COOK BOOK

—OF THE—

Young Ladies

COOKING CLUB,

MONROE, MICH

MONROE DEMOCRAT PRINT:
1884.

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Introduction.

IN LAUNCHING our little book upon the turbulent waters of public opinion, we think some explanation of our audacious undertaking is perhaps necessary, therefore, kind friends, we are going to let you into the secret of its inception with the hope that our frankness may pave the way to a warm reception, and open your hearts to its modest merits.

It is only fair to say that we started out as a very unassuming little Cooking Club, of only 10 members about two years ago, imbued more with the desire of having a good time together, as is the well-known custom of Monroe maidens, than to burden our minds with culinary facts. Far from us in those modest early days were ambitious longings towards literary fame. We were quite content to meet fortnightly and partake with our invited guests of the dishes which we had promised to make with our own fair hands. But as our members increased and we rose to the dignity of having a Constitution, the idea of embodying our recipes in book form slowly but surely grew into favor with us and was abetted most warmly by our friends. A committee was appointed by the President to collect and copy the recipes; enthusiastic business meetings were held, to discuss the momentous question of publishing our accumulated experience; a thousand and one daring plans for using the large fortune we were sure to make were boldly broached by the club; a trip to Europe being only one of the many things we were going to do with our proceeds, and we stood trembling on the eve of a great financial success, as seen through the rose tinted spectacles of the Cooking Club.

But calm reason in the shape of less ardent enthusiasts proposed that each of the twenty members should first guarantee at least five names before we decided to leave our native shores. The promised

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names, besides many more, were triumphantly brought in at the nex meeting; the price of the book was fixed at fifty cents, the momentous question was, after long debate, decided, and our little book ushered into the world. It makes no pretenses to completeness, nor does it try to compete with the many large and excellent works which are already in use, but it *does* affirm that every recipe has been tried in the Club and the result given at the regular entertainments coming every three or four weeks. These entertainments of the Club enjoy quite a local fame, and the seven guests who are each time invited have been generous in their praise of the manner in which their mental as well as material wants have been attended to.

For the success of this and all other features of the Club, we point admiringly to our Constitution, which stipulates, with careful exactness, what duties each committee, (and there is a committee for everything) is to perform. The scope of the entertainment given is naturally a wide one, depending as it does upon the judgment of a committee which changes with each entertainment. Several times we have had evenings devoted to the poets, as a Longfellow, Whittier and Holmes evening. Once we discussed China and porcelain-ware, each member bringing some rare or quaint piece, and giving the history of the different kinds. Again we devoted an evening to the chemical side of the culinary art, dipping deep down into the reason of things, and asking questions on all manner of vexed points. Several times the histrionic talent of the Club has astonished its friends with dramatic entertainments, parlor plays and charades. Musical evenings often vary the monotony and once when the gentlemen were invited to partake of our hospitality we gave them "News of the World at large" as a topic particularly suited to the breadth and scope of the masculine mind. Another time we had an anonymous box, from which original contributions on all manner of subjects were taken and read before the Club. Quotations on cooking and cooking clubs once formed the entertainment of the evening; and among the many good things one little poem was thought to describe so aptly the doings of our own merry club that it has been deemed worthy a place in this introduction.

What They do at the Club.

"Pray what do they do at the club ?"
T'is ever the question they ask;
But to answer it fully, I fear,
Were rather a serious task;
And yet, if you'll listen to me,
And pardon my rhyming with "grub,"
I'll venture a bit of a song
To tell what they do at the club.

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Imprimis, I'll tell you they cook.
Oh, thoughtful and careful the eyes
That study the recipe book,
With glances so eager and wise!
Or they listen, as if in a trance,
To lectures and hints and the rules
From their sisters, their cousins and aunts
Who have learned in experience schools.

Then they measure, they pound and they sift,
They bake and they stew and they fry;
They roast and they stir and they lift,
They mold and they shake and they try—
Till from cellars and pantries and fire,
From kitchens and ovens and shelves
Come dainties I'm sure you'd admire,
And say they were made by the elves.

With a flutter of fans and of lace,
They meet for their "six o'clock tea"
With a smile of content on each face
And appetites startling to see.
They have jellies that melt like a dream
And patties and salads and meat
And coffee and biscuit and cream
And pickles and "sweets for the sweet."

Then the cooks all laughingly chat,
As the moments so merrily fly,
Not forgetting their duty and—that
Is to taste every dish passing by.
And they talk upon frivolous fun,
Or on subjects as grave as the "Hub,"
And they eat and they eat and they eat
And *that's* what they do at the club.

Thus, though the Cooking Club has striven to earn a reputation for doing more than just satisfying the fastidious palates of its friends, yet after all that is the *raison d'etre* of this Cooking Book, and while our various entertainments may have helped to amuse our guests, we trust that our recipes will prove both useful and new to our friends.

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Lunch Party

BILL OF FARE.

Scalloped oysters, lobster salad, biscuit, bread, pickles, Charlotte russe, jelly, Russian cream, doughnuts, coffee, chocolate.

SCALLOPED OYSTERS.—Two cans of best large oysters, three cups of bread crumbs, dried, rolled and sifted. Mix into the bread crumbs, with the hand, one tea-spoon of salt and one of pepper. Mix in three-fourths cup of butter. Rub together. Put a thin layer of crumbs on the bottom of dish then a layer of oysters, over which pan four table-spoons of juice. Have three layers like this with a fourth only in the center with crumbs on top to give the dish a rounded appearance. Bake in a hot oven for half or three-quarters of an hour.—Miss M. Morton.

LOBSTER SALAD.—Drain one can of lobster. Make two salad dressings, one a mayonnaise sauce to spread over the lobster. The other a simple dressing to season it.

First dressing. Two raw eggs, on tablespoon of butter, eight tablespoons of vinegar, one-half teaspoon of mustard. Put in a bowl in boiling water, and stir until it becomes a *thick* cream. Pepper and salt to your taste. Mix the sauce, (when cool,) thoroughly with the lobster.

Mayonnaise Sauce. In warm weather, it is necessary to put the bowl on ice while making it. Put one or two yolks of fresh eggs in a bowl with a small pinch of salt; commence stirring with a wooden spoon; stir without interruption always the same way describing a circle. After having stirred about half a minute, begin pouring the oil in drop by drop. As soon as you see it is thickening add a few drops of vinegar or lemon juice. You may put in as much oil as you please. It at least needs half a pint. Add pepper and mustard. Put the lobster on little pats on leaves of lettuce and spread the mayonnaise sauce on them.—Miss K. Chapman.

BISCUIT.—At night take two quarts of flour; rub in two tablespoons of lard; make a hole in the middle, and put in one pint of cold boiled milk, one-half cup of yeast, three tablespoonfuls of sugar, and a little salt. Let this stand until morning without mixing. Then beat hard, and let it stand until noon. Then roll and cut round; spread a little butter on each one, and fold over; put them into pans and let stand until ready to bake.—Miss B. Noble.

BREAD.—Pare and boil two good sized potatoes, partly drain, leaving about a pint of water, mash fine and add a yeast cake, ("Twin Brothers") stir stiff with flour and let rise. When light mix in about three quarts of flour, a little salt, and warm water, if necessary. Let rise again, and when light make into loaves and let rise. This will make three good sized loaves. Bake in a quick oven.—Miss M. Curtiss.

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CHARLOTTE RUSE.—Line a dish with sponge cake. Take a pint of cream, beat it to a stiff froth, add to it the whites of two eggs beaten until they stand, and a quarter of a pound of sugar, flavor with vanilla. Put this filling into the dish, and cover the top with cake. Set it away to cool, after this turn it out and ice.—Miss E. Sterling.

LEMON JELLY.—One box of gelatine. Soak one hour in one cup of cold water. Pour on ten cups of boiling water, when ready for use; juice of three lemons. Grate the rind of one of the three. One cup of water can be used upon the lemons (to rinse the dish.) Two cups or two and one-half of sugar. Strain.—Miss S. Noble.

RUSSIAN CREAM.—One quart of milk, four eggs, one cup of sugar, half box gelatine, one wine glass of wine. Sherry is the best.

Put the gelatine in the milk and put on the stove as for boiled custard. When the gelatine is dissolved add the beaten yolks and sugar. When this begins to thicken remove from the stove and add *immediately* the whipped whites of eggs and wine.—Miss H. Noble.

DOUGHNUTS.—One pint of sour milk, one and one-half cups of sugar, one or two eggs, two teaspoons of soda, three or four tablespoons of lard, about six coffee cups of flour even full. Roll out and cut with cake cutter. Fry in hot lard.—Miss C. Peak.

SCALLOPED OYSTERS.—Into a well buttered pudding dish; put a layer of cracker crumbs, then a layer of oysters, seasoned with pepper, salt, and butter; pour some milk over, then a layer or cracker crumbs, then oysters, &c., &c. Then last of all pour on the oyster juice, and bake in a quick oven, about fifteen minutes.—Miss A. Kendall.

COFFEE.—One for the pot and a heaping tablespoon for each person, of ground coffee. Mix well with an egg and enough cold water to moisten it. Allow one pint less of boiling water than there are tablespoons of coffee. Boil fast five minutes, pour in half a cup of cold water and let stand five minutes longer.—Miss Lillie Campbell.

CHOCOLATE.—Take two-thirds cake of chocolate, break in small pieces and dissolve in pint of cold water. Add quart of rich milk, let boil and sweeten to taste.—Miss H. Armitage.

High Tea

BILL OF FARE.

Chicken salad, boiled tongue, Saratoga potatoes, rusks, biscuits, sponge cake, fig cake, canned peaches, preserved raspberries, coffee.

CHICKEN SALAD.—Take the white meat of three chickens cut in small pieces; twice as much celery, cut with a knife, but not chopped. For dressing put on stove a sauce-pan with one pint of vinegar and butter the size of an egg; beat two or three eggs with two tablespoons of mustard, one of black pepper, two of sugar, and a teaspoon of salt. When

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thoroughly beaten together, pour slowly into the vinegar, until it thickens. Remove, and when cold pour over the salad.--Miss H. Armitage.

Boiled Tongue.--Put a tongue in a pot of water with some salt; boil until tender. When cold, skin and cut in slices.--Miss S. Little.

