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THE

JUBILEE COOK BOOK

1887.

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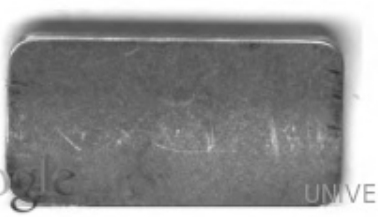

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Music Dealer.

Pianos and Organs.

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MUSIC ROLLS,

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GUITARS,

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(OVER.)

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Buy all your drugs of GOODYEAR.

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Think nothing in conduct unimportant or indifferent.

Manner is something with everybody, and everything with some.

And good, clean, nice goods are everything to a buyer. GOODYEAR keeps them.

Preserve self-possession, and do not be talked out of conviction.

Be punctual and methodical in business, and never procrastinate.

Be not forward to assign reasons to those who have no right to ask.

But ask for what you want at GOODYEAR'S and you will be politely waited on.

Ofttimes the blackness which we believe we see in others is only our own shadow.

Live within your income; be saving, avoid as much as possible either borrowing or lending.

Go to J. J. GOODYEAR, the druggist, for anything in his line, and you will be so well pleased that you will always trade with him afterwards.

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AND INSPECT OUR STOCK OF FINE

Ladies' Gold Watches, Gent's Gold Watches

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GOLD, SILVER AND NICKLE CHATILAIN WATCHES AND CHAINS,

RINGS SET WITH FINE, PRECIOUS STONES, PINS AND EARRINGS,

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TEA SETS, WATER SETS, BUTTER DISHES, FRUIT DISHES, CAKE BASKETS. ETC., OF THE FINEST STYLE AND WARRANTED BEST QUALITY PLATE. ROGER BROS. TABLE WARE, ETC., AT LOWEST MARKED PRICE.

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FIRST-CLASS FLAVORING EXTRACTS

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EBERBACH & SON'S,

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STRICTLY PURE CREAM OF TARTAR!

Fully carbonated Bicarbonate of Soda or Baking Soda.

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By giving you perfect satisfaction. For reference he refers you to his many patrons.

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FINE HAND-SEWED AND WELT SHOES

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FRED. T. STIMSON,

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— EVERYBODY THAT HAS —

THIS BOOK SHOULD REMEMBER!

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—OF—

KOCH & HALLER!

52 S. Main and 4 W. Liberty Sts.

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or some other large city to get suited in furniture. We are prepared to make to order everything in the line of upholstered goods, also side-boards, cabinets, desks, book cases, wardrobes; in fact, anything that you may ask for. Please give us a trial.

RESPECTFULLY,

KOCH & HALLER.

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Fresh Roasted Coffees

—AND ABSOLUTELY—

PURE SPICES A SPECIALTY

Our Coffees are delicious, combining strength and flavor. We especially recommend our own brand,

The DUFFY COMBINATION COFFEE.

An exceedingly fine article. Try it and be convinced. All goods we sell warranted as represented.

EDWARD DUFFY,

OPPOSITE POSTOFFICE, - ANN ARBOR.

SUGGESTIONS.

In soliciting advertisements for this little book, we have been met almost universally with a cheerful and generous response, our friends believing it to be not only a valuable compilation of choice recipes, but realizing it to be one of the best of advertising mediums, while nearly if not all have been actuated by a desire to lend a little support to the good cause for which this volume is published. We would suggest therefore that the M. E. Church remember these favors, and go out of their way, if necessary, to patronize those who have made the Jubilee Recipe Book a success.

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HERNIA!

EGAN'S IMPERIAL TRUSS. This is a new Truss upon new and anatomical principles, having a **SPIRAL SPRING PAD,** varying in size and form, as well as strength of spring The pressure being circular, or graduated, adapts itself to every motion of the body. **WORN DAY AND NIGHT.** The Adult pad gives a pressure from 2 to 6 lbs. Pad No. 3 gives 3 lbs, Pad No. 4 gives 4 lbs., Pad No. 5 gives 5 lbs., Pad No. 6 gives 6 lbs. The springs are all interchangeable **ONE** with the **OTHER,** and can thus be exchanged till the **PROPER PRESSURE** is obtained, and without extra expense. Our Infant's Truss is a perfect success. **LADIES' TRUSSES A SPECIALTY.** Our Umbilical Truss is something new and **NEVER FAILS.** Pronounced by the Best Medical Authority to be the **TRUE** and **ONLY UMBILICAL TRUSS.** Our Truss is used by the best medical men of Ann Arbor, and in the Michigan State hospitals.

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HAMILTON BLOCK, - ANN ARBOR, MICH.

THE WHITE IS KING!

Simple, Perfect,

Silent, Powerful,

Sure, Popular,

The Best Machine! The Best Woodwork! The Greatest Range of Work! The White embodies more mechanical improvements than any Sewing Machine in the World! White Sewing Machine Co.

L. O'TOOLE, Manager, - Office next to Savings Bank, West Huron St., Ann Arbor, Mich.

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BLANKETS, FLANNELS,
HOSIERY,
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SHIRTS, ETC., ETC.,

EVER SHOWN IN THIS OR ANY OTHER CITY OF ITS SIZE.

BACH & ABEL.

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The Jubilee Cook Book.

A COLLECTION OF

TESTED RECIPES,

COMPILED BY A COMMITTEE

FROM THE

Ladies' Aid Society

OF THE

METHODIST EPISCOPAL CHURCH,

OF

ANN ARBOR, MICH.

"A woman that feareth the Lord,
She shall be praised.
Give her of the fruit of her hands;
And let her work praise her in the gates.

ANN ARBOR, MICH.:
THE COURIER STEAM PRINTING HOUSE.
1887.

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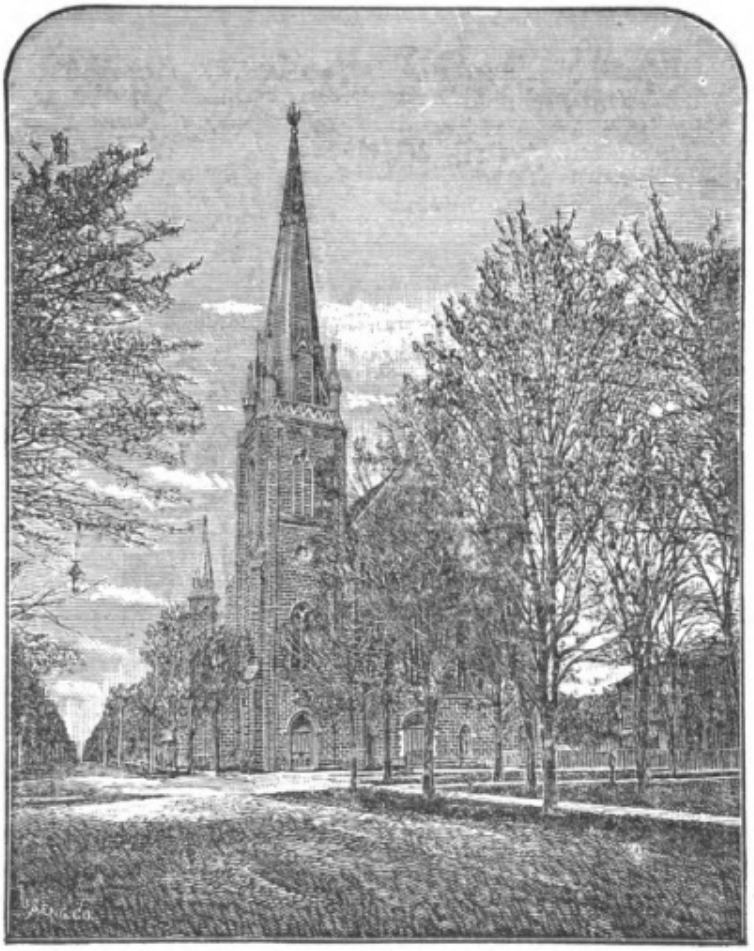

FIRST METHODIST EPISCOPAL CHURCH OF ANN ARBOR.

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DEDICATION.

To the housekeepers, old and young, experienced and inexperienced, of our Church and Community, and to all who wish to perfect themselves in the Art of Cooking, this Book is respectfully dedicated.

By the Committee.

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PREFACE.

Whether people eat to live, or live to eat, still with its mystery, confronts our thoughtful civilization. But we do not learn that tea has been postponed to await the solution. The very latest developments assure us that men will eat, and inasmuch as nothing contrary to this may be discovered so late in the afternoon of our world's history, it becomes the benefactors of our race to furnish such information as will present the results of the best experience. Our modesty shall not interfere with the assertion of the important truth, that the Jubilee Cook Book answers the demand.

Gibbon tells us that among the Romans the inventor of a new sauce was liberally rewarded, but if it did not prove palatable, the claimant was restricted to that article until another was invented. The Committee accepts the conditions, so certain are its members that the recipes will afford such satisfaction as must relieve the purchaser of any unwelcome visitations.

We have heard that in other lands bad cooking has been a fruitful source of domestic infelicity; first by producing painful disappointment, where the delicious and agreeable was anticipated, and second from those painful *reminders which insist upon refreshing the patient's memory, in reference to the last meal. Even Dr. Ben Johnson had no imperial scepter that could "bid the sunshine smile" when he sat down to his illy-cooked mutton. His stentorian rhetoric was peculiarly forcible as the unfortunate servants received his imperial rebukes for their bad cooking. But they were not to blame. They lived too soon. The "Jubilee" had not dawned. Such exhibitions now would be unpardonable, inasmuch as every home may enjoy the experiences of the very competent contributors to the Cook Book.*

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It may be objected that our hundreds of recipes will tend away from that simplicity that for 500 years contributed to the dominion of Sparta over Greece. Did not that state subsist upon a simple diet? Yes, but we are desirous that the sword should be beaten into the plowshare, and an important agency in the transformation is the Cook Book. Attila never tasted bread. How far his habit may have influenced his scourge-like nature, we may not tell, but his were not the qualities demanded by our civilization. Therefore eat bread, and in order that it may disarm war-like tendencies, get the recipes for its kneading, and raising, and baking from the Cook Book.

Lamartine says the Arabs pushed to superstitious extremes their respect for hospitality, and its principal symbol was salt. It need not be feared that we are losing our appreciation of this very beautiful custom; on the other hand, it will be ascertained that salt is an ingredient in many articles of diet mentioned in the Cook Book. We propose to be in advance of Lamartine's Ishmalites. They provided milk for their guests because it was cheaper than water, but the Cook Book has not been influenced by such parsimony, for where water was needed to render the diet palatable, it has been recommended regardless of expense.

Trusting that our mission is in the interest of individual comfort, domestic peace, and national progress, we submit the Jubilee Cook Book for the patronage of an appreciative public.

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TESTED RECIPES.

SOUP.

In making soup of any kind, certain rules are essential. First the kettle should be thoroughly clean. The meat should be put into cold water which should be heated gradually, and allowed to simmer slowly for four or five hours, skimming frequently. After the meat is taken out, let the soup stand until quite cold, so that all the fat can be removed. Beef is the most nutricious meat for soup, though other meats, fowls and fish can be used. Vegetables, if used, should be sliced thin, rice noodles or whatever thickening is used should be added last.

Crackers for soup are much nicer if set in a warm oven for a few minutes before sending to the table.

Bread crumbs fried brown in butter and dropped into soup just as it is sent to the table, is very nice for flavor.

BEEF SOUP STOCK.

Take a shank of beef and cut the meat in fine pieces. Take out the marrow and put it with a small piece of butter into a kettle, set it over the fire and when hot add the meat and then cook until brown, then put in the bones and sufficient hot water to cover it well, let it boil four hours, strain and set away in a cool place. This will keep a week or longer and can be used as the base for any vegetable soup.

BEEF SOUP.

Put into a kettle a soup bone, pour on cold water, add salt, cover closely and boil slowly three or four hours, then remove the meat from the kettle if you wish to use it, as the vegetables spoil the taste of the meat, slice three or four onions and a few small potatoes and other vegetables, if you like, and boil until very soft, season to taste and serve hot. Good for cold days.

A. M. L.

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TURKEY SOUP.

Put all the bones and scraps of meat and bits of dressing of the turkey into a kettle with enough water to cover them; let boil one hour, add some celery chopped fine, when done season to taste and strain. MRS. C. H. W.

OYSTER SOUP.

One quart of oysters, one quart of water, drain the liquor from the oysters through a colander. Put the liquor with the water, let it boil and skim it if needed, add half a cup of butter, salt and pepper to taste, and six crackers rolled fine, when it begins to boil pour in the oysters, and when it boils again add half a cup of sweet cream or rich milk. Let it scald a moment then serve.

ANOTHER.—Put a quart of oysters into a quart of cold water, when it comes to the boiling point, season as in the above rule. The oysters will be very plump and tender, and the soup rich. MRS. W. W. W.

BOSTON SOUP.

Boil one quart of beans three hours, add one quart of tomatoes and boil half an hour and strain through a colander. Season with plenty of salt and pepper. Keep plenty of water in the beans while boiling, to prevent burning. Stir often after they begin to cook *to pieces*. Have the soup of the consistency of cream, when done. MRS. A. W. AMES.

TOMATO SOUP.

A cupful of tomatoes with pepper, salt and butter, let it all cook twenty or thirty minutes, add a quart of sweet milk, let it come to a boil, and serve hot.

CREAM OF SALMON.

For two quarts of soup remove the skin and bone from a cupful of cold salmon, and rub it through a fine sieve with a potato masher. After the fish is prepared, make a cream soup. Put over the fire a sauce pan with two large tablespoons of butter and two level spoons of flour, stir them together until they form a smooth paste, then gradually stir in hot milk until two quarts have been added, let it come to a boil, then put in the salmon, let it boil up once, stirring constantly, season with salt and pepper. MRS. NELSON BOOTH.

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CORN SOUP.

Cut the corn from six ears scraping the milk from the cobs, put it in one pint of water, boil gently until done, then add one quart of sweet milk and when it boils stir into it two ounces of butter rubbed into a tablespoonful of flour, pepper and salt. Beat the yolk of an egg, put it in the tureen and pour the boiling soup over it, stirring all the time.

TAPIOCA CREAM SOUP.

One quart of white stock, one pint of cream or milk, one onion, two heads of celery, one-third cup of tapioca, two cups of cold water, one tablespoonful of butter, a small piece of mace, salt and pepper. Wash tapioca and soak over night in cold water. Boil gently with the stock for one hour. Cut the onion and celery into small pieces and cook for twenty minutes with the milk and mace. Strain into the tapioca and stock. Season with salt and pepper, add butter and serve.

MRS. CARRIE JENNINGS.

NOODLES FOR SOUP.

Beat two eggs, thicken them with flour about the same as for pie crust, add a little salt and roll out as thin as possible into sheets, place them where they will dry gradually. Before becoming crisp fold them together several times and cut in very narrow strips (the narrower the better) drop these into the soup and let boil two or three minutes.

MRS. C. E. MUTSCHEL.

CHEAT OYSTER.

Take of Tomatoes a pint, canned or freshed, to a large cup of nice white codfish picked up fine; add to this three pints of water and a tablespoon of butter; when these have boiled twenty minutes add one pint of sweet milk; let it just scald, and put in half a teaspoonful of soda. Serve immediately.

WHITE SOUP.

Boil a veal bone three hours with turnips, celery, onions, carrots, and whatever else you may have that is suitable, and that will not turn it dark, strain and boil again. Just before you serve it add a pint of cream or milk, with three eggs wel! beaten. Remove from the fire and stir rapidly.

MRS. DAVID GODFREY.

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OYSTERS.

OYSTER PIE.

Line a deep pie plate with rich crust, spread on a layer of oysters, one of rolled crackers, and another of oysters, season with salt, pepper and butter, pour in the liquor from the oysters and a little cream or milk, and lay on it a top crust. It is cooked sufficient when the crust is nicely browned.

OYSTER SAUCE.

Prepare some nice drawn butter, scald the oysters in a little water and mix with the butter. Stir well and let it come to a boil. Serve with oyster crackers. MISS M. L. POND.

CREAMED OYSTERS.

Drain off the liquid, heat the oysters through, pour on one quart of cream, let come to a boil, then add one tablespoon of flour dissolved in milk, a little butter salt and pepper to taste.

MILDRED KNOWLTON.

CREAMED OYSTERS.

One quart of oysters, one quart of cream or sweet milk, thicken with a little flour as if for gravy, when cooked pour in the oysters with their liquor. Pepper, salt and butter to taste. Pour over nicely browned buttered toast.

MRS. S. M. SPENCE.

OYSTER ROLL.

Cut a round piece 6 inches around from the top of a loaf of bread. Remove the inside from the loaf, leaving crust an inch thick, make a rich oyster stew and fill the loaf with it and the bread crumbs. Gloss the loaf with a beaten egg and bake ten minutes. S. E. BAILEY.

OYSTER LOAF.

Take either a round or a long loaf of bread and dig out the inside leaving only the crust. Dry three cupfuls of the crumbs in the oven, then fry in a little butter until a golden crisp.

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Make a cream sauce nicely seasoned, place in the loaf a layer of sauce, then a layer of oysters with salt and pepper, until full, having the crumbs for the last layer. Bake thirty minutes. This requires three pints of oysters and one pint of sauce.

MRS. RAMSAY.

TO FRICASSEE OYSTERS.

Warm them in their own liquor, but do not boil. When heated pour into a colander to drain. Put a heaping spoonful of butter into a saucepan, when heated stir in smoothly two tablespoons of flour, let it cook a minute or two, but do not let it scorch, then stir in the oyster liquor gradually, when nearly boiling take from the fire and add the yolks of two eggs—well beaten, and half a cup of cream, season and put in the oysters. Place over the fire a minute just to scald, pour over well buttered toast and serve immediately. MISS POND.

TO FRY OYSTERS.

Select large oysters. Have ready a plate of crackers, rolled fine, another in which is a beaten egg, place in your frying-pan a generous quantity of butter, dip the oysters, one at a time, first in the egg, and then in the crackers, and lay them carefully into the hot butter. By the time the saucepan is covered the first will be ready to turn. Brown lightly on both sides and place on a hot platter, sprinkle on a little salt and pepper.

MRS. W——

OYSTER PATTIES.

Line the patty tins with a rich puff paste. Season the oysters (after having dried them on a napkin) with salt and pepper. Place three or four in each tin, according to size, and add a little butter to each, wet the edges of the crust and cover, pinching the edges tightly together. Bake about twenty minutes in a hot oven. MRS. W. C. STEVENS.

PICKLED OYSTERS.

One ounce each of allspice, mace and cinnamon; one quart of vinegar. Scald all together; when cool put in the oysters; next day scald all together.

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FISH.

BOILED WHITE FISH.

Lay the fish open in a dripping pan with the back down, nearly cover with water, add two tablespoons of salt to one fish, cover tightly and simmer (not boil) half an hour. Dress with gravy, butter and pepper and garnish with hard boiled eggs sliced. For the sauce, use a piece of butter the size of an egg, one tablespoonful of flour, half a pint of boiling water. Boil a few minutes and add three hard boiled eggs sliced.

MRS. N. BOOTH.

SALMON LOAF.

A NICE DISH FOR TEA.—One can of salmon, four eggs well beaten, four tablespoons of butter melted, half a cup of fine bread crumbs, season with pepper, salt, mace and parsley. Chop the fish and rub in the butter with the back of a silver spoon until it is smooth. Beat the crumbs into the eggs and add the seasoning. Put into a buttered pudding mold and steam one hour.

SAUCE.

One cup of milk heated and thickened with one tablespoon of corn starch, the liquor from the fish (if none, double the quantity of butter), one large spoonful of butter, one raw egg, one spoonful of any kind of catsup, a pinch of cayenne pepper, and one of mace. Put the egg in last and very carefully boil one minute. When the pudding is entirely cold, take from the mold and pour the sauce over it. Slice it after it goes to the table.

MRS. A. W. AMES.

TO FRY FISH.

If the fish is large open it down the back and remove the back bone, cut the fish in pieces convenient for serving, salt them and dip them in corn meal and fry half an hour in plenty of hot fat. I prefer beef drippings with a little butter, to all butter for frying fish.

MRS. W. C. STEVENS.

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TO BAKE FISH.

Thoroughly clean the fish, wipe it dry, then make a dressing of stale bread or cracker crumbs seasoned with pepper, salt, butter and an egg to make it adhere, use only enough water to moisten the bread. Fill the fish with the dressing, sew it up and wind a narrow strip of cloth about it to prevent breaking. Dredge the fish with flour, put it in the baking-pan and lay some lumps of butter on it, bake thoroughly in a moderate oven, lay it on the platter and remove the strings and send it to the table as hot as possible. Any fish of three or more pounds is very good baked.

FISH TURBOT.

Steam a white fish until tender then remove the bones and sprinkle with salt and pepper. For a dressing heat one pint of milk and thicken with a quarter of a pound of flour, when cool add two eggs, a quarter of a pound of butter a very little onion parsley and thyme. Put in a baking dish alternate layers of dressing and fish. Cover with bread crumbs and bake half an hour.

