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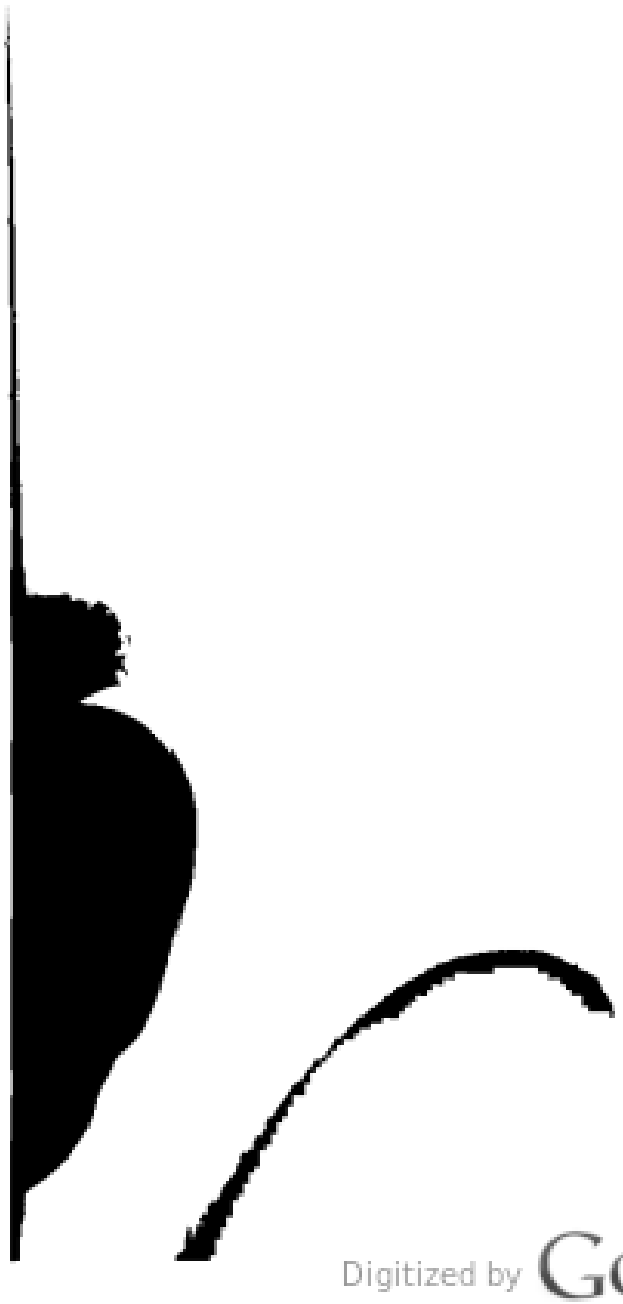

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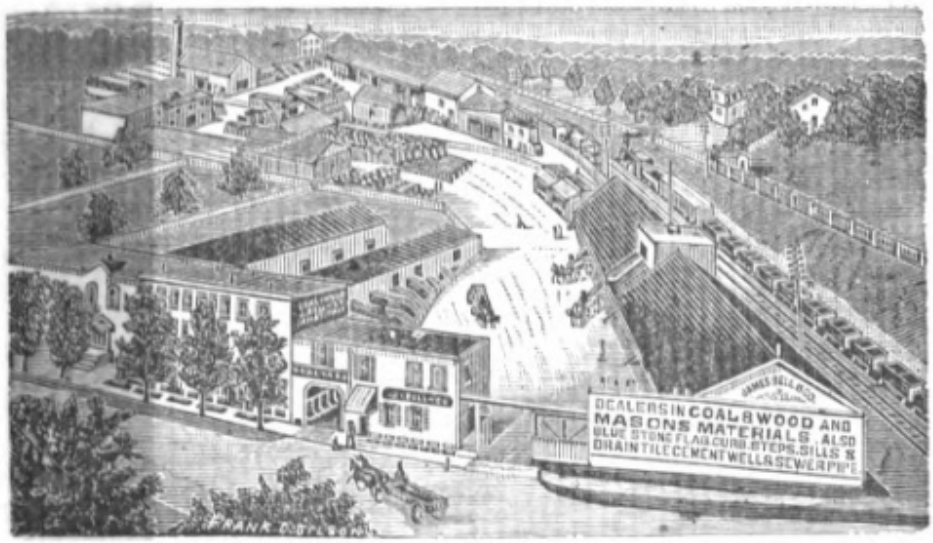

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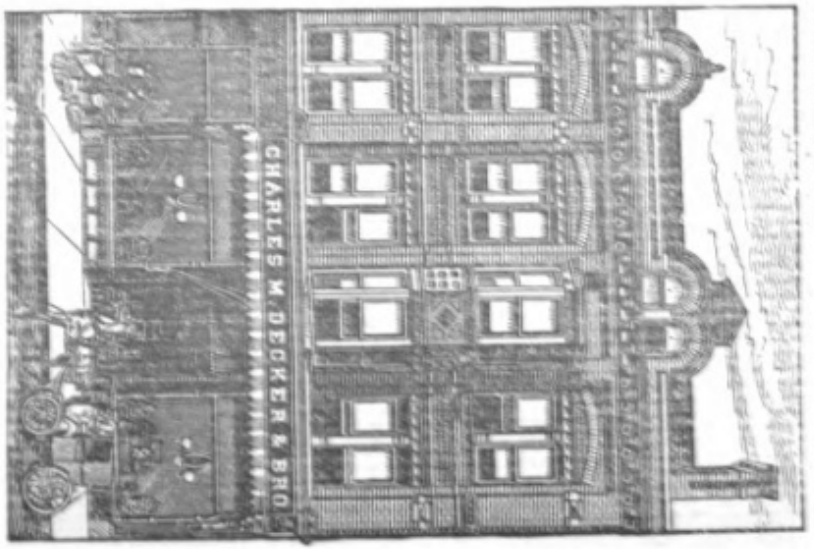

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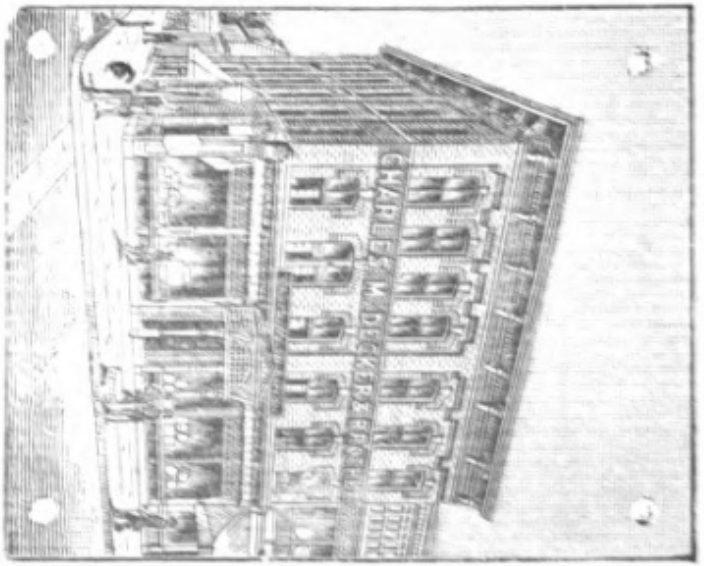

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We may live without conscience, and live without heart,
We may live without friends, we may live without books,
But civilized man cannot live without cooks."

—OWEN MEREDITH.

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PREFACE.

Last December Christ Church, East Orange, was destroyed by fire and in its place a large and fine church, to cost about $70,000, will shortly be erected. The Women's Working Guild, composed of the ladies of the church, has undertaken the task of raising a fund to purchase a new organ and furnish the new edifice when completed. With this end in view the Guild will hold a fair of unusual proportions about the middle of November. St. Thecla Chapter, as a portion of its share in the work, decided some time since to publish and sell at the Fair and by subscription a Cook Book that should be unique and have a value beyond that of an ordinary book of its kind. Accordingly requests were sent to all the lady friends of the Church for original recipes, stipulating that none should be sent except those which had been tried by the contributors and known to be good. A large number were received, and after several months of careful editing, nearly 700 recipes have been selected, many of which have never before appeared in print. The recipes have been contributed by prominent ladies in the Oranges, Bloomfield, Newark, New York, Philadelphia and other places, and every recipe bears the name of the lady sending it, as a guarantee of its worth and genuineness.

