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Housekeeper's Guide.

1203

(SECOND EDITION.)

A CHOICE

Collection of Recipes

COMPILED AND PUBLISHED BY THE LADIES OF THE

Methodist Episcopal Church,

HONESDALE, PA.

"Come, good husband, please thy wife,
And buy a book,
That she may cook,
Without a toilsome life."

HONESDALE, PA.:
WAYNE INDEPENDENT PRINT,
1893.

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PREFACE.

In introducing the HOUSEKEEPER'S GUIDE into the homes of the public we offer no apology. Its contents relate to culinary asthetics—the department of housekeeping—the most perplexing to conduct. This of itself is a sufficient introduction to secure a notice from the thousands of puzzled housewives; but added to this is the fact that these several hundred recipes are attested by familiar and recognized names.

Our aim has been in its compilation to cover all lines of cookery and furnish a book for every-day-use. Our best wishes accompany this benefactor on its mission.

"We may live without poetry, music or art,
We may live without conscience and live without heart,
We may live without friends, we may live without books,
But civilized man cannot live without cooks,"

—*Meredith.*

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THE SECOND EDITION.

THE favor with which the Edition of 1885 of THE HOUSEKEEPER'S GUIDE was received has induced the Ladies' Aid Society to now offer the public the Second Edition in a revised form. A number of new recipes have been added. The mistakes which occurred in the first book have been corrected, so far as it was possible to do so, and the present volume is in every way a worthy follower of its valued predecessor.

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HOUSEKEEPER'S GUIDE

Yeast, Bread and Biscuits.

YEAST.

Six large potatoes grated, into which stir one cup flour, one cup sugar, one tablespoon ginger, two of salt. A handful of hops, boiled in a basin of water, strain, stir all well together, then stir briskly boiling water into it to make it like starch; put on the stove and let it cook well together; careful not to burn; when cool add a cup of yeast, put in cans, let settle, screw tops on and set in a cool place but not in an ice box.

MRS. E. H. CLARK.

YEAST.

One quart of hops boiled in two quarts of water, four potatoes well cooked, strain the hops through a cullender, pour the hop water while scalding hot on one pound of flour, one tablespoonful of ginger, one handful of salt and the cooked potatoes; let it stand till cool, then add one teacup of yeast; stir well.

M. E. KELLOW.

BREAD.

To make a sponge, take four large potatoes boiled and mashed, two quarts of milk and one quart of water, two tablespoons of sugar, one tablespoon of butter; when cool, stir in flour and add halt a cup of soft yeast; let it rise

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over night; in the morning knead and let it rise again, then mould and when l ght bake.

Mrs. B. F. H.

RYE BREAD.

Boil two potatoes, when done mash fine and take the water and potatoes and set your sponge at night. In the morning take as much warm water as you think you need for three loaves of bread and a little salt and flour to mix. Do not mix very hard. Then set in a warm place and let it rise. When light put in your tins and let it rise again, then bake one and one-half hours. Take wheat flour for the sponge.

Mrs. Chas. Smith,

RYE BREAD.

One coffee cup of wheat sponge—one-fourth molasses, one coffee cup hot water, lard size of an egg, sift rye flour in until stiff enough but not too stiff, put in buttered tin and let rise.

Lottie Southerd.

BOSTON BROWN BREAD.

Two cups of graham flour, two cups of corn meal, two cups of sour milk, one-half cup of molasses, soda to sweeten the milk about a large teaspoonful. Grease a tin pail holding three quarts, and put in the batter, cover the pail closely and set in a steamer for three hours. This bread is an excellent accompaniment to the Boston Baked Beans.

Mrs. C. F. Rockwell.

BROWN BREAD.

One-half cup graham flour, one cup each of rye flour and Indian meal, one cup of milk, one-half cup of molasses, one even teaspoonful salt, one even teaspoonful soda, sifted three times with meal and flour, one tablespoonful of lard. Put the flour and meal, sifted with salt and soda, into a bowl. Mix milk, lard and molasses together, warm slightly and add to the contents of the bowl gradually, stirring in well. Work for three minutes, put into a greased mold and steam for three hours. Eat while hot.

Mrs. M. A. Crossley.

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STEAMED BROWN BREAD.

Two cups of graham flour, two cups of corn meal, two cups of sour milk, one-half cup of molasses, one teaspoonful of soda. Grease a pail or basin holding three quarts, put in the batter, cover closely, steam three hours.

MRS. S. E. JENKINS.

GRAHAM BREAD.

Scald in water two large tablespoonfuls of Indian meal, put in a piece of butter size of a hickory nut, one bowl of sponge, two tablespoons of molasses, one-half teaspoon of soda, stir as stiff as possible with a spoon. Bake in two quart pans. Makes three loaves.

MRS. H. A. WOODHOUSE.

GRAHAM BREAD.

Take the sponge set as for wheat bread at night and in the morning thicken with graham flour; for two loaves, add one cup of sugar and butter the size of an egg, stir with a spoon, let it rise and bake.

MRS. T. E. CALLAWAY.

GRAHAM BREAD.

Take two quarts of graham (never sift it) and one of flour, half a cup of yeast, one scant spoonful of salt, half a cup of brown sugar, and warm water enough to make a stiff batter, and let it rise. If you let it rise over night be sure to set it in a cool place as it sours much quicker than fine flour. It will rise in a warm place in four hours. When risen mix with a teaspoonful of saleratus dissolved in warm water and flour enough to shape it into loaves; put it in pans and let it rise thirty-five minutes, and bake slowly for an hour. Make the loaves very small, use molasses instead of sugar if the bread is eaten for constipation.

MRS. E. H. CLARK.

CORN BREAD.

Four tablespoonfuls of light brown sugar, two ounces of butter, beat the butter and sugar light, three eggs, two cups of corn meal, one cup of water, one cup of sweet milk, one cup of wheat flour, or a little more if necessary; the mixture should be soft enough to run; four even teaspoon-

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fuls of Royal baking powder sifted in the wheat flour. Use a coffee cup for measuring. This recipe makes enough for two good sized tins.

MRS. DR. HACKLEY.

CORN BREAD.

One quart of meal, one cup of cream, three eggs, one teaspoon of saleratus, add buttermilk to make quite soft.

MRS. P. S. BARNES.

BISCUIT.

Two quarts of flour, one tablespoonful of lard, one pint of scalded milk, one cup of yeast, one-half cup of sugar. Mix the lard with the flour, then add the sugar, warm milk, yeast and a little salt.

MRS. J. K. BUNNELL.

LIGHT BISCUIT.

One quart of dough, one-half cup of lard or butter, or half and half, one egg or whites of two, a little soda, an even teaspoon of sugar. Beat the egg a little and then mix all together, and if you want them nice let rise before moulding. This makes twenty-five biscuits.

MRS. I. N. FOSTER.

ROLLS.

Three cups of flour, one egg, one teaspoonful of baking powder, one cup of sweet milk and a little salt.

MRS. BUEL DODGE.

WHITE ROLLS.

One quart of flour, one pint of milk, two eggs, one-half teaspoon salt, one-half cup of lard, one-half cup sugar, two teaspoons of baking powder. Mix flour, lard and salt together and then the other ingredients, drop in roll tins which have been buttered and are on the stove very hot. Bake quickly.

MRS. E. H. C.

CLARK HOUSE ROLLS.

Take two quarts of flour and rub into it a tablespoon of lard and a little salt, put in a deep bread pan and make a hole in the flour, into which pour one pint of cold boiled

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milk and half a cup of yeast. Cover the pan and let it stand all night; in the morning stir it up and knead well; set in a warm place to rise; let it rise to a light sponge; (it will rise in an hour and a half,) then roll it out on the board about half an inch thick, cut with an oval cutter, and fold about two-thirds of it, let rise again, bake one-half hour.

PARKER HOUSE ROLLS.

Mix one tablespoonful of lard, one of sugar, half a teaspoonful of salt. Scald half a pint of milk; when nearly cold pour over the mixture, add half a cup of yeast, make a stiff batter. In the morning if light add flour and let rise again. If for tea, about 3 o'clock, roll out and spread with butter. Cut with a tumbler and double over. Put in pans one inch apart, let rise till tea time, bake in a quick oven.

MRS. THOMAS CROSSLEY.

GRAHAM ROLLS.

One cup wheat, one cup graham flour, one cup of milk, one-half teaspoon of saleratus, one of cream tartar, one tablespoon of butter, and a little salt. Bake the same as white rolls.

MRS. E. H. C.

GRAHAM ROLLS.

Two cups of sour milk, one-half cup of molasses, one teaspoonful of soda, flour to make a stiff batter.

MRS. M. B. BENNETT.

SODA BISCUIT.

Two quarts of flour, one teaspoonful of soda, two ounces of butter, two teaspoonfuls of cream tartar, one pint of milk. Mix soft.

JOHNNY CAKE.

One pint of milk, two eggs, butter the size of an egg, two cups of corn meal, one and a half cups of flour, one teaspoonful of soda, two teaspoonfuls of cream tartar, salt.

STRAWBERRY SHORT CAKE.

Make a good biscuit crust, roll one-fourth of an inch

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thick, cut into two cakes same size and shape; spread one lightly with melted butter, lay the other over, bake in a hot oven. When done they will fall apart. Butter well, mix berries with sugar, spread berries in alternate layers, having berries on top. The juice that has run from the fruit, can be sent to the table in a tureen and served as cut.

MRS. CLARK AND MRS. THORPE.

CORN CAKE.

No. 1.—One pint of milk, one pint of meal, two eggs, a piece of butter the size of an egg, one and a half teaspoonfuls of cream tartar, three-fourths of a teaspoonful of soda, one-half teaspoonful of salt, a little sugar.

No. 2.—One pint of sour milk, two eggs, one pint of meal, one tablespoonful of melted butter, one teaspoonful of saleratus.

MRS. B. F. HAINES.

CORN MEAL CAKE.

Three-fourths cups of corn meal, one cup of milk, one-half cup of sugar, two cups of flour, one-half cup of butter, two eggs, two teaspoonfuls of baking powder, a little salt.

MRS. P. S. BARNES.

CUGEN.

One pint of sponge, one coffee cup of sweet milk, one-half teaspoonful soda, one-half teacup of butter and lard, one-half cup of sugar. Stir with a spoon as stiff as pound cake, beat well, let it get light, then spread in two square tins and let it get light again. Before placing in the oven spread with butter, sugar and scatter powdered cinnamon on top. Bake twenty minutes or half an hour, oven not too hot.

CINNAMON LOAF.

When your bread is ready to make into loaves, take the quantity for one loaf, and roll out about one-half an inch thick, spread thickly with butter, sugar and cinnamon; begin at the end and roll up. Let rise and bake. Slice off the end.

MRS. JAMES C. BIRDSALL.

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RUSKS.

One quart of dough, one-half cup of butter, coffee cup of sugar, and two eggs.

APPLE JOHNNY CAKE.

One cupful of chopped sour apples, two cups of Indian meal, one cup of flour, one-half cup of sugar, one of sour cream or buttermilk, one-half cup of sweet milk, one egg, a little nutmeg and a pinch of salt. Bake one hour.

MRS. OLVER.

JOHNNY CAKE.

One cup of flour, two cups of meal, three eggs, one and one-half pints of milk, one tablespoon of salt, one of melted butter, three of sugar, three teaspoons baking powder.

CHEESE STRAWS.

One cup of grated cheese, one cup of flour, and half cup of butter, one teaspoonful baking powder and ice water enough to form a paste. Roll thin and cut in narrow strips. Bake in a quick oven, on tin.

MRS. GEO. S. KEEN.

POP OVERS.

Ten tablespoonfuls of flour, one and a-half cups of milk, piece of butter the size of an egg, five eggs, whites and yolks beaten separately, no salt, bake in gem irons.

MRS. I. N. FOSTER.

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Breakfast Dishes.

"To business that we love we rise betime
And go to it with delight."

FRENCH TOAST.

One egg, one cup of milk and salt. Dip bread in the batter and fry on a griddle well buttered and eat hot.

Mrs. W. L. Thorpe.

BREAKFAST TOAST.

Chop cold roast beef or steak very fine, cook in a little water, put in a few spoonsfuls of cream and a little flour to thicken. Season with butter, pepper and salt and pour it over slices of toast.

Mrs. G. W. Twitmyer.

No. 1.—Six eggs, whites and yolks beaten separately, then put together, and given a good beating. Add one-half tumbler of milk, a little salt and fry in a pan with butter; when brown on the bottom put in the oven to brown on the top.

Mrs. I. N. Foster.

No. 2.—Two eggs, one-half cup of milk, one-halt tablespoon of flour, a little salt. Beat whites and yolks of the eggs separately. Stir the flour into a little of the milk to the consistency of paste. Add the rest of the milk, salt, and yolks of eggs. Heat a sauce pan, butter it liberally, and pour the mixture into it. Spread the whites of eggs over the top, fry a few minutes till slightly hardened, begin to roll it from the hottest side of the sauce pan. When the under side is well browned roll it up like a roll of paper, and serve on a hot platter.

Miss Jennie Brownscombe.

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BREAD OMELETTE.

One cup of bread crumbs, one cup of sweet milk, let the milk come to a boiling point, pour it over the crumbs; let it stand a few minutes, then take four eggs, beat in a dish until well mixed, pour the eggs into the milk and crumbs, season to taste with pepper and salt. Pour the mixture into a hot skillet, into which a tablespoonful of butter has been melted; let it fry slowly, cut in square pieces, and fry brown. Serve at once.

MRS. T. E. CALLAWAY.

WAFFLES.

One quart of sour milk, three eggs, one teaspoon of soda, small piece of butter, a little salt, flour to make a little stiffer than pancakes.

MRS. I. N. FOSTER.

APPLE FRITTERS.

One cup of milk, one egg, two teaspoons baking powder, a small piece of butter, make a stiff batter with flour, and stir it thick with chopped apples. Fry in hot lard. Sauce: One cup of sugar, with one tablespoon of corn starch mixed through a small piece of butter, pour on boiling water until it is thin enough, cook till clear, and when done beat one egg and stir in flavor.

MRS. W. L. T.

CORN MEAL MUFFINS.

Four tablespoons of sugar, one tablespoon of shortening, one pint of milk, one teaspoon of soda, one egg, one-half teaspoon of salt, use one third wheat flour, and two-thirds Indian meal and stir a little stiffer than pancakes.

MRS. B. R. W.

GRAHAM MUFFINS.

Set the iron gem pans on the stove to heat, beat one egg light in a basin, add one teacupful of sour milk and two tablespoons of sugar, stir well together, add a mere pinch of salt, stir in graham flour to make a rather stiff batter, mix with the addition of one teaspoonful of soda, dissolved in a teaspoonful of hot water; the latter when

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ready to drop into well heated gem pans, should be so thick that it will not run from the spoon but just drop nicely.

MRS. PATTERSON.

FRITTERS.

One pint of milk, four eggs, a little salt, a teaspoon of baking powder.

MRS. I. N. FOSTER.

COLD HAM SERVED WITH EGGS.

Chop ham quite fine and put in the spider with scrambled eggs, just before taking up. Dried beef can be used instead of ham.

PANNED EGGS.

Chop fine bits of ham, add about the same quantity of fine bread crumbs, season with pepper and salt and a little melted butter, moistened with milk; half fill patty tins and break an egg upon the top of each; dust with salt, pepper, and fine cracker crumbs; bake about eight minutes.

MRS. W. L. THORPE.

SCRAMBLED EGGS.

Have sauce pan hot with plenty of melted butter in it, beat eggs, adding pepper and salt to taste. Turn into sauce pan; stirring quickly until thickened.

NEWBURGH WAFFLES.

One quart of milk, one cup of melted butter, and sifted flour to make a soft batter; add the well beaten yolks of six eggs, then the whites, and lastly, (just before baking), four teaspoonfuls baking powder, beat hard for a few minutes, then bake in waffle irons.

MRS. B. F. HAINES.

RAISED WAFFLES.

One quart of milk, one heaping quart of flour, five tablespoonfuls of yeast, two eggs, one tablespoonful of melted butter, one teaspoonful of salt. Set the mixture, minus the butter and eggs, over night as a sponge, add these in the morning.

MRS. A. D. D.

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CORN FRITTERS.

One can of corn, two eggs, one-half teaspoonful of baking powder, one-half teacup of milk, salt, flour enough to make a thin batter. Drop in hot lard.

MRS. I. N. FOSTER.

MUFFINS.

One quart of milk, four eggs, one cup of yeast. Beat the eggs, add the milk and salt, flour until stiff, add the yeast and when light bake in muffin rings.

MRS. I. N. FOSTER.

CORN FRITTERS.

One quart of green corn grated, three eggs, one teacup of flour and a pinch of salt. Fry in hot lard.

MRS. GOODMAN.

BROILED HAM AND EGGS.

Cut the ham in thin slices, take the rind off, wash the slices in cold water and lay them on the gridiron over hot coals, turn quickly and they will soon be broiled. Take them up on a platter previously warmed, butter and pepper the ham. Have ready boiling water, break in it as many eggs as you require for the meal. Take out each egg carefully so as to keep it whole and place on the slice of ham, sprinkle pepper over each egg and serve.

MRS. PATTERSON.

POACHED EGGS *A LA CREME.*

Nearly fill a frying pan with boiling water, add a tablespoonful of vinegar and a little salt, poach your eggs until well set, lay each egg carefully on a piece of buttered toast; have ready in another pan one-half cup of cream or rich milk, (if the latter it must be slightly thickened with cornstarch), a spoonful of butter, some pepper and salt, heat to a boil and pour over the eggs and toast. There should be enough of the cream to wet the toast and make a nice gravy.

MRS. JAMES C. BIRDSALL.

BOILED EGGS.

Use wire basket and put in boiling water. To have

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them very soft by removing the kettle at once to the back of the stove and letting the eggs remain in the water until it cools a little, the whites will be of a custard-like consistency.

STUFFED EGGS.

Boil the eggs hard and cut them in halves, take out the yolks carefully, then mash well, add chopped parsley, pepper, salt and a little chopped ham, tongue, veal or chicken. Stuff the whites with this mixture so that each half has the appearance of containing a whole yolk, cut off a small slice from the end of the halves so that they will stand firm.

