 1 cup sugar, 1 cup milk, butter the size of an egg, 1 egg, a pinch of salt, 1 pint flour, and 1 teaspoon baking powder. Slice 6 peaches. Pour half the batter into a buttered pan, lay in the peaches, sprinkle a little sugar and cover with the rest of the batter. Serve with a hot liquid sauce.

Whole apples, peeled, cored and the centres filled with sugar and cinnamon are very nice in place of the peaches.

PEACH SHORTCAKE.

Mrs. Isabel Hall Tedrow.

Mix ½ cup butter with 1 quart flour; add 2 heaping teaspoons baking powder, 1 cup sugar, and beat in 1 egg; mix all together

with milk enough to make a soft dough. Bake in layers. Slice the peaches and let stand awhile covered with sugar; put between the layers and on top; serve with whipped cream. Canned peaches may be used, or any kind of fruit.

PEACH TAPIOCA PUDDING.

Mrs. May Livingston.

Soak ½ pint tapioca in cold water for 3 hours; then set on the stove until it boils; sweeten with white sugar; peel and slice ripe peaches to nearly fill a baking dish, sprinkle over them white sugar, pour over them the tapioca, and bake slowly for 1 hour. Serve with cream and sugar.

For Apple Tapioca the apples are cored whole, and the cavities filled with sugar.

PEAR CHARLOTTE.

Butter a quart pudding mould. Trim the crust off a large loaf of bread, and cut a piece the height of the mould. Cut into slices ¼ inch thick. Put one at the bottom of the mould. Cut each of the others into 3 lengthwise strips, dip each in melted butter and arrange around the mould standing up and close together. Peel, cut in half and core 8 good sized pears; put in a frying pan with 1 ounce butter, 2 ounces sugar and a little vanilla, roll them over and cook about 8 minutes. Fill the mould with the pears and their liquor. Cover with a whole slice of the bread dipped in butter. Put in a slow oven for 1¼ hours. Turn out on a dish, pour a rum sauce around it, and serve hot. Any highly seasoned sauce would do.

PEAR COMPÔTE.

Pare, cut in halves and core. Boil the pears in a syrup as rich as is liked until clear; take them out and boil down the syrup till it will jelly. A few peelings may be added to the jelly to give a richer color, and taken out again. Pour over the pears and serve cold. If used for dessert, plain or whipped cream is a good addition.

Apples, quinces and peaches also are used for compôtes. Apples may be cored whole. Fruit that is not ripe or good enough to serve raw makes good compôtes.

PINEAPPLE CREAM.

Mrs. Rorer.

Pour a little melted raspberry or strawberry jelly in the bottom of a mould and allow it to set: soak ¼ ounce gelatin in ½ cup milk; stir over the fire till thoroughly melted. Whip 1 pint cream, add ¼ pound sugar and ½ pound chopped, preserved pineapple; stir in the gelatin; when the raspberry jelly is stiff pour in the cream, and set in cracked ice to harden.

PINEAPPLE PUDDING, NO. 1.

Dice 4 ounces fresh or canned pineapple; melt 1½ ounces butter in a saucepan, rub in 2 ounces sifted flour, add 1 gill hot milk, and heat for 3 minutes. Remove, add the pineapple and 2 ounces sugar, and one by one beat in the yolks of 2 eggs. Lastly add the stiff whites of the eggs and 1 teaspoon vanilla. Pour into a buttered quart pudding mould, set in the oven in boiling water, and cover with a buttered paper for 35 minutes. Unmould on a hot dish, decorate with slices of fresh pineapple, and serve with any hot sauce desired.

PINEAPPLE PUDDING, NO. 2.

Mrs. Edward Daugherty.

Dissolve 4 tablespoons cornstarch in the juice from 1 can pineapple; add 2 cups granulated sugar, and 1 quart boiling water; cook till it looks clear, then add the pineapple, and take from the fire. Serve cold with cream.

PINEAPPLE TRIFLE.

Pare, cut out the eyes and slice a ripe pineapple. Sugar, and let stand till it is dissolved. Make holes in a stale sponge cake, and pour in as much syrup as it will absorb; put slices of the fruit on top and around the cake; cover with whipped cream, and sprinkle with a few chopped almonds, candied cherries, etc.

PLUM DUFF.

Mrs. George Leyshon.

Mix together 1 cup bread crumbs, 2 cups flour, 1 cup molasses, 1 cup sweet milk with a teaspoon soda in the milk, 1 teaspoon each of salt, cloves and cinnamon, 1 cup suet chopped fine, 1 pound raisins, 1 pound currants well floured. Steam in a well greased pan or mould 2½ hours. This makes 2 good sized puddings.

PLUM PUDDING, NO. 1.

Mrs. Henry Lawrence.

1 large cup each of suet, raisins, currants, bread crumbs and flour; 1½ cups sugar, ½ cup citron, 1 nutmeg, ½ teaspoon each of cloves, allspice, salt and baking soda. Mix all dry; then beat 2 or 3 eggs and make a stiff batter with water or cold tea. Grease a pudding bag and sprinkle flour over it, or grease a bowl or tin mould.

PLUM PUDDING, NO. 2.

Mrs. Hugh Ewing.

Mix together ¾ pound grated bread crumbs, ½ pound suet chopped fine, 1¼ pounds stoned raisins, ½ pound currants, 1 pound brown sugar, 10 eggs beaten together, 1 piece citron chopped fine, juice and grated yellow rind of 1 lemon, 1 grated nutmeg, and 1 wine glass brandy; steam from 4 to 6 hours. Serve with a hot sauce.

PLUM PUDDING, NO. 3.

Mrs. John L. Williams, Jr.

Mix 1 cup beef suet chopped very fine with 1 cup white sugar, 1 grated nutmeg, 1 teaspoon cinnamon, a pinch of salt, 1 tablespoon butter, 1 cup each of figs, raisins and currants, 2 good cooking apples chopped fine, 2 eggs, ½ cup N. O. molasses, ½ cup cream, 2 cups flour, and 2 teaspoons baking powder in the flour. Steam 3 hours, and serve hot with brandy sauce.

PRUNE WHIP.

Miss Fannie Mumaugh.

Stew 14 large prunes without sugar, chop and mix with ½ cup sugar, 1 teaspoon cream tartar, and the well beaten whites of 4 eggs. Put in a baking dish and set in water inside the oven. Bake and serve with plain or whipped cream, or a custard made from the yolks of the eggs.

PUFF PUDDING.

Miss Mary Gardner.

4 eggs beaten separately; to the yolks add 6 tablespoons flour, and a pinch of salt, and slowly pour in 2½ cups milk, mixing very smoothly. Lastly add the whites of egg, put in a greased pan, and bake in a slow oven ½ hour. Serve with sugar and cream.

QUEEN OF PUDDINGS.

Mrs. A. W. Pitzer.

Beat together 1 pint bread crumbs, 1 cup of sugar, the yolks of 4 beaten eggs, the grated rind of 1 lemon, a piece of butter the size of an egg, and 1 quart milk. Put into a pudding dish and bake until done — not longer. Spread over the pudding a layer of jelly or preserved damsons; make a meringue of the whites of the eggs and 1 cup granulated sugar, and the juice of 1 lemon. Put this lightly over the pudding and brown in the oven. Eat cold with cream.

RAISIN CREAM.

Mrs. Henry Spencer.

Boil 1 cup raisins in 1 pint cold water 15 minutes. Dissolve 1 tablespoon gelatin in ½ cup water, then add with ½ cup sugar and 1 teaspoon vanilla to the raisins. Pour into a mould and set on ice 3 hours. Serve with whipped cream flavored with sugar and vanilla.

RAISIN PUFFS.

Mrs. John Williamson.

Mix 2 well beaten eggs, ½ cup butter, 3 teaspoons baking powder, 2 tablespoons sugar, 2 cups flour, 1 cup milk, and 1 cup raisins chopped very fine. Steam ½ hour in buttered cups. Serve with cream sauce.

RASPBERRY SOUFFLÉE.

Put 1 glass raspberry jelly in a bowl with 2 tablespoons sugar, and ½ teaspoon orange extract. Mix well together for 5 minutes, then beat in the yolks of 2 eggs, and later the stiff whites of 5 eggs. Pour into a pudding dish, and bake for 20 minutes. Remove, sprinkle a little powdered sugar over the top, and serve immediately. Other jellies may be used in the same way.

RENAISSANCE PUDDING.

Cut into small dice 2 ounces of plain stale cake. Mix with chopped, candied fruits and slices of preserves. Pour over them 1 tablespoon maraschino, or any delicate wine. Put in a pudding mould, pour over a good, uncooked vanilla custard, put in a pan in a hot oven, pour in boiling water to half the height of the mould, and steam for 30 minutes. Turn on a dish and serve hot with a Sabayon sauce.

RENNET CUSTARD, OR JUNKET.

Stir 1 tablespoon sugar into 1 pint milk, add 1 teaspoon vanilla or other flavoring, pour into a glass dish, and stir in 1 teaspoon rennet. Cover and put in a warm place, not hot, till it is set. Grate nutmeg over the top, and serve cold.

Junket tablets can be bought cheap, and are very convenient for making this.

RHUBARB PUDDING.

Prepare the rhubarb as for pie, and fill the bottom of a baking dish. Sprinkle with 1 cup sugar. Make a batter of 1 cup sour milk, 2 eggs, a pinch of salt, ½ teaspoon soda, butter size of an egg, and flour enough for a cake batter. Spread over the rhubarb and bake. When done, turn upside down, stir up the rhubarb, and serve with sugar and cream. This is a good way to make apple and fruit pies for those who do not like under crusts.

RICE AND RAISINS.

Glasgow "Exchange".

Wash 4 ounces rice, stone 8 ounces raisins, mix well and tie loosely in a scalded and floured pudding bag. Drop in boiling water and boil 2 hours. Turn on a hot dish, sprinkle with sugar, and serve with hot syrup or a hot pudding sauce.

RICE BALLS.

Mould hot, boiled rice in small cups. When cold turn out on a dish, take a spoonful of rice from the centre of each ball, put instead some tart preserve, and pour a custard over the balls. The rice should be slightly sweetened and flavored before taking from the stove.

RICE PUDDING, NO. 1.

Mrs. Thomas Davis.

Soak 1 cup of rice 15 minutes, then boil ½ hour; drain, add 1 cup sugar, ½ teaspoon salt, 1 teaspoon vanilla, and the yolks of 3 eggs. Stir all together with 1 pint milk, put into a baking dish, sprinkle with little bits of butter, and bake until firmly set. Make an icing of the whites of egg with 1 tablespoon sugar, spread over the top and brown.

RICE PUDDING, NO. 2.

L. A.

1 cup rice, 1 cup sugar, 1 cup and a half raisins, a small piece butter, a little salt and 3 pints milk, and half a nutmeg grated. Bake 2 hours, and serve with sauce.

RICE PUDDING, NO. 3.

Mrs. Jack Moore.

Beat up in a pudding dish, the yolks of 4 eggs, 1 cup cooked rice, a pinch of salt, sugar to taste, a little grated nutmeg and vanilla extract and 1 quart milk. Bake in a good oven about ½ hour. Serve hot or cold with cream.

POOR MAN'S RICE PUDDING.

Mrs. Newton Irvin.

Beat up 3 tablespoons rice with a pinch of salt and 2 eggs. Add 1 quart sweet milk, sugar and flavoring to suit the taste. Bake in a slow oven 2½ hours.

SCOTCH FIG PUDDING.

Mrs. H. C. Begland.

Wash and soak ½ pound cooking figs; put 2 ounces white sugar into a saucepan with the grated rind of half a lemon, the strained juice of a whole lemon, and 1 large breakfast cup of water. Let the syrup boil a few minutes, add the figs and let stew till tender. Butter a pudding dish well, split the figs and line the basin; chop the rest of the figs. Dice 4 ounces bread, put in a basin with the chopped figs, 4 ounces sugar, and the rest of the grated rind. Boil 1 large cup milk, and pour over them. Beat 2 eggs and add; also any flavoring liked, and pour into the pudding dish; cover with a greased paper or pudding cloth and steam 1 hour. Turn out on a hot dish and serve with a sauce made by boiling down the water the figs were stewed in and adding 1 tablespoon red currant jelly.

SNOW CREAM.

Mrs. J. Williamson.

Grate the white meat of 1 cocoanut. Heap it up on a glass dish in the centre. Beat the whites of 5 eggs to a stiff froth, add 4 large spoonfuls of white sugar, a large spoonful rosewater or pineapple essence, and 1 pint whipped cream. Put this around the cocoanut, and serve with it.

SNOW EGGS.

Mrs. John L. Jones.

To the whites of 5 eggs add a pinch of salt, and whip to a very stiff froth, gradually adding 1 tablespoon powdered sugar, and a few drops of flavoring. Scald 1 quart milk in a large pan. Shape whites in a tablespoon, drop a few at a time in the hot milk, and turn until cooked. Lift out with a skimmer and lay on a glass dish. When all are cooked, make a custard with the yolks, hot milk and 3 tablespoons sugar and pour around the eggs.

SNOW PUDDING.

Mrs. Thomas Ewing.

1 tablespoon granulated gelatin soaked in ¼ cup cold water and dissolved in 1 cup boiling water; 1 cup sugar, and ½ cup lemon juice; mix, strain, and set aside to cool; stir occasionally and when quite thick, beat with a wire spoon till frothy; add the stiff whites of 3 eggs, and beat until stiff enough to hold its shape. Mould, and serve on a dish with boiled custard around it.

SOUR CREAM PUDDING.

Mrs. R. B. Arnold.

1 pint sour cream mixed with the beaten yolks of 4 eggs, 10 tablespoons sifted flour, and ½ teaspoon each of salt and soda. Beat the whites of egg stiff and add last. Will bake in a few minutes. Serve with the following sauce: 1 cup sugar and ⅓ cup butter creamed. Flavor and add 1 cup sweet cream.

STRAWBERRY BAVARIAN CREAM.

Make precisely as Peach Bavarian Cream if the canned fruit or juice is used. If ripe fruit, take 1 quart, press through a sieve, add 1 cup sugar, and proceed as with peaches, but do not cook. Raspberry and Pineapple Bavarian Creams are made the same way, but require less sugar.

STRAWBERRY DUMPLINGS.

Make a good baking powder biscuit dough; roll out very thin; cut in rounds; place strawberries on each round; fold the edges over together, put in a buttered pan, brush with milk, and bake in a quick oven 15 minutes. Serve with cream and sugar, or Jessica Sauce.

STRAWBERRY SHORTCAKE, NO. 1.

Miss Johanna Feeney.

Make a rich pie dough, using 1 pint flour, ½ cup butter, 1 teaspoon baking powder, a pinch of salt and milk enough for a soft dough. Roll out quickly about 1 inch in thickness, put into a greased, square baking pan, and bake in a hot oven about 20 minutes. Take out, split in halves, and spread each half lightly with butter. Have ready 1 quart strawberries, stemmed, and wait-

ing in a bowl, cut or mashed slightly and sweetened to taste. Lay the lower half of the cake on a large plate, put half the berries on this, cover with the other half, and spread that too with the berries. Serve with cream in a cream pitcher.

It may also be made with cake dough and covered with whipped cream.

STRAWBERRY SHORTCAKE, NO. 2.

Miss Tessie Hinzy.

Sift 1½ teaspoons baking powder in 1½ cups flour, and rub in a good sized lump of butter. Roll out thin, and cut into 2 layers the size of your pan. Put one in the pan, butter it, put the second one on top, and bake. When done, take them apart and put sugared berries between and on top.

STRAW PUDDING.

Mrs. C. H. Furman.

Make some good noodles and cut very fine; butter a pudding dish well, put in a layer of noodles, then a layer of sugar and cinnamon, cocoanut and raisins; beat the whites of 3 eggs to a stiff froth, dot with it, make 4 layers, ending up with the eggs. Bake in a slow oven 1 hour.

SUET DUMPLINGS.

Mrs. Isabel Lawson.

Sift together 1 cup flour and ½ teaspoon baking powder; add 1 cup grated bread crumbs, 1 cup finely chopped suet, ½ cup sugar, 2 well beaten eggs, 1 pint milk and a large pinch salt. Form into a smooth batter and drop it by tablespoonfuls into a quart of boiling milk, three or four at a time. When done dish and pour over them the milk they were boiled in. A Danish dish.

SUET PUDDING.

Miss Mabel West.

Rub together ½ cup chopped suet and ½ cup sugar; add 2 tablespoons molasses, 1 teaspoon each of cloves, cinnamon and nutmeg; 1 teaspoon soda dissolved in ½ cup sour milk; 1 cup each of currants and raisins; ½ cup chopped English walnuts, and 2 tablespoons brandy. Add flour to make a stiff batter. Boil or steam 3 hours.

SUET PUDDING (PLAIN).

Mrs. David Evans.

1 cup chopped suet, ½ cup molasses, ½ cup brown sugar, 2 eggs, 1 cup sour milk, ½ teaspoon soda in the milk, ½ teaspoon salt, 2½ cups flour.

Pour in a greased mould, cover and steam 1½ hours. Serve with lemon sauce.

SWEDISH PUDDING.

Mix well in a bowl 1 tablespoon thick honey, 2 ounces bread crumbs, 1 tablespoon sugar, ¼ of the grated rind of a lemon and the juice, 1 egg, ½ ounce butter, 1 ounce flour, ¼ cup cold milk, and 1 tablespoon kirsch. (Cherry juice with a little almond extract would take the place of the kirsch.) Mix thoroughly, then add the beaten white of 2 eggs, and put in a pudding mould. Put in a deep pan of boiling water in the oven for 30 minutes. Turn out on a hot dish and serve with hot maple syrup poured over it.

SWEET POTATO PUDDING.

Pare ½ pound sweet potatoes and grate them; beat ¾ cup butter to a cream with 1 cup sugar, and add 8 well beaten eggs; stir in the potatoes, the juice and rind of 1 lemon and 1 orange, ½ teaspoon mace, 1 even teaspoon cinnamon, and ½ teaspoon salt; turn into a buttered dish, and bake in a moderate oven ¾ hour. Serve hot or cold with sauce.

½ cup sherry and 2 tablespoons brandy are a good addition, if you use liquor.

SYLLABUB.

Add 1 gill wine, the juice of 3 lemons, the beaten whites of 6 eggs, and sugar to taste to 1 quart of cream which has been well chilled. Whip stiffly and serve in glasses with cake.

TAPIOCA.

Mrs. J. W. Brumage.

Instead of soaking tapioca before cooking, put directly into boiling water or milk, and it will have less of a starchy taste.

TAPIOCA PUDDING, NO. 1.

Mrs. Joe Winefordner.

Soak 1 small cup of tapioca ½ hour on back of stove, drain, put in a double boiler with 1½ pints milk and boil 30 minutes. Beat the yolks of 2 eggs hard, add 1 cup of sugar, a little salt, and vanilla or lemon flavoring. Pour the pudding into the eggs, stir well, turn into buttered pudding dish, and bake 30 minutes in a slow oven. Make a meringue of the whites of the eggs and 2 tablespoons of sugar, flavoring as desired, and put back in the oven to brown. This pudding is good with a meringue top without the baking.

TAPIOCA PUDDING, NO. 2.

Mrs. James Monahan.

Soak 6 tablespoons tapioca 6 hours. Scald 1 quart milk, then add the tapioca, the yolks of 3 eggs, and ½ cup sugar. Stir and cook until thick. Remove from the fire, flavor with lemon extract, and add the well beaten whites of the eggs. Serve hot or cold.

TAPIOCA PUDDING, NO. 3.

Mrs. Kemper.

Soak 1 cup tapioca over night; add 1 cup sugar, 1½ cups water, the juice and grated rind of 1 lemon, and cook until clear. Add the stiffly beaten white of 1 egg. Pour into a dish, and spread over the top a frosting of the whites of 2 eggs and 3 tablespoons sugar, and serve very cold with cream.

TRIFLE.

Soak sponge cake in sweet wine. When soaked drain off the excess. Make a custard of a pint of cream, yolks of 3 eggs and white of 1, sugar to taste and grated lemon peel. When cool, pour over the cake, beat the whites with sugar and lemon juice and pile up over the dish.

If you do not use wine, orange juice will do, also any stale, delicate cake without icing.

VANILLA CUSTARD.

Beat together briskly 2 eggs and 2 tablespoons sugar; add 1 cup milk and a few drops vanilla. Use it uncooked to add to bread puddings.

WASHINGTON PUDDING.

Mrs. H. B. Denman.

Cut cubes of dry bread twice as thick as a thick slice of bread. Cut off all crusts. Soak for several hours in a mixture of beaten yolks of 2 eggs, 1 quart milk, sweetened to taste, and flavored with nutmeg and vanilla. Fry in a skillet with butter, turning the cakes, or in a deep pan of boiling fat or lard. Serve hot with a large lump of hard sauce on each.

WHIPPED CREAM.

Mrs. Wm. Horden.

Chill ½ pint thick cream, and add to it 1½ tablespoons pulverized sugar, and 1 teaspoon vanilla. Put in a bowl set in a pan of cracked ice, and beat with a wire egg beater until quite stiff. Pour off any unwhipped cream in the bottom of the bowl. Set in a cold place until wanted. A syllabub churn can be used, if preferred, or if neither is at hand, a couple of silver forks will answer.

Whipped cream is used as a sauce for various jellies and delicate desserts, or with rich, frozen desserts, or served by itself as a dessert with cake. Flavored with many liquors or flavorings, it takes the name, as a sauce, of the liquor used. Packed in a mould and frozen for several hours, it makes every variety of mousse.

WIGWAM.

"The Housekeeper's Friend."

Open 1 pound of lady fingers and spread on a dish; cover them with currant jelly, and on the jelly spread meringue, then other

layers of lady fingers, jelly and meringue; make each layer a little smaller in order to have a pyramid. Cover the whole with meringue and put in the oven a moment to brown. Do not make the meringue too stiff.

WINE JELLY.

Mrs. A. W. Pitzer.

1 box Cox's gelatin soaked in a pint of cold water 1 hour. Then add 1 good pint of sugar, 2 quarts boiling water, juice of 2 lemons, and 1 pint sherry wine. Put in an egg shell, let all come to the boil, then strain and put in a cold place 12 hours. This will serve 10 or 12 persons.

In summer, use less boiling water.

YANKEE.

Mrs. Thomas Ewing.

Cut medium slices of stale bread, cutting off crusts or not, as preferred; butter on both sides, and fry in molasses. Serve hot. The molasses must be hot when the bread is put in, or it will soak in too much; but it must not be fried too fast for it should get gummy and most particularly not burn. Syrups left over from preserves and rich, sweet pickles make a good imitation Yankee.

PUDDING SAUCES.

BRANDY SAUCE.

Boil 1½ tablespoons granulated sugar in ½ cup water, with the rind of ¼ lemon; add ½ tablespoon butter, and 2½ tablespoons brandy, remove, and beat briskly a few minutes. Take out the lemon and serve. Use with steamed puddings.

CARAMEL SAUCE.

Put 1 cup sugar in a saucepan over a hot fire until it begins to turn brown, constantly stirring. Add 1 cup hot water, let boil 2 minutes and take up.

CHERRY SAUCE.

Chop 15 candied or preserved cherries not very fine, add 2 tablespoons sugar, same amount currant jelly and ¾ cup hot water; boil 8 minutes, and serve hot. 1 tablespoon maraschino and 1 tablespoon kirsch or cherry brandy is a nice addition. Good with hot puddings and over vanilla ice cream.

CHOCOLATE SAUCE.

Melt 2 ounces grated chocolate in a saucepan; add 1 cup hot milk and boil for a couple of minutes, stirring. Beat together 2 heaping tablespoons sugar with the yolks of 2 eggs and ¼ teaspoon vanilla. Still beating, add the chocolate slowly, turn all back into the hot saucepan, set over the fire for 5 minutes, still beating. Strain and serve hot. Use over plain puddings, French pancakes, etc.

CIDER SAUCE.

Mrs. B. James.

Mix 2 tablespoons butter with an even tablespoon flour; add 1 cup maple or brown sugar, and ¼ cup boiled cider; add ½ cup boiling water, stir and let simmer a few moments and serve hot.

CLARET SABAYON.

Filippini.

Beat until stiff the yolks of 2 eggs and the white of 1, 2 tablespoons white sugar, the grated yellow rind of ½ lemon, and ¾ cup claret. Strain through a cloth into a saucepan and heat very hot without boiling. Use with hot puddings.

COFFEE SAUCE.

Grind 1 tablespoon freshly roasted coffee and add it to ½ cup boiling milk. Cover the saucepan and let boil 2 minutes; stand aside for 10 minutes. Beat up the yolks of 3 eggs with 2 tablespoons sugar, strain the coffee through a cloth into the egg, add ½ cup cream, beat well and put over the fire stirring hard for five minutes. Do not let boil. Strain if necessary when taken up, and serve immediately with a hot pudding, or French pancakes.

CREAM SAUCE, NO. 1.

Mrs. A. W. Pitzer.

1 cup sugar, 1 tablespoon butter, ½ cup cream, season with grated nutmeg, and let just come to a boil.

CREAM SAUCE, NO. 2.

Mrs. Rorer.

Dissolve 2 tablespoons powdered sugar in 1 pint rich cream, add 1 teaspoon vanilla (or 2 tablespoons sherry, if wine is liked), and 1 grated nutmeg. Stir in well and keep in a cool place till wanted.

DIP.

Mrs. George Pargeon.

1 cup sweet milk; when at the boil add 1 tablespoon flour, rubbed with 1 small lump butter, about 2 tablespoons sugar, and a little grated nutmeg. If too thick, thin with boiling water.

FAIRY BREATH SAUCE.

Mrs. Thomas Ewing.

Beat together until very light 1 cup butter and 2 cups powdered sugar, add a little nutmeg and lemon juice, 1 wine glass sherry, 1 of brandy, and ½ pint boiling water just before serving.

HARD SAUCE.

Beat to a cream granulated or pulverized sugar with ½ the quantity of butter. Add vanilla to taste and a little nutmeg or ground mace, dusting the top with nutmeg. This can be flavored with lemon instead, or with wine or liquor, according to the demands of the hot pudding with which it is served.

JESSICA SAUCE.

John D. Martin.

Cream together 1 cup butter, and 1 cup sugar, add the stiffly beaten white of 1 egg and 1 quart fresh strawberries mashed. Serve with cottage pudding, etc.

LEMON SAUCE, NO. 1.

Scald 1 cup milk, stir in the beaten yolk of 1 egg mixed with ½ cup powdered sugar; cook and stir for 3 minutes. When cold, stir in the juice and grated yellow rind of 1 lemon, and, when ready to serve, the stiff whites of 2 eggs.

LEMON SAUCE, NO. 2.

Mrs. Mark Stecker.

Beat 1 cup sugar and ½ cup butter to a cream, add the well beaten yolks of 2 eggs, the juice of 1 lemon and gradually 1 pint of boiling water. Lastly add the whites of egg beaten stiff.

MAPLE PUDDING SAUCE.

Mrs. H. C. Tuttle.

Rub 2 teaspoons flour with ½ cup butter, pour over it 1 pint boiling water, stirring until smooth. Add a pinch of salt and 1 pint maple syrup. Let come to the boil.

MOLASSES SAUCE.

Boil 1 cup molasses with 1½ tablespoons butter for 5 minutes, take from the fire and add 2 tablespoons lemon juice or 1 tablespoon vinegar.

ORANGE SAUCE.

½ cup butter creamed with 1 cup sugar, adding 1 teaspoon flour, grated rind of 1 orange and juice of 2, and 1 pint boiling water. Bring to the boil and serve hot with boiled puddings.

ORANGE HARD SAUCE.

Make a hard sauce of butter and sugar; flavor with the juice of 1 orange and as much of the grated yellow rind as is liked, or with orange essence if preferred. Slit the peel of a good orange half way down in several places, work the orange out, fill with the sauce, round it off smoothly, and turn under the tips of the sliced rind.

PEACH SAUCE.

Take 1 pint canned peaches, press through a sieve with their liquor, add 1 tablespoon each of maraschino and kirsch (or cherry bounce), or ½ teaspoon almond extract. Get very hot without letting it boil. Serve with hot puddings. Apricot sauce is made the same way.

PINEAPPLE SAUCE.

Heat in a saucepan ¾ cup canned pineapple liquor with ¼ cup white sugar, and ¼ a lemon peel. Let boil 6 minutes. Add 1 teaspoon any liquor preferred. Serve hot with a hot pudding.

PLUM PUDDING SAUCE.

1 cup dark brown sugar, 1 tablespoon flour, 1 tablespoon butter, 1 pint boiling water. Cook 5 minutes and flavor with vanilla extract.

RASPBERRY SAUCE, NO. 1.

Put 4 tablespoons raspberry jam in a saucepan with 1 ounce sugar, ½ cup water, and 1 teaspoon kirsch; mix well for a minute, then boil for 2 minutes, stirring. A little cherry juice and almond extract will take the place of the kirsch. Plain raspberry juice from canned or fresh berries can be used hot. Fruit juices of all kinds make good pudding sauces with appropriate flavorings added.

RASPBERRY SAUCE, NO. 2.

Boil together for 10 minutes ½ cup cold water, 2 tablespoons sugar, ½ cup raspberry juice, and 1 tablespoon Jamaica rum. Use hot or cold.

RUM SAUCE.

Put 2 tablespoons sugar in a saucepan with ½ cup water, the rind of 1 lemon, a small piece of cinnamon, 1 teaspoon butter, a few drops of vanilla, 1 teaspoon brandy, and 3 tablespoons Jamaica rum. When it begins to simmer add a saltspoon arrowroot, letting simmer for a couple of minutes while stirring. Take out the lemon and cinnamon and serve in a sauceboat hot.

SABAYON SAUCE.

Filippini.

Beat until light 1 heaping tablespoon granulated sugar with the yolks of 2 eggs. Scald in a saucepan 1 cup cream and milk mixed; when at the boil add ¼ teaspoon vanilla, and pour gradually over the eggs and sugar, stirring continuously. Set back on the stove and get very hot without boiling, stirring all the time. Strain through a cheesecloth into a hot sauceboat, and serve with hot puddings.

VANILLA SAUCE.

Mrs. Herbert Grandy.

1 cup sugar, 1 egg, 1 teaspoon flour, a small piece butter; mix well, pour over it boiling water till the thickness required, let come to the boil, add 1 teaspoon vanilla and serve.

VINEGAR SAUCE.

Brown 1 tablespoon butter in a hot saucepan, rub in 1 tablespoon flour; add slowly 1 pint boiling water, stirring constantly. Add 1 teaspoon caramel and ½ cup sugar, put over the boiling tea kettle for 15 minutes, then add ½ cup vinegar, and serve.

WHITE SAUCE.

Beat ¼ cup butter with 1 cup powdered sugar to a cream, add the white of 1 unbeaten egg, and beat, then a second white of egg, and beat hard until as light as possible. Add 1 teaspoon vanilla, stand in a pan of boiling water over the fire, and stir in briskly ½ cup boiling water. Stir till it froths and serve immediately. ½ cup sherry may be used instead of vanilla, if wine is liked.

WINE SAUCE.

Mrs. H. W. Miller.

Beat 1 egg and 1 cup sugar together, add 1 tablespoon butter, and 2 wine glasses sherry. Cook in double boiler 5 or 10 minutes without boiling, stirring all the time.

YELLOW SAUCE.

Beat together very hard 2 eggs and 1 cup sugar, set the bowl in a pan of water on the stove, and stir constantly until it comes to a boil. Put a piece of butter the size of a walnut in a sauce-boat, pour the egg over it, and flavor with wine or vanilla or both. Serve cold, and stir well before using.

PASTRY.

PIE PASTE.

Mix ½ teaspoon salt with 1½ cups flour; work in ¼ cup lard with the tips of the fingers; moisten with cold water till a dough is formed. Dredge a board with flour, place the dough on it, pat and roll out; wash ¼ cup butter, make into a round cake, and fold it into the paste; pat again; repeat this. If not to be used at once, wrap up in cheesecloth, put in a covered tin, and keep in a cold place.

Good paste may also be made entirely of lard, but rarely of butter alone.

PUFF PASTE.

Sift 1 pound flour on a board; make a hole in the centre, and pour into it 1 cup ice water and ½ teaspoon salt. Knead well until perfectly mixed. Then let rest 15 minutes. Wash 1 pound butter in 1 quart ice water, then knead it out well flattening with the hand, and put in a cool place. Flour the board and roll out the paste to ⅓ larger than the butter; put the butter on top, cover it with the 4 corners, and roll out to a square 1 inch thick. Then fold it in 3 folds without separating. Roll out again to a square a little thinner. Fold up and place on a pan, cover with a towel and put in a cool place for 20 minutes. Roll it out square as before and fold again, letting rest another 20 minutes. Roll out again, fold as before and put in a cool place until wanted.

ALMOND PUDDING.

Mrs. Ralph Wilson.

Mix together 6 well beaten eggs, 4 tablespoons powdered sugar, 1 teaspoon rosewater, 3 tablespoons powdered cracker, 4 tablespoons melted butter, 4 ounces finely shredded citron, and lastly ¾ pound sweet almonds, blanched and chopped fine. Line a pudding dish with rich pie paste, pour the mixture in and bake till done. It should stand several hours before serving.

APPLE CAKE.

Mrs. Margaret A. Sayers.

Roll a good pie crust out thin, and line the bottom and sides of a dripping pan about 14 inches square. Peel, core and slice 1 dozen good sized apples, put them in the pan with 1 cup raisins or currants, 1 cup sugar, 1 teaspoon vanilla, ½ teaspoon cinnamon or nutmeg, and bits of butter amounting in size to a walnut. Cover with a second crust, but have the lower crust large enough to roll over the edge of the upper one. Bake in a moderate oven.

APPLE PAN PIE.

"The Ladies' Home Cook Book."

Take a deep earthen pudding pot, fill it with slices of tart apples, pour on enough molasses to sweeten them; sprinkle over them a little cinnamon, cover with a paste, cut a hole in the middle, and place in the oven. After the first paste is baked, it may be taken off and a second one baked. This should also be taken off, and the apple stay in till it becomes a deep red. When done, take from the oven and immediately break the paste into small pieces, and stir into the sauce while hot. Serve cold.

APPLE PIE.

Stew a dozen tart apples; when soft add 1 tablespoon butter, 1 cup sugar, ½ glass rosewater, and a little nutmeg. Fill a freshly baked crust, and serve cold.

APPLE TARTS.

Pare, core and slice 6 sound apples. Put in a saucepan with 1 tablespoon butter, 3 tablespoons sugar and a little vanilla. Cover and cook slowly for 30 minutes, or until tender. Rub through a sieve, and let cool. Roll out puff paste ½ inch thick, cut 12 pieces 3 inches square, wet the surface of 6 with beaten eggs, divide the sauce over them, cover with the remaining pieces, and pinch the edges together. Glaze the surfaces with egg, dust with granulated sugar, and bake for 20 minutes.

DRIED APPLE PIE.

Stew dried apples with a piece of lemon peel till tender, and rub through the colander. Sweeten to taste, add a pinch of nutmeg or cinnamon, and, if liked, a well beaten egg. Bake with two crusts, and serve warm.