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TABLE ETIQUETTE.

"Life is an inn where travelers stay,
Some only to breakfast and away;
Others for dinner wait, and are full fed,
The oldest only sup and go to bed."

How to serve our food is no less important than how to cook it. Food served gracefully and without confusion, with the accompaniments of fruits, flowers, dainty table napery and pretty china and glass, are grateful to the senses, give zest to the most delicate appetite, and make the plainest meal a season of enjoyment.

The breakfast table should be simply dressed (an unceremonious repast). Damask table cloth and napkins, quaint and fancy china, shining coffee-urn and pretty cups, have a freshness most enticing. Flowers or fruit should adorn the center of the table, if they can be obtained. Dinner is more elaborate, the arrangement of napery, silver, glass and cutlery varies with the style of the entertainment and the good taste of the hostess. Care should be taken that each guest is provided with silver spoons and cutlery for the different viands served; flowers and fruit adorn the table and sometimes candelabra at each end. Small bouquets are often placed upon the napkin of each guest, and an ornamental card tastefully

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designed is laid on each plate, with the name of the guest upon it. Above all things a dinner party should be invested with the personality of the host and hostess. Teas and luncheons can be dainty or elaborate, in accordance with the wishes of the hostess. The menu at afternoon tea is extremely simple—tea served in the daintiest porcelain cups and handed with cake and wafers.

No meal is well served that is not promptly served. "Waiting for dinner" is a trying time—there are few who have not felt—

"How sad it is to sit and pine,
The long half hour before we dine!
Upon our watches oft to look,
Then wonder at the clock and cook.

But lo! the dinner now appears,
The object of our hopes and fears,
The end of all our pain.

Drink O. & O. Tea.
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SOUPS.

"A genial savor—of certain stews ;
Things in which hungry mortals' eyes find favor."

The basis of all good soups is the broth of meat. This may be made by boiling the cracked joints of beef, veal or mutton, and is best when cooked the day before it is to be used. When cold remove all the fat. After this add the vegetables and seasoning, cooking all well together. The same pot of "stock" will make different soups, varied chiefly in vegetables, seasoning, etc., as in burned caramel, eggs or slices of bread fried to a crisp in butter, etc.

BONE STOCK FOR SOUP.

Bones of any meat which has been dressed, as sirloin bone, leg of mutton, knuckle bone, etc., two grated carrots, one stick of celery, enough cold water to cover the bones, or the liquor left for braising meat, one spoonful of salt. Break the bones, put in the pot with carrots and celery, cover with cold water or liquor, boil quickly until scum arises, skim, throw in some cold water, skim again, continue this until the stock is clear, then draw from off the fire and stew for two hours, strain and let stand over night. Next day take off all the grease carefully (not leaving an atom) and raise from off the sediment at the bottom.

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BROWNING FOR SOUP.

Put three table-spoons of brown sugar into a frying pan, set on the fire to brown, stirring well so as not to burn; when sufficiently dark colored stir into it one pint of boiling water; when thoroughly incorporated put it into a bottle, when cold cork it closely. Use when required to give a rich coloring to soups.

SOUP.

MRS. A. M. WASHBURN, EAST ORANGE.

Soup is always best made the day before, so as to remove all fat. Vermicelli, macaroni, tomato or noodle soup is best made from "stock" already prepared. Add any of the above an hour before dinner, taking care the broth boils before the macaroni, etc., are added, or they will be pasty and spoil the soup.

STOCK FOR SOUP.

MRS. A. M. WASHBURN, EAST ORANGE.

Three pounds lean, juicy beef, one pound of bone (knuckle of veal) six leeks, three carrots, three onions, small bunch of celery, two turnips, half bunch of parsley, salt and pepper to taste. Cut the vegetables and add after the soup has boiled about two hours. To this quantity of meat and vegetables add five or six quarts of water. The water must be cold, and after it boils the soup kettle must be pushed to back of range, and contents simmer four or five hours. Then strain and set in ice box, taking each day what is needed. This quantity will make three good soups for a family of five persons, adding each day the macaroni, etc., half an hour before dinner. Small dice of bread fried in butter are nice for a change

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(should be dried out in the oven). The yolks of hard boiled eggs placed in tureen before putting in the soup is also very nice.

GREEN PEA SOUP.

MRS. G. I. HERBERT, EAST ORANGE.

One quart green peas, one onion, one pint stock and water, two table-spoons butter, one table-spoon flour, one cup cream, one cup milk, salt and pepper to taste. Cover the peas with hot water and boil with the onion until they will mash easily, (from twenty to thirty minutes) then mash them and add the stock and water. Cook together the butter and flour until smooth but not brown, add to the peas, then cream and milk, then seasoning. Let it boil up once, strain and serve.

TOMATO SOUP.

MRS. KYLE, EAST ORANGE.

One can tomatoes, one can milk, one can cold water, one onion, one potato, one table-spoon corn starch, one table-spoon butter, two eggs, salt, pepper, parsley. Boil for one hour or more the tomatoes, onion and potato, strain, add milk, corn-starch, salt, pepper, parsley and eggs; just before serving add butter.

BLACK BEAN SOUP.

MRS. KYLE, EAST ORANGE.

One quart beans, two pounds salt pork, one head celery, one gallon cold water, pepper to taste. Soak the beans over night in some luke-warm water. Next morning put them in the cold water with the pork cut in small pieces, boil slowly three hours, keep the pot well covered, then add celery,(cut in

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small pieces) and pepper ; simmer half an hour longer, strain. Served with squares of bread dried in the oven, Sliced lemon passed with it.

TOMATO SOUP.

MRS. STEARNS, BROOKLYN.

One quart canned tomatoes, one pint water, one pint milk, one tea-spoon soda, two milk crackers, butter and seasoning. Boil and strain the tomatoes, water, soda, and milk together, (be sure to scald the milk before putting it on the tomatoes) then add crackers, butter and seasoning.

MOCK TURTLE SOUP.

MRS. J. A. YOUNG, NEW YORK.

One quart black beans, one gallon water, half pound salt pork, two pounds beef, one large onion, one good sized carrot (grated). Soak the beans in the water over night. In the morning add the pork, beef, onion and carrot, stick three cloves in the onion. Boil all six hours, stir all, to keep from burning, then strain. Then let it boil one hour longer ; be sure and have the pot very clean, before putting it back. Have two eggs boiled hard, slice one lemon with the eggs ; put them in a tureen. Just before removing from the fire add half pint of sherry wine, then ready to serve. Always have cut lemon on the table if needed.

PORK SOUP.

MRS. R. PAUL, PULASKI.

One pound salt pork, three quarts water, twelve potatoes, two small onions. Let the pork boil one hour. Have your potatoes and onions sliced very thin and lay in cold water

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three quarters of an hour, then boil them three quarters of an hour with pork and some pepper. Before serving beat one egg well, in table-spoon of flour, then add a scant cup of milk, and butter size of an egg; let all come to a hard boil, ready to serve.

BOUILLON.

MRS. J. A. YOUNG, NEW YORK.

Six pounds of beef from upper part of leg; (first glaze the meat in half pint of water;) when mad hot, put meat in with two ounces of butter cut in pieces, turn the meat until a golden brown, (not dark)—one and a half pounds shinbone; put the bones in the soup pot first, then meat on top, five quarts of cold water, one and a half ounces of salt. When simmering (never boil) skim every half hour, adding one gill of cold water each time. Simmer four hours; when clear add one ounce of carrots sliced, one ounce celery roots or soup celery, two or three ounces of onions with four cloves stuck in them, one dozen white pepper-corns, one clove of garlick. When the vegetables are done. remove immediately, strain and return to fire, adding two pounds of fresh meat cut in pieces, whites of four eggs well beaten, also shells, quarter of an ounce of parsley. Simmer one hour, strain through soup sieve until clear; do not cover until cold.

CLAM SOUP.

MRS. S. W. WHITTEMORE, EAST ORANGE.

Twenty-five clams chopped fine, three quarts of water, boil half an hour, then add one pint of milk, one small onion chopped very fine, thicken with butter and flour. Beat three eggs in the tureen and pour the broth over them boiling hot.

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TOMATO BISQUE.

MRS. S. W. WHITTEMORE, (TILLIE.)