Saratoga Potatoes.—Pare and cut into thin slices four large raw potatoes. Let them stand in ice cold salt water. While breakfast is cooking; take a handful of the potatoes, squeeze the water from them, and dry in a napkin; separate the slices and drop a handful at a time into a skillet of boiling lard taking care that they do not strike together, stir with a fork until they are a light brown color, take out with a wire spoon, drain well and serve in an open dish.—Miss Tillie Grant.

Saratoga Potatoes.—Slice fine and soak two hours in salt and water. Dry in a towl, and fry in hot lard.—Miss S. Noble.

Rusks.—Three cups of potatoe yeast. Stir to a cream, two cups of sugar and one of butter. Two cups of quite warm milk and half teaspoon of salt. Mold for twenty or thirty minutes at night and make into biscuit in the morning. This rule will make one hundred and twenty-five rusks. Use enough flour to prevent sticking.—Miss M. F. Morton.

Cucumber Pickles.—Put cucumbers in salt and water for three or four days, then take them out and turn on scalding hot vinegar with alum and pepper-corns in it.—Miss Lewis.

Sponge Cake.—Beat the whites of four eggs to a stiff froth, and the yolks of the same till they are very thick. Add to the yolks one and a half teacupsful of white sugar and three tablespoonsful cold water. After they are thoroughly mixed add the whites and stir well in. Now add to two teacups of sifted flour, two heaping teaspoons of baking powder. Stir well and sift again. Lastly, stir the flour so prepared into the eggs and sugar, and when well stirred in, put immediately in a well heated oven.--Miss A. Kendall.

Fig Cake.—Two cups of sugar; half cup of butter, one cup of milk, whites of three eggs, two and three-quarter cups of flour, three teaspoonsful of baking powder. Bake in three shallow tins.

For filling.--Take one cup of raisins, pour on boiling water, turn off, then stone them and chop very fine; one pound of figs boiled in just enough water to cover them, until a fork will go into them easily; chop very fine and add to raisins, with one large cup of sugar and juice of one lemon. Mix well and spread on cake.—Miss Bell Noble.

Preserved Raspberries.—Select the finest red raspberries. To every pound of raspberries, put one pound of white sugar. Boil for fifteen minutes; seal tightly in jars.—Miss A. C. Yardley.

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Refreshments for New Year's Day

BILL OF FARE No. 1.

Pressed chicken, stuffed eggs, oysters, biscuit, pickles, Charlotte russe, orange jelly, oranges and white grapes, fig cake, citron cake, coffee.

PRESSED CHICKEN.—For a good sized loaf dress two chickens, wash and cut in pieces, boil until the meat separates from the bone. Pick in pieces, taking out all the bone and hard pieces of gristle. Put in pan, season with salt and pepper, press compactly with a knife. Pour over the juice in which the chicken has been boiled. This should stand some time before using.—Miss Sadie M. Noble.

STUFFED EGGS.—Cut six hard boiled eggs in two lengthwise; take the yolks—mash them with equal quantity of chopped ham. Add three ounces of butter, a little mustard, pepper, and salt. With this mixture, fill the whites, that is the place where the yolks were. Serve with a mayonnaise dressing.—Miss Kate E. Chapman.

CHARLOTTE RUSSE.—One pint of cream; three tablespoonsful of gelatine, dissolved in half pint of hot milk; whites of two eggs beaten to a stiff froth; half tea cup of pulverized sugar. Flavor with bitter almonds and vanilla.

Whip the cream first, beat the eggs and sugar—add to the cream—flavor. Beat in gelatine and milk last; this should be perfectly cold before adding it. Line the dish with sponge cake cut in strips or with lady fingers.—Miss Bell Noble.

ORANGE JELLEY.—To a package of gelatine add the juice of six oranges, the rind of one and a pint of cold water. Let it stand an hour, then add two pints of boiling water and two pounds of sugar. Run into moulds and let it stand in a cool place.—Miss A. E. Yardley.

CITRON CAKE.—One cup of butter, two cups of sugar, whites of seven eggs, three cups of flour, one-half cup of milk, three tea-spoons of baking powder, one pound of citron.—Miss A. E. Yardley.

BILL OF FARE No. 2.

Turkey, schrimp salad, rolls, pickles, coffee jelly, frozen pudding, chocolate cake, lemon cake, white cake, sponge cake, coffee.

SCHRIMP SALAD.—Pour one quart of cold water over one can of schrimps. After draining and removing shells add twice as much celery as schrimps.

Inside Dressing.—Put the beaten yolks of two eggs into one-half pint of vinegar. Cook them together over water—stir all the time until it becomes thick.

Outside Dressing, to be put on just before serving.—One table-spoon of vinegar, one tea-spoon of mustard, mustard mixed fine, a little cayenne pepper, half tea-spoon of sugar, yolks of two eggs. Beat all

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together for ten or fifteen minutes. Cook over water until thick, when cool add oil—a few drops at a time, stir for one or two hours.—Miss M. Morton.

COFFEE JELLY.—Three pints of strong coffee, one box gelatine. Stir the gelatine into the hot coffee, sweeten to taste—strain it and let it get cold. Best made the day before using.—Miss M. Curtiss.

FROZEN PUDDING.—One quart of stewed and strained apples, one-quarter pound of melted butter, one-half cup of cream, four eggs, juice and rind of one lemon. Sweeten to taste and freeze.—Miss H. G. Noble.

LEMON CAKE.—Take one tea-cup of butter, and three of powdered loaf-sugar; rub them to a cream; stir into them the yolks of five eggs well beaten; dissolve a tea-spoon of salaratus into a tea-cup of milk, and add the milk; add the juice and grated peel of one lemon and the whites of five eggs, sift into it as light as possible, four tea-cups of flour. Bake in two long tins about half an hour.—Miss H. G. Noble.

CHOCOLATE CAKE.—Whites of four eggs, one cup of milk running over; one-half cup of butter, two cups of sugar, two and one-half cups of flour, one heaping tea-spoonful of baking powder. For the *Cream.* One cake French vanilla sweet chocolate grated; one-half cup of sugar, three-fourths of a cup of sweet milk: one table-spoon of butter, a little salt. Boil twenty minutes, stirring constantly; take from fire and pour into a dish; when nearly cold add one table-spoon of vanilla. Spread on the cake.—Miss Mary Curtiss.

WHITE CAKE.—Whites of six eggs, scant three-quarter cup of butter, one and one-quarter cups of pulverized sugar, two cups of flour, juice of half a lemon, one-quarter tea-spoon of soda. If the soda is used mix it well with the flour and let it pass through a seive several times. Beat the butter to a light cream and add the flour to it, stirring it in gradually with the ends of the fingers until it is a smooth paste. Beat the whites of the eggs to a stiff froth and mix in them the sugar, now stir the eggs and sugar into the butter and flour; add the lemon juice and mix smoothly together. As soon as it is perfectly smooth, put it into the oven. When done and still hot spread over it a frosting of the white of one egg and one cup of pulverized sugar. Baking powder may be used in this cake instead of the soda.—Miss Alice Kendall.

BILL OF FARE No. 3.

Chicken salad, escalloped oysters, biscuit, pickles, lemon jelly, chocolate blanc mange and whipped cream, cream cake, chocolate cake, coffee.

CHICKEN SALAD.—Boil chickens tender, salt to taste. When cold cut the white meat in small pieces and add twice the quantity of celery, cut up with a knife—not chopped.

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DRESSING.—One table-spoon of vinegar, one tea-spoon of mustard, a little red pepper, the yolks of two eggs beaten very light. Cook over water until thick, when cool add oil. One bottle of oil is required for this dressiug.—Miss Lily Campbell.

ESCALLOPED OYSTERS.—Eight square soda crackers rolled fine, seven ounces of butter, one quart of oysters. Drain the oysters, put crackers and oysters in alternate layers. Divide the butter equally on the oysters, putting on each layer a dust of pepper. A moment before baking add a coffee cup of the liquor from the oysters. Bake a light brown.—Miss Sarah C. Little.

CHOCOLATE BLANC MANGE.—One quart of milk, one ounce of gelatine soaked in a cup of the milk one hour. Four heaping teaspoons of grated chocolate rubbed up with a little milk. Three eggs—whites and yolks beaten separately. One cup of sugar, two table-spoons of vanilla. Let the milk come to a boil—pour in the milk containing gelatine—stir until gelatine is dissolved. Add other ingredients, stir until it almost boils. Pour in moulds that have been wet in cold water.—Miss May White.

CREAM CAKE.—Two cups of sugar, one cup of flour, four eggs, one cup of cornstarch, two teaspoons of baking powder. *Filling.*—Beat half a cup of cream to a stiff froth and flavor to taste with same flavoring as cake, add white of one egg beaten stiff.—Miss S. Yardley.

CHOCOLATE CAKE.—One cup of sugar, one-half cup of butter, three eggs, half cup of sweet milk, three cups of flour, two tea-spoons baking powder. Filling. One cup of sugar moistened with enough water to wet it thoroughly. Let it boil until it ropes then stir in three heaping tablespoons of grated chocolate, then pour this upon the whole of one egg beaten stiff and stir until cool. Spread between the cake. Miss L. Campbell.

SUPPER

BILL OF FARE.

Veal croquettes, chicken croquettes, pickeled oysters, ham sandwiches, pickles, lemon ice, ice cream cake, confectionery cake.

VEAL CROQUETTES.—Take one veal cutlet, cook and chop very fine, four potatoes boiled and mashed hot, one onion chopped, salt, pepper, butter and a litttle parsley; mix with the veal adding the juice of one-half a lemon. Roll in the shape desired, dip in egg and crackers and fry in hot lard.—Miss K. Chapman.

CHICKEN CROQUETTES—Boil two chickens very tender, chop the meat very fine, make a dressing of cream, butter and flour, the consistence of a soft custard in the proportions. One cup of cream, heaping table-spoon of butter, even table-spoon of flour. Boil until right consistency and pour hot over the chicken, season well with salt and pep-

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per. Chop also one half a large onion; fry in butter till brown, then mix with the chopped chicken, mould the mixture into oval rolls, roll in grated bread crumbs, drop into hot lard and fry brown. Miss L. Yardley.

PICKELED OYSTERS.—Wash fifty large oysters in their own juice, strain the liquor off, add to it a dessert spoonful of pepper, the same of mace, the same of salt and of whole cloves and a pint of vinegar. Let the oysters come to a boil in the liquor then drain them off with a skimmer; put them into a jar, boil the liquor up, skim it and when it is cold pour it over the oysters. They will be ready for use in 24 hours. Miss Sadia M. Noble, Miss Curtiss.