S. E. BAILEY.

ESCALOPED FISH.

Fresh fish (almost any kind) three pounds. Boil whole, twenty minutes, with a little salt; remove bones. Take one pint of thick cream, one pint of milk, four tablespoons of flour, stirred in some of the cold milk, have the remainder of the milk boiling and stir in the cold thickening; then add cream, one cup of bread or cracker crumbs, season, salt, etc., put in bottom of dish layer of crumbs, then layer of fish, with the thickening on top, alternate until both are used, having last on the top the cracker crumbs. Bake one-half hour.

H. M. CLOUGH.

BOILED CODFISH WITH POTATOES.

Soak sufficient codfish for your meal in cold water, put the potatoes in kettle to boil, when boiled ten minutes lay in the fish with the potatoes. Make rich dressing with butter rubbed smooth with flour and seasoned with salt and pepper. Pour on boiling water to make the amount desired. MRS. C. H.

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STEWED CODFISH.

Select thick and white codfish, pick in not too fine pieces, soak in cold water. When freshened put in stewpan with water to cover, let cook slowly, but not boil, for half an hour, then add milk thickened with flour sufficient to make quite thick, let boil and serve. If desired stir in beaten eggs. A nice breakfast dish with baked potatoes. MRS. C. H. W.

CODFISH BALLS.

Pick the fish fine and freshen ; boil potatoes and mash them. While the potatoes are hot mix the fish with them, using one-third fish and two-thirds potatoes. Put in plenty of butter; make into balls and fry in hot butter or lard.

SALT MACKEREL.

Wash the fish clean, cutting off the head, fins and tail. Soak it in cold water over night, if the fish is small ; if a large one, twenty-four hours will be necessary. (Soaking it in hot milk a short time before cooking removes the strong taste). Wipe the fish dry, lay it on a gridiron, the skin side down, and let it broil ; or put it on a tin plate and bake fifteen minutes in a quick oven. After removing it to the platter, spread butter upon it.

It is a good plan to keep a tin especially for fish, as it is so difficult to remove the odor from a vessel in which fish has been cooked.

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MEATS.

Much depends upon the selection of meat. The sirloin and rib pieces are mostly used for beef roasts. For steak, porter-house and sirloin are the choicest. Twenty minutes to the pound is the rule for a roast of beef, most people prefering it rare. Pork, veal and lamb must always be well done to be palatable. Do not salt steak before or while it is cooking, as it draws out the juices, especially in broiling, as they will be lost. If the fact can be demonstrated to a cook, that tough meat can be made tender by pouring a little vinegar on it twenty minutes before cooking, there is no reason why she should send a tough steak to the table. That method of cooking is the most wholesome which prepares food most perfectly for the process of digestion. Broiled and roasted meat retains nearly all its juices. It is best to confine them by coagulating the albumen. This is done by exposing the cut surfaces at first to intense heat and when both surfaces are brown, finish cooking the meat by removing a little from the fire. Roasts may be seasoned after the surface is well browned. Boiling is the more economical way of cooking meat, especially if soup is to be made of the liquor, but as the juices of meat will escape unless the albumen of the cut surface is quickly coagulated, it is necessary to put the meat into boiling water in order to preserve them, then boil or simmer slowly. Tough steak is often made more tender by cutting across in squares on both sides and pouring over it a little vinegar, allowing it to stand about twenty minutes before broiling. The flavor of a beef roast may be very much improved by the juice of a lemon poured over it just before baking.

ROAST BEEF.

Have the oven hot and do not put water in the pan, pepper and salt it slightly, and moisten the meat with the juices and fat that will soon be made in the pan. Let the oven cool a little after the cut surfaces are browned. MRS. B. DAY.

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ROAST BEEF.

Get a rib roast of from six to ten pounds, have your butcher remove all the bones, sprinkle with salt and pepper, put a small piece of suet in the center and roll firmly, wind it a few times around with a strong cord and tie, place in dripping pan and add a cup of water and one tablespoon of vinegar. Have the oven hot enough to sear the meat quickly. Baste and turn often. For a roast of eight pounds one hour is sufficient time to cook it providing the oven is hot enough, and it should be. Follow these directions well and you will never have to make the excuse, "Our butcher never sends us a good roast of beef.

MRS. F. E. YALE.

ROAST BEEF.

Rub the salt and pepper into the meat thoroughly and dredge well with flour to prevent the juices coming out. Put in a very hot oven, without water, until seared over, when it may have a slower fire.

MRS. A. W. AMES.

YORKSHIRE PUDDING FOR ROAST BEEF.

Bake exactly as for ordinary roast for the table, then make a pudding as follows: To every pint of milk take three eggs, three cups of flour and a little salt, stir to a smooth batter and pour into the pan under the meat, half an hour before it is done.

MRS. NELSON BOOTH.

TO ROAST MEAT.

Take beef or fresh pork, three to five pounds, and allow two hours to cook. Wash, place in kettle, season well, pour upon it cold water enough to partially cover. Turn it over occasionally while boiling and when tender place the kettle upon the lid, cover and let it roast in the kettle. Do not put too much water on the meat as you cannot roast it down as soon as it is tender. Mutton should be parboiled first, veal does not need so much time.

MRS. O. F. WEBSTER.

YORKSHIRE DRESSING.

One pint of sweet milk, one cup of flour, one small teaspoonful of salt, three eggs. Beat the eggs, stir the flour into the milk, add the eggs, then pour into the dripper with your roast twenty minutes before taking from the oven. Very nice.

MRS. SESSIONS.

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TO COOK BEEF STEAK.

A young wife thought she saw her husband's love for her was waning, and went to an old sorceress for a charm, whereby she might regain his affections. "Each morning" said the witch, "thou must go to the meat man and get a piece, from the loin of a young ox, as thick and as broad as thy hand, and after thou hast well beaten it with a heavy iron, lay it over hot coals until it frizzles and sears, turning it often. Then place it on one of thy dainty dishes, which thou must not forget to make hot, and on it put a fair piece of butter, saying in thy heart, 'this I do for thee, oh my husband,' put on another piece of butter, and then put on another piece of butter. This do each day and thou wilt soon find thou hast regained thy husband." W.

BEEF STEAK BROILED.

Lay a thick tender steak upon the gridiron, well greased with suet, over the coals, when done on one side, have ready a platter well warmed, with a little butter on it, lay the steak without pressing it, cooked side down, then quickly place it upon the gridiron again and cook the other side. When done place upon the platter, spread with butter, season with salt and pepper and keep warm a few minutes. Serve on hot plates. Garnish with sprigs of parsley. B.

BEEF STEAK FRIED.

Take either porter house, tenderloin or sirloin steak, not more than one inch thick. Remove the bone, cut it in pieces convenient to turn. Put your frying-pan over the fire with small pieces of fat from the steak, have the pan quite hot, now put in your steak, cover and turn just as soon as it browns, do most of the cooking on the second side; leaving it a few minutes for those who like it rare, and longer for those who like it well done. Have your platter hot and sprinkle it with a little salt and pepper, remove it to the platter at once, spread a little nice butter over it, sprinkle a little salt and pepper on it, pour a little coffee into the pan and turn into the platter, but not over the meat. Set on the grate in the oven a minute and serve at once. A. M. W.

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PACKED BEEF.

Take three pounds of raw beef chopped fine, one tablespoon of salt, one teaspoon of pepper, one tablespoon of thyme or sage, eight rolled crackers, two eggs, butter the size of an egg, and milk to moisten, pack it in a pan, cover with water and bake two hours.

MRS. DAY.

BEEF ROLL.

Take a large slice of steak off the round, pound it well, make a dressing of bread crumbs seasoned with salt, pepper and sage or summer savory and an egg, all moistened with water until it adheres. Spread it on the steak, roll it, put a cloth around it and tie it up tight. Boil one hour and bake half an hour.

MRS. W. W. W.

BEEF ROLL.

Three pounds of raw beef chopped fine, two eggs, six tablespoons of milk, one tablespoon of salt, one teaspoon of pepper, twenty-eight crackers rolled not too fine, a quarter of a pound of salt pork chopped fine or its equivalent in butter; knead all together and roll into two loaves. Bake steadily two hours, basting it frequently.

MRS. S. C. RANDALL.

SPICED BEEF.

Chop tough beef steak (raw) and a piece of suet the size of an egg. Season with pepper, salt and a little summer savory; add two eggs, one-half pint of bread crumbs, four tablespoons of cream and a small piece of butter. Mix and work in a roll, with enough flour to keep together, and bake in a pan with a little butter and water like a roast. Slice when cold.

MRS. B. DAY.

BEEF OR VEAL LOAF.

Three and one-half pounds of beef, chopped fine, two tablespoonfuls of salt, one tablespoon of pepper, two cups of milk, one-half cup of butter, two and one-half cups of rolled crackers and two eggs. Press into long narrow tins and bake two hours.

MRS. W. C. STEVENS.

CORNED BEEF.

Have your butcher corn a piece of the round, of about six inches in thickness. Let lay in pickle, three or four days, made with rock salt, a small piece of saltpeter and sugar. Wrap

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around it as tightly as possible several coils of strong cord. Boil slowly six or seven hours, in a vessel large enough to suspend it. If desired hot, cut the wrappings and serve. Save the liquor in the pot and what remains from dinner replace in it; and let stand over night or longer when all the liquor will be absorbed by the meat. This process will ensure the meat both finely flavored and tender. An invaluable recipe. A.

PRESSED CORNED BEEF.

After serving corned beef at dinner, while yet warm, chop up fat and lean together, not very fine. Stir in enough dry mustard to flavor it, put in an oblong baking pan, and place over it another of the same size, right side up, put in this two or three flat irons for a weight and let stand over night. The next day it will turn out in a good loaf from which slices can be cut.

ROAST VEAL.

For six pounds of the loin of veal, make a stuffing of bread crumbs moistened with hot water or milk; adding salt, pepper and thyme to suit the taste, and one egg beaten with butter the size of an egg. Oysters chopped may be added if desired. Mix thoroughly, and then sew it within the loin, binding it afterwards with a string to keep in the stuffing.

The above stuffing is suitable for poultry of any kind.

MRS. B. DAY.

ROAST VEAL PIE.

Cut cold roast veal into small pieces, place in the dish you wish to bake it in, put in the gravy that was left, add some water; season with butter, salt and pepper; place on the stove and let it cook until very tender. Make crust the same as for baking powder biscuit. Mix a spoonful of flour smooth with water and stir into the pie. Place a tea-cup inverted in the center. Now lay on the crust and bake in a hot oven. Serve in the dish in which it is baked, set upon a piate.

MRS. C. W.

VEAL POT PIE.

One and a half pounds of lean veal cooked until nearly tender in about two quarts of water; season well with salt, pepper and butter; make a thickening with half cup of milk and

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two or three tablespoonsful of flour; mix smooth and stir into the meat. It is now ready for the crust. Take one quart of flour and prepare as for baking-powder biscuit; beat an egg very light, put in the center of the flour, and with milk or water mix very quickly; roll and cut into biscuits; roll each one lightly in flour and drop into the boiling kettle; cover tightly, leaving plenty of room to swell. Let them boil for thirty minutes *without uncovering*. Carefully watch the fire that it is not too hot under the kettle, as they will scorch very quickly.

In making baking-powder biscuits, as well as crust for pot pie, if you wish to mix with water always take half lard and half butter, and be generous with it, but if you use milk a small piece of butter alone does better. MRS. F. E. YALE.

VEAL LOAF.

Three lbs. raw, chopped veal, twelve crackers rolled fine, three eggs well beaten, one tablespoon sage, one teaspoon pepper and one of salt, four tablespoons water, butter the size of an egg laid on for basting; bake one hour, close oven.

MRS. W. A. TOLCHARD.

VEAL LOAF.

Three pounds of veal chopped fine, one tablespoon salt, one dessert-spoon pepper, two tablespoons butter, two tablespoons water, one dozen crackers rolled fine, three eggs. Mix all together thoroughly, and bake two hours.

MRS. P. B. ROSE.

ESCALOPED VEAL.

Three lbs. raw veal or beef, chopped fine; one-fourth lb. fat raw salt pork, chopped fine; one dozen crackers, rolled fine, or same amount bread-crumbs; season, mix well; pack and bake thoroughly. When cold slice. MRS. G. LEE.

SPICED VEAL.

Three pounds of veal chopped fine, two eggs, eight small crackers, rolled, a piece of butter the size of an egg, one tablespoonful of salt and one of pepper, and water enough to make quite moist. Bake two hours in a hot oven; pack firmly as possible in the baking dish. MRS. W. W. RAMSAY.

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VEAL OMELET.

Three lbs. chopped veal, two eggs, well beaten; one tablespoonful of cream, one of salt, one teaspoon of pepper, six tablespoons of rolled crackers. W.

DRAWN BUTTER

Melt in a sauce pan a tablespoonful of butter, stir into it till smooth a tablespoon level full of flour, and add a cup of boiling milk, salt and pepper.

BOILED LEG OF MUTTON.

Wash the mutton and rub it with salt, immerse it in a large kettle with boiling water. Let it cook until tender, and if the water is not all boiled out, turn some of it into an earthen bowl. Now let the remainder of the water or broth simmer away until the mutton is nicely browned; turn it often and season with salt and pepper; then remove to a hot platter. Mix some flour smooth with water and stir into the fat, having added the bowl of liquor, serve on hot plates. W.

FRIED MUTTON CHOPS.

Trim the skin from the chops; heat a frying-pan until the chops hiss on being put into it; brown quickly, first on one side, then on the other, and then remove a little from the hot part of the stove, and finish cooking the chops to the desired degree. When they are done put them on a platter, season with salt, pepper and butter. Serve them hot and on hot plates.

BROILED MUTTON CHOPS.

Select good fat chops, cut quite thick, broil over a brisk charcoal fire upon a wire gridiron, turning frequently until both sides are done. Serve on a hot platter, sprinkle with salt and pepper, and spread with a little butter. Garnish with celery.

MUTTON CHOPS FRIED.

Put them in a dripping pan in the oven, with a little water, salt and pepper, baste frequently, turning them until browned to fancy.

BROILED LAMB CHOPS.

Have them fat and tender from the forequarter, broil over

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clear fire, season with salt, pepper and butter, and serve laying them one over the other, with a slice of lemon on the top.

PORK ROAST.

Take the piece to be roasted, sprinkle it well with salt and pepper and lay it in a dripping pan. Place in oven and bake, not too fast, but thoroughly.

ROAST SPARE-RIB.

Crack the ribs through the middle, rub with pepper and salt. Make a stuffing of bread-crumbs; season to suit taste; lay the stuffing on the ribs and fold the other over it; sew it up tightly; put in a dripping-pan with a little water; baste often and turn so as to bake both sides evenly until nicely browned.

BOILED HAM.

Wash and scrape the ham, put in a kettle with cold water enough to cover it. Let it come to a boil, and keep boiling slowly until tender all through; then remove from the fire, and let it stand in the kettle until cold. Remove the skin and put the ham in a dripping pan to bake. Sprinkle a little sugar and flour over the fat and bake until nicely browned.

S. HENDRICKSON.

BOILED HAM.

Take a ham of ten or twelve pounds, pour boiling water over it, and let it cool enough to wash and scrape it clean; put it in a perfectly clean boiler, with cold water to cover it; bring it to the boiling point, when place on the back part of the stove to simmer steadily six or seven hours, or until it is tender when tested with a fork. When done place in a large pan to skin; dip the hands in cold water; take the skin and pull downward. Set it in a moderate oven, placing the lean side downward, sift over it powdered crackers and bake one hour.

SALT PORK AND APPLES.

Cut half a pound of nicely cured pork in slices a quarter of an inch thick, fry them slowly until brown in a deep frying pan, and take them up on a hot platter. Meantime wash, wipe and slice six sour apples, and when the pork is taken up, put them into the frying pan to cook until tender, but not broken. Lay them on the platter with the pork and serve them hot.

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SCRAPPLE.

Take such parts pork as are generally used for "head-cheese," boil until the meat falls from the bone, keeping well covered with water. Strain out the liquor and return it to the kettle. If very greasy skim well. Then make a mush, by stirring corn meal into this liquor, cooking for one hour and a half. While the mush is cooking, chop the meat fine (bits of rind are a nice addition) and stir as evenly as possible into the mush. Salt and pepper highly. Let all boil up once, and take out into *square* pans. When cold it is to be sliced and fried, the same as sausage meat. It is a delightful breakfast dish.

MRS. M. F. TABER.

SALEM, OHIO.

FRIED SWEET-BREADS.

As soon as they come from market they should be washed, the skins and little pipes carefully removed; cut in pieces the size of an oyster, season with salt and pepper, then cover both sides with flour. Lay them in a hot frying pan, which has been well buttered, and fry an even brown.

MRS. C. E. MUTSCHEL.

SAUSAGE.

For ten lbs. of meat, two ozs. of salt, one of pepper. Chop all together.

MRS. FERDON.

SAUSAGE.

To each pound of meat one teaspoonful of each sage and pepper, and one even tablespoon of salt.

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POULTRY.

ROAST TURKEY AND CHICKEN.

Clean, wash, and then wipe dry. Fill with dressing of moistened bread crumbs, seasoned with butter, pepper, salt and sage, or summer savory if preferred, then sew up and truss. Put in a roasting-pan with water, in which is a large piece of butter, or what is better, very thin slices of salt fat pork. Chop the giblets fine, to add to the gravy. When the fowl is done remove to a platter,and thicken the gravy with flour made smooth with water. Cook fowl until tender and of a rich brown color.

Use cranberry sauce and currant jelly with fowls, veal, ham and game; capers or nasturtiums with mutton; mint sauce with roasted lamb; pickles with fish. MRS. B. DAY.

TO FRY CHICKENS.

Take a spring chicken, cut it open on the back and breast, pound and break the joints and bones, season, roll in flour,place in hot lard in a frying pan and let it fry until tender and brown; then add a little water, cover and steam. Serve with butter. Add a little milk to gravy in stew pan and thicken.

MRS. O. F. WEBSTER.

FRIED CHICKEN.

Cut your chicken in pieces, if very young just in half; see that it is well cleaned; wipe it dry. Beat up two eggs; have a plate of flour; dip each piece first in the flour, then in the egg; season with salt and pepper. Have hissing hot lard in your skillet; put in the chicken; when brown on one side, turn it, brown the other; place upon the platter; mix a tablespoon of flour smoothly into a cup of sweet milk. Put a piece of butter half the size of an egg into the skillet, pour in the flour mixture, stir; and let come to a boil. Pour it over the chicken. I fry veal cutlets the same way. MRS. A. L. C.

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BONED TURKEY.

First make the stuffing to suit your taste. Take a turkey that has not been drawn, so as to have no openings in it if possible; if drawn, sew up the openings firmly before boning. I take two chickens, one beef tongue, one can oysters, one pound fresh, lean tenderloin pork. Have the turkey frozen and thawed, the tongue boiled and skinned, the pork roasted, the oysters taken out of the liquor, the chickens cut in small pieces, and put on to boil, with just water enough to cover. Have the turkey well washed and singed, being careful not to break the skin; lay the turkey on its breast, cut off the legs and wings at the first joint, cut down the whole length of the back, and with a sharp knife separate the flesh from the bones, one side at a time; throw the bones into the kettle with the chicken to boil. Now for the filling: First lay the whole tongue to form the breast; clear all the chicken meat from the bones, cut the pork in small pieces, fill up your turkey, legs, wings and all, first tying ends of legs and wings tight. Have the chicken liquor well boiled and seasoned. Put in chicken, pork and oysters, and a little dressing; turn the chicken liquor into the turkey and sew up firmly. Turn it over and shape it nicely with the hands. Tie a cord tightly to the neck and draw it round and tie it to the right wing, close to the body; tie down legs and wings; sew around it a piece of strong cloth, and steam or roast. Leave the cloth on till cold. Carve cold in round, thin slices, commencing at the neck. This is a difficult dish to attempt by any but a skilled cook. Some leave the bones in the wings and legs as they are quite difficult to remove. MRS. S. F. W.

MISSOURI STYLE FOR COOKING CHICKENS.

Cut up as for fricassee, put in fry-pan, cover with water. Let boil till tender and water boiled out, then add butter, salt, pepper, frying till browned. For good gravy, add water, with a little flour stirred up to thicken, boiling a minute or more; then serve. S. H. BISHOP.

FRICASSEED CHICKEN.

Cut up chicken, wash; then put in a kettle in cold water, enough to cover, and cook until tender. Then season with pepper, salt and butter, and thicken with a little flour made smooth with water.

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CHICKEN POT PIE.

Prepare and cook chickens until within twenty minutes of being done; prepare a dough as for biscuit, and roll and cut in small squares; place in a steamer over boiling chicken, and steam. When done remove and prepare chicken as for fricassee, and serve.