FRIED APPLE PIES.

"The Ladies' Home Cook Book."

Mix 1 tablespoon lard, 1 quart flour, 1 tablespoon yeast, and water to form a stiff batter, and let stand till light. Add a very little soda, and knead up not very stiff; roll out the paste, cut in rounds with a saucer, lay a spoonful of freshly made apple sauce either green or dried on one-half the crust, fold the other over, pinch the edge, and fry in hot lard.

SLICED APPLE PIE.

Mrs. Thos. Coughtrie.

Line a pan with paste. Take ripe, tart apples, pare, core and slice them thin, filling the pan; dust over them as much sugar as they seem to need, add a little nutmeg or cinnamon, and a teaspoon of butter in bits. Put on the top crust, prick holes in it, and bake in a moderate oven.

SWEET APPLE PIE.

Mrs. Clara Stephenson.

Pare and grate 6 large, sweet apples, add 1 well beaten egg, ½ cup sugar, 1 cup sweet milk, ½ teaspoon salt, butter the size of a hickory nut, and lemon to flavor. Bake with one crust. Dust powdered sugar over when baked.

BANANA CUSTARD PIE.

Mrs. Kate Slatzer.

Line a pie tin with paste and bake. When done slice in it 2 small bananas. Make a custard with 1 pint milk, 2 tablespoons cornstarch, the yolks of 2 eggs, 2 tablespoons sugar and a little vanilla. Pour this over the bananas, and spread with the whites of the eggs beaten stiff with 2 tablespoons sugar, returning to the oven to brown slightly.

BANANA PIE.

Mrs. Charles Wilson.

Bake 2 crusts. Cut bananas in slices and fill the crusts; beat 3 eggs up light with 1 teaspoon flour, 1 tablespoon lemon juice, and sugar to taste; pour boiling water over this slowly, stirring till it begins to thicken; take off and pour over the bananas. Make a meringue of the whites of egg and sugar, and put in the oven to brown.

BANBURY CAKES.

"Buckeye Cook Book."

Take an equal quantity of cleaned currants, chopped lemon peel and granulated sugar, mix all together with ginger and cinnamon to taste; add enough butter to make a good paste. Make a good puff paste, roll ¼ inch thick, cut into 2 inch squares, and place a lump of the mixture on each. Pinch 2 opposite corners of the dough together, and press down flat; wash the remaining corners with water, and put as much powdered sugar on as will stay. Bake in a slow oven.

BLACKBERRY GRIDDLE CAKES.

Mrs. H. D. Lewis.

Make a dough not quite as rich as for pie; roll out in a large sheet, cover one-half thickly with blackberries, turn the other half of the dough over it and press down the edges tight. In Wales this would be baked on an immense griddle over the grate, and turned over. In default of griddles of the proper size, bake in the oven until done. Take out, turn back the top crust, spread the berries over the whole sheet, sprinkle with sugar and bits of butter, cut in squares, and serve on separate plates.

Sliced apples may be used in the same way.

BLACKBERRY PIE.

Mrs. Joseph Reid.

Pick over the berries, wash if necessary, line a pie pan with good paste, put in the berries, sprinkle well with sugar, put on a top crust, slash it across the middle, pinch around the edges and bake in a moderate oven. Dust the top with sugar when serving hot or cold.

Other berries and small fruits may be treated in the same way. A crossbar of paste is good with a berry pie.

BLUEBERRY PIE.

"Boston Cooking School."

Slightly dredge 2½ cups berries with flour, and fill a pie pan lined with paste; sprinkle with ½ cup sugar, and a pinch salt. Cover with paste, and bake in a moderate oven about 45 minutes.

Huckleberry Pie is made like blueberry, but is improved by the addition of half a dozen seeded and chopped green grapes.

BUTTERMILK PIE.

Mrs. Clara Stephenson.

1 cup sugar, 2 cups buttermilk, 2 eggs, 2 tablespoons flour, a little butter, and flavoring to taste. Bake with 1 crust.

CHEESE CAKES.

Put 1 spoonful rennet in 1 quart new milk; keep near the fire, and when the curd forms, drain off the whey through a sieve. Rub into the curd 4 tablespoons powdered sugar, ½ cup butter, 1 grated nutmeg, and the yolk of 1 egg; beat well, add 1 whole egg and beat again. Mix in ¼ pound dried currants, or the grated rind and juice of 1 lemon. Line patty pans with a rich paste, half fill, dust with sugar and bake.

CHOCOLATE PIE, NO. 1.

Mrs. Charles Breeze.

Put 2 cups of milk on to boil in a double boiler. Add 3 tablespoons chocolate or cocoa, ½ cup sugar, butter the size of a small egg, 2 tablespoons cornstarch dissolved in a little cold milk. Stir well until it begins to thicken, then add the yolks of 3 eggs well beaten, cook a moment longer, take from the fire, add 2 teaspoons vanilla, and pour into a freshly baked pie crust. Make a meringue of the whites of the eggs with 3 tablespoons sugar, spread over the pie, and return to the oven to brown.

CHOCOLATE PIE, NO. 2.

Mrs. Frank Auker.

Mix 4 tablespoons unsweetened, grated chocolate with 2 tablespoons cornstarch and a little cold water. Bring the rest of 1 pint water to the boil, stir in the mixture, and cook till thick. Sweeten

with 6 tablespoons sugar, take from the fire, add vanilla to taste, and the yolks of 2 eggs well beaten. Pour into a freshly baked crust, and spread on a meringue of the whites of the eggs, and ½ cup sugar. Brown.

CINNAMON ROLLS, NO. 1.

Mrs. Thomas Ewing.

Roll out a sheet of pie paste ¼ inch thick; cut in pieces 3½ inches square; spread with sugar, cinnamon and bits of butter; fold over, and pinch the edges together all around. Prick the tops and bake in a slow oven.

CINNAMON ROLLS, NO. 2.

Miss Johanna Feeney.

Roll out pie paste to ¼ inch in thickness; spread with sugar, bits of butter and cinnamon; roll up tight, press the edge down, and cut in pieces about an inch long. Bake in a slow oven.

COCOANUT PIE, NO. 1.

Grate 1 cocoanut; take its weight in sugar, ½ its weight in butter, 5 eggs, the milk of the nut and 1 pint milk, grated peel and juice of 1 lemon. Beat the eggs and sugar together, add the milk and melt the butter and put in. Line 4 pie pans with paste, fill and bake.

COCOANUT PIE, NO. 2.

Mrs. A. H. Flowers.

Put 1 quart milk and 1 pint water on to boil, reserving enough to wet 3 tablespoons flour; sweeten to taste; beat the yolks of 3 eggs light, stir in the flour and water, and add to the boiling milk; stir till smooth, then add the most of ½ box cocoanut. Have 3 freshly baked crusts, fill, cover with a meringue of the whites of egg beaten stiff with a little sugar, sprinkle with the rest of the cocoanut, and brown in the oven.

COCOANUT STRUDEL.

Mrs. C. H. Furman.

Take 1 quart flour, 1 tablespoon lard, a pinch of salt, and enough water to make a soft dough, but not sticky. Knead and slap it very hard; let rise covered in a warm place ½ hour. Prepare all the ingredients so they can be added without delay. Cover a table with a clean cloth, flour it well, put the dough in the middle and stretch it first one place and another till as thin as tissue paper. The edges will always be thicker than the rest; when stretched as far as it will go, cut off the edges with a sharp knife, and scatter the ingredients over the sheet: first a thin dusting of fine bread crumbs, then a heavy sprinkle of cocoanut, cinna-

mon, sugar, poppy seed, bits of butter, dots of jelly, raisins, and lastly white of egg beaten very stiff. Do this quickly or the dough will dry. Take one side of the tablecloth in your fingers, and roll the dough up like a jelly roll — it is too delicate to roll with the hands — if too long for the pans, cut the roll in shorter lengths; put in a buttered pan, and bake in a slow oven. Cut in slices to serve.

If the dough sticks in stretching, wet the edges with lard.

For Apple Strudel use less cocoanut and considerable grated apple.

COVENTRY PUFFS.

Roll puff paste into a sheet ¼ inch thick; cut rounds 3 inches across. Put a teaspoon preserves on each, turn up the edges in 3 places so as to form a triangle. Pinch tight, put bottom side up in a buttered pan, wash over with egg and water, dust with powdered sugar and bake.

CRANBERRY PIE.

Mrs. A. E Faine.

Cook until thick 1 pint cranberries with ½ cup water and 1½ cups granulated sugar. Set aside to get cold. Whip 1 cup thick cream with 1½ tablespoons sugar and ½ teaspoon vanilla. Put the cranberries in a freshly baked crust, cover with cream, and serve.

CREAM PIE, NO. 1.

Mrs. James Friel.

Bake a fruit pie without a top crust; when cold cover with freshly whipped cream, and serve.

CREAM PIE, NO. 2.

Mrs. Lucy Huston.

Line a deep pan with paste, prick it and bake a delicate brown. Put over the fire in a double boiler 1 large cup of milk. Stir together ½ cup sugar, piece of butter the size of a walnut, 1 small half cup of flour, 1 tablespoon cold milk and the yolks of 2 well beaten eggs. Mix thoroughly and add to the milk when it boils. Stir until it thickens. Take from the fire, flavor with vanilla, and fill the baked crusts with the custard. Beat the whites of the eggs with 2 tablespoons of sugar, cover the top of the pie, and brown slightly in the oven.

To make a chocolate pie add 2 tablespoons cocoa or 1 tablespoon grated chocolate to the custard.

CREAM PIE, NO. 3.

Mrs. Robert McGuire.

Put a pint of milk in a double boiler; bring to the boil. Beat together the yolks of 2 eggs, ½ cup sugar, 2 tablespoons flour, and stir into the boiling milk, cooking till thick. Add flavoring to taste. Pour into a freshly baked crust, cover with a frosting made of the whites of the eggs and a little sugar, and brown in the oven.

CRUMB AND LEMON PIE.

Mrs. H. C. Begland.

Soak 1 cup bread crumbs in enough milk to cover them. Cream 6 tablespoons sugar with 4 of butter, beat 4 eggs light and add them to the cream; flavor with the juice and grated rind of 2 lemons; and stir in the crumbs. Line a large pie plate with a rich paste, fill and bake till set and brown.

CURRANT PIE.

Miss Johanna Feeney.

Line a pie pan with fresh paste, sprinkle some sugar in the bottom, fill with stemmed currants in any stage from green to ripe, sprinkle more sugar, cover with strips of paste, and bake in a slow oven at least 30 minutes. It will take 1 cup of sugar or more according to the greenness of the fruit.

Gooseberry Pie is made in the same way.

For Cherry Pie stone the cherries and make just like currant pie.

CUSTARD PIE.

Mrs. Samuel Auker.

Line a pie pan with paste. Rub 1 teaspoon flour smooth with ½ cup cold milk; pour into 2 cups boiling milk and cook 5 minutes; pour over 3 well beaten eggs, ½ cup sugar, 1 saltspoon salt, and 1 teaspoon vanilla or lemon flavoring; pour into the paste while hot and bake slowly. A knife blade will make a clean cut when done.

ECCLES CAKES.

"Buckeye Cook Book."

Prepare the ingredients for Banbury Cakes, put 1 teaspoon mixture on each piece of paste and fold the corners over. Flatten with the hand and turn upside down on the board; roll with the pin till the contents break through. Put in buttered pans, slash the tops, brush with milk and egg, dust with sugar, and bake brown in a hot oven.

EGGLESS PUMPKIN PIE.

Mrs. Peter Urquhart.

Mix 1 cup mashed pumpkin with 1 pint milk, 1 tablespoon cornstarch, 1 cracker rolled very fine, a pinch of salt, a little of all kinds of spices, sugar to taste. Bake in a single crust.

ENGLISH FRUIT PIES.

Put the prepared fruit in a deep baking dish with plenty of sugar and a little flour, if very juicy; if not juicy omit the flour, and add a little water. Line the edge with pie paste, and let it extend about ½ the way down. Place an inverted cup in the middle, and cover with a short crust, wash with cold water, or the white of egg, and dust powdered sugar over. Make fancy cuts in the crust. Pinch the edges and bake in a slow oven.

GRAPE PIE.

Mrs. Joe Williams.

Pop ripe grapes and stew the pulps until the seeds separate. Rub through a colander. Stir in the skins again, fill the paste-lined pan, sprinkle with 2 tablespoons flour and 3 tablespoons sugar, put a paste cover or crossbars, and bake. These may be canned for pies with just enough sugar to keep them. Use in the same way.

GREEN TOMATO PIE.

Mrs. A. H. Flowers.

Line a pan with paste, slice pretty full of green tomatoes; add ½ cup sugar and a little cinnamon, cover with a top crust and bake.

HICKORY NUT PIE.

Mrs. Ralph Wilson.

1 cup chopped nutmeats, 2 eggs, 3 cups milk, 2 tablespoons sugar. Bake with one crust.

JAM PIE.

Make enough rich paste for 2 pies; line the pans, one a rather shallow one, and fill with rice or beans till baked; shake out the rice. Put a ½ inch layer of jam in the larger pie, spread whipped cream over it, set the shallow pie on top, and fill it with whipped cream, sweetened and flavored; chopped nuts may be added.

JAM ROLL.

Roll a strip of puff paste to ¼ inch in thickness; spread with jam, roll and pinch the ends to keep the jam from coming out. Glaze with white of egg, and bake in a moderate oven.

KENTISH PIE.

Bring 1½ cups milk to the boil in a double boiler, sprinkle in 1½ ounces rice flour, 1 ounce butter, 2 ounces sugar; cook about 10 minutes; take from the fire, stir in 1 ounce butter, 2 ounces sugar, a pinch each of salt and nutmeg, a few drops of lemon essence, and 2 well beaten eggs. Fill paste lined patty pans, sprinkle a few currants on top, and bake about 20 minutes.

LEMON CHEESE CAKES.

"Exchange."

Powder 2 stale, small sponge cakes and beat into them the juice and grated rind of 2 lemons to which have been added 3 tablespoons of sugar. Melt and add 2 ounces of butter; simmer over the fire for a few moments and then add very gradually 2 well beaten eggs. Bake in puff paste shells.

LEMON PIE, NO. 1.

Miss Annie Feeney.

Put 1 cup milk in a double boiler. Mix together 1 cup sugar, 2 tablespoons flour, 1 teaspoon butter, and the yolks of 2 eggs. When the milk has come to the boil, stir this mixture into it, and cook until it thickens. Take from the fire, add the juice of 2 lemons and a little of the grated rind, pour this into a freshly baked crust. Then whip the whites of the eggs with 2 tablespoons sugar spread over the pie and return to the oven to brown. Orange Pie may be made in a similar way.

LEMON PIE, NO. 2.

Mrs. Wm. Angle.

Take a deep dish, grate into it the yellow rind of 2 lemons; add to that 1½ cups sugar, 2 heaping tablespoons flour, or 1 of cornstarch. Stir well together, then add the yolks of 3 well beaten eggs; add lemon juice, 2 cups of water and a piece of butter the size of a walnut. Set this on the fire in double boiler, and cook until it strings like cold honey. Turn into a pie pan lined with paste; bake, and when done, cover with a meringue of the whites of egg beaten up with 3 small tablespoons sugar, and brown.

LEMON PIE, NO. 3.

Mrs. W. J. Barry.

Mix the grated rind and juice of 1 lemon, 1 cup sugar, beaten yolks of 2 eggs, 2 tablespoons cornstarch dissolved in cold water, and 1 cup boiling water. Cook and stir till thick. Pour into a pie pan lined with a freshly baked crust. Beat the whites of egg stiff with a little sugar, spread on top, and return to the oven until brown.

LEMON PIE, NO. 4.

Mrs. John Taylor, Jr.

Mix together 1½ cups water, 1½ cups sugar, 3 teaspoons cornstarch, butter the size of an egg, and the grated rind and juice of 1 lemon. Cook in a double boiler until beginning to thicken; add the beaten yolks of 4 eggs, stir till hot again, put in a paste-lined pan and bake. Make a meringue of the whites of egg with a little sugar, spread over the pie, and return to the oven to brown.

MARLBOROUGH PIE.

Mrs. Mary Slatzer.

Stew and strain apples enough for 1 pie. Add 1 tablespoon thick cream, 1 well beaten egg, sugar and nutmeg to taste. Fill a paste lined pan and bake. Cover with a meringue of white of egg and pulverized sugar, flavored with lemon, and brown.

MARTHA WASHINGTON PUMPKIN PIE.

"Colonial Recipes."

Pare and cut into pieces a good pumpkin. Put into a porcelain kettle with 1 teacup water, cover and steam till tender. While hot add 1 tablespoon butter to each quart. Press through a colander, draining off the water. Sprinkle over it while hot 1 tablespoon flour to each quart. Take 1 quart of strained pumpkin, add 6 well beaten eggs, 1 cup sugar, ½ teaspoon mace, 1 tablespoon ginger, ¼ nutmeg and 1 gill brandy. Line the pans with a good, rich paste, pour in the mixture, put strips of paste across, and bake ¾ hour in a quick oven.

MINCE MEAT, NO. 1.

Mrs. N. B. H. Gardner.

5 lbs. of neck beef, 2 lbs. of suet, 2 lbs. of raisins, 2 lbs. of currants, ½ lb. of citron, 2 lbs. granulated sugar, 1 gallon of cider, juice and yellow rind of 2 oranges, juice of 2 lemons, 1 peck apples, 1 quart each of canned peaches, pears, cherries and grapes, 1 cup of New Orleans molasses, 1 teaspoon each of cloves, cinnamon, allspice and nutmeg.

Boil meat till very tender and chop fine. Chop apples and suet fine, and mix with the meat, and add all the other ingredients. If sealed in glass jars, will keep indefinitely.

MINCE MEAT, NO. 2.

Mrs. H. D. Ross.

Take 2 pounds of lean fresh beef, boil until tender and chop fine. Pick 1 pound beef suet clean from threads, and chop very fine. Pare and chop 5 pounds apples, and stone and chop 4 pounds raisins. Chop ½ pound citron. Mix all together, adding 2¼ pounds brown sugar, 1 tablespoon each of salt, cloves and allspice, and 2 tablespoons cinnamon. Lastly add 4 quarts cider. Cover closely in a jar and keep in a cool place. Make with 2 crusts.

MOCK CHERRY PIE.

Miss McMath.

Cut 2 cups cranberries in halves and wash them out in cold water to remove the seeds. Seed and chop 1 cup raisins. Mix together 2 cups of sugar and 1 tablespoon flour, and add 1 cup boiling water, and 2 teaspoons vanilla. Bake between 2 crusts.

MOCK MINCE PIE.

Roll 4 crackers and mix with 1½ cups sugar; stir in 1 cup molasses and ½ cup lemon juice or vinegar; add 1 cup seeded and chopped raisins, ½ cup butter, 2 well beaten eggs, and spices to taste. Make a top crust.

MOONSHINE PIE.

Mrs. G. S. Mohler.

Dissolve 1 cup sugar in 2 cups milk, and bring to the boil in a double boiler; stir in ½ cup cornstarch dissolved in a little of the milk while cold, and stir till thick; lastly stir in the beaten whites of 4 eggs, take off, flavor, put in a freshly baked crust, sprinkle with shredded cocoanut, and set in oven to brown.

NAPOLEON PUDDING.

Mrs. Ralph Wilson.

Line a deep plate with rich paste; cover with a thick layer of preserves, sprinkle with 1 tablespoon chopped almonds, and half as much chopped, candied lemon peel. Beat separately 4 yolks and 2 whites of eggs, add 1 cup sugar, and ½ cup butter melted, and pour all over the preserves. Bake in a moderate oven, and cover with a meringue of the other 2 whites and sugar. Brown.

ORANGE PIE.

Mrs. Nancy Rush.

3 eggs, ¾ cup white sugar, 2 tablespoons butter, juice of 1 orange and ½ the grated rind, juice of 1 lemon and ½ the grated rind. Beat the butter and sugar together, add the yolks and the fruit, put into a paste lined pan and bake. When done spread over it the whites of egg beaten stiff with powdered sugar, and return to the oven a few minutes to brown.

ORANGE CREAM PIE, NO. 1.

Mrs. Elmer Marlowe.

Beat well together 3 eggs and ½ cup sugar. Heat 1 pint milk to the boiling point and pour slowly over eggs and sugar. Add the grated rind and juice of 1 orange. Return to the fire and cook 3 minutes. Remove and add 1 package orange jello. Stir until it begins to thicken. Have ready a freshly baked pie crust, pour the mixture in and let cool. Then whip 1 cup cream stiff, and fill in the top of the pie like a meringue.

ORANGE CREAM PIE, NO. 2.

Mrs. Porter Hoskins.

Boil 1½ cups rich milk; add ½ cup sugar, the yolks of 2 well beaten eggs, a small pinch salt, and 2 tablespoons cornstarch in ½ cup cold milk. When beginning to thicken, take from the fire, flavor with orange essence, and pour into a freshly baked crust. Beat the whites of egg with 3 tablespoons sugar, flavor with orange, and spread over the custard. Set in the oven to brown. Serve cold.

ORANGE CREAM PIE, NO. 3.

Mrs. Wm. Bird.

Take 3 eggs, 1 quart milk, 4 tablespoons sugar, the juice of 2 oranges, ½ teaspoon cornstarch, and a pinch of salt. This recipe makes 2 pies, using the whites of the eggs for frosting.

ORANGE STICKS.

Roll pie or puff paste thin, cut in strips 5 inches by 1, and bake in hot oven. Spread with orange filling and put together in pairs.

Lemon filling or any good cake filling may be used for sticks.

ORANGE TARTS.

Line patty pans with puff paste and bake 15 minutes in a quick oven. Remove, put 1 teaspoon orange marmalade on each patty, cover with a meringue, and brown in the oven. Any other marmalade or jam may be used instead of the orange.

PARTY PUFFS.

Make a rich paste, roll out thin and cut with a biscuit cutter. Lay them on a shallow buttered tin pan. Make a puff paste and cut with the same cutter. Cut the centres out of the puff cakes with a small wine glass, and lay the rims on the first cakes. Brush all over with white of eggs sweetened, and bake till a nice brown. Fill with jelly or sweetmeats of any kind.

PEACH COBBLER.

Mrs. Wm. Davis.

Make a rich biscuit dough, roll out and line a dripping pan; put in a layer of peaches peeled, stoned and cut in half; sprinkle with sugar, bits of butter and a little flour. If the dish is deep, a second layer may be put. Add a little water; more if the peaches are not juicy. Cover with the crust, pinch the edges down tight, and cut slits in the centre. Bake in a moderate oven. Serve with cream.

PEACH MERINGUE PIE.

Pare and stone ripe peaches, and stew till tender with a number of kernels thrown in. Rub through a colander; fill a paste, and bake till done. Spread over it a thick meringue of white of egg and sugar, flavor with vanilla, and brown. Serve cold. Any preserved fruit may be served the same way.

PEACH ROLLS.

Stew dried fruit, sweeten and flavor to taste; make a good baking powder crust, roll thin, spread fruit on, put thin slices butter on the fruit, and roll up. Put in a deep pan, to each 4 rolls add 1 cup sugar, and ½ cup butter, cover with hot water, and bake ½ hour.

PINEAPPLE PIE, NO. 1.

Dissolve 3 level tablespoons cornstarch in a little cold water. Pour over it 1 cup boiling, grated pineapple, juice and all. Stir till mixture thickens, then add juice of ½ lemon, 1 tablespoon butter, 1 cup sugar, 1 beaten egg, ¼ teaspoon salt. Beat all together, turn into a pie pan lined with paste, and put on a top crust. Bake about ½ hour.

PINEAPPLE PIE, NO. 2.

Mrs. Seth Robinson.

Beat ½ cup butter to a cream with 1 cup sugar, add the beaten yolks of 5 eggs, 1 cup sweet cream, 1 grated pineapple and lastly the stiff whites of the eggs. Bake with an under crust only.

If preferred, the whites of egg may be kept out, and used for a meringue when baked.

PINEAPPLE TART.

Fill a freshly baked pie crust with slices of preserved pineapple. Put the syrup of the pineapple in a saucepan and boil up well with 3 tablespoons apricot or strawberry jam, 1 tablespoon rum or brandy, the juice of 1 lemon, and 1 teaspoon cornstarch. Strain and cool, and pour over the pineapple slices; cover with whipped cream.

PLUM PIE.

Mrs. Marion Truax.

Make a good pie dough and line a pan. Fill with plums, seeded or not, as you choose. Sprinkle well with sugar and a little flour. If the large dry plum, use a little water. Cover with a second crust, pinch the edges all around, make a row of slashes across the middle, and bake till done.

POTATO PIE.

Boil 1 pound potatoes, peel and mash through a colander. Stir to a cream ¾ pound sugar, ¾ pound butter, add gradually a wine glass wine and 1 of brandy, 1 teaspoon ground mace and cinnamon, 1 grated nutmeg, the juice and grated rind of 1 large lemon. Then beat 6 eggs very light and add them by degrees to the mixture alternately with the potato. Bake without a top crust.

POTATO CUSTARD PIE.

Mrs. Mary Keller.

Grate 2 good sized boiled potatoes; beat the yolks of 4 eggs very light, add a little sugar and grated nutmeg, the potatoes, a heaping teaspoon butter, and milk enough for a very thin custard. Fill a good crust and bake till the custard is set.

N. B. During the war, this was known as a "Jeff Davis" pie.

PRUNE PIE.

Wash ½ pound prunes and cover with cold water to soak; cook in the same water till soft. Take out the stones, cut in quarters, mix with a scant ½ cup sugar, and 1 tablespoon lemon juice. Boil the liquor down to 1½ tablespoons. Line the pan with paste, cover with prunes, pour over the liquor, dot with 1½ teaspoons butter, and sprinkle with 1 tablespoon flour. Put an upper crust.

PUMPKIN PIE, NO. 1.

Mrs. Frank Orndorf.

1 pint stewed pumpkin, 1 pint cream, 1 cup sugar, 2 eggs, butter the size of an egg, 1 teaspoon cinnamon, ½ teaspoon allspice, a little salt. Line a pan with paste, prick it several times, fill and bake brown.

PUMPKIN PIE, NO. 2.

Miss Johanna Feeney.

Peel, cut up and stew a piece of pumpkin; when tender rub it through a colander; add a pinch of salt, sugar to taste, a lump of butter size of a hickory nut, 1 teaspoon ginger and 1 teaspoon mixed spices, 1 tablespoon brandy, 1 cup milk, and 2 eggs. Beat all together till light. Put in a pan lined with paste, and bake in a moderate oven without any top crust.

RAISIN PIE.

Mrs. Jacob Drease.

Take ½ box seeded raisins, cover with water, add ½ cup sugar, and let simmer for ½ hour. Thicken with 1 teaspoon flour dissolved in a little water. Fill a paste lined pan, and bake with a top crust.

RHUBARB PIE, NO. 1.

Miss Johanna Feeney.

Wash and cut the rhubarb into 1 inch pieces, but do not peel, if young. Line a pan with paste, sprinkle sugar on the paste, fill in with rhubarb, about a pint, and sprinkle the rest of a cup of sugar over it. Cover with strips and bake in a slow oven 30 minutes or more. Sprinkle with sugar when it is served.

RHUBARB PIE, NO. 2.

Mrs. Ella Owens.

Wash the rhubarb well and cut it in slices; put it on to stew adding a pinch of soda. When tender, measure out a cup of rhubarb and a cup of sugar; beat up the yolk of 1 egg, stir in it 2 teaspoons cornstarch or flour, and add it to the rhubarb and sugar mixing well. Put it in a pie pan lined with paste, and bake done. Beat up the white of the egg with 3 tablespoons sugar, spread it over the pie, and brown.

SPONGE CAKE STRUDEL.

Mrs. C. H. Furman.

Prepare a dough as for cocoanut strudel. Drop spoonfuls of a soft sponge cake batter over it, and sprinkle with chopped almonds. Roll as before.

STRAWBERRY PIE.

Mrs. F. E. Martin.

Bake 2 fresh crusts, fill with fresh berries, sprinkle with sugar, and set in the oven long enough to heat through without cooking. Put 1 pie over the other, and serve with a whipped cream cover, or plain cream in a pitcher.

STRAWBERRY TARTS.

Bake 6 tart crusts. Put in a saucepan 2 ounces sugar, with 1 cup water, ½ teaspoon vanilla, and 1 pint fresh strawberries. Let boil 5 minutes. Take up the berries with a skimmer and lay on the crusts. Boil the syrup down to half the quantity, pour over the tarts and serve.

SWEET POTATO PIE.

Mrs. H. B. Coulson.

Boil, peel and mash fine 3 good sized sweet potatoes; add 5 well beaten eggs, and 1 quart milk carefully to prevent lumping. Sweeten to taste, add vanilla and ¼ pound melted butter. Bake in paste lined pans.

VINEGAR PIE, NO. 1.

Miss Sophronia Tucker.

4 teacups water, 2½ cups sugar, 3 yolks of egg, 6 tablespoons flour mixed in a little water, 2 teaspoons butter, 11 teaspoons vinegar, 3 teaspoons lemon extract.

Stir all together and cook until thick. Fill a freshly baked crust, cover with the beaten whites of the eggs, and brown.

VINEGAR PIE, NO. 2.

Mrs. Harrison Crawford.

Beat together 1 teacup brown sugar and 1 egg; add 2 level teaspoons flour, and 1 cup vinegar. Cook until thick. Line a pan with fresh paste, fill it, cover with strips of paste, and bake in a quick oven.

WHIPPED CREAM PIE.

Mrs. George Hoodlet.

Take 1 small cup of rich, sweet cream, sweeten to taste, flavor with vanilla or lemon, and chill until very cold. Bake a fresh pie crust, whip the cream until very stiff and fill the crust.

CAKES.

CAKE MAKING.

Measure the ingredients carefully, the flour after it is sifted; beat the butter and sugar to a cream, add yolks of egg well beaten next, the milk and flour alternately; dredge any heavy fruit with flour and add next; lastly the stiff whites of egg folded in carefully. Do all the hard beating before the flour goes in. Sift baking powder or cream tartar with the last of the flour, put soda in the milk or molasses or, if neither, dissolve it in a little hot water. Have the oven ready and not too hot at first, grease the pan, and if any fruit, line the pan with greased paper. Do not move the pan more than absolutely necessary; if browning too fast, cover with a paper. When the cake leaves the sides of the pan, it is done, or if a broom straw run through it comes out dry. Let cool a few moments before taking from the pan. If you follow these instructions and your cake is not good, change your flour.

ALMOND CAKES.

¾ pound sugar, ½ pound flour, 6 eggs, ¾ pound almonds, ½ pound citron.

Beat the eggs thoroughly and then beat into them the sugar, chopped citron, and blanched and halved almonds. Sift the flour gradually into the mixture. Pour into shallow, well-buttered tins. Bake in a quick oven. When done, roll in powdered almonds and sugar. Packed carefully in tins these cakes will keep a long time.

ALMOND DROPS.

Mrs. B. E. Winters.

2 cups sugar, 4 eggs, 1 pound chopped almonds, 1 teaspoon cinnamon, 1 teaspoon cloves, enough flour to stiffen.

Beat the eggs and sugar together until quite stiff, add the other ingredients, drop by spoonfuls on to buttered pans and bake.

ALMOND LOAF CAKE.

Miss Emily L. Curran.

1 cup butter, 2 cups sugar, 5 cups flour, whites of 6 eggs, 1 cup milk, 2 teaspoons cream tartar, 1 teaspoon soda, 1 teaspoon almond extract, 1 cup almonds blanched and chopped fine.

Sift the cream tartar in the flour, dissolve the soda in four tablespoons hot water. Bake in loaf cake pan.

ANGELS' FOOD.

Miss Mary V. Gardner.

1½ cups granulated sugar, 1½ cups flour, 1½ teaspoons cream tartar, a pinch of salt, whites of 15 eggs.

Put eggs in mixing bowl with the salt and half beat them; add cream of tartar and beat thoroughly. Now sift in sugar, scant measure, and lastly the flour, being careful not to stir more than to make smooth. Line the pan with thick greased paper, and bake in slow oven 55 minutes.

APPLE SAUCE CAKE.

Mrs. Hugh Shuttleworth.

½ cup butter, 1 cup sugar, 2 cups flour, 1½ cups apple sauce, 1 cup seeded raisins, 1 tablespoon hot water, 2 teaspoons soda, 1 teaspoon cinnamon, 1 teaspoon cloves.

Cook the apples as for the table, straining and sweetening. Prunes, pineapple, pieplant, etc., may be used in place of the applesauce, using less soda if the fruit is sweet. Bake in a loaf cake.

BANANA CAKE.

Mrs. Ed. Spicer.

½ cup butter, 1 cup sugar, 2 cups flour, ½ cup milk, 1½ teaspoons baking powder, 3 eggs.

Bake in layers. Spread with a boiled white icing, spreading thin slices of banana between. Ice the top also. Must be eaten fresh.

BERLIN PANCAKES.

Mrs. Seth Robinson.

Roll out a very plain raised dough as for doughnuts, cut with a biscuit cutter, put a teaspoon currant jam or jelly in the centre of one, cover with another, press the edges tightly together, and fry quickly in boiling fat.

BLACK CAKE, NO. 1.

Mrs. Hugh Ewing.

2 pounds currants, 2 pounds raisins, 1 pound citron, 1 pound flour, 1 pound sugar, 1 pound butter, 12 eggs, 4 grated nutmegs, 1 large tablespoon mace, 1 large tablespoon cinnamon, 2 large wineglassfuls white wine, 1 large wineglass brandy, 1 large wineglass rosewater.

Wash, pick and dry the currants; stem and seed the raisins; cut the citron into thin slices; add the spices and the liquor and stir all together. Cut the butter into the sugar and beat to a cream. Beat the eggs together hard, and add them to the butter and sugar alternately with the sifted flour. Stir in the mixture of fruit and spices. Put in a large deep pan; line bottom and sides with greased paper, bake in moderate oven 1¾ hours, and let stand in the oven until cold.

BLACK CAKE, NO. 2.

Mrs. N. B. H. Gardner.

2 pounds raisins, 2 pounds currants, ½ pound citron, ½ pound blanched almonds, 1 cup of walnut kernels, ½ cup New Orleans molasses, 1 pound sugar, ¾ pound butter, 1 pound flour, 12 eggs, 1 teaspoon each of cinnamon, cloves, allspice and nutmeg.

Line a pan with greased paper, and put in about ½ inch of batter; then a layer of fruit, and so on until pan is filled. Steam 4½ hours, then dry off about ½ hour in moderate oven.

BOSTON CREAM PIE.

½ cup sugar, 2 tablespoons butter, 1 cup flour, 4 eggs, ½ teaspoon vanilla.

Bake in a deep layer pan 20 minutes. Let cool, split the pie crosswise, spread the cut side of both with a good cream custard, join them again and sprinkle powdered sugar over the cake.

BROWN CAKE.

Mrs. Mary McBride.

1 cup butter or lard, 3 cups sugar, 2 eggs, 1 cup cold water, ½ cup sour milk, 2 tablespoons molasses, 2 teaspoons cinnamon, ½ teaspoon cloves, 1 teaspoon soda, 2 cups raisins, flour enough for a stiff batter.