SHIRRED EGGS.

Break eggs into a dish without injuring or crowding them. Drop on them some warm butter, salt, pepper, strew bread crumbs on nicely and bake.

POACHED EGGS.

Drop them in boiling water and let them remain until the white is entirely done. After they are on the platter season with butter, pepper and salt.

BUCKWHEAT CAKES.

One-half cup of yeast, one quart of cold water, one pint of potato water, buckwheat flour to make a stiff batter, a pinch of salt, set to rise over night. In the morning take a tablespoonful of molasses, nearly one-half teaspoonful of saleratus, stir together until the saleratus is all dissolved, then pour boiling water on and stir into batter just before baking. The yeast is not needed only to start them. Use potato water every evening; if they get to be sticky leave out the potato water for one morning. If they are too thick use milk or boiling water to thin them.

Mrs. E. H. Clark.

POTATO BALLS.

Boil four large potatoes, press through a sieve, put in a sauce pan and heat with a tablespoonful of butter and a pinch of salt, pepper, nutmeg and sugar, then add an egg; let the mixture get cold and roll out into small flat balls. Dip in beaten egg and rolled cracker and fry in hot lard. When a light brown, drain them and serve very hot.

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CRUMB GRIDDLE CAKES.

Soak one pint of dry bread crumbs in sweet milk over night. In the morning take one cup and a half of sour milk, half a teaspoon of soda, salt, and wheat flour to make a thin batter.

MRS. E. H. CLARK.

RICE GRIDDLE CAKES.

One cup of boiled rice, one pint of flour, one teaspoonful of salt, two eggs beaten light, milk to make an ordinarily thick batter.

MRS. W. L. THORPE.

GRAHAM GEMS.

One pint of buttermilk, one teaspoonful of soda, a little salt, one-half cup of sugar, one tablespoonful of butter; thicken with graham flour and bake in gem tins.

MRS. T. E. CALLOWAY.

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Croquettes.

"Our praises are our wages."

RICE AND MEAT CROQUETTES.

One cupful of boiled rice, one cupful of finely chopped cooked meat, any kind; one teaspoonful of salt, a little pepper, two tablespoonfuls of butter, half a cupful of milk, one egg. Put the milk on to boil, and add the meat, rice and seasoning. When this boils, add the egg, well beaten; stir one minute. After cooling, shape, dip in egg and crumbs, and fry.

Mrs. M. A. Crossley.

CHICKEN CROQUETTES.

One whole pint of finely chopped cooked chicken, one tablespoonful of salt, one-half teaspoonful of pepper, one cup of cream or chicken stock, one tablespoonful of flour, four eggs, one teaspoonful of onion juice, one tablespoonful of lemon juice, one pint of crumbs, three tablespoonfuls of butter. Put the cream or stock on to boil; mix the flour and butter together and stir with the boiling cream, then add the chicken and seasoning, boil for two minutes and add two of the eggs well beaten, take from the fire immediately and set away to cool, when cold, shape and fry.

Mrs. P. S. Barnes.

POTATO CROQUETTES.

One and a half pounds of potato passed through a cullender, three ounces of butter or a little less, three ounces of bread crumbs, half a gill of milk or cream, two teaspoonfuls of salt, half of a small nutmeg, two eggs, a small pinch of pepper (cayenne). Mix the butter with the potato

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while warm, use the cream to pass the potato through the cullender, add the salt, pepper, nutmeg and one beaten egg, mix thoroughly together, then make up into rolls about four inches long and one and a half inches through, or make them round and flatten them, but be very careful to have the surface perfectly smooth. In mixing add milk to make them moist that you find it difficult to get them in shape. Beat the other egg on a plate, have the bread grated fine; rolled cracker will do but whichever is used it must be as fine as coarse corn-meal to insure a beautiful crust. Roll the croquettes first in the egg and then in the bread, lay these in basket and plunge it in hot lard; when a light brown lay the croquettes on a brown paper for a moment and serve on a napkin. These are very popular.

MRS. W. B. HOLMES.

CHICKEN CROQUETTES.

Fourteen ounces of broiled chicken, half a pint of milk, quarter of a pound of butter, one teaspoonful of salt, two even tablespoonfuls of flour, a pinch of cayenne pepper. After boiling the chicken remove the skin; two good sized chickens will give fourteen ounces of solid meat Mix the flour smooth in a little milk, put the remainder over a saucepan of boiling water, and when scalded, pour in the flour, sprinkle the salt and pepper over the butter, and cut it in the milk: when like cream, mix it thoroughly with the chicken, and put it aside to become cold and stiff; then make it into twelve croquettes, from three to four inches long. Be careful that the surface is smooth; roll them in the beaten yolk of egg, then in the grated bread, lay them in frying baskets and fry a golden brown in deep lard; the lard must be hot.

MRS. W. B. HOLMES.

POTATO CROQUETTES.

One quart of mashed potatoes, one tablespoonful of butter, one-half cupful hot cream, whites of two eggs well beaten, salt and pepper to taste, a little chopped parsley, juice of one lemon. Mix well together, shape, roll in egg and then in cracker crumbs, and fry a light, rich brown.

MRS. P. S. BARNES.

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Soups.

"Unquiet meals make ill digestions."

SOUP STOCK.

Boil a soup bone the day before wanted. Boil gently from five to six hours, strain and put in an earthen dish, skim the grease off the next day, keep in stone jar, in a cool place. In order to prepare soup, it is only necessary to heat some of the jelly. One can have a change of soup each day, by adding different flavorings, such as tomatoes, onions, vermicelli, tapioca, spring vegetables, fried bread, celery, etc.

PEPPER POT SOUP.

Take a good sized bone, boil it till tender, take out the the meat and have as much liquor as is needed. Make dumplings of flour shortening and baking powder, and mix into a dough, roll out and cut small. Cut a few potatoes and a little meat up fine. Season with salt, pepper, and a little sweet marjoram. Make as according to family.

MRS. GOODMAN.

BEAN SOUP.

Soak over night one pint of dried beans, pour off the water and put them in a pot with two quarts fresh water. It will be better if a soup-bone be added. As soon as it boils set back on the stove where it will simmer slowly all the morning; season with salt and pepper; about half an hour before serving, add potatoes, sliced thin. If the liquor boils away, replenish with hot water.

MRS. W. L. THORPE.

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PEA SOUP.

One quart dried split peas, put in four quarts of water over night and boiled three hours, with one-half pound beef and one-half pound salt pork. Before taking off the stove, stir in a little flour paste, strain and serve.

MRS. I. N. FOSTER.

NOODLE SOUP.

Take four pounds lean beef and boil tender; after done have three quarts of liquor. Take three eggs, make a stiff dough, roll as thin as you possibly can, put to dry, then roll up like jelly cake and slice off as thin as a wafer.

MRS. GOODMAN.

CLAM SOUP.

Take twenty-five clams, wash and then cover with cold water, let boil, then the clams will open. Chop the clams fine, skim the water they were boiled in, and then mix two tablespoonsful of flour with water, add two eggs well beaten and one-half pint milk. Add the chopped clams last and let all come to a boil.

MRS. J. R. BROWN.

CLAM SOUP.

Thirty clams when opened, add three quarts water to the juice from the clams, and bring to a boil quickly. When boiling add the clams chopped very fine. Boil three minutes, and stir in four tablespoons of flour and four tablespoons of butter and add a pint of milk; salt and pepper to taste. If much boiled the clams are tough. When off the fire add three eggs well beaten. Stir all thoroughly.

MRS. H. A. WOODHOUSE.

BEAN SOUP.

Soak one pint of beans over night, boil until tender, put through the cullender and return to the water they were boiled in. Into a sauce pan put one large tablespoonful of butter and two even tablespoonfuls of flour; put on the stove and when the butter is melted and flour smoothly mixed, pour in one cup of cream and when it boils put into the beans, season with pepper and salt to taste. Celery, salsify and asparagus soup may be made in the same manner.

MRS. GEO. W. TWITMYER.

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TOMATO SOUP.

No. 1.—One quart of tomatoes, either canned or fresh, stew gently twenty minutes, then add one-third teaspoon soda, stirring until effervescence ceases, strain through a coarse wire strainer to remove seeds; season with salt, pepper, (also a pinch of red), one teaspoon of sugar, two large tablespoons of butter, three milk crackers rolled fine. As soon as this seasoning is cooked through strain again into one quart of boiling milk. This must be done only when ready to be taken to the table. It may curdle if kept over the fire. Keep hot. Boil the milk in a farina kettle to prevent scorching. This is the best soup made.

Mrs. K. C. Baker.

No. 2.—One quart of tomatoes, one pint hot water, or stock, one tablespoon sugar, one teaspoon of salt, four cloves, four peppercorns, one tablespoon chopped onion, one of parsley, one of butter, two of flour, cook from one-fourth to one-half hour, strain and serve.

Mrs. I. N. Foster.

No. 3.—One pint of tomatoes cooked or canned, one pint boiling water, cook together a few minutes, a pinch of soda, a teaspoonful of flour mixed with a little water, a heaping tablespoonful of butter, pepper and salt well, one pint of sweet milk, let it come to a boil, strain through the cullender into the soup tureen. Good.

Mrs. James C. Birdsall.

VEGETABLE SOUP.

Take a cut from the round of the beef weighing five pounds; put it in the pot with eight quarts of cold water; when it comes to a gentle boil, skim carefully. Add a little cold water two or three times, to bring up the scum. After this is done, put in any vegetables that you like, cut up small and let the whole cook moderately for three hours; then remove the meat, and set it in the oven to brown, basting with a little butter and water. Strain the soup if you prefer it clear, and throw into the tureen square bits of fried or toasted bread. And when done add half a cup of rice cooked separately.

Mrs. E. H. Clark.

CROUTONS.

Small pieces of bread browned crisp to be used in soups.

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Meats.

"Men are but children of a larger growth.
Our appetites as apt to change as theirs,
And full as craving too, and full as vain."

PICKLING BEEF.

Twelve and one-half pounds of salt, seven pounds of sugar, four ounces of saltpeter, two ounces of soda, eight gallons of water, for one hundred pounds of beef.

TO CORN BEEF.

Six pounds of salt to one hundred pounds of beef, three pounds of brown sugar, one-quarter of a pound of saltpeter, a little saleratus. Soak the meat in cold water before putting on the brine, boil the brine and let it cool before putting on the meat.

SEASONING SAUSAGE MEAT.

Fifty pounds of meat, eleven ounces of salt, five tablespoonfuls of powdered saltpeter (dissolved in a little hot water and when cool add to the other ingredients). four tablespoonfuls of ground allspice (some use summer savory and they are mixed in place of the allspice), five tablespoonfuls of sage, mix well together and pack in bags.

MRS. K. C. B.

PRESSED CHICKEN.

Boil the chicken until the bones come out, in as little water as possible; then take the chicken out keeping the

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broth hot. If there is too much, boil it down. Take out all the bones, being careful to find the small ones. Do not remove the skin, chop all moderately fine, season with salt, pepper, and a little dry mustard; put a lump of butter in the broth, say one tablespoonful to one chicken, mix this through the meat, put in a bowl or pan to get cold. A plate and weight may be put over it to make the meat more solid.

MRS. L. DEIN.

SMOTHERED CHICKEN.

Cut your chickens open at the back after dressing them, sprinkle salt, pepper, flour and a little lu np of butter over. Put them in a baking pan with another over and bake one hour; baste often with the liquor. Delicious.

MRS. GOODMAN.

MOCK DUCK.

Take the round of a beefsteak, salt and pepper either side, prepare bread or crackers with oysters or without, as for stuffing a turkey, lay your stuffing on the meat; sew up and roast about an hour; and if you do not see the wings and legs you will think you have roast duck; cover while roasting. About fifteen minutes before taking up uncover to let brown.

MRS. B. F. HAINES.

LAMB.

Lamb steak dipped in egg and then in crackers and fried until it is brown makes a nice dish.

VEAL LOAF.

Three pounds veal, two eggs, two crackers, two even tablespoonfuls of salt, one-half tablespoon of pepper, a piece of butter the size of an egg.

MRS. BUEL DODGE.

BE-DEVILED BEEF.

Two pounds chopped beef, three milk crackers rolled, four eggs well beaten, one-half nutmeg, salt, pepper to taste. Mix well together and make into rolls like butter with little pieces of salt pork laid across; bake one hour.

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VEAL LOAF.

Three and one-half pounds thick part of veal, fat and lean. Chop fine with one-half pound of pork, eight small crackers rolled, two eggs, a piece of butter the size of an egg, one and one-half tablespoons of salt, two teaspoons of pepper, a little nutmeg, worked together in a loaf, put bits of butter on top, grate over crackers, bake slowly two hours, when cold cut in slices.

MRS. WOODHOUSE.

PRESSED BEEF.

Buy a cheap piece of beef, boil till it falls from the bone; remove every piece of bone, boil down a little longer, season well with pepper and salt and a bit of sage if liked. Pour into a form. Very nice to slice off cold.

BEEF LOAF.

Two eggs, one cup of rolled crackers, one small teaspoonful of pepper, one small teaspoonful of salt, one and one-half pounds chopped lean steak. Mix and mold in a loaf, spread bits of butter on top, and bake carefully, baste while baking with one tablespoonful butter in one teacupful of boiling water, slice when cool.

BROWN FRICASSEE OF VEAL.

Two and a-half pounds veal cut in thin slices from the leg, one quarter of a pound of salt pork, two large tablespoonfuls of flour, one pint of water, salt and pepper to suit the taste. Cut the pork into thin slices and fry slowly until crisp and brown, season the veal well with salt and pepper, and after taking the pork from the frying pan lay the meat in the hot fat. Cook until it has a rich brown color on both sides, then remove it and add the flour to the fat remaining in the pan. Stir the flour until it becomes very brown, then gradually add the cold water. Season the gravy with salt and pepper, and as soon as it boils up, return the veal to the frying pan and simmer for twenty-five minutes.

MRS. M. A. CROSSLEY.

HAM SANDWICHES.

Yolks of five eggs, one cup butter, two tablespoonfuls sugar, two tablespoonfuls dry mustard, a little red pepper,

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one cup vinegar, cook over hot water until thick, then thin to a thin paste with sweet cream. Then mix one-fourth pound lean boiled ham chopped fine; cut bread thin and spread.

MRS. DIMOCK.

SANDWICHES.

Chop your ham fine; if you have any cold meat add to it, beat one egg with a teaspoonful of mustard, one of olive oil and one of pepper, mix with the ham, spread on the bread and butter.

BEEFSTEAK SMOTHERED IN ONIONS.

Fry brown four slices of salt pork; when brown take out the pork and put in six onions, sliced thin, fry about ten minutes, stirring all the while, and upon this lay a slice of steak, then a layer of onions, then steak and cover thick with onions. Dredge each layer with pepper, salt and flour, pour over this one cupful of boiling water and cover tight, simmer half an hour; when you dish place the steak in the center of the dish and heap the onions around it.

MRS. E. H. CLARK.

CHICKEN *A LA CREME.*

Cut the chicken up and cook until well done. Then make a thickening of cream or rich milk and sifted flour, seasoning with butter, pepper and salt. Have ready baked a light soda biscuit or toasted bread, lay on a platter, and pour over the chicken and the gravy.

MRS. W. L. THORPE.

RAGOUT OF MUTTON.

Three pounds of the shoulder of mutton, a carrot, a turnip, two tablespoonfuls of chopped onion, one quart of potatoes, measured after being pared and cut into half inch cubes, three tablespoonfuls of flour, three of butter, three pints of boiling water and enough salt and pepper to season the dish well, cut most of the fat from the meat, and then cut the meat in small pieces, season and roll in flour. After putting the butter into a frying pan put in also all the vegetables except the potatoes, cut fine. Cook slowly for five minutes and then add the meat, stir the contents of the

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pan over a hot fire until they acquire a golden brown color, then turn into a larger stew pan and pour the boiling water over them, reserving a little with which to wash off any part of the mixture which may cling to the frying pan. Cook gently for an hour and a-half; at the end of that time season well with salt and pepper and add the potatoes; with half an hour's further cooking the dish will be finished.

Mrs. M. A. Crossley.

Quick boiling toughens all meat whereas a slow bubbling renders the meat tender and secures a better flavor.

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Fish.

"The silvery fish
Grazing at large in meadows submarine,
Fresh from the wave now cheers
Our festive board."

CODFISH BALLS.

Take four cups of mashed potatoes, three cups of boiled codfish minced fine; add butter, mix well together, then add two well beaten eggs, beating it up again thoroughly, drop by spoonfuls into hot lard and fry the same as doughnuts. Are nice fried in croquette baskets.

FISH SAUCE.

Take a pint of milk and the fish drippings mixed, a little salt and pepper, mix until smooth, two ounces of butter and two teaspoonfuls flour; stir into the liquor when boiling, have ready a hard boiled egg chopped fine to add when ready for the table.

MRS. B. F. HAINES.

BAKED FISH.

We prefer blue fish; keep the head; make a stuffing of bread crumbs, seasoned with summer savory or thyme; after stuffing, lard the fish with strips of raw salt pork; this will season; only pepper it. Bake according to size in moderate oven.

MRS. B. F. HAINES.

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BOILED FISH.

Do not remove the head, use fish boiler, lay the fish on the tin platter; lower into the boiler, cover with boiling water, salt it; scatter potatoes around. When tender, lift the platter, allow it to drain; remove to dish; garnish with parsley, serve potatoes and fish with drawn butter to which some chopped parsley has been added.

MRS. B. F. HAINES.

CLAM POT PIE.

Wash the clams perfectly clean; put them in a pot with cold water enough to cover them; let them come to a boil, or until the clam shells open; take out the shells and meat, and strain the water or juice so that no sediment remains, return the juice and clams to the pot and let boil. Have ready a light biscuit crust, roll out, cut in strips and drop them in the liquor.

MRS. B. F. HAINES.

CLAM CHOWDER.