One can of tomatoes (if fresh, one quart,) boil thirty minutes. As soon as it has boiled the allotted time, stir in one tea-spoon of soda. Boil one quart of milk in a separate kettle, to which add butter, pepper and salt and one table-spoon of corn starch, wet with cold water. As soon as the milk boils, strain the tomatoes into it, and serve at once; do not allow to stand.

CREAMED OYSTERS.

MRS. STEARNS, BROOKLYN.

Wash the oysters in their own liquor, strain the liquor, put that and the oysters together, over a slow fire, heat until the edges begin to curl, then make a cream as follows: for one hundred oysters, take half a glass of condensed milk (Borden's) mixed with one glass of water, one tea spoon of butter, pepper and salt to taste, and a little whole mace. When nearly ready to boil, thicken with corn-starch to the consistency of salad dressing, Put the oysters in the cream, heat and serve very hot.

WHITE SOUP—EXCELLENT

MISS H. CHITTICK, EAST ORANGE.

Put a good sized knuckle of veal, along with the scrag end of a neck of mutton, and a ham bone, if you have it, into a soup kettle that holds six quarts of water. Add an onion, a blade of mace, a few pepper-corns and salt to taste. Let it simmer until the meat leaves the bone. Then strain it and let it stand all night to skim off the fat when cold. When required for use have a pint of good cream and a quart of new milk to add to your stock, which must be clear of sediment.

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Let it simmer (but not boil) hard. Thicken with flour and butter worked together on a plate and some fine bread crumbs, stirring the whole time.

CLAM SOUP.

MRS. STOKES, EAST ORANGE.

Twenty-five clams, one onion chopped fine, two quarts and a pint of water (including clam juice), boil half an hour. Warm one pint of milk on back of stove, season with one-quarter cup of butter, pepper and salt to taste. Add the milk to the soup, thicken with three table-spoonfuls of flour. Beat three eggs light, in the tureen, and pour the boiling soup over them.

OKRA SOUP.

X. Y. Z., EAST ORANGE.

Take three dozen pods of okra and slice them thin, add two onions chopped fine. Put them into an iron pot with five pints of water, a little pepper and salt, keep it steadily simmering. About twelve o'clock (if you dine at two) put in a handful of lima beans, a piece of cold chicken or veal, a piece of bacon, a young cymling and a few tomatoes. Just before serving thicken with a table-spoonful of butter rolled in flour. A tea-cup of cream is an addition. The soup should be put on at eight o'clock if you dine at two.

STRAWBERRY SOUP.

MRS. GEORGE BAYLES, ORANGE.

When berries are plentiful and the weather is so sultry that refreshing food is desirable, make this most delicious soup. As soon as the fruit is brought into the house, cool it on ice and have it ready for dinner. Take claret, or a sweetened fruit juice, preferably lemon or orange. Mix together equal meas-

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ures of crushed berries, claret (or fruit juice), add cold water. To each quart of these mixed ingredients allow one tablespoonful of corn-starch smoothly mixed with a gill of cold water. Put the soup thus made over the fire, let it slowly reach boiling point, stirring it constantly to insure perfect smoothness, and add enough granulated sugar to sweeten it palatably, but not enough to make it cloy the palate. As soon as the soup boils up, so that the corn-starch thickens it, remove it at once from the fire and cool it. When cool it should be about as the cream of milk. If too thick it can be thinned with claret or fruit juice, or, failing both, with a little cold water. Serve the soup very cold, but do not put ice in it because that would dilute it. Time, one hour.

CREAM OF CELERY SOUP.

MRS. J. MARSH, EAST ORANGE.

Boil a head of celery, (not a whole bunch,) a slice of onion, small piece of mace, one and a half pints of water, thirty or forty minutes. Mix a tablespoonful of flour with two tablespoons of milk, add to one pint of boiling milk; let it boil. Mash celery in the water and stir in the boiling milk, add butter, salt and pepper. Whip a pint of cream stiff and add to soup in the tureen.

OKRA SOUP.—EXCELLENT.

MISS ETTA PENNINGTON, NEWARK.

One pound of beef, without fat, one slice of ham, two quarts of okra; when cut up, one quart of tomatoes, two onions. Cut fine, put in a skillet, with a lump of butter large as a walnut, and enough water to keep from burning. Three quarts of water. Put all together and boil six hours. Season with salt and pepper.

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FISH.

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

Fish are good when the gills are red, the eyes full and the body of the fish firm and stiff.

FISH.

MRS. A. M. WASHBURN, EAST ORANGE.

The greatest merit of fish is its freshness. If fish is not perfectly fresh, perfectly clean and thoroughly cooked, it is not eatable. It should be washed (not soaked, to impair its flavor,) as soon as it comes from market, and then put on the ice, until the time for cooking. To boil fish it is better to have a long oval fish kettle. It has a strainer to fit, in which the fish is placed, enabling it to be taken from the kettle without breaking. A fish is sufficiently cooked when the meat separates easily from the bones. When quite done it should be taken out immediately or it will lose its flavor. A fish placed in the strainer, upon its belly, in a natural position, a little curved, thus with head and tail on, looks much better when served, with a little parsley, to garnish, than lying upon its side straight. All fish, with the exception of salmon (which should be put into warm water to preserve its

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color) should be put in cold water salted ; a little vinegar or lemon juice is good added to the water. Then it must boil very, very gently or it will fall to pieces before it is cooked through, only enough water to cover it, after it begins to boil; eight minutes to the pound for thick fish and about five minutes to the pound for small thin fish will be necessary. A fish that has not much flavor is greatly improved by boiling in "carrot bouillon" which is very easily done according to the following recipe :

CARROT BOUILLON.

Mince a carrot, one onion, and a small piece of celery, fry them in a little butter, light brown, add some parsley, few pepper-corns and three or four cloves. Pour on this two quarts of hot water, and a pint of vinegar let it boil quarter of an hour, skim it, salt it to taste, and use it for boiling the fish. Red wine in place of vinegar is still richer (two parts wine and one part water.) This is easily preserved in the ice box and may be used several times. To boil the fish, rub it with lemon and salt, put it in the kettle and cover with the bouillon. Let it only simmer, (not boil) until thoroughly done. Serve in a napkin, garnish with parsley, (caper-pickle or any kind of sauce served with it, in sauce boat.)

TO FRY FISH.

MRS. A. M. WASHBURN.

The fat for frying fish must be very hot (boiling) or the fish will soak up some of the fat and be greasy and unwholesome. Try the fat with a piece of bread before putting the fish in. To prepare the fish for frying, wipe them dry, dredge them with flour, then brush them with beaten egg and roll in bread

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or cracker crumbs. When brown put them on a sieve to drain quite dry; serve with Saratoga potatoes piled in the center of the platter i. e., if the fish be small or cut in pieces"; garnish with parsley. Cutlets of codfish or halibut are nice cooked in this way, with tomato sauce.

TO BROIL FISH.

MRS. A. M. WASHBURN.

The same rule applies to broiling fish as to everything else. For a small fish, a clean hot fire is necessary, if a large thick fish, the fire must be moderate, or the fish will burn without being cooked through. Rub the gridiron with lard to prevent the fish from sticking to it; put the meat side to the fire first, or it will be drawn out of shape and broken when cooked. When sufficiently cooked, before taking it off the gridiron, salt and pepper well each side; have ready a hot platter, open the gridiron, double it under and the fish will slip off, without breaking. A little chopped parsley and butter sprinkled over the fish, allowed to stand covered in the oven a few moments before serving add to its flavor.

TO BAKE FISH.

MRS. A. M. WASHBURN.

The best fishes to bake are striped or black bass, blue fish and shad. They should be cleaned with head and tail left on. Make a dressing of chopped onion, parsley, pepper and salt and soaked bread, also a good lump of butter. Fill the fish and sew or bind it with a cord, to keep dressing in. Put a few strips of salt pork over the top, or four or five pieces of butter size of hazel nuts, a little water, salt and pepper. Baste often. About three-quarters of an hour will be required

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to bake fish weighing four or five pounds. If not basted often the fish will be dry and tasteless. Serve with any kind of sauce.

Salt Mackerel freshened or salmon broiled are a nice relish for breakfast.

BAKED BLUE FISH.

MRS. S. W. WHITTEMORE, EAST ORANGE.