CHICKEN CHEESE.

Two chickens boiled tender, chopped (not too fine), and seasoned with salt and pepper. Boil three or four eggs and slice, with which line molds and pour in the chicken, and add the liquor they were boiled in. Slice cold. MRS. B. DAY.

BROILED CHICKEN.

Clean and split open the chicken, and lay it on the gridiron over a clear fire. Sprinkle with salt and pepper, and spread with the best fresh butter, and serve on a hot platter, with a few sprigs of water-cresses around it. Serve lettuce salad with it.

PRESSED CHICKEN.

Two chickens boiled tender, chopped not too fine, add the liquor they were boiled in, season with salt and pepper, add a few tablespoons of rolled cracker; mix all together. Boil four or five eggs hard; put in a mold a layer of chicken and one of sliced egg until the mold is full; press by putting a weight on top. Beef or veal can be prepared the same way.

MRS. W. W. W.

QUAIL.

Quail are very nice to stew until nearly done, then roast in the oven to a nice brown, basting frequently with melted butter and water. Serve on soft buttered toast.

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BREAKFAST DISHES.

TONGUE TOAST.

Take bits of cold boiled tongue, mince fine, mix with cream or milk, and to every half pint of mixture add the well beaten yolks of two eggs. Let it simmer over the fire a minute or two. Pour over nicely buttered toast, and serve hot.

MRS. W. W. RAMSAY.

OMELET FOR ARTHUR'S BREAKFAST.

One coffee cup of sweet milk, three eggs (well beaten), with one-half teacup of flour. Butter a *large* frying-pan, and when moderately hot pour in the mixture and let it cook slowly, being *very careful* not to let it scorch. When sufficiently hard to roll or lap together add salt, butter and pepper, according to taste, and after lapping it together, as you do a turnover, let it cook slowly five minutes, then remove it to the platter for the table, and eat while hot.

SNOWFLAKE OMELET.

Separate the white and yolks of six eggs, beat each very light, then turn them together, seasoning with two tablespoons of sweet cream, (or milk and a little butter), salt, and a dash of pepper; then fry, a part at a time, as soon as one is done fold it over and remove to the platter. This will make six or seven omelets.

MRS. W. W. W.

A DELICIOUS OMELET.

Four eggs well beaten, one cup of milk, half a cup of bread crumbs. Put a generous piece of butter into the frying-pan, pour in the mixture and cook slowly ten minutes. Slip a knife around the edge, and if done just right, it can be turned or rolled as it is put upon the hot platter. This is very light and more delicate than if made of all eggs.

MRS. MARY J. JOHNSON.

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HAM OMELET.

Chop the ham fine. To a pint of the ham, take six eggs, beat very light. Put the ham in a frying-pan and when quite hot, add the eggs. Stir till partly cooked, then let it stand over the fire till set, fold over and take up. MRS. A. W. AMES.

RICE CROQUETTE.

Three cups cold, boiled rice, one tablespoon sugar, one-half teaspoon salt, one tablespoon butter, one egg, beaten light; work all together into a smooth paste. Flour your hands, and make into oval balls, dip in flour or cracker dust, and fry in hot lard. J. Q. A.

HAM TOAST.

One-fourth lb. lean ham chopped very fine, the yolks of three eggs (well beaten), one-half oz. butter, two tablespoonfuls of cream, and a little red pepper. Stir over the fire till it thickens, then spread on hot toast. Garnish with parsley.

S. E. BAILEY.

TO SERVE COLD MEATS.

Take cold meats picked from the bone and finely chopped, to one cupful add the juice of one onion, if the meat is fresh give it salt, pepper and sage; add one cupful of bread-crumbs, break in an egg or two, and moisten if necessary with a little water. With floured hands make into small cakes and fry brown on both sides. R. A. KNOWLTON.

MEAT CROQUETTES.

Take cold steak, or roast meat, put it in a pan and stew till tender, remove any pieces of bone or gristle, chop it fine; then add about two-thirds the quantity of bread-crumbs, season with salt, pepper, and a little of some sweet herb, add an egg and sufficient water to moisten. Make into flattened balls and fry in a well buttered frying pan. MRS. W.

BEEF PATTIES.

Chop fine some cold beef; beat two eggs, mix with milk and add a little melted butter, salt and pepper; make into rolls and fry.

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MEAT CAKES.

Chop any cold meat; season with salt, pepper and butter; make a batter of half a pint of sour milk, level teaspoon of soda, an egg, and a little salt, and flour to thicken. Lay a spoonful of batter on the griddle, place on it a spoonful of meat, then cover it with the batter and bake.

HASH.

One-third fresh or canned beef, two-thirds potatoes; chop (not too fine), season well with salt and pepper, and dredge over a little flour. Put in a spider about half a cup of milk with a liberal piece of butter, let it come to a boil, then add the hash; let it simmer a few minutes before stirring. Cook for about five minutes and serve immediately.

MRS. F. E. YALE.

FRICASSEED OYSTERS.

For a quart can, drain the oysters as dry as possible, put a piece of butter the size of an egg into your spider and let it get quite brown; put in your oysters. As soon as they commence to cook add as much more butter, which has been previously well mixed with a teaspoonful of flour. Let it cook a moment and add one egg beaten with a teaspoonful of cream. Let this cook a moment and pour over buttered toast.

BEEFSTEAK TOAST.

Chop cold steak or tongue very fine; cook in a little water, put in cream or milk, thicken; season with butter, salt and pepper, and pour it over slices of toast. Prepare boiled ham in the same way, adding the yolk of an egg.

FRIZZELED HAM AND EGGS.

Take bits of ham, boiled or fried, chop fine and place in a spider with butter. Take four or six eggs, beaten, pour over the ham, and when heated through salt, pepper and stir together. Cook until brown and turn over.

MENNONITE TOAST.

Beat three eggs well, add a pint of sweet milk, salt. Cut slices an inch thick from a loaf of bread; remove the crust, dip the slices into the egg and milk, fry like doughnuts, in very hot lard, until brown; butter and sprinkle with powdered sugar. Serve hot.

MRS. NELSON BOOTH.

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SALMON FOR A LUNCH OR TEA.

A pretty dish is to take a can of salmon, drain off the liquor, lay the fish on a platter and with a silver fork pick it into bits. Make a dressing as follows: The yolks of two hard-boiled eggs, two mealy potatoes, two tablespoons of butter, one teaspoon each of mustard and salt; rub them together smoothly with a case-knife, then mix in vinegar to make it of the consistency of thick cream; lay this in spoonfuls here and there on the salmon, and a ring of the white of the egg on the side of it, if you like. Garnish the platter with nasturtium leaves and blossoms, or parsley will do, or lettuce with it is very nice.

This dressing I use in making deviled ham for sandwiches, and for nearly all kinds of salad. It was sent to me by Mr. Dowd, of New York, more than twenty-five years ago.

MRS. W. W. WHEDON.

Another nice dish for tea is to boil a cup of rice, very light and dry, then poach eggs, that is, break them carefully into a sauce-pan of water just at the boiling point, let them cook slowly till you can lift them easily from the water, and lay them on the rice, which you have spread upon a platter, put a bit of butter, salt and pepper on each egg.

MRS. W. W. W.

ZIMMT KUCHEN.

Take a part of your dough that has been prepared with shortening for raised biscuits, into this mix a handful of sugar, then roll out to the thickness of about one-half inch, place in a dripping pan and let stand in a warm place till light. When light cover the top with melted butter, and sprinkle over with sugar and cinnamon. Bake and cut in strips. This is a breakfast bread much used by Germans.

MRS. C. E. MUTSCHEL.

APPLE FRITTERS.

Pare and remove the cores from sour apples, slice in pieces one-fourth of an inch thick. Dip each piece in a batter, made of milk, flour, one egg, and a little salt. Fry in hot lard or butter until the apple is soft and the fritter is brown on both sides. When done sprinkle over with cinnamon and sugar.

MRS. C. E. MUTSCHEL.

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FRIED LIVER.

Cut in thin slices and pour over it boiling water. Drain off the water and dredge the liver with flour. Season nicely with salt and pepper. Put it in the frying pan with enough hot fat to brown it nicely without burning. Cover and fry slowly until done.

MRS. MARY STALKER.

RELISH FOR LUNCH.

Boil one half dozen eggs perfectly hard, shell and cut them in two, take out the yolks, mash and season them with salt, pepper and mustard and return them to the whites. Serve with bread and butter.

MRS. E. E. ROYER.

SOFT BOILED EGGS.

Place the eggs in a saucepan, and cover with *boiling* water. Let them stand where they will keep hot but *not* boil for eight minutes.

EMMA W. ROGERS.

PANNED OYSTERS ON TOAST.

One quart of oysters, one tablespoon of butter, one of cracker crumbs, salt and pepper to taste. Heat the oyster liquor to the boiling point and skim; then add to it the oysters, butter, and cracker crumbs; when they boil up, pour over five small slices of buttered toast, serve hot and garnish with thin slices of lemon.

EMMA W. ROGERS.

CROQUETTES.

For a family of six, take one half pound of meat scraps, chopped fine; to this add as much again of mashed potatoes and rice, with a handful of rolled crackers. Pepper and salt to taste. Make out in any form desired. Beat up one egg, roll these first in the egg, then in the cracker or bread crumbs, and fry in hot lard. A little thyme may be added.

MRS. E. E. ROYER.

SCOLLOPED HAM.

Boil the small end of a ham and after slicing off all that can be served nicely for the table, take from the bone the little bits that may be left and chop them fine. Then take a deep dish, cover the bottom with rolled crackers; then sparingly spread the chopped ham; and then hard boiled eggs, thinly

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sliced; and then another layer of crackers, ham and eggs until the dish is filled. Add a few lumps of butter, pepper and salt, with milk or water. Cover with a crust or grated cracker. Bake three quarters of an hour. MRS. E. E. ROYER.

CLAM CHOWDER.

Chowder for six persons. One and one half dozen of good sized clams, saving the liquor. Sliced potatoes, one and one-half quart; and two good sized onions. Place clams, potatoes and onions in a kettle in alternate layers, seasoning each layer with red pepper chopped fine and salt. Pour over it the liquor saved from the clams, add boiling water to cover well, and boil until the vegetables are well cooked, add a piece of butter the size of an egg. Serve hot. Be happy.

MRS. EMMA D. BULLIS.

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VEGETABLES.

MASHED POTATOES.

After cooking drain them well and let them steam for a few minutes, then salt and mash well, add half a cup of milk, or enough to make them moist, a liberal piece of butter, then with a large spoon beat thoroughly for five or ten minutes. If a rich yellow color is desired add the yolk of an egg. Dish and serve immediately. If mashed potatoes must stand let it be in a tureen in a warm oven, but *never* in the kettle on the stove.

MRS. F. E. YALE.

A pretty dish is to take well seasoned mashed potatoes, rub them through a colander into a baking dish, taking care not to settle them down, bake a light brown in a quick oven, and send to table in the same dish.

POTATO CAKES FOR BREAKFAST.

Save from dinner a soup plate of mashed potatoes, add to it half a saltspoonful of pepper, the same of nutmeg, a little salt and the yolk of an egg; form into small cakes, put in a buttered baking pan, brush the top with the white of an egg and brown in a quick oven.

CREAMED POTATOES.

Chop cold potatoes rather fine, place over the fire with half as much cream as potatoes, a dash of flour, salt and pepper. If milk is used instead of cream add butter and a little more flour. Potato prepared in this way is very nice.

MRS. A. W. AMES.

SOUTHERN POTATOES.

Slice them as for frying, let them remain in cold water one hour, put into a pudding dish, salt and pepper, a little milk. Place in the oven and bake one hour, remove from the oven and add small lumps of butter over the top, return to the oven to brown.

MRS. S. H. ADAMS.

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ESCALOPED POTATOES.

Peel and slice potatoes thin same as for frying. Butter an earthen dish, put in a layer of potatoes and season with salt, pepper and butter, a bit of onion chopped fine, sprinkle on a little flour. Put in another layer of potatoes and the seasoning. Continue in this way until the dish is filled. Just before putting into the oven, pour a cup of milk over. Bake three-quarters of an hour. The onion can be omitted if not liked.

MRS. EMMA FERDON.

POTATO CROQUETTES.

Season finely mashed potatoes with salt, pepper and butter, add sweet milk to moisten, mix thoroughly with it one beaten egg, have a plate of rolled crackers, another of well beaten egg and the frying pan with hot lard, make the potatoes into small smooth pats or rolls, dip each into the egg and then into the crackers and fry a light brown. Lay on brown paper first to absorb the fat, and serve hot. MRS. S. M. SPENCE.

POTATO PANCAKES.

Grate a dozen medium sized potatoes, after peeling them and washing thoroughly, add the yolks of three eggs, a heaping teaspoon of flour, and if they seem too dry a little milk will do to thin them, with a large teaspoonful of salt, and lastly, the whites of three eggs beaten stiff, and thoroughly beaten in with the potatoes. Heat your griddle and put butter and lard in equal proportions in it, and fry the cakes until they are brown. Make them a third larger than the ordinary size of the pancake.

WARMED-OVER POTATOES.

Put in a spider one cup of milk with a good piece of butter. Let it boil, then thicken with a spoonful of flour, slice the potatoes, not too thin, and add. Carefully stir them a few minutes until thoroughly warmed, then serve immediately.

ANOTHER.—Put in a spider a piece of butter or fresh meat drippings, chop an onion fine and put in the spider, let it brown for a few minutes. Chop cold boiled potatoes, not too fine, season with salt and pepper and add. Let them fry slowly, carefully turning them from the bottom.

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SARATOGA POTATOES.

Pare and slice with a cabbage cutter as many potatoes as are to be required. New potatoes, or up to the 1st of November will require to lay in the water but a few hours, while old or withered ones will be all the better if they soak (ready sliced) two days. They *must* be thoroughly chilled and be curled, to be very nice. Place over the fire a Scotch bowl containing lard as for fried cakes. Draw your cooking table very near the stove and spread over one end a cloth folded several thicknesses. Place the dish of potatoes on one corner of the cloth for a weight and to have it near by, then lay a small handful of the slices on the cloth and wipe dry with a small towel. When dry and the lard is boiling hot throw in a few, stirring almost constantly, with a skimmer in the left hand, while with the right you are drying another handful. When a light brown, remove to a collander and salt *slightly* with a salt shake. *Not* with the fingers.

Remarks.—To make Saratoga potatoes is not a difficult task, if properly understood. I am convinced that the most frequent difficulty arises from the potatoes not being thoroughly chilled, or being cut so thin that they cannot be dried, and so mat together and take too much lard. They will keep several days in summer and two weeks in winter without growing strong, if the lard is sweet, and by throwing them in a pan of any sort and placing them in a warm oven a few minutes, they will regain all their original crispness and can be served hot.

MRS. GEO. A. DOUGLASS.

TO COOK GREEN TOMATOES.

Take full-grown tomatoes before they are turned, pare and slice, then cook in clear water until partly done, turn off the water, put on enough more to finish cooking. Season with butter, pepper, salt and one half cup of cream. Toast a slice of bread or as many as needed, and turn the tomatoes over it. Send to the table hot. MRS. P. D. NOBLE.

TO FRY GREEN TOMATOES.

Cut in slices half an inch thick, roll in flour, salt and pepper and fry in butter.

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PARSNIPS.

Wash and scrape, cut in slices lengthwise, boil till tender then fry in butter, sprinkle on a little salt.

PARSNIPS.

Boil till tender, remove the skin and mash them in the stew-pan with a little milk, a generous lump of butter, salt and pepper.

SQUASH.

Boil till tender, having first removed the skin and seeds. Mash and season with salt and butter.

Hubbard squash is very nice when baked, scraped from the shell and seasoned with butter and salt.

CAULIFLOWER.

Cut off the leaves and stalk close to the bottom of the flowers, let it stand in cold water a short time, then put in boiling water, salted. Cook till tender. Serve hot with drawn butter poured over it or eat it with vinegar if preferred.

CABBAGE.

Prepare and cook the same as cauliflower, not using the drawn butter. Many persons think a piece of salt pork boiled with cabbage improves it. It is excellent when cooked in the water in which good, sweet corned beef has been boiled.

CABBAGE WITH MILK.

Shave the cabbage fine, put in hot water enough to cover it, let it boil fifteen minutes, drain off the water, pour on a cupful of milk, add salt, pepper and butter, and a spoonful of flour, mixed with milk.

ASPARAGUS ON TOAST.

Asparagus should be boiled in fresh water, after having been tied in bunches with the tops all one way. When thoroughly cooked, take out and spread lengthwise on the toast in a deep dish, pour over the whole a gravy made from some of the water the asparagus was cooked in, butter, pepper and salt.

VEGETABLE OYSTERS.

Wash thoroughly, scrape off the skin with a knife, cut across in rather thin slices, stew until tender in water sufficient

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to cover, add a piece of codfish to season. When done, remove the codfish, thicken with flour rubbed smooth with butter. Toast slices of bread, put in a dish and pour the vegetable oysters over. Send to the table hot. MRS. S. H. ADAMS.

CREAMED TOMATOES.

Pare and slice ripe tomatoes, stew until perfectly smooth, add salt, pepper and a piece of butter the size of an egg; just before taking from the fire stir in a cup of cream with a tablespoon of flour made smooth in a part of it; do not let it boil after the flour has been put in. Have ready pieces of toast in a dish, pour the tomatoes over and serve. MRS. S. H. ADAMS.

BOILED RICE.

Pick over and wash one cup of rice. Into three small cupfuls of water put the rice, salt it well, let it boil twenty minutes (the water should boil away), then remove to the back of the stove and let it stand ten or fifteen minutes, keeping it covered. Do not stir it, and pour it out as carefully as possible, so as not to break the kernels.

EGG PLANT.

Peel and slice, boil in water with a little salt until thoroughly cooked. Drain off the water, pour on sufficient milk to cover the slices, add a few lumps of butter rolled in flour; when it thickens stir in the beaten yolks of two or three eggs and serve at once.

BOILED CORN.

Green corn is best when first picked; the husk should never be removed until just before cooking. Remove all the silk, and cut off the end of the cob close to the corn. Put in boiling water with a little salt, cook ten or fifteen minutes.

STEWED CORN.

Carefully cut the corn from the ear, so as not to cut into the cob, scrape the cob lightly so as to secure the milk, add water to just cover, place in a stew-pan, cover and cook slowly half an hour or more, until done. Add a little milk, season with butter and salt. MRS. C. H.

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MOCK OYSTERS.

Grate six ears of corn, add two beaten eggs, two tablespoons of flour, two tablespoons ot cream or sweet milk, salt, pepper, and butter, and drop in spoonfuls on a hot, well-buttered griddle. MRS. W.

GREEN PEAS.

Do not shell them until ready to cook, put into enough water to cover, boil twenty to thirty minutes: season with butter, salt and a little flour made smooth. Serve hot.

BOSTON BAKED BEANS.

Soak over night one quart small white beans with one teaspoonful soda. Into an earthen ware pipkin with close-fitting lid, put half the beans, then one lb. salt pork, well-streaked with lean, and then the balance of the beans. Add three tablespoonfuls of N. O. molasses, one teaspoonful soda, cover the beans with water, and cook in a moderate oven seven or eight hours. When done they should be nicely browned, soft and juicy. MRS. ETTA LEE FERDON.

BAKED BEANS.

One quart white beans, nicely picked and washed, soak over night, put in fresh water, and cook until they begin to crack open; then put them in a little stone crock, add sufficient water to cover them, put in a little salt and soda and a tablespoon of sugar. Three-fourths pound of pork gashed through the rind, sink it in the beans even with the top, cover them closely, and let them bake four hours. MRS. BENNETT.

MACARONI.

Soak macaroni for two hours. Then let it boil for twenty minutes, drain off the water, place in an earthen dish a layer of macaroni, then a layer of grated cheese, till your dish is full; season with salt, pepper, a tablespoon of butter and a cup of sweet milk. Bake slowly one-half hour. MRS. RAMSAY.

BOILED ONIONS.

Peel and wash, boil ten minutes, drain off the water, add boiling water, boil and drain a second time; pour on more boiling water, and cook until done; drain off all the water, add salt, pepper, butter and milk or cream. The milk can be omitted. MRS. W.

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BEEFSTEAK SMOTHERED WITH ONIONS.

Slice six or eight good sized onions, put into a frying-pan with a tablespoon of beef drippings or butter, season with salt and pepper, cover and let them cook until tender. If too dry add more drippings, and fry until brown, stirring often to prevent burning. Select a nice sirloin steak, and have it cut one inch and a quarter thick. Broil rare or well done, as preferred, remove to the platter and cover thickly with the fried onions. The success of this dish depends largely on the selection and cooking of the steak. MRS. A. L. NOBLE.

FRIED ONIONS.

Slice and boil ten minutes at a time in three waters; drain and fry in butter or meat drippings, season with salt and pepper and serve hot.