Four good sized raw potatoes chopped fine, a few sliced onions, chopped; pour on pork and onions two quarts boiling water, cook until partly done; add boiling water as it evaporates, cook slowly, then add potatoes, twenty-five chopped clams, and their liquor, one pint chopped tomatoes fresh or canned. A little pepper and salt to taste and a few rolled cracker crumbs. Also butter.

MRS. P. S. BARNES.

CLAM CHOWDER.

Fry six slices of raw salt pork cut in bits, in the bottom of the kettle; add twenty-five hard clams and their juice. Par-boil until tender two dozen sliced potatoes, add them and the water they were boiled in, with enough boiling water to make three quarts of water to the clams, season with salt if necessary, black pepper, pinch of red, summer savory or thyme. Two chopped onions, one-half dozen ripe tomatoes, sliced; cook a long time at the back of the range, adding a little flour for thickening; if it settles, care must be taken not to burn.

"COMMON SENSE."

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CLAM PANCAKES.

Twenty-five clams chopped fine; use a little of the liquor, a little cream or a bit of butter, one and one-half cups of milk, two eggs, with flour enough to make a batter, pepper and salt. Bake on a buttered griddle.

MRS. E. H. CLARK.

FRIED OYSTERS.

Drain large oysters separately, dip in beaten egg, then in cracker rolled very fine, fry in hot butter, turning each one separately as it browns. To cook well and handsomely they should not be crowded while frying. Serve on hot platter.

MRS. W. L. THORPE.

SCALLOPED OYSTERS.

No. 1.—Roll fine one quart of crackers, grease a dish as for cake, put a layer of bread crumbs at the bottom, then oysters and season with salt, pepper and butter. Alternate the layers of crackers and oysters with their respective seasonings and let the top layer be of crumbs with bits of butter over it. Pour over this when ready for the oven one cup of sweet cream or milk, bake from one-half to three-quarters of an hour. Cook with a lid over it the first half-hour, then uncover and brown.

MRS. J. R. BROWN.

No. 2.—One quart of oysters; throw on them one cup of water and drain, boil the juice and skim, add one cup of milk and piece of butter the size of an egg, thicken with cracker, when cool add three eggs well beaten, put a layer of crackers, then a layer of oysters, sprinkle a little salt and pepper and piece of butter. This makes three layers of oysters, the last crackers.

MRS. M. B. BENNETT.

PANNED OYSTERS.

Stew the oysters in their own liquor until they curl, season with butter, pepper, salt and a little rich milk, toast your bread nicely, cut in half slices, wet in the oyster liquor; if there is not enough to moisten the toast well add a little hot water, place the pieces of toast in the dish you wish to serve it in, previously heated, lay the oysters evenly

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over the top of each piece, pour over the remaining liquor and serve. Good.

MRS. JAMES C. BIRDSALL.

CREAM SALMON.

Boil one unopened can of salmon fifteen minutes; open and pour off oil, remove all bones and skin. Have ready a cup of nearly boiling mi k, into which stir a well mixed tablespoonful, each of flour and butter, a tablespoonful of onion juice or finely chopped onion. Salt and pepper to taste. Let boil up and mix with fish; return all to the stove and heat through. Put all into a baking dish, put bits of butter over top and strew plentifully with bread crumbs. Bake until a nice brown.

MRS. COE DURLAND.

BROILED OYSTERS.

Select large oysters, sprinkle with salt and pepper and dip in rolled cracker crumbs, put on a well greased gridiron and broil till brown, lay on a hot platter with a small piece of butter upon each oyster and set in the oven for a minute. Serve hot.

MRS. S. ERK.

OYSTER PIE.

To one quart of oysters add the beaten yolks of three eggs, two tablespoonfuls of cracker crumbs and one pint of milk, butter, salt and pepper to your taste.

OYSTER PIE.

Lay a rich crust on a dish, put in oysters, seasoning with butter, salt, pepper, flour and hard boiled egg chopped fine. Cover and bake.

MRS. I. N. FOSTER.

BROILED MACKEREL.

Soak for a day, putting flesh side down and changing water once or twice, wipe dry and broil until nicely browned and put a little butter on it after it is on the platter.

MRS. B. F. HAINES.

WHITE SAUCE FOR FISH.

Take a tablespoonful of butter, and a tablespoonful of flour, mix in a saucepan over the fire, add either milk or water till a pint has been used. Season with salt and pepper.

Fish may be scaled much easier by first dipping them into boiling water.

Salt fish are quickest and best freshened by soaking in sour milk.

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Vegetables.

"Variety is the very spice of life,
That gives it all its flavor."

COOKING RULES.

Green vegetables should be thoroughly washed in cold water, then dropped in water that has been salted and beginning to boil. There should be one tablespoonful of salt for each two quarts of water. All vegetables should be fresh. Boil potatoes thirty minutes, bake potatoes forty-five minutes, sweet potatoes boiled fifty minutes, sweet potatoes baked sixty minutes, beets one to two hours, boil squash twenty-five minutes, boil green peas twenty to forty minutes, in very little water, string beans boil from two to three hours, in a good deal of water, green corn thirty to sixty minutes, boil asparagus twenty-five minutes, spinach thirty minutes, tomatoes fresh one hour, tomatoes canned thirty minutes, cabbage from one to one-half hours, beet tops one hour, cauliflower three-quarters of an hour, turnips from one to one and one-half hours.

GREEN PEAS.

Put the pods into a pot, cover and boil thoroughly, then strain and put the peas into the same water and boil tender, season with butter, pepper and salt and the least bit of sugar.

MRS. C. R. BRADY.

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MASHED POTATOES.

Steam or boil potatoes until soft in salted water, pour off the water, and let them drain perfectly dry, sprinkle with salt and mash; have ready some hot milk or cream in which has been melted a piece of butter, pour this on to the potatoes, and stir until white and very light.

MRS. M. A. C.

CREAM POTATO.

Cut one quart cold potatoes in very thin slices, put a teaspoonful butter into a frying pan and when it is hot add a teaspoonful of flour, stir until smooth. Don't let it brown; add a cup of milk or cream gradually, keeping it hot all the time; let it come to a boil; season the potatoes with salt and pepper, and pour them into the sauce; cover and when the potatoes are hot they are done.

MRS. M. A. C.

SARATOGA POTATOES.

Clean and wash the potatoes, cut with a Saratoga chip slicer, lay in cold water until ready to cook, then wipe dry with a towel; have in a kettle sufficient lard to float the slices, and when boiling hot drop in a few at a time and remove as fast as they brown; set in the oven to keep hot.

MRS. W. L. THORPE.

POTATO PUFFS.

Two cups of mashed potatoes, two spoonsfuls melted butter, until creamy, then add two well beaten eggs, one cup cream or milk; a little salt and pepper, beat all well together, pour into a baking dish; spread with butter over the top, bake quickly a delicate brown.

MRS. C. R. BRADY.

BOSTON BAKED BEANS.

One pound salt pork, not too fat; one quart dry white beans, one tablespoonful each of salt, molasses and French made mustard. Do not soak the beans, pick them over and put in a kettle with cold water, let them come slowly to a boil, just long enough to wrinkle; but not to break the skins. Then drain them in a cullender, add salt, molasses and mustard. Put half of them in a bean pot holding

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about three quarts, then put in the pork and cover with remainder of beans. Fill up the pot with boiling water, cover closely and set in the oven. Bake six hours, keeping the pot well filled with water, for four hours, then let it cook away, and brown the beans, keeping the pot closely covered all the while. This way of cooking is most excellent; the best I ever tasted.

MRS. C. F. ROCKWELL.

BAKED BEANS.

Soak a quart of beans all night, in the morning cover them with boiling water and set at the side of the range until swollen and soft, but not broken. If you have no bean pot put them into a deep bake dish, thrust a-half pound piece of salt pork, scored on top, down into the beans, add a teaspoonful of salt, half as much made mustard and a tablespoonful of molasses to them, with enough hot water to cover them—barely—cover, and set in a slow oven. Bake six hours, peeping at them three or four times to see if they need more boiling water, if so, supply it. For the last half-hour cook faster and uncovered.

MRS. M. C. A.

SCALLOPED POTATOES.

Put a heaping tablespoonful of butter and two level tablespoonfuls of flour into a sauce pan, put on the stove and stir until smooth. Pour into this one quart of milk, scald, and remove from the stove. Slice cold potatoes enough to fill a two quart baking dish, season with salt and pepper, and put a little butter among the potatoes, pour the the cooled milk over them, and sprinkle over the top either cracker or bread crumbs. Bake in a slow oven about one hour.

SELECTED.

CORN OYSTERS.

Twelve large ears of corn grated, three eggs, one-fourth of a tablespoonful of baking powder, a little salt, and a little flour. Drop in lard and fry.

MRS. W. MUIR.

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TURNIP *A LA BLOT.*

Pare and slice half an inch thick, cut in dice pieces, boil in salted water until tender, drain off the water, make a cream of a gill of milk, one teaspoonful of flour, one tablespoonful of butter, salt. Mix the butter and flour together till smooth, stir it in the milk, pour it over the turnip and let it boil up once. This dressing is nice for cabbage.

BINGHAMTON COOK BOOK.

COLD CABBAGE.

Cut the cabbage very fine, prepare dressing as follows: One egg, two large tablespoonfuls of milk, two tablespoonfuls of flour, butter the size of an egg, one tablespoonful of mustard, add salt and pepper. Mix butter and flour together, add egg, milk and mustard, boil together, stir while boiling, then pour hot over the cabbage and let stand till cold.

MRS. F. P. KIMBLE.

GREEN CORN CAKES.

Twelve ears sweet corn grated, one teaspoonful of salt, one egg and a little more than a good tablespoonful of flour. If the corn is not young and milky, very little or no flour need be used. Drop the cakes from the spoon into hot lard or butter.

MRS. P. S. BARNES.

TO COOK BEETS.

Boil and cut in quarters, take small cup of vinegar, one tablespoonful of butter, one tablespoonful of sugar, one tablespoonful of cornstarch, a little salt and pepper. Stir all together till it boils, then pour over the beets. Serve very hot.

MRS. L. DEIN.

SPLIT PEAS.

Two teacupsful of split peas, wash, one tablespoonful of salt, two heaping tablespoonfuls of butter, boil one hour or until soft.

MARY MURRMAN.

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ONIONS WITH CREAM.

Boil the onions, putting them into boiling water (without salt) with a little added until tender, drain and put them into a stewpan, then add a little cream, pepper, a few sprinkles of flour and a little butter.

TO COOK CAULIFLOWER.

Cut away the leaves and coarse part of the stalks among the bloom; soak a few minutes in cold water, then steam fifteen or twenty minutes. Cut up and season with butter, pepper, vinegar, sugar and a little salt. The addition of a little cream or new milk does no harm.

EGGS AND ASPARAGUS.

Cut tender asparagus into pieces half an inch long, and boil twenty minutes, then drain till dry, and put into a saucepan containing a-half cup of rich drawn butter; heat together to a boil; season with pepper and salt and pour into a buttered dish. Break half a dozen eggs over the surface, put a bit of butter upon each, sprinkle with salt and pepper, and put in the oven until the eggs are set.

TO COOK ASPARAGUS.

Wash clean, break off the tender part, put into salted boiling water, and boil five minutes, pour off water, add more boiling water, boil fifteen or twenty minutes longer, then put in a piece of butter, some pepper and more salt if needed, add a little flour rubbed smooth in water, if you like the gravy thick. It is very nice on toast, or as a side dish.

BUCKEYE COOK BOOK.

MACARONI.

Take half a package of macaroni, break into sticks an inch long, salt and boil into a little water till tender. Let nearly all the water boil out, have ready two hard boiled eggs, chop the whites fine, pound the yolks with three-fourths of a teaspoonful of dry mustard and mix thoroughly with the macaroni. Put it into a pudding dish, add one half a cup of milk or cream—in the absence of cream a piece of butter the size of an egg. Mix and cover the top well with

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grated cheese, sprinkle with pepper and sifted bread crumbs and bake till brown.

MRS. E. BROWNSCOMBE.

STUFFED TOMATOES.

Take large, fair tomatoes, cut a thin slice off the blossom end, and with a spoon remove the pulp, chop cold boiled ham, season with parsley, pepper and salt, or with onions in place of parsley, add as much more bread crumbs as you have ham, moisten with a part of the pulp and with this fill the tomatoes, tie on the top and place it in a dish with a little water and a small piece of butter on each tomato and bake half an hour.

MRS. GEO. W. TWITMYER.

FRIED TOMATOES.

Take nice smooth green tomatoes, do not peel, wash, slice and sprinkle over a little salt. Let stand five minutes, drain, roll in meal or flour, fry in butter.

MARY MURRMAN.

TO CAN CORN.

Take eight cups of cut corn, three cups of water, boil twenty minutes, when nearly cooked add three-fourths of a cup of salt. Before using soak in water three hours to remove the salt. Seal in cans the same as fruit.

MRS. W. P. SCHENCK.

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Salads and Salad Dressings.

"For such as we are made of,
Such we be."

FRENCH DRESSING.

Put a mustard spoonful of dry mustard on a plate; add water enough to make it the consistency of yolk of eggs; mix with it a drop at a time the best salad oils, stirring rather slowly with a silver fork. Stir in oil till it hardens so that you can turn the plate upside down without dropping any of the mixture. Add about three-fourths as much vinegar as you have used of the oil, and a little salt if your salad is not previously salted. Mayonnaise dressing is made in the same way, except that raw yolk of egg is substituted for the mustard and water and a little cayenne pepper is added. The recipe for French dressing is enough for a pint bowl of salad. All the ingredients should be kept cool and the mixing should not be done in a very warm room. For chicken salad take equal parts of white meat and celery, cut into shreds about an inch long, and mix thoroughly with the dressing; either dressing may be used. Garnish with sliced cold boiled eggs and celery leaves, and serve immediately. Potato salad made of sliced cold potatoes and a little chopped onion or an onion leaf or two, sliced green cucumbers, mixed with the potatoes, make an excellent salad; also potatoes and beets, sliced raw cabbage,

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or tomatoes, or lettuce. For these use French dressing. The common dandelion is cultivated in gardens by the French. Its leaves are blanched by covering with earth like celery, and when made into salad form a dish fit for an epicure.

MISS JENNIE BOWNSCOMBE.

DINNER SAUCE.

Twelve large ripe tomatoes, four peppers, six onions, four cups of vinegar, two tablespoonfuls of salt, four tablespoonfuls of sugar, boil three hours.

MRS. F. P. SMITH.

SALAD DRESSING.

No. 1.—Mix the yolk of one fresh egg with two tablespoonfuls of olive oil very slowly, add one and one-half teaspoonfuls mustard, three salt spoons of salt, a little pepper, last of all two tablespoonfuls vinegar; beat the white of the egg and lightly stir in.

No. 2.—Six tablespoonfuls of sweet cream, six of vinegar, three eggs, one teaspoonful made mustard, two tablespoonfuls melted butter, one teaspoonful salt, a very little red pepper, beat the eggs and mix all together, put in a tin pail and set in hot water. Let it scald until it becomes like mustard. Very nice for cabbage or tomatoes.

MRS. I. N. FOSTER.

MINT SAUCE.

Wash and chop fine some green spearmint and to two tablespoonfuls of minced leaves add eight of vinegar, adding a little brown sugar. Serve cold.

MRS. I. N. FOSTER.

SALAD DRESSING.

To the yolks of four eggs add two tablespoonfuls of strong cider vinegar, and beat until light; put six tablespoonfuls vinegar into a saucepan, on the stove, and when it comes to a boil, stir in the beaten eggs, stir until it thickens, return to the bowl, put in a piece of butter as large as a walnut, pepper and salt, and a pinch of mustard, if you like. When cool mix with half a pint of whipped cream. This is an excellent dressing for all kinds of salads.

MRS. EMMA EWING.

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POTATO SALAD.

No. 1.—Slice one dozen good sized potatoes, one onion, two hard boiled eggs, sprinkling through salt and pepper. Slice on top four hard boiled eggs, garnish with celery or parsley. Have ready one-half pint vinegar, piece of butter size of an egg, one tablespoonful of sugar, boiling hot, turn over the potatoes, cover with plate, let stand where they will keep warm for one or two hours. This should be put in the same dish in which it is to be served.

Mrs. E. H. Clark.

No. 2.—Cut a quart bowl of potatoes into pieces the size of a walnut, add one large onion, two hard boiled eggs, dressing, two eggs, one tablespoonful flour, two tablespoonfuls butter, one-half cup vinegar, one-fourth teaspoonful of mustard, one-half teaspoonful of salt and pepper, one of sugar, boil and thicken with the above.

Mrs. T. E. Callaway.

POTATO SALAD.

Cold boiled potatoes sliced very thin, three hard boiled eggs, one small onion chopped very fine, season with salt and pepper. For the dressing take the yolk of one egg stirred into half a teaspoonful of made mustard, one tablespoonful of strong vinegar, beat in by drops three tablespoonfuls of sweet cream and the white of one egg beaten to a froth.

Mrs. J. A. Brown.

LETTUCE SALAD.

Two or three heads of white lettuce, two hard boiled eggs, two teaspoonfuls of salad oil, one-half teaspoonful of salt, one teaspoonful of white sugar, one-half teaspoonful of made mustard, one teaspoonful of pepper, four tablespoonfuls of vinegar. Rub the yolks to a powder, add sugar, pepper, salt, mustard and oil; let it stand five minutes and beat in the vinegar. Cut the lettuce up with a knife and fork, (chopper would bruise it), put into a bowl, add the dressing, and mix by tossing with a silver fork.

Mrs. S. Erk.

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LOBSTER SALAD.

One can lobster, two boiled eggs chopped fine, one tablespoonful mustard, one teaspoonful of pepper, one of salt, one of pulverized sugar, mix all together and wet with vinegar, then put the lobster in pan and heat, turn the dressing on and heat all together, chop up either cabbage or celery fine and mix in a pan with the lobster; if too dry turn on more vinegar.

MRS. W. L. THORPE.

SALAD.