Clean, wash and wipe the fish (which should be a large one), make a stuffing of bread crumbs moistened with milk, butter, salt, pepper, thyme and one beaten egg. Stuff the fish and sew it up. Lay it in the baking pan with a little water (to keep from burning), baste well with hot water and melted butter. Bake until brown and tender throughout. Serve hot, garnish with parsley and potatoes cut in balls and fried brown. Take out the thread with which the fish was sewed before sending to the table.

SAUCE AND BAKED BLUE FISH.

MRS. S. W. WHITTEMORE.

When the fish is baked take it up and keep hot while you make a sauce of the gravy, add two large spoonsful of catsup, three of canned tomatoes, juice of one lemon, juice of one onion, table-spoonful of browned flour wet with cold water. Serve in a sauce boat.

BROILED WHITE FISH—FRESH.

MRS. S. W. WHITTEMORE.

Wash and drain the fish, sprinkle with salt and a little pepper, lay with the inside down on the gridiron, broil over fresh bright coals. When done take up and spread with butter. Serve hot. All kinds of fish can be broiled in the same way.

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OYSTERS Á LA POULETTE.

MRS. KYLE, EAST ORANGE.

Blanch two dozen oysters in their own liquor, salt and remove them from the saucepan. Add to liquor two table-spoonfuls of butter, juice of one lemon, half pint of cream, one table-spoonful of flour. Beat yolks of two eggs while sauce is simmering, add eggs and simmer the whole until it thickens. Place oysters on a dish and pour sauce over them.

VIRGINIA OYSTERS.

MRS. KYLE, EAST ORANGE.

Let oysters drain through a colander, then lay them on a towel to dry. Have a little butter very hot in a frying pan, put in oysters, after a few minutes turn them. As soon as they swell out or gills turn up, take out. Serve on hot plates.

SAUCES FOR FISH.

MRS. A. M. WASHBURN, EAST ORANGE.

Tomato Sauce—1.

Stew six large ripe tomatoes half an hour, having first cut them in pieces (no water needed), adding one or two slices of onion, a sprig of parsley, two cloves, salt and pepper. Brown two table-spoons of flour in a small pan with a little butter, rubbing smooth all the while. When quite brown add the tomatoes, when well mixed, strain and serve. If too thick add three or four spoonsful of broth.

Tomato Sauce—2.

One can tomatoes, two sprigs of parsley, one small onion, two cloves, small pinch of thyme, same of allspice, pepper and salt. Put all on the fire at once and boil three-quarters of an hour. Add one table-spoon of flour, browned in a little butter, strain and serve.

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Sauce Hollandaise—3.

Four table-spoonfuls of vinegar, a few pepper corns, aud salt. Boil until reduced one-half. Let it cool, then add yolks of five eggs, (well beaten), butter size of an egg, more salt and very little nutmeg. Set on the fire and stir constantly until it thickens (the consistency of cream). Remove immediately. Put the pan containing this into another filled with boiling water, stir briskly with a spoon, adding little at a time, half a tea-spoonful of butter. When light and smooth it is ready for use. This is one of the best sauces for fish or cauliflower.

Oyster Sauce—4.

Make a drawn butter sauce of three table-spoonfuls of butter, one of flour, tea-cup of boiling water, salt and pepper. This makes a pint of sauce. When cooked add oysters just strained from their liquor and let them come to a boil in the sauce. This is richer made with milk or cream, but then one cannot add oysters and lemon juice, which improve it greatly. A table-spoonful of capers or a few drops of lemon juice are sufficient for this quantity.

This sauce may be served separately, but it is better poured over the boiled fish or boiled turkey or chicken.

Drawn Butter.

CHICAGO.

Drawn butter forms the basis of most sauces. From this a great variety can be made by adding to this different flavors —anchovies, okra, onions, celery, parsley or mint, using those which are suitable for meat, game or fish, with which the sauces are to be served. A good standard recipe is as follows: Rub one table-spoon of flour with one-quarter of a pound of butter. When well mixed put in a saucepan with a

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table-spoon of milk and water, shaking well until the butter melts and is near boiling. Best cooked in a small farina boiler.

LOBSTER SOUFFLÉ.

MRS. KYLE, EAST ORANGE.

Three pounds of lobster, one table-spoon of butter, one table-spoon of flour, very little cayenne pepper, half pint of cream. Chop lobster (not too fine), melt better and flour together. Add cream, then the lobster. Let that cook a little, put in baking shells, sprinkle with cracker rolled fine. Put small pieces of butter on each shell.

SOFT SHELL CRABS.

MISS COPELAND, BROOKLYN.

Pull off sand bags and spongy substance from sides, wash well and wipe dry. Have ready boiling hot butter and lard (half of each). Fry until brown. Serve hot. Can be rolled in beaten egg and cracker dust, if preferred.

PICKED UP COD FISH.

MRS. ANNA C. SUTHERLAND, EAST ORANGE.

Soak one pound of cod fish over night in about four quarts of cold water. Pour off the water in the morning and pick the fish very fine, removing all bones and skin. Place the fish in a sauce pan with a good deal of cold water, and let it come slowly to scalding heat. Drain off water and pour over the fish nearly a quart of rich milk. Allow this to come to a scald, being very careful, however, that it does not boil, for that hardens the fish. Take another sauce pan and place in it two heaping table-spoonfuls of butter. Let it melt, but not brown. It can be the most safely melted by placing over

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boiling water. Place in this two table-spoonfuls of flour and mix until it becomes like cream. Add about six spoonfuls of scalded milk from the fish. Pour this mixture over the fish and heat thoroughly over the coals for a few moments, not leaving it one second, and stirring it constantly. Have ready a thoroughly beaten egg (two will make it richer), remove the fish from the fire, stir in the egg and beat the whole until the arm becomes tired. Serve immediately, as it is a most delicate dish and loses flavor by standing.

COD FISH BALLS.

One pint of cod fish, picked in cold water, one quart of potatoes peeled and cut in pieces. Put these in a sauce pan with enough boiling water to cover. Cook until potatoes are soft, drain them, mash with a beaten egg and one table-spoon of butter. If too dry add a little milk, beat very hard and roll into balls. Fry some thin slices of breakfast bacon crisp and use drippings for frying the fish balls.

STEWED EELS.

MRS. E. SOUTHARD, PEEKSKILL.

After cleaning and cutting eels in small pieces put them in more than enough water to cover them, a little salt. Boil until tender. Drain the water off. Then put half water and half milk, lump of butter, thicken with flour well blended. Then let them boil up well.

COD FISH CROQUETTES—EXTRA.

MRS. J. N. SOLOMONS, EAST ORANGE.

Half pound of cod fish, five medium sized potatoes, one tea-spoon of butter, two eggs and a little milk, if necessary.

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Boil cod fish and potatoes until the potatoes are thoroughly done. If cod fish is old and very salt put it into cold water, bring to a boil, change water and add the potatoes. Mash thoroughly, adding butter, eggs and milk. They must be made very soft and smooth. Dip the hands into cold water and mould into croquettes, or drop from a spoon, one at a time, into rapidly boiling lard, enough to cover them. They should not be made over night.

CLAMS IN THE SHELL.

MISS ETTA PENNINGTON, NEWARK.

Chop the clams very fine, leaving out the hard part; pour off all the liquor. For twenty-five clams take a large cup of milk, two table-spoons of butter. Boil the milk and thicken with flour or corn starch; make it so thick that it will not pour. Mix the clams with the thickened milk, add the butter, a little red pepper, and a very little grated nutmeg. Fill the shells with the mixture, grate a little cracker on top of each, put into the oven and bake about half an hour.

STEAMED OYSTERS.

MRS. AMZI DODD, BLOOMFIELD.

Drain them and lay on a plate and steam about ten minutes, according to size, until they look plump. The liquor to be heated and an equal quantity of cream added; to half a pint thicken with teaspoonful of corn starch. Pour around them, or can be eaten dry on squares of toast.

PAN ROAST OF OYSTERS.

MRS. AMZI DODD, BLOOMFIELD.

Put your oysters in a colander to drain, then wash he oysters and strain again. Put the oysters and liquor in a

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spider with butter, according to the number of oysters (one quarter of a pound to three pints), pepper and salt if needed. Let them cook not longer than ten minutes, just coming to a boil. Have dry toast ready on a platter and pour the oysters over it. Serve at once.

SCALLOPED CLAMS.

MRS. AMZI DODD, BLOOMFIELD.