BROWNIES' DELIGHT.

4 cups sugar, whites four eggs, 1 grated cocoanut, 1 orange, 1 cup hickory nuts, 1 cup chopped and seeded raisins, 1 tablespoon grated chocolate, 1 cup chopped citron, 1 cup blanched and chopped almonds.

Make 4 layers of a rich white cake. Add enough water to the sugar to dissolve it and put it on to boil. Beat the whites of egg very stiff on a platter. When a teaspoon of the syrup dropped in cold water becomes waxy, it must be poured very slowly into the eggs, beating continuously until cold. Divide into 4 parts. Into the first stir the cocoanut and the pulp of the orange rubbed through a sieve. Spread this on the first layer. For the second, add the nuts, raisins and chocolate. For the third add the almonds and citron. The frosting for the top should be plain. This will make two cakes.

BUCKEYE CAKE.

Mrs. M. J. Stoddard.

½ cup butter, ½ cup milk, 3 eggs, 1½ cups sugar, 2 cups flour, 1 teaspoon cream tartar, ½ teaspoon soda.

Bake in a long pan, and ice or not.

CARAMEL CAKE, NO. 1.

Mrs. John Sprankel.

1 cup butter, 2 cups sugar, 3 cups flour, 1 cup milk, 3 eggs, 3 teaspoons baking powder, 1 teaspoon vanilla.

FILLING.

Boil together for 12 minutes 2 cups brown sugar, 1 cup milk and butter the size of a walnut. Take from the fire, add 1 teaspoon vanilla and beat until creamy. Spread between the layers and on top.

CARAMEL CAKE, NO. 2.

Mrs. Margaret Murphy.

1 cup butter, 2 cups sugar, 1½ cups flour, 1 cup cornstarch, 1 cup milk, whites of 7 eggs, 3 teaspoons baking powder, 1 teaspoon vanilla.

Bake in a long pan or in layers.

CARAMEL.

Mix thoroughly ¼ pound grated chocolate, ½ pound brown sugar, ½ cup milk, butter size of an egg, and 2 teaspoons vanilla. Cook until the syrup looks thick enough, and spread quickly.

CARDS.

Mrs. B. E. Winters.

¼ pound butter, ½ pound sugar, ½ pound flour, 2 eggs, 1 teaspoon baking powder, 1 teaspoon each cinnamon and cloves.

Roll out, cut in squares, lay an almond on top of each, put in buttered pans, brush tops with white of egg, and bake in a moderate oven.

CHOCOLATE COOKIES.

Mrs. Thomas Breckenridge.

½ cup butter, 1 cup sugar, ¼ cup milk, 1 well beaten egg, 2 ounces melted chocolate, 2½ cups flour, 2 teaspoons baking powder.

Roll very thin, cut, and bake in a moderate oven.

CHOCOLATE LOAF CAKE.

Miss Kate Hazelton.

½ cup butter, 1½ cups sugar, ½ cup milk, 1¾ cups flour, yolks of 4 eggs, 2 ounces chocolate, 1 teaspoon baking powder, 1 teaspoon vanilla.

Cream the butter and sugar, add the beaten eggs; dissolve the chocolate in 5 tablespoons boiling water, add it and the milk, and lastly the flour, baking powder and vanilla. Bake in a moderate oven 45 minutes.

CHOCOLATE MARSHMALLOW CAKE.

Miss Beall Ewing.

1 cup sugar, 1 cup milk, ½ cup butter, 2 eggs, 3 squares chocolate, 1½ cups flour, 1 small half teaspoon soda.

Beat up half the sugar with the eggs, add half the milk and the flour with which the soda has been previously sifted. Melt the chocolate, add the remaining sugar and milk and the butter and cook until beginning to thicken; then add it to the batter already made. Bake in a moderate oven, and when done cover with marshmallows torn in half and then spread with a good caramel icing. Bake in layers or in a sheet.

CHOCOLATE NOUGAT CAKE.

Bake a layer cake with chocolate in the batter; put together with boiled icing with almonds in and stick halved almonds on top.

CHRISTMAS NUT CAKES.

½ cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, 3 eggs, 3 teaspoons baking powder, 1 cup of blanched and chopped nuts.

Bake in small tins and ice with vanilla icing.

CINNAMON WAFERS.

1 pound sugar, ¼ pound butter, 3 eggs, ½ teaspoon soda, 2 tablespoons ground cinnamon, flour enough for stiff batter. Roll very thin, cut and bake quickly.

COCKLES.

Mrs. H. C Begland

2 ounces flour, 2 ounces corn flour, 1 egg, strawberry jam, 2 ounces butter, 2 ounces sugar, 1 teaspoon vanilla, 1 teaspoon baking powder.

Mix well and drop in ½ teaspoonfuls on a buttered pan, bake 5 minutes in a hot oven, and when cool, put 2 together with the jam, letting it show around the edges.

COCOA CAKES.

Miss Anna Lawrence.

1 cup sugar, ½ cup butter, ¼ cup cocoa, ½ cup water, 1 cup flour, 3 eggs, 3 teaspoons baking powder, 1 teaspoon cinnamon.

Mix as usual, adding cinnamon and cocoa last. Bake in gem pans.

COCOANUT CAKE, NO. 1.

Mrs. John Hoy.

1 cup butter, 3 cups sugar, 1 cup sweet milk, 4½ cups flour, 4 well beaten eggs, 1 cup grated cocoanut, 2 heaping teaspoons baking powder.

Bake in a loaf cake pan.

COCOANUT CAKE, NO. 2.

Mrs. Alta Hoskins.

¾ cup butter, 2 scant cups sugar, yolks of 4 eggs, whites of 2, 1 cup milk, 3½ cups flour, 2 teaspoons baking powder.

Bake in layers. Cover with boiled icing and sprinkle with cocoanut.

COCOANUT COOKIES.

Mrs. David Evans.

1 cup butter, 2 cups sugar, 1 cup grated cocoanut, 2 eggs, 1 teaspoon vanilla, 2 teaspoons baking powder.

Add flour enough to roll out thin. Bake in moderate oven.

COCOANUT GINGER CAKES.

1½ ounces flour, 1½ ounces rice flour, 2 ounces butter, 2 ounces powdered sugar, 1 gill molasses, ¼ ounce ginger, 1 ounce grated cocoanut, grated rind of ½ lemon.

Boil the molasses and butter in a saucepan, add all the other material and stir briskly for 5 minutes. Butter a pastry tin and drop the mixture in with a tablespoon. Bake in a moderate oven 20 minutes.

COCOANUT MACAROONS.

"Oakland."

1 pound grated cocoanut, 1¼ pounds pulverized sugar, 6 whites of egg, a little oil of lemon.

Mix the sugar and cocoanut and brown them a little over the fire; add the flavoring and the eggs well beaten, drop on well buttered pans with a teaspoon. Bake in cold oven.

COFFEE CAKE.

Mrs. James R. Lanning.

1 cup butter, 2 cups sugar, 1 cup strong coffee, 3 eggs, 1 cup raisins, ½ teaspoon all kinds of spices, 1½ teaspoons baking powder, ½ cup milk, flour enough for a smooth batter.

COFFEE CHOCOLATE CAKE.

Mrs. Matilda Sines.

⅔ cup butter, 2 cups sugar, 2 eggs, 3 cups flour, 1 teaspoon vanilla, ½ cup strong coffee, 1 square chocolate, ½ cup milk, 3 teaspoons baking powder, ½ teaspoon salt.

Bake in a loaf cake pan.

COFFEE FRUIT CAKE, NO. 1.

Mrs. Marion Wallace.

1 cup butter or lard, 3 cups sugar, 2 cups raisins, 2 cups currants, 1 cup chopped citron, 4 eggs, 1 pint black coffee, 2 teaspoons cinnamon, 1 teaspoon each nutmeg and allspice, 1 teaspoon soda, flour enough for a stiff batter.

COFFEE FRUIT CAKE, NO. 2.

Mrs. Robert Wilson.

1 cup butter, 2 cups sugar, 4 eggs, 1 cup hot coffee, flour for a stiff batter, 2 cups raisins, 2 cups currants, 1 teaspoon soda, 2 teaspoons nutmeg, 1 teaspoon each cloves and allspice.

Bake 2 hours in a moderate oven.

COFFEE LAYER CAKE.

Mrs. Port Slatzer.

½ cup butter, 1 cup brown sugar, ½ cup molasses, ½ cup strong coffee, 2 cups flour, ½ teaspoon salt, 1½ teaspoons mixed spices, 2 teaspoons baking powder, 2 eggs.

Bake in layers. Put together with boiled icing made with coffee instead of water.

COOKIES, NO. 1.

Mrs. Richard Jones.

2 quarts flour, 1 full cup lard, 2½ cups sugar, 1 cup sour milk or buttermilk, 1 teaspoon soda, 2 teaspoons baking powder.

Mix as for pie crust and roll thin. Flavor with vanilla or lemon.

COOKIES, NO. 2.

½ cup sour cream, 1½ cups sugar, 1 cup butter, 3 eggs, ½ teaspoon soda, ½ nutmeg grated, flour to roll thin. Bake in a quick oven.

CREAM DROP CAKES.

1 cup rich sour cream, 1 cup sugar, 1 egg, ½ teaspoon soda, flavor to taste, enough flour to stiffen.

Drop from the spoon on buttered tins and bake in a moderate oven.

CREAM PUFFS.

Mrs. Wm. Grandy.

½ cup butter, 1 cup flour, 1 cup hot water, 3 eggs. Filling: 1 cup milk, ½ cup sugar, 1 egg, 2 tablespoons flour. Flavoring to taste.

Boil the water and butter together, and stir in 1 cup sifted flour. Take off and stir to a smooth paste. When cool, add 3 unbeaten eggs and beat 5 minutes. Drop by tablespoons into a greased pan, and bake in a quick oven 25 minutes. Cook the filling thoroughly and flavor. When both are cool, open the puffs at one side and fill.

CREAM SPONGE CAKE.

Mrs. M. Breeze.

1 cup sugar, 1½ cups flour, ½ cup sweet cream, 1 teaspoon baking powder, 1 teaspoon lemon extract, 2 eggs, a pinch of salt.

Beat the eggs together in a cup and fill up the cup with cream. Mix and bake quickly.

CROSTRI.

Get quite hot in a saucepan without boiling ¾ cup milk, 1½ tablespoons white sugar, 4 tablespoons butter, 1 saltspoon salt and 1 teaspoon vanilla. Pour into a bowl, and add 2 well beaten eggs, then mix in little by little 6 cups sifted flour, and 2 saltspoons baking powder. Place on a floured board, and knead vigorously for 10 minutes, return to bowl and let stand 35 minutes. Divide the batter into 18 equal balls, roll out as thin and round as possible, and let stand 15 minutes more. Fry in very hot lard mixed with a little butter, until a good brown. Take out with a skimmer, drain on a cloth, and sprinkle with powdered sugar. They will keep several days.

CRULLERS, NO. 1.

Mrs. B. Leonard.

2 cups sugar, 2 cups sour milk, 3 eggs, 2 level teaspoons soda, 6 tablespoons melted butter, a pinch of salt, flour enough for soft dough. Flavoring to taste.

Roll out, cut in rings, and fry in boiling lard.

CRULLERS, NO. 2.

Mrs. Hugh Ewing.

5 cups flour, 2 cups sugar, 1 cup butter, 4 eggs, 1 spoon rosewater, nutmeg to taste.

Cream the sugar and butter, add the other ingredients beating the eggs separately, roll lightly into a sheet ½ inch thick, cut with jagging irons into long, narrow strips, twist and fry in boiling lard.

CRUMB CAKE, NO. 1.

Mrs. Eva Eberts.

2 cups sugar, 1 cup lard, 3 cups flour, 3 eggs, 1 pint buttermilk, 1 teaspoon soda, 1 teaspoon of each kind of spices.

Crumb together the sugar, lard and flour as for pies. Dissolve the soda in the buttermilk, add the spices and eggs, beat up well, and add to the dry mixture. Bake in a deep, well greased pan.

CRUMB CAKE, NO. 2.

Mrs. Cuthbert Long.

3 cups flour, 2 cups sugar, ½ cup butter or lard, 1 egg, 1 cup currants, 1 teaspoon each cloves, cinnamon and allspice, 1 teaspoon soda, 1½ cups sour milk or hot water.

Rub together flour, sugar and butter; take out one cupful of mixture and set it aside. Now add the egg well beaten, the soda dissolved in the milk, the currants and spices. Beat well together, put in a greased pan, and sprinkle the cupful of dry mixture over the top, pressing it down lightly with a spoon. Bake 40 minutes in a moderate oven.

CRUMB CAKES.

Mrs. Velma Hite.

1 pound lard, 2 cups sugar, 1 pint molasses, 6 eggs, 1 tablespoon ginger, 1 tablespoon cloves, 1 tablespoon cinnamon, 1 tablespoon soda, 2 pints bread crumbs.

Mix a stiff batter, and bake in muffin pans.

CUP CAKE, NO. 1.

Mrs. Rachel Johnson.

1 cup butter, 2 cups sugar, 3½ cups flour, 1 teaspoon vanilla, 1 cup milk, 3 eggs, 3 teaspoons baking powder, a pinch of salt.

Bake in a loaf cake pan. If wanted for layer cake, use only 3 cups flour.

CUP CAKE, NO. 2.

Mrs. Emma Breeze.

¾ cup butter, 2½ cups powdered sugar, 1 cup sweet milk, 4 eggs, 3 cups flour, 4 teaspoons baking powder.

Beat the whites and yolks of eggs separately, adding the whites last. Use any flavoring desired.

CURRANT CAKE.

Mrs. Joe Williams.

1 cup lard or butter, 2 cups sugar, 1 large cup water, lemon or vanilla essence, 1 box currants, 3 cups flour, 3 teaspoons baking powder, 4 eggs beaten together.

Save the white of 1 egg, and add 3 tablespoons sugar for frosting. Bake in a loaf cake pan.

CURRANT SCONES.

Mrs. John H. Taylor.

Take 1 pound flour, 1 tablespoon butter, 2 tablespoons powdered sugar, ¼ pound currants, 1 teaspoon each soda and cream tartar, and 1 cup buttermilk. Rub the butter in the flour, add the other ingredients, the buttermilk last; mix very quickly, roll out on a floured board, divide in 3 pieces, form each into a round scone, flatten with the hand, place on a tin, and either brush with beaten egg, or sprinkle with flour. Bake in a quick oven 10 minutes. If sweet milk is used, double the cream tartar. Pile on a plate to serve. Or bake on a greased griddle.

CUSTARD CAKE.

Mrs. C. A. Barrow.

1 cup butter, 1 cup milk, 2 cups sugar, 1 teaspoon vanilla, 3 cups flour, 3 eggs, 3 heaping teaspoons baking powder.

Mix and bake in layers. Make a custard of ½ pint milk, yolks of 2 eggs, and 1 teaspoon flour. Flavor with vanilla or lemon extract, or put nuts in. Spread on the layers, and frost with the 2 whites of egg and enough sugar to stiffen.

DATE COOKIES.

Miss McMath.

1 cup sugar, ⅔ cup butter, ½ cup milk, 2 cups flour, 1 teaspoon vanilla, 1 cup chopped dates, 1 egg, 2 teaspoons cream tartar, 1 teaspoon soda, a little salt and nutmeg.

Mix well and drop on well buttered tins.

DELICATE CAKE.

2 cups sugar, ½ cup butter, ¾ cup sweet milk, ½ teaspoon soda, 3 cups flour, whites of 6 eggs, yolks of 3, 1 teaspoon cream tartar, flavor to taste. Bake in a loaf or in layers.

DEVIL CAKE.

Mrs. R. H. Webb.

1 cup sugar, ½ cup butter, ⅔ cup grated chocolate wet with 1 tablespoon hot water, ⅔ cup milk, 2 cups flour, 3 eggs, 1 teaspoon baking powder, 1 teaspoon vanilla, 1 level teaspoon soda, ½ teaspoon each cinnamon and allspice.

Put together with a chocolate caramel filling.

DEVILS' FOOD, NO. 1.

Mrs. Margaret Bailey.

1 cup butter, 2 cups brown sugar, 4 cups sifted flour, 1 cup buttermilk, 2 eggs, ½ cake grated chocolate or 4 tablespoons cocoa, 1 teaspoon soda, 1 cup raisins.

Beat well and bake in layers in a moderate oven. Put together with a chocolate caramel filling.

DEVILS' FOOD, NO. 2.

Mrs. Martha Ross.

2 cups brown sugar, 1 cup butter, 2 cups flour, 2 eggs, 1 cake sweetened chocolate, 1 teaspoon soda, 1 cup buttermilk.

Dissolve the soda in the buttermilk and the chocolate in a little hot water. Bake in layers, and put together with a caramel filling.

DOUGHNUTS.

Mrs. Calvin Essex.

1 cup sugar, a pinch of salt, 1 cup sour milk, 1 egg, flour enough to roll soft, 1 level teaspoon soda. Dissolve the soda in the milk, mix, roll out, cut and fry in boiling fat.

ÉCLAIRS.

"Dainty Dishes."

Put 1 cup boiling water and ½ cup butter in a large saucepan and when it boils turn in 1 pint flour. Beat until perfectly smooth. Take from the fire and when cold break into it 5 eggs, one at a time, beating hard. Spread on buttered sheets in oblong pieces

about 4 inches long and 1½ wide. Put about four inches apart. Bake in a quick oven for 25 minutes. Ice with vanilla or chocolate frosting. When the icing is cold, slit the sides and fill them with whipped cream or a good custard.

EDITH CAKE.

Mrs. Hugh Ewing.

½ pound sugar, ½ pound butter, ½ pound flour, ½ teaspoon soda, 6 eggs, 1 wine glass sherry, 1 wine glass rosewater, 1 teaspoon cream tartar.

Mix the butter with ⅔ the flour, beat sugar and yolks together, the whites separately, then mix them alternately with the flour and butter. Add the liquor and sift the soda and cream tartar with the remainder of the flour and add last.

EGGLESS CAKE, NO. 1.

Miss Cecilia Sweeney.

½ cup butter, 1½ cups sugar, 3 cups flour, 1 cup sour milk, 1 cup minced raisins, ½ teaspoon grated nutmeg, 1 teaspoon soda.

Bake in a moderate oven.

EGGLESS CAKE, NO. 2.

Mrs. W. M. Irwin.

1½ cups sugar, ½ cup butter, 1 cup sour milk, 3 cups flour, ½ teaspoon soda, ½ teaspoon nutmeg, ½ teaspoon cinnamon, 1 cup raisins chopped and floured.

EGGLESS FRUIT CAKE.

Mrs. Peter Waldie.

2 cups sugar, ⅔ cup butter, 4 cups flour, 2 cups buttermilk, 1 teaspoon soda, 1 pound chopped raisins, 1 teaspoon each kind of spices. Bake in loaf or layer pans.

ELECTION CAKE.

"Boston Cooking School."

½ cup butter, 1 cup brown sugar, ½ cup sour milk, 1 cup bread dough, ⅔ cup chopped raisins, 1 egg, 8 figs chopped fine, 1¼ cups flour, ½ teaspoon soda, 1 teaspoon salt, 1 teaspoon cinnamon, ¼ teaspoon each, cloves, mace and nutmeg.

Work the butter into the dough with the hand. Add the egg well beaten, the sugar and milk, and the flour well mixed with the other ingredients. Put into a well greased bread pan, cover and let rise 1 hour and a quarter. Bake one hour in a slow oven. Cover with a boiled milk frosting.

ENGLISH LOAF CAKE.

Miss Hannah Milgate.

1 pound butter, 2 pounds sugar, 3 pounds sifted flour, 6 well beaten eggs, 1 cup hot water, 3 teaspoons soda, 1 tablespoon cinna-

mon, ½ nutmeg grated, 1 pound currants, 1 pound raisins, 1 pound blanched almonds, 1 cup chopped citron or lemon peel.

Work the whole well together with the hands, lastly adding the soda dissolved in the hot water, put into 3 well buttered loaf pans, and bake 1 hour in a moderate oven.

FAIRY GINGER COOKIES.

Mrs. Elizabeth Yoder.

½ cup each butter and milk, 1 cup light brown sugar, 1¾ cups flour, 2 teaspoons ginger, 2 teaspoons baking powder.

Cream butter, sugar and milk; sift the other ingredients together and add. Spread thin with a long broad-bladed knife on the bottom of a new pan, buttered or floured. Bake 5 or 6 minutes in a moderate oven, turning frequently to bake alike. Cut in squares while hot.

FIG CAKE.

1 good half cup butter, 1½ cups sugar, ½ cup sweet milk, 3 cups flour, 1½ teaspoons baking powder, whites of 8 eggs, good ½ pound figs, cut in strips.

Flour the figs, and bake in a loaf cake pan.

FLORENCE CAKE.

Mrs. J. W. Jones.

1 cup sugar, ½ cup milk, ¼ cup butter, whites of 3 eggs, 2 cups flour, 1 teaspoon baking powder.

Bake in a small loaf tin lined with buttered paper.

FRENCH MACAROONS.

"Oakland."

Blanch and pulverize 1 pound almonds; beat up with 2 pounds pulverized sugar and 12 whites of egg. Drop with a teaspoon on buttered paper and bake in a cold oven.

FRIED CAKES, NO. 1.

Mrs. Joseph Grandy.

3 large potatoes mashed, 3 eggs, 2 cups sugar, 1 cup sweet milk, 1 nutmeg grated, 3 teaspoons baking powder, 1 teaspoon butter, a pinch of salt, enough flour to roll out thin.

Cut and fry like doughnuts in boiling lard.

FRIED CAKES, NO. 2.

Mrs. Emma Backus.

5 cups flour, 5 teaspoons baking powder, 2 cups sugar, 1 tablespoon butter, a pinch of salt, 1 cup sweet milk, 2 cups mashed potatoes, 2 eggs, ½ grated nutmeg.

Beat the potatoes up fine, adding the milk gradually as if for table use.

FRUIT CAKE, NO. 1.

Mrs. Parkinson.

½ pound butter, ¾ pound brown sugar, ¾ pound flour, 1 pound currants, 1 pound raisins, ¼ pound citron, ¼ pound seeded dates, 4 eggs, 1 grated nutmeg, ½ pound hickory nuts, 1 tablespoon cinnamon, ½ cup sour cream, ½ teaspoon cloves, ½ teaspoon soda.

Bake 2½ hours in a slow oven.

FRUIT CAKE, NO. 2.

Mrs. Alex. Porter.

1 cup butter and lard mixed, 2 cups brown sugar, 1 cup buttermilk, 5 eggs, 1 teaspoon soda, 1 grated nutmeg, 1 teaspoon lemon extract, 1 box seeded raisins, 1 box currants, 1 teaspoon each cinnamon, cloves and allspice, flour for thick batter.

Flour the currants and raisins adding them last. Beat the eggs separately, and use flour enough for a fairly stiff batter.

FRUIT CUP CAKE.

Mrs. Matilda Sines.

1 cup sugar, ½ cup butter, 2 cups flour, 1 egg, 2 teaspoons baking powder, ½ cup raisins, ½ cup currants, ½ teaspoon salt, ½ teaspoon nutmeg, ½ teaspoon cloves, 1 cup milk.

Bake about ¾ hour.

FRUIT DROP CAKES.

Mrs. Lizzie Ward.

1 cup butter, 1 cup sugar, 3 cups flour, 4 eggs, ½ pound raisins, ½ pound currants, ¼ pound citron, ¼ teaspoon soda, 1 teaspoon each of all kinds of spices, a little brandy.

Bake in gem pans.

FRUIT LAYER CAKE.

Mrs. H. Moellencamp.

1 cup butter, 2 cups sugar, 1 cup sour milk, 4 eggs, 1 tablespoon cinnamon, 1 pound raisins, 2 pounds currants, ¼ pound chopped citron, 2 teaspoons soda, flour enough for stiff batter.

Bake in layers and put together with white icing.

GENOESE CAKE.

Make 1 layer of any delicate cake. When done, glaze the surface with white of egg, sprinkle over it 2 tablespoons finely chopped almonds, over these 1 tablespoon powdered sugar, return to the oven for 5 minutes until nicely browned. Turn on to a plate with a folded napkin, and serve hot.

GENTLEMEN'S GINGERBREAD.

Mrs. Nye.

½ pound butter, ½ pound sugar, yolks of 12 eggs, ½ pound flour, ⅔ glass of brandy, 1½ wineglass wine, juice and grated rind of 1 lemon, 1 grated nutmeg, 2 large tablespoons cinnamon, 6 tablespoons ginger.

Beat thoroughly, spread very thin on buttered pans, bake in a quick oven and cut in squares while warm.

GERMAN BISCUITS.

½ cup butter, ½ cup sugar, 2 cups flour, 1 egg, ½ teaspoon cinnamon, jam.

Make into a very stiff paste, work well together, roll out ¼ inch thick, cut into rounds, put on a buttered pan, and bake in a slow oven. Remove, spread with jam, stick 2 together; ice with white icing, and decorate with colored sugar, or candied fruit. Or the cakes may be split and spread, etc.

GERMAN COOKIES.

Miss Della Hoy.

1 cup butter, 2 cups sugar, 2½ cups flour, 3 eggs, 1 teaspoon vanilla, 1 cup English walnut meats, 1 cup chopped raisins, ½ cup coffee, 1 teaspoon baking powder, 1 teaspoon soda, 1 teaspoon cinnamon.

Beat all together well; drop by spoonfuls on buttered tins, and bake in a moderate oven.

GINGERBREAD, NO. 1.

Mrs. Joseph Turner.

1 cup butter, 1 cup sugar, 1 cup molasses, 1 cup sour milk, 2 well beaten eggs, 2 teaspoons soda, ½ teaspoon salt, 2 teaspoons ginger, 1 teaspoon cinnamon, 1 cup raisins, flour enough for a stiff batter.

GINGERBREAD, NO. 2.

Mrs. Wm. Stephenson.

2 cups sugar, 2 cups buttermilk, 1 cup baking molasses, 2 eggs, 1 tablespoon ginger, 1 teaspoon soda, flour enough for a smooth batter.

Mix, putting the soda in the buttermilk, and bake in a moderate oven.

GINGERBREAD, NO. 3.

Mrs. Frank Hoy.

1 cup lard, 2 cups sugar, 1 cup molasses, a pinch of salt, 1½ tablespoons ginger, 2 eggs, 1 cup sour milk, 3 cups flour, 1 tablespoon baking soda.

GINGERBREAD LOAF.

Miss Daisy M. Tucker.

2½ cups sugar, 1½ cups molasses, 1 tablespoon lard, 2 cups buttermilk, 3 eggs, 1½ tablespoons ginger, 1 teaspoon soda, flour for medium batter.

GINGERBREAD WITHOUT EGGS.

1 tablespoon butter, 1 tablespoon ginger, ½ cup brown sugar, 2 cups molasses, 2 cups water or sour milk, 1½ teaspoons soda, flour for a soft batter.

Stir up quickly and bake in a moderate oven.

GINGER COOKIES.

Mrs. Chas. Evans.

1 cup molasses, 1 cup brown sugar, 1 cup milk, 4 teaspoons soda, 1 cup lard or butter, 1 tablespoon ginger, 1 teaspoon cinnamon, flour enough to roll out.

Mix well and let stand over night; in the morning roll out, cut and bake in a quick oven.

GINGER DROP CAKES.

Mrs. J. W. Brumage.

1 cup light brown sugar, ⅔ cup butter, ½ cup cold water, ⅔ cup molasses, 1 egg, 1 large tablespoon ginger, 1 teaspoon soda, flour for a thick batter.

Drop by teaspoons in a well greased pan, and bake in a moderate oven.

GINGER SNAPS, NO. 1.

Miss H. C. Van Meter.

1 cup butter or lard, 1 cup sugar, 1 pint N. O. molasses, 1½ tablespoons ginger, ½ tablespoon soda in hot water, 3 pints flour or enough to stiffen.

Roll out thin and bake. The dough will keep several days.

GINGER SNAPS, NO. 2.

½ pound butter or lard, ½ pound brown sugar, 2 pounds flour, 1 pint milk, 1 large tablespoon ground ginger, a dash of cayenne.

Rub the butter and flour thoroughly together; add the other dry ingredients, mix well, and add slowly the milk; knead and roll out into a very thin sheet; cut with a small round cutter, and bake in a moderate oven until a light brown.

GINGER SNAPS, NO. 3.

Mrs. Guy Bigum.

1 can Orleans molasses, 1 cup butter, 1 cup sugar, 1 heaping tablespoon ginger, 1 heaping tablespoon soda, 1 cup hot coffee, flour enough for a stiff dough.

Mix well, dissolving the soda in the coffee, roll out thin, cut and bake.

GOLD CAKE.

Mrs. B. D. Jaggi.

½ cup butter, 1 cup sugar, 2 cups flour, ½ cup sour milk, yolks of 4 eggs, 1 tablespoon cornstarch, 1 teaspoon vanilla, ½ teaspoon soda.

HERMITS.

1 cup sugar, ¾ cup butter, 1½ cups flour, 2 eggs, 1 level teaspoon soda, 1 pound chopped English walnuts, 1 pound blanched and chopped almonds, 1 pound seeded raisins, 1 teaspoon cloves, 1 teaspoon cinnamon. Bake in drop cakes.

HICKORY NUT CAKE, NO. 1.

Miss A. C. Murphy.

½ cup butter, 2 cups sugar, 3½ cups flour, 1 teaspoon vanilla, 1 pint hickory nut meats, ⅔ cup milk, whites of eight eggs, 3 teaspoons baking powder.

HICKORY NUT CAKE, NO. 2.

2 cups sugar, ½ cup butter, 1 cup milk, 3 cups flour, 1 large cup chopped hickory nuts, 5 whites of egg, 3 teaspoons baking powder, 1½ teaspoons vanilla.

Cream butter and sugar, add the other ingredients, beating well. Lastly add the whites of egg beaten stiff. Bake in layers 15 minutes in a moderate oven. Put together with boiled icing.

HICKORY NUT CAKES.

Mrs. Thos. Lynch.

2 cups sugar, 2 tablespoons flour, 1 egg, 1 cup nuts sliced fine. Mix and drop on buttered tins. Bake in a quick oven.

HONEY CAKE.

1 cup butter, 2 cups honey, ½ cup sour milk, 4 well beaten eggs, 1 tablespoon lemon essence, 1 teaspoon soda, flour for a very stiff batter.

Bake at once in a quick oven in a loaf cake pan.

HONEY CAKES.

1 quart strained honey, ½ pound powdered sugar, ½ pound butter, juice of 2 oranges or lemons, 1 grated nutmeg, 2 pounds or less flour.

Make a dough stiff enough to roll out easily; beat well all over with a rolling pin; roll ½ inch thick; cut with a tumbler dipped frequently in flour, lay on buttered tins and bake well.

HUCKLEBERRY CAKE.

1 cup sugar, butter size of an egg, ½ cup milk, 1 egg, 1 teaspoon soda, 2 teaspoons cream tartar, 1 teaspoon vanilla, 2 cups flour, 1 pint huckleberries.

Dredge and add the berries last and bake in a quick oven. Good hot or cold.

JAM CAKE, NO. 1.

Mrs. Frank Spurgeon.

1 cup butter, 2 cups sugar, 3 cups flour, 6 eggs, 6 tablespoons sour milk, 1½ cups jam, 2 teaspoons soda, 2 grated nutmegs, 1 teaspoon each allspice and cinnamon.

Bake in four layers with frosting between. If desired the jam may be used for a filling.

JAM CAKE, NO. 2.

Mrs. Samuel Auker.

½ cup butter or lard, 2 cups sugar, 3 eggs, 1 cup buttermilk, 1 teaspoon baking powder, 1 glass blackberry jam, 1 teaspoon each nutmeg, allspice and cinnamon, 1 cup raisins, 1 level teaspoon soda in the milk. Bake in a loaf cake.

JELLY CAKE.

Miss Nellie Alvis.

½ cup butter, 2 cups sugar, 1 cup sour milk, 3½ cups flour, 1 teaspoon nutmeg and cinnamon, 2 eggs, 1 cup seeded raisins, 1 teaspoon soda, 1 glass tart jelly, ½ teaspoon cloves.

Bake in layers, and put together with the jelly.

JELLY JUMBLES.

Mrs. Elizabeth Yoder.

½ cup butter, 1 cup sugar, ½ teaspoon salt, 1 well beaten egg, ½ teaspoon soda in the milk, ½ cup sour milk, flour for a soft dough.

Mix and let chill on ice. Pat into shape, a small piece at a time, cut with a round cutter, cut 3 holes in half the rounds with a thimble. Spread the plain rounds with jelly, cover with the others, press the edges together slightly, and bake in a quick oven.

JELLY ROLL, NO. 1.

Miss Mary Mahley.

1 tablespoon melted butter, ¾ cup sugar, 1 cup flour, 3 eggs, 2 tablespoons sweet milk, 2 heaping teaspoons baking powder, 2 teaspoons vanilla or lemon flavoring.

Beat together until very light, and bake in a moderate oven. When done, turn out on a damp cloth. Trim off the crusty edges, spread quickly with any tart jelly, and roll.

JELLY ROLL, NO. 2.

Miss Emma Keller.

2 eggs, 1 cup flour, 1 cup sugar, 1 teaspoon baking powder, a little salt, enough hot water for thin batter.

Stir all together adding the water last. When baked turn on a damp cloth, spread with any tart jelly, and roll. This must be baked in a very long, shallow pan, or else cut through the middle so it will roll. Use plenty of jelly.

JELLY ROLL, NO. 3.

Mrs. P. J. Clancy.

1 cup sugar, 1 cup flour, 2 teaspoons baking powder, 2 tablespoons sweet milk, 3 eggs.

Bake in a sheet, cut through the middle, spread both halves with some tart jelly, and roll while warm.

JUMBLES.

"Oakland."

1 pound butter, 1 pound pulverized sugar, 1¼ pounds flour, 1 gill rosewater, 5 eggs, lemon flavoring.

Lay on lightly buttered pans in little rings.

KELLEY ISLAND CAKE.

Mrs. Hugh Shuttleworth.

1 cup butter, 2 cups sugar, 3 cups flour, 4 eggs, ½ cup milk, 3 teaspoons baking powder.

Bake in layer pans. For the filling, boil together 4 minutes, 1 grated lemon, 1 large, tart apple grated, 1 egg and 1 cup sugar.

KISSES OR MERINGUES.

"Oakland."

1 pound pulverized sugar, whites of 6 eggs, lemon flavor.

Beat the eggs very stiff, then stir in the sugar and flavoring lightly. Drop by large spoonfuls. Bake in a moderate oven.

KOKOSING COOKIES.

"A Friend in Need."

5 eggs, 4 tablespoons cream, ½ pound butter, 2 cups white sugar, 3 teaspoons baking powder, just flour enough to roll out.

Beat eggs together. When rolled out sprinkle with sugar and roll again.

LADY BALTIMORE CAKE, NO. 1.

Miss Emily L. Curran.

½ cup butter, 1½ cups sugar, ¾ cup water, 2 teaspoons baking powder, 2¼ cups flour, whites of 4 eggs, 1 cup walnut meats, ¼ teaspoon salt.