HAM SANDWICHES No. 1.—Cut your bread very thin; butter and spread on the following: Chop fine equal quantity of ham and veal. Beat one egg well, add to it drop by drop salad oil until it is the consistency of cream, one-half tea-spoon of mixed mustard, salt and pepper. Any kind of meat is nice for this mixture. Miss L. Campbell.

HAM SANDWICHES No. 2.—Cut some bread in very thin slices, chop some cold ham very fine and mix with it the yolks of two uncooked eggs, a little pepper and mustard, spread this mixture over the buttered slices of bread. Miss Alice Kendall.

LEMON ICE.—One quart of water, juice of four lemons, one pound of sugar; strain the mixture, and just before freezing add the beaten whites of two eggs. Miss Bell Noble, Miss Sarah Little.

ICE CREAM CAKE.—Make a sponge cake, bake half an inch thick in jelley pans and let them get perfectly cold; take a pint of thickest sweet cream, beat until it looks like ice cream, make very sweet and flavor with vanilla, blanch and chop a pound of almonds, stir into cream and put very thick between the layers.

SPONGE CAKE (for the above.)—One pound of pulverized sugar, one of flour, ten eggs; stir yolks of eggs and sugar till perfectly light; beat whites of four eggs and add them with the flour, after beating them together lightly, flavor with lemon or vanilla. Bake in a moderate oven. To blanch almonds, pour boiling water over them, let stand a moment, then drain and throw them into cold water, slip off the skins and pound. Miss Tillie Grant.

CONFECTIONERY CAKE.—Whites of five eggs, three-quarter cup of butter, two coffee cups of sugar, two and one-half cups of flour, one coffee cup of milk, three tea-spoons of baking powder, flavor with vanilla. Take a table-spoon of this cake and one-half cup of chopped raisins, one-half cup of citron or currants, one-half cup of flour, one-half cup of molasses; cloves, cinnamon and mace if liked. Bake in three tins, one of the dark cake and two of the light and put together with soft frosting. Emma Sterling.

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BREAKFAST

BILL OF FARE.

Oranges, oatmeal, boiled hominy, cream fish, cream potatoes, Saratoga potatoes, muffins, coffee, fried oysters.

BOILED HOMINY.—Having washed it through two or three waters, pour boiling water on it, cover it and let it soak all night or for several hours. Then put it into a pot or sauce-pan, allow two quarts of water to each quart of hominy, and boil until perfectly soft. Salt to taste. If eaten hot, send it to the table in an uncovered dish and eat with sugar and butter. If eaten cold, put it into a mold, and serve with cream and sugar—Miss Yardley.

CREAM FISH.—Fish weighing four pounds. Rub with salt and boil about twenty minutes. Then remove skin and bones and pick fine.

Sauce.—One quart milk, boil with medium size onion and a little parsley, about five minutes. Then add four tablespoons of flour rubbed to a cream with half pound of butter. When thick and creamy remove from the stove, add a little cayenne pepper and some salt.

Butter your dish, put a layer of fish and layer of sauce. Letting the sauce cover the top, sprinkle thick with bread-crumbs and bake half an hour.—Miss K. Chapman.

FRIED OYSTERS.—Beat two eggs and season well with salt and pepper. Dip in the oysters after draining them and roll in crackers made very fine. Lay in a platter and let them stand for some time. Fry in hot lard in spiders. Drain them.—Misses M. Morton and S. Little.

CREAMED ESCALLOPED POTATOES.—Slice raw or boiled potatoes thin. Put a layer of potatoes in a baking dish. Sprinkle with salt, pepper, and small pieces of butter, then another layer of potatoes and so on until the dish is full. Pour over enough cream to partly fill the dish, then set in the oven and bake. Miss H. G. Noble.

MUFFINS NO. 1.—Mix one teaspoonful of baking powder and a little salt, into one pint of flour; add to the beaten yolks of two eggs, one tea-cup of sweet milk or cream, a piece of butter (melted) half the size of an egg, the flour with baking powder and salt, and the well beaten whites of two eggs. Beat well, bake immediately in gem pans in a hot oven. Miss Hattie Harvey.

MUFFIN NO. 2.—Half cup of sugar, half a cup of milk, half a cup of water, two and a half cups of flour, two heaping teaspoons baking powder, two heaping tablespoons butter Mix and bake about fifteen minutes. Miss Sadie Noble.

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COFFEE

BILL OF FARE.

Escalloped oysters, celery salad, pressed chicken, Vienna rolls, pickles, lemon jelly, frozen peaches, hickorynut cake, sponge cake, ice cream cocoanut cake, coffee.

CELERY SALAD.—Salad dressing. Six eggs beaten very light, half cup melted butter, a coffee cup of cream, one tablespoon of mustard, a little salt and a little red pepper, one teaspoon of sugar, one cup of vinegar; put dressing in a dish and float in hot water stirring until it thickens like mustard. When cold pour over the celery. This will dress two bunches of celery. Miss Bell Noble.

VIENNA ROLLS.—One quart of flour, one-half teaspoonful of salt, three teaspoons baking powder, one teaspoon of lard, one pint of milk. Mix into a dough easily to be handled without sticking to the hands; turn on the board and roll to the thickness of half an inch, cut out with a large cake cutter, spread very lightly with butter; fold one-half over the other and lay them in a greased pan without touching. Wash them over with a little milk and bake in a hot even. Miss Curtiss.

LEMON JELLY.—Juice of six lemons, grated rind of two; one box of gelatine soaked in one pint of cold water, add one quart of boiling water and sweeten to taste. Strain and set to cool. Miss Hattie Harvey.

FROZEN PEACHES.—One quart of ripe peaches crushed fine and added to one quart of sweet cream all made very sweet; or you can freeze the cream partially and then add fruit. Miss Mollie Morton.

HICKORYNUT CAKE.—Half cup of butter, half cup of sugar, three-quarter cup of sweet milk, two cups of flour, one cup of hickorynut meats, or one cup of cocoanut, or one cup of currants, whites of four eggs. A little flavoring. One teaspoon of soda, two of cream of tartar or three of baking powder.—Miss S. Noble.

ICE CREAM COCOANUT CAKE.—Two cups of sugar, three-quarter cups of butter, one cup of milk, one cup of cornstarch, two cups of flour, whites of six eggs, two teaspoons baking powder.

ICE CREAM SAUCE. Three cups of loaf sugar, half cup of water. Boil until the syrup when dropped in water is a thick mass. Have the whites of three eggs well beaten. Pour the hot syrup slowly over them, stirring constantly until the mixture is cool. Bake the cake in layers—putting a thick layer of the ice cream between each layer and spreading it with fresh grated cocoanut.—Miss Chapman.

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SUPPER

BILL OF FARE.

Sliced tongue, garnished with pickles; sweat breads and peas, lettuce salad, lobster salad, bread, rolls, cranberry jelly, pineapple ice cream, lemon ice, fig cake, pineapple cake, coffee.

SWEET BREADS AND PEAS.—Soak the sweet breads in cold water for an hour. Take out, remove the skin and bloody vessels. Cook them for ten minutes in water, in which you have put an onion, some parsley and salt. Take off the stove and put them immediately in cold water, drain them for half an hour, then put them on a flat surface with a board over them until they are perfectly cold. Trim them a little, so as to give a better appearance; lard them, put them in a pan with a cup or more of rich soup stock. Bake until thoroughly done, basting them often and adding more stock if necessary. Serve with French peas or mushrooms. Miss Chapman.

LETTUCE SALAD.—Three eggs beaten very light, quarter cup of melted butter, half cup of cream, half tablespoon of mustard, a little salt and a little red pepper, half teaspoon of sugar, half cup of vinegar. Put dressing in a dish and float in hot water stirring until it thickens like custard. When cold pour over the salad. This is half of the receipt, and it was plenty for the cooking club. Miss Sadie Noble.

LOBSTER SALAD.—To one can of lobster take the blanched part of a head of lettuce. Chop fine and mix with lobster.

DRESSING.—A pinch of salt and a little cayenne pepper, a teaspoon of French mustard, four tablespoonsful of salad oil or butter, and four tablespoonsful of the strongest vinegar. Have ready the yolks of three boiled eggs, mash them to a paste and mix them in the sauce. Add dressing to salad just before using. Miss Emma Lewis.

ROLLS.—To two quarts of flour add two tablespoons of lard, one tablespoon of salt, half cup of sugar, one cup of yeast. Mix with one quart of warm milk. Set the sponge over night and in the morning knead well twice before making into rolls. Miss Hattie Harvey.

FRENCH ROLLS.—One pint of sweet milk, two tablespoons of sugar, one tablespoon of butter and lard, one teaspoon of salt. Put them together and let come to a boil. When cool make a sponge with two quarts of sifted flour, one teacup of yeast. If wanted for breakfast make at noon; a tea-time knead them twenty minutes; at 9 o'clock knead them fifteen minutes. In the morning roll out thin, cut with a biscuit cutter and fold together with a small piece of butter between and set to rise. If wanted for tea commence them in the morning. Miss Mollie Morton.

CRANBERRY JELLY.—Stew cranberries, strain and sweeten. Set to mould on ice. Miss Sarah Little.

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PINEAPPLE CREAM.—Four quarts cream well whipped, two cans pineapple chopped fine, strained and boiled with two pounds of sugar. When cool stir in whipped cream and freeze rapidly. Miss Lillie Campbell.

LEMON ICE.—To one pint of lemon juice, add one quart of sugar and one quart of water in which the thin rind of three lemons has been allowed to stand until highly flavored. When partly frozen, add the whites of four eggs beaten to a stiff froth. Miss Tillie Grant.

FIG CAKE.—Half cup of butter, one and one-half cup of sugar, half cup of sweet milk, whites of eight eggs, two cups of flour, three teaspoons of baking powder. Bake in four layers.

FILLING.—One cup of sugar, quarter cup of butter; boil till thick. Beat the white of one egg to a stiff froth. Chop eight figs very fine, take the sugar from the stove, cool five minutes, add the beaten white of egg, beat five minutes and add the figs. Spread the paste on top of the layers, but do not place one on top of the other, till the paste is nearly hard. Miss S. Yardley.

PINEAPPLE CAKE.—One cup of butter, two cups of sugar, one cup of milk, three cups of flour, whites of six eggs and yolks of four, three teaspoons of baking powder well mixed through the flour; bake in jelly tins. Grate a pineapple, sprinkle with sugar, spread between layers; frost the outside. Beat two tablespoons of the pineapple in the frosting. Miss Curtiss.