One quart of cabbage chopped fine, make a dressing with the yolks of two or three hard boiled eggs rubbed smooth, butter the size of an egg melted in a tablespoonful of sugar, one-half tablespoonful of dry mustard, one-half tablespoonful of pepper, one-half tablespoonful of salt, one-half a cup of vinegar, heat together and when cool mix with the cabbage. Use the whites of the eggs for garnishing.

MRS. PATERSON.

DRESSING FOR CABBAGE.

No. 1.—For one head of cabbage chopped, one cup of vinegar, two-thirds of a cup of sugar, one teaspoonful of butter, one tablespoonful of flour, one teaspoonful of mustard stirred to a paste with a little cream or milk, one egg boiled in the vinegar.

MRS. M. B. BENNETT.

No. 2.—One cup of vinegar, two tablespoonfuls of mustard, two of milk, two of sugar, one of flour, one egg, a little salt and pepper.[4] Boil all together, pour hot on the chopped cabbage.

MRS. C. R. BRADY.

CHICKEN SALAD.

To the meat of one boiled chicken, three-fourths same bulk of celery chopped fine, two hard boiled eggs, one raw egg well beaten; one teaspoonful of salt, one of pepper, one of made mustard, three of sweet oil, two of sugar, one-half teacupful of vinegar or enough to wet it, a pinch of red pepper.

MRS. I. N. FOSTER.

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Pies.

"We are such stuff
As dreams are made of."

A NICE RULE FOR PASTRY.

No. 1.—Three cups of flour, one cup of lard, two-thirds cup of ice water makes two pies.

No. 2.—Glaze the bottom crust of fruit pies with the white of an egg and they will not be soggy.

No. 3.—To prevent pies from boiling over bind them around the edge with a piece of cloth about an inch wide wet in cold water.

MINCE MEAT.

No. 1.—One quart of chopped meat, two quarts of chopped apples, one pint of suet, one quart of sweet cider, one pint of boiled cider, one quart brown sugar, one-half pint of molasses, two tablespoonfuls of allspice, two tablespoonfuls of cinnamon, two teaspoonfuls of cloves, two tablespoonfuls of nutmeg, two tablespoonfuls of salt, one and one-half pounds of raisins chopped and stoned. Boil all the ingredients except apples and raisins two hours; a short time before taking off put in the apples and raisins; when you make the pie put in a small piece of butter.

Mrs. Buel Dodge.

No. 2.—One-half pound of chopped suet, four bowls

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of chopped beef, six bowls of chopped apples, two bowls of yellow sugar, four bowls of sweet cider, one bowl of raisins, one bowl of mixed fruit, currants, citron, figs, etc., two tablespoonfuls of cloves, three tablespoonfuls of cinnamon, one grated nutmeg, one lemon, salt to taste. This mince-meat, scalded and canned, will keep good forever.

Mrs. C. F. Rockwell.

No. 3.—Three bowls of chopped meat, six bowls of chopped apples, one bowl of chopped suet, three lemons, two oranges, one-half teaspoonful of black pepper, three tablespoonfuls of cinnamon, two tablespoonfuls of cloves, one tablespoonful of salt, two quarts of table syrup, two bowls of raisins, one bowl of currants, one-half pound of citron chopped. Cook meat before chopping and then mix all together and put in cans and it will keep all winter.

Mrs. E. H. Clark.

WASHINGTON PIE.

Three eggs, one cup of sugar, one cup of flour, one and a-half teaspoonfuls of baking powder dissolved in two tablespoonfuls of milk. Beat all well together; when baked spread with jelly.

Mrs. F. P. Smith.

COCOANUT PIE.

One and a-half cups of sugar, one and a-half cups of milk, three eggs, one tablespoonful butter, the rind of a emon, one cocoanut finely grated. The crust should be he same as for custard pie.

Mrs. Paterson.

CHOCOLATE PIE.

Four tablespoonfuls of grated chocolate, one pint of biling water, let simmer a few minutes. Take the yolks o two eggs, two tablespoonfuls of corn starch, six table-sponfuls of sugar; boil the mixture like a custard, flavor totaste. Make an under crust and bake it, then fi l with th cooked chocolate, have the whites of the eggs beaten sti with a little sugar, spread over the top, brown slightly.

SQUASH PIE.

Pare, boil and sift a good dry squash. To one quart

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of the squash pour on two of boiling milk and then stir in two cups of sugar, two spoonfuls of salt, one of cinnamon, one grated nutmeg and five well beaten eggs. Line deep plates with plain paste, fill with the mixture and bake one hour in a moderate oven. The pies look nice to boil a stick of cinnamon in the milk instead of using the ground.

PUMPKIN PIE.

Pare and cut the pumpkin into small pieces; wash and put into the kettle with one quart of water, boil six hours, stirring often to prevent burning, then run it through a sieve, make the same as squash, adding a teaspoonful of ginger; they may be made without eggs by using five pounded crackers. Cook enough of the pumpkin at a time to last two weeks; after you have kept it one week set it in the oven and scald, then set it away in a cool place.

Appledore Cook Book.

CREAM RASPBERRY PIE.

Line a pie dish with puff paste and fill with raspberries sweetened bountifully, cover with a paste crust, but do not pinch this down at the edge. Also rub the edge of the lower crust with butter, to prevent adhesion. Bake in a good oven and heat a small cup of rich milk putting in a pinch of soda, stir into it half a teaspoonful of corn starch wet in cold milk, one tablespoonful of white sugar and cook three minutes, take it off, and beat in the frothed whites of two eggs, whip to a cream and let it get cold. When the pie is taken from the oven lift the top crust and pour in the mixture; replace the crust and set aside to cool; sift sugar upon the top before serving.

Mrs. M. A. Crossley

SWEET POTATO PIE.

Boil and rub through a cullender two good sized sweet potatoes, beat and stir in the yolks of three eggs, a small cup of sugar, a pinch of salt and one pint of milk. Flavor with lemon, when baked cover with an icing of the whites and powdered sugar, brown a moment in the oven.

Mrs. A. D.

LEMON CUSTARD PIE.

One lemon, two eggs, one large tablespoonful corn

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starch, grate the yellow and squeeze the juice of the lemon. Beat the white of the eggs to a stiff froth, wet corn starch with a little cold water, then add boiling water till it is a thick starch, then stir in the lemon, then the yolks of eggs, add one cup of sugar, a little nutmeg, fill the pie and bake. When baked spread on white of eggs with tablespoonful of sugar, and brown in the oven.

MRS. I. N. FOSTER.

LEMON PIE.

Line a pie dish with a good paste and while it is baking make a filling as follows: Take the rind and juice of one lemon; one coffee cup full cold water, three-fourths cup of sugar, put in a basin on the stove and when it comes to a boil add a tablespoonful of corn starch wet with a little water, and the beaten yolk of one egg, pour this in the baked crust; spread over the top the beaten white of an egg sweetened. Return to the oven for a moment to brown and you have a most delicious pie.

MRS. C. L. WHITNEY.

LEMON PIE.

For two pies, three cups of boiling water, three table spoonfuls of corn starch, two cups of sugar, two lemons grated, one tablespoonful butter.

MRS. M. B. BENNETT.

CREAM PIE.

One pint milk, two eggs, one-half cup of flour, one-half cup of sugar, flavor with vanilla.

CRANBERRY PIE.

Three cups of raw cranberries chopped, three cups of sugar, one tablespoonful corn starch wet in a teacup with a little water, fill the cup with boiling water, mix all together and bake with two crusts.

MRS. M. A. CROSSLEY.

MOCK MINCE PIE.

Two cups of sugar, two cups of molasses, one cup of vinegar, one full cup of raisins, one-half cup of butter, one egg, five soda crackers, chopped fine; two cups of cold water on crackers, four apples chopped, one lemon chopped,

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one orange chopped, one cup of currants, one-half cup of citron chopped, one teaspoonful of soda, nutmeg, cinnamon and cloves, rub butter and sugar to a cream and beat the egg light; stir all together, ready for use.

MRS. B. F. HAINES.

MOCK MINCE PIE.

One cup of raisins, two cups of sugar, one cup of molasses, five soda crackers, two cups of hot water, one-half cup of vinegar, one-half cup of butter, one tablespoonful of cream, one-half nutmeg.

MRS. W. L. THORPE.

DATE PIE.

One pound of dates makes three pies; soak them over night, then stew them until soft enough to strain, add one quart of milk, three eggs, nutmeg and sugar, bake with only an under crust and frost if you like.

K. A. E.

CUSTARD PIE.

Take the yolks of six eggs, one cup of white sugar, two tablespoonfuls of flour, beat all together well; put one pint of milk on to boil and when boiling stir in the above with a lump of butter the size of an egg; take the whites of eggs and beat to stiff froth; add three tablespoonfuls of sugar, make your paste and bake, then spread your mixture on and brown. This quantity makes two pies.

LEMON PIE.

One lemon, one cup of sugar, one cup of water, one egg, one tablespoonful of corn starch; two crusts.

MRS. T. E. C.

RAISIN PIE.

Take one pound of raisins or prunes, turn over them one quart boiling water and cook until tender; keep adding water so there will be a quart when done. Grate the rind and squeeze the juice of one lemon into a cup of sugar, three teaspoonfuls of flour, one egg. Mix well together. This will make three pies.

MRS. C. F. BULLOCK.

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EXCELLENT LEMON PIES.

For two pies take two lemons, grate away the outer yellow coating and chop the rest very fine. Dissolve two tablespoonfuls of corn starch in a little cold water and pour on to it two teacupfuls of hot water and boil until it thickens; add two cupfuls of white sugar; when cool add the beaten yolks of four eggs, then the chopped lemons with their juice, stirring all well together. Line two pie plates with pie crust, pour in the mixture and bake until the crust is done. Beat the whites of the four eggs to a froth adding five or six tablespoonfuls of white sugar, and pour over the pies while hot. Return them to the oven and bake to a delicate brown.

MRS. C. A. SHARPSTEEN.

ORANGE CREAM PIES.

Beat thoroughly the yolks of two eggs with one-half cupful of sugar, add one heaping tablespoonful of flour, and one tablespoonful of corn starch dissolved in a little milk, pour mixture into one pint of boiling milk, and cook three minutes; when cool flavor with extract of orange. Pour into a baked crust and set in the oven for a few minutes, make a meringue of the whites of the eggs and half a cupful of sugar, flavor and spread on top. Return to the oven until a delicate brown.

MRS. P. S. BARNES.

PIEPLANT PIE.

Take three eggs, save the whites of two, beat the rest with one cup of sugar, add one cup of chopped pieplant well drained, bake with one crust, add two tablespoonfuls of sugar to the whites of the eggs, beat and spread on top and brown.

M. E. CHURCH.

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Puddings.

"Unblemished let me live or die unknown,
O, grant an honest fame or grant me none."

TAPIOCA. PUDDING.

One coffee cup of pearl tapioca, soaked in one quart of water two hours, sweeten to taste and pour over some cored apples, and bake one hour, or until the apples are done. Eat with whipped cream.

Mrs. I. N, Foster.

SNOW DRIFT.

One pint of milk, one-half ounce of isinglass, ten ounces of crushed sugar, five eggs, the juice of two large lemons, soak the isinglass two hours, or over night in a quart of water, with a little weight to keep it from rising, pour over it one pint of boiling water, add sugar and lemon juice; put it on the ice, when partly stiffened beat the whites of four eggs to a stiff froth; beat all thoroughly, pour it in the vessel wet with cold water, and place it on ice. Serve with a boiled custard made of the four yolks and one egg, and the milk.

Mrs. W. B. Holmes.

CHOCOLATE PUDDING.

No. 1.—Scald together one quart of milk and three ounces of grated chocolate and set aside to cool, then add nearly a cup of sugar with a little milk and the yolks of

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five eggs. Bake and when done spread the whites on the top beaten stiff with sugar and brown.

MRS. PATTERSON.

No. 2.—Five tablespoonfuls of grated chocolate, ten tablespoonfuls of bread grated, one pint of milk, four eggs, one and one-half cups of sugar. Boil milk, stir in chocolate and bread till it thickens, add a little butter, beat the yolks of eggs, thicken thick with a little flour, then stir into the pudding to which add sugar, bake, then add the whites of the eggs for a fancy top, return to the oven a moment.

TESTED.

FARINA PUDDING.

Boil one quart of milk and add four tablespoonfuls of farina while hot, then add one quart of cold milk and when cold add three eggs and sugar to taste, nutmeg and salt, bake one hour.

MRS. I. N. FOSTER.

COCOANUT TAPIOCA.

Five tablespoonfuls of tapioca soaked in one quart of milk, one-half cup of cocoanut, the yolks of four eggs, one cup of sugar and bake. To the whites of eggs add one-half cup of sugar, put on top, sprinkle a little cocoanut on and brown slightly in the oven.

MRS. I. N. FOSTER.

MOUNTAIN DEW PUDDING.

Three crackers rolled fine, one pint of milk, bake thirty minutes. Beat the whites of two eggs to a stiff froth, add one cup of white sugar, a pinch of salt, flavor with lemon. Pour over the pudding and set in the oven and delicately brown. Use milk crackers.

MRS. F. P. SMITH.

COTTAGE PUDDING.

One pint of flour and no more, one egg, one cup of sugar, one tablespoonful of butter, one cup of sweet milk, two teaspoonfuls of baking powder.

MRS. E. H. CLARK.

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RICE PUDDING.

Three pints of milk, three cups of rice, one-half cup of butter, one cup of sugar. Bake one and a-half hours.

CREAM PUFFS.

Melt one-half cup of butter in one cup of boiling water; while boiling beat in one cup of flour; when cool stir in three eggs, one at a time without beating them. Drop on tins and bake in a moderate oven. For filling, one and one-half cups of milk, two eggs, four tablespoonfuls flour, sugar and vanilla, beat eggs and sugar, wet the flour, and stir all in boiling milk.

MRS. I. L. GREELY.

ANGELS' FOOD.

Soak well half a box of gelatine in half a pint of milk, heat three pints of milk, one cup of sugar, the yolks of three eggs, beat the whites to a stiff froth and when boiling add them; juice and rind of two lemons.

MRS. S. S. CHARLESWORTH.

TAPIOCA PUDDING.

Soak six tablespoonfuls of tapioca in cold water until soft and drain, add one quart of milk, three eggs, one cup of sugar, one teaspoonful of lemon, a little nutmeg and one tablespoonful of butter.

MRS. BUEL DODGE.

STEAMED GRAHAM PUDDING.

One cup of molasses, one cup of sweet milk, two cups of graham flour, one teaspoonful of soda, a little salt. Steam one hour.

MRS. HENRY DEXTER.

PRESIDENT PUDDING.

One cup of flour, one quart of milk, one cup of sugar, four eggs, flavoring, a little salt. Beat yolks of eggs, half the sugar and the flour, stir in cold milk, scald till a thick cream, pour in baking dish, beat white, add rest of sugar and pour on.

MRS. I. N. FOSTER.

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COTTAGE PUDDING WITH APPLES.

Grease your pudding dish well, line with a layer of good sour apples, then make a batter as follows: One egg, one cup of sweet milk, one pint of flour, one tablespoonful of butter, one-half a teacupful of sugar, three teaspoonfuls of baking powder, spread this over the apples and bake in a moderately hot oven. Serve with sauce.

MRS. W. L. THORPE.

CORN STARCH.

One pint of heated milk, stir into it a heaping tablespoonful of starch, boil in a vessel which sits in another of hot water, after well cooked stir in the whites of three well beaten eggs, pour in to a mould. Sauce: Heat half a pint of milk, beat yolks, stir them into the hot milk, sugar, flavoring, also a little cream.

DELICATE PUDDING.

One cup of sugar, one cup of sweet milk, one egg, butter the size of an egg, one cup of raisins, two teaspoonfuls of baking powder, flour enough to make stiff as cake, steam one hour. You may use canned cherries or fruit with the syrup strained off for this.

MRS. S. E. JENKINS.

REVERE PUDDING.

One cup of molasses, one cup of sweet milk or water, one-half cup of butter or suet, one teaspoonful soda, one cup of chopped raisins, four cups of flour, cloves, cinnamon. Boil three hours.

MRS. M. PATMOR.

POOR MAN'S PUDDING.

Three cups of flour, one cup of molasses, one cup of milk, one cup of chopped suet, one cup of raisins, one teaspoonful of soda, spice to taste. Boil two hours, eat with lemon sauce.

MRS. C. R. BRADY.

DUTCH APPLE PUDDING.

One pint of flour, one teaspoonful of cream of tartar, half a teaspoonful of salt, half a teaspoonful of soda, an

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egg, a cup of milk, two tablespoonfuls of butter, four large apples. Mix the salt, soda and cream of tartar with the flour and rub through the sieve, beat the egg light and add the milk. Rub the butter into the flour, pour the milk and egg on this, and mix quickly and thoroughly. Spread the dough about half an inch deep on a buttered pan, have the apples pared, cored and cut into eighths. Stick these pieces in rows into the dough, sprinkle with two tablespoonfuls of sugar, bake in a quick oven about twenty-five minutes. To be eaten with sugar and cream or a simple sauce.

Mrs. M. A. Crossley.

PLUM PUDDING.

One bowl of suet chopped fine, one bowl of raisins, one bowl of currants and a little citron, one bowl of bread crumbs, one bowl of flour, one cup of sugar, one cup of molasses, six eggs, one pint of sweet milk. spice with nutmeg, cinnamon and mace, boil or steam four hours. Old and reliable.

Mrs. James C. Birdsall.

SAUCE FOR PUDDINGS.

No. 1.—One lemon, one cup of sugar, one-half cup of butter, one egg, five tablespoonfuls of hot water, one-half teaspoonful of flour. Mix butter and sugar together, then stir in your beaten egg, lemon and flour together, then your hot water slowly, put it over the top of the teakettle and stir until it thickens.

Mrs. S. E. Jenkins.

No. 2.—One-half cup of butter, one tablespoonful of cornstarch, one cup of sugar, one coffee cup of milk. Stir butter, sugar and cornstarch together, scald the milk and boil all together.

Mrs. I. N. Foster.

No. 3.—One cup of sugar, one-half cup of butter, two tablespoonfuls of flour mixed with a little cold water in a teacup, then fill the cup with boiling water, add the sugar and butter, boil, put in a little vinegar to season.