Bake in a moderate oven about 50 minutes. Cover with a boiled white icing flavored with 1 tablespoon lemon juice; press into it as fast as spread fresh or prepared cocoanut.

LADY BALTIMORE CAKE, NO. 2.

"Boston Cooking School."

1 cup butter, 2 cups sugar, 3½ cups sifted flour, 1 cup milk, 1 teaspoon rosewater, whites of 6 eggs, 2 teaspoons baking powder.

Bake in 3 layers.

FROSTING.

Dissolve 3 cups sugar in 1 cup boiling water, and boil until it threads. Then pour slowly on the stiffly beaten whites of 3

eggs, beating constantly. Add 1 cup chopped raisins, 1 cup chopped nutmeats, pecans preferred, and five figs, cut into thin strips. Spread between the layers and all over the cake.

LADY FINGERS.

Yolks of 2 eggs, whites of 3, ⅓ cup powdered sugar, ⅛ teaspoon salt, ⅓ cup flour, ¼ teaspoon vanilla.

Beat the whites of egg and sugar stiff, then the stiff yolks and vanilla, lastly the flour sifted with the salt. Put a sheet unbuttered paper on a tin sheet, shape 4½ inches long by 1 wide, squeezing through a pastry bag, sprinkle with powdered sugar, and bake 8 minutes in a moderate oven.

LANCASTER CAKE.

Bake any good, delicate or white cake in layers. Put together with almond custard filling.

LEMON CAKE.

Mrs. James Alvis.

1 cup butter, 2 cups sugar, 1 cup sweet milk, yolks of 5, whites of 4 eggs, 3 cups flour, grated rind of 1 lemon, 2 heaping teaspoons baking powder.

Bake quickly in layer tins, and put together with boiled icing flavored with lemon juice.

LEMON CRACKERS, NO. 1.

Mrs. L. D. Tucker.

1 cup lard, 3 cups sugar, 1⅓ pints sweet milk, 3 eggs, 5 cents worth of baking ammonia, 5 cents worth of lemon oil.

Dissolve the ammonia in the milk; cream sugar and lard together, add the well beaten eggs, and the oil; lastly the ammonia and milk. Stir in enough flour to make stiff batter, roll out thin, cut and bake.

LEMON CRACKERS, NO. 2.

Mrs. John S. Wilson.

1 pint sweet milk, 2½ cups sugar, 2 eggs, 1 cup lard, 5 cents worth lemon oil, 2 heaped teaspoons baking ammonia.

LEMON JELLY CAKE.

Mrs. Wilbur McDonald.

1 tablespoon butter, 1 cup sugar, 1 cup milk, 1 egg, 2½ cups flour, 2 teaspoons baking powder.

Bake in 3 layers. Put together with lemon filling.

LIGHT FRUIT CAKE.

Mrs. David Evans.

1 cup butter, 2 scant cups sugar, 1 cup milk, 3 cups thrice sifted flour, 2 teaspoons baking powder, whites of 6 eggs, ½ pound chopped English walnuts, 2 slices candied pineapple chopped, ½ pound glacé cherries, ½ cup grated cocoanut.

Seedless raisins may be used instead of, or in addition to the cherries.

MADELEINE AU CAFÉ.

Filippini.

½ cup sugar, 3 tablespoons butter melted, 1 cup flour, 4 eggs beaten together, 3 tablespoons strong coffee, ¼ teaspoon baking powder.

Beat the eggs together, beat in the sugar, add the flour and coffee, melted butter and baking powder, stirring in very lightly. Grease a pastry tin, and bake in a moderate oven 20 minutes. Take from the oven, sprinkle a little powdered sugar over it, cut in triangular pieces, and serve hot. Any other variety of madeleine can be made by changing the flavor.

MAPLE SUGAR CAKE.

Miss McMath.

1 cup maple sugar, 1 cup sour cream, 1½ cups flour, 1 egg, 1 teaspoon soda, a pinch of salt.

Bake in a loaf cake pan.

MAPLE SUGAR CAKES.

Mrs. Dick Spicer.

1 cup maple sugar, butter size of an egg, 2 cups flour, 1 heaping teaspoon baking powder, an even teaspoon salt, 1 cup sweet milk.

Soften a cake of maple sugar in the oven and shave a cup of thin slices from it. Granulated maple sugar may be used instead, but the texture will not be the same. Mix the dry ingredients, then the butter, milk and lastly the sugar. Beat up quickly, roll out, cut with a biscuit cutter and bake in a quick oven 10 minutes.

MARBLE CAKE, NO. 1.

Mrs. Henry Taylor.

Light Part.

1 cup white sugar, ½ cup butter, 1¾ cups flour, whites of 2 eggs, 1 teaspoon baking powder, ¼ nutmeg, ½ cup milk.

Dark Part.

½ cup brown sugar, ½ cup butter, 2 cups flour, yolks 2 eggs, 1 teaspoon baking powder, ½ cup molasses, ½ cup milk, 1 teaspoon each cloves and cinnamon.

Beat the light and dark parts separately, put them into a loaf cake pan in alternate spoonfuls, and bake in a moderate oven.

MARBLE CAKE, NO. 2.

Mrs. Herbert Minchell.

Dark Part.

Yolks of 4 eggs, 1 cup brown sugar, ¼ cup butter, 1 teaspoon baking powder, 1½ cups flour, ½ cup milk, 2 ounces melted chocolate, 1 teaspoon vanilla.

Light Part.

½ cup butter, 1¼ cups white sugar, 1 cup water, 2½ cups flour, 1 teaspoon baking powder, 1 teaspoon almond extract, whites of 4 eggs.

MARBLE CAKE, NO. 3.

Mrs. Henry Thompson.

Light Part.

1 cup butter, 2 cups white sugar, 1 cup sweet milk, 4 cups flour, 1 teaspoon cream tartar, ½ teaspoon soda, whites of 8 eggs.

Dark Part.

½ cup butter, 1 cup brown sugar, ⅔ cup milk, 2½ cups flour, 1 teaspoon cream tartar, ½ teaspoon soda, yolks of 8 eggs.

Mix each part separately, adding 2 teaspoons each allspice and cloves, ½ teaspoon nutmeg and 4 teaspoons cinnamon to the dark part. Bake in a moderate oven in layer pans, and put together with boiled icing.

MARGUERITES.

"Dainty Dishes."

15 teaspoons powdered sugar, ½ pound chopped nuts, whites of 5 eggs beaten stiff, wafers.

Beat up well, spread on square or salted wafers, and brown in the oven. Or a boiled icing may be made and the nuts stirred in.

MOCHA CAKE.

Beat very hard for 5 minutes, 3 tablespoons sugar, the yolks of 4 eggs, ¼ teaspoon vanilla, and 1 tablespoon very strong coffee. Add 2 tablespoons sifted flour, and the stiff whites of the eggs. Bake in a small square layer cake pan for 20 minutes. When a little cool, turn out of pan, cut in two crosswise, spread half a Mocha Cream filling on the split side, put the cakes together, spread the rest of the filling on top, dust with sugar, and serve fresh.

MOCHA CAKES.

"Boston Cooking School."

Bake a sponge cake in sheets; cut in rounds, and slice each round in 3 pieces crosswise. Beat ⅓ cup butter to a cream with 1 cup sugar, and add 1 cup cooled cream or custard filling; color and flavor as you choose. Put the slices together again with a thin layer of this frosting; spread it over the sides and roll in shredded cocoanut. Spread the top, and ornament as fancifully as possible with colored icing forced through tubes, candied fruit, etc.

MOLASSES COOKIES.

Mrs. Edith Campbell.

1 cup sugar, 1 cup molasses, ½ cup sour milk, 1 cup butter, 1 teaspoon ginger, 1 teaspoon soda, flour enough to stiffen.

Roll out thin, cut and bake in a quick oven.

MOONSHINES.

1 cup yellow sugar, yolks of 6 eggs, a pinch salt, flour for a soft dough.

Roll very thin, cut with a tumbler, drop into hot lard, and fry quickly. Sift powdered sugar over them.

MOXAHALA COOKIES.

Mrs. Charles Williams.

2 cups soft white sugar, 1 cup butter or lard, 3 eggs, 1 teaspoon soda in hot water, flavor to taste, flour for a soft dough.

NUT BREAD.

Mrs. John C. Snee.

½ cup sugar, 1 cup milk, 3¾ cups flour, 1 egg, 1 teaspoon salt, ½ cup chopped pecans, 2 heaping teaspoons baking powder. Bake in slow oven.

NUT CAKE, NO. 1.

Mrs. Sarah Cotterman.

½ cup butter, 1½ cups sugar, 2½ cups flour, 1½ teaspoons baking powder, 3 eggs, ½ cup milk, 1 cup any kind of nutmeats, 1 teaspoon vanilla.

Mix well together in a rather firm batter, and bake in a deep paper lined pan in a steady oven 35 minutes.

NUT CAKE, NO. 2.

Mrs. W. T. Sprankel.

½ cup butter, 1 cup sugar, ½ cup milk, 2 cups sifted flour, 2 eggs, 1 cup seeded and chopped raisins, 1 coffee cup chopped English walnuts, ½ teaspoon soda, 1 teaspoon cream of tartar.

Beat eggs separately, add nuts and raisins last, and bake in moderate oven.

NUT COOKIES.

Mrs. Joseph Brooks.

1 cup sugar, 2 level tablespoons butter, 2 cups chopped nuts, 3 tablespoons sour cream, 2 eggs, ½ teaspoon soda, a pinch of salt.

Add enough flour to make a stiff dough that will roll out very thin. Cut in rounds and bake in a moderate oven.

OAT CAKES.

Mrs. L. M. Call.

2 cups sugar, 3 cups Mother's Oats, 3 cups sifted flour, 2 eggs, 1 teaspoon soda, 1 teaspoon cinnamon, 1 cup raisins, 3 tablespoons sour milk, 1 cup butter.

Mix well, roll out thin, cut and bake in a moderate oven.

OATMEAL CAKES.

Mrs. W. E. Thompson.

½ cup butter and lard mixed, 2 cups brown sugar, 3 cups oatmeal, 2 cups flour, ½ package seeded raisins, 3 eggs, 1 small cup buttermilk, 1 teaspoon cinnamon, 1 even teaspoon soda, a pinch of salt. Mix well, roll out thin, cut and bake in quick oven.

OATMEAL COOKIES.

Mrs. John D. Martin.

1 cup rolled oats, 1 cup brown sugar, 1 cup melted butter, ½ teaspoon soda in hot water, 2 eggs, 1 cup raisins, 1 cup nutmeats, flour enough to roll thin. Cut and bake in quick oven.

OATMEAL MACAROONS.

Miss Esther Bashford.

1 tablespoon butter, 1 cup sugar, 2 eggs, beaten separately, 1 teaspoon vanilla, 1 teaspoon salt, 2½ cups rolled oats.

Mix all together and drop in small teaspoons on a buttered pan. Bake in quick oven.

OHIO CUP CAKES.

Mrs. Hugh Ewing.

1 cup butter, 2 cups sugar, 4 cups flour, 1 cup sour cream, 5 eggs, 1 small teaspoon soda in a little warm water.

Bake in small pans.

OLLY KOEKS.

Mrs. Seth Robinson.

Make a good dough for raised doughnuts, roll ½ inch thick, cut with a small biscuit cutter, let rise, and when light roll down a little, lay a few raisins rolled in cinnamon in the centre, wet the edges with the fingers, double them over and press the edges firmly together. Fry in boiling fat.

ONE EGG CAKE.

Mrs. T. J. Price.

½ cup butter, 1 cup sugar, 1 egg, 2 cups flour, 1 cup sweet milk, 2 teaspoons baking powder. Bake in a hot oven.

ORANGE CAKE, NO. 1.

Mrs. Thomas Taylor.

2 cups sugar, ⅔ cup butter, 3 eggs, 1 cup milk, 2 cups flour, 2 teaspoons baking powder. Filling: 1 cup sugar, 1 egg, juice and grated rind of 2 oranges, 1 tablespoon butter.

ORANGE CAKE, NO. 2.

Mrs. Lemuel Rush.

2 cups sugar, 1 cup butter, 1 cup sweet milk, 3 cups flour, yolks of 5, whites of 4 eggs, grated rind and juice of 1 orange, 2 teaspoons baking powder.

Bake in layers. For the filling, beat up the white of the 5th egg with 1 tablespoon sugar, and a little orange juice.

ORANGE CAKE, NO. 3.

Miss Stella Turner.

2 cups sugar, 2 cups flour, ½ cup water, yolks of 5 and whites of 3 eggs, 2 teaspoons baking powder, juice and rind of 1 orange.

Bake in layers and use orange icing.

ORANGE LOAF CAKE.

Mrs. Goldie Hoy.

½ cup butter, 2 cups sugar, 2 cups flour, 5 eggs, 2 teaspoons baking powder, ½ cup orange juice, grated rind of 1 orange.

Mix and bake in a loaf cake.

ORANGE MADELEINE.

Make 1 layer of any good delicate cake, seasoning with lemon or orange juice. Turn upside down on a cloth, spread orange marmalade over it, and spread this again with orange glaze. A little finely chopped pistachio nuts is a good addition, sprinkled over the top. Serve hot.

ORANGE WAFERS.

¼ cup butter, ½ cup sugar, yolks of 2 eggs, 1 tablespoon orange juice, and the grated peel of 1 orange, 1 scant cup flour, 1 teaspoon baking powder.

Chill the ingredients, mix well, roll very thin, put a piece of candied orange peel on the top of each wafer, and bake in a quick oven.

PAINESVILLE SEMINARY GINGERBREAD.

Miss Prescott.

1 heaping tablespoon butter, 1 cup molasses, 1 cup sugar, 1 teaspoon cinnamon, 2 cups flour, 1 cup sour milk, 2 teaspoons soda, 1 teaspoon ginger.

Bake in shallow pans and serve hot. Dissolve the soda in hot water, but, if sweet milk is used, take baking powder instead.

PEACH BLOSSOM CAKE.

Mrs. Jas. O'Donnell, Jr.

1 cup sugar, ½ cup butter, whites of 3 eggs, flour for not too stiff batter, 2 teaspoons baking powder, 1 scant cup milk, pink sugar, almond extract.

Beat the cake well, bake half in 2 layers, add enough red sugar to get the desired coloring in the second half, bake that in 2 layers, and put together with boiled icing.

PEACH LAYER CAKE.

Take any good layer cake recipe. Spread white icing over a layer, then cover with thin slices of ripe peaches; put a second layer of the cake over this, which treat in the same way. When the top layer is on dust it with powdered sugar. Apricots or berries may be used in place of peaches, and preserved fruit instead of the fresh.

PEANUT COOKIES.

2 heaping tablespoons butter, ½ cup sugar, 1 egg, 1 cup flour, 1 tablespoon milk, 1 teaspoon cream tartar, ½ teaspoon soda, 1 cup finely chopped peanuts.

Drop with the spoon onto buttered tins. If the recipe is doubled, do not double soda or cream tartar.

PHIL SHERIDAN CAKE.

"Buckeye Cook Book."

4 cups confectioner's sugar, 1 cup butter, 1½ cups sweet milk, 5 cups flour, 1 teaspoon soda in the milk, 2 teaspoons cream tartar, whites of 16 eggs.

PINEAPPLE CAKE.

1 cup butter, 2 cups sugar, ½ cup milk, 3 cups flour, 2 teaspoons baking powder, 6 eggs beaten separately.

Mix well and bake in layers. Make a thick boiled icing adding the juice of 1 orange. Spread thickly over the layers, and sprinkle with grated pineapple. Best eaten fresh, or served in one layer.

PLAIN CAKE.

Mrs. Margaret Price.

½ cup butter, 1 cup sugar, ½ cup milk, 2 eggs, nutmeg to taste, a pinch of salt, 1 heaping teaspoon baking powder, flour enough for a soft batter.

POLISH CROQUETTES.

Filippini.

Beat well together the whites of 3 eggs, 2 tablespoons sugar, 1½ ounces chopped almonds, 1½ ounces sifted flour and ½ teaspoon vanilla. Butter and flour a pastry pan. Take a tablespoon of the mixture and lightly roll in powdered sugar to a croquette form; put in the pan. When all are done, bake in the oven 10 minutes or until a golden brown. Serve at once.

POOR MAN'S CAKE.

Mrs. Thomas Rice.

1 cup sugar, 1 tablespoon lard, 1 cup buttermilk, 1 large cup raisins and currants, 1 teaspoon soda, 1 teaspoon mixed ground spices, 1½ cups flour.

Mix and beat well. This makes 2 layers. For filling, take 1 cup buttermilk, 1 cup sugar, and boil to a thick syrup. Spread on the outside also.

PORK FRUIT CAKE.

Mrs. Howell Thomas.

1 pound salt fat pork, 3 cups sugar, 1 cup Orleans molasses, 7 cups flour, 1 tablespoon soda, 1 nutmeg, 1 teaspoon cinnamon, cloves and allspice, 1 pint boiling water, 2 pounds raisins, 1 pound currants, 1 pound almonds, ½ pound citron, ½ pound lemon peel.

Grind the pork well; mix and bake 4 hours in a slow oven. This will make 2 large cakes.

POUND CAKE.

Mrs. Hugh Ewing.

1 pound butter, 1 pound sugar, 1 pound sifted flour, yolks of 12 eggs, whites of 6, 1 teaspoon grated nutmeg, 1 teaspoon essence of lemon.

Bake 1 hour in a quick oven.

Queen Pound Cake requires the addition of 1 wine glass rosewater, wine and brandy, and 1 handful currants.

PRINCE CAKE.

Mrs. Wm. Eberts.

½ cup butter, 2 cups brown sugar, 1 cup buttermilk, 3 cups flour, 2 cups raisins, 4 eggs, 4 tablespoons New Orleans molasses, 1 teaspoon cinnamon, ½ teaspoon nutmeg, 1 teaspoon cloves, 1 teaspoon soda in milk, and 1 in flour.

Bake in layers, using a caramel filling.

PRINCE OF WALES CAKE.

Mrs. F. W. Weymueller.

BLACK PART.

½ cup butter, 1 cup brown sugar, ½ cup sour milk, 1 cup flour, ½ cup cornstarch, yolks of 3 eggs, ½ teaspoon soda in warm water, 1 teaspoon each cinnamon and nutmeg.

WHITE PART.

½ cup butter, 1 cup powdered sugar, ½ cup sweet milk, 1 cup flour, ½ cup cornstarch, whites of 3 eggs, 2 teaspoons baking powder, 1 teaspoon of almond or vanilla flavoring.

Bake each part in 2 layers. Put together alternately with almond cream filling.

ALMOND CREAM FILLING.

Blanch and pound to a paste 1 pound of almonds; add 1 coffee cup sweet cream, 2 tablespoons cornstarch scalded in a little sweet

milk, 1 tablespoon sugar, and a little almond extract. Beat well together. Spread between the layers. The top may be frosted with plain frosting if desired.

PUFF BALL DOUGHNUTS.

Mrs. Rose Wallace.

Beat 3 eggs very light, add 1 cup sugar, 1 pint sweet milk, salt and nutmeg to taste, and enough flour to permit the spoon to stand upright in the batter. Sift 2 teaspoons baking powder in the flour. Drop by spoonfuls into boiling fat.

QUEEN CHARLOTTE'S CAKE.

Mrs. E. S. Martin.

Set a sponge with 1 pint of sifted flour, 1 teacup warm milk, and 1 cake of yeast, or 2 tablespoons of liquid yeast with half a teaspoon salt. Let it rise in a warm place till very light. Then add ½ pound of butter and ¼ pound powdered sugar, beaten to a cream, 4 eggs, 1 cup flour, ½ pound candied peel cut fine, 1 teaspoon powdered cinnamon, and a small cup of blanched and chopped almonds. Let stand ½ hour, and then bake 1 hour in a moderate oven. While still hot, prick holes with a sharp knife and pour in a syrup made of one cup of sugar and a large tablespoon of water boiled together five minutes. Cover the top of the cake with harlequin comfits, or dust it thick with powdered sugar.

RAISED DOUGHNUTS.

1 pint milk, ½ cup butter, ½ cup lard, 1 teaspoon salt, 1 cup yeast, 2½ cups sugar, 4 well beaten eggs, 2 teaspoons cinnamon, a little nutmeg, flour as needed.

Warm the milk, stir into it the salt, yeast, shortening and flour enough to make a stiff batter. Set near the stove to rise. When light work in the sugar, eggs and spices; add flour until not quite as stiff as bread, kneading well; let rise again until very light, roll out thin and cut into small round cakes. Fry in hot lard and sprinkle sugar over them.

RIBBON CAKE.

Make a layer cake, adding fruit and spices to ⅓ the dough. Make the middle layer of this, and put together with boiled white icing.

RICE CAKE.

¼ pound flour, ¼ pound ground rice, ¼ pound butter, ¼ pound sugar, 2 eggs, ½ teaspoon flavoring, 1 teaspoon baking powder, ½ cup milk.

Bake in a greased and papered loaf cake pan 1½ hours in a moderate oven.

ROCK CAKES.

"Oakland."

1 pound chopped almonds, 1 ounce cinnamon, 26 ounces pulverized sugar, whites of 4 eggs.

Mix, form in little steeples, set on buttered pans, and bake in a very cold oven.

ROSY'S GINGERBREAD.

Mrs. George Justus.

1 cup butter and lard mixed, 2 cups sugar, 1 cup molasses, 1 teaspoon soda, 3 teacups flour, 1 cup sour milk, 4 eggs, 2 teaspoons ginger.

Beat the molasses, sugar and eggs together, add butter, milk with soda and flour, lastly the ginger.

RUSSIAN ROCKS.

Miss Beall Ewing.

1½ cups dark brown sugar, 1 cup butter, 3 cups flour, 1 pound chopped raisins, 3 eggs beaten separately, 1 teaspoon soda in ¼ cup hot water, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 pound chopped nuts.

Mix well together, drop with a teaspoon on buttered tins, and bake brown.

SCOTCH CURRANT BUN.

Mrs. H. C. Begland.

2 pounds flour, ½ pound butter, 1 pound raisins, 1 pound currants, ¼ pound soft sugar, ¼ ounce each cinnamon and allspice, grated yellow rind 1 lemon, ½ pound each candied orange and lemon peel, ¼ pound blanched and chopped almonds, ½ ounce ground ginger, ¼ teaspoon Cayenne pepper, ½ teaspoon salt.

Add a little salt to the flour, and mix with yeast and warm water, as if for bread. Set in a warm place to rise. When risen, work into it the butter slightly warmed, and let rise again for ½ hour. Have the fruits prepared in advance, and slightly warmed when the dough is ready for them. Mix the sugar, spices, salt, pepper and lemon peel together and work into the dough. Keep the latter by the fire to keep warm. Butter the baking tins and heat them. Take out about ⅓ the dough, mix it well with the fruit until smooth. Roll out the remaining dough very thin, and line the pans with it, keeping a piece to cover with. Fill in with the mixture about ⅔ full, smooth it over, wet the edges of the paste lining and put on the thinly rolled covers. Brush the top with beaten eggs, prick it with a fork, and pierce with a skewer in several places down to the bottom of the tins. Let the buns stand to rise again for ½ hour, set them in the oven and bake slowly for 2 or 3 hours.

SCOTCH SAND LOAF.

Miss H. C. Moodie.

1 pound sugar, 1 pound butter, 1 pound flour, 6 eggs, 1 pint milk, 1 cup citron and orange peel, 3 heaping teaspoons baking powder.

Stir all together and bake in a moderate oven.

SCOTCH SCONES, No. 1.

Mrs. Janet Park.

1 tablespoon lard, 2 tablespoons sugar, 1 cup currants, 1 tablespoon salt, 2 teaspoons baking powder, 2 quarts flour.

Use water for mixing. Roll out like biscuits, ½ inch thick, cut into squares and bake in a hot oven, 10 or 15 minutes.

SCOTCH SCONES, NO. 2.

Mrs. Isabel Lawson.

Thoroughly mix while dry 1 quart of sifted flour loosely measured with 2 heaping teaspoons baking powder, then rub into it a tablespoon butter and 1 teaspoon salt, working the butter well in. Add enough sweet milk to make a very soft paste. Roll out the paste about ¼ inch thick, using plenty of flour to roll with. Cut it into triangles about 4 inches to a side. Or cut round the size of a saucer and scar across to form 4 quarters. Flour the sides and bottom of a biscuit pan, and place the pieces on it. Bake immediately in a quick oven 20 to 30 minutes. When half done brush over with sweet milk.

SCOTCH SHORTBREAD.

Mrs. Robert Essex.

½ pound butter, ¼ pound sugar, 1 pound flour.

Cream the butter and sugar. Add the flour gradually, and knead until perfectly smooth. Divide into several round or square pieces flattened out thin, pinch the edges, prick over with a fork, and bake in a moderate oven until a nice brown color. Sprinkle with powdered sugar.

SEED CAKES.

½ pound butter, 1 pound sugar, 1 cup sour cream, 1 teaspoon soda, 1 tablespoon caraway seeds, flour enough to roll thin.

Bake in a quick oven.

SILVER AND GOLD CAKE.

Mrs. Julia Slatzer.

SILVER.

1 cup butter, 2 cups sugar, 3 cups flour, 1 cup milk, whites of 5 eggs, ½ teaspoon soda, 1 teaspoon cream tartar.

GOLD.

½ cup butter, 1 cup sugar, 2 cups flour, ½ cup milk, yolks of 5 eggs, ½ teaspoon soda, 1 teaspoon cream tartar.

These cakes may be baked in layers and put together with a white icing, or in separate cakes. They may be flavored with the same or with different flavorings.

SILVER CAKE.

Mrs. Ellen Alvis.

½ cup butter, 1 cup sugar, 1 cup sweet milk, ½ teaspoon lemon extract, whites of 3 eggs, 2 cups flour, 2 teaspoons baking powder sifted in the flour.

SOFT GINGERBREAD, No. 1.

Mrs. R. Walters.

1 cup butter, ½ cup brown sugar, 2 cups molasses, 3 eggs, 1 cup sour milk, 1 tablespoon ginger, 1 teaspoon cinnamon, 1 teaspoon soda, 4 cups flour.

Dissolve the soda in 1 tablespoon hot water, and bake in a moderate oven 1 hour.

SOFT GINGERBREAD, No. 2.

Mrs. Matilda Whitmer.

½ cup sugar, 1 cup molasses, ½ cup butter, 2½ cups flour, 1 cup boiling water, 2 well beaten eggs, 1 teaspoon each ginger, cinnamon and cloves, 2 teaspoons soda in the hot water.

SOFT GINGERBREAD, NO. 3.

Mrs. J. Ward.

1 cup sugar, 1 cup molasses, 1 cup shortening, 2 teaspoons soda in boiling water, 2 eggs, 1 teaspoon each ginger and cloves, 1 teaspoon cinnamon, flour for a soft dough.

SOFT JUMBLES.

Mrs. Newton Irvin.

1 cup butter, 1½ cups sugar, 1 cup milk or thin cream, grated rind of 1 lemon, 3 cups flour, 3 eggs, 2 teaspoons baking powder.

Pour in rings in a greased pan, and bake slowly until a golden brown.

SPANISH BUN.

Mrs. Chas. Hoy.

1½ cups brown sugar, 1 cup sour cream, 2 eggs, 2 cups flour, 1 teaspoon each nutmeg, cinnamon, cloves, allspice and soda.

If sour milk is used instead of cream, add ½ cup butter. Bake in gem pans or in a shallow loaf.

SPICE CAKE, NO. 1.

Mrs. George White.

1½ cups brown sugar, ¾ cup butter, 1 cup sour milk, 1 level teaspoon soda, a little sliced lemon peel, ¼ cup grated chocolate, 1 teaspoon grated nutmeg, 2¼ cups flour, 3 eggs beaten separately, 1 cup each raisins and currants, 2 grated apples, ½ cup nuts, 3 teaspoons ground cinnamon, 1 teaspoon cloves.

SPICE CAKE, NO. 2.

Mrs. Hannah Price.

1 cup butter and lard mixed, 2 cups sugar, 3 cups flour, 1 cup sour milk, ½ teaspoon nutmeg, 4 tablespoons molasses, yolks 4 eggs, whites of 2, 1 cup seeded raisins, 1 teaspoon baking powder, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves.

Mix as usual, adding the molasses to the sour milk and then the soda. Bake in 3 layers. Beat the whites of 2 eggs stiff with two tablespoons sugar, flavor with lemon juice and use for filling.

SPONGE CAKE, NO. 1.

Mrs. Hugh Ewing.

12 eggs, their weight in sugar, ½ their weight in flour, rind of 3 lemons, juice of 1, 1 wine glass wine.

Beat up quickly and bake in moderate oven.

SPONGE CAKE, NO. 2.

Mrs. George Leyshon.

1½ cups sugar, 1½ cups flour, 3 eggs, 2 teaspoons lemon juice, 1 teaspoon baking powder, ½ cup boiling water.

Mix the baking powder with the flour, beat the yolks separately together, beat in the sugar, add the flour gradually and lightly, and lastly the hot water.

SUNSHINE CAKE.

"Boston Cooking School."

1½ cups powdered sugar, whites of 10 eggs, yolks of 6, 1 cup flour, 1 teaspoon cream tartar, 1 teaspoon lemon extract.

Beat the whites of egg until stiff and dry; add sugar gradually still beating; then add the yolks beaten thick, and the extract. Lastly cut and fold in the flour with the cream tartar. Bake 50 minutes in a moderate oven in an angel cake pan.

SURPRISE CAKE.

Mrs. H. W. Clark.

RED.

½ cup butter, ½ cup red sugar, strong, 2 cups flour, ½ cup water, 2 teaspoons baking powder, whites of 4 eggs.

YELLOW.

½ cup butter, ½ cup sugar, strong, 2 cups flour, ½ cup water, 2 teaspoons baking powder, yolks of 4 eggs.

Bake in 4 layers and put together with boiled icing.

TREACLE BUN.

A Glasgow Receipe.

½ pound flour, ¼ pound sugar, ¼ pound butter, ¼ pound raisins or currants, 1 tablespoon ginger, ½ teaspoon soda, 1 teacup molasses, 1½ teaspoons cloves and cinnamon, 2 eggs.

Put butter, sugar and molasses into a pan; when they boil pour over the well beaten eggs, mix the other ingredients in and bake in a moderate oven an hour or more.

VANILLA STICKS.

Mrs. Wm. Huston.

1 pound chopped almonds, 1 pound confectioner's sugar, whites of 4 eggs, vanilla flavoring.

Beat the eggs stiff, and then beat in the sugar and vanilla. Add half the mixture to the almonds; roll out in a sheet 3 inches wide, spread the icing over it, cut into sticks, and bake in a cool oven.

VELVET SPONGE CAKE.

Miss Ellen Crowe.

2 cups sugar, 2½ cups flour, 1 cup boiling water, 1 tablespoon baking powder, yolks of 6 eggs, whites of 3, 1 teaspoon lemon extract.

Beat the yolks a little, add the sugar and beat 15 minutes; add the 3 well beaten whites and the boiling water just before the flour and flavoring. Bake in 3 layers, putting together with icing made by adding to each white left 6 dessertspoons pulverized sugar and lemon to flavor.

WALNUT CAKE.

Bake a white or delicate cake adding ¾ cup walnut meats to the batter. Bake in a sheet, cover with a boiled icing, mark in squares, and put ½ walnut on each square.

WALNUT WAFERS.

Mix ½ pound brown sugar, ½ pound broken walnut meats, 2 level tablespoons flour, ¼ teaspoon baking powder, ¼ teaspoon salt, and 2 eggs. Drop small spoonfuls on buttered pans, and bake in a quick oven.

WATERMELON CAKE.

Mrs. Norah Shellhammer.

WHITE PART.

¾ cup butter, 1½ cups white sugar, 1 cup sweet milk, 3 cups flour, 2 teaspoons baking powder, whites of 4 eggs, 1 teaspoon vanilla.

RED PART.

½ cup butter, 1 cup red sugar, ½ cup sweet milk, 2 cups flour, 2 teaspoons baking powder, 1 cup seedless raisins, 1 teaspoon vanilla, yolks of 4 eggs.

Bake in a round or oval pan. Have a tin or pasteboard ring, round or oval, a little larger than half the size of the pan; place it in the centre, fill it with the red mixture, and pour the white mixture around it. The ring must be buttered so it will lift out. Bake in a slow oven.

WELSH CURRANT BREAD.

Mrs. David Collins.

1 cup butter, 2 cups sugar, 1 quart flour, 3 eggs, 1 pint milk, 1 box currants, 1 box raisins, 5 cents worth lemon peel, ½ nutmeg, 1½ cakes yeast.

Soak the yeast in 1 cup lukewarm water; mix all your ingredients except the milk and eggs the night before. Next morning warm the milk, and beat the eggs together, and mix everything to a stiff batter. Put in 2 tins and let rise 5 hours. Bake 1½ hours in a slow oven.

WELSH GRIDDLE CAKES.

Mrs. H. D. Lewis.

Take 3 pints flour, salt and sugar to taste, 1 cup good lard, 2 eggs, beat all together, mix in 3 teaspoons baking powder and 1 pound washed and dried currants. Add water enough to make like pie dough; roll out in size and shape to fit a skillet, dust the skillet with flour, and bake first on one side, toss the cake, and bake on the other. Pile on top of each other, and cut from the top cake in slices like a pie. On Welsh griddles these cakes are made very large.

WEST INDIAN GINGER CAKES.

1 quart molasses, 1 large cup yellow sugar, 1 pound butter, 1 pint W. I. preserved ginger, 1 cup syrup of same, 1 tablespoon race ginger, 2 or more quarts flour.

Boil the molasses and sugar together 20 minutes. Stir into the syrup the butter and ginger, the race ginger being first pounded and sifted. Remove from the fire. Sift 2 or 3 quarts of flour into a bowl, make a hole in the middle of it, and pour in the mixture. When cool enough to handle, mix with enough flour to make a pliable dough; roll out thin, cut into round cakes and bake crisp and brown.

WHITE CAKE.

Mrs. George Long.

1 cup butter, 2 cups sugar, 3 cups flour, 1 cup sweet milk, whites of 5 eggs, 2 teaspoons baking powder, flavor with vanilla or bitter almond.

WHITE FRUIT CAKE.

1 pound butter, 1 pound sugar, 1 pound sifted flour, 1½ pounds citron, 12 eggs, 2 teaspoons baking powder, 1 cocoanut, ½ pound almonds.

Line a deep pan with greased paper, and bake slowly for 2 hours. When cold, ice with cocoanut icing. A cup of shredded cocoanut may be used instead of the fresh fruit.

WHITE LADY FINGERS.

Whites of 4 eggs, ½ cup sugar, ½ teaspoon cream tartar, ½ cup pastry flour, ½ teaspoon any desired flavoring.

Beat the eggs to a froth; add the cream tartar and beat until stiff; sift in the sugar gradually, continuing the beating. Stir in carefully the flour 4 times sifted, add flavoring, and press through a pastry bag into the small tins used for lady-fingers. Sift powdered sugar lightly over them and bake slowly 20 minutes.