SUPPER

BILL OF FARE.

Turbot, lettuce salad, lobster salad, brown bread, rolls, biscuit, coffee jelly, lemon jelly, whipped cream, orange cake, cream cake, cocoa.

TURBOT.—Steam a whitefish until tender. Remove from the bones while hot and season with salt and pepper.

DRESSING.—One quart of milk, three slices of onions and a little parsley. When it comes to a boil take out the onion and parsley and put in quarter pound of butter, pepper and salt, half cup of flour, stir until smooth. Let it cook for ten or fifteen minutes. When cool stir in two well beaten eggs. Put in a layer of fish and a layer of dressing with bread crumbs grated over the top. Bake twenty minutes in a hot oven. Miss M. Morton.

LETTUCE SALAD.—Dressing for Lettuce. One egg beaten with half cup of cream, one tablespoon of butter, or two if milk is used; one teaspoon of mustard, one teaspoon of salt, a little pepper, half cup of vinegar. Let all but egg and cream come to a boil over water, then stir in egg and cream. Miss Emma Lewis.

LOBSTER SALAD.—One can of lobster, three hard boiled eggs chopped with lettuce, half pint good vinegar, one tablespoon of sugar,

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two tablespoons of salad oil or butter, a little pepper and salt, one teaspoon of mustard. When scalding hot stir in the yolks of the eggs after rubbing to a fine paste. Miss May White.

BROWN BREAD.—One quart of warm water almost hot, one cup of yeast, half cup of molasses, one teaspoon of salt, one tablespoon melted lard. Flour until you can stir easily, let stand until light. Pour carefully into well greased pans and bake slowly about an hour and a half. Miss Sadie Noble.

ROLLS.—Scald three tablespoons of flour with one pint of water. When cool add yeast. Let it rise then pour into a pan of flour, one quart of water, one tablespoon of sugar, one tablespoon of lard. A little salt. Stir until it forms a smooth paste. Let it rise again. Then knead thoroughly into dough. When this is light cut into sizes desired. Let raise and bake in a moderately quick oven. Miss Wood.

COFFEE JELLY.—One box Cox gelatine, one and one-half quart fresh coffee sweetened to taste. Put in molds. When cold serve with whipped cream. Miss Chapman.

WHIPPED CREAM.—Sweeten and flavor cream; then whip and set on ice. Miss Bell Noble.

ORANGE CAKE.—One and one-half cups of sugar, half cup of butter, three cups of flour, one cup of milk, three teaspoons baking powder. For the jelly, take the juice of two oranges, two tablespoons of cold water, one and one-half cups sugar, yolks of two eggs; stir all together and set in a pot of boiling water. When cold spread between cake. Miss Hattie Armitage.

CREAM CAKE.—Four eggs, two cups sugar, half cup water, two cups flour, two teaspoons baking powder. Filling—One pint of milk, two eggs, two tablespoons corn-starch. Spread between layers. Miss Sawyer.

COCOA.—Allow two teaspoons of Epp's cocoa or grated chocolate to one cup of milk. Mix the cocoa with a very little milk. Bring the milk to a boil and when just at a boiling point, pour a little of it over the paste then pour all back again into the boiling milk and boil one minute. Sweeten to taste and when poured into the cups add a teaspoon of whipped cream. Miss S. Yardley.

TEA

BILL OF FARE.

Parker house rolls, chicken patties coffee, potato croquettes, lamb salad, salmon salad, orange cream, velvet cream, pine apple sherbert, cottage cheese, lemon jelly cake, fruit cake.

PARKER HOUSE ROLLS.—At night take two quarts of flour; rub in two tablespoonsful of lard; make a hole in the middle and put in one pint of cold boiled milk; three tablespoonsful of sugar and a little salt.

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Let this stand until morning without mixing; then beat hard and let it stand until noon. Then roll and cut round; spread a little butter on each one and fold over; put them into pans and let them stand until ready to bake. Miss H. Armitage.

CHICKEN PATTIES.—Puff-paste. It must be made in a *very cool place*. Take one-half pound of good butter, knead it in a bowl of cold water, and knead it until perfectly firm. Put one-half pound of flour on the paste-board, make a hole in it, in which you put a pinch of salt and cold (ice) water enough to make a rather stiff dough, (it requires one-half pint.) Now take the butter and knead it to press all water out of it, give it the shape of a large sausage, sprinkle with flour, then flatten it with your hands until it is about half an inch thick, put it aside. Take the dough and roll it until large enough to envelope the butter (dust the board now and then with flour, be careful not to use to much flour as it makes the dough too tough). When the dough is spread, place the butter on it. Turn one side of the dough over the butter, covering it little more than half way; do the same with the opposite side, then fold over the two ends. Place the rolling pin on the middle of the paste and press gently so as to make a furrow, do the same from place to place, making furrows about an inch apart. Repeat the process, this time place the rolling pin on the top of each elevated line and again repeat it a third time. Roll the paste down gently to the thickness of one fourth inch. Fold it in three, by turning over one third of its length toward the other end, fold over the remaining third so as to cover the first third. Roll it again. Repeat this process four times. Put it on ice for twenty minutes, and roll three times. Puff paste may be made without stopping but it is better to let it rest, it is lighter and rises better, when finished it can be used immediately, but it is better to put it on a plate cover with a towl and put it in a refrigerator for from twelve to twenty-four hours. It may be kept for two or three days. Patties. Roll the puff paste to one-quarter of an inch thickness; cut with a round paste cutter, having one two sizes smaller to mark the cover. Press this gently on the pattie, glaze with the white of an egg and bake, a great deal depends on your oven. When your oven is hot it will not take longer than twelve minutes to bake. Take from the oven, with a sharp knife remove the cover and also any unbaked paste which may be within the pattie. This is Prof. Blot's receipt and never fails. You can fill your patties with boiled chicken cut fine and served with drawn butter or with oysters with a rich sauce. Five minutes before filling heat the patties in a slow oven, put the filling into them and place the covers on. Miss K. Chapman.

POTATO CROQUETTES.—Four large mealy potatoes, cold, mash them in a pan with two tablespoonsful of fresh melted butter, a pinch of salt a little pepper, one tablespoonful of cream, and the beaten yolk of one egg; rub it together for about five minutes, or until very smooth; shape the mixture into balls about the size of a walnut, or small rolls, dip them into eggs well beaten, and then into the finest sifted bread crumbs. Fry them in boiling lard. Miss M. Curtiss.

POTATO CROQUETTES—Boil a dozen mealy potatoes, mash them fine

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while still warm with two ounces of butter, one tablespoon of salt, one-half a nutmeg, four eggs beaten separately, mold the mixture into oval balls, drop into boiling butter and fry brown. Miss S. Yardley.

LAMB SALAD—Take three pounds lamb, boil until tender then chop fine and add three-quarters the same bulk of shreded lettuce. Prepare a dressing of two hard boiled eggs, one raw egg well beaten, one teaspoon salt, one of pepper, one of mustard, three of salad oil or melted butter, two of white sugar, half a teacup of vinegar. Pour over the meat and lettuce and mix thoroughly. Miss Wood.

SALMON SALAD—Set a can of salmon in a kettle of boiling water, let boil twenty-minutes, take out of the can and put in a deep dish, pour off the oil, put a few cloves in and around it, sprinkle salt and pepper over it, cover with cold vinegar, aud let it stand a day. Take it from the vinegar and lay it on a platter. Prepare a dressing as follows: Beat the yolks of two raw eggs with the yolks of two eggs boiled hard and mashed fine as possible; add gradually a tablespoon of mustard, three of melted butter and a little salt and pepper, and vinegar to taste. Beat this mixture a long time; cover the salmon thickly with a paste of the dressing, tear up very small the crisp inside leaves of lettuce, put on the remainder of mixture, and pour over with two or three larger pieces placed around the salmon, and serve. Miss T. Grant.

ORANGE CREAM.—One quart of cream, one ounce of gelatine soaked for one hour in one pint of milk. Whip the cream until stiff; put the milk containing the gelatine upon the stove and stir until it comes to a boiling heat but do not let it boil. Let this get perfectly cold and add to it the beaten cream. Stir thoroughly together. Grate two or three oranges with a little of the peel, sweeten and stir into the cream. Serve with slices of oranges on the top. Miss M. Morton, Miss S. Little.

VELVET CREAM.—One quart of cream, one ounce of gelatine. Dissolve the gelatine in as little water as possible, sweeten and flavor to taste. Have the cream cold, whip it up with a fork, or egg beater, and add to the gelatine; stir all together well and pour into a mould and serve when stiff enough to turn out. Miss A. E. Yardley.

PINE APPLE SHERBERT.—Two cans of pine apple; chop fine and add juice from the cans, and three cups of sugar. Soak three heaping tablespoons of gelatine for an hour or more, until dissolved, in cold water (more gelatine can be used if it is to thicken in a short time.) Stir in the gelatine after the pine apple and sugar come to a boil. Let it stand until cold. Miss S. Noble.

COTTAGE CHEESE.—Set clabbered milk on the back of the stove. Leave it until the whey shows all aronnd the curd, drain through a seive, season to taste with cream, butter, salt and white pepper and make in cakes or serve in a glass dish. Miss L. Campbell.

LEMON JELLY CAKE.—Two small cups of sugar, one-half cup of butter, one cup of sweet milk, whites of three eggs, three cups of flour, sift flour four times.

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LEMON JELLY.—One large lemon, grate the rind and squeeze out the juice, one teacup of sugar, one large tablespoonful of butter, yolks of three eggs. Boil over steam or in a dish of hot water until about the consistency of thick cream.

BOILED FROSTING.—To one-half pint of sugar add three tablespoons of hot water. Boil until very clear and seems very thick as it drops from a spoon. Whites of three eggs beaten to a stiff froth on a cold plate. Pour sugar boiling hot into the eggs little by little, beating rapidly while doing so, until it will cream and is cold. Miss L. McCormick.

FRUIT CAKE.—Five eggs, four cups of flour, three cups of brown sugar, one cup of butter, one cup of butter milk, two teaspoons of saleratus, two pounds of raisins, one pound of currants, one-half pound of citron one nutmeg, one tablespoon of cloves. Miss E. Lewis.

SUPPER

BILL OF FARE.

First Course.—Strawberry short-cake.
Second Course.—Pressed veal, veal loaf, bread, rolls, pickles, coffee.
Third Course —Strawberries, whipped cream, jelly cake, almond cake.