Open twenty-five clams, saving as many half shells. Cut off the heads and mince fine. Peel, slice and fry a small onion in butter, stirring it into the clams. Add half a pint of cream, salt-spoon of salt, a sprinkle of grated nutmeg, a dash of cayenne pepper and a little black. Let the mixture come to a boil, and remain fifteen minutes on the fire; remove and stir in the yolks of three eggs. Put the mixture into the clam shells, cover with grated bread, and on each portion place a lump of butter the size of a hazel nut. Brown in a hot oven.

DEVILED CRABS.

M. L. WHITTEMORE, EAST ORANGE.

One dozen large crabs, pick all the meat out of the claws and shells, add one-half pint of grated bread crumbs, piece of butter size of hen's egg (melted); season with salt and cayenne pepper, stir well together. Clean the shells thoroughly, stuff tightly with the above mixture, put a small piece of butter on the top of each. Bake in a moderate oven half an hour

CROQUETTES OF FISH.

CHICAGO.

Take dressed fish of any kind, separate from the bones, mince it with a little seasoning, an egg beaten with a table-

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spoon of flour and one of milk; roll into balls, brush the outside with egg and dredge well with bread and cracker crumbs; fry to a nice color. The bones, head, one onion, an anchovy and pint of water will make the gravy; strain.

PANNED OYSTERS.

CHICAGO.

Drain the oysters from the liquor; put them in a hot pan or spider; as soon as the edges begin to curl, add butter, pepper and salt. Served on toast.

CLAM FRITTERS.

M. L. WHITTEMORE, EAST ORANGE.

Twenty-five large clams (chopped,) one pint of milk, three eggs, salt, pepper, the liquor from the clams, and flour enough for a thin batter, tea-spoon of baking powder; fry in boiling lard; should be crisp and not greasy. Served on a napkin, very hot.

LOBSTER Á LA NEWBURG.

MRS. G. L. HERBERT, EAST ORANGE.

Four pounds lobster, four table-spoons butter, two table-spoons brandy, two table-spoons sherry, two table-spoons salt, little cayenne pepper, one-half pint cream. Cut meat of lobster in small, delicate slices. Put butter on fire in frying pan; when hot put in the lobster, cook slowly for five minutes, then add salt, pepper, sherry and brandy; simmer for five minutes longer; meanwhile beat the yolks of four eggs and add the cream to them. Pour this liquid over the cooking mixture, stirring constantly for one and one-half minutes. Take from the fire immediately at the end of that time; serve in a warm dish.

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LOBSTER Á LA NEWBURG.

One tea-spoon mustard thinned with a little brandy, one salt-spoon salt, one salt-spoon red pepper, quarter of salt-spoon butter, wine glass sherry. Put this mixture on the lobster and let it come to a boil, stirring it occasionally.

CLAM FRITTERS.

MRS. WM. H. SMITH, NYACK.

Twelve clams (chopped,) one pint milk, three eggs; add liquor from clams to the milk, beat eggs and add to the milk, then salt and pepper, then flour enough for a thin batter, little baking powder, then clams, fry quickly in hot lard.

CLAM SOUP.

MRS. WM. H. SMITH, NYACK.

Twenty-five clams (chopped,) three pints cold water, one pint milk, one onion (chopped fine,) butter size of an egg. Boil the water, milk, and onion a little while before you add the clams and other ingredients, then let all boil half an hour. Beat one egg well and put in soup tureen before you pour the clams in, stirring briskly.

OYSTER PÂTÉS.

MRS. J. A. YOUNG, NEW YORK.

Fifty oysters, one pint liquor, strained; when hot add six ounces butter, three ounces flour, (well blended.) Heat oysters and liquor together with piece of mace two inches long and one-half inch wide. Let all come to a boil until beard of oysters shrivel, then add yolks of three well beaten eggs.

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CREAMED OYSTERS IN SHELL.

MRS. J. A. YOUNG, NEW YORK.

Drain all the liquor off and save it. One pint of oysters to one pint of cold water, come to a boil, then drain the oysters again and throw the water away. Put in a sauce-pan one table-spoon of butter and one table-spoon of flour well blended. Put it on the fire, add yolk of one egg. Keep stirring it well all the time, add half of the liquor and season it. Boil until thick, then add little more liquor. When off the fire add one egg quickly, strain it over the oysters, which are on a meat platter. Let them cool. Then place them on the shells, sprinkle with bread crumbs. Put in the oven and bake to a light brown.

SMALL CLAMS BOILED.

MRS. E. SOUTHARD, PEEKSKILL.

After washing the clams put them in the water in their shells. Boil until they open, then take out the clams and put them in a sauce pan, add some of the water in which they are boiled, thicken with some flour and butter well blended. Serve on toast.

PICKLED OYSTERS.

MRS. C. R. WHITTEMORE, ELIZABETH.

Plump up the oysters in their own liquor with a little salt, then take them out as dry as possible and put in a tight covered dish. Season the liquor with whole cloves, allspice and mace. Let them boil up a few seconds to extract the flavor of the spices. Be particular and skim it well, then pour it hot over the oysters and let it stand. When cold add vinegar and sliced lemon to suit the taste. To one quart of oysters use one tea-spoon of the spices.

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SCALLOPED OYSTERS.

MISS ADELE SMITH, NYACK.

One quart oysters, one and a half tea-cups of bread or cracker crumbs, two large table-spoons of butter, half cup of milk or cream, pepper, salt. Butter your dish, then put some crumbs in, moisten with milk (put milk in one spoonful at a time), some pepper and salt, and pieces of butter. Then a layer of oysters wet with some of the liquor, pieces of butter, some salt and pepper. Continue doing this until the dish is full. Let the last layer be crumbs; which you season the same, only add some of the liquor to the milk, with an egg well beaten. Set in the oven with plate over it. Cook until the liquor bubbles, or about half an hour. Then take plate off and let it brown for two or three minutes.

SCALLOPED CLAMS.

MRS. R. SMITH, PLAINFIELD.

Chop the clams fine, butter the sides and bottom of a deep dish, cover the bottom with a layer of grated cracker or bread crumbs, lay lumps of butter on it, then a thick layer of chopped clams, then crumbs, and so on until the dish is full, finish with crumbs. Wet the top with some of the clam liquor and bake twenty minutes.

OYSTER PIE.

MRS. W. H. SMITH, NYACK.

Strain the oysters, take the liquor, boil it and thicken it with bread crumbs, season same as for stew. Let it boil until very thick. Stand until cold. Line a deep pie dish with rich pie crust. Put in layer of oysters and layer of seasoned liquor until dish is full. Put on the upper crust and bake until the crust is done.

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FRENCH ROAST OYSTERS.

MRS. J. A. YOUNG, NEW YORK.

Take fifty large oysters, strain them, then put them back in their own liquor, in the sauce-pan—adding a piece of mace two inches square. Put over the fire, have ready two good (not heaping) table-spoons of flour, well blended, with one large cup of butter; when oysters begin to heat put the mixture with little salt in the sauce pan, stir constantly until thoroughly heated through, throw over buttered toast, upon a very hot meat dish.

DEVILED CLAMS.

MRS. STOKES, EAST ORANGE.

Thirty clams chopped fine; put a large lump of butter into frying-pan, when hot stir in about one table-spoon of butter, a little cream, chopped parsley, Worcestershire sauce, a dash of red pepper, little nutmeg, juice of two small onions, and pinch of salt; this dressing must be the consistency of pound cake dough. When boiling hot, stir in the clams, cook for ten minutes, stirring constantly; take off the stove and add the yolks of two eggs. When perfectly cold fill the shells and cover each with egg and bread crumbs. Fry one at a time in boiling hot lard. It is well to boil your shells in hot water before using them, to prevent cracking when they are dropped in the lard.

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POULTRY AND GAME.

Who so seeks an audit here,
Propitious pays his tribute, game or fish,
Wild fowl or venison, and his errand speed.
—*Cowper.*

JELLIED CHICKEN.

CHICAGO.

Boil a fowl until it will slip easily from the bones. Let the water be reduced to about one pint in boiling. Pick the meat from the bones in good sized pieces, taking out all grizzle, fat and bones. Place in a wet mould. Skim fat from liquor, add little butter, pepper and salt to taste and half an ounce of gelatine dissolved in water. When hot pour over the chicken. Season the liquor very high as the chicken absorbs.