Mrs. S. Pethick.

No. 4.—One-half cup of butter, one cup of sugar, beat to a cream, one egg, one teaspoonful of cold water, one teaspoonful of vanilla.

Mrs. T. E. Callaway.

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STEAMED GRAHAM PUDDING.

Two cups graham flour, one cup of milk, one cup of molasses, one cup of stoned raisins, one egg, one teaspoonful of soda, one teaspoonful of cinnamon, one-half teaspoonful of cloves, a little salt. Steam three hours.

Mrs. S. Frank Cory.

WHORTLEBERRY PUDDING.

One cup of molasses, one dessertspoonful of soda; stir the molasses and soda to a foam, then stir in two and one-half cups of flour, add one quart of berries and steam two and one-half hours. The pudding at first will seem so stiff as to incline you to scant the berries, but stir in the full quart; it will be light as a honey-comb and delicious. Sauce: One-half cup of butter and one full cup of sugar rubbed to a cream, with one tablespoonful of flour and juice and grated rind of a lemon, add one pint of boiling water and set over the teakettle to thicken; when hot stir in one egg, white and yolk beaten separately.

Mrs. C. F. Rockwell.

HANOVER PUDDING.

One cup sweet milk, one cup of raisins, one cup of molasses or brown sugar, one cup of suet, three cups of flour, one teaspoonful of soda, one teaspoonful of salt, spice to taste, boil or steam three hours. Serve with sauce No. 1.

Mrs. J. C. Birdsall.

WHORTLEBERRY PUDDING.

One pint of berries, one-half pint of molasses, one half teacupful of milk, one tablespoonful of butter, one egg, one teaspoonful of saleratus, a little salt and flour to stiffen like pound cake. Boil three hours.

Mrs. H. C. Hand.

ORANGE PUDDING.

Slice one-half dozen oranges and sugar them, mix with a little cold water one heaping tablespoonful of corn starch, then add one pint of boiling water, one cup of sugar, the rind and juice of two lemons, a little vanilla. Let these thicken, pour over the oranges and beat the whites of four eggs with sugar, flavor with vanilla, put this on top and set in the oven to brown. Very nice.

Mrs. Foster.

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INDIAN PUDDING.

Two quarts of milk boiled; just before it boils stir in one half cup ful of Indian meal, then set aside to cool; when cold add one-half cup of molasses, one-half cup of sugar, one egg well beaten, a little salt, nutmeg, cinnamon and cloves to the taste. If you choose add raisins. Bake from three to four hours in a slow oven.

MRS. M. A. CROSSLEY.

DELICATE INDIAN PUDDING.

One quart of milk, two heaping tablespoonfuls of Indian meal, four of sugar, one of butter, three eggs, one teaspoonful of salt. Boil the milk, sprinkle the meal into it, stirring all the time, cook twelve minutes stirring often. Beat together the eggs, salt, sugar and half a teaspoonful of ginger, stir the butter into the meal and milk, pour this gradually on the egg mixture, bake slowly one hour.

HUCKLEBERRY PUDDING.

One-half cup of butter, one-half cup of molassee, one cup of sugar, three eggs, one cup of boiling water, two teaspoonfuls of soda, cinnamon and nutmeg to taste, one quart of berries, stir stiff with flour.

MRS. WOODHOUSE.

APPLE TAPIOCA PUDDING.

Put a cupful of tapioca and a teaspoonful of salt into a pint and a-half of water, and let it stand two hours where it will be quite warm and not cook. Peel six tart apples, take out the cores and fill them with sugar in which is grated a little nutmeg and lemon peel and put them in a pudding dish. Over these pour the tapioca, first mixing with a tablespoonful of melted butter and a little cold milk, bake one hour. Serve cold with cream and sugar.

MRS. M. A. CROSSLEY.

When baking a custard you should set the basin or pudding dish containing it into another dish filled with hot water; this keeps the temperature more even and the danger of scorching is entirely done away with; it will also have a more delicious flavor.

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ORANGE CHARLOTTE.

Line a deep dish with sponge precisely as if you were about to make Charlotte Russe; then cut up enough oranges to fill the dish; cut them in thin slices, sprinkle sugar over them; pour a rich boiled custard over all; let it stand long enough to moisten the cake before sending to the table.

ENGLISH PLUM PUDDING.

(About Two Pounds.)

One-half pound beef suet, one-half pound currants, one-half pound of raisins, one-fourth pound mixed candied peel of citron, lemon and orange, one-fourth pound bread crumbs, one-fourth pound flour, one-half pound moist sugar, one lemon, four eggs, one gill milk, two ounces almonds, one-half teaspoonful of salt, one-half a nutmeg. Time required about five and one-half hours. Put a kettle of water on the fire to boil; chop the suet as fine as possible; wash the currants thoroughly, and rub them dry on a cloth; pick over and stone the raisins, rub the bread crumbs through a sieve, and cut the candied peel into small pieces, put the flour into the dough pan, add suet and salt, mixing well with the hands, taking care to leave no lumps, add bread crumbs, currants, raisins and peel, mix all well together, and grate the rind of the lemon and half a nutmeg into the pan and add two ounces of almonds, blanched and chopped finely, break four eggs into a basin, add to them the milk, beat and mix with the ingredients in the pan. Put the mixture into a floured pudding cloth, and tie tightly or into a buttered mold if preferred. Put the pudding into the kettle of boiling water and let it boil for five hours. Serve with any sour sauce.

Miss Jennie Brownscombe.

ORANGE DESSERT.

Pare five or six oranges and cut them in thin slices, removing the seeds, pour a cup of pulverized sugar over them; boil one pint of milk, add while boiling the yolks of three eggs, well beaten and one tablespoonful corn starch rubbed smooth with a little milk; stir all the time while boiling and when thick like custard pour over the oranges, beat the whites of the eggs with a tablespoonful of sugar, spread over the top, and brown in the oven.

Mrs. G. W. T.

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RAISIN PUDDING.

One and one-quarter pounds flour, three-quarters pound of suet chopped fine. One pound of raisins, two eggs, a pinch of salt, half a nutmeg, a little citron, half teaspoonful lemon; two teaspoonfuls baking powder, rub altogether in the flour, stir in sweet milk to make a stiff dough, put in a floured cloth, allow room to raise and boil steady four hours. Eat with sauce No. 3.

Mrs. S. P.

PRUNE PUDDING.

Take one-half cup of prunes stewed very soft and the whites of six eggs beaten very stiff, stir them together, sift one-half teaspoonful of cream of tartar in one-half cup of sugar, one spoonful of vanilla. Bake in a dish until it cracks open or until a nice brown. Eat with whipped cream.

Miss Jane Conly.

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Desserts.

"Thou last not least in love."

CHOCOLATE ICE CREAM.

One quart of cream, one pint of new milk, two cups of sugar, two eggs beaten very light, five tablespoonfuls of chocolate rubbed very smooth in a little milk. Heat the milk almost to boiling and pour by degrees in with the beaten eggs and sugar; stir in the chocolate, beat well and return to the kettle, heat until it thickens, stirring constantly. Take from the fire and set aside to cool; when the custard is cool add the vanilla and cream and freeze.

Mrs. W. L. Thorpe.

CHOCOLATE ICE CREAM.

Three pints of milk, six eggs, a-half a teaspoonful of salt, three cups of sugar, three pints of cream, one large cup of grated chocolate. Put milk over to boil with the chocolate, add sugar and eggs well beaten and boil in hot water. Add cream when cold and four teaspoonfuls of vanilla. This fills a six-quart freezer.

Mrs. J. D. Weston.

VANILLA ICE CREAM.

Three pints milk, six eggs, three large cups sugar, one-half teaspoonful salt, three pints cream, four teaspoonfuls vanilla, make as boiled custard, add cream and vanilla when cold.

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BANANA ICE CREAM.

Made the same way by adding ten bananas mashed fine, and peach ice cream by adding three quarts peaches mashed fine and well sweetened two hours before adding to custard.

MRS. J. D. WESTON.

ICE CREAM.

One quart of milk, two eggs, one tablespoonful of corn starch, one cup of sugar, vanilla to taste. Put the milk in a tin pail which is put into a kettle with a small quantity of water boiling; after the milk has come to a boil stir in the cornstarch, let it boil about three minutes, then stir in beaten eggs and just let it scald; take from the stove and add one cup of sugar, stir well and strain through wire sieve; let it get very cold and put in freezer. Pack a layer of coarse salt, then a layer of ice until the freezer is full, then stir very rapidly until it turns hard, then more moderately until well frozen, draw off all the water and pack again with ice and salt. In two hours it is ready for use.

ELLA GRIMES.

CHOCOLATE BLANC MANGE.

Dissolve one ounce of gelatine in as small a quantity of water as will cover it; dissolve four ounces baker's chocolate; when liquid add one quart of new milk and three fourths pound sugar, boil all together five minutes, stir in the gelatine and boil five minutes longer, stirring constantly, flavor with vanilla and pour into moulds. This will keep several days.

MRS. W, L. T.

CHARLOTTE RUSSE.

One-half box gelatine; cover with water, one cup of milk, one coffee cup powdered sugar, boil the milk and pour over the gelatine; add the sugar, and when nearly cool two tablespoonfuls of vanilla, whip one quart of cream to a stiff froth and when the gelatine is less than blood warm let it drop slowly into the cream, beating till all is poured in. Line moulds with sponge cake or lady fingers, pour in cream and let cool on ice.

MRS. I. N. FOSTER.

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LEMON ICE.

One quart of water, juice of four lemons, one pound of sugar, strain the mixture and just before freezing add the beaten whites of two eggs.

Mrs. C. R. Brady.

ORANGE ICE.

Six oranges, use the juice of all and the grated peel of three, juice of two lemons, one pint of sugar, dissolved in one pint of water, freeze as you would ice cream.

Mrs. B. F. Haines.

LEMON SHERBET.

One quart of water, one pound of sugar, juice of four lemons; strain the mixture, and just before freezing add the beaten whites of two eggs.

STRAWBERRY SHERBET.

One pint of sugar, one pint of water, one tablespoonful of gelatine, two quarts of strawberries. Mash the berries and sugar together, add the water and strain them. Soak the gelatine in a little of the water, boil one cup of the water and dissolve the gelatine in it; mix together the sugar, water, gelatine and strawberries, turn into the can and freeze the same as ice cream.

SPANISH CREAM.

Dissolve one ounce of gelatine in three pints of boiling milk and stir in the yolks of six eggs, beaten very light with nine tablespoonfuls of sugar; let it boil up once. Take from the fire and stir in the whites beaten to a stiff froth; strain or not (to put the gelatine in the cold milk and warm it gradually is better).

Mrs. I. N. Foster.

FLOATING ISLAND.

One quart milk, four tablespoonfuls of sugar, f eggs, whites of three beaten to a stiff froth; cooked in hot milk and skimmed, the yolks beaten and cooked; flav to suit the taste.

Mrs. M. B. Bennett

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COCOANUT DROPS.

Two cups of sugar, one of butter, three cups of flour, two eggs, one cocoanut last.

MRS. I. N. FOSTER.

BANANA A LA CUBAN.

To each peeled banana add several small pieces of butter, put in a baking dish, and dredge well with powdered sugar, bake in a moderate oven thirty minutes; remove to serving dish and add as many teaspoonfuls of lemon juice to the syrup in the baking dish as there were bananas, pour over the fruit and serve either hot or cold.

MRS. GERTRUDE CARPENTER.

A CREAM OF CHOCOLATE.

One pint of milk, three tablespoonfuls chocolate, boil this with five tablespoonfuls sugar till well mixed, then take off the fire and while hot add four eggs well beaten; when cold add one pint whipped cream and one teaspoonful vanilla.

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Cakes.

"Thou art always figuring diseases in me; but thou art full of error: I am sound."

If the oven is too hot for cake it can be cooled by putting a pan of cold water on top rack. It improves sponge cake as it makes it more moist.

TABLE OF WEIGHTS AND MEASURES.

Wheat flour, one quart is one pound; corn meal, one quart is one pound and two ounces; granulated sugar, one pint one pound; brown sugar, one pint one pound and two ounces; butter when soft one pint one pound; ten eggs weigh one pound. Liquids: one pint equals eight ounces; a common tumbler holds one-half pint; four large tablespoonfuls equal one ounce or one-half gill or one wine glass.

POUND CAKE.

One pound of butter, one pound of sugar, one pound of flour, one dozen eggs. Work the butter to a very light cream, add the sugar and beat thoroughly; now add the well beaten yolks, and beat well again; stir in the well beaten whites, and the flour very lightly. Bake in a large cake pan in a slow but steady oven about an hour.

MRS. C. F. ROCKWELL.

RONESDALE ALMOND CAKE.

One cup of butter, two and one-half cups of sugar,

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four cups of flour, one cup of sweet milk, three teaspoonfuls of baking powder, whites of twelve eggs, one-half pound of chopped almonds.

MRS. F. P. KIMBLE.

PORK CAKE.

One pound of fat pork chopped fine as possible, one pound of raisins, pour over the raisins and pork one pint of boiling water, when cool stir in three cups of brown sugar, one cup of molasses, seven cups of flour, two tablespoonfuls of cinnamon and nutmeg, three teaspoonfuls of saleratus.

MRS. P. S. BARNES.

FRENCH LOAF CAKE.

Three cups of sugar, one-half cup of butter, three cups of flour, four eggs, one cup of sweet milk, three teaspoonfuls of baking powder.

MRS. P. S. BARNES.

COMPOSITION CAKE.

Three cups of sugar, one and one-fourth cups of butter, five cups of flour, one cup of milk, five eggs, one teaspoonful of soda, two teaspoonfuls of cream tartar, one pound of raisins or citron.

MRS. B. D. LONG.

CREAM CAKE.

Two cups of sugar, five eggs, one-half cup of sweet milk, two and one-half cups of flour, two teaspoonfuls of Royal baking powder. For the jelly—one egg, one-half pint of milk, one-half cup of sugar, two teaspoonfuls of cornstarch, one teaspoonful of vanilla.

MISS EMMA DEIN.

MARBLE CAKE.

(Light part.)

One and one-half cups of white sugar, one-half cup of sweet milk, one-half cup of butter, two and one-half cups of flour, whites of four eggs, one-half teaspoonful of soda, one teaspoonful of cream tartar.

(Dark part.)

One cup of brown sugar, one-half cup of molasses, one-

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half cup of butter, one-half cup of milk, two and one-half cups of flour, one-half teaspoonful of soda, one teaspoonful of crea n tartar, yolks of four eggs, one teaspoonful of ground cloves, allspice, cinnamon, nutmeg.

MRS. I. N. FOSTER.

ICE CREAM CAKE.

Whites of eight eggs, one cup of milk, two cups of sugar, one cup of butter, two cups of flour, one cup of corn starch. Bake in layers, put together with boiled icing. Icing: Whites of four eggs, four cups of sugar, one pint of boiling water. Boil until it will candy in cold water, pour the syrup on the whites of the eggs, stir while hardening.

MRS. G. S. KEEN.

LAYER CAKE.

Two cups of sugar, one-half cup of butter, one cup of milk, three cups of flour, three eggs, two teaspoonfuls of baking powder, flavor.

MRS. C. R. BRADY.

SILVER CAKE.

Whites of eight eggs, two cups of sugar, two-thirds of a cup of butter, one-half cup of sweet milk, three cups of flour, two teaspoonfuls of baking powder, flavor. Very nice baked with chopped almonds, using one cupful.

MRS. C. R. BRADY.

GOLD CAKE.

One cup of sugar, three-fourths of a cup of butter, one-half a cup of sweet milk (small), yolks of eight eggs, two cups of flour, juice of one-half lemon, two teaspoonfuls of baking powder. This makes a spongy cake.

MRS. I. N. FOSTER.

CAKE.

One-half pound of butter, one pound of sugar beaten together, six eggs beaten separately, one cup of milk, one pound of flour, three teaspoonfuls of baking powder.

FRUIT CAKE.

Two cups of sugar, one cup of butter, one cup of milk,

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three eggs, one teaspoonful of soda, two of cream tartar, three and one-half cups of flour, one teaspoonful of cloves, one of cinnamon and a heaping cup of stoned raisins.

Mrs. T. E. Callaway.

POOR MAN'S POUND CAKE.

One cup of butter, one large cup of molasses, one teacupful of sugar, one cup of milk, one teaspoonful of soda, three eggs, raisins and spices. Do not make too stiff.

Mrs. B. F. Haines.

LAYER CAKE.

One and one-half cups of sugar, two tablespoonfuls of butter, three-fourths of a cup of milk, two cups of flour, two teaspoonfuls of baking powder, three eggs.

Mrs. S. Erk.

SPLENDID CAKE.

One and one-half cups of sugar, two-thirds of a cup of butter, two cups flour, one-half cup milk, one teaspoonful cream tartar, one-half teaspoonful of soda in the milk, and the whites of four eggs. Beat the butter and sugar to a cream; add to it the eggs beaten to a froth, then the other ingredients. Flavor with lemon and vanilla, half teaspoonful each. Bake in a moderate oven.

Mrs. B. F. Haines.

MOUNTAIN CAKE.

Two eggs, whites and yolks beaten separately, one cup of sugar, one-half cup butter, one-half cup sweet milk, two cups flour, one teaspoonful cream tartar, one-half teaspoonful of soda, two-thirds teaspoonful extract lemon; beat butter light before adding sugar.

Mrs. M. Patmor.

ALMOND CREAM CAKE.

Two cupfuls sugar, one-half cupful butter, three-fourths cupful of sweet milk, three cupfuls flour, one teaspoonful baking powder, whites of six eggs, three layers. Cream: two eggs, one-half cup of sugar, one pint milk, three tablespoonfuls corn starch. Boil over tea kettle one-half pound of almonds, blanched and chopped fine, mixed in cream.

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CREAM CAKE.