STRAWBERRY SHORT-CAKE.—One quart of flour, two tablespoons butter, two teaspoons baking powder thoroughly mixed with the flour; mix (not very stiff) with cold water, work as little as possible, bake, split open and lay strawberries between; cut in squares and served with cream and sugar. Miss T. Grant.

STRAWBERRY SHORT-CAKE.—One quart of sifted flour, two teaspoons baking-powder, a pinch of salt, butter the size of an egg, one-half pint of milk. Bake in two layers. Spread with butter to prevent adhering to each other. Butter well, then put a layer of strawberries sprinkled with pulverized sugar, between the cake and on top. To be eaten hot with cream. Miss L. Campbell.

SRAWBERRY SHORT-CAKE.—Two cups of flour, two tablespoons butter, one egg, one-half cup of milk, two teaspoons baking powder, one tablespoon sugar. Roll out in two cakes, bake one on top of the other, with butter between. Lay the strawberries between the layers and on top. Serve with cream and sugar. Miss A. E. Yardley.

PRESSED VEAL.—After having boiled the veal until tender in as little water as possible; pick it to pieces or chop it fine, and season. Now put in the bottom of a mould some slices of hard boiled egg; next a layer of veal, some more egg, until the mould is nearly full. Boil down the water, and pour it over the veal, let it stand over night or all day on ice. If there is any fear about the jelly not being stiff, a little gelatine may be added. Garnish with celery leaves. Miss A. Kendall.

VEAL LOAF.—Three pounds of veal cutlet, cut off the fat and stringy parts, chop the lean very fine with one-half pound of salt pork. Add

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two butter crackers rolled very fine, one tablespoon of pepper, a little (more than even full and the same of salt) part of a nutmeg and a piece of butter the seize of an egg, two eggs well beaten, mix well together. Bake in a slow oven for two hours or more. Baste with hot water with two crackers rolled fine, and one egg. Set the tin in a shallow pan of water to bake. Miss M. Morton.

BREAD--Recipe as given before. Page 5.

ROLLS.—Recipe as before given. Page 13.

JELLY CAKE.—Six eggs, two cups of sugar, two cups of flour, three teaspoons of baking powder, one-half cup of water. Bake in layers. Put currant jelley between. Miss S. Little.

ALMOND CAKE.—One-half cup butter, two cups of sugar, one cup sweet milk, whites of four eggs, three and one-half cups of flour, one tablespoon of baking powder. Bake in four layers and put together with frosting.

FOR THE FROSTING.—Take one cup of sugar add sufficient water to thoroughly dissolve it and boil until thick, then pour slowly upon the beaten white of one egg, stirring rapidly all the time, add one-quarter pound of almonnd meats, blanched and sliced. Miss Wood.

SUPPER

BILL OF FARE.

Baked spring chicken, shrimp salad, Parker house rolls, French rolls, brown bread, pickles, pine-apple sherbet, lemon ice, chocolate cake, cocoanut cake.

BAKED SPRING CHICKEN NO. ONE.--Have the chicken cut down the back. Heat a dripping pan very hot and lay the chicken flat upon it, after seasoning; then put it in the oven. Baste from time to time with butter, but have none in the pan at first. Allow three-quarters of an hour to cook, and turn it over that it may brown on both sides, but have the skin side up last. Pour melted butter over it and serve hot.—Miss S. Yardley.

BAKED SPRING CHICKEN NO. TWO.—Cut each chicken into four pieces; wash thoroughly and quickly and put in a colander to drain. Place in a dripping pan, bone side down without any water, have a hot oven and about half an hour's cooking will be sufficient. When nearly done, season with butter, pepper and salt. When done take out and pack one above the other and place in pan over boiling water, covering closely. This keep them moist until served. Isabel F. Grant.

MAYONNAISE SAUCE FOR SCHRIMP SALAD.—Put the uncooked yolk of an egg into a cold bowl; beat it well with a silver fork. Add two salt-spoonsful salt, and one salt-spoonful of mustard powder; work them well a minute before adding oil. Then mix in a little good oil, which

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must be poured in very slowly (a few drops at a time) at first, alternating occasionally with a few drops of vinegar, in proportion as the oil is used; the same should gain consistency. When it begins to have the appearance of jelly, alternate a few drops of lemon juice with the oil. When the egg has absorbed a gill of oil, finish the sauce by adding a very little pinch of cayenne pepper and one and a half teaspoonsful of good vinegar. Pour over shrimps and lettuce. Miss Alice Kendall.

PARKER HOUSE ROLLS.—Rub one-half tablespoon of butter and one-half tablespoon of lard into two quarts of sifted flour; cut a well in the middle of flour, pour one pint of cold boiled milk and add one-half cup of yeast, one-half cup of sugar and a little salt. If wanted for tea rub the flour and butter and boil the milk and cool the night before. Add sugar, yeast and salt, and turn all into the flour, but do not stir. Let it stand over night; in the morning stir up, knead, and let rise till near tea time, mold and let rise again and bake quickly. To mold, cut with cake-cutter; put a little melted butter on one-half and lap neatly over on the other half. Place in the pan about three-quarters of an inch apart. Miss Tillie Grant.

CHOCOLATE CAKE.—One cup of butter, two cups of sugar, one cup of milk, five eggs, leaving out the whites of three, four cups of sifted flour, two teaspoons of baking powder. Bake in three layers in deep jelly tins.

FOR ICING.—Take whites of three eggs, beaten stiff, one and one-half cups of powdered sugar, six tablespoons of grated chocolate, two teaspoons of vanilla. Miss M. White.

COCOANUT CAKE.—Two cups of pulverized sugar, half cup of butter, three eggs, one cup of milk, three cups of flour, two teaspoons of cream tartar, one teaspoon of soda.

FILLING.—One grated cocoanut. To one-half of this add whites of three eggs beaten to a froth, and one cup of powdered sugar. Put this between the layers. Mix with the other half of the grated cocoanut; four tablespoons of powdered sugar and strew thickly on top of cake.—Louise Bloodgood.

Rolls, brown bread and pineapple sherbet, recipes as before given.

SUPPER

BILL OF FARE.

First Course—Lettuce chicken salad, lobster salad, sliced cold veal, Parker house rolls, English bread and butter, lemon jelley, pickles.

Second Course—Ice cream vanilla, chocolate ice cream, oranges, sugar kisses, almond macaroones, white cake, lemonade, coffee.

LETTUCE CHICKEN SALAD.—Having skinned a pair of cold fowls, remove the fat, and carve them as if for eating, cut all the flesh entirely

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from the bones, and either mince it or divide it into small shreds, mix with a little smoked tongue or cold ham, if desired. Have ready one or two fine frsh lettuces, picked, washed, drained and cut small. Put the cut lettuce on a dish (spreading it evenly,) or into a large bowl, and place upon it the minced chicken in a close heap in the center.

DRESSING—Yolks of four eggs well beaten, a teaspoonful of powdered white sugar; a saltspoon of cayenne (no salt if you have ham or tongue) two teaspoonsful of made mustard, two tablespoonsful of vinegar and four tablespoonsful of salad oil. Stir this mixture well, put into a small sauce-pan, set it over the fire and let it boil three minutes (not more,) stirring all the time. Then set it to cool, when quite cold, cover with it thickly the heap of chicken in the center of the salad. To ornament it, have ready half a dozen or more hard boiled eggs which after the shell is off must be thrown directly into cold water to prevent their turning blue. Cut each egg (white and yolks together) lengthwise into four long pieces of equal size and shape; lay the pieces upon the salad all round the heap of chicken, and close to it; placing them so as to follow each other around in a slanting direction, something in the form of a circular wreath of leaves. Have ready also, some very red cold beet, cut into small cones or points all of equal size, arrange them in a circle upon the lettuce outside the circle of cut egg. To be decorated in this manner the salad should be placed in a dish rather than a bowl. In helping it, give each person a portion of everything and they will mix them together. This salad should be prepared immediately before using as standing long will injure it. The colder it is the better. Miss Anna Yardley.

LOBSTER SALAD.—Pick out carefully all the bones then saturate with vinegar and allow it to stand an hour. Pour off vinegar and cover the lobsters with a mayonnaise dressing. Garnish the dish with lettuce. Miss Lily Campbell.

VANILLA ICE CREAM.—(One gallon.) Three quarts of cream to one of milk, three-quarters of a pound of sugar: yolks of three eggs, beaten whites of three eggs, take one quart of milk, add yolks and sugar and cook to a custard in an earthen dish set in a pan of boiling water. Whip the cream well, put in whites of eggs, add the custard when it is cold, flavor and freeze. Miss Kate E. Chapman.

CHOCOLATE ICE CREAM.—One quart of cream, one pint of new milk, two cups of sugar, two eggs beaten very light and five tablespoonsful of chocolate smoothed in a little milk. Heat the milk almost to boiling and pour it by degrees in with the beaten eggs and the sugar. Stir in the chocolate, beat well three minutes and return to the inner kettle. Heat until it thickens well stirring constantly; take it from the fire and set it aside to cool. When the custard is cold beat in the cream and freeze the whole. Miss Bell Noble.

SUGAR KISSES.—Beat the whites of four small eggs to a stiff froth, stir into it one-half pound of pulverized sugar, flavor with lemon and beat until light. Bake on well buttered paper in a moderate oven. The paper must be put upon a thin piece of board. Louise Bloodgood.

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ALMOND MACAROONES.—Pour boiling water on half a pound of almonds, take skins off and throw them into cold water for a few minutes, then take them out and pound (adding a tablespoon essence of lemon) to a smooth paste, add one pound of pulverized sugar and the whites of three eggs and work the paste well together with the back of a spoon. Dip the hands in water and roll mixture into balls about the size of a nutmeg and lay on buttered paper an inch apart. When done dip the hands in water and pass gently over the macaroones making them smooth and shining. Set in a cool oven three-quarter of an hour. Miss T Grant.

DELICATE CAKE.—One cup butter, two cups of powdered sugar, stirred to a cream. The whites of eight eggs beaten stiff and stirred well into the cream, nearly one cup of sweet milk, four cups of flour, two teaspoons of baking powder, two teaspoons of essence of lemon. Miss Carrie L. Boyd.

LEMONADE.—For one gallon of water, use ten lemons, sweeten to taste, strain and add sliced oranges or pine apple. Miss Wood.

SUPPER

BILL OF FARE.