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SALADS.

POTATO SALAD.

One pint of cold boiled potatoes, cut in small pieces; one pint of chopped cabbage; a little celery cut in small pieces; four boiled eggs, two cut up and put in the salad, and two cut in slices and laid on top. Add a little salt.

DRESSING.—Yolks of two eggs, one teaspoon of salt, one teaspoon of mustard, one teaspoon of pepper, four tablespoons of butter, four tablespoons of vinegar, one tablespoon of sugar. Beat all together and cook. When cool add about half a cup of sweet cream and turn it over the salad.

MRS. MARY J. JOHNSON.

LOBSTER SALAD.

One can of lobster, picked up fine, removing all hard, yellow pieces; one half cup of finely chopped lettuce. Mix the two together and add the salad dressing. Lay it on a bed of lettuce leaves in a salad dish.

DRESSING.—Two eggs beaten, one teaspoon of salt, two teaspoons of sugar, three mustard-spoons of mustard as prepared for the table. Beat all together. Put one cup of vinegar in a dish of water on the stove and when boiling hot add the mixture, stirring till like soft custard. Just before pouring over the salad, add one cup of thick, sweet cream. MRS. A. W. A.

SALAD DRESSING.

Yolks of four eggs beaten well. Drop into them as you beat them two tablespoons of best olive oil. Add two teaspoons of made mustard, four of powdered sugar and two of salt. Lastly add sixteen tablespoons of vinegar. Stir constantly until it thickens. Makes one bottle the size of Durkee's Salad Dressing. May be used for salmon salad, lettuce, tomatoes, cold slaw, chicken salad, &c.

ELLEN SOULÉ CARHART.

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CHICKEN SALAD.

One chicken, boiled tender and chopped fine; three eggs, boiled hard; chop the whites of the eggs with the chicken; chop three heads of celery and mix with the chicken; rub up the yolks with four tablespoonfuls of Durkee's salad dressing, add a pinch of salt and pepper, and enough vinegar to moisten. Before serving, pour over it half a cup of cream. Garnish the top with olives, small cucumber pickles, pickled beets cut in fanciful designs, and celery leaves.

MISS EMMA BOWER.

LETTUCE SALAD.

Two heads of lettuce, yolks of two hard boiled eggs, one tablespoonful of melted butter, one teaspoonful mustard, one-half teaspoonful each of salt and pepper, one tablespoonful of sugar; mix all together and let it stand five minutes, then add four tablespoonfuls vinegar; pour over lettuce when ready to serve.

MRS. S. HENDRICKSON.

POTATO SALAD.

DRESSING.—One-half cup of vinegar, one tablespoon of butter, a small tablespoon of sugar, one teaspoon made mustard; mix and let come to a scald. To two eggs, beaten thoroughly, add one-half cup of sweet milk; pour the scalding dressing on the eggs and milk; return to the fire and let it thicken; cool. Cut the potatoes into dice; two hard boiled eggs, cut into dice; one onion, cut into dice; salt and pepper to the taste; pour on the dressing and mix with a silver fork.

MRS. A. L. WORDEN.

MAYONNAISE.

Yolks of six raw eggs, beaten with an egg-beater, and cut with salad oil; add one cup of milk and one cup of vinegar. Place the bowl containing the mixture in hot water over the fire and stir constantly until it thickens. When cold, season with mustard, salt and red pepper. Thin with cream.

MRS. HARRINGTON.

SALAD DRESSING THAT WILL KEEP.

Yolks of ten raw eggs; butter, the size of an egg; one teaspoonful of mixed mustard; half a teaspoonful of Cayenne pepper; salt and sugar, to the taste. Boil all together thor-

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oughly, and place the dish over boiling water until thick. Bottle tight and it will keep for weeks. RACHAEL.

DRESSING FOR CHICKEN SALAD.

To four well beaten eggs add a tablespoonful each of made mustard, sugar and butter. Place two thirds of a cup of vinegar on the stove, and when it begins to simmer, add the above mixture. Stir (but do not let boil) until it is a thick custard. After it is cold, pour over your chicken and celery, which has been cut fine, and peppered and salted to the taste.

MRS. L. R. WOOLFOLK.

BLUE GRASS REGION, KY.

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BREAD.

The art of making good bread is acquired, not only by the closest attention to rules, but by a certain amount of experience. This is absolutely necessary, and although accompanied by discouragements, and frequent failures, it is the only way any degree of success may be attained. First, one must be able to distinguish good flour from poor: second, one must know when to set bread and how long to let it rise, as it is affected so easily by the temperature of the room in which it is placed. French bread is said to be sweet and good, as a rule, and in making it, *two things* contribute to this, *that is*, the *manner* and *form* of baking. In making bread, they never make thick loaves. The loaves being so thin, the heat strikes through very soon after they are placed in the oven, hence, all the fermentation is stopped; while in the case of large loaves, fermentation continues to go on after the bread has been in the oven some time, and of course, much of the sweetness is lost. The time required for baking is not less than three quarters of an hour; whether more time is required or not depends upon the heat of the oven. "The little fairy that hovers over successful bread-making is heat; not too little, nor too much, but uniform." To test whether bread is done, rap gently with the fingers; if done, the sound will be hollow, if not done it will be dull and heavy. After removing the bread from the oven, take from the tins, and tilt on one side uncovered until it becomes cool. Bread is certainly a necessity, but we should not make it merely for this reason, for if we make it because we *have* to, our family will eat it for the same reason; while if we take pride and pleasure in our work, we are sure to have the welcome "well done" pronounced upon it, and the reputation of a good bread maker is worthy any woman's ambition.

YEAST.

Make ready a stone jar, having it perfectly clean and sweet;

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put into the jar two-thirds of a cup of sugar, two thirds of a cup of salt, and one quart of nicely mashed potatoes; add the water in which the potatoes were boiled; have ready a small handful of hops in an earthen bowl, pour boiling water over the hops and let stand a few minutes; then strain into the jar; pour water over the hops again and strain into the jar, making three quarts of the mixture; when milk warm add two-thirds of a cup of yeast, or one yeast cake dissolved in a little water. Let it stand in a warm place until light, or until it sparkles, then cover closely and keep it in a cool place. Good for six weeks.

MRS. C. H. W.

BREAD.

To make good bread, sift into your bowl one quart of flour, to which add three good sized potatoes, freshly boiled and mashed, with warm water sufficient to make a thin batter; then a teaspoonful of salt and a square of Flashman's yeast. If in the winter, put it in a warm place, and it will take about three hours to rise. When quite light, stir in sufficient flour to knead easily, being careful not to make it too stiff. Work it twenty minutes, then put it again to rise, and when light, make out your loaves with as little handling as possible. Bake in a not too hot oven.

MRS. E. E. ROYER.

ANOTHER.—When potatoes are boiled for dinner, drain the water off into a quart of flour, two tablespoonfuls of sugar, one tablespoonful of shortening, and a little salt. If not enough water, add more and stir well. Put one yeast cake soaking, and when the mixture is cool, add it, stirring well. In the morning mix into the flour with warm water; mix soft. When light, roll into loaves. Do not make them large. Let it rise again till very light before putting into a quick oven.

MRS. O. F. WEBSTER.

ANOTHER.—Two quarts of warm water poured on a table-spoon of sweet lard. Stir in flour (Minnesota is the best) till it is a thick batter, beating (same as griddle cakes) for several minutes, then add a tea cup of fresh yeast, setting it to rise in a warm place. In the morning early, mould for twenty minutes, then set to rise till light, when you take dough for one loaf, place on the cake-board and roll out the same as for pie crust, sprinkling on flour when necessary, rolling up till you have

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rolled out four or five times, then the loaf is ready for tins, letting it rise till light. Care should be used in not getting in too much flour. This quantity will make four loaves. The sponge should be prepared at night in the summer; in cold weather make the sponge immediately after dinner. At nine o'clock p. m. mould as mentioned above, put in a warm place to rise till morning, then use the rolling-pin process, which requires great patience but gives you good, fine-grained bread.

MRS. S. H. BISHOP.

YEAST.

One coffee-cup of grated *raw* potatoe, one-half tea-cup of table salt, one-half tea-cup granulated sugar, a tea-cup of water in which a handful of hops has boiled, three pints of *boiling* water poured over these materials. When a little more than luke-warm add a half cup of good yeast. When light put into fruit jars and keep in cool, dark place. MRS. S. H. BISHOP.

QUICK SALT RISING.

Take half a coffee-cup of meal, scald with boiling sweet milk until about as thick as sweet cream, set in warm place to rise then set away in cool place. This will keep several days in cool weather. For bread take about one pint hot water, add salt, a little sugar and a pinch of soda, let it cool until it will not scald the flour, then add flour until about as thick as pan-cake batter. Stir in about one half of the meal yeast previously made and set in a kettle of quite warm water, *keeping warm.* This sponge will quickly rise. Then pour into a pan of flour, adding warm water and more salt if necessary, a table-spoonful of melted butter and sponge it, letting it rise; knead into loaves, let it rise and bake. But little kneading is necessary. MRS. E. A. D.

JOHNNY CAKE.

Two cups flour, one cup corn meal, one-half cup sugar, one-half cup butter, one-half cup milk, three eggs, three spoons baking powder. MRS. G. A. DOUGLASS.

STEAMED INDIAN BREAD.

Take two large cups of Indian meal, half a cup of shortening (fresh roast beef drippings if you have it), pour over sufficient boiling water to scald the meal well, add salt and one

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small cup of molasses, when cool enough add a pint of light bread sponge, thicken stiff with graham flour, put in a tin pail, one deep enough to allow about four inches for rising, keep in a warm place till light, which should be a couple of hours, when light take a piece of old cotton wring out of warm water and dredge with flour, tie it loosely over the top of the pail and place in a kettle of boiling water, cover tightly and let it boil from three to four hours, adding water from time to time. When done remove the cloth and place in the oven for five minutes to dry off, then slip a knife around the edge of the pail turn bottom up on a plate and lift the pail off. When cool cut in round slices.

MRS. F. E. YALE.

BROWN BREAD.

One cup of Indian meal scalded with hot water, one cup of molasses, one tablespoon sugar, two cups sour milk, two teaspoons even full of soda, a little salt and thicken with graham flour. Steam one and one-half hours, then bake fifteen minutes or until brown.

MRS. V. C. VAUGHAN.

SALT RISING BREAD.

At night or in the morning (early) scald out a quart pitcher and in it put four tablespoonfuls of new milk and a small one-fourth teaspoonful each of salt and soda. Add boiling water enough to scald. When cooled so that flour will not scald stir in enough to make a thick batter, cover closely and set the receptacle in a dish of warm water. If water gathers on top dust in a little flour and stir briskly. When light set a sponge, putting flour in bread pan to make the desired amount; make a depression in center, turn in a pint of hot milk or water, which will scald some of the flour. Add a little salt and enough very warm (not scalding) milk or water to make your bread. Pour in the rising and stir to a smooth batter, sprinkle a little flour over top, cover with a clean cloth and set in a warm place. When light immediately knead soft into loaves, brush over the top with butter. Cover well and keep warm until light. Bake in a quick oven twenty to thirty minutes. Best results are obtained in using flour not ground too fine.

MRS. E. E. BEAL.

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GRAHAM AND INDIAN BREAD.

Take one quart of nice, *soft* meal to which add salt and one teaspoon soda. Pour on just enough boiling water to thoroughly scald, but not to make sloppy, add one teacupful good molasses, let it cool until it will not scald the yeast, then add one-half cup lively, soft yeast, stir in graham flour until the batter is *very stiff*, put in a tin, set in warm place to rise. Steam two hours and bake in *moderate* oven one hour. More or less molasses may be used according to taste. MRS. E. A. DARBY.

GRAHAM BREAD.

Take one quart tepid water or two-thirds milk and one-third water, stir this into one pint of wheat flour and enough graham to make a stiff batter. Mix with it one-half pint home-made yeast or two tablespoons baker's yeast, add a pinch of salt, let it rise in a warm place over night. In the morning add a small tea-cup of molasses or brown sugar and stir in enough graham flour to make as stiff a batter as is possible to stir with a spoon. Put into bake tins and when light bake. If there is danger of becoming acid, add a small teaspoon of soda with the molasses. MRS. T. F. MCDONALD.

RICE JOHNNY CAKE.

One cup boiled rice, one egg, one and one-half cups sour milk, one teaspoon soda, one tablespoon melted butter or lard, one large handful flour. Thicken with corn meal. Sweeten if you like. Add a little salt. MRS. J. Q. A. S.

GRAHAM BREAD.

Three cups graham flour, one cup wheat flour, two cups buttermilk, one teaspoon soda, one of salt, one-half cup molasses. Steam two hours and bake ten minutes.

MRS. C. G. DARLING.

INDIAN BREAD.

One cup sour milk, two cups sweet milk, two cups Indian meal, one cup flour, one-half cup molasses, a little salt, one teaspoon soda. Steam three hours. MRS. S. HENDRICKSON.

ROLLS, VERY NICE.

Two coffee-cups of flour, one of sweet milk, two tablespoons of baking powder, four of melted butter. Will make twelve cakes. Bake in a quick oven. MRS. W. F. BREAKEY.

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POTATO YEAST.

One tablespoon of salt, one tablespoon of sugar, three tablespoons of flour. Pour on a pint of boiling water and let it cool; add two yeast cakes and let it rise; then boil one dozen large potatoes, rub them through a colander and pour on them one quart of boiling water and one quart of cold water, and let it stand until cool, then put the whole together and let it rise. Take one pint of the mixture for each loaf of bread to be made.

MRS. NELLIE J. POND.

INDIAN BREAD.

One pint of rich buttermilk, one pint of meal, one pint of flour, one egg, one teaspoon of saleratus, two tablespoons of sugar or molasses, pinch of salt. The egg may be omitted. Bake one hour in one loaf.

M. L. KERR.

BROWN BREAD.

Two cups of corn meal, one cup of unbolted wheat flour, two cups of buttermilk, one cup of molasses, one teaspoon of soda; steam three hours, bake fifteen minutes.

MRS. C. HALLADAY.

CLINTON, MICH.

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BREAKFAST CAKES AND TEA ROLLS.

BAKING POWDER BISCUIT.

Take one qt. of flour and sift it; mix thoroughly with the flour one teaspoonful of salt and two very heaping teaspoonfuls of baking powder; add a little over one-half teacupful of butter until the butter is reduced to grains as fine as oatmeal. Stir into these ingredients enough cold milk to make a soft dough; add enough flour to enable you to roll out and cut into biscuits. Handle the material as little and as quickly as possible, and bake in a quick oven. MRS. A. F BOURNS.

BOSTON TEA ROLLS.

Scald three pints of milk; while hot put in one cup of butter and one cup of sugar. When cool add six quarts of sifted flour and the yeast as follows: one yeast cake in a cup of warm water (disolved), into which stir flour enough to make a thick batter. After all the ingredients are mixed let the mixture stand over night to rise. Mould or knead the whole and let it stand until after dinner or about noon, when it is rolled out about an inch thick, cut with a tin or tumbler; one half is folded upon the other, a small piece of butter being put in between. Let it rise and bake for tea. R. A. KNOWLTON.

TEA BISCUITS.

Take bread dough; work in it a small lump of butter. Make out your biscuits and set them away in a cool place until just before tea, when they should be changed to a warmer place, and in fifteen minutes they will be ready to bake in a brisk oven. After the first working bread should be handled very lightly.

MRS. E. E. ROYER.

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SALLY LUNN.

Two eggs well beaten, two tablespoons butter, two tablespoons sugar, two cups flour, two teaspoons baking powder.

MRS. A. E. MORRIS.
ORCHARD LAKE.

SALLIE LUNN.

Take one-half cake of compressed yeast, three pints of flour, one and a half cups of sweet milk, one cup of butter (melted), one tablespoon of lard, a little salt, three eggs, beaten separately. Mix as for cake, let it rise, then put it in deep jelly pans and let it rise again; bake in a moderately hot oven. When done, split open and butter each piece, laying one piece upon the other. Serve while hot. MRS. DR. RAMSEY.

POP-OVERS.

One egg, one cup of milk, one cup of flour, salt, one teaspoon of baking powder. Have the muffin-pans very hot and bake quickly. A nice breakfast dish.

CORNMEAL GEMS.

Piece of butter size of a walnut, one cup of molasses; melt butter with molasses; one egg, one cup of flour, one and one-half cups of cornmeal, one and one-half cups of sweet milk, one teaspoon of soda. JULIA B. ROYS.

RUSKS.

One pint of new milk, one gill of yeast; make into a sponge at night. In the morning add two-thirds of a cup of butter (melted), one teaspoonful of soda dissolved in a little water, two eggs, one and one-half cups of sugar. Set to rise, and when light stir down; let rise again, and then add flour to make into a loaf; let it rise once more and make into rusks. This receipt makes forty rusks. MRS. ETTA LEE FERDON.

MUFFINS.

Two eggs, well beaten, two cups of flour, one cup of milk, two teaspoonfuls of baking powder, two tablespoonfuls of melted butter, one-half tablespoonful of sugar. MRS. D. GODFREY.

SQUASH BISCUIT.

One pint of squash, one cup of sugar, one-half cup of butter, one cup of yeast, one teaspoonful of soda, little salt; make stiff enough for bread biscuit. MRS. B. DAY.

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GRAHAM BISCUIT.

One pint of sweet milk, one cup of sugar‘ one-half cup of yeast, one teaspoonful of salt; stir in Graham flour and set to raise over night, then add more flour until you can mould into biscuit, raise and bake. MRS. CALKINS.

GRIDDLE CAKES.

Two cups of soaked bread crusts, one cup of sweet milk, one tablespoon of lard, (after melted), one teaspoon (small) of soda; thin if necessary. Stir till smooth. BELLA JOHNSON.

RUSK.

Take one quart of good sponge and add to it one egg, one cup of sugar, one-half cup of butter and a little grated nutmeg. Thicken with flour as for bread. Knead well and let it get light before moulding; make out in small biscuit, crowding them in the pans so they will not spread. When well raised bake rather slowly. R. A. TRUEBLOOD.

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CAKE.

In making cake, to insure success, it is necessary to observe certain rules. Exactness in measurement is essential. As a rule the whites and yolks of eggs should be beaten separately, and the butter and sugar stirred to a cream. The butter may be softened but never allowed to become hot. Sift the baking powder with the flour. In nearly all receipts the flour is measured before sifting. Stir briskly, and when it begins to lighten, transfer to the oven as soon as possible. Cake should be baked in a moderate heat. Study your oven to know just where in it to place your cake, as much of the success depends on the baking. To know when your cake is done pierce it with a broom-corn, if it comes out clean, remove your cake carefully from the oven. Great care should be taken not to jar or expose to the air the cake while baking. Care must be taken also not to get in too much baking powder as it will make it tough and cause it to shrink. Eggs and baking powder are rivals, and should be used sparingly when put together.

UNION CAKE.

Dark part. The yolks of three eggs, one cup of molasses, half a cup of butter, three tablespoons of sour milk, one teaspoon of soda, two cups of flour, one cup of chopped raisins, cloves, cinnamon and nutmeg to taste.

White part: The whites of three eggs, half a cup of butter, one cup of sugar, three-fourths of a cup of sweet milk, two cups of flour, two teaspoons of baking powder. Put in the tin a portion of the dark cake then of the white, alternately in the same way until all the batter is used. MRS. W. W. TOZER.

RICH CUP CAKE.

Five cups of flour, two and one-half cups of sugar, one and one-half cups of butter, one cup of milk, six eggs, one teaspoon of soda, and two teaspoons of cream tartar. Flavor with lemon or vanilla.

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APPLE JELLY FOR LAYER CAKE.

Grate two large greenings, add juice and grated rind of one lemon, one cup of sugar, one beaten egg. Stir constantly till it boils and thickens. Let it cool before putting between the layers.

ELLEN SOULÉ CARHART.

GOLD CAKE.

Three-fourths of a cup of butter, one cup of sugar, one-fourth of a cup of sweet milk, the yolks of eight eggs, two cups of flour, one teaspoon of cream tartar, half a teaspoon of soda.

SILVER CAKE.

One cup of butter, two of sugar, three of flour, whites of eight eggs, half a cup of sweet milk, one teaspoon of cream tartar, and half a teaspoon of soda.

VIOLA KINTNER.

MAMMA'S BIRTHDAY CAKE.

One and a half cups of white sugar, one-half cup of butter, three eggs, whites beaten separately; two and a half cups of flour, measured before sifting; two teaspoons of baking powder, sifted with the flour; one-half cup of sweet milk; stir the butter and sugar to a cream, then add the whites of the eggs and the other ingredients. Put two-thirds in two tins, and to what is left in the bowl add the yolks, spices, a few chopped raisins, citron and figs, two spoonfuls of chocolate which has been melted in a cup set in a dish of boiling water. Bake this for the middle layer of the cake. Spread a thin white frosting on each layer, and lay on it chocolate drops cut once in two, placed the chocolate side up. Pack together.