WHITE MOUNTAIN CAKE.

Mrs. Kate Hoodlet.

2 cups sugar, 1 cup butter, ½ cup milk, whites of 10 eggs, 2½ teaspoons baking powder, 1 teaspoon vanilla, flour to make a rather thin batter.

Beat the whites of egg very stiff, adding them last. Bake in layers and put together with boiled icing.

WIGGS.

"Colonial Recipes."

4 pints flour, 1 pound butter, 1 pound sugar, 6 eggs, 1 pint milk, ½ pint yeast. Mix the flour and sugar, add 1 teaspoon caraway seeds, melt the butter, mix it with the milk, then stir it into the flour, and add the eggs and yeast. Stand in a warm place 4 hours. Roll it, cut and bake quickly.

YELLOW CAKE.

Mrs. Chris. Slatzer.

½ cup butter, 1 cup sugar, yolks of 3 eggs, ½ cup sweet milk, a pinch salt, flour for a soft batter, 1 teaspoon baking powder sifted in each cup flour, 1 teaspoon vanilla, 1 cup raisins.

Bake in layers and put together with jelly.

ICINGS AND FILLINGS.

AGNES FROSTING.

Mrs. Geo. Ewing.

Put 1 cup powdered sugar into a saucepan with ¼ cup water. Let simmer gently until it strings. Then add the white of 1 egg beaten stiff, ½ cup chopped raisins, 1 cup chopped English walnuts, 1 tablespoon cocoanut, and ½ teaspoon vanilla. Good for any white layer cake.

ALMOND CUSTARD FILLING.

Miss Ida E. Rising.

Blanch and pulverize 1 pound almonds, mix with 1 pint thick sour cream; beat the yolks of 3 eggs with 4 tablespoons sugar, add the almonds and cream, and the whites of the eggs beaten stiff with 2 tablespoons sugar; vanilla to the taste. It should be as thick as sponge cake batter. Use between the layers of a white cake.

APPLE FILLING.

Take 1 pint grated tart apple, the juice and grated yellow rind of 1 lemon, and 1 cup sugar. Cook till thick, let cool and spread between the layers. Dust the top of the cake with sugar.

BOILED ICING.

Take 1 pound sugar and ½ pint water and boil until it strings from a spoon. Pour the syrup slowly over the stiffly beaten whites of 4 eggs, and beat until cold. Flavor with lemon juice, rosewater or vanilla extract, and apply with a wet knife.

Brown sugar may be used for a brown icing.

CARAMEL FILLING.

Miss H. C. Van Meter.

Boil together 3 cups brown sugar, ¾ cup butter and ½ cup sweet cream until a spoonful will harden in cold water; add 1 tablespoon vanilla and beat until nearly cold. Then spread the layers quickly.

CARAMEL ICING.

Mrs. Andrew Shuttleworth.

Take 1½ cups sugar, boil with ½ cup sweet milk or water, 5 minutes without stirring, or until it begins to brown. Flavor with 1 teaspoon vanilla.

CHOCOLATE FILLING.

Mrs. H. D. Ross.

Mix 1 cup sugar, a lump of butter the size of an egg, ½ cup milk, and 2 tablespoons melted chocolate. Cook until thick, beat well and pour on while hot.

CHOCOLATE ICING.

Miss A. C. Murphy.

Whites of 3 eggs beaten stiff, adding gradually 1½ cups sugar, 3 tablespoons grated chocolate and 1 teaspoon vanilla.

Or the chocolate may be added to a boiled icing.

FIG FILLING.

Make a boiled icing, spread layers of white cake, and put a layer of coarsely cut figs over it, then cover with more icing. Put together and cover the cake with plain icing. Nuts, dates or raisins may be chopped with the figs, and a tablespoon lemon juice added.

FRENCH CREAM.

Whip 1 cup cream stiff, add ¼ cup powdered sugar, ½ teaspoon vanilla, and 1 stiff white of egg. Fill cream puffs.

This may be flavored with coffee or any fruit.

LEMON COCOANUT CREAM.

Juice and grated rind of 1 lemon, 1 cup sugar, yolks of 2 eggs, 1 cup shredded cocoanut.

Beat the eggs with the sugar and lemon; cook 10 minutes in a double boiler stirring constantly; add the cocoanut, and let cool a little before applying.

LEMON CUSTARD FILLING.

Beat nine eggs together until stiff, add ½ pound sugar, juice and grated rind of 3 lemons, a small cup wine. Stir constantly over the fire until thick.

LEMON FILLING.

Mrs. Edward Daugherty.

Mix 1 tablespoon cornstarch, 1 tablespoon butter and 1 cup sugar with a little cold water, stir into ½ cup boiling water, and when thick add the grated yellow rind and juice of 1 lemon, pour over 1 well beaten egg, beat well and, when cool, spread.

LEMON ICING.

Miss Mary Winter.

Boil 3 cups sugar with 1½ cups water till the syrup strings; pour over the stiff whites of 3 eggs; add the juice of 1 lemon and 1 tablespoon orange juice, and beat till cold enough to spread.

MAPLE ICING.

Break in pieces and melt 1 pound cake of maple sugar, add 1 tablespoon water and boil until it threads. Beat the whites of 2 eggs stiff and pour over them the boiling sugar, beating until it stiffens. Spread quickly.

MARSHMALLOW FROSTING.

Mrs. H. C. Tuttle.

½ cup white sugar, ½ cup brown sugar, ¼ pound marshmallows, ½ cup water, ½ teaspoon vinegar, 1 white of egg.

Boil the sugar, water and vinegar until the syrup threads, beat it slowly into the beaten white of the egg, and add the marshmallows previously melted in a basin over hot water. Beat until thick.

MOCHA CREAM FILLING.

Miss Beall Ewing.

Cream together ¼ cup butter, with 1 cup confectioner's sugar, add 2 teaspoons powdered cocoa, 2 tablespoons very strong coffee, and 1 small teaspoon vanilla.

ORANGE GLAZÉ.

Put together in a saucepan the juice and chopped rind of 1 orange with 1 tablespoon sugar and ¼ cup water. Boil 5 minutes, then pour in a bowl to steep 10 minutes longer. Put 2 tablespoons sugar in a sauce pan, melt, strain the orange infusion into it, sharply stir until warm, then use as wanted.

ORANGE ICING.

Boil 1 pound pulverized sugar with ¾ cup water until it strings. Add the grated rind and juice of 1 orange, ½ teaspoon vinegar, stir through and beat into the stiffly beaten whites of 3 eggs. Use for filling and icing both of a delicate or an orange cake.

PINEAPPLE FILLING.

Mrs. Wm. Huston.

Boil 2 cups sugar with ⅔ cup cream for 10 minutes; take off the fire and beat till thick and smooth. To ⅓ this add 1 cup grated pineapple for the filling; add the pineapple juice to the remaining ⅔ for the icing.

PISTACHIO PASTE.

Melt ¼ pound marshmallows over steam, add 2 tablespoons boiling water, cook till smooth and turn in a syrup made of ¼ cup milk and ¾ cup sugar boiled, without stirring, 6 minutes; add a few drops almond extract, ½ cup pistachio nuts blanched and chopped, and a few drops green coloring; beat till cool enough to spread. Use for filling and frosting.

PRUNE ALMOND FILLING.

Make a boiled icing and add ½ cup chopped prunes and ½ cup blanched and chopped almonds.

STRAWBERRY FILLING, NO. 1.

Whip 1 cup thick cream with ¼ cup sugar, white of 1 egg, ½ teaspoon vanilla, and ½ cup fresh strawberries mashed. Serve fresh.

STRAWBERRY FILLING, NO. 2.

Beat until stiff, 1 cup powdered sugar with the whites of 2 eggs, 1 tablespoon fresh strawberry juice, and a very little lemon juice. Gradually beat in more sugar till thick enough to spread easily. Put aside enough for the top of the cake, and into the remainder stir very carefully as many halved strawberries as it will hold. Put a thick layer of this between the layers of a delicate cake, and spread the plain icing on top. This must be eaten while fresh.

Raspberry and other fruit fillings are made the same way.

TUTTI FRUTTI FILLING.

Boil 1 cup water with 3 cups sugar till thick and waxy; pour over the stiff whites of 2 eggs and beat till cool; add ½ pound finely chopped almonds, a scant ½ cup chopped raisins, and a little citron sliced thin. Spread at once.

ICE CREAMS, SHERBETS, ETC.

HOW TO FREEZE.

Get a good freezer and keep it clean. Use rich cream without gelatine or glaze, when it can be gotten; if not, rich fruits with milk are almost as satisfactory. Scald the milk or cream, and dissolve the sugar while hot. Thin flavorings may be added before freezing; crushed fruits, nuts, etc., when partly frozen. Put in the mixture, fill around the sides with crushed ice and coarse salt in layers, using plenty of salt. Turn the crank slowly and steadily till it gets stiff; here put in the fruit or coarse flavoring, and turn till it becomes too hard. Take out the dasher, stir the cream thoroughly, and, if whipped cream is added, stir it through now. Cover the can, cork it tight, put a buttered strip of muslin around the joint, drain off the water, and repack with ice and salt over the top of the can; cover the freezer with a heavy cloth, and let stand in a cool place from 1 to 2 hours to ripen, according to the ingredients of the cream. If wanted in moulds, fill them when ready to repack, and bury them in salt and ice the same way.

Ices take longer to freeze, and will melt more quickly. Always have them as stiff as possible before packing. When the dasher comes out, the beaten white of egg should be stirred in, if any is used. Frozen whipped creams require 3 or 4 hours to ripen, but only need to be packed, so they can be made without a regular freezer; in severe winter weather it is only necessary to set the mould outdoors for several hours.

ANGEL PARFAIT.

Miss Beall Ewing.

Put ½ cup sugar and ½ cup water in a saucepan on the fire. Stir slowly until the sugar is dissolved. Then let it cook slowly until it balls. Pour 3 tablespoons of the boiling hot syrup slowly into the stiffly beaten whites of 3 eggs, add 1 teaspoon vanilla, sherry, maraschino, or any delicate flavor, and a pint of cream whipped very stiff. Mould and pack in ice and salt for 4 hours.

BAKED ICE CREAM.

Cover a brick mould of ice cream with a thick meringue, and brown all sides with a hot shovel, or set inside a hot oven for a moment.

BANANA ICE CREAM.

Prepare the cream and sugar as in vanilla ice cream; when cold, add 5 large bananas mashed fine and the remaining cream, and freeze.

BISCUIT TORTONI.

Boil together 1 cup sugar and 1 cup water 15 minutes; stir into this the well beaten yolks of 4 eggs, cooking 5 minutes longer; when cold add 2 tablespoons each of sherry, maraschino, and chopped almonds, and ½ cup powdered macaroons. Turn this over 4 quarts of whipped cream, mixing well together. Pack in freezer for 4 hours. 1½ quarts of thick cream before whipping will make the amount.

BISQUE ICE CREAM.

Prepare the cream and sugar as for vanilla ice cream; half freeze it, stir in 1 teaspoon each of vanilla and caramel, ¼ pound powdered macaroons, with a few kisses and lady fingers, and 5 tablespoons sherry; beat till smooth, take out the dasher and pack

Dried and powdered brown bread is also used in place of the cakes and wine, stirred in the same way when half frozen.

BRULÉ.

Mrs. Frank Connell.

Bring to the boil 1 quart rich milk; add ¾ cup white sugar and a pinch of salt. Add from 5 to 8 slightly beaten eggs, and when the custard is almost done, stir in 1 cup caramel made from light brown sugar. Add it hot. When cool, turn into a mold, pack and freeze 3 hours.

CAFÉ AU PARFAIT.

Make ½ cup strong fresh coffee, strain it into 1 pint vanilla ice cream, add also ½ pint whipped cream, beat in well, let stand in the freezer 15 minutes more, and serve in sherbet glasses with a little whipped cream on top.

CAFÉ MOUSSE.

Add 1 gill black coffee to 1 quart thick cream, and ½ cup powdered sugar; whip very stiff, turn into a mould, pack in salt and ice, and freeze 3 hours. This is good whatever becomes of it.

Any canned or fruit juice may be treated in this way, sweetening to taste, remembering that some sweetness is lost in freezing.

CARAMEL ICE CREAM.

Make a caramel of ½ cup sugar, pour into 1 pint hot milk, and when dissolved add ½ pound sugar, stirring till dissolved. When cold, mix with 1 quart cream and 1 tablespoon vanilla, and freeze till stiff; take out the dasher, stir in 1 pint whipped cream, repack, cover and let ripen 2 hours.

CHERRY CUPS.

Soak 1 pint freshly stoned sweet cherries with 2 tablespoons sugar and any delicate flavoring desired. Keep on the ice. Take 1 pint vanilla ice cream. Put the cherries in the bottom of 6 sherbet

glasses, fill up with the ice cream, put a cherry or 2 on top (or a candied cherry, if at hand), and serve immediately.

Any fresh fruit or any suitable mixture of fruits may be served in this way, soaking first in sugar, with or without a flavoring liquor.

CHOCOLATE ICE CREAM.

Scald 1 pint cream, add ¼ pound sweet chocolate, 1 tablespoon vanilla, ¼ teaspoon cinnamon, and 1 cup sugar; when perfectly smooth, cool, add 1 pint cream, and freeze.

COFFEE ICE CREAM.

Steep ¼ pound coarsely ground coffee with 1 pint cream, letting it just miss the boil; strain through a thin muslin, squeezing hard, add ¾ cup sugar, stir till dissolved, and when cold add the remaining pint of cream, and freeze.

FROZEN CUSTARD.

Mrs. George Ewing.

Heat 1 quart milk. Beat up the yolks of 6 or 8 eggs with a pinch of salt and a large cup of sugar. Pour over this the warm milk, and put over the fire until it is well blended. Then cool. Before freezing, stir in the beaten whites, a tablespoon rosewater, and a good dash of rum, or flavor with vanilla. A pint of cream added to this before freezing makes it delicious.

FROZEN PLUM PUDDING.

Miss McMath.

Make a rich chocolate custard, adding a heaping tablespoon of mixed spices, and a large cup of stale fruit cake crumbs; after half freezing it, add 1 cup currants, 1 cup seeded raisins, and a wineglass brandy. When frozen mould in a shape. Serve with a regular cold pudding sauce. 1 egg beaten up with a cup of whipped cream and flavored with brandy is very good.

ICE CREAM CHARLOTTE.

Line the bottom and sides of a plain quart pudding mould with lady fingers, fill up the mould with vanilla ice cream, turn out on a cold dish, decorate with 1 cup of whipped cream and serve.

Or fill with frozen custard and serve with cold brandy sauce.

ICE CREAM PRALINE.

Put 3 ounces blanched almonds in a saucepan with 3 tablespoons sugar, and 1 tablespoon water. Stir until well browned. Pound to a paste; when cold, add to 1 quart mixture for vanilla ice cream, mix up well and freeze.

LEMON ICE CREAM.

Scald 1 quart cream, and let cool. Mix the grated yellow rind of 3 lemons with 9 ounces of sugar, and the juice of 2 lemons and 1 orange, and let stand in a cool place 1 hour. Partly freeze the cream, stir in the fruit, and finish freezing.

MAPLE MOUSSE.

Beat the yolks of 4 eggs light, add 1 cup maple syrup and cook in double boiler until it thickens slightly. Take from fire and beat until cool. Add 1 pint cream whipped stiff, pack in salt and ice, and freeze 4 hours.

NEAPOLITAN VANILLA CREAM.

Beat the yolks of 6 eggs light with ¾ pound sugar, then stir in the stiff whites and add all to 1 quart scalding cream; stir till it begins to thicken. Strain, add 2 tablespoons vanilla extract, cool and freeze. Any of the plain creams may be made Neapolitan by the addition of 6 eggs, and ¼ pound sugar.

NESSELRODE PUDDING.

Mrs. Rorer.

Shell 1 pint Italian chestnuts, boil them 20 minutes, skin and press through a colander; chop fine 1 peeled and cored pineapple or an equal amount of canned; chop 1 pound mixed candied fruits; pound 1 pint blanched almonds; boil 1 pint sugar with 1 pint water 15 minutes, stir in the beaten yolk of 6 eggs; when it boils again take off the syrup and beat till cold. Add the fruit and nuts, 1 tablespoon vanilla, 4 tablespoons sherry, and 1 pint cream. Mix well and freeze. Let ripen 4 or 5 hours.

ORANGE ICE CREAM.

Make the same as vanilla ice cream, using ¾ pound sugar, the rind of 1 orange and the juice of 6 in place of vanilla flavoring.

ORANGE SHERBET.

Mrs. Henry Spencer.

Add ½ cup sugar to 1 quart rich milk, freeze slightly; then add a mixture of 1 cup orange juice, 1 cup sugar and 1 tablespoon lemon juice, and finish freezing.

PEACH FRAPPÉE.

Mrs. John Whitmer.

Line a mould with vanilla ice cream, fill the centre with sliced ripe peaches, cover with ice cream, cover the mould and pack in salt and ice for ½ hour. The fruit must be chilled but not frozen. Any fruit or berries may be served in this way.

PEACH ICE CREAM.

Scald 1 pint. cream, dissolve in it ¾ pint sugar; when cold, add 1 pint cream and partially freeze. Pare and mash a scant quart of peaches, stir them in, turn until stiff, take out the dasher, pack and finish freezing.

Apricot ice cream is made in the same way.

PINEAPPLE ICE CREAM.

Mrs. Edward Call.

Slice 2 large ripe pineapples thin, scatter 2 pounds powdered sugar between the slices, cover and let the fruit stand 3 hours; chop it up in the syrup, and strain through a fine sieve; beat gradually into 3 pints cream, and freeze rapidly. Keep a few pieces of pineapple unsugared, cut into square bits, and stir through the cream when half frozen, with 1 pint whipped cream. Pack and let stand several hours.

PISTACHIO ICE CREAM.

Boil the sugar and ½ the cream as in Vanilla Ice Cream; when cold, add the rest of the cream, ½ pound shelled pistachio nuts blanched and pounded, 1 teaspoon each of vanilla and almond extract, and enough spinach juice or harmless vegetable green to color it a light green. Freeze.

PRINCESS PUDDING.

Cover 1 tablespoon gelatin with cold water and let soak ½ hour. Add enough hot water to dissolve it thoroughly and add it to 1 quart good cream, 1 cup sugar, 1 egg beaten light, 1 tablespoon vanilla, and 3 tablespoons sherry. Put into the freezer and half freeze. Prepare previously a heaping cupful of fresh peaches peeled and mashed. Stir into the half frozen mixture with 2 tablespoons chopped blanched almonds, pack and let stand 2 hours.

STRAWBERRY ICE CREAM.

Wash and mash 2 quarts berries, sprinkle over them 2 cups sugar, let stand until dissolved, and squeeze through a piece of cheesecloth. Put into a separate bowl the mash left in the bag, pour over it gradually 1 pint milk stirring it well to separate the seeds, and squeeze through the bag again. Add this juice to the other, and sweet cream and sugar according to taste. Freeze as usual.

Raspberry ice cream is made in the same way, adding juice of 1 lemon.

TUTTI FRUTTI ICE CREAM.

Make 1 quart Neapolitan cream; when half frozen, stir in 1 pound candied fruit chopped, 4 tablespoons sherry and 1 tablespoon brandy. Pack and let ripen 2 hours.

VANILLA ICE CREAM.

Scald 1 pint cream in a double boiler, add 1 cup sugar, and stir till dissolved; take off, add 2 tablespoons vanilla extract, and when cold add 1 pint rich cream and freeze.

VANILLA PARFAIT.

Take a pint of vanilla ice cream. Sweeten and flavor ¾ pint thick cream, whip. Add ½ to the ice cream stirring in thoroughly; put in sherbet glasses, cover with the balance of the whipped cream, decorate with a candied cherry, if at hand, and serve immediately. Any variety of ice cream may be converted into a parfait in this manner.

WATER ICES.

When fruit juices are frozen with water and sugar they are called "water ices"; if, when half frozen, a white of egg is stirred in, they become "sherbets". If served only half frozen without packing, the drink is "frappé". Canned or fresh juices may be used; the fresh fruit may be boiled or only mashed, but it must be strained, and sweetened to taste. If good material is used, and put together with judgment, the ice will be good whether frozen successfully or not.

CAFE FRAPPE.

Pour 1 quart boiling water over 1 cup finely ground coffee in a French coffee pot; when it has dripped through, pour it back again and in this manner, let it drip 4 times; pour into a bowl and dissolve 1 cup sugar in it and set aside to cool. When cold, add the unbeaten white of an egg, turn into a freezer and freeze to a mush. Serve in glasses.

Tea frappé is made by sweetening freshly made tea to taste, and freezing to a mush.

CARDINAL PUNCH.

Take 1 cup granulated sugar, the grated rind of ½ lemon and the juice of 3 lemons, and ½ orange, adding ½ cup raspberry syrup, 1½ pints water, 2 teaspoons kirsch and 1 teaspoon maraschino. Thoroughly mix, strain and freeze.

CHESTNUT SHERBET.

Boil 1 pound French chestnuts 30 minutes, shell, blanch and press them through a sieve; boil 1 quart water and 1 cup sugar five minutes, add 4 tablespoons sherry, ¼ cup lemon juice and the chestnut pulp; half freeze; add the stiff whites of 2 eggs and finish freezing.

FROZEN FRUITS.

The pulp of fruits may be frozen in the same manner as their juice, cutting or mashing as fine as possible, but without straining.

FROZEN ORANGEADE.

Boil 3 cups water with 1 cup sugar 10 minutes, take off and add the juice of 6 oranges and 2 lemons. When cold add the white of 1 egg and freeze to a mush.

GRAPE SHERBET.

Use equal amounts of grape juice and water, sweeten to taste, add the juice of 2 lemons, and freeze.

LEMON GINGER SHERBET.

Pare the thin yellow rind from 2 lemons; pour over 1 quart boiling water, cover and let infuse 10 minutes. Squeeze the lemon juice and steep in it ¼ pound candied ginger cut very fine; put all together, add 1 pint sugar, strain and freeze.

LEMON ICE.

Peel the thin yellow rind from 3 lemons and 1 orange, add 1 quart water, and 2½ cups sugar; boil 5 minutes, and cool. Squeeze the juice from the fruit and from a couple more lemons, add to the syrup, strain and freeze.

Orange Ice is made in the same manner, taking 12 oranges and 1 pint sugar to the quart of water, and boiling 3 rinds. 1 or 2 lemons added is an improvement.

LEMON SHERBET.

Mrs. Bess Jones.

Grate the yellow rind from 3 lemons, roll, and squeeze out all the juice. Pour 1 quart boiling water over them and let stand a few minutes. Dissolve 1 cup sugar in a little water and boil to a syrup, add 1 teaspoon gelatin dissolved in a little hot water; add to the lemon syrup and freeze. When almost frozen, stir in the stiff white of 1 egg, pack, and finish freezing.

MACEDOINE ICE.

Mix 1 pint each of orange juice and pineapple juice, and ½ pint lemon juice; make quite sweet, add 2½ pints water, and freeze.

Or ½ pint each cherry, strawberry and currant juice; sweeten, add 1½ pints water and freeze.

Or ½ pint each of currant and raspberry juice; sweeten, add 1 quart water and freeze.

ONE, TWO, THREE LEMON ICE.

Mrs. George Ewing.

1 cup lemon juice, 2 cups sugar, 3 cups water. Mix well and freeze.

ORANGE WATER ICE.

Mrs. G. Donnelly.

Mix the juice of 1 lemon and 6 oranges, 2 teaspoons extract orange, 1 gill rich sweet cream, 1 pound powdered sugar, and 1 quart water. Strain and freeze.

PINEAPPLE ICE.

Mrs. Peter McQuade.

Soak 2 tablespoons gelatin ½ hour in cold water; when ready to use pour over it ½ pint hot water. Mix this with 1 can shredded pineapple, the juice of 3 lemons, 3 cups sugar. This should measure 3 pints; if not, fill up with cold water. Put into the freezer and when partly frozen, add the stiffly beaten white of 1 egg.

PINEAPPLE WATER ICE.

Pare, core and grate 2 large pineapples and press through a sieve; add 3 cups sugar, the juice of 2 lemons, and 1 quart water; when the sugar is dissolved, freeze.

RASPBERRY SHERBET.

Mash enough berries to make 1 pint juice; add the juice of 1 lemon, 1 pint sugar, 1 pint boiling water; when the sugar is dissolved, strain and freeze.

CANDIES.

The common terms that are used to describe the stages of heat reached by the boiling sugar in candy making are the "thread" or "string," from 215° to 217° F.; the "soft ball," 238°; the "hard ball," 248°; and the "crack," about 50° higher. The test is made by dropping a teaspoonful of the syrup in cold water. The "thread" strings from the end of the spoon; the "soft ball" will just keep its shape; the "hard ball" hardens, and the "crack" is brittle. At 350° F., the syrup becomes quite brown and smokes. This is the "caramel" stage.

BARLEY SUGAR.

Soak 1 pint barley over night; in the morning simmer in more water until as clear as thin jelly; strain, add 1 pound white sugar and juice of 1 lemon; boil again till it reach the hard ball. Take from the stove, whip in the stiff white of 1 egg, and pour in buttered pans. When cold enough mark in squares.

BONBONS.

Bonbons are made of fondant, cooked or uncooked. Any flavoring or coloring desired may be added to the boiled fondant just before taking from the fire; and cocoanut, chopped nuts or chopped fruits may be worked in while yet soft. When well worked make up into small balls of any size or shape. Whole nuts or candied fruits are rolled in fondant, and all bonbons are put aside to ripen. They are then dipped in colored or white melted fondant, or in melted chocolate.

To color the outside of bonbons, melt boiled fondant over boiling water, color and flavor as desired, drop the bonbons in one at a time, turn with a two tined fork until covered, remove with the fork, and drop on buttered paper to harden. For covering with chocolate, melt Baker's chocolate over boiling water, and dip in the same manner. The chocolate may be sweetened if preferred, or sweetened chocolate may be used.

BURNT ALMONDS.

"Yonkers H. H. Cookbook."

Put 2 cups brown sugar into a saucepan with very little water. Stir until dissolved. Let it boil a minute and then throw in 1 cup blanched almonds and stir until the sugar forms caramel. When the nuts are well coated, turn them out and separate them.

BUTTERSCOTCH, No. 1.

Mrs. John E. Jones.

Mix together 3 pounds sugar, ½ cup molasses, 1 heaping cup butter, and ½ teaspoon cream tartar. Boil until it cracks dropped in cold water. Flavor and pour into buttered pans.

BUTTERSCOTCH, No. 2.

Put 3 cups granulated sugar in a saucepan with 1 cup water, let it boil about 10 minutes without stirring. When the syrup changes from white to straw color, stir in 2 tablespoons butter, and pour into buttered pans, marking off in squares when cool enough.

CANDIED GINGER.

Boil race ginger in water until tender, changing the water several times. The last time add an equal weight of sugar, and boil until it threads from the spoon. Roll the ginger in white sugar, pack in small jars, pour the remaining syrup over it and tie up.

CANDIED VIOLETS.

"Dainty Dishes."

Dissolve 1 cup sugar in a little water and boil until it threads. Set aside to cool slightly. Take fresh double violets, dip them in the syrup, and then sprinkle with confectioner's sugar. Lay away in dry sugar. Rose petals and tender crisp mint leaves are done the same way. These make pretty garnishes for fancy desserts.

CHIPS.

Boil the syrup to the crack, color and flavor as desired, pour on to buttered platters, pull or work when cold enough, lastly roll out very thin with a buttered roller. Break into shapeless pieces.

CHOCOLATE CARAMELS, No. 1.

Miss Pearl Essex.

1 cup molasses, 2 cups sugar, 1 cup milk, ½ cake Baker's chocolate.

Boil twenty minutes, take off stove, add 1 teaspoon vanilla, and turn into buttered tins. When cold enough, cut into squares.

CHOCOLATE CARAMELS, No. 2.

Put 1½ pounds granulated sugar in a saucepan, add 10 ounces Baker's chocolate, 1 pint thick cream, ½ pint raspberry syrup, and 1 teaspoon vanilla, mix well and boil, constantly stirring until the syrup reaches the hard ball. Pour into buttered pans, and when cool enough cut into squares.

CHOCOLATE FUDGE.

Mrs. John E. Jones.

Mix together 2 cups granulated sugar, 2 cups confectioner's sugar, 2 cups sweet milk, and butter size of a walnut and boil together five minutes. Add ¾ cup cocoa or grated chocolate, and boil 3 minutes longer. Take from the fire, beat until it thickens, pour into buttered pans, and when nearly cold mark into squares.

If nuts are wanted, stir them in after taking from the fire.

CHOCOLATE WAFERS.

Melt sweetened or unsweetened chocolate. Drop on sheets of waxed paper.

COCOANUT BALLS.

Grate the white of 1 a cocoanut; mix with enough of the milk to stick together; make into small balls; cover with cream fondant or boiled fondant, or drop in boiling fondant. Let ripen.

COCOANUT CREAM CANDY.

Boil ½ pound granulated sugar with the milk of 1 cocoanut and 2 tablespoons water. Boil until it makes a soft ball when tried in water. Add ½ pound grated cocoanut. Stir until it looks white, then pour into buttered pans and cut in squares when stiff enough.

COCOANUT DROPS.

Mrs. Thomas Lynch.

Beat half stiff the whites of 5 eggs, add slowly 1 pound white sugar beating continuously, 1 large cocoanut grated, and ½ teaspoon rose extract. Drop by spoonfuls on buttered paper, and set in a cool oven till crusted.

COCOANUT FUDGES.

Miss Beall Ewing.

Melt 1 cake sweet chocolate, add 2 cups milk, 2 cups sugar, and 1 cup cocoanut. Boil until it creams in cold water. Take off, add 1 teaspoon vanilla, and stir as usual until ready to pour out.

COCOANUT TAFFY.

Boil 2 cups N. O. molasses with 3 tablespoons each butter and sugar until soft ball is reached. Stir in 1 cup freshly grated cocoanut, and boil 1 minute. Pour in a buttered pan. When cold enough, mark in strips. Have prepared some neat round sticks about 4 inches long, and roll the strips of taffy on them. Should keep their form but be too sticky to handle without the sticks.

COFFEE CARAMELS.

Put in a saucepan over a brisk fire, 1½ pounds granulated sugar, ¾ pint sweet cream, ½ teaspoon vanilla and ¼ pint strong fresh coffee. Stir well and continue as with chocolate caramels, No. 2.

Tea caramels are made the same way.

CRACKER JACK.

Mrs. Oliver Devol.

1 cup light brown sugar, 3 tablespoons N. O. molasses, lump of butter size of an egg, alum size of a pea, pinch of soda. Boil to the hard ball. Pour over 1 gallon of popped corn.

CREAM CARAMELS.

"Boston Cooking School."

Put 1 pound sugar, 1 pound glucose, ½ pound butter and 1 cup cream over the fire. Stir and cook until it boils throughout. Then stir in gradually so as not to stop the boiling, a second cup of cream. Stir every 3 or 4 minutes until the hard ball is reached. Add 1 teaspoonful vanilla, and turn into a large shallow well buttered pan. When nearly cold, cut in cubes. Roll these at once in waxed paper. It may need to boil an hour.

CREAM CHERRIES.

Mrs. Rorer.

Boil 1 cup sugar and ½ cup water together until the syrup threads. Take off the fire and stir until it hardens. Put back on the stove in a second pan of hot water, and melt. If too thick add a few drops of boiling water. Dip into the syrup whole bunches of cherries or single pieces of any small fruit, and lay on the dishes or paper cases they are to be served on.

CREAMED WALNUTS.

Put in a bowl the white of 1 egg, ½ tablespoon cold water and ¾ teaspoon vanilla. Beat well. Add confectioner's sugar gradually until stiff enough to knead, somewhat less than 1 pound. Shape in balls and flatten between the two halves of English walnuts pinched together. Filberts may be treated this way, or fondant may be used in place of the uncooked cream.

CREAM TAFFY.

"Yonkers H. H. Cookbook."

Take 1 cup sugar, ½ cup molasses, 1 cup cream and a piece of butter the size of an egg. Boil over a brisk fire, stirring until it cracks. Pour into a buttered tin and mark in squares when cold enough. May be poured over a layer of nuts in the pan.

CREOLE KISSES.

"Yonkers H. H. Cookbook."

Beat together for 15 minutes 1 pound confectioner's sugar and the whites of 6 eggs. Add 1 teaspoon cream tartar and beat until it stands alone. Add 1 teaspoon vanilla and 1 cup chopped nuts, and bake in a thin layer. Take from the oven, cut into narrow strips and roll them still hot over small sticks.

CURRANT AND RASPBERRY PASTE DROPS.

½ pound each of currants and raspberries boiled and rubbed through a sieve; add 1 pound sifted sugar, and stir over a brisk fire until the paste is so reduced as to show the bottom of the kettle when the spoon is drawn across it. Drop on a tin sheet about the size of silver quarters, and place on the oven screen with a low fire for 1 hour. Remove from the tin and place between sheets of paraffin paper in a closed box in a dry place. Any other fruit may be treated the same way.

DIVINITY FUDGE.

Mrs. Haskins.

Boil together until it threads 2 cups sugar, ½ cup water, and ½ cup Karo syrup. Pour slowly into the stiffly beaten whites of 2 eggs. Add 1 cup finely minced nutmeats, and vanilla to taste. Beat hard until cooling, and pour into buttered tins, marking the squares.

FONDANT.

"Fondant" is the "foundation" of all French candies. To make "white fondant", put 2½ pounds sugar and ¼ teaspoon cream tartar in a smooth granite saucepan with 1½ cups hot water. Boil without stirring till the soft ball is reached. As the sugar adheres to the sides of the kettle, wash it off with the hand dipped in cold water. Butter a large platter or a marble-topped table, and pour the mixture slowly on it. Let stand a few minutes only to cool. Then scrape up together and work with a wooden spatula or spoon until white and creamy. If it lumps, work with the hands until perfectly smooth again. Put into a bowl, cover with oiled paper, and let stand 24 hours to ripen. Always make it on a clear day.

"Coffee fondant" is made by using strong coffee in place of water.

"Maple fondant" is made by using half maple sugar.

For an uncooked white fondant, beat the white of 1 egg with ½ tablespoon cold water and ¾ teaspoon vanilla. Add gradually as much fine confectioner's sugar as it will take up to the amount of 1 pound. This is good if eaten fresh.

FRUIT BONBONS.

Mrs. John E. Brown.

Mix an equal quantity of chopped walnuts, dates and figs, and make into bonbons with jelly. Dip in melted chocolate.

FUDGE, NO. 1.

Mrs. Lizzie Ward.

4 cups brown sugar, 1 cup cream or milk, butter size of an egg, 1 pound English walnuts.

Boil sugar and cream until the syrup threads; then add the nuts and 1 teaspoon vanilla. Take off the stove and stir until white. Pour into greased platter and mark into squares.

FUDGE, NO. 2.

Miss Margaret Corbett.