First Course.—Chicken salad, pressed veal, Saratoga potatoes, ham sandwiches, potato rolls, green grape jelly, coffee.

Second Course.—Pine apple ice cream, ice cream, almond cream cake. confectionery cake, lemon jelly, lemonade.

CHICKEN SALAD.—For one chicken and proper amount of celery, take four eggs well beaten, one tablespoon of butter, one teaspoon of salt, one-half teaspoon of mixed mustard, four tablespoons of vinegar, one teacup of sweet cream, a little sugar if desired. Boil all this together to the consistency of soft custard. A teacup of olive oil may be added to give it flavor. Miss M. Morton.

PRESSED VEAL.—Recipe given on page 19.

SARATOGA POTATOES.—Recipe given on page 7.

HAM SANDWICHES.—Recipe given on page 11.

POTATO ROLLS.—Take five large potatoes, boil peel and mash them, then put the mashed potatoes through a sieve. To each potato allow a pint of sifted flour, a tablespoonful of strong, fresh yeast; a gill of milk-warm water, a saltspoon of salt, the yolk of one egg to two potatoes, and a bit of fresh butter about the size of a large hickory-nut. Mix together in a large broad pan; the flour, the mashed potatoes and the salt. Make a hole in the center of the mixture and pour into it the yeast mixed with the warm water. Sprinkle a little flour over the top, and mix in a little from round the sides of the hole, cover it with a clean towel and over that a flannel and set it to rise near the fire. When the dough is quite

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light, and cracked all over the surface, knead in the butter and also the yolks of the eggs, having previously beaten them well, and add a small teaspoonful of soda dissolved in a little warm water. Then divide the dough into equal parts, make it into long shaped rolls, and lay them in tin or iron pans, sprinkled with flour, and again set them to rise in a warm place. When perfectly light (which should be in an hour,) set the pan into the oven and bake the rolls brown. They are best when quite fresh. Miss Annie Yardley.

Second Course.

PINE APPLE ICE CREAM.—Three pints cream whipped, small can of pine apple, cut out all the black spots and chop fine, then strain the juice and add enough sugar to make this mixture almost insipid, as the freezing diminishes the sweetness. Let this boil until it jellies, and when cool pour on whipped cream and freeze the usual way. Miss Lillie Campbell.

ICE CREAM.—Recipe given on 26 page.

ALMOND CREAM CAKE.—One-half cup of sour cream, two-thirds of a cup of sugar and one egg beaten well together. Put the sour cream over steam and let it come to a scalding heat, then add the egg and sugar, let it boil until thick like custard. Flavor quite strong with vanilla, one-half pound of blanched almonds chopped fine. Miss Lillie McCormick.

CONFECTIONERY CAKE.—Whites of five eggs, three-fourths cup of butter, two cups of sugar, two and one-half cups of flour, one cup of milk, three teaspoons of baking powder, flavor with vanilla. Take a tablespoon of this cake and one-half cup chopped raisins, one-half cup citron or currants, one-half cup of flour, one-half cup of molasses. Add spices if liked. Bake in three tins, one of dark and two of light. Put together with soft frosting.

RECIPE FOR LEMON JELLY.—Is the same as that on the 6th page, with sliced orange added.

LEMONADE.—As recipe given on page 23.

SUPPER

BILL OF FARE.

First Course.—Celery salad, shrimp salad, lobster risoles, cold sliced corn beef, tomatoes with mayonnaise sauce, brown bread, rolls, pickles.

Second Course.—Orange ice, orange jelly, ice cream, ice cream cake, chocolate cake, coffee.

CELERY SALAD.—Cut celery in inch pieces and pour over it a mayonnaise sauce. Garnish the dish with celery leaves. Miss Lillie Campbell.

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SHRIMP SALAD.—Put several shrimps into shallow lettuce cups formed by placing together two or more of the cup shaped leaves of the lettuce. When thus served, mayonnaise dressing may be poured on the shrimps. If the shrimps have been canned, they should be well rinsed in cold water and then thoroughly drained.

The lettuce cups can be tastefully arranged in the salad bowl with pieces of ice—a folded napkin having been first placed in the bottom of bowl and covered with lettuce leaves, to absorb the dripping from ice.

MAYONNAISE DRESSING.—Mix in a two quart bowl—to allow room for beating—one even teaspoonful of mustard, one teaspoonful of salt and a teaspoonful and a half of vinegar. Add the yolk of an egg; beat all well together and then add gradually half a pint of oil. The oil should be poured in a fine, thread-like stream and the mixture all the while be beaten rapidly, more vinegar or lemon juice may be used if required to make it the proper consistency—or you can use a cooked mayonnaise dressing.

Add to the beaten yolks of five eggs, five tablespoonsful of boiling vinegar. Cook in an earthen bowl set in pan of boiling water until stiff. Remove from fire, add four ounces of butter and stir until cool. Then add salt, pepper and mustard; and thin with sweet cream to the required consistency. If the mixture when cooked is not perfectly smooth, it should be rubbed through a hair sieve. This salad dressing will keep for several days. Kate E. Chapman.

LOBSTER RISOLES.—Extract the meat of a boiled lobster; mince it fine as possible; mix with it the coral pounded smooth, and the yolks of two hard boiled eggs. Season high with cayenne pepper, powdered mace, and salt. Mix a batter of beaten egg, milk and flour, allowing to each egg two tablespoons of milk and one teaspoon of flour. Beat the batter well, then mix in the lobster gradually, till stiff enough to make into oval balls the size of a large plum. Fry in butter and serve hot or cold. Miss Sarah B. Yardley.

TOMATOES WITH MAYONNAISE DRESSING.—Dip the tomatoes into hot water to remove the skin easily; when removed, slice them and pour the dressing over them.

DRESSING.—The yolks of four hard boiled eggs rubbed perfectly smooth, two tablespoonsful of best salad oil, one teaspoon each of made mustard, salt, white sugar, vinegar and pepper to taste. Miss Jennie Sawyer.

BROWN BREAD.—To one and a half pints of tepid water add one heaping teaspoon of salt and one-half cup of sugar; stir in one-half pint or more of the sponge made of white flour. Add Graham flour until almost too stiff to stir. Put in the baking pan and let it rise well, which will take about two hours, bake in a moderate oven, and when done, wrap in a wet towl until cool. Miss Isabel F. Grant.

ROLLS.—Recipe as before given.

ORANGE ICE.—The juice of six oranges with the grated peel of three,

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the juice of two lemons and one pint of sugar dissolved in one pint of water. Strain the mixture and add the beaten whites of two eggs. Stir well together and freeze. Miss Sarah Little.

ORANGE JELLY.—The juice of four oranges with grated rind of one. The juice of one lemon. Pour over the juice one pint of hot water and let it stand for half an hour. Strain, add one cup and a half of sugar. Let come to a boil, then add one box of gelatine which has been soaked in a little water, for an hour. When dissolved, take from the fire and strain into molds. Miss Sadie M. Noble.

ICE CREAM.—One quart of new milk, two eggs, two tablespoonsful of cornstarch; heat the milk in a dish set in hot water; then stir in the cornstarch mixed smooth in a little of the milk. Let it boil for one or two minutes, then remove from stove and cool. Stir in the egg and a half pound of sugar. To be extra nice, add a pint of rich cream and one-fourth pound of sugar. Strain the mixture, and when cool add the flavoring and freeze. Miss Tillie Grant.

CHOCOLATE CAKE.—Two cups of sugar, one cup of milk, one and one-half cups of butter, two and two-thirds cups of flour, two teaspoons of baking powder, whites of three eggs, one cake of sweet chocolate grated, seven tablespoons of pulverized sugar with milk sufficient to moisten it. Cook until as thick as jelly and when partly cooled spread over the cake a little at a time to prevent its running. Miss Emma Lewis.

ICE CREAM CAKE.—White cake for layers. Whites of seven eggs, three cups of sugar, one cup of butter, three teaspoons of baking powder, four and one-half cups of sifted flour, one cup of water.

ICE CREAM FROSTING FOR THE ABOVE.—One pound of pulverized sugar dissolved in one-half cup of water; boil until ropy—not candied. When it has boiled until it will thread when dropped from a spoon, pour it over the whites of three eggs, beaten stiff. Flavor with lemon and half teaspoon of tartaric acid Stir it for twenty minutes and then spread on the cake at once. This makes a very thick frosting for four layers. Miss Mollie Morton.

SUPPER

BILL OF FARE.

Oysters croquetts, stuffed liver, oyster patties, lobster salad, peach short-cake, orange short-cake, snow cream, variegated jelly, hickorynut cake, lady cake, pickles, quick bread, coffee.

OYSTER CROQUETTS.—Chop very finely together one-half pint each of raw oysters and cold, cooked veal; soak three heaping tablespoonsful of cracker crumbs in the oyster liquor. Mix meat, crumbs, a heaping tablespoonful of softened butter, yolks of two eggs, salt, pepper and a few drops of onion juice, all well together. Shape them by hand, croquett

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mold or wine glass. Dip in egg, roll in cracker crumbs and fry. Alice E. Kendall.

STUFFED LIVER.—Soak a calf's liver in salted water an hour or more, changing water once. Make a stuffing of bread crumbs and a little chopped salt pork, seasoned highly with pepper, salt and summer-savory; make incisions in the liver and fill them with the stuffing; then roll and tie it, blanket with slices of salt pork, and either boil or bake it. To be eaten cold, for lunch or tea. Miss M. Morton, Miss K. Chapman.

OYSTER PATTIES.—Make a rich puff paste and line little pans and bake a light brown. Take one pint of milk, two tablespoons of flour, one tablespoon of butter, a little salt, and stir in the milk while boiling, Throw in more than half a can of oysters and let them scald. Then put in an oyster or two with some of the liquor into each pattie. Serve while hot. Miss E. Lewis.

Same patties filled with jelly. Miss McCormick.

LOBSTER SALAD.—Recipe given on page 15. Miss M. White.

PEACH SHORT-CAKE.—One quart of sifted flour, two heaping teaspoons of baking powder, butter size of an egg, one-half pint of milk. Roll out in two layers spreading one with butter, then bake. Separate the layers, butter and spread peaches between and on top. Eat with cream. Canned peaches are nicer than fresh for this cake. Miss C. Campbell.

ORANGE SHORT-CAKE.—Two cups of flour, two tablespoons of butter, one egg. one-half cup of milk, two teaspoons of baking powder, one tablespoon of sugar. Roll out in two cakes, bake one on top of the other, with butter between. Slice the oranges thin, sprinkle with sugar and place on the cake and between the layers. Miss S. B. Yardley.