THE GIRLS.

ALMOND CAKE.

Half a cup of butter, two cups of sugar, two and a half cups of flour, three-fourths of a cup of sweet milk, two and a half teaspoons of baking powder, the whites of six eggs beaten to a stiff froth, one pound of soft shelled almonds, blanched by steeping in boiling water until the skins are loosened, then sliced or rolled, adding while crushing them, the juice of an orange; flavor with vanilla. Bake in a pan two inches deep.

JULIA B. ROYS.

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CLAY CAKE.

One pound of sugar, one pound of flour, half a pound of butter, six eggs, one cup of milk, and three teaspoon of baking powder.

MRS. B. DAY.

COCOANUT CAKE.

One cup of sugar, two tablespoons of butter, one whole egg and the yolks of two, one-half cup of milk, two cups of flour, two teaspoons of baking powder. Bake in layers. Make a frosting of the two remaining whites, mix thoroughly with one grated cocoanut and spread between the layers.

MRS. A. L. NOBLE.

ANGEL'S FOOD.

The whites of eleven eggs, one and one-half cups of sugar, one cup of flour, one small teaspoon of cream tartar, one teaspoon of bitter almond or vanilla. Sift the sugar five times and measure after sifting. Sift the flour four times, measure, mix cream tartar and sift again. Beat the eggs very fast to a stiff froth, on a large platter, add the sugar and flour lightly, and vanilla. Have ready a new pan, and pour immediately into it. Bake forty minutes in a rather hot oven. Do not open the oven until the cake has been in fifteen minutes. Have a pan of water in the oven while baking. When removed from the oven turn the pan upside down to cool. Angel's Food pans have feet, but they can be raised from the table by placing upon two plates just as well. Do not grease the pans.

MRS. V. C. VAUGHAN.

THANKSGIVING CAKE.

One cup of butter, two cups of sugar, one cup of sweet milk, three cups of flour, whites of five eggs, two teaspoons of baking powder. Save out one-third of the above, add three tablespoons of molasses, half a teaspoon of cloves, allspice, nutmeg, one teaspoon of cinnamon, one cup of stoned raisins, sliced citron.

FROSTING.—White of one egg, one cup of granulated sugar, pour water over the sugar, boil till stringy, turn slowly over the beaten white and stir till cool. Roll hickory nut meats for part of frosting and sliced figs in the rest and white on top.

AGNES BEL LEWIS.

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CORN STARCH CAKE.

One cup of sugar, one-half cup of butter, one-half cup of milk, one cup of flour, one-half cup of corn starch, one teaspoon of baking powder, whites of four eggs. Sift the flour, corn-starch and baking powder together. Add the eggs last. Flavor to taste.

MRS. R. J. BROAD.
MILAKA, FLORIDA.

ICE CREAM CAKE.

Two cups of sugar, one of butter, beat well together; whites of eight eggs beaten stiff and added; one cup of sweet milk; two teaspoons of baking powder mixed well in three and a half cups of flour. Beat all together, bake in jelly pans and flavor to suit the taste.

ICING FOR THE CAKE: Two cups of sugar, one cup of water, boil to a thick clear syrup; beat the whites of two eggs and stir in while hot; when cool, flavor and spread between layers of the cake. Very good.

MRS. P. B. BEAL.

MRS. B. F. GILE'S POUND CAKE.

One pound of flour, one pound of sugar, (pulverized is best) one pound of currants, (washed and dried) one-half pound of butter, one-half pound of citron, (cut fine) and eight eggs. Beat the eggs to a foam. Stir the butter and sugar to a cream, add the flour, putting in the fruit last. Flavor with rose or vanilla as preferred.

Mrs. Giles has used this recipe over fifty years.

GERMAN COFFEE CAKE.

When molding out your bread take two small cups of the dough and add a tablespoon of melted lard, one-half cup of white sugar, one egg, and a half cup of raisins, or currants or dried cherries if you like. When well mixed put in enough flour to make stiff enough to roll; roll about one inch thick and let get light. When light, cover the top with a paste made by rubbing together a heaping tablespoon of flour and a teaspoon of butter, cooked by pouring on a little boiling water. Sprinkle plentifully with sugar and cinnamon and it is ready for the oven. Bake in a moderate oven for about thirty minutes.

GRACE D. HALL.

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FIG CAKE.

One cup butter, two cups sugar, three and one-half cups of flour, one-half cup of milk, whites of seven eggs, two teaspoons of baking powder. Bake in layers. Take a pound of figs, chop fine and put in a stew-pan on the stove, pour over it one teacup of water and one-half cup of sugar. Cook all together, until soft and smooth. Spread between the layers.

A. M. WORDEN.

SNOWBALL CAKE.

The whites of ten eggs, one tumbler of flour, one and one-half tumblers of sugar, one and one-half teaspoons baking powder. Sift the flour with baking powder four times. Do not beat after the flour is in.

MRS. G. LEE.

SPONGE OR LAYER CAKE,

Two eggs beaten to a very light froth, one cup of granulated sugar beaten with the eggs, one cup of flour, one-half stirred in gradually, then the other half in which has been mixed one teaspoonful of baking powder, a scant half cup of almost boiling water, stirring in a little at a time. Bake in a moderately hot oven.

MRS. J. D. FROST.

FRUIT CAKE.

Two pounds of brown sugar, two pounds of butter creamed, two pounds of sifted flour, three pounds of currants, washed and dried, three pounds of stoned raisins, one pound of citron, one half pound candied orange peel, one half pound blanched and pounded almonds, one cup of molasses, sixteen eggs beaten very light and added to the butter and sugar, one spoon of ginger, one-fourth ounce each of mace, nutmeg, cloves and cinnamon, rosewater and vanilla. Mix all together adding the flour last. Beat it long and well. Cover tight and let stand twelve hours before baking. This recipe will make two large loaves. Good for ten years.

MRS. F. E. YALE.

ANOTHER.—One pound of butter, one pound of sugar, one pound of flour, ten eggs, two heaping teaspoons of baking powder, three pounds of currants, picked washed and dried; two pounds seeded raisins; one pound of citron cut small. Leave out a handful of flour to mix with the fruit. Spice with mace, cloves and cinnamon so that neither can be distinctly tasted.

EMMA FERDON.

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COFFEE CAKE.

One cup of coffee, one cup of brown sugar, two-thirds of a cup of molasses, two-thirds of a cup of butter, three cups of flour, two eggs, one teaspoon each of cloves, cinnamon and soda, one nutmeg, fruit. CARRIE A. ROE.

BLACK CAKE.

One pound of brown sugar, one pint of molasses, two pounds of currants, two pounds of raisins, one pound of citron, one pound of flour, one cup of sour cream, one pound of butter, one teaspoon of soda, one ounce each of mace, cloves and cinnamon, two nutmegs, and eight eggs. MRS. KINTNER.

BLACKBERRY CAKE.

Three-fourths of a cup of butter, one and one-halt cups of flour, one cup of sugar, one cup of blackberry jam, three tablespoons of sweet milk, one teaspoon of soda, three eggs, cinnamon and nutmeg to taste. I. K. L.

COFFEE CAKE.

One cup of sugar, one-half cup of butter, one-half cup of molasses, one-half cup of cold coffee, two eggs, two cups of flour, one teaspoon of soda in the coffee, one teaspoon of cinnamon, and one-half teaspoon of cloves. MRS. CALKINS.

ROLLED JELLY CAKE.

One cup of sugar, one cup of flour, three eggs, two teaspoons of cream tartar, and one teaspoon of soda. Bake in two cakes, spread them with jelly and roll them up while hot.

SANDWICH CAKE.

Two cups of sugar, three-fourths of a cup of butter, one cup of sweet milk, the whites of five eggs, two and one-half cups of flour, two teaspoons of baking powder. When mixed, take four tablespoons of the dough, add a small half cup of molasses, one cup of seeded raisins, chopped fine, spices to suit the taste, a little soda, and flour to make the proper consistency. This makes two cakes. Bake in layers. Use the dark for the sandwich. MRS. C. H. W.

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CHOCOLATE CAKE.

Two cups of sugar, one of butter, one of milk, five eggs, three cups of flour, three teaspoons of baking powder, flavor vanilla in the milk. This makes two cakes.

FROSTING.—Put one cup of sugar in a tin cup with four tablespoons of water, stir, then place on the stove and let it boil a few minutes, taking care that it does not cook too much; as soon as it will hair take from the fire. Have ready the white of one egg beaten to a very stiff froth, dip the hot sugar on the egg, one spoonful at a time, beating it briskly all the while. When all is in, add two tablespoons of chocolate and spread on the cake at once. MRS. C. H. W.

ANOTHER.—Whites of four eggs, one cup of sugar, one-half cup of butter, one-half cup of sweet milk, two and one-half cups of flour, three teaspoons of baking powder.

DARK PART.—Yolks of four eggs, one cup of sugar, small half cup of butter, one-half cup of sweet milk, two cups of flour, two-thirds of a cup of grated chocolate, two and one-half teaspoons of baking powder, one teaspoon of vanilla. Bake in layers and put together with frosting. The whites of three eggs for the frosting. HELEN BELL.

EXCELLENT CHOCOLATE CAKE.

Two cups of sugar, one cup of butter, one cup of sweet milk, two and one-half cups of flour, five eggs, two teaspoons of baking powder, two-thirds of a cup of grated chocolate, put in the cake before adding the flour. Bake in four layers.

FILLING.—One pound pulverized sugar, two-thirds of a cup of grated chocolate. Beat the whites of three eggs lightly, add sugar and chocolate. Set basin in boiling water, and stir till thick. Just before spreading between the layers of the cake, stir in one cup of cocoanut. Cover the top and sides of the cake and sprinkle cocoanut over it. Flavor the filling with vanilla. MISS EMMA BOWER.

BREAD CAKE.

Three cups of light sponge as for bread, two cups of sugar, one cup of butter, three well beaten eggs, one teaspoon of soda, dissolved in a little milk, raisins and spices to suit taste; make the consistency of common cake and bake in a not too hot oven.

MRS. C. H. W.

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A GOOD SPONGE CAKE.

Four eggs, two cups of sugar, two cups of flour, two teaspoons of baking powder, mixed in the flour; then stir all together well, add one-third cup of boiling water; flavor to suit the taste. This can be baked in sheets, as for jelly cake, or in one cake.

I have tested this receipt and know it to be good.

MRS. J. D. BOYLAN.

SPONGE CAKE.

Two cups of sugar, two cups of flour, three eggs, one teaspoon of baking powder. Just before putting in the oven add half of a teacup of boiling water. C. A. R.

ANOTHER.—One cup of sugar, three eggs, three tablespoons of milk or water, one rounding cup of flour, two full teaspoons of baking powder. Do not beat after the flour is in.

MRS. G. LEE.

WHITE CAKE.

Two cups of sugar, one half cup of butter, one cup of water, three cups of flour, two tablespoons of baking powder, two eggs or whites of three, stir the butter and sugar to a cream, add the eggs well beaten, and stir till smooth; add the water and stir all together very thoroughly, then add the flour, put the baking powder in the last cup, (measuring before sifting) stir till very light and put immediately in the oven. MRS. CALKINS.

PORK CAKE.

One pound of salt fat pork, chopped fine, two cups of brown sugar, two cups of molasses, two tablespoons of cinnamon, one tablespoon of cloves, two nutmegs grated, one pound of raisins, seeded and chopped fine. Dissolve the pork in one pint of boiling water. Make the consistency of fruit cake. One teaspoon of soda. MRS. N. L.

SPICE CAKE.

One cup of brown sugar, one-half cup of butter, yolks of four eggs, one-half cup of molasses, one-half cup of sour milk, one teaspoon of soda, two cups of flour, measured before sifting. Spice with cinnamon and cloves. Put in one cup of raisins. Bake in a slow oven. C. HELEN HOLLAND.

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WHITE CAKE.

One cup of sugar, one-half cup of butter, one-half cup of sweet milk, two-thirds cup of cornstarch, one large cup of flour with one heaping teaspoon of baking powder. Stir this well together, then add the whites of three eggs, beaten stiff. Flavor with lemon or vanilla. JENNIE VANDEVENTER.

ANOTHER.—One and one-half cups of sugar, one-half cup of butter, one-half cup of milk, one-half cup of cornstarch, one and one half cups of flour, two teaspoons of baking powder, whites of six eggs. SARAH H. BISHOP.

KANSAS CITY, MO.

HICKORY-NUT CAKE.

Two cups of sugar, one cup of butter, three cups of flour, one cup of cold water, four eggs, three teaspoons of baking powder, two cups of kernels of hickory nuts, chopped fine, and added last of all. Bake in shallow pans. Cut in squares and place a white walnut kernel on each square. JULIA B. ROYS.

ANOTHER.—Break two eggs into a teacup and fill it up with sweet cream, one cup of sugar, two cups of flour, three teaspoons of baking powder. Bake in three layers.

FILLING.—One cup of sour cream, one cup of hickory-nut meats, one cup of sugar. Put all together and boil rapidly fifteen minutes. Then cool and put between the layers and over the top. GRACE G. L.

DELICATE CAKE.

Whites of four eggs, one cup of sugar, one-half cup of butter, one-half cup of sweet milk, one and one-half cups of flour, one and one-half teaspoons baking powder, flavor to taste.

MRS. W. A. TOLCHARD.

COCOANUT CAKES.

Whites of two eggs, frothed, one cup of sweet milk, one cup of sugar, two even teaspoons of baking powder, one cup of cocoanut rolled in flour; mix just thick enough to drop from the spoon. H. M. C.

PLAIN CAKE.

One cup of sugar, one-half cup of butter, one-half cup of sweet milk, two teaspoons of baking powder. Stir rather thick and season. H. M. C.

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SOFT MOLASSES CAKE.

One cup of butter, two cups of molasses, one cup of sugar, one cup of sweet milk, two teaspoons of soda dissolved in the milk, one small teaspoon of ginger, two teaspoons of cinnamon, half a teaspoon of cloves. Rub the butter and sugar to a cream, stir in the molasses beat the eggs, and mix with the same. Stir in gradually the milk and flour, adding the spices last.

MRS. ETTA LEE FERDON.

CHEAP LAYER CAKE.

One egg, one teaspoon of butter, two-thirds of a cup of sugar, two-thirds of a cup of sweet milk, one and two-thirds cups of flour, two even teaspoons of baking powder. This makes three small layers. MRS. C. E. MUTSCHEL.

LOAF CAKE.

Seven pounds of flour, three pounds of sugar, three pounds of butter, three pounds of raisins, thirteen eggs, one pint of yeast, and a pint of milk, to make it a little thicker than pancake batter. Beat the eggs but little, warm the milk and put one-half the sugar in over night and let it sponge; rub the butter and flour together; mix and let rise. MISS KNIGHT.

CREAM CAKE.

Three eggs, whites and yolks beaten separately, one cup of sugar, one cup of flour, one teaspoon of baking powder, one small teaspoon of salt. Beat well together and bake in two layers.

CREAM.—Two and one-half cups of sweet milk, two table spoons of flour, four tablespoons of sugar, one egg, one teaspoon of vanilla. Boil in double boiler, stirring all the time.

FROSTING.—White of one egg beaten very stiff, powdered sugar whipped into it. Spread on top of cake.

MISS ETTA LEE FERDON.

SANDWICH CAKE.

Three eggs, one and one-half cups of sugar, one-half cup of butter, one-half cup of sweet milk, two cups of flour, two teaspoons of baking powder. Take one-half of the cake and put in fruit and spices and put together with jelly. V. B. R.

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CORN STARCH CAKE.

Whites of seven eggs, two teacups of flour, one cup of corn-starch, two cups of sugar, one cup of butter, one cup of milk, two teaspoons of baking powder, one teaspoon each of lemon and vanilla. Cream the butter and sugar with the hand or a wooden spoon in an earthen dish; stir in gradually alternately with milk and extracts, well sifted flour, cornstarch, and baking powder; then add the eggs beaten to a stiff froth. Stir thoroughly to a smooth batter and bake in a moderate oven.

MRS. E. E. BEAL.

FRENCH CREAM CAKE.

One cup of sugar and three eggs beaten together, one and one-half cups of flour, two teaspoons of baking powder, three tablespoons of water. Bake in two layers.

CREAM.—Nearly one pint of milk, when about to boil add two tablespoons of cornstarch in a little cold milk, two eggs well beaten, and one cup of sugar. When thick spread in the layers of cake, after splitting them in halves. DELIA.

DETROIT DELICATE CAKE.

Three cups of sugar, three-fourths of a cup of butter, five eggs—yolks and whites beaten separately, one cup of milk, four heaping cups of flour, two teaspoons of baking powder. Bake in jelly tins in a quick oven. This makes two loaves and may be used either for cocoanut or chocolate cake.

FOR A COCOANUT CAKE.—Grate two cocoanuts, make frosting and spread between the cakes and sprinkle with a fork a layer of cocoanut on each layer of frosting. Frost the top and pile the cocoanut thickly over it.

TO PREPARE CHOCOLATE.—Grate one-half pound of chocolate, moisten with one teacup of milk, add one teacup of brown sugar and one tablespoon of flour. Let it stand on the stove until thoroughly scalded and then get cold before using.

MRS. A. L. N.

GOLD CAKE.

One cup of butter, two cups of sugar, three cups of flour, half a cup of sweet milk, the yolks of six eggs and one whole egg, three teaspoons of baking powder, flavor with lemon.

MISS A. H. ROYS.

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TO MAKE BOILED FROSTING.

Put in a bright tin pan a large teacupful of fine granulated or coffee sugar and just enough cold water to dissolve the sugar. Set it over the fire and let it boil till, as you pour it from the spoon, the last drops float off in hair-like threads. In the meantime beat the white of one egg till you can invert the dish. When the sugar is done remove it quickly from the fire and pour it slowly over the egg, beating it vigorously all the time; continue to beat it lightly until it begins to stiffen, then spread it quickly over the cakes. It will cover two.

MRS. W. W. WHEDON.

CHOCOLATE ICING WITHOUT EGGS.

Ten tablespoons of brown sugar, butter the size of an egg, one glass of milk, one-half cake of Baker's chocolate—grated. Stir together the milk and sugar, add the butter and chocolate; set on the stove and cook till it almost grains. While cooling, flavor with vanilla. LOUISE BUTLER.

MAPLE ICING.

Boil a cup of maple syrup or crushed maple sugar until it forms a thread when dropping from the spoon. Beat into it the white of an egg whipped to a froth. Use it between the layers or merely for the top. SARA WHEDON.

LEMON JELLY FOR CAKE.

Two-thirds of a cup of sugar, one egg, one tablespoon level full of cornstarch, beat all together and add half a pint of boiling water, stirring it all the time. Put it on the stove and when it boils add the grated rind and juice of one lemon and remove from the stove immediately. SARA W.

ORANGE JELLY FOR CAKE

Is made in the same manner, except in place of the lemon use one orange and half of a lemon. SARA W.

BANANA FILLING FOR CAKE.

Chop three bananas fine; make a boiled frosting with the white of one egg and a cup of sugar; reserve a little more than a third of it for the top of the cake. Mix the bananas with the remainder and spread on the two lower layers.

FOR A FIG CAKE.—Use a pound of figs in place of the bananas. HELEN H.

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WHITE CAKE.

Take the whites of four eggs, two cups of sugar, one-half cup of butter, one cup of cold water, three cups of sifted flour, two teaspoons of baking powder, and flavoring.

R. A. TRUEBLOOD.

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COOKIES AND FRIED CAKES.

FRUIT COOKIES.

Two cups of sugar, one cup of butter, one cup of raisins, stoned and chopped, three eggs, one-half teaspoon of soda dissolved in three tablespoons of milk, one nutmeg, one teaspoon each of cloves and cinnamon, six cups of flour; roll about one-fourth inch thick. Bake in rather quick oven ten minutes.

MARY SMITH.

CHELSEA, MICH.

GINGER SNAPS.

One cup of molasses, one cup of brown sugar, one cup of lard, or half lard and half butter, one cup of boiling water, one tablespoonful each of ginger and cinnamon, a little salt; flour sufficient to make a soft dough; mix at night, in the morning roll thin and bake in a quick oven. You will not be able to keep them long enough to have them spoil.

CREAM PUFFS.

One cup of boiling water, one half cup of butter; let boil again, then stir in very rapidly one heaping cup of flour, remove from stove and let cool; then stir in three eggs, one at a time and without beating. Bake in dripping pan well greased and in a hot oven, thirty minutes. Turn in the oven every five minutes. This rule will make one dozen puffs.

CREAM.—Three tablespoons of flour and milk enough to make thick paste, add one well beaten egg. Pour this into one cup of boiling milk and three large tablepoonfuls of sugar, stirring slowly until it thickens. MILDRED S. KNOWLTON.

HERMITS CAKE.