CHICKEN CHEESE.

CHICAGO.

Two chickens boiled tender, chop, but not too fine, salt and pepper, four boiled eggs sliced; line dishes or moulds with them. Pour in the chickens and liquor they were boiled in. When cold, slice.

ROAST TURKEY OR CHICKEN.

MRS. S. W. WHITTEMORE, EAST ORANGE.

Having picked and drawn the fowls, wash well in three or four waters. Wipe and dry, salt, pepper and dredge well with

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flour inside and out. Dressing made of bread broken into small pieces, taking off the crust, adding water sufficient to moisten, butter, thyme, pepper and salt. If an oyster dressing is preferred use cracker crumbs and no thyme. Cook on top of range, stirring well. When done stuff the fowls and bake until tender. Baste frequently with hot water and butter. Stew the giblets in a sauce-pan when done, chop fine, and add to the water in dripping-pan, with enough browned flour to thicken. Serve the gravy separately.

DUCKS.

MRS. S. W. WHITTEMORE.

When roasted use dressing the same as for turkey, adding fat pork cut thin and a few slices of onion. These lay over the game so as to prevent the meat getting too dry. Remove the pork and onion before sending to the table. Serve with currant jelly.

CHICKEN FRICASSEE.

MRS. S. W. WHITTEMORE.

One good sized chicken, cut up into pieces, not too small, water sufficient to cover, salt and pepper, add heart, liver and gizzard. Boil until tender. Take out and keep hot while you thicken the gravy with butter and flour rubbed well together, adding a little water until the consistency of cream, stir slowly into the water in which you boiled the chicken. Make a crust of a quart of flour, three tea-spoons of Royal baking powder, butter size of a hen's egg, salt, water sufficient to make a soft dough. Bake in flat pan, when done, split it and place it on the platter, the chicken on top, and rich gravy over all.

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PRAIRIE CHICKENS, PARTRIDGES, QUAIL

ALBANY, N. Y.

Clean nicely, using a little soda in the water in which they are washed, rinse and dry, fill with dressing, sew up nicely, binding down legs and wings. Put in a steamer over hot water and cook until just done. Then place them in a pan with a little butter, set them in an oven and baste frequently with melted butter until a nice brown, (about fifteen minutes). Serve hot; garnish with parsley and currant jelly.

CHICKEN CROQUETTES.

MRS. E. B. PAUL, PHILADELPHIA.

Take cold boiled chicken, roast veal or oysters, (raw) mince very fine, add grated bread, season with very little salt and pepper, some powdered mace and nutmeg, also grated lemon rind. Moisten the whole with cream, and make them up into small cones, forming and smoothing them nicely; roll in beaten eggs and bread crumbs, fry slowly in fresh butter. Stand up on a napkin, sprig of parsley in each.

QUAIL ON TOAST.

CHICAGO.

After the birds are nicely cleaned, cut them open down the back, salt and pepper them, dredge with flour. Break down the breast and back bones, so they will be flat, and place them in a pan with very little water and butter, in a hot oven, covering them up tightly until nearly done. Then place them in a spider in hot butter and fry to a nice brown. Have ready slices of baker's bread toasted and slightly buttered, on a platter, (press down with a knife so as to make tender.)

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On this place the quails, make a sauce of the gravy in the pan, thicken lightly with browned flour and pour hot over quail and toast.

CHICKEN OR TURKEY SCALLOP.

MRS. AMZI DODD, BLOOMFIELD.

Cut the meat from the bones of a cold roasted or boiled fowl. Remove all skin and gristle and chop very fine. Put in the bottom of a buttered dish a layer of bread crumbs or crackers, moisten slightly with milk; then spread a layer of minced fowl with bits of stuffing, pepper, salt and bits of butter; then a layer of cracker wet with milk, then minced fowl and so on until the dish is full. Before putting on the upper layer pour in the gravy left from the chicken, diluted, if a scant supply, add hot water well seasoned, with catsup if desired. Have ready a crust of cracker or crumbs, soaked in warm milk, seasoned with salt and beaten up with two eggs. Spread smoothly over the top of scallop, with bits of butter plentifully upon it; bake covered. When nearly done remove the cover and brown. Cold roast beef can be used in this way, and is very appetizing.

STEAMED CHICKEN.

MRS. AMZI DODD, BLOOMFIELD.

Prepare the chicken the day before it is cooked. In the morning fill with dressing as you would to roast. Take a dish large enough to hold the chicken; put in a steamer over a kettle of boiling water. If a young chicken steam two hours, if old, three or four hours. Take it out, put it in a dripping pan, with the juices that are in the dish you steamed it in. Add more water, if needed, a little butter, salt and pepper.

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Bake half an hour until a light brown. Take out the chicken and make the gravy, thicken with flour wet with water. Can steam it the second day.

DRESSING FOR CHICKEN PATÉS.

MRS. J. A. YOUNG, NEW YORK.

Boil the chicken whole, in water enough to cover; when tender remove skin and bones, cut small (put some salt in the water.) Remove all fat from the broth; return the chicken in the broth, when very hot add butter and flour well blended; use plenty of butter; when to boiling heat add yolk of three eggs, well beaten; ready to be put in the puff paste and serve.

CHICKEN CROQUETTS.

MRS. J. A. YOUNG, NEW YORK.

One-half pint minced chicken, (not too fine) one and one-half gill of broth, one gill milk, little salt. Put one-half gill of butter in a pan; when hot add the above mixture, and boil until it thickens; add mace or lemon rind to yolks of two eggs well beaten, return to the fire until hot, then turn out in a flat dish; ready to be made into croquettes.

CHICKEN PIE.

MRS. WM. H. SMITH, NYACK.

Boil chicken until well done; after cool, make a rich pie crust, roll out not too thin, line the dish. Put in layer of chicken, layer of crust cut in square pieces, so on until the dish is full; after top crust is on, cut two gashes in each end, pour in some of the liquor in which the chicken was boiled

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be sure and season it first. The liquor that is left use as gravy; thicken it with flour and butter well blended; bake until crust is done.

CHICKEN SALAD.

MRS. S. W. WHITTEMORE.

Eight pounds chicken (chopped not too fine), six bunches celery, eight eggs boiled hard (yolks), five table-spoons olive oil, four tea-spoons made mustard, two tea-spoons salt, vinegar to suit taste. Chop whites of egg with chicken; salad for thirty persons.

CHICKEN LOAF.

MRS. J. A. YOUNG, NEW YORK.

Have water enough in the pot to half cover the chicken, let it simmer until half done, then remove the bones, fat and skin, cut the meat up fine, (not chop it,) season high with salt and pepper only, skim all the fat off the liquor, return chicken in the fat, with a good half cup of butter, simmer five minutes. Have a mould well oiled, have some hard boiled eggs sliced in the bottom and on the sides of the mould. Press chicken in hard when mould is half full, put a layer of sliced eggs, then chicken again, and throw the liquor over it. Turn chicken often while cooking, but add no water; use one clove of garlic only.

TO ROAST WILD FOWL.

CHICAGO.

Put an onion, salt and hot water into a pan and baste for ten or fifteen minutes, change the pan, put in a slice of salt pork. Baste with butter and pork drippings often. Ducks

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take from twenty-five to thirty-five minutes to roast; woodcock and snipes, fifteen to twenty-five. Garnish with fried or toasted bread, lemon, parsley and currant jelly.

CHICKEN—PAN BROIL.

M. L. WHITTEMORE, EAST ORANGE.

Cut the fowls open and lay them flat in a pan, dredge with flour and season well with salt and pepper. Put small pieces of butter over them. Cover them and cook in a very hot oven, basting frequently with melted butter and a little hot water. When tender remove the cover, place them on the top rack of the oven, brown quickly and serve on toast, throwing table-spoon of melted butter over all. Garnish with parsley.

SIDE DISH.

Cold turkey or chicken chopped fine, seasoned with salt, pepper and gravy. Lay pie crust around the edge of the platter and cover the same. Bake a nice brown in the oven.

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MEATS.

"Cook, see all your sauces
Be sharp and poignant in the palate, that they may
Commend you; look to your roast and baked meat handsomely.
And what new kickshaws and delicate made things."

GENERAL RULES.