SNOW CREAM.—Beat the whites of five eggs to a stiff froth, add two large spoonsful of pulverized sugar, flavor with pineapple. Beat the whole well together and then add a pint of thick cream which has been whipped until stiff. Pour this over grated cocoanut and serve with fruit. Miss S. Noble, Miss H. Armitage.

VARIEGATED JELLY.—One box of gelatine soaked in half a pint of water, juice of five large lemons, two cups of sugar, beaten white and shell of one egg, one-half pint of boiling water. Soak the gelatine in the water one hour; rub several of the pieces of the sugar on the peel of the lemon to soak the oil on the surface. Pour a pint and a half of boiling water on the soaked gelatine and add lemon juice, sugar and egg; let it come to a boil, skim carefully and pass through a sieve. Place a layer of this jelly in the mould. Then take some of it and a little cherry juice, cranberry juice, or a pinch of prepared cochineal or red currant juice and when the other layer is cold pour on this red jelly, and when this is cold put in the remaining lemon jelly. Miss L. Campbell.

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HICKORYNUT CAKE.—Two cups of sugar, one cup of milk, two-thirds of a cup of butter, three cups of flour, three eggs, two teaspoons of baking powder, one cup of nut kernels cut fine. Bake in one cake, and when done, line and place half nut kernels over the top. Miss B. Grant.

LADY CAKE.—Two-thirds of a cup of butter, three cups of sugar, whites of eight eggs, one pint of flour, one-half teaspoon of baking powder, one cup milk, twenty drops extract bitter almond. Rub the butter and sugar together to a cream, add the flour, mixed with the baking powder, add the milk and extract, mix into a smooth batter; then add the whites of the eggs whipped to a dry froth; when thoroughly mixed put into a shallow pan papered and bake in a steady oven forty minutes. When cool ice the bottom and sides. Miss K. Dansard.

QUICK BREAD.—Three tablespoons of flour, two tablespoons of white sugar, two tablespoons of salt. Put on this mixture one pint of boiling water. Put twelve potatoes on to boil, when done pour water and potatoes through the colander and add three quarts of hot water. When cool put two yeast cakes in. When ready to make your bread take any portion of this (according to the number of loaves you wish to make) and knead and mold immediately without taking any liquid but the yeast. If this bread is commenced at nine o'clock A. M., it can all be baked before noon. Miss S. Little.

Hallow e'en Party

Pumpkin pie, apple pie, fried cakes, crullers, coffee, cake with ring, chestnuts, apples.

PUMPKIN PIE.—Stew pumpkin, cut into small pieces in a half pint of water; and when soft mash with potato masher very fine, let the water dry away, watching closely to prevent burning. For each pie take one well beaten egg, half a cup of sugar, two tablespoons of pumpkin, half a pint rich milk, a little salt; stir well together, and season with cinamon or nutmeg; bake with under crust in a hot oven. Some steam pumpkin instead of stewing it. Miss T. Grant.

PUMPKIN PIE NO. 2.—Line a pie dish with puff paste. Have ready the pumpkin prepared as follows: Having cut the pumpkin in small pieces, place in a steamer and steam until perfectly soft. Then strain through a sieve, and to three eggs add enough pumpkin mixed with milk to make a mixture the consistency of thick custard. The eggs should be beaten separately and new milk used, if not, use a piece of butter the size of an egg, and skimmed milk. Add a pinch of salt and nutmeg to taste. Place in the pie dish and bake until a knife can be slipped between the crust and plate. Miss A. E. Yardley.

APPLE PIE.—Line a pie dish with paste. Fill with finely cut slices of apples, sprinkle over this about one-half cup of sugar, one teaspoon cinnamon and one quarter of a nutmeg, grated. Add a little water to

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keep apples from burning, and small lump of butter. Cover over with paste and bake. Miss K. Dansard.

FRIED CAKES.—One cup of white sugar, one cup of sweet milk, one tablespoon of butter or lard, one scant teaspoonful of salt, two teaspoons of baking powder. Flour to make a batter to roll. Fry in hot lard to a delicate brown. Miss J. T. Sawyer.

CRULLERS.—Four tablespoonsful of sugar, four tablespoonsful of lard, three eggs, one-half cup of sour milk, one-half teaspoon of soda. Flour enough to roll soft. Fry in hot lard. Miss S. Noble.

QUEEN CAKE.—One pound of flour, one pound of sugar, three-quarter pound butter, one heaping teaspoonful of baking powder, eight eggs beaten separately, two cups of currants. Flavor to taste. A wine glassful of milk or water. Miss B. Noble.

CAKE.—Two cups of sugar, one cup of butter, one cup of sweet milk, three and one-half cups of flour, three whole eggs and the yolks of two more; one teaspoonful of cream tartar, one-half teaspoon of soda.

FROSTING FOR SAME.—Whites of the two eggs beaten with sugar quite stiff, three tablespoonsful grated chocolate, teaspoon of vanilla. Miss A. Kendall.

COFFEE.

BILL OF FARE.

Coffee cake, sandwiches, charlotte russe, cream blanc mange, delicate cake, pearl cake, spice cake, coffee.

COFFEE CAKE.—One quart of sweet milk, one cup of sugar, two eggs, one cup of butter, one cup of yeast. Mix this at night with one-half teaspoon of salt. In the morning work in enough flour to make it as stiff as biscuit dough. Roll out and put in shallow tins, let it rise until very light, sift cinnamon and sugar over the top upon baking This can be made without the eggs. Sadie M. Noble.

CHARLOTTE RUSSE.—One pint of cream, whites of three eggs, small one-half cup of sugar, one-quarter box Cox gelatine, flavoring. Dissolve gelatine in milk and mix with sugar and the whites of eggs beaten stiff. Then add the whipped cream, beating the mixture rapidly with a fork. Put into mould of sponge cake and put in a cool place. Kate E. Chapman.

CREAM BLANC MANGE.—To a quart of rich cream add one-half cup of sugar and flavor with lemon or vanilla. Whip the cream to a stiff froth, pour one pint of cold water over one ounce of isinglass. Let it simmer on embers, until perfectly dissolved, when lukewarm pour the cream slowly in, beating it all the time till stiff enough to drop from the spoon, then put it in moulds. Sarah S. Little.

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DELICATE CAKE.—Whites of four eggs, beaten to a stiff froth, two cups of pulverized sugar; one-half cup of butter, one cup of sweet milk; three cups of flour; one tablespoon of baking powder. Put together as quickly as possible. May White.

PEARL CAKE.—Two cups of sugar and one scant cup of butter, creamed together, then add one cup of cornstarch dissolved in one cup of sweet milk, whites of five eggs. Two full cups of flour in which has been mixed three heaping teaspoonsful of baking powder, flavor or put in cake four ounces of blanched almonds. Miss M. Morton.

SPICE CAKE.—One cup of butter, three cups of flour, two cups of sugar, one teaspoonful of baking powder, two eggs, one cup of milk, one cup of raisins, one-half cup of currants, one teaspoon of cinnamon, one teaspoon of cloves, one-half teaspoon of nutmeg. Miss Emma Lewis.

SUPPER

BILL OF FARE.

Panned oysters, cold sliced veal with salad dressing, escaloped potatoes, rolls, pickles, canned peaches and cream, dried apple cake, one egg cake, orange cake, coffee.

PANNED OYSTERS.—Put into a pan one quart of oysters which have been thoroughly drained. Pour over them one cup of butter and put in the oven. When the oysters begin to shrink about the edges, add a cup of cream which has been kept hot on top of the stove. Season well with salt and pepper. Miss Emma Lewis.

ESCALOPED POTATOES.—Fill a baking dish with alternate layers of sliced potatoes and cracker cumbs, season well with butter, salt and pepper and moisten with cream, The top of the layer should be of cracker crumbs well sprinkled with butter. Alice Kendall.

ROLLS.—One pint new milk, one-half ounce compressed yeast, one teaspoon of salt and flour enough to make a thin batter, when very light stir in the flour until the dough is the proper consistency for bread, work one-quarter pound of lard or butter into the dough, let it rise and then roll out and cut into triangular pieces, roll up and place in the baking pan in the form of a crescent. When light bake in a quick oven. Kate E. Chapman.

DRIED APPLE CAKE.—Two cups of dried apples chopped after soaking until tolerably soft, cook them in a cup of molasses for about twenty minutes or half an hour. One cup of brown sugar and one cup of butter mixed to a cream, the yolks of two eggs well beaten; one cup of sour milk, add the apples and one large cup of raisins and currants, one teaspoonful of cloves, two of soda, two of cinnamon, three cups of flour and the whites of the eggs also well beaten. Bake in a slow oven for at least two hours. Miss Jennie Sawyer.

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ONE EGG CAKE—One cup of sugar and butter size of a walnut rubbed to a cream, one-half cup of milk, one and one-half cups of flour, a pinch of salt, one teaspoon of vanilla, one teaspoon of baking powder. Sift pulverized sugar over the top and bake in a thin cake. Sarah S. Little.

ORANGE CAKE.—One cup of butter, one cup of sugar, whites of four eggs, one teaspoon of baking powder, two thirds of a cup of milk, one pint of flour. Flavor with lemon. Bake in large tins and when cool fill with orange filling as follows: Whip whites of three eggs to dry froth, then carefully mix in four cups of sugar, the juice and grated rind and soft pulp (rree of white pith and seeds) of two sour oranges. Miss Kate Dansard.

MISCELLANEOUS

NICE COOKIES.—Five eggs, one coffee cup of butter, two coffee cups of sugar, one teaspoonful of soda dissolved in a tablespoonful of water, flour enough to roll.

LEMON DROP CAKES.—One cup of butter, one cup of powdered sugar, two cups of flour, three eggs, juice and rind of one lemon, mix butter and sugar to a cream, add three eggs well beaten, then the flour and last the lemon, drop the batter on buttered tins and bake in a quick oven, they may also be baked on buttered paper.

OYSTER SANDWICHES.—One quart of meats chopped fine, one-half tea-cup of melted butter, one-half teacup of cream, salt, pepper, whites of three eggs beaten, nutmeg, eight crackers pounded and sifted. Heat till a smooth paste, when cold, spread between pie crust biscuit. Miss M. Morton.