Two cupfuls powdered sugar, two thirds cupful butter, four eggs, one-half cupful milk, one-half teaspoonful soda, one teaspoonful cream tartar, three cups flour, bake in three layers, as for jelly cake and spread between them, when cold, the following mixture: One-half pint milk, two small teaspoonfuls corn starch, one egg, one teaspoonful vanilla, one-half cup of sugar, heat the milk to boiling, and stir in the corn starch, wet with a little cold milk, take out a little and mix gradually with the beaten egg and sugar, return to the rest of the custard and boil, stirring constantly until quite thick. Let it cool before you season and spread on cake. Season the icing also with vanilla.

MRS. K. A. ERK.

PEACH CAKE.

Bake sponge cake in layers, cut peaches in very thin slices and spread upon the cake; sweeten, flavor and whip some sweet cream and spread on each layer and over the top.

MRS. PATERSON.

ENGLISH CAKE.

One and one-half pounds of flour, one pound of currants well washed, one pound of butter, one pound of sugar, nine eggs. Work the butter to a cream, then add the sugar, next add eggs by degrees, then the flour, then the currants. Line the dish with paper, put the mixture in and set it in a warm place for one hour; bake one hour in a slow oven. You can make half or even a quarter of the quantity.

MRS. J. R. BROWN.

WATERMELON CAKE.

(White Part.)

Whites of six eggs, one cup of butter, two cups of sugar, two-thirds cup of milk, three cups of flour, two teaspoonfuls of baking powder.

(Red Part.)

Whites of six eggs, one cup of red sugar, one-half cup butter, one-third cup of sweet milk, two cups flour, one-

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half pound seeded raisins, rolled in flour; in putting into the pans keep the white part round the sides, reserving the center for the red.

Mrs. Smith.

CLAY CAKE.

One pound flour, one pound of sugar; one-half pound of butter, six eggs, one cup of sweet milk or cream, one teaspoonful of soda, and rind and juice of one lemon.

Mrs. S. S. Charlesworth.

STARCH CAKE.

Two cups of flour, two cups of sugar, one cup of butter, one cup of milk, one cup of cornstarch, whites of seven eggs, two teaspoonfuls of baking powder, baked in layers. Filling: One cup of granulated sugar, boil until it strings, beat the whites of two eggs to a stiff froth and pour the sugar over it, flavor.

Mrs. O. J. Howe.

DOLLY VARDEN CAKE,

Two cups of sugar, two-thirds of a cup of butter, one cup of sweet milk, three cups of flour, three eggs, one-half teaspoonful of soda, one teaspoonful of cream tartar, flavor with lemon; bake one-half of this in two pans; for the remainder add one tablespoonful of molasses, one cup of chopped raisins, one-half cup of currants, piece of citron chopped fine, one teaspoonful of cinnamon, cloves and nutmeg; bake in two pans and put in sheets alternately with a little jelly or white of an egg beaten to a froth.

BLACK AND WHITE CAKE.

One cup of butter, two of sugar, one of coffee, one cup grated chocolate, three of flour, yolks of eight eggs, one teaspoonful of soda, put chocolate and coffee together, and boil slowly until smooth (use when cold).

(White.)

Whites of eight eggs, one cup of butter, two of sugar, one of milk, two and a-half of flour, one-half of cornstarch, two heaping teaspoonfuls baking powder; makes two cakes, three layers each, two of white, one of dark for each loaf; put together with chocolate icing.

Mrs. S. E. Jenkins.

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ROLL JELLY CAKE.

One cup of sifted flour, one cup of sugar, three eggs, one teaspoonful of Royal baking powder, stir quick; pour into square tins and bake in hot oven; turn on flat surface, spread with jelly and roll.

MARY MURRMAN.

IMPERIAL CAKE.

One pound sugar, one pound butter, one pound of flour, one pound of raisins, one-half pound of almonds, three-fourths pound of citron, ten eggs, and one-half nutmeg.

MRS. H. C. HAND.

WASHINGTON CAKE.

One pound of flour, six eggs, one teacupful of milk, one pound of sugar, one teaspoonful of dry soda, three-fourths of a cup of butter, two pounds of fruit, spice to taste.

MRS. I. N. FOSTER.

PUFF CAKE.

One cup of butter, two cups of sugar, three cups of flour, one cup of milk, four eggs, one teaspoonful of soda, two teaspoonfuls of cream tartar, bake in a large dripping pan, frost heavily.

MRS. FRANK BUNNELL.

SUGAR CAKE.

One-half cup of butter, one and one-half cups of sugar, two and one-fourth cups of flour, three eggs, one-half cup of sweet milk, one-half of a saltspoonful of soda, flavor to taste.

MRS. F. P. SMITH.

SPONGE CAKE.

No. 1.—Five eggs, six ounces of sugar, five ou[nces] flour, one-half teaspoonful lemon extract. Beat whites yolks separately, when light put the whites into the [yolks] and beat half an hour, flavor, add the flour very [lightly] bake in two small bars.

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No. 2.—Three cups of sugar, one cup cold water, four cups flour, five eggs, three heaping teaspoonfuls of baking powder, a little salt; beat whites and yolks separately.

MRS. WM. KIMBLE.

No. 3.—Three eggs, one cup of sugar, one and a half cupfuls flour, three tablespoonfuls cold water, two teaspoonfuls baking powder.

MRS. JOHN BUNNELL.

No. 4.—One-half pound flour, one-half pound sugar, ten eggs, one lemon, rind and juice.

MRS. I. N. FOSTER.

No. 5.—Ten eggs, ten ounces flour, one pound sugar, juice and rind of one lemon. Beat yolks and whites separately, then beat sugar into yolks twenty minutes, then add beaten whites, then lemon, last add the flour, which should be sifted at least twice; stir in very lightly, and bake in a tin which has been covered with flour.

MRS. E. H. CLARK.

COCOANUT CAKE.

One cocoanut grated one cup of sugar, the white of one egg, brown slightly in a slow oven. If the cocoanut is large you may need a little more than the white of one egg; you need just enough to moisten sufficiently to mould into cakes.

MRS. K. H. FLOYD.

HICKORYNUT MACCAROONS.

One cup of hickorynut meats, one cup of sugar, one scant cup of flour, one egg.

CHOCOLATE MACCAROONS.

One teaspoonful of pulverized sugar, one teaspoonful of chocolate, the whites of four eggs, one teaspoonful of cinnamon, bake on a greased paper; put very little in a place.

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SPICE CAKE.

One cup of butter, three cups of sugar, three eggs, one and one-half cups of sweet milk, two tablespoonfuls of molasses, two teaspoonfuls of cinnamon, one of soda, one-half teaspoonful of cloves, and one and a-half cups of chopped raisins.

MRS. FRANK CORY.

COFFEE CAKE.

Two cups of sugar, one cup of butter, one-half cup of molasses, five eggs, one teaspoonful of cloves, one teaspoonful of cinnamon, one teaspoonful of nutmeg, one teaspoonful of saleratus, two teaspoonfuls of cream tartar, one cup of coffee, five cups of flour, one pound of raisins, one pound of currants, a little citron and lemon peel.

MISS EMMA DEIN.

COFFEE CAKE.

One cup of brown sugar, one cup of molasses, one cup of butter, one cup of strong coffee, two cups of raisins, one egg, one teaspoonful of cinnamon, one teaspoonful of cloves, one teaspoonful of soda, one teaspoonful of nutmeg, four or five cups of flour.

MARY MURRMANN.

GINGER CAKE WITH SOUR MILK.

One cup of butter, one cup of molasses, one cup of sour milk, one cup of sugar, two and one-half cups of flour, four eggs, one teaspoonful of cinnamon, one of ginger, two of soda, bake in a deep pan.

MOLASSES DROP CAKE.

One cup of molasses, one heaping or even teaspoonful of soda, one-half cup of butter, one-half cup of water, thr[ee] cups of flour, one teaspoonful of ginger.

MRS.

SPONGE GINGER CAKE

Two coffee cups of flour, two tablespo[ons] one teaspoonful of ginger, one half teaspoo[nful] salt; mix well; cup of molasses, one coffee c[up] water, poured into one heaping spoonful of s[oda]

MRS.

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GINGER BREAD.

One quart of molasses, one ounce of soda, one-fourth pound of shortening, one pint of water, two eggs, four tablespoonfuls of ginger, some salt. Flour as stiff as pound cake. Mix and bake when you choose.

BAKER'S RECIPE.

GINGER BREAD.

Two and a-half cups of flour, one-half cup sugar, one-half cup of shortening, one cup of molasses, three-fourths cup of warm water, two eggs, one-half teaspoonful of soda, cinnamon, ginger, salt.

MRS. I. N. FOSTER.

CHOCOLATE GINGER BREAD.

Three cups of sugar, one scant cup of butter, one cup of sour milk; three cups of flour, one cup of chocolate dissolved in one-half cup of boiling water, three eggs, one teaspoonful of soda, three teaspoonfuls of vanilla.

MISS EMMA DEIN.

GINGER CAKE.

Three fourths cups of butter, two cups of molasses, one cup of buttermilk, four cups of flour, two eggs, one teaspoonful of soda, one teaspoonful of ginger, one-half teaspoonful of cinnamon.

MISS K. A. ERK.

MOTHER'S HARD GINGER BREAD.

One-half cup of brown sugar, one-half cup of butter, one and one-half cups of molasses, one tablespoonful of ginger, two teaspoonfuls of soda, pinch of salt. Take the half cup of butter and fill up with boiling water, stir the ginger in sugar in mixing dish; add the molasses, then soda dissolved in as little water as possible; stir this thoroughly, add water and butter, which is melted by this time; then mix in enough flour to roll out smooth and fine; put in large flat pans and mark off into cards,

MRS. C. F. ROCKWELL.

CITRON CAKE.

Three cups of sugar, one cup of butter stirred to a cream, one cup of milk, five eggs beaten separately, two

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teaspoonfuls of baking powder thoroughly mixed with four cups of flour, one-half pound of citron finely sliced and floured.

MRS. W. P, SCHENCK.

FRUIT CAKE.

One pound of flour sifted well, one pound of butter, two pounds of raisins, one-half pound of citron, one-half of a nutmeg grated, ten eggs, half a teaspoonful of cinnamon, one goblet of milk.

MRS. PATTERSON.

CHEAP FRUIT CAKE.

One-half cup of butter, two cups of flour, three-fourths cup of sugar, one-half cup of milk, less then one-half cup of molasses, two eggs, one-half teaspoonful of soda, one cup of chopped raisins, a little cloves and cinnamon.

FLORENCE P. SMITH.

BLACK CAKE.

One cup of butter, one cup of sugar, one and one-fourth cups of flour, one pint of molasses, twelve eggs, three pounds raisins, three pounds of English currants, three-fourth pound of citron, cloves, cinnamon, mace to taste.

MRS. F. P. KIMBLE.

FRUIT CAKE.

One pound butter, one pound of sugur, one-half pint of molasses, one and one-fourth pounds of flour, three pounds of raisins, three pounds of currants, one-fourth pound of citron, three teaspoonfuls of cinnamon, two teaspoonfuls cloves, two nutmegs, twelve eggs, one teaspoonful of saleratus.

MISS LIZZIE WHITNEY.

FIG CAKE.

One cup of butter, whites of five eggs, two cups of sugar, one teaspoonful soda, three cups of flour, two teaspoonfuls of cream tartar, or two teaspoonfuls of baking powder, one cup of milk.

(Fig Filling.)

One pound of figs, one-half teacupful of powd[illegible] sugar, one teacupful of water, chop the figs to a past[illegible]

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with water and sugar, set dish in water and boil till it thickens. When cool flavor with two teaspoonfuls vanilla.

MRS. I. N. FOSTER.

FIG CAKE.

Two cups of sugar, one-half cup of butter, four eggs, one cup of milk, two heaping cups of flour, two teaspoonfuls of baking powder. Dressing: One pound of figs chopped fine, two tablespoonfuls of sugar, add boiling water enough to the figs to spread nicely on the cake.

MRS. P. S. BARNES.

FIG CAKE.

For the cake take one cup of butter (scant), two cups of sugar, two and one-half cups of flour, one-half cup of milk, whites of seven eggs, two teaspoonfuls of baking powder, bake in four layers. For the filling, one pound of figs chopped very fine, put in a stew pan, pour over it a teacupful of hot water, add one-half cup of sugar and cook until soft and smooth; when cool, not cold, spread between cakes.

MRS. B. F. HAINES.

DELICATE CAKE.

One cup of butter, three cups of sugar, four and one-half cups and one tablespoonful of flour, one cup of milk, whites of ten eggs, two large teaspoonfuls of baking powder, flavor with bitter almonds, to be baked in loaves. A most reliable recipe.

MRS. L. FUERTH.

WHITE CAKE.

Three cups of sugar, one butter, three flour, and one of corn starch, one cup of milk; whites of twelve eggs, beaten to a stiff froth; two teaspoonfuls cream tartar in the flour, and one of soda in half the milk; dissolve the cornstarch in the rest of the milk; the sugar and butter should be well beaten.

MRS. G. W. T.

DELICATE CAKE.

No. 1.—Whites of six eggs, one cup butter, one-half

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cup of sweet milk, three cups flour sifted, two teaspoons baking powder, one teaspoonful lemon extract, two cups of sugar.

MRS. FRANK BUNNELL.

No. 2.—Whites of four eggs, one cup milk running over, one-half cup butter, two cups of sugar, two and a-half cups flour, heaping teaspoonful baking powder; if you want it very nice use one cup cornstarch in place of one of flour; flavor.

MRS. C. R. BRADY.

WHITE CAKE.

Whites three eggs, one-half cup butter, one-half cup of cornstarch, one teaspoonful baking powder, one cup of sugar, one-half cup of sweet milk, one cup flour.

MRS. F. P. KIMBLE.

SNOW BALL CAKE.

One cup of sugar, one-half cup butter, one-half cup of milk, two cups flour, whites three eggs, two good full teaspoonfuls baking powder, lemon flavoring, bake in a quick oven.

MRS. WM. KIMBLE.

SNOW CAKE.

Three-fourths of a cup of butter, two cups of sugar, one cup of milk, one cup of cornstarch, two cups of flour, one and one-half teaspoonsfuls of baking powder, whites of seven eggs, flavor to taste.

MRS. C. R. BRADY.

WHITE CAKE.

Two cups of sugar, one cup of butter, four cups of flour, one and one half cups of milk, the whites of four eggs, two teaspoonfuls of baking powder sifted well with the flour, flavor to suit the taste.

MRS. H. C. HAND.

ANGEL CAKE.

One and one-half tumblers of granulated sugar, one tumbler of flour sifted four times and once more with one teaspoonful of cream tartar, whites of ten eggs, one teaspoonful of vanilla; sift sugar three or four times, beat the

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eggs to a stiff froth and gradually shake in the sugar, then flour. Bake forty minutes in pan not buttered and one that has not been used for anything else; when done turn over two tumblers.

MRS. E. H. CLARK.

ORANGE CAKE.

No. 1.—Two cups of sugar, two and a-half cups of flour, one-half cup of cold water, yolks of five eggs, a pinch of salt; whites of three eggs. Conserve. Two large oranges grated, one cup of sugar, two eggs, cook all until a jelly, and spread between layers.

MRS. BUEL DODGE.

No. 2.—One and a-half cups of sugar, one-half cup of butter, three cups of flour, one cup of milk, one-half teaspoonful of soda, one-half teaspoonful cream tartar, whites of four eggs, bake in layers with the juice of two oranges and the peel of one; thicken with sugar, spread between layers.

MRS. I. N. FOSTER.

No. 3.—Two cups of sugar, two cups of flour, one-half cup of water, yolks of five eggs, and whites of four eggs, one-half teaspoonful of soda, one teaspoonful of cream tartar, the juice and rind of one orange, one teaspoonful of salt. Bake in jelly tins.

(Orange Icing.)

White of one egg beaten very hard. Add sugar till too stiff to stir, juice and rind of one orange.

MISS K. A. ERK.

CHOCOLATE CAKE.

No. 1.—Two-thirds cup of butter, four cups of sugar, one cup of sour milk, three cups of flour, three eggs, three teaspoonfuls of vanilla, two-thirds of cake baker's chocolate dissolved in a cup of hot water, one teaspoonful soda.

MRS. DIMOCK.

No. 2.—Whites of three eggs, two cups of sugar, one cup of sweet milk, two large tablespoonfuls of butter, three cups of flour, two heaping teaspoonfuls of baking powder. Bake two thirds of the batter in two pans, add to the remainder one-quarter of a cup of grated chocolate dis-

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solved in milk, bake in one pan, pile up with the light on the outside, spread with chocolate icing.

MRS. T. CROSSLEY.

No. 3.—One-half cake of chocolate, one half cup of milk, two-thirds cup of sugar, yolk of one egg; put in a basin and cook until smooth; when cool add one teaspoonful of vanilla Make the above and while cooling take two eggs, one-half cup of butter, one cup of sugar, one-half cup of sweet milk, two teaspoonfuls of baking powder, two cups of flour; when this is made add chocolate and bake in a loaf or in layers with white frosting.

BLACK CHOCOLATE CAKE.

Two cups of sugar, one-half cup of butter (scant), one cup of milk, two and a-half cups of flour, two and a-half teaspoonfuls of baking powder, three eggs. Grate one section of baker's choc late, melt and stir into cake before last half cup of flour; bake in layers, put together with boiled icing, using lemon or vanilla flavor.

MRS. C. A. BENJAMIN.

COCOANUT CAKE.

No 1.—Two cups of sugar, one-half cup of butter, one cup of sweet milk, four eggs beaten separately, three and one-half cups of flour, two teaspoonfuls of baking powder; rub the butter and sugar to a cream, then add the beaten yolks, milk, two teaspoonfuls of vanilla and flour, and lastly the beaten whites; this will make four layers. For between the layers take the whites of two eggs and beat in all the pulverized sugar it will take, spread and sprinkle with cocoanut.

MISS EMMA DEIN.

No. 2.—Two cups of flour, one and a-half cups of sugar, one-half cup of butter, one-half cup of sweet milk, three eggs, one teaspoonful of cream tartar, one-fourth teaspoonful soda, sift cream tartar and soda into the dry flour, cream the butter and sugar, add the beaten eggs; then the milk and lastly the flour, bake in jelly tins, grate one cocoanut; mix with it one and a-half cups of white sugar, also the milk of the cocoanut. Set the mixture in the oven until the sugar melts, then spread between the cakes.