Two cups of sugar, one-half cup of butter, one cup of currants, one teaspoon of soda in two tablespoons of sour milk, two eggs, one teaspoon of cloves, one of cinnamon, one of nutmeg. Roll thin and sprinkle sugar over. MRS. A. E. S.

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MAPLE SUGAR COOKIES.

Two cups of maple sugar, shaved, not rolled, one cup of butter, one cup of sour cream, one rounded teaspoon of soda Flour to roll out but not too stiff. Cut thick, but with small cutter. Bake quickly. MRS. A. W. AMES.

COFFEE CAKES.

One cup of sweet milk, one-half cup of sugar, one-half cup of butter, two eggs, two teaspoons of baking powder, worked into flour enough to make a stiff dough. Roll out and sift on the whole sheet ground cinnamon and roll up. Cut from the roll slices and place on tins. Before baking sprinkle thickly with sugar. MRS. NELSON BOOTH.

LEMON COOKIES.

Four eggs, two cups of white sugar, one cup of butter, one teaspoon of soda, one teaspoon of baking powder, the grated rind and juice of two lemons; flour to roll. Beat the eggs, sugar and butter to a cream, then add the grated rind and juice of the lemon, then sift the soda and baking powder with the flour. Bake in a rather quick oven. MRS. A. H. ROYS.

MAGGIE'S GINGER SNAPS.

One cup each, lard, sugar and molasses, two eggs, level teaspoon of ginger, heaping teaspoon of soda dissolved in two tablespoons of cold water. Work with flour until stiff enough to roll and cut readily; add a little salt. Very nice.

RICH CRULLERS.

One cup of butter, two cups of sugar, six eggs, one spoonful of rose water, one half teaspoon of soda in three tablespoons of milk, one teaspoonful of cream tartar mixed with the flour. Knead well and not too stiff. When cool roll in powdered sugar and keep in a tin box. If liked very crisp, omit the soda, cream tartar and milk.

MOLASSES COOKIES.

Put in a coffeecup one teaspoonful of soda, three tablespoons of boiling water, four tablespoons of melted butter, and fill the cup with molasses. Mix not too stiff and roll not very thick. Ginger and cinnamon to taste. MRS. C. LOOMIS.

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CORN STARCH PATTIES.

Six eggs, one cup of butter, two cups of sugar, not full, one-half cup of milk, three spoons of baking powder. one package corn starch, one teaspoon of vanilla. Bake in rather quick oven in patty-pans. MRS. GEO. A. DOUGLASS.

GINGER COOKIES WITHOUT SHORTNING.

One egg, one cup of sugar, one cup of molasses, one tablespoon of soda, one tablespoon of vinegar, one tablespoon of ginger. MRS. G. LEE.

CRULLERS.

Three eggf, three tablespoons of sugar, three of melted butter. Season to taste. Fry in hot lard. MRS. W. A. TOLCHARD.

GINGER SNAPS.

One cup of New Orleans molasses, one cup of coffee sugar, one egg, one tablespoon of vinegar, one tablespoon of ginger, one tablespoon of soda; salt and mix quite stiff. Bake in a quick oven. MRS. BENNET.

COOKIES.

One egg, one cup of butter, one cup of cream, one and one-half cups of sugar. M. S. B.

CREAM DOUGHNUTS.

Beat one cup of sour cream, one cup of sugar and two eggs together, add level teaspoonful of soda, a little salt, and flour enough to roll. MRS. M. S. BURKE.

DOUGHNUTS.

One coffee cup of sugar, two of sweet milk, six spoons of melted lard, one-half of nutmeg, one egg, a little salt, two quarts of flour, five teaspoons of baking powder. Beat the egg and sugar together, add the lard and stir, add milk and stir. Put the baking powder into the flour, mix it thoroughly and then put all together. MRS. A. E. S.

GINGER SNAPS.

One cup of brown sugar, one cup of butter, half a cup of lard, one cup of molasses, one egg, a pinch of salt, two tablespoons of sour milk in which is a teaspoonful of soda, one teaspoon of ginger, half a teaspoon of each cinnamon and cloves.

MRS. NELLIE J. POND.

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FRIED CAKES.

One cup of sugar, one cup of sour milk, one egg, lard the size of an egg; one teaspoonful of soda, one-half teaspoon of cream of tartar, a little salt and nutmeg. Rub the lard and sugar together, then beat in the egg. Put the soda in a cup and disolve with hot water, then fill the cup with sour milk; put the cream tartar in the flour, mix, not too stiff, and knead well. A raw potato peeled and kept in the lard while frying will prevent it from burning or turning dark. This quantity will make about three dozen and a half cakes. F. E. Y.

DELICIOUS COOKIES.

Four eggs, one cup of butter, two cups of white sugar, three tablespoons of baking powder. Sprinkle the top with sugar before cutting out the cakes. MRS. E. B. LEWIS.

CREOLE DROP CAKE.

Cream one-half pound of butter with one pound of sugar; add six eggs, ten ounces of flour, one-half teaspoon of baking powder, one half pound of almonds, blanched and cut fine, and one-half pound of pecans. MRS. E. GAY.

DOUGHNUTS.

One egg, one cup of sugar, one cup of sour milk, one teaspoon of soda in the milk, butter the size of a hickory nut, a little salt, two teaspoons of baking powder in the flour. Mix soft and fry in hot lard. MRS. CALKINS.

FRIED CAKES.

One pint of sugar, one pint of sweet milk, three eggs, three tablespoons of melted butter, three heaping teaspoons of baking powder; flavor with nutmeg. Mix with flour as soft as you can roll; a little salt. EMMA FERDON.

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PIES.

PIE CRUST.

Three cups of flour, one cup of lard, one teaspoon of salt. Chop lard into the flour with a knife, and wet up with ice water, not wetting quite all the flour. Part of lard can be left out. Roll out crust: spread on remainder of lard; sprinkle with flour and roll up. Slice off the portion for under crust and lay on side to roll; cut another slice for upper crust and lay on end to roll. This receipe makes two pies. The hands should never be used in mixing pie crust, and it should be mixed only enough to get in shape to roll.

MRS. A. W. A.

MINCE PIES.

Six pounds of beef and six pounds of apples chopped fine, four pounds of sugar, two of citron, three of raisins, three of currants, one of suet, two quarts of boiled cider, one-half cup of salt, two nutmegs, two tablespoons of ground cloves, two of allspice, two of cinnamon. When used, enough sweet cider should be added to make the mixture quite moist.

MRS. A. W. A.

SUMMER MINCE PIES.

Four crackers, one and a half cups of sugar, one cup of cider, one cup of water, two-thirds of a cup of butter, one cup of chopped raisins. Spice to taste; two eggs beaten and stirred in at the last.

M. L. K.

LEMON PIE.

Take one tablespoonful of corn starch; moisten the starch with a little cold water, then add one cup of boiling water, one cup of sugar, one well beaten egg, the juice and grated rind of one fresh lemon. Bake in a rich paste. Beat the whites of three eggs to a stiff froth; add two tablespoonfuls of powdered sugar, spread over the pie when a little cool; replace in the oven and brown slightly.

MRS. S. P. BELL.

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APPLE PIE.

Line pan with crust, pare and slice three or four nice tart apples and spread on crust; sprinkle with two tablespoons of sugar and small bits of butter; mix one tablespoon of flour, one teaspoon of essence of lemon, two tablespoons of sugar and three or four of water together, pour over the apples and bake until thoroughly cooked. MRS. MARY R. PAYNE.

LEMON PIE.

One lemon, one cup of water, one cup of sugar, three tablespoons rolled crackers, three eggs, saving whites of two for frosting. Before whites are beaten enough, add two tablespoons of powdered sugar and put on pie. Brown a very little in oven. MRS. L. D. WINES.

LEMON PIE.

Pare and slice one lemon, removing the seeds; add one cup of sugar, one-half cup of water, four crackers rolled, and a very little of the grated rind; bake with upper and under crust same as apple pie. MRS. CALKINS.

LEMON PIE.

One cup of powdered sugar, one teaspoon of butter, one egg, one lemon, juice and rind, removing the seeds with care; one teacup of boiling water, a tablespoon of corn starch disolved in cold water; stir the corn starch into the water; cream the butter and sugar, and pour over it the hot mixture, and when quite cool add the lemon and beaten egg, and bake upon a plate covered with paste. For frosting, take the white of one egg and powdered sugar to make it sufficiently thick to cover well. MRS. A. H. ROYS.

COCOANUT PIE.

One half of a cocoanut grated, one egg, two-thirds of a cup of sugar, one cup of milk, one tablespoon of butter. Bake in a rich paste. If this does not fill the pie, add more milk. Delicious. MRS. A. L. NOBLE.

PEACH PIE.

Bake in two separate tins an upper and under crust in a quick oven fifteen minutes; when done, place in the lower crust peaches prepared by slicing, and adding three tablespoons of sugar and cream; cover with top crust and place in oven for five minutes.

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LEMON CREAM PIE.

One cup of sugar, one cup of water, one raw potato, grated, juice and grated rind of one lemon. Bake in pastry top and bottom; sprinkle pulverized sugar over.

CUSTARD PIE.

One quart of milk, four eggs, four tablespoonfuls of sugar; nutmeg grated over the top. MRS. S. HRNDRICKSON.

GENERAL GRANT PIE.

Make a sponge cake; bake in jelly tins; when done split open and spread with custard made of one pint of milk, two eggs, one-half cup of flour; beat the whites of the eggs to a froth and spread over it. MRS. P. B. B.

CREAM PIE.

For the crust, take one half teacup of sugar and two tablespoons of butter beaten to a cream, add the whites of three eggs beaten stiff, one-half cup of milk and two cups of flour, into which has been stirred one and a half teaspoons of baking powder. Bake this batter in pie-pans, for the filling take the yolk of the three eggs and beat into them one teaspoonful of corn starch; then take a teacup of milk and one-half a cup of sugar, and when it comes to a boil, stir in the yolks. Cut the cake open and fill in with the custard. MRS. E. E. ROYER.

WHIPPED CREAM PIE.

Sweeten with white sugar, one teacup of very thick sweet cream; make as cold as possible without freezing, and flavor with lemon or vanilla to taste; beat until as light as eggs for frosting, and keep cool until the crust is ready; make crust moderately rich, prick well with a fork to prevent blistering, bake, spread on the cream, and to add finish put bits of jelly over the top. The above will make two pies.

MRS. R. KEMPF.

PEACH CUSTARD PIE.

Peel and halve the peaches, lay them on the crust, hollow side up, sprinkle with sugar; take one egg, a tablespoonful of sugar, a pinch of salt; beat together; add milk enough to cover the peaches and bake. MRS. W. W. W.

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MOTEHR'S CRACKER PIE.

One teacup of grated cracker, two small cups of water, one of molasses, one of sugar, two-thirds of a cup of chopped raisins, one-fourth of a cup of citron, same of zante currants, one-half a cup of butter, two-thirds of a cup of vinegar, one teaspoon of cloves, cinnamon and salt each; stir well; roll the pastry thin. Makes two medium sized pies. ELLEN SOULÉ CARHART.

BAKEWELL PATTIES.

Break in a basin one egg; add the yolks of six more; beat in a half pound of sugar, when dissolved add half a pound of warm butter; beat the whole until it forms a custard; line the patty-pans with nice paste and spread with raspberry or strawberry preserves, then pour on as much of the custard as will make it a quarter of an inch thick. Bake in a quick oven.

MRS. BENJAMIN COCKER.

RAW PUMPKIN PIE.

One coffeecup of grated raw pumpkin, one teacup of sugar, two teacups of milk, one egg; salt and spice to taste. Bake an hour. MISS MARY SMITH.

CHELSEA, MICH.

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PUDDINGS.

SNOW PUDDING.

One half box of gelatine dissolved in a teacup of cold water. To this add one pint of boiling water, the juice of one lemon and one and a half cups of sugar. Strain into a dish and set away until it is a little thick. Beat up the whites of three eggs and add to the gelatine, and beat altogether until quite white, place in a mould after first dipping it in cold water. If put upon ice it will harden in about two hours.

MRS. E. E. ROYER.

STEAMED PUDDING.

Three-fourths of a cup of sugar; three-fourths of a cup of sweet milk; one tablespoon of butter mixed with sugar; one egg; three teaspoons of baking powder; flour enough to make it like cake batter. Put steamed apples or fruit in the bottom of the pudding dish. Serve with pudding sauce or cream.

MRS. D. A. MCLACHLAN.

LEMON RICE PUDDING.

Four tablespoons of rice boiled in one quart of milk until soft, milk sweetened to taste; add butter the size of an egg. When nearly cool add the beaten yolks of four eggs or one tablespoon of corn starch and two yolks. To the beaten whites of the eggs add four tablespoons of powdered sugar and the juice of a lemon. Pour the batter in a pudding dish; put the whites on top and brown in the oven. To be eaten cold.

MRS. L. D. WINES.

FIG PUDDING.

One cup of molasses, two eggs, one-half teaspoon salt, one teaspoon soda, one cup grated bread crumbs, one-half cup flour, one tablespoon butter. Add two-thirds cup of figs cut up, or raisins and Zante currants or peaches. Flour the fruit. Steam closely covered two hours. Serve with foam sauce.

ELLEN SOULÉ CARHART.

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TAPIOCA PUDDING.

Three tablespoons tapioca soaked two hours in a little cold water, three tablespoons sugar, three tablespoons cocoanut, one quart milk, three tablespoons flour, yolks of three eggs and a little salt. Steam over boiling water until it thickens—stirring often. Use the whites for frosting. Set in oven to brown.

C. A. ROE.

PRUNE PUDDING.

One-half pound prunes, stewed with a little water and sugar. Stone and chop. Let them cool, then mix with the beaten whites of four eggs. Bake fifteen minutes and serve immediately. Excellent with fresh berries or apple sauce instead of prunes.

MRS. FERDON.

PINEAPPLE PUDDING.

Butter a pudding dish and line bottom and sides with slices of sponge cake; pare and slice thin a large pineapple; put in a dish alternate layers of pineapple and sugar; pour over a small teacup of water and cover with slices of cake dipped in water. Cover the whole with a buttered plate and bake slowly for two hours.

MRS. N. BOOTH.

COTTAGE PUDDING.

One cup of sugar, one cup of milk, butter the size of an egg, one egg, two cups of flour, nutmeg, one heaped teaspoon of baking powder. Vinegar sauce.

BIRD'S NEST PUDDING.

Pare and quarter one-half dozen good tart apples; put in a pudding dish and make a good stiff batter of one pint of flour, two teaspoons baking powder, one-fourth teaspoon of salt; water. Steam an hour. Make a sauce of one cup of brown sugar, one cup of water, butter size of an egg, one teaspoon of corn starch. Put on stove and let it cook until it thickens.

MRS. A. W. A.

CUSTARD PUDDING.

Four eggs, four cups sweet milk, two tablespoons of flour, a pinch of salt. Bake half an hour, stirring occasionally.

SAUCE FOR PUDDING.—White of one egg beaten to a froth, one cup of sugar, one-half cup of butter, stirred to a cream. Flavor with lemon or vanilla. Very good. M. L. KERR.

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INDIAN PUDDING.

One quart sweet milk, one pint Indian meal scalded in milk, one cup molasses, one cup butter, three eggs, spices to taste. Bake one hour. MRS. S. H.

ORANGE PUDDING.

Take four oranges, peel, seed, and cut into small pieces; add one cup sugar and let them stand. Into one cup of nearly boiling milk stir two tablespoonfuls of corn starch, mixed with a little water and the yolks of three eggs. When done let it cool and mix with the oranges. Make a frosting of the whites of the eggs and half a cup of sugar, spread over the pudding, and brown in the oven. MRS. S. HENDRICKSON.

RAISIN PUFFS.

Two eggs, one-half cup of butter, one cup of milk, two cups of flour, one cup of seeded raisins, chopped, two tablespoons of sugar, two teaspoons of baking powder. Steam half an hour in cups.

SAUCE FOR PUFFS.—One cup of sugar, half a cup of butter, one egg beaten lightly, then all together. Steam in a bowl over the teakettle and just before serving stir into it half a cup of boiling water and flavor it with vanilla.

MRS. GEO. A. DOUGLAS.

WASHINGTON PUDDING.

One and one-half cups of flour, one egg, half a cup of sweet milk, half a cup of molasses, half a teaspoon of soda, the same of salt. Steam two hours. MRS. E. B. LEWIS.

OAT MEAL BLANC MANGE.

For the sick. A delicious blanc mange is made by stirring two heaping tablespoons of oat meal into a little cold water, then stir this into a quart of boiling milk. Flavor and pour into molds to cool, when it may be eaten with cream or jelly.

MRS. S. H. ADAMS.

SUET PUDDING.

One-half pound of suet, one cup of raisins, one cup of currants, two eggs, one tablespoon of salt, one-half tablespoon of cinnamon, cloves and allspice, one tablespoonful of molasses, three cups of flour, two teaspoonfuls of baking powder. Boil three hours. MRS. W. F. BREAKEY.

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SNOW-BALL PUDDING.

Two teacups rice, wash and boil until tender; pare and core twelve large, sour apples, leaving them whole; fill the apples with rice and put it around the outside; tie each in a separate cloth and drop in boiling water. Serve with cream and sugar, or any sauce desired.

GRAHAM PUDDING.

One cup molasses, one teaspoon soda, one cup sweet milk, one cup chopped raisins, one egg, graham flour sufficient to make a little stiffer than cake. Steam two and one half hours.

SAUCE.—One egg well beaten, one cup sugar, stir well into the egg, flavor with nutmeg. MRS. Z. BURD.

ENGLISH PLUM PUDDING.

One pound of stoned raisins, one pound of English currants, one pound of grated bread, one pound of suet, chopped fine, one dozen eggs, two nutmegs, one-half teaspoon of salt, a little canded lemon sliced. Mix thoroughly; put in cloth pudding bags and boil six hours. This recipe makes two puddings, This is a genuine English pudding. Vinegar sauce.

MRS. ANN DANCER.

VINEGAR SAUCE.

One and a half cups of sugar, half a tablespoon of flour mixed with cold water, two tablespoons of vinegar, one-fourth of a nutmeg, pinch of salt; pour over this a half pint of water and boil ten minutes. Just before taking from the stove, add a desert-spoon of butter. MRS. R. KEMPF.

SUET PUDDING.

One cup of molasses, one of sweet milk, one of suet chopped fine, or a half cup of melted butter, one of raisins, half a cup of currants, two and a half cups of flour, half a teaspoon of soda. Mix well, and salt and spice to taste. Steam two hours.

MRS. B. KEMPF.

CREAM SAUCE.

Scald one pint of cream, add one tablespoon of cornstarch, one-half cup of sugar, one teaspoon of vanilla, whipped whites of two eggs. Serve hot.

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EGGLESS PUDDING.

One cup of sweet milk, two cups of flour, one and one-half cups of sugar, butter the size of an egg, two teaspoons of baking powder. Beat until very light and bake in a quick oven in square tins, and serve with lemon sauce.

FOR RASPBERRY PUDDING—Use the same recipe but bake in jelly tins and spread with raspberries.

Make a sauce of the juice. Set it on the stove and let it come to a boil, adding sugar and nutmeg.

POMPADOUR PUDDING.

One quart of milk, three eggs, yolks for inside and whites for frosting, one cup of sugar, three tablespoons of corn starch. Bring the milk to a boil, add the cornstarch (dissolved in a little water), yolks of eggs and sugar well beaten, and let the whole thicken, stirring constantly. Add a teaspoon of vanilla or lemon, pour into pudding dish to cool, then spread over it the following sauce:

SAUCE.—Whites of three eggs, a half cup of sugar, three spoons of chocolate.

BANANA PUDDING.

Cut a sponge cake into slices. In a large glass dish put a layer of cake and then one of the bananas. Make a soft custard and pour over it.

FOR THE CUSTARD.—One quart of milk, four eggs, four tablespoons of sugar. Beat the sugar and yolks of eggs together and stir into the hot milk. Beat the whites and cook in the milk before the yolks are put in, then pour them on top and flavor when cool.

FANNY BAILEY.

GRAHAM PUDDING.

One and a half cups of graham flour, half a cup of molasses, one-fourth of a cup of butter, one cup of sweet milk, one teaspoon of soda, one-half a teaspoon of salt, one egg, spice to taste, one cup of fruit, citron, raisins or currants, or you may omit the fruit. Put it in a three pint basin, steam two and one-half hours, then set it in the oven about five minutes.

SAUCE.—One cup of white sugar, one-fourth cup of butter, one-half a cup of jelly, beat well, melt over steam not stirring while melting.

GRACE HALL.

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BATTER PUDDING.

One cup of molasses and one of milk, three cups of flour not very full, three eggs, one teaspoon of soda, raisins, spice, and salt. Steam two hours.

SAUCE FOR THE SAME.—A small cup of sugar, three tablespoons of butter and two of flour, one pint of boiling water. Flavor to suit the taste. MRS. B. DAY.