Put in a saucepan 1 cup each of white and brown sugar, ½ cup milk, ¼ cup molasses and as much melted butter; boil about 3 minutes stirring constantly. Add 2 squares grated chocolate and cook five minutes longer, still stirring. Take the kettle off, add 1½ teaspoons vanilla, and beat until creamy. Pour into a buttered pan and when cool mark into squares. Any kind of nuts may be added when taking from the fire, chopped figs, candied fruits, etc.

GINGER CANDY.

Dissolve 1 pound white sugar in ½ pint water, boil until a thick syrup; add 1 teaspoon ground ginger to a little of the syrup and when smooth, stir it into the whole. Boil until it threads, then add the grated rind of a lemon and boil again stirring all the time until the hard ball stage is reached. Drop with a spoon in small cakes on a buttered pan.

GLACÉ NUTS.

Put 2 cups sugar in a saucepan with ⅛ teaspoon cream tartar and 1 cup boiling water. Boil without stirring until the syrup begins to discolor. Put the pan into a pan of cold water to instantly stop boiling and then into a saucepan of hot water for the dipping. Take nuts separately on a long pin, dip in the syrup until covered, remove and place on oiled paper to cool. Glacé fruits, such as strawberries, sections of oranges, and cherries, dip in the same way. Grapes should be dipped by their short stems. The fruit should be served fresh.

GRILLED ALMONDS.

"Yonkers H. H. Cookbook."

Boil 1 cup sugar and ¼ cup water until the syrup threads. Drop in 1 cup blanched almonds, letting them cook five minutes stirring occasionally very carefully. When slightly brown remove and stir until the syrup turns to sugar, some of which will cling to the nuts.

HONEY CANDY.

Boil 1 cup honey and 1 teaspoon butter until it reaches the crack; pour in a well greased pan; pull when cooling.

HONEY CARAMELS.

Put in a saucepan ½ pint each honey and sweet cream, ½ gill Jamaica rum, ½ teaspoon vanilla, 2 pounds granulated sugar, and the juice of ½ lemon. Boil, constantly stirring until it reaches the hard ball. Add 2 tablespoons butter, and boil 3 minutes longer. Proceed as with chocolate caramels, No. 2.

ICE CREAM CANDY.

Put 2 pounds sugar on to boil with 1 cup water and ¼ cup vinegar. Cook until it hardens in water. Take from the fire, add vanilla to taste and a small piece of butter, and pour on buttered plates to cool. As soon as it can be handled, pull until white, and break into convenient lengths when cold enough.

MAPLE CARAMELS.

Make like vanilla caramels, using maple syrup in place of sugar and vanilla.

MAPLE FUDGE.

Miss Beall Ewing.

Cook 2 pounds soft maple sugar with 1 pint cream from 30 to 45 minutes, stirring all the time until the "crack" is reached. Remove, beat hard about 5 minutes, pour into buttered pans and mark in squares.

MAPLE NUT CANDY.

Miss Beall Ewing.

2 pounds brown sugar, ½ pint cream, 1½ cups pecan nuts chopped, 1 teaspoon vanilla. Beat the cream and sugar together and cook until the syrup balls. Add the flavoring and nuts, take off, beat well and pour into buttered tins.

MAPLE PRALINES.

Boil 1⅞ cups confectioner's sugar, 1 cup maple syrup, and ½ cup cream until the soft ball is reached. Then take from the fire, and beat until it shows signs of sugaring, stir in 2 cups nutmeats quickly, and drop from the spoon on buttered paper.

MAPLE PUFFS.

2 cups maple or brown sugar, ½ cup water, ½ teaspoon vanilla, ½ cup chopped walnuts, white of 1 egg. Boil the sugar and water to the soft ball; pour slowly into the beaten egg, add vanilla, and beat till stiff. Stir in the walnut meats, and drop by teaspoons on buttered paper.

MARSHMALLOWS.

"Dainty Dishes."

Dissolve ¼ pound gum arabic in 1 quart water; add 1 pound best granulated sugar, and stir constantly over a slow fire until about as thick as molasses. Add the stiffly beaten whites of 8

eggs, flavor with vanilla, and stir until it does not stick to the fingers. Pour into a pan dusted with cornstarch, and as it cools mark into squares. When taken out, dust all sides with cornstarch.

MOLASSES CANDY, NO. 1.

Mrs. Kate Hoodlet.

Put 1 pound granulated sugar in a saucepan with just enough water to dissolve it, and boil until it reaches the hard ball; add 1 quart N. O. molasses, 2 tablespoons vinegar, and 1 tablespoon butter; boil again till the hard ball is reached. Take it off, stir in a small ½ teaspoon soda, and pour into buttered tins; as soon as it begins to cool, pull until white. Moisten the hands with ice water or butter. Lay out in long sticks, braids or twists, and as it hardens, cut into short lengths.

When taken from the stove flavor with the juice of 1 lemon.

MOLASSES CANDY, NO. 2.

Mrs. Edith Winefordner.

Boil 1 cup molasses with 2 cups sugar, 1 tablespoon vinegar, a little butter and vanilla for 10 minutes. Pour out onto buttered plates. When cool enough, pull till light, and break into small pieces.

NELLIE'S CARAMELS.

Mrs. Hugh Ewing.

1 pound brown sugar, ½ cup sweet milk, 1 cake sweetened chocolate, butter the size of an egg. Boil until thick as taffy, pour onto buttered plates, and mark into squares when cool enough.

NOUGAT.

Grease a shallow square pan with butter. Fill with hickory nut kernels, Brazil nuts sliced, almonds, sliced cocoanut, dates and orange peel. Melt 2 pounds sugar with 1 cup water, boil without stirring until the crack, add 1 tablespoon lemon juice and pour over the nuts in the pan. When cool mark in narrow strips with a knife.

NUT CARAMELS.

Make like vanilla caramels, adding 2 cups nutmeats before removing from the fire. The vanilla may be omitted or less used.

PEANUT NOUGAT.

Shell 1 quart peanuts, remove the skins and chop fine. Sprinkle with ¼ teaspoon salt. Put 1 pound sugar in a granite saucepan, put over fire, and stir constantly until melted to a syrup. Add the nuts at once, pour into a warm buttered tin and mark in small squares.

PEPPERMINTS.

Boil 2 cups white sugar and ½ cup water for 5 minutes; flavor with peppermint; stir until thick and creamy and drop on paraffine paper.

Wintergreen oil may be used to flavor, in which case use a few drops of pink coloring.

POPCORN BALLS.

Mrs. Campbell.

Boil ¾ pint molasses for 12 minutes; put 4 quarts popped corn into a pan, and pour the syrup over it. Mix well. Roll into balls to suit.

POPCORN BARS.

Crush freshly popped corn with a rolling pin; make a syrup as for popcorn balls; cook till it reaches the crack, add the corn, mix well and press into a buttered pan to the depth of ½ inch, pounding it smooth with the potato masher. Mark into bars with a sharp knife. Break apart when cold and wrap in waxed paper. A cup of nutmeats is a good addition.

PRALINES.

Mrs. A. M. Thackara.

For each pound of shelled nuts, English walnuts, filberts or pecans, put 1 cup of brown sugar in a skillet with just water enough to dissolve it. Cook till it balls soft, then remove and stir until it begins to cream, when add the nuts and drop from the tip of the spoon in small piles on buttered paper.

PUFFED RICE CANDY.

Mrs. Arthur Van Meter.

Boil together 1 cup sugar, ⅓ cup water, 1 tablespoon vinegar, and butter the size of an egg. When it strings, add 1 teaspoon vanilla and a pinch of cream of tartar, and stir in 3 cups of puffed rice. Pour out on buttered platters, and break in pieces when cold.

SCOTCH TOFFEE.

Mrs. H. C. Begland.

Put 3 cups confectioner's sugar in a saucepan with 2 tablespoons butter, ½ teaspoon cream tartar, ½ cup cold water. Let boil without stirring until the crack is reached and the syrup is amber colored. Pour into a buttered pan, and mark off when firm.

SEA FOAM.

Miss Udell Ewing.

Mix 2 cups brown sugar with ½ cup water, cook without stirring until it will form a hard ball in cold water. Then remove from the fire and stir into the beaten white of 1 egg, adding ½ teaspoon vanilla. When nearly stiff add 1 cup chopped nuts, and drop in balls on a buttered platter.

SEA FOAM FUDGE.

Mrs. Wm. Brown.

1 cup light brown sugar, ½ cup water, ⅓ cup grated chocolate, white of 1 egg.

Put sugar, chocolate and water over the fire in a saucepan, and boil without stirring until it spins a thread from the point of a spoon. Pour this mixture over the well beaten white of an egg, and stir until it begins to stiffen. Drop from a spoon on waxed paper in little bonbons.

SOUR DROPS.

Boil 3 pounds granulated sugar with 3 cups water, and 1 teaspoon cream tartar till the hard ball is reached. Take from the fire, stir in a few drops of essence of lemon, and sprinkle over, carefully mixing. 1 tablespoon powdered tartaric acid. Pour on an oiled tin and keep warm. Take a little at a time, make into small rolls, cut into bits, and roll each in the hands till round. Sprinkle with powdered sugar.

STUFFED DATES.

Miss Beall Ewing.

Split the side of each date and remove the seed. Fill with plain fondant, nuts rolled in fondant, or plain English walnuts. Fold the edges together and roll in pulverized sugar. Peanuts make a stuffing liked by many.

SUGARED PEANUTS.

Treat the nuts as for salted almonds, using powdered sugar instead of salt.

TUTTI-FRUTTI CANDY.

"Boston Cooking School."

Melt in separate pans, a large piece of white fondant and ½ the quantity of maple. Mix English walnut meats with the latter, and pour in the bottom of a mold. When cooled, take half the white fondant, color pink, flavor with rose or cherry, and chopped candied cherries; pour over the first candy; lastly flavor the white with vanilla, add nuts and chopped candied pineapple and pour on top. Cover the mould with oiled paper and let stand over night. Remove from mould, put on a fancy plate, and surround with glacé nuts. A border mould is very pretty; when this is used fill the center with the glacé nuts.

VANILLA CARAMELS.

Take 2 cups white sugar, 2 tablespoons glucose, butter the size of a large hickory nut; boil until it hardens in cold water; add ½ cup rich cream and boil until it again hardens in cold water, stirring constantly. Take from the fire, add vanilla to taste, pour into well buttered pans; when cool enough, cut into small squares and wrap in paraffine paper.

WHITE ALMOND TABLET.

Mrs. H. C. Begland.

Put 1 pound confectioner's sugar on to boil with 1 cup milk, stir until the hard ball is reached. Butter a tin pan, and sprinkle thickly with blanched almonds, whole or split. Stir the syrup rapidly after taking it off until it becomes creamy, when pour over the almonds. If it hardens too quickly to pour, add a little water, and put back on the fire to try again.

FRUITS.

AMBROSIA.

Peel several oranges, removing the white skins, slice, taking out the seeds, lay in a glass dish, and sprinkle with sugar and grated cocoanut. Add other layers, piling the cocoanut on top. You may add pineapple if desired.

BAKED APPLES.

Wipe the apples, cut out any spots, and stand them in an earthen baking dish; pour over them a cup of cold water, and put a spoonful sugar on each. Cover and bake, basting occasionally. Let get cold in the dish they were baked in, put in a glass dish, and serve with cream.

Pears may be baked in the same way.

Apples may be cored or not, peeled or not, sugared or not for baking, according to the taste of the cook, and a good baking apple needs no water. They may be peeled, cored and quartered, put in a pan in the oven, sprinkled with sugar, a few sticks of cinnamon added, drawn butter poured over them, and then baked till done.

BROWNED APPLES.

Pare and core tart apples; roll in melted brown sugar, fill the centers with chopped nuts, and bake in a pan with a little water about 25 minutes.

CANDIED APPLES.

Pare, core and halve tart apples; cover with water and stew till tender, not mushy. Make a syrup of sugar and orange juice, boil till about to candy, dip the apples in and lay on a flat plate till cold. Serve with whipped cream.

DRIED APPLE SAUCE.

Wash thoroughly and soak 15 minutes in clean warm water; drain, cover with cold soft water, put back on the stove and stew from 2 to 4 hours. Do not stir while cooking, and 5 minutes before taking up season with cinnamon, and sweeten to taste. Mash or not as you like.

Dried peaches may be cooked in the same way, but do not mash.

FRIED APPLES.

Take apples that are not very sour, wash, core and slice them but do not peel. Put into a frying pan with a large piece of butter, and about 1 cup sugar. Cover and fry slowly, stirring occasionally until done. They should be brown and gummy.

STEWED APPLES.

Pare and core, and quarter the apples; put in a saucepan with ¼ the quantity of sugar, cover with boiling water, and simmer till tender. Add a few slices of lemon when nearly done. Serve cold or hot. If kept over night, remove the lemon peel.

APPLE PORCUPINE.

Pare and core large apples; make a syrup of equal parts sugar and water, boil till rich, then add the apples and cook till soft. Skim. Drain and cool the apples, fill the core cavities with a suitable jelly, and stick the apples full of blanched and split almonds. Serve with cream or a cream sauce.

BAKED BANANAS.

Peel and slice lengthwise 6 bananas. Put in a baking dish. Pour over them ½ tablespoon butter beaten up with 1 tablespoon sugar and a few drops vanilla. Bake 10 minutes, basting with their own syrup.

FRIED BANANAS.

Peel ripe bananas, slice lengthwise, sprinkle with sugar, and fry in butter. Serve hot.

CRANBERRY SAUCE.

Mrs. Bernard Mitchell.

Boil 1 quart cranberries with 1 pint sugar and ½ pint water for 20 minutes. Pour into the serving dish, and serve when cool.

STEWED CRANBERRIES.

Stem, and wash the berries, rejecting any spoiled ones. Put in a granite or porcelain lined kettle, pour in cold water till visible, and cook till soft, 10 or more minutes. Take off and mash with a potato masher, add pint for pint of sugar, and boil again just long enough to remove all the scum. Serve cold.

Green Gooseberries are done the same way, but need not be mashed.

Ripe Gooseberries are cooked like green ones, but require less sugar.

FROSTED CURRANTS.

Take fine, clean bunches of ripe currants, dip in frothed white of egg mixed with a little cold water; drain and roll in pulverized sugar. Dip several times, and lay on paper to dry. They make a pretty garnish for jellied desserts.

FRUIT SALAD, NO. 1.

Mrs. John E. Jones.

Cut small 3 oranges, 3 bananas, 1 large apple and 1 cup English walnuts. Put a layer of oranges at the bottom of a glass dish, cover with sugar, then bananas and sugar, next apple and sugar, and lastly the nuts. Let stand from ½ to 1 hour in a cold place before serving.

FRUIT SALAD, NO. 2.

Prepare a pineapple for the table, cutting the slices small; slice oranges in small pieces, removing the seeds; sprinkle each separately with sugar and let stand; cut Malaga grapes in half removing the seeds; and lastly, slice several bananas fine, sprinkling with sugar and lemon juice. Let all infuse in their liquors awhile; then mix together, and pour over them a wine dressing. If wine is not used, take more lemon and sugar. Serve in glasses with a Maraschino cherry on top.

Grape fruit is good with the above fruits, and its juice is very useful where wine is not employed.

FRENCH PEACHES.

Peel, halve and stone 12 peaches; sprinkle with 2 tablespoons sugar and 2 tablespoons maraschino. Let stand till absorbed. Heap the centre of a glass dish with whipped, sweetened and flavored cream, and arrange the peaches around it.

STEWED PRUNES.

Wash thoroughly, cover with cold water, and soak several hours, or over night. In the morning put prunes and water in a granite saucepan and simmer till tender. Sweeten to taste; some prunes need no sugar. Take out the fruit, boil down the syrup a little and pour it over them. Serve cold.

Any dried fruit may be cooked the same way.

BAKED QUINCES, NO. 1.

Wipe, core and pare the quinces; put in a baking dish, half fill with water, put a heaping tablespoon sugar on each, cover and cook till soft in a slow oven, basting frequently. They are good baked in their skins, but either way takes a long time.

BAKED QUINCES, NO. 2.

Pare, quarter and core the quinces; stew in clear water till they can be pierced with a straw; put into a baking dish with ½ cup sugar to every 4 quinces, pour over the water in which they were boiled, cover closely and steam in the oven 1 hour; take them out, put in a covered bowl to keep warm, and boil the syrup 20 minutes; pour over the fruit, cover and set away to cool. Serve cold.

STEWED RHUBARB.

Wash the rhubarb and cut in inch lengths; do not peel if young; cover with pound for pound of sugar, let heat slowly till the sugar melts, then rapidly until it boils. Skim and take up without stirring. Serve cold.

CANNED FRUITS AND VEGETABLES.

CANNED FRUITS.

Take fruit in good condition, clean and handle it carefully, use granulated sugar, have the jars clean, sterilized, whole, the tops and rubbers in the same condition, put the fruit in boiling hot and cover at once, and fruit will keep with much or little sugar. Keep in a cool, dark place. Canned vegetables are much more uncertain. If put in glass jars, it would be well to cover the glass.

APPLES.

Take bell flowers or equally good apples; peel, core, and throw into cold water to keep from discoloring. Weigh the fruit and allow ¾ as much sugar; put the apples on the fire, pour over them boiling water, and let cook slowly till nearly done. Put the sugar on to boil with twice the quantity of water; when boiling transfer the apples with a skimmer to the juice; add 1 lemon sliced to about 4 pounds of fruit; boil until tender enough to pierce easily with a straw. Lift carefully with a silver spoon, and fill the heated jar standing in a pan of hot water on the stove. Do not stop the kettle from boiling. Fill the jar to the brim with the syrup, wipe clean, put the cover on instantly, and put aside out of a draft to cool. The next morning tighten the lids still more if possible. More apples may be boiled in the same water, but if any syrup is left it should be canned separately and fresh made. Do not put the lemon peel in the jars.

Quinces may be added to the apples to mutual benefit, in the proportion of 1 to 4.

Apricots may be canned as apples, either with or without the stones. In the latter case, add a few kernels to the syrup. Omit the lemon.

APPLES WITH PINEAPPLE.

To 4 pounds of apples allow 1 good sized pineapple. Pare it, remove the eyes and grate it, adding it to the syrup preparing for the apples, with an extra allowance of sugar for it. Quarter the apples, and continue as for canned apples, omitting the lemon.

BLACKBERRIES.

Put the berries in a porcelain lined kettle, cover with ¼ the quantity of sugar, and let stand 1 hour or more. Put over the fire, and let come to the boil. Skim and can immediately.

Blueberries, elderberries, black and red raspberries are canned like blackberries; ripe gooseberries and strawberries require twice as much sugar; otherwise they are canned like blackberries. If meant for table use all canned fruit should be sweetened to taste, as the berries themselves vary in different pickings. Sauce should have enough in the first place; pies are improved by adding it fresh.

CHERRIES.

For table use do not stone; for pies, stone the cherries, and in either case allow ½ pound sugar to 1 pound fruit, if sour cherries. If a sweet variety, use less sugar. Continue as with blackberries.

CRANBERRIES.

Wash and pick over the berries very carefully, stemming such as need it, and throwing out the soft ones. Fill the jars and pour in cold water till it overflows; screw on the tops and let stand 24 hours. Open the jars, pour off the water, fill again to overflowing with fresh water, and screw on the lids "for keeps." They may also be canned as stewed for the table.

Green gooseberries and green currants, it is said, may be kept in the same way.

CURRANTS.

Can at any stage of ripeness or unripeness, if they have begun to be juicy. Stem the currants, and allow ¾ their weight of sugar. Finish as blackberries.

If currants are added to red raspberries it should be in the form of juice, using about ⅓ currants. Allow extra sugar for the juice, pint for pint.

GRAPES.

Take ripe grapes and snip off the stems close to the grapes without cutting the skins. Fill Mason jars with the fruit, and set on a board in the oven turning on the heat so as to heat through without breaking the skins. Make some grape juice as for jelly, have pint for pint of sugar hot, and when the juice comes to the boil, add the hot sugar, stir till dissolved only, boil a few moments till the scum can be removed. Take out the grapes a jar at a time, and fill the jar full with the juice, sealing at once. Plums may be canned whole the same way.

GREEN GOOSEBERRIES.

Stem and wash the berries. If for sauce, allow pint for pint of sugar. If for pies, ¼ the amount is better. Finish as with blackberries.

PEACHES.

Pare and stone the peaches and throw them into cold water. Put half the weight in sugar on the fire with an equal quantity of water, and stir till the sugar is dissolved. Put in the peaches, bring quickly to the boil, skim, and let simmer slowly till tender.

Lift very carefully into jars, fill to the brim with the boiling syrup, and fasten up. A few kernels are an improvement.

Small and inferior peaches and clings should be pared only and not stoned. Some jars even of freestones should be done that way, as the flavor is superior to that of the stoned fruit.

PINEAPPLE.

Mrs. Andrew Shuttleworth.

Peel the fruit, take out the core and eyes, slice or grate it and sprinkle over night with ¾ pound sugar to 1 pound pineapple. Add 1 cup water to each 4 pounds fruit, cook and skim for 20 minutes, and can.

PLUMS.

Allow ¾ the weight of the plums in sugar; cover with it and let stand over night. For small plums continue as with blackberries, cooking slowly until tender. Prick large plums before sugaring down.

QUINCES.

Pare and quarter the quinces, removing the cores. Continue as with apples, but allow twice as much sugar and no lemon. Use the parings and the skins (not the cores) for jelly, and cover with the water the quinces were boiled in.

RHUBARB.

Take young and tender rhubarb, wash, peel and cut into small pieces. Pack in glass jars, fill to overflowing with fresh cold water, screw on the covers tight, and let stand over night. Drain off the water, fill again to overflowing with fresh water, screw the lids on again, and put in a cool dark place.

Rhubarb may also be canned as stewed for the table.

STRAWBERRIES.

Stem the berries, and wash in a colander if sandy. Allow ¼ pound sugar to 1 pound berries, mix with the berries, and let stand 1 hour. If there is not enough juice extracted, add a little water to the kettle, and boil 5 minutes.

CANNED VEGETABLES.

CORN, No. 1.

Mrs. Frank Connell.

Take 9 cups young corn cut from the cob, add 1 cup water, 1 cup sugar, ½ or ⅔ cup salt. Boil 10 minutes and seal in glass jars. When opening for use, drain off the liquor, and freshen the corn in lukewarm water for 3 or 4 hours. Then drain again and cook in milk, seasoning to taste. The sugar may be omitted, if desired.

CORN, No. 2.

Fill the jars with cut corn, and then proceed as for String Beans, No. 3, but without adding water. Screw the lids on; at the end of 3 hours loosen them up a moment, then screw up again and boil another hour. The cans must be just as full as they can hold and the lids not too tight at first.

CORN AND TOMATOES.

Take young green corn, cut from the cob and put in a kettle with twice the quantity of peeled and quartered tomatoes. Bring to the boil and cook till the tomatoes are soft, then can. Corn is certain to keep in this way. Less tomatoes will answer. Some prefer to cook the corn on the cob first for 10 minutes.

PEAS.

Select tender young peas. Shell and pack closely in the jars, and continue as with String Beans, No. 2.

PEPPERS WITH TOMATOES.

Mrs. E. S. Martin.

Halve the peppers, remove the seeds, and soak in salt water 1 hour. Add to a kettle of tomatoes, in any proportion liked, and can with them.

PUMPKIN.

Wash and cut in small squares without peeling; fill the kettle, add a very little water to start it, cover closely and steam till tender; take off the cover and boil dry if it takes all day, stirring often. Put in jars or cans and seal immediately. If in glass, cover the jar to keep out the light.

SPINACH.

Pick over fresh spinach with more than usual care, and wash through several waters. Cook in boiling salted water about 20 minutes or till done. Take out with a fork and pack in hot jars, filling them very full. Pour in boiling water till it overflows, and seal.

Okra, beans of all kinds, peas, whole beets, whole tomatoes, succotash, etc., may all be canned in the same way, by preparing as for the table and boiling till tender, not soft.

STRING BEANS, NO. 1.

Mrs. W. J. Miller.

Take young green beans, string and break them, and cook about ½ hour or until tender. Drain and fill Mason jars, putting first a layer of beans and then a layer of salt, finishing up with the salt. Seal immediately. When wanted for use soak until perfectly fresh, then cook as if they were fresh beans. They may also be packed in stone jars with a weight on top, and well tied up.

STRING BEANS, NO. 2.

Mrs. John Sweeney.

String beans should be tender and young. String them and break into 1 inch lengths. Pack closely in tin cans or glass jars, add 1 teaspoon each of salt and sugar dissolved in water to each jar, fill the jars with cold water, and cover loosely. Put in a kettle or boiler, pack hay around to keep the jars steady, fill with cold water to the neck of the jars, and boil 3 hours. Keep the water in the boiler at the same height by adding boiling water. Screw the lids on tight, and when the bottles are cold, screw again. If cans are used, take off the lid, wipe dry, return it immediately and seal before taking out of the kettle.

Lima beans, peas and asparagus tips may be canned in the same way.

STRING BEANS, NO. 3.

Mrs. Blanche Eberts.

Can according to String Beans, No. 2, but omit the salt and sugar.

TOMATOES.

Scald and peel the tomatoes, cut in quarters, and boil until soft. Add an even tablespoon salt to a kettle. Stir and skim as often as necessary. Keep the tomatoes boiling while filling the jars. If wanted as whole as possible, do not quarter, and only heat them through.

FRUIT JELLIES.

Make jelly on a clear day. Take the fruit just ripe or a little under ripe. Do not pick it just after a rain, and do not wash unless sandy. Large fruits should be wiped clean, the decayed spots removed, then cut in quarters or less, placed in a preserving kettle, and barely covered with cold water. Cover the kettle and let cook slowly till soft. Stir occasionally to keep from burning. The small fruits should be picked over carefully, placed in a stone jar inside a large preserving kettle, the kettle filled with hot water as high as practicable, and kept filled with boiling water as fast as it boils away. Stir once in a while to heat the fruit evenly.

When soft, turn the fruit into a coarse flannel bag (first dipped in hot water and wrung dry), tie the bag, and hang it up till the juice all drains out. Do not squeeze the light colored jellies, or they will be cloudy. When the juice quits dripping, squeeze dry for a second grade of jelly. Measure the juice, put it over the fire in a preserving kettle, and bring it to a boil. Allow pint for pint of sugar, and put it in earthen dishes where it will heat. When the juice boils, skim it well, add the sugar, stirring just enough to dissolve it quickly, and boil without stirring till done. Put a little in a cold saucer, and if it jellies on top it is done. Or dip a spoon into the boiling syrup, and if the last drops cling to the spoon, while the bowl remains covered, it is done. Begin

testing in 15 minutes unless it appears done earlier. The time depends somewhat upon the amount of water, and the thoroughness of the previous cooking of the fruit. Skim well and take off the stove.

Have the glasses ready, washed in hot water, and kept hot; take the syrup out with a cup and fill them, pouring a little at a time in each. A silver teaspoon left in a glass while filling is a safeguard against cracking. Keep the glasses out of a draft until cold. The next day, if the jelly is set, cut white glazed paper to fit the inside of the glasses, dip in brandy and lay over the jelly. Or pour melted paraffin over it to the depth of ¼ an inch. Fasten on the tin tops and set away in a cool place. A troublesome, but satisfactory top consists of white glazed paper, cut a little larger than the tops of the glasses, dipped in white of egg, and pasted over with the hands.

If the jelly is not firm in 24 hours, cover with paper or glass and set in the sun for several days. If still not jellied, boil it over.

Some fruits make a "ropy" jelly. If some one of the reliable kinds is combined with an unreliable one, it will correct this. Grape, quince, apple and currant give no trouble. Apple, or rhubarb, makes a good base for the more expensive jellies, and also tones down too strong a flavor.

APPLE JELLY.

Wipe the apples, cut out spots, and cut into small pieces. Put in a preserving kettle, place over the fire, and pour over fresh water until nearly covered. If the apples are somewhat tasteless, cut part of a lemon in with the fruit. Proceed according to general instructions.

BLACKBERRY JELLY.

Make according to general instructions for small fruit. Squeeze.

CHERRY JELLY.

Make according to general instructions for small fruit.

CRABAPPLE JELLY.

Make precisely like apple jelly, but do not use lemon.

CRANBERRY JELLY.

Put the berries in the kettle, with ½ the amount of water, and boil until soft, about 10 minutes. Squeeze through a bag. Return the juice to the kettle, with an equal amount of sugar, and boil about 15 minutes or until it jellies.

CURRANT JELLY.

Pick the leaves and spoiled fruit from the currants; do not stem, and only wash the bunches that are sandy. Put in a stone jar, set that in a preserving kettle and proceed according to general instructions. Test the jelly in 5 minutes or less.

Currant shrub may be made from the mashed currants in the bag, after the juice has quit dripping. Turn them into a stone jar, cover with cold water and let stand over night. Squeeze through a jelly bag, sweeten to taste, grate a little nutmeg over it, and put on the ice till quite cold.

GOOSEBERRY JELLY.

Put the berries in the preserving kettle with a little water, as with the large fruits. Finish according to general directions.

GRAPE JELLY.

Pick the grapes from the bunches, and make according to general instructions for small fruit.

GREEN GRAPE JELLY.

Take the grapes just as they start to color. Cut from the bunches, wash if necessary, and put in a preserving kettle, pouring in water until it is seen. Continue according to general directions. The large fox grape makes the best jelly.

PEACH JELLY.

Pare, stone and cut up the peaches. Put in a stone jar with a very little water, and a few of the kernels. Put the jar in a kettle and pour boiling water in the kettle. Continue according to general directions. A little lemon juice strained and added to the peach juice will help it to jelly.

PEAR JELLY.

Make precisely like apple jelly.

PLUM JELLY.

Wash the plums, put in a kettle with a little water, and cook till they go to pieces. Strain without squeezing. Finish according to general instructions.

QUINCE JELLY.

Wipe the quinces, cut out spots, quarter and remove the cores, then cut into smaller pieces. Put in the preserving kettle, cover with cold water, and continue according to general instructions. Where apples are plentiful and quinces scarce, ½ apples may be used; and the parings from quince preserves and marmalade should be used in making jelly. Test the jelly after 15 minutes boiling.

RASPBERRY JELLY.

Make according to general instructions for small fruit. ½ currants is a pleasant addition, and ensures the jellying.

RHUBARB JELLY.

Cut the rhubarb into inch lengths, put in a preserving kettle with 1 small cup water to each 2 quarts of rhubarb; simmer till soft, and squeeze through a jelly bag. Allow 1 pound sugar for each pint juice. Continue according to general directions. A few apples, or half blackberries may be added to the rhubarb.

STRAWBERRY JELLY.

Make according to general instructions for small fruit.

TOMATO JELLY.

Mrs. Nick Fuchs.

Take yellow or bright red tomatoes; cut them up and boil until soft with a small piece of lemon. Turn into a cheesecloth bag and drain without squeezing. To 1 pint tomato juice take ¾ pint sugar. Continue according to general instructions.

TUTTI FRUTTI JELLY.

Mrs. Rorer.

Take equal quantities of sour cherries, red raspberries, currants and strawberries. Mix together, put in a jelly bag and squeeze hard. Wash the bag out well, return the juice to it, and let drip through without squeezing. Now proceed according to general directions.

PRESERVES, JAMS AND SYRUPS.

APPLE BUTTER, No. 1.

Mrs. Richard Johnson.

Wash, core and cut the apples small; cover with water and stew till tender; rub through a sieve, and flavor with oil of cinnamon and sugar to taste. Put back in the kettle and boil, stirring constantly, till done.

APPLE BUTTER, No. 2.

Cook ½ bushel good pippins thoroughly in 1 gallon sweet fresh cider; rub through a colander; return to the fire, add 6 pounds white sugar, cook several hours stirring constantly. ½ hour before it is done add ground cinnamon, cloves and allspice to taste. Cook till quite thick; when cold pour into stone jars, and cover tight.

APPLE MARMALADE.

Peel and slice fine 25 pounds good cooking apples, add 1 quart cold water and the juice of a lemon, cover the kettle and cook slowly until soft. Press through a sieve into a bowl. Allow ¾ pound granulated sugar to each pound marmalade, put in a fresh kettle, add 2 gills cold water, a little vanilla, and cook over a brisk fire for 10 minutes. Add marmalade, and boil for 12 minutes, con-

stantly stirring, fill Mason jars while hot and seal. This will keep in stone jars if covered with brandy papers and tied up tight.

Pear and quince marmalades are made in the same way.

BLACK CURRANT JAM.

Prepare rhubarb as for jelly, and take 3 pints rhubarb juice. Put it in a preserving kettle with 9 pounds sugar, stir till it boils, then add 6 pounds black currants, and boil for 15 minutes or until the currants are tender. Seal in small jars.

BRANDY PEACHES.

Take fresh clingstones, and drop for a minute in boiling lye. Take out with a perforated ladle, and drop into cold water. Rub with a rough towel to remove the skins, and drop into a prepared syrup of ½ pound sugar to each pound of fruit, and water enough to dissolve it. Let cook 15 minutes, take from the syrup, and put on dishes to cool. Boil the syrup down to half, and add an equal quantity of old peach brandy or French brandy. Seal or tie up in jars.

CHERRY JAM.

Stone the cherries. Put them in a kettle over a good fire. If sweet cherries allow ¾ quart sugar to 1 quart stoned fruit; a little fresh currant juice may also be added. If sour cherries, the sugar should be almost quart for quart. Continue as for gooseberry jam.

CURRANT SYRUP.

Mrs. E. S. Martin.

Prepare the currant juice as for jelly. Put in a kettle with half the quantity of sugar, stir until dissolved, and boil briskly just until it can be well skimmed. Have ready some thoroughly clean hot bottles, fill, cork and seal. A little raspberry juice is an improvement.

Other fruit juices are prepared in a similar manner, using less sugar for the sweeter fruits. They make delicious drinks with the addition of a little water (and, in some cases, lemon) and ice. Are also useful for water ices and pudding sauces. Have the juice clear, bottle while very hot, and neither sweeten enough nor cook long enough to have it turn to jelly.

GREEN GOOSEBERRY JAM.

Mrs. H. C. Begland.

Stem and wash 1 pound green gooseberries, put in a kettle with 2 pounds sugar and 2 cups water. Boil 1 hour or until they become red.

RIPE GOOSEBERRY JAM, No. 1.

Mrs. Francis.

Boil 1 pound sugar with 1½ cups water 10 minutes; add 1 pound ripe gooseberries and cook 1 hour.

RIPE GOOSEBERRY JAM, No. 2.

Stem and wash ripe gooseberries, and measure them. Put in a preserving kettle and mash with a potato masher. Add ¾ sugar and boil 20 minutes, or more, stirring continuously. Skim, seal very hot in Mason jars, or, if boiled down sufficiently, pour in stone jars, cover with brandied paper and tie up securely.

Blackberry, raspberry, strawberry, huckleberry and currant jams are made precisely as gooseberry jam, except that the amount of sugar varies,—less for huckleberries and blackberries, more for currants. Jams should always be sweetened according to taste. ⅓ currants to ⅔ red raspberries improves either jam, as ⅓ pineapple improves strawberry jam.

GRAPE JAM.

Stem and wash ripe Concord grapes. Pop them, put the pulps in a kettle and stew until the seeds will separate. Press through a colander to remove the seeds, return the pulp to the kettle with the skins, and for every quart of grape add ¾ quart sugar. Finish as gooseberry jam.