MRS. F. P. KIMBLE.

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No. 3.—One cup butter, two cups of sugar, two cups of grated cocoanut, two eggs, flour enough to make a stiff batter, and a teaspoonful of soda, drop on buttered pans.

MRS. PATERSON.

No. 4.—Two cups of sugar, one cup butter, four cups flour, the whites of six eggs, one cocoanut grated, one cup milk, three teaspoonfuls baking powder.

MRS. M. B. BENNETT.

FRIED CAKES.

No. 1.—Two cups of sugar, one cup butter, two cups milk, four eggs, four teaspoonfuls cream tartar, two teaspoonfuls of soda, one nutmeg, flour to roll out. Fry and roll in powdered sugar.

MRS. R. W. LUCE.

No. 2.—Three eggs, one large coffee cup of sugar, salt, one cup of sweet milk, one cup cream, one teaspoonful of soda, two teaspoonfuls cream tartar.

MISS MARY WARD.

CRULLERS.

Two cups of sugar, half a cup of butter or lard, scant, three or four eggs, one pint of sweet milk, one teaspoonful of saleratus, two teaspoonfuls of cream tartar.

MRS. B. F. HAINES.

RAISED DOUGHNUTS.

One scant pint of lard, one quart of sugar, one quart of milk; take one pint of water and stir flour into it about as thick as bread dough, into that stir one cup of yeast, then beat with the sugar four eggs, then put the lard in the milk, then put these all to sponge about noon, then at bed time add nutmeg, a little salt, and not quite a teaspoonful of soda, and knead as soft as you can; let it stand until morning, then take and roll out and cut like small sized biscuits, and let them stand until they are light enough to float in hot lard.

MRS. FOSTER.

HICKORY-NUT CAKE.

No. 1.—One and one-half cups of sugar, one-half cup

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of butter, one-half cup of milk, three eggs, two cups of flour, two and one-half teaspoonfuls of baking powder, one cup of hickory-nuts chopped fine; flavor to taste.

MRS. W. T. LOBB.

No. 2.—One and one half cups of sugar, one-half cup of butter, three-fourths of a cup of milk, two cups of flour, one half cup hickory-nuts, one-half cup of raisins, whites of four eggs, one teaspoonful of cream tartar, one-half teaspoonful of soda.

MRS. B. D. LONG.

SURPRISE CAKE.

One egg, one cup of sugar, one large tablespoonful of butter, one cup of water, two cups of flour, two teaspoonfuls of baking powder, flavoring.

MRS. I. H. BALL.

VANILLA JUMBLES.

One cup of sugar, one cup of butter, two eggs, one teaspoonful of soda, two teaspoonfuls of cream tartar, one teaspoonful of vanilla.

MRS. I. N. FOSTER.

CARAMEL CAKE.

One-half cake of chocolate, one cup of sugar, one-half cup of milk, yolk of one egg. Boil until it thickens, then cool. For the cake take two-thirds of a cup of butter, one of pulverized sugar, two eggs, one and a-fourth cups of milk, three cups of flour, two teaspoonfuls of baking powder, one teaspoonful vanilla; before adding the flour stir in the cooled chocolate, bake in layers.

(Cream Filling.)

Boil one-half cup of milk and one and a-half cups of sugar for five minutes; stir well and flavor with vanilla and lemon.

MRS. C. F. BULLOCK.

COMPOSITION CAKE.

Two cups of sugar, one cup of butter, one of sweet milk, one cup of raisins, four cups of flour, one-fourth pound of citron, three teaspoonfuls of baking powder, the whites of six eggs.

MRS. R. E. MARGISON.

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WHITE MOUNTAIN CAKE.

Four eggs well beaten, two and a half cups sugar, one heaping cup of butter, one cup sour milk, four and a-half cups flour, one cup raisins, one-half cup candied lemon peel, one-half cup citron, one-half cup blanched almonds chopped fine, one teaspoonful soda, one of vanilla and one of lemon.

MRS. C. A. BENJAMIN.

COCOANUT CREAM CAKE.

One cup sugar, one-half cup butter, two eggs, half cup milk, two cups flour, one and a-half teaspoonfuls baking powder, bake in layers. Cream:—One cup milk, one teaspoonful butter, one dessert spoonful cornstarch, sugar to taste, steam till it thickens, put on cakes while warm, and sprinkle with grated cocoanut.

MRS. H. SOLOMON.

BLACKBERRY JAM CAKE.

Two eggs, one-half cup of butter, one-half cup of sugar, one and one-half cups of flour, one teaspoonful of soda, one teaspoonful allspice or cloves, one teaspoonful of cinnamon, one cup of blackberry jam, four tablespoonfuls of sour milk, half a nutmeg. Bake in a loaf or layers.

MISS LIZZIE BASSETT.

FRENCH LOAF CAKE.

Two and one-half cups of sugar, one and one-half cups of butter, one cup of sweet milk, five cups of flour, three eggs, one nutmeg, one and one-half tablespoonfuls of baking powder, one-half pound of stoned raisins, one-half pound of currants. Bake in one loaf.

MRS. JOSEPH WILLIAMS.

WALNUT CAKE.

One cup of butter, two cups of sugar, one cup of milk, four cups of flour, four eggs, one teaspoonful of soda, two teaspoonfuls of cream tartar, one cup of walnut meats cut in halves.

MRS. JOSEPH WILLIAMS.

CRULLERS.

One quart sour milk, two cups of sugar, butter the

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size of an egg, one tablespoonful of saleratus, a little salt, three eggs, flour enough to roll.

MRS. P. S. BARNES.

COCOANUT CAKE.

Two cups of sugar, one-half cup of butter, one cup of milk, three eggs well beaten, three cups of flour, two teaspoonfuls of baking powder.

(Filling.)

Take the whites of four or five eggs, about three fourths of a pound of powdered sugar, two teaspoonfuls of lemon flavoring, stir into this one cocoanut grated, then grate one cocoanut to sprinkle on top of filling.

MRS. WM. PEARCE.

COOKIES.

No. 1.—One cup of sugar, three-fourths of a cup of butter, one-half cup of sweet milk, one teaspoonful of baking powder, one egg; roll soft.

No. 2.—One cup of butter, three cups of sugar, one-half cup of sour cream, three eggs, one teaspoonful of saleratus dissolved in cream, flavor with vanilla.

MRS. W. P. SCHENCK.

FRUIT COOKIES.

One and one-half cups of brown sugar, one-half cup of butter and lard mixed, one egg, four tablespoonfuls of sweet milk, one teaspoonful of soda, one cup of chopped raisins, nutmeg, cloves and cinnamon; make quite stiff, roll thin, bake in a quick oven.

MRS. M. A. CROSSLEY.

WHITE COOKIES.

One and a-half cups of sugar, three eggs, one cup of melted butter, four tablespoonfuls of sweet milk, two teaspoonfuls of cream tartar, one teaspoonful of soda, beat sugar and eggs together, add melted butter, when rolled out put sugar on top, and bake. Very nice.

MRS. W. L. THORPE.

SUGAR COOKIES.

No. 1.—Two cups of sugar, one cup of lard, one cup of milk, one egg, two teaspoonfuls of cream tartar, one tea-

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spoonful of saleratus, mix rather soft; roll thin and sprinkle with granulated sugar.

MARY MURRMAN.

No. 2.—Two eggs, one cup of sugar, one-half cup of butter, two tablespoonfuls of milk, two teaspoonfuls of baking powder, flour to stiffen, mix soft, flavor with vanilla.

MRS. T. E. CALLAWAY.

SOFT COOKIES.

One heaping cupful of butter, one and a-half of sugar, two eggs, three tablespoonfuls of sour milk, one small teaspoonful of soda, and as little flour as will roll them out. Do not roll too thin. Sprinkle sugar over before cutting, and press it slightly with rolling-pin.

MRS. H. SOLOMON.

HARD GINGER BREAD.

Take three-fourths of a cup of lard, one-half cup of buttermilk, one cup of molasses, one teaspoonful of soda, a little salt, flour to make stiff enough to roll to put in pans. Mark off in squares.

MRS. C. A. BENJAMIN.

GINGER SNAPS.

One cup of butter, one of sugar, one and a-half of molasses, one-half cup of water, one teaspoonful of soda, two of ginger. Put the sugar into the flour, then add the butter, and mix well.

MRS. H. SOLOMON.

SUGAR COOKIES.

Two cups of sugar, one cup of butter, three eggs, one teaspoonful of saleratus, nutmeg to flavor, flour to make just stiff enough to roll out.

MRS. JOSEPH WILLIAMS.

SUGAR COOKIES WITHOUT EGGS.

Two cups sugar, one of butter, one of sweet milk, one teaspoonful saleratus, flavor with vanilla.

MRS. HENRY DEXTER.

GINGER SNAPS.

No. 1.—One pint molasses, boil a few minutes, stir in while boiling one cup butter, one teaspoonful of soda, and

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one teaspoonful of ginger; let it cool, then add a sufficient quantity of flour to roll out very thin, then bake in a quick oven.

MISS K. A. ERK.

No. 2.—One teacupful melted butter, one teacupful of brown sugar, two teacupfuls molasses, two teaspoonfuls of ginger, two teaspoonfuls of soda dissolved in a large tablespoonful hot water, flour to make a stiff dough, roll thin, cut into small cakes, and bake in a quick oven.

MRS. C. F. ROCKWELL.

No. 3.—Stir in two cups of New Orleans molasses, one large spoonful of ginger, one cup of shortening, one large teaspoonful of soda, just water enough to dissolve the soda.

No. 4.—One pound of sugar, one pound butter, one pint molasses, one small teacupful of ginger, six eggs, two tablespoonfuls of soda, flour enough to roll out. Roll very thin.

MRS. WM. FULLER.

No. 5.—Two cups molasses, three eggs, one cup lard, one tablespoonful of ginger, one teaspoonful of cinnamon, two teaspoonfuls baking powder, take flour enough so you can roll out.

MRS. CHAS. SMITH.

No. 6.—Two coffee cups of molasses, one coffee cup of sour cream, twelve tablespoonfuls of melted butter, twelve tablespoonfuls melted lard, ten tablespoonfuls brown sugar, two tablespoonfuls of soda, two tablespoonfuls of ginger, half a cup of cinnamon, quarter cup of cloves, one nutmeg, flour not to exceed five and a-half cups, as the mixture must be very soft and very thin to be an improvement on the ordinary ginger snaps; if properly made they will keep like fruit cake. Very rich.

MRS. W. L. THORPE.

No. 7.—One cup of lard, one cup of molasses, one cup of brown sugar, three eggs, one tablespoonful of ginger, one tablespoonful of soda dissolved in a cup of boiling water, five cups of flour, drop in tablespoonfuls on buttered pans.

MISS E. STEPHENS.

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No. 8.—Two cups molasses, two cups of shortening, one cup of sugar, three eggs, four teaspoonfuls of soda in one-fourth cup of water, a little salt and ginger to suit the taste, flour enough to stiffen.

MRS. T. E. CALLAWAY.

CHOCOLATE ICING.

One-fourth pound of baker's chocolate, one gill of sweet milk or eight tablespoonfuls, one egg well beaten, one and one-half cups of powdered sugar; boil till as thick as molasses, flavor with vanilla.

MRS. I. N. FOSTER.

LEMON FILLING FOR CAKE.

The rind and juice of two lemons, two eggs, piece of butter the size of a hickory nut, coffee cup of sugar, beat all together and put on to boil and stir until it thickens; enough for four layers.

MRS. I. N. FOSTER.

BOILED ICING.

One cup of powdered sugar, one-fourth cup of water, white of one egg well beaten; boil the sugar and water without stirring for six minutes and pour this into the egg.

FRUIT DRESSING.

One coffee cup of raisins, one-half cup of currants, one-fourth pound of dates, one-fourth pound of citron, whites of two eggs made in frosting, chop fruit and add to icing.

MRS. I. N. FOSTER.

BROWN FROSTING.

Two cups of brown sugar in three-fourths of a cup of milk, boil until it hardens in cold water, then put in a piece of butter as large as a walnut, when cool spread on cake.

YELLOW FROSTING.

Use the yolks of the eggs instead of the whites for frosting; it will harden just as nicely. This is particularly good for orange cake.

A little cream tartar mixed with sugar with which you make boiled frosting will improve the frosting greatly.

BON-BON FROSTING.

Break the white of an egg in one tumbler and put an equal quantity of water in another, pour together and stir thick with confectionery sugar, spread on cake.

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Pickles.

"Let me embrace these sour adversities;
For wise men say it is the wisest course."

MIXED PICKLES.

One quart of green tomatoes, six green peppers, one pint of small onions, six cucumbers, one quart of string beans, one quart of lima beans, one quart of green corn, one-half head of cabbage, two stalks of celery, one head of cauliflower, a little turmeric, soak in salt and water over night, in the morning drain, then add one cup of sugar, one-eighth of a pound of black mustard seeds, one-eighth of a pound of white mustard seeds, one-half ounce of celery seeds, mix one-eighth of a pound of ground mustard with a gallon of vinegar, then mix them all together and boil a half hour.

Mrs. H. Goodman.

CUCUMBER PICKLES.

Take any quantity of cucumbers, soak in salt and water three days, in brine that will bear up an egg, take out, wipe dry, put in cans or jars with mustard seed, cinnamon, then pour over them boiling vinegar, then pour off and heat for three mornings and pour over them hot.

Mrs. P. S. Barnes.

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CELERY SAUCE.

One half peck ripe tomatoes, chopped fine, and drained through a sieve, three green and three ripe peppers, chop two bunches celery, one cup horse-radish grated; one cup black and white mustard seed; one small cup salt, two teaspoonfuls black pepper, three pints of good vinegar, mix all together cold and bottle.

MUSTARD PICKLES.

Twenty-four medium sized cucumbers, one quart small onions, two cauliflowers, six green peppers, two quarts small green tomatoes, cut these in small pieces and put in salt water over night; in the morning scald up in same water, drain and mix the following: Three quarts vinegar, four cups of sugar, four teaspoonfuls celery seed, and one-half lb. mustard, three-fourths cup flour, one-half ounce turmeric. Put vinegar, sugar, celery seed on the stove; when boiling add flour, mustard and turmeric, which has been dissolved, in a little water, pour over.

Mrs. F. Frankel.

CURRANT CATSUP.

Five pounds of currants, one quart of vinegar, three pounds of sugar, two tablespoonfuls of ground cloves, two of cinnamon, one of pepper, one grated nutmeg; boil half an hour. Nice made of grapes.

Mrs. C. R. Brady.

GERMAN SAUCE.

One gallon of green tomatoes chopped, one gallon of cabbage, one quart of onions all chopped fine, one and one-half gills of celery seed, one and one half gills of white mustard seed, one-half gill of black pepper, one gill of cloves, one-half gill of allspice, three and one-half gills of salt, one pound of brown sugar, three quarts of vinegar, boil fifteen minutes; sprinkle the salt over the chopped pickle, let it stand over night, drain through a sieve, add the vinegar and spices, boil and put in glass cans.

Mrs. James C. Birdsall.

PICKLE PEPPERS.

Soak your peppers in salt and water over night, cut

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cabbage fine and season fine with salt, pepper and black mustard seed, boil vinegar and pour over.

MRS. T. R. LUCE.

PICKLED APPLES, PEARS AND GRAPES.

Seven pounds of fruit, three pounds of sugar, one pint of vinegar, mace, cinnamon, cloves; boil the fruit in this syrup until tender, skim out and boil syrup thick, pour over and can.

MRS. J. R. BROWN.

TO PICKLE RED CABBAGE.

Remove the coarse leaves from red cabbages and wipe them clean; slice fine, put them in a sieve, sprinkle with salt and let them drain all night. Then pack in glass cans, prepare the pickle by seasoning enough vinegar to cover the cabbage with sugar, mace, cloves, whole white peppers, celery seed; boil vinegar and spices five minutes and pour over cabbage boiling hot.

MRS. JAMES C. BIRDSALL.

TO PICKLE SMALL ONIONS.

Peel and soak in a strong brine two or three weeks, then soak them twenty-four hours in a weak vinegar; then put them in a jar with cold spiced vinegar on them.

MRS. I. N. FOSTER.

SWEET GREEN TOMATO PICKLES.

One-half bushel of green tomatoes and twelve onions sliced; put a cup of salt on them and let them stand over night, drain off the water in the morning, drain very dry. Four quarts of vinegar boiled with them, a few at a time and drain again; then take two quarts of vinegar, two pounds of brown sugar, one-half pound of brown mustard seed, one tablespoonful each of allspice, cloves, cinnamon, ginger, mustard seed, one teaspoonful of cayenne pepper, put all in kettle and boil ten minutes. If the pickles are not liked well spiced make small measures.

MRS. E. H. CLARK.

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PICKLED EGGS.

Boil them ten minutes, shell and put in a jar, pour spiced vinegar over them.

MRS. I. N. FOSTER.

PICKLETTE.

Four large crisp cabbages chopped fine, one quart of onions chopped fine, two quarts of vinegar, or enough to cover the cabbage; two pounds brown sugar, two tablespoonfuls of ground mustard, two tablespoonfuls of black pepper, two tablespoonfuls cinnamon, two tablespoonfuls of tumeric, two tablespoonfuls celery seed, one tablespoonful allspice, one tablespoonful mace, one tablespoonful of powdered alum. Pack the cabbage and onions in alternate layers, with a little salt between them. Let them stand until next day, then scald the vinegar, sugar and spices together, and pour over the cabbage and onions; do this three mornings in succession. On the fourth put all together, over the fire, and heat to a boil. Let them boil five minutes; when cold pack in a jar; it is fit for use as soon as cool, but keeps well. The onions can be omitted if preferred.

MISS K. A. ERK.

CURRANT SOY.

Five pounds currants, five pounds brown sugar, two tablespoonfuls cloves, two tablespoonfuls cinnamon, one tablespoonful of pepper, one tablespoonful of salt, one nutmeg, one quart vinegar, put all the ingredients in a kettle and boil three hours.