PUDDING.

Four eggs, four cups of sweet milk, two and one-half cups of flour, salt. Stir twice after putting in the oven.

SAUCE.—One-half cup of butter, one cup of sugar, and stir to a cream. E. KNIGHT.

BLANC MANGE.

Three pints of milk, one-half box of Cox's gelatine, yolks of four eggs. Mix and boil until dissolved. Sweeten and flavor; after a little cool add whites of four eggs frothed. Put in moulds and eat with cream. H. M. C.

TAPIOCA CREAM.

Soak two tablespoons of tapioca in water over night. In the morning heat nearly a quart of milk to boiling. Beat the yolks of two eggs with half a cup of granulated sugar and add to the tapioca. When well beaten stir into the boiling milk and let it boil two minutes stirring constantly. Put it in a dish to serve and add a teaspoonful of vanilla.

Beat the whites of two eggs stiff, add two tablespoons of sugar and a teaspoon of vanilla. Drop on the cream, a spoonful at a time.

Place in the oven to brown the frosting, then put in a cool place. The colder it is the better. ALEDA F. BISHOP.

LEMON PUDDING.

One cup of rice after it is boiled, one pint of milk, half a cup of sugar, the yolks of three eggs, the grated rind of one lemon. A small piece of butter. Bake thirty minutes, stir while baking.

Make a frosting of the whites of three eggs, one-half cup of sugar and the juice of one lemon.

When the pudding is done turn the frosting over the top, put back in the oven and brown a little.

MRS. MARY. J. JOHNSON.

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CREAMS AND DELICATE DESSERTS.

ICE CREAM.

One quart of thick cream, sweeten and flavor to taste. Put in the freezer and stir gently until it begins to stick to the sides a little, then turn as rapidly as possible until done.

MRS. A. W. AMES.

BANANA ICE CREAM.

One pint of sugar, one pint of water; boil twenty minutes. Ten grated bananas; to the bananas add the yolks of five eggs well beaten. Pour this into the boiling syrup and stir six minutes. Remove from the fire, and stir in one quart of cream. When cool, freeze. S. E. B.

PINEAPPLE CREAM.

Half gallon of cream, two pineapples sliced and sprinkled with sugar, then chopped very fine, and with the syrup beat into the cream. Freeze as rapidly as possible.

FRUIT FRAPUS.

Line a deep mould with vanilla ice cream. Fill the center with fresh berries or fruit cut in slices; cover with ice cream. Set in a freezer closely covered for half an hour, with salt and ice packed around it. The fruit should be chilled, not frozen.

RASPBERRY OR STRAWBERRY ICE.

Take three quarts of berry juice and one of water. Make very sweet and freeze. Currant or cherry juice may be used.

AMBROSIA.

Pare and cut a ripe pineapple into small pieces. Put a layer in a dish and sugar well; cover with grated cocoanut; lay in more sugared pineapple, and so on until the materials are used up, covering the top thickly with cocoanut. Pass sponge or other light cake with it. Oranges, peaches and fruit of all kinds are nice prepared in this way. FANNIE BAILEY.

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PINEAPPLE CREAM.

One-half box gelatine dissolved in one-half cup cold water (soak for three hours), one pint can of pineapple; let simmer twenty minutes with one teacup of sugar. Add the gelatine to this, and strain at once into a tin pan. When this is cool and begins to thicken, stir into it one pint of cream whipped to a stiff froth. When well mixed turn into a mould and set away to harden. Serve with whipped cream sweetened and flavored to taste.

MRS. RAMSAY.

PEACH MERINGUE.

Cut up peaches and lay in the bottom of a dish. Make an icing of the whites of three eggs and three-fourths of a cup of sugar. Spread over the peaches and bake a few minutes.

MRS. A. W. AMES.

FROSTED ORANGE.

Pear oranges. Remove every particle of the inner skin. Divide them into lobes, taking care not to break the skin. Beat the whites of two eggs or more to a stiff froth. Add a table spoon of water to the stiffened whites; dip the orange lobes in this and roll part of them in pulverized sugar and part in pink sugar-sand, and lay them on paper to dry. When dry, heap them in a glass dish, the white and red together, and mix in a few green leaves.

ORANGE SNOW.

Four large sweet oranges, juice of all and grated peel of one, juice and half the peel of one lemon, one package of gelatine soaked in a cup of cold water, whites of four eggs beaten stiff, one large cup of powdered sugar, one pint of boiling water. Mix juice and peel of the fruit with the dissolved gelatine, add the sugar and let it stand an hour; after it has been well stirred, then pour on the boiling water and stir till clear; strain through a coarse cloth. When quite cold whip it into the frothed whites gradually till thick and white. Put into wet molds for eight hours.

M. LOUISE POND.

VELVET CREAM.

One-half box of gelatine dissolved in cup of water, one pint of sweet cream, flavor and sweeten. Whip all together. Serve with cream.

MRS. A. E. MORRIS.

ORCHARD LAKE.

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NEAPOLITAN SAUCE.

Two cups powered sugar, one-half cup butter, two tablespoons currant jelly, juice of one-half lemon. Warm the butter and stir to a cream with the sugar, divide into two parts; whip the lemon juice into one and the jelly into the other. Wet a bowl and fill with alternate layers of red and white sauce. Set it on the ice for awhile, slip a knife close to the sides of the bowl and turn out, and serve on a cold dish.

MRS. A. W. AMES.

BANANA FLOAT.

Pare, quarter and core six large juicy sour apples. Cook in a new bright tin or granite stew-pan. When soft, strain them through a sieve. Whip the whites of two eggs to a froth and beat them, with two-thirds of a cup of sugar, into the apples. Stir lightly into this six bananas, sliced. Beat the whites of two eggs very light in a deep plate; set it, by pouring boiling water around the edges of the plate, letting it run under the egg. Allow it to stand two or three minutes, then drain out the water and slip the egg off on to the apples.

BIRDIE WHEDON.

WHIPPED COFFEE CREAM.

Take two ounces of coffee beans and roast them; while fresh and still warm, put them in one pint of rich cream, liberally sweetened. Let this stand an hour, then strain it through a muslin cloth laid in a colander; dissolve a teaspoonful of gelatin in a little cold milk, and add to the cream; whip it to a firm froth. The gelatine may be dissolved in a little orange water or lemon extract if you choose. MRS. A. W. AMES.

COFFEE BAVARIAN CREAM.

One cupful strong coffee, one pint of cream, one-half package of gelatine, one cupful of sugar, one-third cupful of cold water. Soak the gelatine two hours in the water. Pour on this the coffee, boiling hot, and when the gelatine is dissolved, add the sugar. Strain into a tin basin which just fits in a pan of ice-water. Beat with a whisk or egg beater until it begins to thicken, then add the cream which has been whipped to a froth. When thoroughly mixed turn into a mold and set away to harden. Serve with cream. MRS. ETTA LEE FERDON.

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TAPIOCA CREAM.

One teacup of tapioca; add sufficient milk to make it soft; then take one quart of milk, boil a few minutes; beat two eggs, whites and yolks separately; stir yolks into milk and when it begins to boil, add tapioca. Let boil, then stir whites through it thoroughly. Sweeten and flavor to taste. Eat cold. The tapioca must soak over night. MRS. WILCOXSON.

SNOW CUSTARD.

Half box gelatine, three eggs, two cups sugar, juice of one lemon. Soak gelatine one hour in teacup of cold water, add one pint of boiling water; stir until dissolved, then add two-thirds of the sugar and lemon juice. For custard, one and one-half pints milk, yolks of eggs, remainder of sugar. Flavor with vanilla. When the jelly is molded turn custard over it and float with whites of the eggs. CARRIE A. ROE.

A DAINTY DESSERT.

Make a nice sponge cake; when cold separate it as for short cake; spread with preserves, (not juicy) or jam. Pour over this a rich boiled custard. When cold, whip one pint of thick cream and put on top. If the cake is cut in square pieces before adding custard and cream, it will dish up nicer.

MRS. RAMSAY.

MOONSHINE.

Beat with a wooden fork upon a large platter the whites of eight eggs to a light froth, add one pint of pulverized sugar, putting in a little at a time, and beating continuously for thirty minutes; vanilla to suit taste. Set upon ice. When ready to serve, prepare each dish with cream and one tablespoonful of clouds upon which place one-half of a canned peach.

MRS. E. E. BEAL.

BEVERLY SNOW.

Soak one box of Cox's gelatine in one pint of cold water for one hour, add one quart of boiling water and set on the stove. Sweeten to taste and add the juice of six lemons. When cold, have the whites of six eggs beaten stiff and beat them into the jelly till light. Pour into a mold. Make a soft custard of the yolks to pour over when served. FANNIE BAILEY.

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FLOATING ISLAND.

One tablespoon sugar, one tablespooon currant jelly, beaten into the frothed white of one egg. Lay it over a soft custard.

ROCK CREAM.

Boil a cup of rice till quite soft, in new milk, sweeten with loaf sugar, and pile it upon a dish. Lay on it lumps of currant jelly. Beat the whites of five eggs very stiff, add a little powdered sugar, and flavor with vanilla; beat into it a tablespoonful of rich cream, and drop it over the rice in lumps.

M. LOUISE POND.

CHARLOTTE RUSSE.

Cut sponge cake into slices about half an inch thick, and line your molds, leaving a space between each slice. Into a deep bowl put one and one-half pints cream, whip to a froth, stir into it two-thirds cup powdered sugar, one large spoonful vanilla, and half box gelatine, which has been soaked in cold water enough to cover it for one hour and then dissolved in boiling water, (about half cup), stir from the bottom of the pan until it begins to grow stiff, then fill the mold and set on ice until sent to the table. MRS. NELSON BOOTH.

CHARLOTTE RUSSE.

Have two tablespoonsful of gelatine dissolved in milk and a little cream before commencing to whip. One pint of cream, three-quarters of a cup of powdered sugar, one tablespoonful of vanilla. Whip all together thoroughly, add gelatine which has been strained, and should be lukewarm. Mix by stirring through the cream, and pour all in a mold which has been previously lined with lády-fingers. MRS. GEO. A. DOUGLASS.

PRUNE WHIP.

Take one pound best prunes, wash them thoroughly and leave in water over night, then stew slowly until very soft. While hot, (with fork and spoon) remove pits; add one-half cup granulated sugar, boil until syrup is well cooked into the prunes. Beat the whites of six eggs to a light froth, add one teacupful of pulverized sugar, and again beat rapidly for fifteen minutes. Turn frosting upon prunes, mix carefully and bake moderately until done. Place upon ice and serve with cream.

MRS. E. E. BEAL.

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APPLLE SOUFFLE.

Three pounds of sour apples, two lemons sliced with the rinds left on, two pounds of sugar; cover with water and boil till the apples look clear, lift them out to cool, add one ounce dissolved gelatine to the syrup; when it boils, strain over the apples, and set away to cool. Eat with whipped cream.

MRS. A. W. AMES.

APPLE COMPOTE.

Pare the apples, cut the core out, leaving them whole. Make a syrup, allowing three-fourths pound of sugar to every pound of fruit. When it comes to a boil, put in the fruit and let it cook until clear, but remains whole. Remove the fruit to a glass bowl. Now dissolve one-third box of gelatine in half teacup hot water and stir briskly into the syrup, first taking off the fire, then strain it over the apples, and set to cool. When cold, heap whipped cream over it, Some add sliced lemon to the syrup, one slice on each apple. MRS. NELSON BOOTH.

APPLE CHARLOTTE.

One scant pint of apples steamed and rubbed through a sieve, one-third box of gelatine soaked one hour in one-third cup of water, one cup sugar, juice of one large lemon, and whites of three eggs. Pour one-half cup of boiling water on the gelatine, stir until dissolved and pour upon the apple; then add sugar and lemon. Place in basin of ice-water and stir for ten minutes. Add the whites of the eggs beaten to a froth, pour into a two quart mold which has been lined with sponge cake or lady fingers, and put on ice to harden. Make a soft custard of the yolks of the eggs; one pint of milk and three tablespoonfuls of sugar, and use as sauce.

MRS. ETTA LEE FERDON.

PEAR COMPOTE.

Pare, core and quarter eight large pears, boil in a little water, then lay on a platter. Make a syrup of one pint of pear-water and one pound of sugar; add the juice of two lemons and the grated rind of one. Scald the pears in this, then place them in the mold. Stir into the hot syrup one-third of a box of Cox's gelatine, previously softened in a little water, and let it boil up. Strain into mold, keep cold for a day, and serve with whipped cream. MRS. E. S. CARHART.

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PRESERVES AND JELLIES.

DIRECTIONS FOR PRESERVING OR CANNING FRUIT.

When preserves are put in a jar they should be kept in a very dry, cool place to avoid mold. They should be examined two or three times in the first two months and heated again if not likely to keep.

It is always well in canning fruit to take a cloth folded in several thicknesses, wring it out of cold water and lay on a table. On this set the cans for filling. In this way you may pour in the boiling fruit without danger of the cans breaking and also avoid the discomfort of standing over a hot stove while filling your cans.

In making jellies it is best to put the fruit in a stone jar placed in a boiler of hot water. When fruit is sufficiently softened pour it in a coarse linen bag and suspend it with a crock under it and leave it until it ceases to drip. While the juice is heating, if the sugar is put in the oven and heated very hot, and then added to the juice, it will cause the jelly to set sooner and be a better color.

All fruit will form more readily in a jelly if not quite ripe.

	Time for Boiling.	Quant. of Sugar to Pint.
Cherries	5 min.	6 oz.
Raspberries	6 "	4 "
Blackberries	6 "	6 "
Strawberries	8 "	8 "
Plums	10 "	10 "
Whortleberries	5 "	8 "
Pie-plant, Sliced	10 "	8 "
Small Sour Pears	30 "	4 "
Bartlett Pears, Halved	20 "	6 "
Peaches	8 "	4 "
Peaches, Whole	15 "	4 "
Pine Apples, Sliced	15 "	6 "
Siberian Crab Apples	25 "	8 "
Sour Apples, Quartered	10 "	5 "
Ripe Currants	6 "	8 "
Wild Grapes	10 "	8 "
Tomatoes	20 "	None.
Gooseberries	8 "	8 oz.
Quinces, Sliced	15 "	10 "

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CITRON PRESERVES.

Prepare the rind and boil very hard thirty or forty minutes in alum water (passably strong), take from the alum water and place in clear, cold water over night, change water in the morning and put them to boil, let cook until they have changed color and are quite soft. Make syrup allowing one pound of sugar to one pound of fruit, add the fruit which will need but little more cooking to the syrup. Flavor with ginger or lemon.

E. KNIGHT.

MRS. B.'S RECEIPT FOR CITRON PRESERVES.

Pare the citron and take out the seeds, cut in good-sized pieces, steam them until tender. Take a pound of sugar to a pound of fruit. When the sugar is well dissolved in a little water, add the fruit. Flavor with sliced lemon.

SPICED CURRANTS.

Four pounds of nice ripe currants picked from the stems and thoroughly washed, one and one-half pounds of sugar, one tablespoon of ground cinnamon, one teaspoon of cloves, one teaspoon of pepper, one teaspoon of salt. Boil until thick like marmalade.

MRS. L. D. WINES.

QUINCE PRESERVES.

Take ten pounds of quinces, seven pounds of pears, five pounds of sugar and about two quarts of water, make a syrup of the sugar and water, then add the fruit and cook as any preserves.

HOW TO PRESERVE A HUSBAND.

Be careful in your selection, do not choose too young, and take only such varieties as have been reared in a good moral atmosphere. When once decided upon and selected, let that part remain forever settled, and give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle, while others are constantly getting them into hot water. Even poor varieties may be made sweet, tender, and good by garnishing them with patience, well sweetened with smiles, and flavored with kisses, *to taste;* then wrap well in a mantle of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. When thus prepared they will keep for years.

"AUNT HANNAH."

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GREEN TOMATO PRESERVES.

One peck of small, green tomatoes, cut off both ends, scald in salt and water until they look clear, drain and pour cold water over them. One ounce of jamaica ginger root, steeped, allow one pound of sugar to a pound of tomatoes (after draining), dissolve in the ginger water, add a pound of raisins and cook the same as any preserves. Very nice. E. KNIGHT.

ORANGE JELLY.

One quart water, one box gelatine, five oranges, one lemon, one pound sugar. Soak gelatine in cold water enough to cover. Boil one quart water and sugar together, add dissolved gelatine, orange and lemon, strain and pour into mould, which has been lined with sliced oranges. MRS. NELSON BOOTH.

ORANGE JELLY.

Soak one box of Cox's gelatine in one pint of cold water, add one quart of hot water, place over a kettle and add juice of four oranges, sweeten to taste, cool, add two oranges cut fine with peel shredded very fine. Beat all together with six eggs beaten stiff. Turn into a mould. FANNIE BAILEY.

LEMON JELLY.

Three lemons; the grated rind of one and one-half lemons, the pulp of three, two pounds of sugar, two-ounce box of gelatine dissolved in one pint of cold water, let it stand one hour, then pour on three pints of boiling water, strain into a mould and set away for twenty-four hours or till cold.

FANNIE BAILEY.

CURRANT JELLY.

Pick over the fruit but leave it on the stems, put it in a kettle and let it get thoroughly heated, strain through a coarse towel. Measure the juice into a clean porcelain kettle, let it boil five minutes hard, then pour over the sugar which has been previously measured into a stone jar large enough to hold sugar and juice. Stir constantly while pouring on the syrup, from the bottom till every particle of the sugar is dissolved. Use granulated sugar, one pound to a pint. Have the jelly glasses all ready as the jelly often forms while stirring. This makes splendid clear jelly, very firm, and will keep two years. Make it about the 4th of July.

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GRAPE JELLY.

Pick the grapes from the stems and after washing put them in a preserving kettle, and heat them, taking care to bruise them with a ladle or potato masher until the juice runs freely, then pour into a coarse linen bag and let it drip over a crock one night. Measure one pint of juice to one pound of sugar. Boil the juice fifteen or twenty minutes before putting in the sugar, after adding the sugar, let it boil from three to five minutes.

CRAB-APPLE JELLY.

Boil the fruit whole in water enough to cover until it is perfectly soft, then pour into a coarse bag and let it drip over night, allow a pound of sugar to a pint of juice; if you choose add the juice of a lemon to every quart of syrup. Boil the juice first and skim it, heat the sugar and add as the syrup boils up, boil gently twenty minutes and pour into tumblers or moulds.

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LUNCH COURSE.

Set your table with small plates, upon which place small cups of bouillon with Boston crackers and butter, when this is through with, let all be removed except the butter, and larger plates containing scolloped oysters, Paris potatoes, pickles and squares of bread take their place. Raw oysters in small dishes can be put by each plate with salt, pepper and vinegar convenient; when these are removed serve in the same way, chicken croquettes, Saratoga potatoes, olives and jelly; when this is also removed it can be followed with some kind of salad, made of either finely cut cabbage, or tomatoes, served whole, or lettuce, either to be dressed with Mayonnaise sauce; again remove and serve coffee, then your dessert and last fruit, confections, ice cream and cake may be added, if desired.

The raw oysters can be served as a separate course between the two hot ones, if preferred. MRS. E. E. ROYER.

MENU FOR A PLAIN LUNCH.

First course,oysters,raw, and crackers. Second, bouillon served in cups. Third, French lamb chops with French peas in centre of the platter, Saratoga potatoes, rolls, pickles and coffee. Fourth,chicken salad and thin slices of bread and butter. Fifth, ice cream, canned pine-apple and Angel food. Sixth, fruit.

MRS. JENNINGS.

DETROIT, MICH.

An afternoon coffee may be elaborate or simple, as one may wish. It is admissible to serve only coffee and thin slices of bread and butter, folded together, or rolled, and cakes, various kinds mixed in the basket, or even coffee and cake if you choose, or you may serve ice cream and cake, and the coffee last. Have some friend invite your guests, a few at a time, into the refreshment room where they may be served by the waiters soon after they have greeted the hostess and her attendants.

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BOUILLON.

Take three pounds of good, lean, fresh beef from any part except the shin. There must not be more than two ounces of bone to a pound of meat, and the less bone the better. Place the meat in a soup-kettle with three quarts of cold water and salt and set it on a good fire; after about thirty minutes the scum or albumen of the meat will gather on the surface and the water will begin boiling. Now place the kettle in a more moderate fire; add one gill of cold water, and begin to skim off the scum, which will take only a few minutes; then add one middle sized carrot, half as much turnip, one middle sized leek, a stalk of celery, one of parsley, a bay-leaf, one onion with two cloves stuck in it, and two blades of garlic. Keep the kettle between simmering and boiling heat for five hours. Strain the bouillon and it is ready for use.

MRS. A. F. GAY.

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SPICED FRUIT, PICKLES AND CATSUP.

SPICED PEACHES.

Nine pounds of peaches quartered, four pounds of sugar, one pint of vinegar, one ounce of cassia buds; make this syrup and boil the peaches a few at a time. MRS. H. M. CLOUGH.