All salt meat should be put in cold water, that the salt may be extracted while cooking. Fresh meat which is boiled to be served with sauces at the table should be put to cook in boiling water. When the fibres contract the inner juices are preserved. Remove all scum. Boil gently that it may become more tender. Allow twenty minutes for boiling each pound of fresh meat. Roast meat requires a brisk fire. Baste often. Twenty minutes is required for roasting each pound of fresh meat. The variation in roasted meats consists simply in the method of preparing them to be cooked; some are to be larded, some stuffed with bread dressing and some only seasoned.

ROAST BEEF.

MRS. S. W. WHITTEMORE.

Prepare for oven by dredging with flour, salt and pepper. Slice a small onion; put in pan and some on the beef. Have

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no water in the pan. Baste with boiling water until the juices of the meat begin to run, then, only with them. Make gravy of the same thickened with flour.

ROAST VEAL.

MRS. S. W. WHITTEMORE.

Prepare a leg or fillet of veal by washing, drying, and dredging well with flour; make an incision (quite deep) in which you put lump of butter, salt and peeper (also season the entire piece). A little water in the pan to keep from burning; baste every fifteen minutes for one hour, then only a few times until done. Bake ten pounds about two and one half hours; make the gravy of the meat drippings; thicken with flour.

ROAST PIG.

CHICAGO.

See that the pig has been well scalded; put in the body a stuffing of dry bread crumbs, seasoned with sage, salt and pepper, and sew it up; skewer the legs, back, or the under part will not cook crisp; put in a hot oven after dredging well with flour. Baste frequently with melted butter. When done serve whole in a platter and garnish with parsley and celery tops alternately. Take off some of the fat from the gravy, set the rest on top of stove; thicken with flour, add a half glass of sherry wine and juice of half a lemon. Serve in a gravy boat.

BOILED LEG OF MUTTON.

CHICAGO.

Boil well in clear water until tender, season with salt and pepper; serve with egg or caper sauce. Garnish with parsley, sliced lemon and currant jelly.

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BROILED BEEF STEAK.

MRS. S. W. WHITTEMORE, EAST ORANGE.

Scrape it clean, (never wash) trim off part of the outside fat, make more tender with meat chopper, place it in the broiler and cook over a quick fire turning constantly. Put butter, salt and pepper in the platter, which should be hot; as soon as the steak is done withdraw quickly from the fire, put it on the platter, salt, pepper, and butter it well. Mushroom sauce is a great addition.

STEWED BEEF—Excellent.

MRS. KYLE, EAST ORANGE.

Cut up two pounds of beef (not too lean) in pieces about one inch long, put them in a sauce-pan, with just enough water to cover them, stew gently for two hours. Set it away until the next morning, then season with pepper, salt and chopped parsley, stew one-half hour longer, add one tea spoon of catsup, one table-spoon of browned flour blended with cold water. If you wish to have it extra good add one half glass of wine; boil up once and serve in a covered dish.

ANOTHER.

Cut thin silces of cold roast beef, lay them in a tin sauce pan, set in a pot of boiling water, cover them with gravy made of three table spoonfuls melted butter, one table-spoon of catsup, one tea-spoon of vinegar, little salt and pepper, one tea-spoon of currant jelly, one tea spoon of made mustard, some warm water; cover tightly and steam for one-half hour, keeping the water in the outer vessel on a hard boil all the time.

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LAMB OR MUTTON STEW.

MRS. KYLE.

Cut up three or four pounds of mutton, in pieces not more than an inch and a half in length, remove all the fat, crack the bones. Put meat in the pot with enough cold water to cover well, and set it where it heats gradually. Add nothing else until it has stewed one hour, closely covered, then put in one-half pound of salt pork cut in strips, little chopped onion and pepper, cover and stew one hour longer until the meat is very tender. Make some paste as for the crust of meat pie, cut in squares, and drop in the stew, boil ten minutes longer, and season further by a little parsley. Thicken with two heaping tea-spoonfuls flour stirred in a cup of cold milk. Boil up once and served in a hot dish.

MOCK DUCK.

CHICAGO.

Take the round of beef steak, 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 did not see the wings and legs, you will think you have roast duck.

MEAT FROM SOUP BONES.

CHICAGO.

Before thickening the soup or putting in the vegetables, take out a large cup of the liquor, take meat from bones,chop very fine. Season with catsup (or tomato sauce) and spices; pour over the liquor, which should be thick enough to jelly when cold; put in mould, serve cold.

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BEEF STEAK PUDDING.

MRS. KYLE, EAST ORANGE.

One and one-half pounds porterhouse steak, cut in very small pieces; have a good sized bowl lined with a nice crust, put in meat, seasoned with salt, pepper, and butter; put a crust over the top; tie in a cloth, put into a pot of boiling water; put an old plate at the bottom of the pot; keep covered all the time. Boil four hours; turn out of the bowl. Serve for dinner.

MINCE MEAT.

MRS. KYLE.

Seven pounds mince meat, one pound currants, two pounds raisins, (chopped) two bowls apples, (chopped) to one bowl of meat, one table spoon cloves, one table-spoon mace, one table-spoon salt, one quart cider, (cook a little) one pound suet, chopped fine, one-half pound citron, chopped fine, brown sugar.

BEEF Á LA MODE.

MRS. KYLE.

Seven pounds beef (top of sirloin) put in a dish, pour over one pint of vinegar, let it stay on one side about two hours, then turn; take one large carrot cut lengthwise, boil half done; one large potato, cut lengthwise; boil half done; one-half pound of fat pork cut in very narrow strips. Take sharp pointed carving knife, run through the beef, fill the holes with potato, carrots and pork, put in a little onion, cloves, allspice, and pepper. Rub lard well over the meat, put in a pan with pieces of pork around the meat, and a little water in the pan, pour little tomatoes over the meat, baste often, thicken gravy with brown flour.

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MEAT PÂTÉS.

MRS. KYLE.

Cold meat chopped very fine, add little pepper, salt and butter, mix in gravy, make a nice crust, put meat between it ; cook in boiling fat.

CHOPPED BAKED BEEF STEAK.

MRS. KYLE.

One and one-half pounds raw beef chopped very fine, with a little salt pork chopped with it ; add pepper salt, butter and parsley, one egg. Baked in a pudding dish ; just before serving cover with a tin pan.

SATTITS MEAT—Spanish.

MRS. KYLE.

Five pounds beef, (top of sirloin) put in a large sauce pan, cover tight, peel three carrots, (grate them) two onions cut fine, sixteen ounces salt pork cut in small pieces, add every kind of spices but cinnamon ; add pepper and salt, one can of tomatoes, or one dozen ripe tomatoes; one pint cooking claret. Pour everything over the meat, leaving wine and tomatoes for the last. Cover sauce pan tight, cook three or four hours, set back of fire. Serve with maccaroni ; one-half pound maccaroni (small pieces) put in boiling water, stand thirty minutes, then add one pint cold water, strain, put in soup tureen. Carefully lift meat out of the sauce-pan, strain the liquor over the maccaroni ; grate cheese over the maccaroni, if liked.

MEAT CROQUETTES.

MRS. KYLE.

Take cold meat chop very fine, one egg beaten, stirred in the meat, little pepper and salt, dredge in a little flour, roll in

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shape of an egg, dip in a little flour; cook in boiling fat, enough to cover croquettes.

BOILED LEG OF MUTTON.

CHICAGO.

Boil well in clear water until tender, season with salt and pepper; serve with egg or caper sauce. Garnish with parsley, sliced lemon and currant jelly.

SCOLLOPED MEAT.

MRS. KYLE.

Cold meat chopped fine, prepared as scalloped oysters.

TO USE UP COLD MEAT.

MRS. S. W. WHITTEMORE.

Cut meat in thin slices, season well, lay in a mould, wet with cold water, first meat, then cold hard boiled eggs sliced, then meat and so on until the mould is nearly filled; then pour over all some clear stock; stand until cold; should jelly.

TO BOIL HAMS.

MISS ETTA PENNINGTON, NEWARK.

A ham weighing fifteen pounds must be allowed to simmer five hours. Let it boil until well done in a large vessel of water, then take off the skin. Cover the ham with rolled cracker, bake it in the oven twenty minutes before sending to table.

BOILED HAM.

MRS. S. W. WHITTEMORE.