MRS. I. N. FOSTER.

CHILI SAUCE.

One quart of ripe tomatoes, two large onions, two green peppers, all chopped fine; five teaspoonsfuls of salt, four of cloves, cinnamon, allspice, one teacup of sugar, one quart of vinegar, mix well together and boil for half an hour.

MRS. S. ERK.

GRAPE CATSUP.

Five pounds of grapes, three pounds of sugar, one quart of vinegar, two tablespoonfuls of ground cloves, two

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of cinnamon, one of pepper, salt, nutmeg. Pulp the grapes, cook the pulp just enough to strain through a cullender, then cook all together one hour slowly.

MRS. E. H. CLARK.

TOMATO CATSUP.

One-half bushel of tomatoes, one pint of vinegar, half pound of salt, two ounces of black pepper, two ounces of whole allspice, one-half ounce of red pepper, one-half ounce of whole cloves, six ounces of mustard, ten garlics, three large onions, one pound of brown sugar; three hours steady cooking and stirring; be sure and stir first the mustard in the vinegar and also all the spice and pepper.

MRS. P. S. BARNES.

FRENCH PICKLES.

One cullender full of green tomatoes, or partly ripened is better, sliced. One cullender large cucumbers, pared, sliced lengthwise and cut in pieces two inches long; one quart of onions sliced; also little cucumbers, small beans, and cauliflower, etc., sprinkle salt over all and let stand over night. Then drain through a sieve. One gallon of vinegar, one-half ounce celery seed, one-half ounce of allspice, one cup of whole black pepper, one tablespoonful of turmeric, two tablespoonfuls of mustard, one pound of brown sugar, boil up well and put on the pickle boiling hot.

MRS. J. C. BIRDSALL.

TOMATO BUTTER.

Ten pounds of ripe tomatoes, four pounds of sugar, one quart of vinegar, one tablespoonful of ground cloves, two of cinnamon. Pare and slice the tomatoes, and boil down one-half, add sugar, vinegar and spice, and cook until thick as jam. Cool a cupful of the mixture to mix the spice in; return to kettle and boil a few minutes.

MRS. W. P. SCHENCK.

CHOPPED PICKLES.

One peck green tomatoes, two large onions, seven red peppers, chop fine and scald in vinegar enough to cover. Drain. Three cups of sugar, one cup of mustard seed, two tablespoonfuls of salt, one tablespoonful cloves, two tablespoonfuls cinnamon; spices to be ground. Put all in a kettle and cover with fresh vinegar and scald again.

MRS. C. A. SHARPSTEIN.

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Preserves and Jellies.

"Bring me berries or such cooling fruit
As the kind hospitable woods provide."

MOTHER'S QUINCE PRESERVES.

Wash, peel, halve and core the quinces, laying them as they are prepared in a preserving kettle, in cold water, adding enough water from time to time to cover them. Then put them over to boil in this same water, carefully, until tender, so a broom splint will go through them. Then take them out one by one with wire spoon on to a platter, to dry off and harden them. Put peelings and cores into same water, and cook them; strain through wire sieve, then to each pint of this liquor, add one pound of granulated sugar, boil up and skim it; then put in the quinces, and boil carefully till they are red and clear all through. Take them out one by one and lay in jars; give syrup another boil up, and pour hot over the quinces; this syrup when cold will be a fine clear jelly. It is best to keep the kettle covered during the first boiling, so the liquor will not steam away, as the syrup, when sugar is added, must be quite thin or it will draw water and juice out of the quinces and toughen them. This is the secret of having them always whole, tender, red, clear and delicious.

Mrs. C. F. Rockwell.

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CURRANT JELLY.

Run the currants through your hand, picking out the leaves and any stray thing that may adhere to them, but leaving the currants on their stems; weigh the fruit, being accurate in remembering the number of pounds; put a pint of water into your preserving kettle and add a bowl or two of currants, mashing and pressing them till you have sufficient juice to cover the bottom of the kettle. Then add the remainder of the currants, let them come to a boil, and boil at least twenty minutes, of course stirring and pressing them from time to time that they may not burn. Have a three cornered bag of thin but strong unbleached cotton that has been well scalded and wrung till almost dry; hang it up and pour the boiled currants into it. Let it drip into a stone crock all night, but by no means squeeze it, the currants will drain dry. In the morning pour the strained juice without measuring into the preserving kettle, let it come to a boil and boil it thoroughly for three or four minutes, then add half as many pounds of sugar, which should be heating while the juice boils, as you had pounds of currants; the moment the sugar is entirely dissolved the jelly is done. All the boiling is done before you put in the sugar.

M. A. C.

BOILED CUSTARD.

One quart of milk, three eggs, one tablespoonful of cornstarch, some prefer gelatine, one cup of sugar; set your milk in boiling water, let it boil, stir in cornstarch or gelatine, set off to cool just a few minutes, put back into the kettle again and stir in the beaten eggs and sugar together, let it cook just a few minutes, take off and strain through a wire sieve and put in vanilla to taste; put in a cool place until ready to eat.

Mrs. E. H. Clark.

QUINCE HONEY.

Put four pounds of granulated sugar into a porcelain lined kettle, add one quart of water, boil and skim and remove from the fire; take four large quinces, pare and grate one at a time and stir into the syrup; when all are in, boil twelve minutes, pour into jelly glasses. This is most excellent on warm cakes, a good substitute for honey.

Mrs. G. W. Twitmyer.

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CRANBERRY SAUCE.

One pint of water, one and one-half cups of sugar, to one quart of cranberries. Put on the water and sugar, let it boil half an hour, it will then be like syrup; put in the cranberries, cover and cook fifteen minutes longer, shake the saucepan occasionally while cooking. This is Prof. Blot's recipe and makes a delicious sauce.

Mrs. W. B. Holmes.

LEMON JELLY.

One-half pound box of gelatine soaked in one-half pint of cold water one hour, add one pint of boiling water and one and one-half cups of sugar, three lemons grated, stand on stove until it boils, pour in moulds and set away to cool.

Mrs. I. L. Greeley.

ORANGE JELLY.

Prepare one dozen fine oranges by taking off the skins and removing the seeds; be sure to leave none of the rough fibre; cut into small pieces (not slices), soak one two-ounce package of Coar's gelatine in as little water as will thoroughly dissolve it, make a syrup of one quart of water and two and one-half pounds of sugar, stir the gelatine into the syrup, then strain over the prepared oranges. There should be about a quart of the oranges. Set in a cool place to stiffen.

Mrs. A. A. B.

CIDER APPLE SAUCE.

Three pails of sweet cider boiled down into one; then to one gallon of boiled cider put one peck of sweet apples pared and quartered, cook slowly on the back of the stove six hours. Very nice.

Mrs. J. Dewitt.

BLACKBERRY JAM.

Three-fourths pound of sugar to one of fruit. Take one-half of the fruit and squeeze the juice; add the rest of the fruit and boil down, and when nearly done add the sugar heated, boil ten minutes, put in earthen bowls and cover tightly. Keep in a cool place.

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Drinks.

"The bubbling and loud hissing urn
Throws up a steaming column, and the cups
That cheer but not inebriate wait on each."

The water that is used for tea and coffee should not be allowed to boil long before using.

CHOCOLATE.

Allow one teaspoonful of grated chocolate for one cup; use equal parts of milk and water, put the chocolate in the water and boil fifteen minutes; add milk and boil. Serve with whipped cream or the beaten white of an egg; the longer it cooks the better; it is even better warmed over.

COFFEE.

One tablespoonful coffee to a person. Mix the coffee with half an egg and a little cold water, pour on boiling water sufficient for use, let come to a boil after which pour out one-half cupful and replace in the coffee pot allowing it to stand about a minute. This settles the coffee nicely and it is ready to serve.

RASPBERRY VINEGAR.

To four quarts of red raspberries put enough vinegar to cover, then let stand twenty-four hours, scald and strain

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it, add a pound of sugar to one pint of juice, boil it twenty minutes and bottle; it is ready for use and will keep for years. To one glass of water add a great spoonful. It is much relished by the sick. Very nice.

MRS. P. A. CLARK.

PINEAPPLE SYRUP.

Pare and cut the pineapples in pieces and add a quart of water to three pounds; boil till very soft, mash and strain; to a pint of this juice add a pound of sugar, boil to a rich syrup and cork tightly.

ICED TEA.

To have perfect iced tea without any taste of bitter, put the tea in cold water several hours before using; no more than the usual amount of tea need be used; if it is to be served for tea put the tea in before dinner time and ice before serving. A slice of lemon and a piece of ice to each glass.

TEA.

Allow one teaspoonful of tea to each person, pour over this boiling water, cover tightly and let it stand where it will keep hot but not to boil for a few minutes; then add more boiling water.

HEALTHFUL DRINK.

(For the spring and summer.)

Squeeze and strain the juice of one dozen lemons in an earthen bowl, remove all the pulp from the rind and boil in a little water to extract the acid; strain this water and the juice together. To one pint of this liquid add one pint of white sugar, boil ten minutes in earthen or porcelain and bottle for use; one tablespoonful to a glass of water.

BINGHAMTON COOK BOOK.

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For the Sick.

"Receive what cheer you may,
The night is long that never finds the day."

INDIAN MEAL GRUEL.

Take one tablespoonful of Indian meal sifted and rub it smooth in a little cold water; one-half teaspoonful of salt, pour slowly over this one pint boiling water, stirring all the time. Then put in a dish and let it boil slowly for a-half hour; one tablespoonful of sweet cream adds to it.

DYSPEPSIA CURE.

One ounce of Rochelle salts, one ounce flour of brimstone, one ounce cream tartar, one-half ounce of ginger. Mix in one quart of warm water, allow to stand twenty-four hours, then strain in bottles, and add one-fourth ounce tincture of iron.

(Dose.)

Wine glass morning and night first three days; after reduce dose to one glass per day, and one in two days.

Mrs. C. L. Whitney.

GRAPE WINE.

Ripe, freshly picked and selected tame grapes, twenty pounds, put them into a stone jar and pour over them six quarts of boiling soft water; when sufficiently cool squeeze them thoroughly with the hand, after which allow them to stand three days on the pomace with a cloth thrown over

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the jar; then squeeze out the juice and add ten pounds of nice crust sugar, and let it remain a week longer in the jar, then take off the scum, strain in a bottle, leaving a vent until done fermenting when strain again, then bottle tight and lay the bottles on the side in a cool place.

MRS. J. R. BROWN.

BLACKBERRY WINE.

One quart of juice, two quarts of water, three pounds of sugar, one-half pint of fresh brandy to eight gallons; let it stand six weeks.

MRS. J. R. BROWN.

ELDER BLOSSOM WINE.

Take one quart elder blossoms, two lemons sliced, four pounds of white sugar, put all together in a stone jar, pour over it four quarts of boiling water, let stand until cool, then put in one tablespoonful of yeast. Let stand two days then strain it and bottle it and cork lightly. Be sure and pick off all the stems.

MRS L. DEIN.

BARLEY GRUEL.

Boil two ounces of pearl barley in half a pint of water; to extract the coloring matter, throw this away and put the barley into three pints of boiling water, and let it boil till it is one-half the quantity, then strain it for use.

BEEF TEA.

One pound of lean beef cut very small, put into a wide mouthed bottle corked closely; set the bottle into a pan of water and keep it boiling for two hours; strain the liquid and season.

EGG GRUEL.

Beat the yolk of one egg with a tablespoonful of sugar until very light, on this pour two-thirds of a cup of boiling water, beat the white of the egg with a teaspoonful of powdered sugar, and put it on the top. Flavor with something unlike anything else the patient has had.

MULLED JELLY.

Beat a tablespoonful of red or black currant jelly with the white of an egg and a little sugar, pour over this a small cupful of boiling water, break a cracker in it, or a thin slice of toasted bread.

MRS. C. A. SHARPSTEIN,

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Confectionery.

"All that's sweet was made
But to be lost when sweetest."

FRENCH BON-BON CANDY.

Have ready two tumblers the same size, break into one the white of one egg and into the other tumbler an equal quantity of water; pour egg and water together in a large bowl and gradually stir in as much confectionery sugar as will make a stiff paste. Flavor. This can be rolled in balls with nuts, dates, etc., on sides. If flavored with wintergreen it makes delicious cream wintergreen lozenges. Set aside to harden.

CRYSTALLIZED CORN.

One teacupful of white sugar, boil until it hairs, put in a small piece of butter, and pour over two quarts of pop corn, stirring it well.

J. L. THORPE.

ANNIE'S CANDY.

One pint of molasses, one pound of sugar, piece of butter the size of an egg, put in the meats of any kind of nut you prefer.

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CANDY.

One coffee cup of sugar, four tablespoonfuls of hot water, boil without stirring until it will crisp in water; just before it is done put in a quarter of a teaspoonful of cream tartar, and one teaspoonful of essence of any kind.

BUTTER SCOTCH.

One cup of molasses, one of sugar, one-half cup of butter, boil until done.

MRS. T. E. CALLAWAY.

CHOCOLATE CREAM DROPS.

Mix one half cup of cream with two of white sugar, boil and stir full five minutes, set the dish in another of cold water and stir until it becomes hard, then make into small balls about the size of a marble and with a fork roll each one separately in the chocolate, which has in the meantime been put in a bowl over the boiling teakettle and melted; put on brown paper to cool; flavor with vanilla if desired.

MRS T. E. CALLOWAY.

CHOCOLATE CARAMELS.

Seven tablespoonfuls of chocolate, three tablespoonfuls of milk, six tablespoonfuls of sugar, three tablespoonfuls of butter, six tablespoonfuls of molasses. Boil till it hardens by dropping on a plate. Delicious.

MISS EMMA DEIN.

SNOW CANDY.

Take one quart of granulated sugar, one pint of water, two tablespoonfuls of vinegar, boil just as you do molasses candy but do not stir it; pull it the same as molasses candy. Have a dish near by with some vanilla in it and work enough in to flavor well.

MISS EMMA DEIN.

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Miscellaneous.

" He that doth the ravens feed,
Yea, providently caters to the sparrow,"

WASHING FLANNEL BLANKETS.

Two gallons of water, one large bar of soap, (a long one) cut fine, two tablespoonfuls liquid ammonia, one small tablespoonful turpentine. Boil about fifteen minutes, use about the same quantity of water as you have of the mixture. Put the blankets in a tub and pour it over them, and stir them with a stick thoroughly.

MRS. I. N. FOSTER.

TO STONE RAISINS.

Pour boiling water on them; turn off immediately and the seeds slip out easily when the raisins are pressed with the thumb and finger.

HOW TO DISSOLVE GELATINE.

Soak gelatine in cold water, set in a cool place for two hours and it will dissolve readily without being brought to a high temperature which is likely to give a strong flavor. The vessel in which the gelatine is dissolved should be put within another containing hot water.

MRS. PARLOA.

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MILDEW.

Dip the stained cloth in buttermilk and lay in the sun.

IRON RUST.

This may be removed by salt mixed with a little lemon juice, put in the sun; if necessary use two applications.

TO RAISE THE PILE OF VELVET.

Cover a hot smoothing iron with a wet cloth; hold the velvet firmly over it; the vapor rising will raise the pile of the velvet with the assistance of a light whisk.

TO CLEAN MARBLE.

Take two parts of common soda, one part of pumice stone and one part of finely powdered chalk; sift it through a fine sieve and mix it with water; then rub it all over the marble and the stains will be removed; run the marble over with salt and water.

MISS LIZZIE H. WHITNEY.

To soften rubber rings that have become hard and brittle let them lie in water in which you have put ammonia, (one part of ammonia and two parts water) until they are soft.

MRS. I. N. FOSTER.

CHOLERA REMEDY.

Take equal parts of tincture of cayenne, tincture of opium, tincture of rhubarb, essence of peppermint and spirits of camphor. Dose, fifteen to thirty drops in a wine-glass of water, according to age and violence of attack. Repeat every fifteen to twenty minutes until relief is obtained.

SALTED ALMONDS.

To one-half pint of blanched almonds add one table-spoonful of melted butter and a teaspoonful of fine salt; stir well together and brown in a cool oven.

TANNING SHEEP SKINS.

Take two long wooled skins, make strong suds, using hot water; when cold wash the skins in it carefully, squeezing them between the hands to get the dirt out of the wool;

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then wash the soap out with clean cold water. Now dissolve alum and salt of each one-fourth pound with a little hot water, which put in a tub of cold water, sufficient to cover the skins, and let them soak in it over night or twelve hours; then hang over a pole to drain. When they are well drained spread or stretch carefully on a board to dry. They need not be tacked if you draw them out several times with the hands while drying. While yet a little damp have one ounce of saltpetre and alum pulverized and sprinkled on the flesh side of the skin rubbing in well; then lay the flesh sides together and hang in the shade for two or three days, turning the under skin uppermost every day until perfectly dry, then scrape the flesh side with a blunt knife to remove any remaining scraps of flesh; trim off projecting points and rub the flesh sides with pumice or rotten stone with the hands until the skin is soft, then comb the wool out. This makes handsome mats.

MRS. J. R. BROWN.

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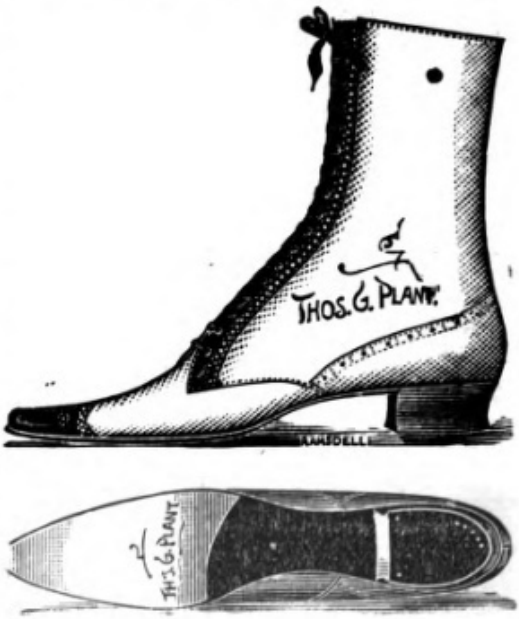

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