SPICED APPLES.

Eight pounds of pared apples, four pounds of sugar, one quart of vinegar, one ounce of cinnamon, one half ounce of cloves. Boil sugar and spices together, add the apples while boiling, let them remain until soft, boil the syrup and pour over the apples. H. M. C.

SPICED CURRANTS.

Four quarts of currants free from stems, one pint of vinegar, two pounds of sugar, one teaspoonful of cinnamon and cloves, boil till thick as jelly.

SPICED CURRANTS OR GOOSEBERRIES.

To six pounds of fruit take four pounds of sugar, one pint of vinegar. Boil to a thick jam, just before taking it up, stir in two tablespoonfuls of powdered cloves, and the same of cinnamon. Very nice to eat with meats.

MRS. W. C. STEVENS.

PICKLED PEACHES.

Seven pounds of peeled peaches, three and one-half pounds of sugar, one pint vinegar, two ounces cinnamon, one ounce whole cloves, scald the sugar, vinegar and spices together and pour over the peaches three days in succession. and the last time scald the peaches and syrup together.

MRS. S. HENDRICKSON.

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CUCUMBER PICKLES.

To one gallon best cider vinegar, not less than two years old, add one cup fine salt and one tablespoon powdered alum. Take nice fresh cucumbers, wash carefully so as not to bruise, or rub off the stems, then turn boiling water over them; when cool drain and put into vinegar. If you have not enough to fill the jar at once, add more as you get them, stirring the vinegar each time. When the jar is full if there is not sufficient vinegar to cover well, prepare more, adding salt and alum as at first. Cover and set in a cool place ten or twelve days, then turn the vinegar off, heat scalding hot, remove the scum, and turn over the pickles while hot, when a white scum rises repeat the scalding, three times is usually sufficient. At the last scalding add a few green peppers or one ounce white mustard seed, lay a clean cloth on the pickles with a weight to keep them under the vinegar, tie paper over the top. These pickles are very nice and will keep a year or more if desired.

MRS. E. A. CALKINS.

PICKLED CUCUMBERS.

Make a weak brine (a handful of salt to a gallon and one-half of water) when scalding hot turn over the cucumbers and cover, repeat the process three mornings in succession, taking care to skim thoroughly. On the fourth morning have ready a porcelain kettle of vinegar to which has been added a piece of alum the size of a walnut, when scalding hot put in as many cucumbers as can be covered by the vinegar. Do not let them boil but skim out as soon as scalded through, and replace with others, adding a small piece of alum. When this process is through, throw out the vinegar and replace with good cider vinegar, add spices, mustard seed and red peppers.

MRS. A. BELL.

CHOPPED TOMATO PICKLE.

Slice one peck of green tomatoes and put them into a weak brine for twelve hours, then drain and chop fine, take six large onions, one large head of cabbage and two red peppers, chop fine, then scald the whole in vinegar and water, drain that off and add cinnamon, cloves, white mustard seed and sugar to taste, fresh vinegar enough to cover. MRS. FRANK FONDA.

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SPANISH PICKLES.

Take one dozen full-grown large cucumbers (not ripe) and put in brine for three days. On the evening of the third day, take from the brine, wipe and peel them, carefully cutting into rings and lengths as long as your forefinger. At the same time slice four heads of cabbage as for slaw, also one dozen onions and a peck of green tomatoes; give these three last a slight sprinkling of salt and allow them to stand over night. The following morning squeeze from the brine, add the cucumbers and the following ingredients: Two and one-half pounds of brown sugar, a twenty-five cent box of Colman's mustard, one ounce of turmeric, three ounces of white mustard seed and one ounce of celery seed. Mix these together and boil for a full half hour with one gallon of good cider vinegar. The cucumbers, etc., will become tender and transparent. It is then done and ready to put in jars, cover with grape-leaves.

MRS. S. M. SPENCE.

MUSTARD PICKLES.

Two quarts of good cider vinegar, two cups of sugar, one cup of flour, twelve tablespoons of mustard, one ounce of turmeric, one ounce of curry powder. When well heated add two large heads of cauliflower, one large cabbage, four quarts of small onions, nine small red peppers, chopped, three dozen small cucumbers, if convenient, the rind of watermelon. Mix all these ingredients together and scald. The cauliflower should be previously cooked in salt and water then cut up.

MRS. G. LEE.

WEST INDIA PICKLE.

One and one-half pecks of green tomatoes, four green and four ripe peppers, one small head of cabbage, two onions, eight carrots, two ounces each of white and black mustard seed and celery seed, one pound of light brown sugar, one tablespoonful of ground cloves, one teaspoonful each of cinnamon and ginger, chop fine the tomatoes, cabbage, peppers, onions, carrots, separately. After the tomatoes are chopped add one and one-half teacupfuls of salt, let it stand over night, then squeeze dry through a towel, mix all together and cover with good cider vinegar and simmer for one hour. L. D. GILES.

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MIXED PICKLES.

One quart of large cucumbers, sliced, one quart of small cucumbers, two quarts of onions sliced, one quart of green tomatoes, sliced, one quart of small tomatoes, two heads of cabbage, two of cauliflower, and six large green peppers, sliced. Soak all these in salt and water over night, drain thoroughly and scald in vinegar and water, then drain again, take one gallon of vinegar, one ounce of turmeric, half a pound of yellow mustard, three cups of sugar, and one cup of flour, stir up the mustard, turmeric, flour and sugar with a little vinegar and pour it into the remainder of the vinegar; mix it well and pour it over the pickle ingredients; boil until tender.

MRS. E. J. KNOWLTON.

PICKLED ONIONS.

Take small white onions and peel them, lay them in salt water two days, change the water once, then drain and put them in bottles. Take vinegar enough to cover, spiced with whole mixed spices, scald it and pour over the onions.

MRS. S. HENDRICKSON.

HIGDOM.

One-half dozen large cucumbers, one dozen small cucumbers, one-half dozen large onions, two dozen green tomatoes, one cabbage, two large green peppers, one large red pepper. Chop fine and sprinkle over a coffee cup of salt, let it stand over night then drain through a colander. Put two quarts of vinegar, one quart of water with this and boil fifteen minutes, drain again and add one pound of brown sugar, one-fourth pound of white mustard seed, two tablespoons of cloves, three tablespoons of cinnamon, two tablespoons of allspice, two tablespoons of celery seed, one small teaspoon black pepper, alum size of walnut, add vinegar enough to cover all. Let it just boil.

MRS. A. L. N.

TOMATO CATSUP.

One peck of tomatoes, one-half cup of salt, one and one-half cups of sugar, one cup of vinegar, one teaspoonful each of cloves and cinnamon, one onion, one teaspoonful of red pepper, a little black pepper; add spices and boil twenty minutes, then put through a sieve and boil down.

MRS. FONDA.

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MIXED PICKLES.

One quart each of cucumbers, cauliflower, tomatoes and onions, cut in pieces one inch large. Pour boiling water on all except the onions, let it stand over night, next morning drain and put in jar with onions. Make a liquor of two quarts of vinegar let come to a boil, add one tablespoon sweet oil, one of turmeric, one-half cup of mustard wet with vinegar, pour this over the jar of pickles, let stand one week. Then pour off the liquor and heat, adding one-fourth cup corn starch, one-half cup sugar, all kinds of spices tied in a bag, boil all together and pour over the pickles.

MRS. Z. BURD.

RIPE TOMATO PICKLES.

One peck ripe tomatoes, scald and peel them, lay in an earthen vessel, sprinkle well with salt, let stand over night, drain well through a colander. Have ready equal parts of nicely chopped onions and horseradish, one coffee cupful, place carefully in a jar a layer of tomatoes and sprinkle on a layer of onions and horseradish, continue with alternate layers until all are in. Take two quarts of good cider vinegar, one pound brown sugar, spices tied in a bag, heat all together and turn over the tomatoes, cover closely and stand in a cool place.

MRS. Z. BURD.

PICCALILLI.

One peck of green tomatoes chopped fine, three cabbages, six green peppers, one pint of grated horseradish, one tablespoon of ground cloves, one pint of molasses; allow the tomatoes to stand over night in salt and water. Boil the cabbage twenty minutes in vinegar, then the tomatoes twenty minutes in the same vinegar, when cool mix all the ingredients together and cover them with fresh vinegar; a little celery seed may be added if liked. This may be kept in stone jars but glass fruit cans will preserve it better.

MRS. J. D. FROST.

CHILLI SAUCE.

One peck ripe tomatoes, three green peppers, two onions chopped fine, three cups of vinegar, two tablespoons of sugar, two of salt, two of ground cloves; cook two hours and strain through a seive and boil down.

MRS. W. A. TOLCHARD.

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RED CHOW-CHOW.

Take well-cooked beets and chop up fine, add an equal amount of chopped cabbage, mix well and season with strong vinegar, a little salt, pepper and sugar. Ready for use as soon as made.

R. A. TRUEBLOOD.

MINT SAUCE.

Two tablespoons of chopped mint, same of sugar, one-half cup of vinegar. Use less sugar if desired.

ELLEN SOULE CARHART.

CHILLI SAUCE FOR MEATS.

Eighteen ripe tomatoes, two onions, two green peppers, two teaspoons of salt, one teacup of sugar, two and a half cups of vinegar, one teaspoon each of cloves and cinnamon, chop and mix. Boil slowly and keep in glass cans.

MRS. NELLIE J. POND.

A PICKLE FOR GREEN TOMATOES, CUCUMBERS AND ONIONS.

Two quarts of vinegar, one pound of brown sugar, two tablespoons each of unground cinnamon, cloves, allspice and mustard.

MRS. NELLIE J. POND.

SPANISH PICKLES.

One-half peck of green tomatoes, one dozen large green cucumbers, two heads of cabbage, two large white silver onions, two ounces each of white mustard seed, black mustard seed and celery seed, four green peppers, one-half pint of salt, one ounce of turmeric. Chop tomatoes and cabbage fine, peel and seed cucumbers and chop fine, add salt and let it stand four hours, then drain thoroughly, cover with vinegar, add one and one-half pounds of sugar, the mustard seed, celery, peppers and turmeric, cook for two hours, when cold add a coffee cup of grated horse radish.

MISS EMMA BOWER.

TOMATO CATSUP.

One bushel of tomatoes, peeled, six quarts vinegar, seven tablespoons black pepper, eight tablespoons salt, twelve pods cayenne pepper, four tablespoons allspice, two of cloves, eight of mustard. The articles ground fine, and simmered slowly until done, then strain through a wire sieve.

MRS. J. FERDON.

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CANDIES.

FRENCH CREAMS.

Break into a bowl the white of one or more eggs, as the quantity you wish to make will require, add to it an equal quantity of cold water, then stir in confectioner's sugar until you have it stiff enough to mould into shape. Flavor with vanilla to taste. Take it on a marble slab and form into balls or lozenger shapes. Lay upon plates or waxed paper to dry.

CHOCOLATE CREAM DROPS.

Melt some Baker's chocolate in a basin set over the boiling tea kettle, take the creams after being formed as above and when hard enough to handle, take one at a time on a fork and drop into the melted chocolate, roll it until well covered, then slip from the fork upon waxed paper and set aside to harden.

ENGLISH WALNUT CREAMS.

Have ready some English walnuts, being careful not to break the meats. Make a ball of the cream about the size of a walnut and place a half meat upon either side of the ball, pressing it into the cream.

FIG CREAMS.

Cut figs into four or five strips, take a piece of French cream and roll it into a long roll in the palm of the hand, then with a knife cut it lengthwise and lay into it one of the strips and roll the cream around it.

CREAM DATES.

Select perfect dates, and with a knife remove the pit. Take a piece of French cream, make an oblong shape and wrap the date around the cream.

FRUIT CREAMS.

Raisins seeded, currants, figs and citron chopped fine, and mixed into French cream before the sugar is all mixed in. Make this into a flat cake about an inch thick and cut into inch squares.

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COCOANUT CREAMS.

Take some French cream and while quite soft add fresh grated cocoanut and sufficient sugar to mould into balls and roll in the fresh grated cocoanut.

NEAPOLITAN CREAM.

Make the French cream and divide it into three parts, leaving one part white, color one part pink with a few drops of cochineal syrup, and the third part make brown with grated chocolate.

Make a cake about half an inch thick of the white cream which may be done with a rolling pin on a marble slab, take the pink and brown in the same manner, pressing all together, and cut into slices or squares as you prefer.

ALMOND CREAMS.

Make an oblong roll of French cream and press into the side of it an almond meat, or blanch and chop the almonds and mix them thoroughly with the cream.

MOLASSES TAFFY.

One cup of molasses, one cup of sugar and a piece of butter the size of an egg. Boil hard and test in cold water. When brittle pour in thin cakes on buttered tins, and as it cools mark in squares with the back of a knife.

PEANUT CANDY.

Two cups of molasses, one cup of brown sugar, one tablespoon of butter, and one of vinegar. Crack and rub the skins from the peanuts then put into buttered pans and when the candy is done pour it over the nuts. Cut into blocks while warm.

MOLASSES CANDY.

Two cups of molasses, one cup of sugar, a piece of butter the size of a small egg. Boil twenty or thirty minutes. When boiled thick drop a few drops in a cup of cold water and if the drops retain their shape it is done. Have platters well buttered and just before the candy is done, stir in one-half teaspoonful of soda. If flavoring is desired, drop it on the top as it begins to cool. Pull till as white as desired, and cut with shears.

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CREAM CANDY.

Two pounds of granulated sugar, two-thirds of a cup of water, butter the size of a hickory nut, two tablespoonfuls of vinegar, one teaspoonful of cream tartar. Boil till crisp when dropped into water (do not stir).

After pouring upon the platters to cool, pour two teaspoonfuls of vanilla over the top. Pull it as soon as it is cool enough to handle.

BUTTER SCOTCH.

One cup of brown sugar, one-half cup of water, one teaspoonful of vinegar, a piece of butter the size of a walnut. Boil about twenty minutes.

CHOCOLATE CARAMELS.

One cup of grated chocolate, one cup of brown sugar, one cup of milk, a piece of butter the size of an egg. Boil all the ingredients but the chocolate, and when nearly done add that. Test it by dropping into cold water. Pour into buttered pans. When cool mark into blocks with the back of a knife.

S. E. BAILEY.

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MISCELLANEOUS.

ROSE SACHET POWDER.

One-half pound of rose leaves, one-fourth pound of ground sandalwood, one-eighth ounce of Attar of roses.

MRS. M. W. HARRINGTON.

POT POURRI.

One-half pound of dried rose leaves, one-half pound of dried lavender, one-fourth pound of crushed orris, one ounce each of broken cloves, cinnamon and allspice.

MRS. M. W. HARRINGTON.

TO MAKE A ROSE SCENT JAR.

Gather the rose petals in the morning. Let them stand in a cool place, tossed up lightly, for one hour to dry off, then put in layers with salt sprinkled between them, into a large covered dish. You can add to this for several mornings till you have stock enough; from one pint to one quart. Stir every morning and let the whole stand ten days. Then transfer it to a glass fruit jar, in the bottom of which you have placed two ounces of coarsely ground allspice, and as much broken up stick cinnamon. This may stand six weeks closely covered, when it is ready for the permanent jar, which may be as pretty as your means can purchase. Have ready one ounce each of allspice, cloves, cinnamon and mace, all coarsely ground, one ounce of bruised orris root, two ounces of lavender flowers, and a small quantity of any other sweet scented dried flowers. Mix together and put into the jar in alternate layers with the rose stock and a few drops of oil of rose, geranium, or violet, and pour over the whole one gill of good cologne.

This will last for years, though from time to time you may add a little lavender or orange flower water, and some seasons fresh rose petals.

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PASTILLES—FOR DEODORIZING ROOMS.

Two ounces of willow charcoal, one-quarter ounce of pulverized benzoine, one-quarter ounce of Cascarilla, one ounce of pulverized nitre, one pinch of myrrh, one-fourth ounce of benzoic acid, one-half ounce of mixed oils (lemon, geranium, cinnamon, orange, lavender, neroli, citronella, burgamot, clove, sandalwood, rosemary, and bitter almond.) Dissolve enough gum tragacanth to mix with the ingredients and to make a paste the consistency of putty. Mould with the fingers into little cones the size of a thimble and set away to dry. Light with a match when ready for use and let smoke. M. S. KNOWLTON.

Equal parts of powdered alum and salt placed in the cavity of an aching tooth will give relief immediately.

A cloth wrung out of very hot water and frequently renewed, applied to the part affected will prevent or remove discoloration from a bruise.

A gill of fresh made coffee poured upon the breakfast platter after it is ready to serve, will give it a rich color and flavor.

TO PRESERVE EGGS.

Fourteen quarts of unslacked lime, two tablespoons each of salt, cream tartar and salt petre. Stir two or three times and let stand twenty-four hours before using. Dip off as close as you can without roiling, then add four quarts of lime, the same amount of other ingredients as above, let settle and use as above directed. After which begin anew.

This is a valuable recipe.

The liquor is dipped off into the crock in which you wish to pack your eggs. A. BELL.

FURNITURE POLISH.

Half a gallon of raw linseed oil, one pint of turpentine, half a pint of aqua ammonia, half a pint of benzine, half a pint of alcohol, one and one-half pints of cider vinegar.

MRS. FRANK MORRIS.

TO GET RID OF BLACK ANTS.

Get five cents worth of tartar emetic, mix in an old saucer with sugar and water and place it where the ants trouble you.

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In twenty-four hours every ant will have left the premises. The same dish of tartar emetic answers as well the second year as the first; as the water dries add more. MRS. A. BELL.

To rid your shelves of red ants sprinkle powdered borax around the edges.

Use naptha or gasoline about moth infested articles. It injures nothing and kills the destroyers.

CONVENIENT MEASURES.

Wheat flour, one pound is one quart.
Butter, when soft, one pound is one quart.
Granulated sugar, one pound and one ounce is one quart.
Brown sugar, one pound and two ounces is one quart.
Ten average sized eggs are one pound.
Four large tablespoonfuls make one-half a gill.
Sixteen large tablespoonfuls make one-half a pint.
A common sized tumbler holds one half a pint.
Twenty-five drops are equal to one teaspoonful.
In calculating for company allow one quart of oysters to every three persons for soup. One gallon of ice cream to every twenty persons. Five chickens or a ten pound turkey boiled and minced and fifteen heads of celery for chicken salad for fifty persons. For twenty guests, four dozen biscuits.

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CHILDREN'S KNEE PANTS!

ENABLES HIM TO SELL THEM AT ABOUT THE COST OF CLOTH AND TRIMMING. TRY THIS RECIPE.

IT WILL GIVE YOU ENTIRE SATISFACTION.

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ENGLISH AND SCOTCH GOODS IN STOCK

THE TWO SAMS!

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CLOTHIERS!

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ONE PRICE TO ALL

EVERY LADY AFTER HAVING HER MEALS PROPERLY COOKED DESIRES TO SEE HER TABLE SET IN FIRST-CLASS STYLE,

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——HAVE WHAT IS NECESSARY TO ACCOMPLISH IT, IN——

Tea Sets, Cake Baskets, Baking Dishes, Castors, Berry Dishes, Water Sets,

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Black Crepes Cleaned and Renewed.

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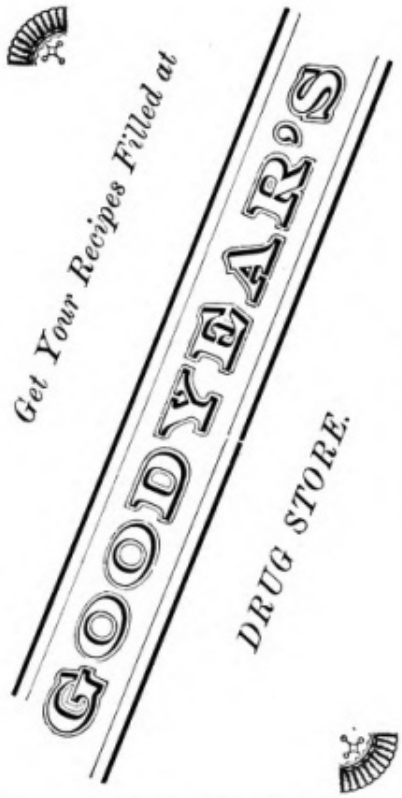

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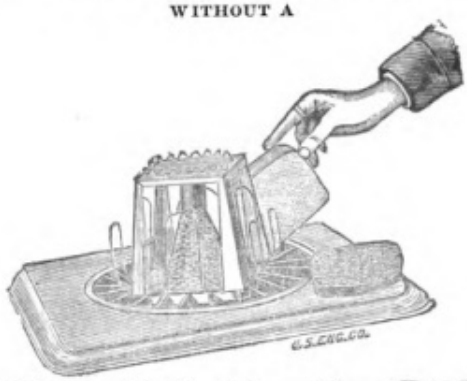

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