GRAPE JUICE, No. 1.

Mrs. D. A. Williams.

Mash 3 quarts fresh grapes, pour over them 2 quarts cold water, and 1 ounce tartaric acid. Let stand 24 hours, and strain. To 2 pints of juice, add 1 pint sugar, put over the fire, let come just to the boil, bottle and seal while hot.

GRAPE JUICE, No. 2.

Mrs. Anna Abram.

Take 4 quarts ripe grapes, picked from their stems and washed; cover with water and cook very slowly until the grapes are soft. Drain through a double cheesecloth. Add 4 cups white sugar, and when dissolved let boil up once. Bottle and seal, and keep in a dark place. Serve with equal amount of syrup and water and a little lemon.

ORANGE MARMALADE, No. 1.

Mrs. Peter McQuade.

Slice the oranges on a cabbage slicer. Weigh them, and to every pound of fruit, add 1½ pints water. Boil ¾ hour. Let stand 24 hours, weigh again and to every pound of fruit allow 1½ pounds sugar, and juice of 2 lemons. Do not put sugar in till the fruit comes to a boil, and cook only until clear. Skim and put into pint glasses or jars.

ORANGE MARMALADE, No. 2.

Mrs. Wm. J. Davis.

Put 6 large oranges and 4 lemons in a kettle, cover with cold water and boil slowly 2 hours. Take out the fruit and reduce the juice to 1 quart. Take out the seeds, and shred the fruit very fine (using the scissors); then return to the juice, and add 10 pounds granulated sugar, and boil slowly for 35 minutes.

ORANGE MARMALADE, No. 3.

Mrs. David Campbell.

Wipe 4 pounds bitter oranges and 2 lemons thoroughly, and grate off all the yellow rind. Cut off all the white inner rind, put it aside and cut the pulp up fine into a preserving kettle with 2 quarts water; let boil ½ hour, stirring frequently; strain through a jelly bag without squeezing. Measure the liquor and put back in the kettle with 1 pint sugar to each ½ pint; add the yellow grating, and let it boil hard for 10 minutes. Skim and can.

ORANGE SYRUP.

Boil 1 pint orange juice with 1 pound sugar 10 minutes. Skim, and bottle when cold. Use for drinks, pudding sauces, etc.

Lemon syrup is made the same way, using 2 pints sugar.

PEACH BUTTER.

Mrs. J. Williamson.

Pare and halve ½ bushel peaches; put in a large kettle and stir constantly to prevent sticking until perfectly smooth and thick. Put a number of kernels in at first, and take them out before it is done. Add 5 pounds sugar, when nearly done; put in jars, and cover tight or seal. A little cider boiled with it is good.

PEACH MARMALADE.

Take 25 pounds ripe good peaches, halve them, remove the stones, cut in two again, add 1 quart cold water and 1 pound granulated sugar, and cook over a brisk fire until soft, stirring frequently. Remove, and press through a sieve into a bowl. Crack the peach stones, remove the kernels, and blanch them, adding a number of them to the marmalade about five minutes before it is done. With this exception peach marmalade is continued according to the apple marmalade recipe.

Apricot marmalade is made in the same way.

PINEAPPLE HONEY.

Boil 2 pints sugar and 2 pints water until thick as honey. When nearly done add 1 grated pineapple and stir till thick enough.

PINEAPPLE SYRUP.

Put 3 pounds of prepared pineapple in 1 quart water; boil till very soft. Mash and strain; to 1 pint juice take 1 pound sugar, boil to a syrup, bottle and cork tightly.

PLUM BUTTER.

Mrs. Thomas Fletcher.

Cook 1 peck plums and ½ bushel sweet apples in separate kettles till soft, with just enough water to prevent scorching. Rub through a colander, mix, and to each pound of fruit add ¾ pound sugar; cook till thick enough, put into jars and seal.

PLUM JAM.

Allow 1 pound sugar to each pound large plums, and 1 cup water. Put the plums and water on the stove, and bring to the boiling point. Take out the plums with a skimmer, and remove the skins and seeds. Put these back in the kettle and boil 20 minutes, then strain, put back in the kettle with the sugar, let boil 5 minutes, then add the plums and cook about 30 minutes, or until done.

Small plums may be boiled down thick with or without the seeds, but retaining the skins.

POT POURRI.

Mrs. Theodore Oxholm.

Put any left over fruit in a jar, add ½ or more sugar, and cover well with brandy. From day to day, other fruits may be added, always putting in the proper amount of sugar. When the jar is full, leave enough brandy to cover well, and seal. If these jars are started at the beginning of summer, many an odd saucer of berries will be saved, and the pot pourri is delicious, served with ice cream.

PRESERVED CHERRIES.

Wash, stem and stone tart cherries. Save the juice and put in a preserving kettle with the sugar, allowing pound for pound of fruit and sugar. When the sugar is dissolved put in the cherries, and boil until the juice is thick. Put in glasses or sealed jars. If the cherries are covered with the sugar for an hour or two, there will be more syrup.

Currants are preserved in the same way.

PRESERVED CRABAPPLES.

Select ripe Siberian crabs and wash them. Put in a kettle, cover with boiling water, and simmer till the skin will peel easily; then drain, skin and take out the cores with a penknife. Weigh and allow pound for pound of sugar. Dissolve the sugar in half the quantity of water, boil and skim till clear. Add the crabs and boil slowly till tender, skimming and stirring as necessary. When done, put in small jars or tumblers, cover with the syrup, and let get cold. Cover as you would jelly.

Or the fruit may be cored in the first place and not peeled at all.

PRESERVED DAMSONS.

Stem the fruit; put in stone jars in alternate layers with an equal weight of sugar. Cover the jars, place them in a large kettle of cold water, bring to the boil, and let simmer till tender. Put the damsons carefully into tumblers or jars, pour the juice into a preserving kettle, boil it briskly 15 minutes, strain through a jelly bag, and pour over the fruit. Seal the jars, and cover the glasses when cold as for jelly.

PRESERVED MULBERRIES.

Mrs. Rorer.

Put 1 pound mulberries and 1 cup water in a preserving kettle, simmer till soft, then strain and squeeze out all the juice. Put this back in the kettle, add 1¾ pounds sugar, boil and skim till clear, add 1 pounds mulberries, and simmer 15 minutes. Set aside over night. If the juice is not jellied in the morning, simmer again 15 minutes, breaking the berries as little as possible. Put into jars or tumblers, and fasten up when cold.

PRESERVED PEACHES.

Take ripe freestones. Pare, halve and stone. Weigh and allow pound for pound of sugar. Put in layers in a bowl over night. In the morning turn into a preserving kettle, add ½ dozen kernels to each pound of fruit, and bring to a boil. Skim and set back to simmer till tender. Put carefully into jars or tumblers, and pour the syrup over them. Seal or cover.

Apricots and pears may be done in the same way. Pears require a few sticks of cinnamon, or a few slices of lemon for flavoring.

PRESERVED PINEAPPLE.

Peel the pineapples, cut out all the eyes and grate. Allow equal weight of sugar and pineapple, and boil, stirring often, until it forms a rich jam.

PRESERVED PLUMS.

Treat the plums as you do crabapples: when skinned, weigh and allow pound for pound of sugar. Mix the sugar through them and let stand over night. In the morning pour off the juice into a kettle, bring to the boil, skim till clear, add the plums and simmer till clear, perhaps 30 minutes. Put carefully into tumblers or small jars, boil the syrup down a little more, and pour over them. Cover or seal as required.

PRESERVED QUINCES.

Pare, core and slice or quarter the quinces. Put in the kettle, cover with boiling water, and simmer till tender. Take out and place on platters till all are done. Use the same water for all. Put the parings and rough pieces into this water, cover, and simmer 1 hour; strain and measure, allowing pint for pint in sugar. Put back in the kettle with the sugar and stir till it is dissolved, and boil for 10 minutes, skimming thoroughly. Now add the quinces and boil till clear, tender and red. Keep the cover on. When done, put into glasses or jars, boil the syrup till about to jelly, pour over the fruit, and let get cold before fastening up.

PRESERVED STRAWBERRIES.

Marion Harland.

Stem the berries, separating the fine ones from the bruised. Mash the latter and strain through a jelly bag. Allow 1 pound

sugar to each pint of juice, put in the preserving kettle and boil juice and sugar for 15 minutes, or until showing signs of jellying. Weigh the perfect berries, allowing pound for pound, add the sugar to the syrup, then the fruit, let cook through, skim and put in jars.

Raspberries and blackberries are preserved in the same way.

PRESERVED STRAWBERRIES AND PINEAPPLE.

Mrs. L. G. Byrne.

Prepare the fruit, allow ½ pineapple to ⅔ strawberries and cook according to any favorite method of preserving strawberries.

PRESERVED GREEN TOMATOES.

Marion Harland.

Take 8 pounds small green tomatoes, pierce with a fork; add 7 pounds sugar, the juice of 4 lemons, and 1 ounce mace and ginger mixed. Heat all together slowly and boil till the fruit is clear. Take out with a skimmer and spread out to cool. Boil the syrup till thick. Put the fruit in jars, and cover with the hot syrup.

Small, ripe, yellow tomatoes are preserved in the same way.

PRESERVED WATERMELON, NO. 1.

Mrs. Hugh Ewing.

Take the green rind of the melon and scrape the outside off. Make the thickness you wish. As you scrape, rinse in clear water and throw into a pan of water with a little alum in it. Put grape leaves at the bottom of the kettle, then put in the rind and alum water, cover with leaves and then with the cover. Cook over a slow fire for 3 or 4 hours. Make a strong ginger tea. Put the rinds in and let them be covered in it 3 days. (If the weather is warm, the tea should be changed.) Take pound for pound of sugar and rind, make a rich syrup with a little lemon peel in it and mace, put the rind in and boil slowly until you can put a straw through. Put in glass jars, pour the syrup over and seal.

PRESERVED WATERMELON, NO. 2.

Mrs. Samuel Whitmer.

Cut enough of the white inside rind of watermelons into small pieces to make 1 gallon. Peel, core and cut small 4 or 5 quinces. Put in a stone jar a layer of sugar, then a layer of melon and quinces till all are in; set in a cool place for 24 hours; put in a preserving kettle and boil slowly for several hours till well preserved.

QUINCE CHEESE.

Boil quince marmalade until so thick that it will retain the form of a mould when cold. "Leather" is marmalade boiled still longer, put in a mould and cut in slices to eat with the fingers. Any fruit may be treated in this way, but much less sugar must be used than for marmalades.

QUINCE HONEY.

Mrs. Eli Rush.

Peel and grate six large quinces, and 2 sour apples. Boil 5 pounds granulated sugar in 4 pints water until the syrup strings. Add the fruit and boil until it jellies. Put in sealed jars.

The honey may be made entirely of quinces.

ROSE SYRUP.

Mrs. Rorer.

Stir 1 pound rose leaves into a kettle of freshly boiling water, take from the fire, cover, and let stand over night. Strain through a fine cloth, add 4 pounds granulated sugar, put in a double boiler, and boil until the sugar is thoroughly dissolved. Cool and bottle.

Violet syrup is made the same way, taking the petals only.

PICKLES, CATSUPS AND VINEGARS.

BANDEN SAUCE.

Mrs. Florrie Walters.

Salt 3 gallons green tomatoes and 5 gallons cabbage all choppe l fine, and let stand over night. In the morning, drain, and put in a kettle with 4 pounds brown sugar, 1 ounce each of celery seed, mustard seed, ground cloves, white pepper, white ginger root and turmeric, and 2 gallons vinegar. Boil 1 hour, put in jars, and tie up tight or seal.

BEAN PICKLES.

Boil fresh young beans till tender in salted water; drain, and when cold, fill jars, sprinkle with cayenne, or add a pod or two, a tablespoon each mustard seed and horseradish chopped, and cover with cold vinegar.

BEET PICKLES.

Mrs. R. V. Dixon.

Boil, peel and slice the beets or keep them whole. Put in ½ gallon jars, and sprinkle over them 1 teaspoon salt and 2 teaspoons whole mixed spices to each jar. Add 2 pounds light brown sugar to each gallon of vinegar, boil together and pour over the beets. Seal while hot.

CABBAGE PICKLE.

Mrs. Jacob Newman.

Chop up the cabbage fine. Add ½ cup salt and 1 cup sugar to 1 quart vinegar, with a little water to weaken if very strong. Just bring to the boil and pour over the cabbage. Stir up well. When cold it will be ready to use. This will keep in a stone jar with a saucer over it if tied up well. Be sure the vinegar is over the top of the cabbage.

CHILI SAUCE, NO. 1.

Mrs. Bryan Leonard.

Peel and chop 1 dozen ripe tomatoes, and 2 onions; seed and chop 4 ripe peppers, add 2 to 3 tablespoons salt, 2 of sugar, 1 teaspoon mixed spices, and 3 cups vinegar. Boil 1 hour.

CHILI SAUCE, NO. 2.

Mrs. John Keller, Jr.

Scald, peel and chop fine 50 large ripe tomatoes; add 15 onions chopped; 4 red peppers chopped fine; 10 cups vinegar; 2 cups granulated sugar; 1 cup salt; 2 teaspoons ground cinnamon; 1 teaspoon each cloves and ginger. Boil 2 hours, stirring enough to prevent scorching; and seal while hot.

CHILI SAUCE, NO. 3.

Mrs. Anna Abram.

18 ripe tomatoes, 4 onions and 1 green pepper all chopped fine; 1 tablespoon salt, 1 cup sugar, 2 cups vinegar, and 1 teaspoon all kinds of spices. Boil 3 hours, bottle and seal.

CHILI SAUCE, NO. 4.

Miss Addie T. Losey.

18 large ripe tomatoes, 8 red peppers, 1 large onion; chop all fine and add 4 cups vinegar, 4 tablespoons sugar, 2 tablespoons salt, 1 tablespoon each of ginger, cloves, allspice, cinnamon and nutmeg. Boil 1 hour, bottle and seal.

CHILI VINEGAR.

Fill wide mouthed bottles with Chili peppers, fill up with hot vinegar, cork; will be ready for use in 2 weeks. Seal, if put away indefinitely. Fill up the bottle as the vinegar is used.

CHOW CHOW, NO. 1.

Mrs. M. E. Kendall.

Chop fine 1 peck green tomatoes, 6 green peppers, and 5 large onions. Sprinkle with 1 cup salt and let stand over night. Then drain and add 2 large heads of cabbage chopped fine, mix together with ¼ pound white mustard seed, sugar, salt and pepper to taste. Boil in vinegar until tender. Put in glass jars and seal.

CHOW CHOW, NO. 2.

Mrs. Cuthbert Stobbs.

Take ½ gallon each of pieces of cauliflower and green tomatoes, small, round onions, little cucumbers or large ones cut in coarse pieces, and small string beans or broken larger ones. Put in a strong brine over night. The next day drain and scald with boiling water. When cooled off, drain again and scald again. Do this several times, if necessary, to heat the vegetables clear through. Mix well and put in jars. To each gallon of vinegar take 1 pound white sugar, 3 tablespoons mustard seed, 1 tablespoon each of celery seed, cloves and allspice, bring to the boil all together, stir in one ½ pint bottle French mustard, and pour over the pickles. Cover and tie up well.

CHOW CHOW, NO. 3.

Mrs. John A. Smith.

Take 4 quarts green tomatoes, 4 medium heads of cabbage, 4 bunches of celery, 3 onions, 5 red, 3 green and 4 yellow peppers, ¼ pound mustard seed, and ½ ounce celery seed. Chop up the tomatoes, onions and cabbage and salt over night. Next morning squeeze and drain; add the peppers and celery chopped, put all in the kettle, and cover with vinegar, adding 1½ pounds sugar, a tablespoon each of ground cloves, cinnamon and grated nutmeg, ¼ pound mustard seed and ½ ounce celery seed. Heat slowly to the boiling point, and put in jars. This makes 8 quarts.

COLD CHILI SAUCE.

Mrs. J. W. Gibson.

Take 1 peck ripe tomatoes, scald and peel, chop up fine and drain. Add 1 tablespoon salt, 1 cup white mustard seed, 1 cup ground horseradish, 1 cup sugar and 1 pint vinegar. Mix all together without cooking and seal up in glass jars.

COLD VINEGAR PICKLES, NO. 1.

Mrs. Samuel Spencer.

Put 100 medium sized cucumbers in a stone jar, and mix through them 2 tablespoons mixed whole spices, and a small bunch of dill. Dissolve ¼ pound box Coleman's mustard in a little cold vinegar and stir it into the balance of 1 gallon vinegar with 1 cup salt. When dissolved, pour over the pickles, cover and tie up tight.

COLD VINEGAR PICKLES, NO. 2.

Mrs. Alex. Angle.

Mix 1 gallon good cider vinegar with 1 cup ground mustard, 2 cups sugar, and 1 cup salt. Pour into a 2 gallon jar, or half fill smaller jars. Pick fresh cucumbers of pickling size, wash and wipe dry, and put them into these jars a few at a time as they are gathered. When the jars are filled, prepare more vinegar, etc., and fill more jars.

CORN SALAD, NO. 1.

Mrs. John Kennedy.

20 cups corn, 14 cups cabbage, 3 cups sugar, 2 tablespoons celery seed, 1 tablespoon mustard, 2 quarts vinegar, salt and pepper to taste.

Cut the corn from the cob, grind corn and cabbage, mix all ingredients, cook 30 minutes, and seal.

CORN SALAD, NO. 2.

Mrs. Elizabeth Baxter.

Take 20 cups of green corn freshly cut from the cob, 14 cups of chopped cabbage, 3 cups granulated sugar, 2 tablespoons salt, 2 of celery seed and 2 of mustard seed, 2 red peppers and 2 onions finely chopped. Add 2 quarts of vinegar and boil 30 minutes. After it has cooked awhile, add 1 cup flour mixed with a little of the cold vinegar. Put in jars and seal.

CUCUMBER CATSUP.

Seed and grate 1 dozen large, ripe cucumbers. Make a bag of thin muslin, put in the cucumbers, and hang them up to drain over night. Chop 2 or 3 onions, 2 or 3 green peppers; add 1 tablespoon salt, 1 quart vinegar and the cucumbers. Bottle and seal. Very good fresh; does not keep long.

CUCUMBER PICKLES, NO. 1.

Mrs. Wm. Hoskins.

Wash small cucumbers and let soak in salt water over night. Put in glass jars, sprinkle in sugar and mixed spices to taste, and pour over them enough boiling vinegar to cover. Seal while hot.

CUCUMBER PICKLES, NO. 2.

Mrs. Rose Wilson.

Put small cucumbers in salt water for 24 hours; rinse and drain; bring 1 quart vinegar to the boil with 1 pint sugar, put in the cucumbers and get them heated through; take them out, pack in jars, boil the vinegar again with mixed spices to suit the taste, and pour over the cucumbers. Tie up tight or seal.

Slices of horseradish may be mixed with the cucumbers.

FRENCH PICKLES.

Mrs. Gus Winefordner.

1 peck tomatoes, 15 large onions, 1 dozen cucumbers, 1 gallon vinegar, ½ dozen red peppers, ½ pound mustard, ½ pound sugar, 1 ounce celery seed.

Put the washed vegetables through a meat grinder, sprinkle thickly with salt, let stand over night and drain several hours. Put everything on the stove together, let come to a brisk boil, bottle and seal.

FRENCH SLAW.

6 heads cabbage, 2 bunches celery, 3 large onions, 1½ dozen red, green and yellow peppers, 3 quarts vinegar, a few whole cloves and peppercorns, a few pieces white ginger cut small, 1 small cup grated horseradish, 5 cents worth white mustard seed, 5 cents worth black mustard seed, ½ pound white sugar.

Cut the cabbage on a slaw cutter, chop the onions, peppers and celery fine, salt over night and squeeze dry next morning. Add the other ingredients and mix well together. Boil the vinegar and sugar and pour over the mixture; stir well and pack in jars. Cover tight or seal.

GRAPE CATSUP.

Mrs. Lawrence Walters.

Pick ripe grapes from the stems. Put enough water over them to cook them soft. Rub through a sieve. To each gallon of grapes as picked, take 1 cup sugar, 1 cup vinegar, and a little pepper, salt and spices. Boil down until as thick as tomato catsup. Bottle and seal. Nice with cold meats. Plum catsup is made the same way.

GREEN TOMATO PICKLE.

Mrs. May Emerick.

Chop fine 8 pounds green tomatoes; add 4 pounds brown sugar, and boil down 3 hours; add 1 quart cider vinegar, 1 teaspoon mace, cinnamon and cloves mixed; and boil about 15 minutes. Let cool and put in sealed or tightly covered jars to keep.

HORSERADISH.

Mrs. Hugh Ewing.

To a coffee cup of grated horseradish, add 1 tablespoon salt, 1 tablespoon white sugar, 1½ pints good vinegar. Bottle and seal. If prepared in the fall, will keep all winter.

MANGOES.

Soak small melons in brine for 2 weeks, then soak in clear water over night, simmer 1 day in vinegar, slit, scrape the seeds out and fill with the following: Cut cabbage fine and salt over night; squeeze out the water and add 1 pint grated horseradish, ½ pint mustard seed (black and white), 3 cloves of garlic, 1 pound brown sugar, ¼ pint olive oil, cloves, mace, ginger and allspice. Put 1 small pepper in each melon, fill with the mixture, sew them up, pour boiling vinegar and a little sugar over them, and tie up tight. Green peppers are stuffed the same way.

MEAT SAUCE.

Mrs. Robert Williamson.

6 dozen large cucumbers and ½ peck onions peeled and sliced; 6 red peppers seeded and chopped; ½ pound mustard seed, 1 ounce celery seed, 1 pound brown sugar, a little horseradish cut in small bits, and 1 gallon vinegar. Salt the vegetables over night; drain in the morning. Mix the sugar with ¾ box of dry mustard and both with a little vinegar till smooth. Put the rest of the vinegar on to boil; when hot add the other ingredients, let scald well and seal.

MELON PICKLE.

Mrs. Nick Fuchs.

Take 6 small half ripe muskmelons; cut in half and scrape out the seeds and all the soft part. Then cut with the knife into small dice. Take half the quantity of chopped cabbage, and 6 onions chopped fine; salt all over night. In the morning drain, and put in a kettle with vinegar enough to cover, sugar, cloves, cinnamon and pepper to taste. Cook about 1 hour, bottle and seal.

MINT VINEGAR.

Fill a wide mouthed bottle with fresh mint leaves; cover with good vinegar; after it has been corked tight for several weeks, pour off the vinegar into another bottle and keep well corked. Serve with lamb when fresh mint may not be had.

MOCK OLIVES.

Mrs. J. Williamson.

Take green plums before they begin to ripen, pour over them scalding hot vinegar, with salt and mustard seed; let stand all night, drain, boil and pour over again, bottle and seal.

MUSHROOM CATSUP.

Mrs. H. C. Begland.

Take 2 quarts fresh mushrooms, cut off the stalks, and wipe. Break them into a bowl, and sprinkle over them 3 ounces salt and some mixed spices. Soak for 3 days, occasionally stirring; then strain without squeezing; measure the liquid, to each pint of liquid allow ¼ ounce black peppercorns and ½ drachm whole mace. Boil until reduced about half. Strain into a pitcher, let stand 24 hours, then fill small bottles, cork and seal.

MUSTARD CABBAGE.

Mrs. Frank Spurgeon.

Sprinkle ½ cup salt over 1½ gallons chopped cabbage and half a dozen large onions chopped fine. Let stand over night. In the morning drain, put in a kettle with enough weak vinegar to cover, and let simmer ½ hour. Take enough strong vinegar to saturate this quantity, add 1½ pounds brown sugar, heating it but not boiling. When scalding hot add ½ pound of white mustard seed, ¼ pound of ground mustard, 2 ounces celery seed, 1 red pepper chopped fine, 1 teaspoon ground pepper, 1 ounce turmeric; stir well together, drain off the first weak vinegar and pour this mixture over the pickle.

MUSTARD PICKLES, NO. 1.

Miss Bessie Crooks.

Cut up 1 quart large cucumbers, 1 quart green tomatoes and 1 large cauliflower; add 1 quart small onions, 1 quart small cucumbers, 1 quart string beans broken up, and 6 green peppers, seeded and cut up. Cover with salt water for 24 hours, then scald in the same water, and drain. Make a paste as follows: 1 tablespoon Coleman's mustard, 1 tablespoon turmeric, 2 cups sugar and ½ cup flour, mixed slowly with 3 pints vinegar and 1 pint boiling water to a smooth paste. Let boil until a little thick, add the pickles and let boil a few minutes. Pack away in closely covered jars.

MUSTARD PICKLES, NO. 2.

Mrs. Carrie Shuttleworth.

Mix ½ pound each of mustard and flour in a bowl with 5 cents worth of turmeric, 2 cups sugar and enough vinegar to moisten them. Boil the remainder of 1 gallon vinegar, and stir in the contents of the bowl.

Prepare onions, cucumbers, cauliflower and green beans, breaking up the cauliflower; sprinkle salt over them separately, and let stand over night. In the morning, rinse and drain, pack in jars well mixed, and pour over them the mustard mixture when it comes to a boil.

NASTURTIUM PICKLES.

Pick the green seeds after the flowers have dried off. Put in brine 2 days and in fresh water 1; pack in bottles, and cover with scalding vinegar, seasoned with mace and white peppercorns, and a very little sugar. Cork and use after 4 weeks. They make a good substitute for capers.

ONION PICKLES.

Peel 4 quarts small white onions, lay them in a brine of 1½ cups salt to 2 quarts boiling water, and let stand for 2 days. Drain and repeat. Drain again, put this 3rd brine on to boil and boil the onions in it 5 minutes. Drain and put in bottles interspersing with bits of mace, white peppercorns and slices of red peppers. Fill to overflowing with vinegar scalded with sugar, allowing ½ cup sugar to 2 quarts vinegar. Cork and seal while hot.

PEPPER CATSUP.

Mrs. T. A. Campbell.

Take 50 pods of large red peppers with the seeds. Add 1 pint vinegar and boil till the pulp will mash through a sieve. Add a second pint vinegar, 2 spoons sugar, cloves, mace, allspice, onions and salt. Put all in a kettle and boil to the proper consistency, then run through the sieve again, bottle and seal.

PEPPER PICKLE.

Mrs. Arthur Van Meter.

Take a number of green peppers, half as many tomatoes and a quarter as many onions. Grind peppers and tomatoes, salt well and let stand several hours. Drain over night in a bag. Grind the onions, mix with them some ground mace and celery seed, cover all with vinegar and sweeten to taste. Cut one red pepper through it.

RED CABBAGE PICKLE.

Mrs. Wm. C. Connell.

Chop the cabbage, salt lightly and drain over night. In the morning squeeze out the juice, and mix into the pickle 5 cents worth of cinnamon bark, 5 cents worth of yellow mustard seed, some horseradish cut fine, some chopped Chili peppers and some black peppercorns. Add sugar and cayenne pepper to vinegar to suit your taste, boil and skim. When cold, pour over the cabbage, and put into a crock with a small saucer over the pickle to keep the vinegar over it. Tie up. It will soon be ready for use. Green cabbage may be treated the same way.

RED SAUCE.

Mrs. Mary Slatzer.

Scald and peel 30 ripe tomatoes, peel and chop 8 onions, chop 8 red peppers, add 5 tablespoons salt, 10 tablespoons sugar, and 9 cups vinegar. Boil 1 hour, bottle and seal.

SALTED CUCUMBERS.

Mrs. Rorer.

Put good unbroken cucumbers in a cask or jar in alternate layers with coarse salt ¼ inch thick; cover with cabbage or horseradish leaves, then with a board and a weight, and pour 1 quart water over. Fresh layers of cucumbers and salt may be added, picking the fruit in the morning or evening. When nearly full, tuck a cloth tight over the top, cover with the board and weight, and they will keep in the brine 1 or 2 years. Take out as they are wanted to use, skimming the brine and washing cloth and board before replacing. To use the pickles, soak 3 days in fresh water, changing it daily, put in a kettle with a lump of alum, cover with good vinegar, and bring to the boil; throw away this vinegar and finish pickling according to any recipe liked.

Beans of any kind, corn or sliced green tomatoes may be salted down in this way.

PICCALILLI.

Mrs. Richard Crowe.

Take 1 peck green tomatoes, and 4 green peppers; slice them and put in a dish in layers. Sprinkle over them 1 cup salt, and let remain over night. In the morning press dry through a sieve. Put in a porcelain kettle, cover with vinegar, add 1 cup sugar, and 1 tablespoon each kind of spice in a muslin bag; stew slowly about 1 hour, or until done.

If onions are liked, add eight sliced.

PICKLED PARSLEY.

Wash heads of curly parsley in salt water, drain and shake dry. Put into jars of cold vinegar with 1 tablespoon chopped horseradish to each quart. Fasten up.

SLICED CUCUMBER PICKLES, NO. 1.

Mrs. Lewis Newman.

Slice cucumbers as for the table; salt lightly and let stand over night. Drain and drop them in boiling vinegar long enough to be heated through, but not cooked. Put in jars, cover with the vinegar and seal. Are very like fresh cucumbers when opened, and this method disposes of the cucumbers too large to be used for ordinary pickling.

SLICED CUCUMBER PICKLES, NO. 2.

Mrs. Wm. Mitchell.

Take 1 gallon medium sized cucumbers; put them in a jar and cover with boiling water in which a handful of salt has been dissolved; the next 2 mornings drain and repeat; the 4th morning drain, cut into ½ inch slices and fill glass jars. Boil enough cider vinegar to cover the cucumbers, with a lump of alum the size of a walnut, a teacup horseradish root cut fine, and 1 teaspoon each of ground cinnamon, mustard and cloves (in a bag). Pour over the cucumbers when scalding hot, cover and seal.

SLICED TOMATO PICKLES.

Mrs. Thomas Ewing.

1 peck green tomatoes sliced, 1 dozen onions sliced, sprinkled with salt and let stand until the following day. Then drain and put in a kettle in layers with 1 box prepared mustard, 1½ ounces black pepper (whole), 1 ounce cloves, 1 ounce white mustard seed, and 1 ounce allspice. Cover completely with vinegar, and let boil about ½ hour.

SPICED APPLES.

Mrs. Sarah Hinzy.

Boil 2 cups vinegar, 1 cup water and 3 cups sugar with a little whole allspice and cloves and cinnamon bark to a thin syrup; skim well; add tart apples, peeled, halved and cored, or whole and cored, and boil till you can pierce easily with a fork. Put in jars and cover with the syrup. Take as many apples as the amount of syrup will probably cover well.

Peaches, and other large fruit may be spiced in the same way.

SPICED CHERRIES.

Mrs. Elmer Rush.

Put 1 pint vinegar on to boil with 4 pounds sugar, 1 ounce cinnamon bark, ½ ounce whole cloves; when boiling skim and add 9 pounds cherries. Cook till the skin breaks; take them out and place in jars; boil the syrup down till thick and pour over the cherries. Cover and tie up or seal.

SPICED GRAPES.

Miss Fannie Devol.

Seed 11 pounds of ripe grapes as for jam. Place the pulp and skins in a porcelain kettle with 1 quart of cider vinegar, 6 pounds of sugar, 2 tablespoons of ground cinnamon, and one each of cloves and allspice. Boil 1½ hours, stirring often to prevent burning.

SPICED PRUNES.

Miss Ona Phillips.

Soak the prunes over night. In the morning let simmer in the same water 2 hours, then drain. Boil the prune juice with ½ pound sugar, ½ cup vinegar, ¼ tablespoon cloves, the same of cinnamon and a pinch of ginger to 1 pound prunes. After 10 minutes, add the prunes, and cook slowly 5 minutes.

SPICED QUINCES.

Mrs. Dora Shelhamer.

Put 2 cups vinegar, 1 cup water and 3 cups sugar on to boil; add whole allspice and cloves, and pieces of cinnamon bark. Boil to a thin syrup, skim well, add the quinces pared, halved and cored, boil until they can be pierced with a fork, put in jars, boil the syrup down thick and pour over them.

Peaches and other fruit may be done the same way.

SWEET PICKLED PEACHES.

Mrs. E. S. Martin.

Pare 7 pounds peaches, but do not stone. Put 4 pounds sugar on to boil with 1 pint vinegar; mix 1 teaspoon ground cloves, 2 teaspoons each ground allspice and cinnamon, and ½ teaspoon ground mace, and tie them up in 4 little muslin bags. Put these into the kettle and also ½ ounce ginger root. When the syrup is hot, add the peaches, bring all to the boiling point and turn carefully into a stone jar. Stand in a cool place over night. For 9 consecutive days, pour off the syrup, bring it to the boil, and scald the peaches again. The last time, boil the liquor down somewhat, add the fruit to it, bring the whole to a boil, and put in sealed or stone jars. They will keep for years, and the syrup is always good for sauces, yankee or hot cakes.

Any large fruit may be spiced in the same way.

SWEET PICKLED WATERMELON.

2 pounds watermelon or muskmelon rinds, boiled in pure water until tender. Drain well. Make a syrup of 1 quart vinegar, 2 pounds sugar, ½ ounce mace, 1 ounce cinnamon, and some roots of ginger, boiled until thick, and pour over the melons boiling hot. Drain off this syrup 3 days in succession, boiling it and pouring it over the pickle as before. Then tie up in jars.

TARRAGON VINEGAR.

Put into a jar 1 cup fresh tarragon leaves, cover with good cider vinegar; cork and let stand several weeks, shaking occasionally. Squeeze through a jelly bag, bottle, cork and seal.

TOMATO CATSUP, NO. 1.

Mrs. V. C. Young.

Wash the tomatoes and quarter them; boil about 2 hours and press through a sieve. Add ½ cup salt, 1 tablespoon each of ground cinnamon, mustard and black pepper; 1 teaspoon each of ground cloves and cayenne pepper; 1 small onion chopped fine; and 3 pints cider vinegar. Boil all together, and just before bottling add ½ cup grated horseradish.

TOMATO CATSUP, NO. 2.

Mrs. T. A. Reynolds.

½ bushel peeled ripe tomatoes, 1 quart vinegar, 1 cup salt, 3 boxes ground mustard, ½ pound whole black peppers, ½ pound allspice, ¼ ounce cayenne pepper, 2 ounces cloves, 6 onions, 2 pounds brown sugar, 1 handful peachtree leaves, 20 cloves garlic. Cook all together but the cayenne 4 hours. Strain, add the cayenne and cook 20 minutes. Bottle and seal.

TOMATO CATSUP, NO. 3.

Mrs. Charles Evans.

Cut up ½ peck ripe tomatoes, cook until soft, and rub through a sieve. Put back on the stove, add 2 tablespoons pepper, ½ tablespoon ground mustard, ½ tablespoon each allspice and cloves, 1 tablespoon salt, and 1 pint vinegar. Cook till quite thick.

TOMATO PICKLES.

Mrs. H. B. Denman.

Take 1 peck yellow tomatoes or small round red ones, prick each with a fork, put in a jar in layers with salt between. Let remain 8 days. Drain off. Add 12 large white onions sliced, 2 ounces each of ground cloves and allspice, 1 ounce pepper, 1 bottle good mustard. Put a layer of spices and onions between 2 layers of tomatoes. Scald the vinegar and pour over cold. They are fit for use in 10 days.