PRUNE PUDDING—One-half pound of prunes and six prunes over, cover with water and boil until tender, then remove stones and beat up well together. Sweeten to taste and flavor with vanilla. Add beaten whites of four eggs and bake for ten or fifteen minutes. Put where it will cool quickly. Serve with one pint of whipped cream.

BAKED HASH.—Cold beef or any other cold meat chopped fine, add the juice of one can of tomatoes with one quarter of the tomatoes and one cup of crumbs, a cup of milk may be added, season with salt, pepper and butter. Bake three-quarters of an hour. Miss M. F. Morton.

BOSTON BAKED BEANS.—Take a pint of small white beans, parboil them, soaking them slowly for about one hour, or until rather soft, being careful not to let them break. Put them in a collander and pump cold water through them, to remove all strong taste. Then take about three-quarters of a pound of salt pork, cut in small slices, put a few pieces of the pork in the bottom of the bean pot, then a layer of beans, then a few pieces of pork, and so on till you have the beans and pork all in the pot, placing a layer of pork at the top. Cover with water and add pepper, and if the pork is not very salt, some salt. Bake all

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day being careful not to let them get dry. When done the beans should be whole and the pork perfectly dissolved. Miss Yardley.

POTATO SALAD.—Take four large cold boiled potatoes, cut them in slices and stew with cream or milk and butter, seasoning them as for eating. Make a salad dressing as given on page 22. Pour over the potatoes, mixing thoroughly. Select the nicest part of lettuce and lay on a platter around the edge. Then put the potatoes in the center. Miss A. E. Yardley.

FRIED SWEETBREADS.—Thoroughly clean the sweetbreads, remove the gristle and lay in salt and water two hours. Parboil them, throw them into cold water to harden them. Cut into slices not too thin, and fry in hot lard. If preferred a batter can be made with beaten eggs and flour, in which the sweetbreads can be dipped before frying.

PANNED OYSTERS.—Heat a sauce pan very hot, have your oysters drained and seasoned with pieces of butter the size of an egg. Throw the oysters into the pan and cover immediately. Shake the pan occasionally, but do not remove the cover until done, which will be ten minutes.

OMELET.—Allow one and a half eggs to a person. Beat the whites to a stiff froth, add the yolks, unbeaten, and beat all together, season and add one tablespoon of milk for every person? Have a shallow sauce pan or omelet pan moderately hot and well covered with butter. Pour in the mixture and keep over the fire till well set. Slip a knife around the edge and underneath. Turn over half on itself and cook a while longer. Should it not be well enough done turn over completely in the pan, then turn out on a platter. If desired grated onion can be added in the seasoning.

WELSH RABBIT ON TOAST.—Make slices of toast and lay them on a hot plate. Cut into small pieces four ounces of cheese, put them in a small sauce pan with a tablespoon of French mustard, a little black pepper, a pinch of salt and half a cup of milk. When thoroughly melted pour over the toast and serve.

BAKED CALF'S HEART.—Wash off the blood. Stuff with a stuffing as for turkey. Tie a buttered paper over the mouth of the heart to keep the stuffing in place. Put it into a small baking pan, with a little hot water, pepper and salt. Bake nearly two hours, basting it very frequently. When done thicken the gravy with flour and serve. It is equally nice to be sliced and eaten cold. Miss A. E. Yardley.

BREAKFAST CAKE.—One pint of flour, one cup of sweet milk, one egg, one tablespoon of sugar, two tablespoonsful of melted butter, one teaspoon of soda, two teaspoons of cream tartar. Bake twenty minutes.

ROAST GEESE AND DUCKS.—Pour boiling water over to remove the strong oily taste; let it be wiped dry inside and out with a cloth, fill with a dressing made of bread crumbs, a small piece of butter, sage, pepper and salt, one egg, one onion fried in butter, and all moistened

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with milk. Dredge with flour, pour over a pint of hot water and bake until tender.

SCRAMBLED EGGS.—Heat one cup of sweet milk; then rub a tablespoonful of butter with a teaspoonful of flour and stir into the boiling milk. Into this put six beaten eggs.

BATTER PUDDING.—One cup of sugar, two tablespoons butter, one egg, one cup sweet milk, two and one-half cups flour, three teaspoons baking powder, one cup currants. To be eaten with sauce.

PUDDING SAUCE.—Half cup butter, one cup sugar, one egg, one teaspoon flour. Stir thoroughly and add one cup boiling water. Simmer slowly, but do not boil.

SUET PUDDING.—One cup molasses, one cup suet, one of sweet milk, two cups of raisins, two and one-half cups of flour, one egg, one teaspoon soda, one teaspoon each of ginger, cinnamon and cloves. Boil or steam two hours. Jennie D. Wood.

MUFFINS.—Three cups flour, one and one-half cups of water or milk, one tablespoon butter, one teaspoon sugar, three teaspoons baking powder.

ROAST TURKEY.—For a turkey weighing from eight to ten pounds, allow one loaf of stale baker's bread, one quart of oysters, one lemon, two roots of celery and one-quarter of a pound of butter. It is taken for granted that the turkey is thoroughly cleaned and wiped dry before putting the stuffing in. Crumble the bread till very fine, season with pepper and salt. Drain the oysters, setting the liquor aside. Now take a very sharp knife and peel off the outer rind of a lemon, being careful not to have any of the bitter and tough white skin left on; cut the peel in very small bits; chop the white part of the celery very fine, adding the butter and the juice of the lemon; mix the ingredients mentioned, stirring until thoroughly mixed; then proceed to stuff body and crop. A turkey of this size requires at least two hours baking and should be basted frequently. The liquor of the oysters should be put in the pan, when the pan is first set in the oven, and this is to be used in basting. The giblets and liver should be chopped very fine and cooked in a baisin on top the stove, and when the gravy is made add them to it. Lucy Stone.

TOMATO SOUP.—Half peck tomatoes or two cans; add two quarts boiling water, boil half hour. Run through a colander, add one teaspoon soda. Season as oyster soup. One quart milk, let it come to a boil. Add a few crackers.

GERMAN PUFFS.—One cup milk, one cup flour, one egg, one tablespoon melted butter; bake twenty minutes in cups. Serve with sauce. Alice Kendall.

JUMBLES.—Two cups of sugar, one cup of butter, one cup sour milk, two eggs, four cups of flour, one teaspoon soda, one lemon, rind and juice.

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French Oyster Pie.—Butter the inside of a deep pie plate, line with puff paste or common pie paste, put a clean towl into the dish, folded so as to support the lid, and add the upper paste. Bake well; when done remove the lid, and take out the towl. While baking prepare the oysters, drain off the liquor into a pan, put the oysters into a stew pan with just enough liquor to keep them from burning, season them with pepper, salt and butter; add a little sweet cream or milk, and one or two crackers rolled fine, let them simmer but not boil. When paste is done fill dish with oysters and gravy. Replace the cover and serve hot. Jennie D. Wood.

Mutton Pie.—Cut steaks from a loin of mutton, beat them and remove some of the fat; season with salt and pepper. Put a little hot water in the bottom of a baking dish, put in the mutton and cover with a thick crust and bake.

Crust for Meat Pies.—One quart of flour, three tablespoonsful of lard, two and a half cups milk, two tablespoonsful baking powder sifted into the flour, pinch of salt.

Mock Duck.—Take a round of beefsteak, salt and pepper it, prepare a dressing as for turkey; lay your dressing on the meat, sew up and roast one-half hour; put water in the pan with plenty of butter and a sliced onion; baste frequently. Thicken the gravy with a little flour rubbed smooth.

Veal Toast.—One cup chopped veal, one cup hot water, one tablespoonful butter, one teaspoon of salt and a slight sprinkling of pepper; place on the stove and when quite hot pour over buttered toast.

Head Cheese.—Get from your butcher a hog's head which he will cut in two for you. Let it stand in salt and water for twenty-four hours when it will be white and clean Then take it out and clense thoroughly, removing the eyes. Let it boil until the meat falls from the bones; then remove the skin in as large pieces as you conveniently can lining with them a cloth which you have previously laid in a dish. Having with your hands removed all the bits of bones from the meat chop it but not fine and season with pepper and salt. Place the meat in the cloth as before prepared, gather up the ends and tie. Spread out the ends of the cloth and put a flat in a plate upon it. This will press out the superfluous fat, but be careful to have the meat hot when the weight is placed upon it.

Spiced Currants.—Three pounds of sugar, five pounds of fruit, one pint of vinegar, one tablespoonful of each kind of spice. Boil the fruit, vinegar and spice together for one hour, then add the sugar and boil from half to one hour, until as thick as you like. This will make about three quarts. Cherries may be made in the same way.

Peach Pickles.—To seven pounds of peeled peaches, three pounds of sugar, one quart vinegar. Put all in together and let simmer a little, but not long enough to come to pieces. Stick four cloves in each peach. Before boiling put cinnamon in the vinegar.

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LEMON PIE.—Two and one-half tablespoons of cornstarch. Mix thoroughly in a little cold water; add a pint and one-half of boiling water; while this is partially cooling prepare the juice and grated rind of two and one-half lemons, one and one-third cups of sugar, the yolks of four eggs, mix them well and then stir into the cornstarch. Line two pie dishes with pastry; fill them with the mixture and bake in a moderate oven about half an hour; then beat the whites of the three eggs to a stiff froth, add a couple of spoonsful of sugar; spread over while pies are hot.

PINEAPPLE FLOAT.—One pint of water; juice and pulp of two lemons, one coffee cup of sugar when boiling, and four tablespoonsful of cornstarch dissolved in cold water, let it boil fifteen mintues stirring constantly. When cool pour over pineapple picked fine with a fork. Over the top spread the beaten whites of three eggs sweetened and flavored as you like.

Oranges may be used in the place of lemons.

CORNMEAL GEMS.—One cup of corn meal, half cup of flour, one cup of sour milk, one egg, one tablespoonful of sugar, one tablespoonful of butter, one teaspoonful of soda.

RECIPE FOR CLEANING CARPETS.—Half a bar of Babbitt's best soap, five cents worth of saltpetre, one ounce of borax, four quarts of soft water, dissolve all together over the fire. First let it get cold, after that add four ounces of spirits of hartshorn, after perfectly cold bottle for use. Rub it on the carpet, or whatever you wish to clean either with a brush or cloth, and then rinse with a little cold water. This will hurt no colors, but some shades of brown.

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COOK BOOK

—OF THE—

Young Ladies

COOKING CLUB,

MONROE, MICH

MONROE DEMOCRAT PRINT:
1884.

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