TOMATO SOY, NO. 1.

Mrs. G. O. McDonald.

4 quarts ripe tomatoes peeled and chopped, 1 cup red peppers chopped, 1 cup onions peeled and chopped; ½ cup each sugar and salt; 1½ pints vinegar, 1½ teaspoons cloves and cinnamon, 1 teaspoon ginger, and 1 grated nutmeg. Boil 3 hours, strain or not, bottle and seal hot.

TOMATO SOY, NO. 2.

Mrs. Charles Essex.

1 peck ripe tomatoes and 8 large onions chopped fine. Add 1 cup sugar, 1 cup vinegar, a little salt, a little red pepper, 1 tablespoon mixed spices tied in a muslin bag. Boil until as thick as you want it.

WALNUT CATSUP.

Take green walnuts early in August or before the shell is formed. Grind or pound them, and squeeze the juice through a coarse cloth. To every gallon of juice add 1 pound anchovies, 1 pound salt, 4 ounces cayenne pepper, 2 ounces ground black pepper, 1 ounce each ginger, cloves and mace, and 1 horseradish root. Boil till reduced to ½ the quantity. Strain and when cold, bottle. Use in 3 months.

HOME MADE WINES AND LIQUORS.

BLACKBERRY CORDIAL.

Mrs. Hugh Ewing.

To 2 quarts blackberry juice, add ½ ounce each of ground nutmeg, cinnamon and allspice, and ¼ ounce cloves. Boil and skim until clear. While hot, add 1 pint French brandy, and sweeten to taste with white sugar.

BLACKBERRY WINE.

Mrs. Robert Ramage.

Pour 1 quart boiling water over 1 gallon fresh blackberries, and let stand 3 or 4 days till they foam up. Squeeze well, and add 3 pounds sugar to the juice. Let stand in a covered jar until it has quit fermenting, skimming off every little while. When ready, strain 3 or 4 times through a thin cloth without squeezing, bottle and cork. Black currants improve this wine in the proportion of 1 quart to a gallon of berries.

CHERRY BOUNCE.

Mrs. John Byrne.

Take nine quarts picked and washed cherries, put in a keg or jug, add 9 cups granulated sugar and a quart of brandy. Shake up well and let stand 2 or 3 hours; then add 2 quarts water; let this stand a day and add another quart of brandy and 2 quarts water; and so on until you have used 2 gallons of brandy. Let stand about a month, and then put in a few cloves and cinnamon sticks. It will then be ready to use in about 10 days.

CHERRY WINE.

1 quart strained juice, 2 of water, 3 pounds sugar. Finish like currant wine.

CRANBERRY WINE.

Marion Harland.

Mash ripe berries, put in a stone jar and add half the quantity of cold water. Stir well and let stand 2 days. Strain through a flannel jelly bag. Mash a second supply of berries, and cover with the liquor. Treat it as before. Then take 1 pound sugar to 3 quarts liquor, and boil 5 minutes. Let it ferment in cloth covered jars; rack off and bottle. Good for skin disorders.

CURRANT WINE.

"The Housekeeper's Friend."

Mash ripe currants, strain through a jelly bag, put into a tub and let stand 3 days, skimming it every day. To each quart of juice add 2 pounds sugar and enough water to make a gallon. Fill a cask, leave out the bung until fermentation ceases which is usually from 12 to 15 days. Fill up the cask daily with water. When it ceases to ferment, rack off the wine carefully by a syphon, cleanse the cask thoroughly with boiling water, return the wine to it, stop the hole tight and let stand 4 or 5 months.

ELDERBERRY WINE.

Marion Harland.

Pour 4 quarts boiling water over 8 quarts elderberries; let stand 24 hours, stirring now and then. Squeeze the juice through a jelly bag. To 4 quarts juice, add 3 pounds sugar, 1 ounce powdered cinnamon, and ½ ounce powdered cloves. Boil 5 minutes and set away to ferment in a stone jar with a cloth thrown over it. When it is done fermenting, rack it off carefully not to disturb the lees. Bottle and cork tight.

ELDER BLOSSOM WINE.

Miss Junkermann.

Clip the blossoms from the stems; over 1 quart pour 1 gallon boiling water. Let stand 24 hours. Strain and add 3 pounds sugar, ½ cake yeast, and 1 sliced lemon. Let stand a few weeks till fermentation ceases, then skim and bottle.

GINGER BEER.

Pour 4 gallons boiling water on 4 pounds good brown sugar, or 2 quarts N. O. molasses, 1½ ounces cream tartar, and 1½ ounces race ginger cracked a little. When cool add 1 pint good yeast. Let stand 24 hours, then skim and strain gently through a cloth, bottle and cork tight. Will be fit for use in 2 or 3 days. Don't fill the bottles too full. Keep in a cool place.

RIPE GOOSEBERRY WINE.

Mrs. Jonah Webb.

Pick the gooseberries clean of leaves and sticks, put into a jar, bruise well and let stand uncovered 24 hours. Squeeze the juice through a jelly bag. Turn the contents of the bag into a second jar, pour over it ½ the quantity of boiling water, and stir well ½ hour. Let stand 12 hours, squeeze, and add the juice to the first. Stir in well 2½ pounds sugar to each gallon of the liquor, and let stand to ferment. When it has done fermenting, draw off and add ¾ pint brandy to each gallon. Let stand to settle 4 or 5 weeks, then draw off carefully into a cask that will just hold it; keep in a cool cellar 12 months or more, and bottle on a clear cold day. Will be fine in 2 years.

GRAPE WINE.

Mrs. M. M. Clothier.

Put 20 pounds ripe fresh grapes in a jar, pour over them 6 quarts boiling water; when cool enough squeeze well with the hands, cover the jar with a cloth, and let stand 3 days, then squeeze the juice through a jelly bag, and stir in 10 pounds white sugar. After it has stood for a week, skim, strain and bottle, corking loosely. When through fermenting, strain and bottle again, corking tight and sealing. Lay the bottles on their sides in a cool cellar.

HYDROMEL.

Mix 2¼ pounds honey with 1 gallon warm water, until thoroughly incorporated. Then pour into a cask; when fermented and clear, draw off, bottle and cork tightly.

ORGEAT.

Blanch ½ pound each of sweet and bitter almonds, and bruise them to a paste in a mortar with 1 tablespoon orange flower water, 3 pints rosewater, ½ pint cold boiled water; when thoroughly blended, strain through a coarse sieve, add 1½ pints clarified sugar, put in a saucepan, let come to a boil, bottle and seal. A tablespoon to a tumbler of cold water makes a delightful drink.

PEACH CORDIAL.

Mrs. Hugh Ewing.

Wipe the fuzz off clean. Make a rich syrup, boil 3 minutes, put the peaches in and boil until they are a little soft. Lay them separately on a platter to cool, then put them in the jar which contains the spirits — peach brandy preferred. Add a few peach kernels.

QUINCE CORDIAL.

Mrs. Hugh Ewing.

Wipe and grate the quinces. To 1 gallon add 1 pint water and let stand 12 hours. Strain through a flannel bag, and put on to boil adding sugar and cloves to taste. Skim until clear. Cool and to a quart of juice put 1 pint spirits, and a few peach kernels. Cork and let stand in the sun a week.

RASPBERRY CORDIAL.

Mrs. Hugh Ewing.

Mash the raspberries and strain through a flannel bag. Sweeten the juice and let boil 10 or 15 minutes, skimming. Let get quite cold. Then add half the quantity in spirits or brandy. Cherry cordial is made the same way.

RASPBERRY VINEGAR.

Fill a crock with raspberries, either red or black, pour over half as much vinegar, let stand 2 days, and drain through a jelly bag without squeezing. Put the same quantity in a second crock, pour this juice over and repeat process. Use fresh berries a third time and when juice is well drained, measure pint for pint in sugar, put over the fire in a preserving kettle, bring to the boil and then let simmer while it is being well skimmed. Put in clean, hot bottles, cork tight and seal the corks.

Blackberry and strawberry vinegars are made in the same way.

RHUBARB WINE.

Bruise down 3½ pounds rhubarb, cover it with 3 pints water that has been freshly boiled and cooled; let soak for a week, stirring occasionally. Strain through a jelly bag and measure the juice. To 1 gallon allow 2 pounds powdered sugar. Bottle loosely when the sugar is dissolved, and if it does not ferment any more, cork tightly.

GRUELS AND DRINKS FOR INVALIDS.

ALBUMENIZED MILK.

Pour ½ cup milk over the white of an egg, cover the vessel and shake well.

APPLE WATER.

Roast 2 tart apples until soft; put in a pitcher, pour over them 1 pint cold water and let stand in a cool place 1 hour. A good drink in fevers.

ARROWROOT GRUEL.

Pour ½ pint boiling water over 1 tablespoon arrowroot; add ½ pint sweet milk. Add a little white sugar to taste.

BARLEY COFFEE.

Roast barley as coffee is roasted. Add 2 tablespoons to 1 quart boiling water, and boil 5 minutes. Add a little sugar.

BARLEY WATER.

Add 2 ounces of pearl barley to 2 quarts boiling water; boil down to ½ and strain. A little lemon juice and sugar will make it more palatable.

BEEF TEA, NO. 1.

Mrs. Thomas Ewing.

Cut into small pieces 1 pound lean beef, cover with 1 quart cold water, and when it comes to the boil let simmer 20 minutes. Let it get cold, skim, strain, and add a little salt and pepper.

BEEF TEA, NO. 2.

Fill a bottle with lean beef cut in small pieces, cork loosely and put in a kettle of cold water keeping it upright by tying to the handle of the kettle. Boil for 2 hours, then press out the liquid and skim it. Season with salt and pepper, and wine if ordered for the patient.

BOILED FLOUR.

Dip a linen cloth in cold water and heavily dredge with flour to make a crust; put in 1 pound flour and tie up tightly; boil till it becomes a hard dry mass. Grated and prepared as arrowroot gruel it is an excellent substitute for it.

BUTTERMILK PAP.

Boil 1 quart fresh buttermilk; beat 1 egg, a pinch of salt and a heaping tablespoon flour together, and pour into the boiling milk; boil and stir hard for a few minutes; and serve hot with sugar or syrup.

COCOA CORDIAL.

"Boston Cooking School."

Mix 1 teaspoon each cocoa and sugar, add enough hot water to form a paste, then the rest of ½ cup; boil 1 minute and add 1½ tablespoons port wine. Useful in cases of chill or exhaustion.

CRACKER GRUEL.

Roll and sift a fresh cracker; scald 1 cup milk, add the cracker with a pinch of salt; boil 5 minutes.

FLAXSEED LEMONADE.

Take 1 tablespoon whole flaxseed, wash it, put in a saucepan and pour over it 1 pint boiling water; let cook 2 hours just short of boiling. Strain, sweeten and add lemon juice to taste.

GRAPE JUICE.

For all fruit juices, see "Canned Fruit." Dilute with water to taste, and add a little lemon juice.

HOT APPLE TODDY.

Put in a large glass half a medium well-baked apple, ½ tablespoon sugar, 1 wine glass old apple jack, dissolve well with a little hot water, fill up with hot water, mix well, grate a little nutmeg on top and serve with a spoon.

KOUMISS.

"Boston Cooking School."

Heat 1 quart milk till lukewarm; add 1½ tablespoons sugar and ¼ of an yeast cake dissolved in 1 tablespoon warm water. Fill beer bottles within 1½ inches of the top, cork and invert. (The corks must be firmly tied on.) Let stand for 6 hours at a temperature of 80 F. Chill, and serve the following day.

LIME WATER.

Mrs. Hugh Ewing.

To a pint bottle of rainwater put 1 gill good freshly slacked lime. Let it stand quietly well corked, pouring off gently when wanted. Is good for digestion. 1 tablespoon for a child of two, 1 gill or more for an adult.

MILK PORRIDGE.

Put 1 pint milk and 1 pint water over a brisk fire; mix 2 tablespoons wheat flour, corn meal, or oatmeal with cold water to form a thin paste. When the milk boils, stir in the paste very carefully. Boil at least ½ hour.

MILK PUNCH.

Mix ½ cup milk with 1 tablespoon liquor, sugar and grated nutmeg to taste. Cover the vessel and shake well.

MILK TOAST.

Cut off the crusts of stale bread and slice ½ inch thick. Toast over the fire till brown and not scorched. Butter and place in a deep dish. Sprinkle with salt. Bring some milk to the boil, add butter and salt, and pour over the toast. Serve immediately. Do not make much at a time, as soaking spoils it.

MULLED WINE.

"Invalid Cooking."

Put ½ cup water in a saucepan with a very small piece of cinnamon and 1 clove. Boil for 10 minutes; then add ½ cup wine and let the liquid just reach the boiling point. Meanwhile beat together very hard 1 egg and 1 tablespoon white sugar; pour the wine over it slowly, stirring constantly. Serve hot.

Beer, ale and porter are excellent mulled in the same way.

MUTTON BROTH.

Cut 1 pound lean mutton in small pieces, pour over it a pint and a half of boiling water and let simmer ½ hour. After straining, a little cold boiled rice may be added or some barley water.

OATMEAL BLANC MANGE.

Stir 2 heaping teaspoons fine oatmeal in a little cold water, and then stir into a quart of boiling milk; boil a few minutes, flavor, and turn into a mould; when cold, serve with cream and sugar.

OATMEAL WATER.

Put 4 tablespoons fine oatmeal in a small jug and fill with cold water; shake well and allow to settle. This is a safe drink during exposure to the sun in summer.

PANADA.

Take Bent's water crackers, split, sprinkle with sugar, salt and nutmeg, cover with boiling water, and set in a warm place, covered, for an hour or more until quite soft. Serve in the same bowl. Other crackers will do.

Bread panada is made by first toasting the bread. The sugar and nutmeg may be omitted.

RICE GRUEL.

Add 1 heaping tablespoon of ground rice to 1 quart water; boil gently for 20 minutes. When nearly done add 1 teaspoon ground cinnamon. Strain and sweeten slightly. Wine is sometimes added.

SAGE TEA.

Pour 1 quart of boiling water over ½ ounce dried sage. Let infuse for ½ hour and strain. Add sugar and lemon juice if desired.

SAGO GRUEL.

Pour 1 pint water over 2 tablespoons sago; boil gently until it thickens, stirring frequently. Wine, sugar and nutmeg may be added as desired.

SASSAFRAS TEA.

Mrs. Samuel Whitmer.

Get red sassafras root in March; wash and scrape, and peel off the bark. Dry well. Put a small handful in a fresh teapot, pour 6 cups boiling water over it, and steep for 10 minutes. Other herb teas are made in the same way.

STERILIZED MILK.

Put the fresh milk in bottles, cork loosely, stand in a kettle of cold water, the water three fourths their height, bring the water just below the boiling point and keep it there 10 minutes.

TAPIOCA JELLY.

Pour 1 pint water over 2 tablespoons tapioca; boil gently for an hour until it looks like jelly. Add sugar, wine, nutmeg, or lemon juice according to circumstances.

THICKENED MILK.

Mix a tablespoon flour and a pinch of salt smooth with a little cold milk. Pour over it a quart of boiling milk and when it is thoroughly mixed put all back into the saucepan and boil up once, being careful not to burn, and stirring all the time to prevent lumping. Serve with slices of dry toast.

TOAST WATER.

Cut thin slices of bread and toast brown in the oven. Break into small pieces; pour over them an equal quantity of boiling water, and let infuse 1 hour. Strain through a thin cloth and add a pinch of salt. Serve hot or cold.

WATER GRUEL.

Pour 1 quart boiling water over 2 tablespoons oat or corn meal. Boil 15 minutes and strain, adding salt and sugar also if desired.

WINE WHEY.

Scald 1 cup milk, and add 1 cup wine, sherry or port. Let stand 5 minutes, or until the curd and whey shall separate. Strain and serve hot.

ODDS AND ENDS.

CANDIED LEMON PEEL.

Cut the fruit into quarters lengthwise, take out the pulp and put the peels into strong salt and water for 2 days; take out and soak 1 hour in cold water, put into a preserving kettle with fresh cold water, and boil till the peels are tender, then put them on a sieve to drain. Make a syrup of 1 quart of the water in which they were boiled and 1 pound sugar, and simmer the peels in it ½ hour or until clear; pour into a bowl to stand till the next day. Make as much syrup as will cover them in equal quantities of sugar and water, boil this till it threads, put in the peel, stir and boil ½ hour; take out, drain on a sieve, and as they dry put on a dish to finish drying in a cold oven or other warm place. Store in tin boxes for use in mincemeat, plum puddings, etc. Do orange and citron the same way.

CARAMEL.

Put white sugar in a saucepan, let it melt, and stir it until it becomes quite brown and begins to smoke. Add an equal quantity of boiling water, and simmer until a thick syrup. Bottle, and use for coloring soups, sauces, etc.

CARMINE.

Carmine is made by mixing 1 ounce of No. 40 carmine (obtained from the druggist) with 3 ounces boiling water and 1 ounce ammonia. Bottled and corked it will keep indefinitely. It is used for coloring ice creams, jellies, candies, etc. A few drops are sufficient.

DRIED BEANS.

Boil wax beans in water until tender; drain, place on a stretcher and dry like corn. Use the same water to cook each batch of beans in.

DRIED CITRON.

Pare and quarter and boil till clear and tender; drain, put into a rich syrup and boil till sweetened through. Take out, put on dishes, sprinkle with sugar, put in a cold oven and dry slowly, turning till dry. Pack in tin boxes with sugar between the layers.

DRIED CORN.

Husk and silk the corn carefully, and use only fresh green ears. Cut the grains from the cob with a sharp knife not too close, and scrape with the back of the knife. Put in breadpans

in a hot oven, and cook stirring at times till the milk dries up. Now scatter the corn on a stretcher. Put outdoors in the sun, and dry. Put in thin muslin bags, and tie these up in heavy paper bags. Hang up in the attic.

To make a stretcher, tack thin muslin to a frame stretching it as tightly as possible.

DRIED CURRANTS.

Put the currants at the bottom of the preserving kettle with half the quantity in sugar over them; when the sugar is dissolved let boil a minute or two then skim from the syrup and spread on plates to dry in a cool oven. Boil the syrup till it is thick, then pour it over the currants to dry with them. Pack in jars, and cover tight.

Berries and cherries may be dried in the same way, using less sugar.

DRIED PARSLEY.

Select fresh crisp sprays of parsley, wash well, plunge in boiling salted water, boil 1 minute, take out, drain and dry before the fire as quickly as possible; put in a tin box and store in a dry place. Before using, soak in warm water for a few minutes to freshen it. Other herbs may be dried in the same way.

DRIED PEACHES.

Pare, cut in halves and stone the peaches. Lay on earthen plates, cut side up. Sprinkle with sugar; set in a moderate oven with the door open. Turn 2 or 3 times a day. When dry but neither hard nor scorched, pack in jars and cover closely. When cooked, put in a saucepan, cover with warm water, and let stand on the back of the stove for several hours; then sweeten to taste, and let boil only a few minutes.

Plums and apples are dried in the same way, but plums are not pared.

DRIED PEARS.

Mrs. Hugh Ewing.

Peel a peck of pears. Put in a kettle with 3 pints water and 3 pounds white sugar. Cook till transparent, then take out, drain and lay out to dry. Rub in sugar every day or two. Tomatoes may be done the same way.

DRIED PUMPKIN.

Mrs. Wm. Hoskins.

Stew the pumpkin as for pies and mash fine. To every quart, add 2 tablespoons sugar, and 1 of molasses. Stew on back of stove till quite dry. Grease shallow pans, put in an inch thick and dry in the oven. Put in paper bags to keep clean. When wanted, soak a quantity over night.

FRENCH HONEY.

Mrs. Wm. C. Connell.

Dissolve a small lump of alum the size of a hickory nut in 1½ pints of water, with 5 pounds white sugar. Boil 3 minutes. When cool, add ½ ounce rosewater.

ORANGE EXTRACT.

Cut off the yellow outside peel of 5 oranges, shave it thin, put in 1 pint good alcohol, and cork tightly. Let stand for a fortnight.

Lemon extract is made in the same way.

PEACH EXTRACT.

Blanch the pits of peaches, pound to a paste, and add twice the quantity of brandy. It will take the place of bitter almonds.

POTATO YEAST.

Mrs. Richard Johnson.

Peel 1 dozen good potatoes, cover with water and boil till done. Mash in the pot. Cover 2 handfuls hops with water and boil till the strength is extracted—about ½ hour; strain into the potatoes; add 1 cup sugar, 1 tablespoon each of ginger and salt, and 2 cakes yeast foam. Let rise about 24 hours, fill bottles not too full and cork loosely. It will keep several weeks. ½ cup answers for a setting of bread.

SOUP POWDER.

Dry 1 ounce each of lemon peel, thyme, sweet marjoram and parsley in a warm oven; pound and sift, and add 1 drachm powdered celery seed; bottle and cork. 1 teaspoon may be added to 1 quart of almost any soup.

TO BROWN COFFEE.

Butter a baking dish thoroughly, put in good green coffee, ⅓ Mocha and ⅔ Java. Put in a moderate oven to roast until brown, from 20 to 25 minutes. Stir well occasionally. Put in a stone jar and keep well covered.

TO BROWN FLOUR.

Spread on an iron pan and set in a hot oven, stirring continually after it begins to color. Brown evenly all through. Keep in a glass jar in a dry place. It is added to hash and gravies.

TO CLARIFY BUTTER.

Put ½ pound good butter in a double boiler; when thoroughly melted, skim, strain through a fine cloth, and keep in a moderate temperature until wanted.

TO CLARIFY WINE.

Beat the white of 1 egg with a little wine, and stir into the whole. This will do for 10 gallons wine.

TO CORN BEEF.

Have your beef cut up in suitable pieces for cooking. Then pack them loosely in a tight barrel, placing a weight on top. Cover them with the following brine: 4 gallons water, 8 pounds salt, 2 ounces saltpetre, 1 quart molasses; put in a kettle and bring to a boil; skim thoroughly, let cool and pour over the beef. Let remain in the brine until wanted for use. If the brine should mould, pour it off, bring it to a boil again, skim and pour over the beef quite hot.

TO CURE BEEF HAMS.

Mrs. Robert Sneddon.

Make a brine that will float an egg, add 1 tablespoon each of ground cloves and allspice, 1 teaspoon cayenne pepper, and ¼ pound black pepper. Put in 2 beef hams, properly dressed by the butcher, and with the bones taken out. Let stay in the brine 3 weeks, changing their positions in the cask occasionally. Let drain several hours; then sprinkle lightly with brown sugar and cayenne pepper, if more is needed. Roll in a tight roll and wind with coarse string, hanging up to let dry. It may be cut from in a few days. Slice and cook as you would beefsteak. A slice of sidemeat cured in the same way is good to broil with the steak, as the beef seems dry to unaccustomed palates.

TO KEEP GRAPES.

Take full clusters, removing every bruised one. Dip the end of the stems in sealing wax, wrap each bunch in tissue paper and pack in boxes in layers, with paper between. Close the box; keep in a cool dry room.

TO KEEP LEMON PEEL.

Put all spare lemon peel in wide mouthed bottles, pour brandy over it and keep corked. This is always ready for use to flavor sauces, puddings, etc. If the fresh peel is chopped fine, and a little salt sprinkled over it in a dry bottle, it is ready to use for stuffings, croquettes, etc. Dried in the oven it is good to keep for flavoring stewed fruit.

Orange peel may be treated the same way.

TO KEEP PEPPERS

Pack in a jar with or without seeding and pour scalding vinegar over them; cover and tie tight. When used, freshen in cold water. Or pull up the plant before frost bitten, and hang by the roots in a cool place where it will not freeze. Or pick the

peppers before freezing, string and hang up. Chili peppers should be packed in wide mouthed bottles, and hot vinegar poured over them.

TO KEEP TOMATOES.

I. Take ripe tomatoes, wipe dry without breaking the skin. Put into a jar with cold vinegar, adding a thin muslin bag of cloves and whole peppers. Seal and keep in a dry place.

II. Before frosts, dig up tomato plants that are covered with green fruit, leaving plenty of dirt around the roots. Slip over the roots a heavy sack, and put the plants in the cellar. It may be necessary at times to wet the roots a little. Pick off the fruit from time to time and let ripen in a sunny window as wanted.

TOMATO FIGS.

Mrs. Eliza Marsh.

Scald and peel round ripe tomatoes. Put in a stone jar with equal weight of sugar. Let stand 2 days. Pour off syrup, boil and skim until clear. Pour over and let stand 2 days as before. Boil and skim again. After third skimming, let them stand in the syrup until good drying weather. Then place on large earthen dishes and let stand in the sun to dry. It will take about a week. After which pack down in small wooden boxes with fine white sugar between the layers. Will keep for years.

Apples boiled in the remaining syrup are good.

TO PACK EGGS.

Mrs. Calvin Essex.

Dip in boiling water, then pack in salt, small end down, not touching. Keep in a cool place.

TO SALT ALMONDS.

Shell the almonds, scald them and remove the skins. Melt a small lump of butter in a pan in the oven. Dry the almonds and put them in the butter stirring and turning as they brown. When a good golden brown, sprinkle considerable salt over them, and let stand until cold. Then rub off the excess of salt.

VANILLA ESSENCE.

Slice ¼ pound best stick vanilla, and pound in a mortar with 3 ounces lump sugar. Then put in a quart jar, fill up with the best alcohol, screw lid on tight, shake well, and it can be used in a day. It improves very much in strength with age.

HOW TO COOK HUSBANDS.

"Greenfield Hill Cook Book."

A good many husbands are entirely spoiled by mismanagement in cooking, and so are not tender and good. Some women keep them too constantly in hot water; others freeze them; others

put them in a stew; others roast them; and others keep them constantly in a pickle. It cannot be supposed that any husband will be good and tender managed in this way, but they are really delicious when properly treated.

In selecting your husband you should not be guided by the silvery appearance as in buying mackerel, nor by the golden tint, as if you wanted salmon. Be sure and select him yourself, as tastes differ. Do not go to the market for him as those brought to the door are always best. It is far better to have none than not to learn how to cook them properly. It does not make so much difference what you cook him in as how you cook him. See that the linen in which he is wrapped is white and nicely mended, with the required number of strings and buttons. Don't keep him in the kettle by force, as he will stay there himself if proper care is taken. If he splutter or fizz, do not be anxious; some husbands do this.

Add a little sugar in the form of what confectioners call "kisses", but no vinegar or pepper on any account. A little spice improves them, but it must be used with judgment. Do not try him with anything sharp to see if he is becoming tender. Stir him gently the while lest he stay too long in the kettle and become flat and tasteless. If thus treated, you will find him very digestible, agreeing nicely with you; and he will keep as long as you want.

USEFUL HINTS IN HOUSEKEEPING.

BORAX.

1 part of hot water dissolves 6 parts of borax. It makes a good wash for the hair or skin, where the water is hard. Is good to wash combs and brushes, paint, blankets, etc. Laces may be washed by leaving in water with a little borax in several hours, and then rinsing without rubbing.

BURNS.

Mix equal parts of white of egg and olive oil, spread over the burn, and bandage with a piece of old linen; or dust thickly with baking soda, bandage, and keep the bandage wet. This will prevent blistering.

COLD PROCESS SOAP.

Mrs. G. O. Beery.

Dissolve 1 ten cent can of Babbitt's potash and ½ pound powdered borax in 3 pints warm soft water. Melt 5 pounds of clean rendered grease. When the solution is cool, and before the grease becomes hot, pour the grease slowly into the potash and borax, stirring constantly until the mixture is like molasses, when it can be poured into the vessel to harden. Just before it hardens, add ¼ pint gasoline.

CUCUMBER LOTION.

Fresh cucumbers mashed to a pulp are good to spread over a sunburned face. Cucumber peelings boiled and cooled make a good wash for the complexion.

ECZEMA CURE.

Mix ⅔ sulphur with ⅓ cream tartar, and enough N. O. molasses to make it palatable. Take 1 teaspoon every morning for 9 mornings; wait a week and take a second course.

HAIR TONIC.

Witch hazel rubbed well into the roots of the hair at night is an excellent tonic. So is sage tea or equal parts of quinine, whiskey and bay rum. Also loosening the hair and rubbing the scalp thoroughly with the hand brings excellent results.

½ pint sage tea mixed with ½ pint bay rum, ½ ounce tincture cantharides and 20 grains bisulphide of quinine is a good tonic also.

LINIMENT.

Mrs. George Howe.

Break a fresh egg into a bottle; add the same quantity of turpentine, vinegar and ammonia. Shake well. Fine for rheumatism, sprains and bruises.

LOTION FOR THE HANDS.

Mrs. Wm. C. Connell.

Put ½ ounce of gum tragacanth into 2 pints of soft water. Let stand for 2 days; then beat up well, strain, and add ½ ounce alum dissolved in a little water, 1 ounces glycerine, 6 of alcohol, and 1 of boracic acid. Add 1 pint soft water and a little perfume if desired. Excellent for chapped hands.

OATMEAL SOAP.

Mrs. H. C. Begland.

Shave 1 pound Castile soap, put on the stove in a tin pail, barely cover with water, and simmer gently till dissolved. Stir in 4 ounces each sweet almond oil and powdered borax, 1 ounce tincture benzoin, and the juice of 1 lemon. Beat it well, take from the stove and as it cools put by spoonfuls into fine oatmeal; shape into cakes with the hands, and dry. It improves with age.

SALVE.

Mrs. George Howe.

½ pound mutton suet, ½ pint sweet oil, 5 cents worth of powdered rosin.

Melt the suet and pour over the rosin; add the oil, and mix them thoroughly. Ready for use when cold. Good for cuts, burns, bruises and boils.

TO KILL BEDBUGS.

Mix 5 cents worth corrosive sublimate with 1 pint wood alcohol; squirt with an oil can into the cracks of furniture every few days till rid of the pests.

TO REMOVE CLARET STAINS.

Mrs. J. G. Blaine.

If claret wine is split on a cloth, cover at once with salt, and wash in cold water as soon as convenient.

TO REMOVE GRASS STAINS.

Wash in alcohol the stained goods.

TO REMOVE HOT WATER MARKS.

Cover the marks made by hot water jugs, etc., on polished tables with a paste of salad oil and salt, leave it there for an hour, and rub well with a dry cloth.

TO REMOVE INK STAINS.

Saturate the spot with lemon juice and cover with salt; let stand in the sun several hours; wash in warm water and then in Sapolio.

Iron rust is removed in the same way.

TO REMOVE OLD TEA AND COFFEE STAINS.

Wet the spots with cold water, cover with glycerine, and let stand 2 or 3 hours. Wash with cold water and hard soap. Repeat if necessary.

TO SET DYES.

Dissolve 1 teaspoon sugar of lead in a pail of water, and soak uncertain calicoes in it for 1 hour before washing.

WEIGHTS AND MEASURES.

4 gills	1 pint.
2 pints	1 quart.
4 quarts	1 gallon.
16 ounces	1 pound.
½ teacup	1 gill.
2 teacups	1 pint.
2 cups granulated sugar 2½ cups powdered sugar	1 pound.
1 heaping tablespoon sugar 1 heaping tablespoon butter	1 ounce.
1 cup butter	½ pound.
4 cups flour 1 heaping quart flour	1 pound.
8 round tablespoons dry material	1 cup.
16 tablespoons liquid	1 cup.

COMMON POISONS AND THEIR ANTIDOTES.

"EMERGENCY NOTES."

ACIDS.

Hydrochloric or muriatic, nitric, oxalic and sulphuric.

Antidotes: 1 teaspoon baking soda in a cup water; as much lime water as the patient will swallow; 1 teaspoon magnesia, whiting, chalk, tooth powder or lime scraped from the wall, stirred into a cup of water; 1 tablespoon strong soapsuds.

Carbolic acid.

Antidote: There is no chemical antidote. Give oil freely, olive, linseed or castor.

ALKALIES.

Lye, soft soap, various washing fluids and powders, strong ammonia or hartshorn.

Antidotes: 1 tablespoon vinegar in 1 cup water; the juice of 2 lemons or oranges in an equal amount of water; olive, linseed or castor oil.

MISCELLANEOUS.

Arsenic. Some rat and fly poisons.

Antidote: A fresh preparation of iron; send to druggist for antidote.

Iodine. The common tincture.

Antidote: Boiled starch — laundry or cornstarch, arrowroot, boiled or baked potatoes.

Lead. Sugar of lead; paint containing white lead.

Antidote: A tablespoon Epsom salts in a tumbler water.

Mercury. Corrosive sublimate is the commonest form.

Antidote: Raw white of egg.

Opium. Morphine, laudanum, paregoric, many cough medicines and soothing syrups.

Antidotes: There is no chemical antidote, but strong coffee, pain and motion counteract its effects. Give an emetic, and then large quantities of strong, black coffee; keep the patient walking up and down; switch him; throw cold water on his face and chest; if the breathing becomes very slow, perform artificial respiration.

Phosphorus. Matches, and some rat pastes.

Antidote: Common turpentine which has been exposed to the air for some time mixed with magnesia. Send to druggist. *Do not give oil.*

Silver. Nitrate of silver or lunar caustic.

Antidote: 1 teaspoon common salt in a cup water.

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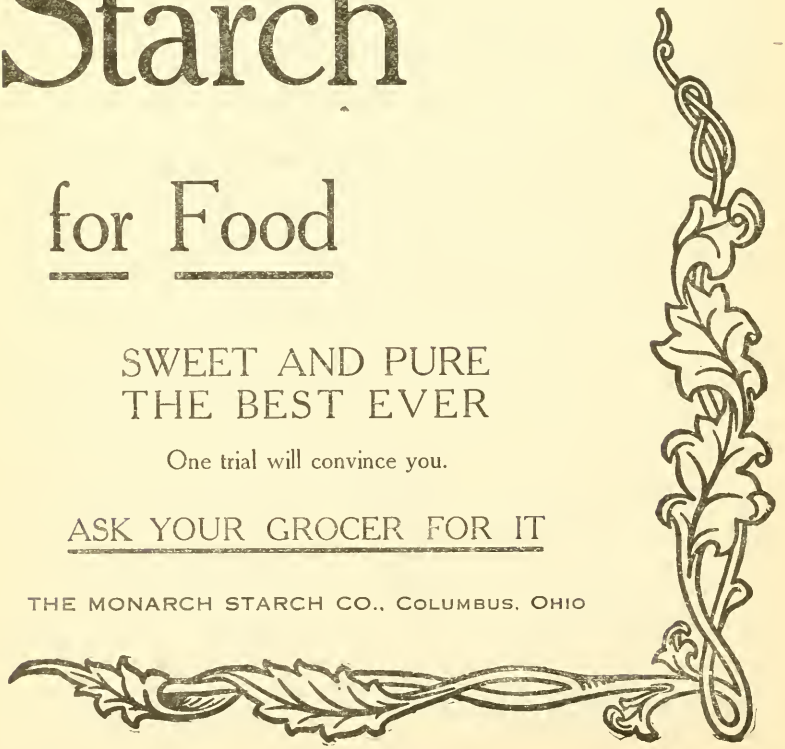
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