Thoroughly wash and scrape the ham, put it in a large kettle on the fire. Cover with cold water; boil slowly for three

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or four hours; when perfectly tender (can try with a fork) remove from the fire, and let it partly cool in its own liquor; then draw off the skin, sprinkle over it a large table-spoon of sugar, and a thick layer of bread crumbs, stick in whole cloves an inch apart, put in the oven to brown.

BEEF PÂTÉS.

MRS. S. W. WHITTEMORE.

Chop fine the lean (with a little of the fat) of cold beef, veal or chicken; season well with salt and pepper; moisten with a little of the gravy. Make a rich paste and cut round, about the size of a saucer, (do not roll too thin) cover each half of paste with the hashed meat, and do not get it too near the edge, fold the other half paste over, so as to form a half-moon; wet your fingers with cold water and pinch the two edges together. Prick the pates with a fork and bake to a rich brown. Serve with a napkin; garnish in parsley.

BEEF OR VEAL LOAF.

MRS. S. R. MEAD, CHICAGO.

Three pounds of beef or lean veal, chopped very fine, three eggs well beaten, one and one-half tea-spoons salt, one and one-half tea-spoons pepper, butter size of an egg, one tea cup soda-crackers rolled very fine; work all together like bread, make in a loaf. Bake one hour. (Do not add any water.)

HAMBURG STEAK.

MRS. WM. H. SMITH, NYACK.

One pound of beef, (chopped very fine) one good sized onion (chopped very fine). Mix well together, add salt and pepper. Fry in hot lard or drippings.

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DEVILED HAM.

MRS. KYLE.

Take cold ham chopped very fine; add one-half cup melted butter, one large cup of milk, enough mixed mustard to suit taste ; mix well together and put in covered sauce pan, with enough hot water to keep from burning. Serve hot.

SAUSAGE MEAT

MRS. S., NEW YORK.

Thirty pounds of chopped pork, (not too fat) one-half pound of salt, two and one-half of black pepper, two tea-spoons powdered sage, one and one-half tea-spoons sweet marjoram, one and one-half tea spoons thyme, one and one-half tea-spoons summer savory. The herbs should all be passed through a fine seive.

SAUSAGE MEAT.

One quart of salt to one hundred pounds of meat, one-half pound black pepper, one-half ounce cayenne, two ounces sage. After cutting the meat in small pieces before chopping, mix the seasoning together and sprinkle it in layers through the meat.

VEAL LOAF.

MRS. S. W. WHITTEMORE.

Take cold veal, chop very fine, season high with salt and pepper ; two hard boiled eggs, and one lemon sliced, placing them on the bottom and sides of a good sized mould (which has been moistened with cold water). To a tea-cup of gravy add half a box of gelatine soaked in cold water. Put the chopped veal in the mould and when nearly full pour in the

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gravy, taking care that the gravy reach the eggs on the bottom and side sof the mould. Set in ice box over night; should turn out in a solid form. A pretty dish for luncheon, served on a napkin; garnish with parsley and lemons quartered.

MUTTON Á LA VENISON.

CHICAGO.

Take a leg of mutton and lard it well with strips of salt pork, inserted in deep slits in the meat, which has been previously rolled in pepper and cloves. Bake two hours or according to the size of the roast, basting frequently while in the oven; about an hour before serving spread over it currant jelly; return to the oven and let brown. Serve hot.

PÂTE DE VEAU.

MRS. S. W. WHITTEMORE.

Three and one-half pounds finest part of the leg of veal, (chopped fine) six small crackers (powdered fine), two eggs, butter size of an egg, one table-spoon salt, one table-spoon pepper, slice of salt pork (chopped very fine). Work all together in the form of a long loaf, put bits of butter on the top, grate cracker or bread over it. Put in oven with some water in dripping-pan; baste often Bake two hours. Serve cold.

VEAL POT-PIE.

MRS. E. SOUTHARD, PEEKSKILL.

Neck and breast of veal cut in small pieces, water enough to cover it, a little salt; boil one hour; about ten minutes before serving, thicken with butter and flour well blended. Make a crust of six ounces butter, twelve ounces flour, three-quarters of a tea-spoon soda, one and one-half tea-spoons cream tartar, and drop it in the pot like dumplings. Serve hot.

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MEAT CROQUETTES.

MRS. S..W. WHITTEMORE, (TILLIE.)

Take some finely minced meat, one-fourth of a loaf of stale bread well soaked in water and squeezed dry; mix with the above, one dessert spoon of chopped parsley, three eggs, a pinch of ground mace, one dessert-spoon ginger, pepper and salt; roll into balls. Have ready two eggs well beaten on one plate and flour on another; first roll in the flour, then in egg, fry in boiling lard or drippings. Serve on a napkin.

PIGS FEET IN FORM.

MRS. CHARLES ROOME, NEW YORK.

After thoroughly washing, boil in salted water until the meat drops from the bones. When done drain the pigs feet from the water, and place both away in separate dishes until the following day, when, remove the fat from the top of the jellied water. Chop the meat as fine as if for hash. Put it back in the original water with some whole pepper-corns and cloves, and about two-thirds of a cup of vinegar, more if the taste so requires. Boil about half an hour and place into moulds until cold. Slice and serve.

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VEGETABLES.

"Variety is the condition of Harmony."

SARATOGA POTATOES.

MRS. S. W. WHITTEMORE.

Cut into very thin slices, put them in ice water for an hour. Can add a small piece of alum to make them more crisp. Wipe dry and drop few at a time in boiling lard.

GREEN PEAS.

ANONYMOUS.

Shell and put into boiling water, cook from thirty to thirty-five minutes. Drain and season with rich milk, or cream, butter, pepper and salt.

FRIED EGG PLANT.

CHICAGO.

Slice the egg plant at least half an inch thick, pare each piece carefully. Lay in salt and water, putting a plate on the top to keep under the brine; let them remain for an hour or more; wipe each slice; dip in beaten eggs, then in cracker crumbs; fry in hot lard until a nice brown—can dip them in batter if preferred.

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CORN PUDDING.

A FRIEND, PHILA.

One dozen ears corn, (grated) one-half cup sugar, one teaspoon salt. Stir these well together, and put small pieces of butter over the top, as in making pastry. Bake one hour; made without eggs, to be eaten as a vegetable. Does for a family of six.

BOILED RICE.

MRS. STEARNS, BROOKLYN.

One cup rice (washed in several waters) then cover with water and soak three hours; add two cups of water with some salt, and boil one-half hour. Toss up with a fork and let dry off uncovered.

MACCARONI WITH TOMATO SAUCE.

MISS EMMA SMITH, CONNECTICUT.

Put butter size of an egg in sauce-pan; when at boiling point add one onion chopped, two sprays of parsley chopped fine, little pepper. Let it cool about eight minutes, add heaping table-spoon flour, little broth from soup stock, (if none, use boiling water). Stir this well, cook five or eight minutes longer, add coffee-cup tomatoes, which have been stewed; strain through coarse sieve, stir altogether. Boil one-half pound maccaroni tender in well salted water or soup stock; drain it through colander. Place alternate layers of maccaroni and the sauce in a hot dish, and pour the sauce over the top; put dish in oven a very few minutes to soak up the sauce. Serve very hot.

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RICE CROQUETTES.

MRS. J. A. YOUNG, NEW YORK.

One pint rice, (boiled dry) pinch salt, one gill butter, one gill sugar, four eggs, (well beaten) nutmeg or rind of lemon to taste. Boil rice in water and milk equal quantities, add sugar and butter ; when dissolved remove from the fire add eggs; and flavor. Replace on fire, stir until eggs are cooked. Turn in dish to cool ; mould, dip in beaten yolk with little water, then in bread crumbs ; boil in hot lard.

LIMA BEANS.

Shell, wash and put in boiling water with a little salt ; when tender drain, season them. Either dress with cream, or large lump of butter ; simmer for a few moments.

CABBAGE Á LA CAULIFLOWER.

MRS. CHACE, NEW YORK.

Cut cabbage fine as for cold slaw, put it in a stew pan, cover with water, kept closely covered, when tender drain off water, add a small piece of butter, salt, one-half cup of cream or one cup of milk. Leave on fire few minutes before serving. To be served with cream or milk gravy.

GREEN CORN PUDDING.

M. L. WHITTEMORE.

Twelve ears of sweet corn, grated from the cob, four eggs, two cups of milk, one table-spoon of sugar rubbed up with one of butter, one tea-spoon of salt, two table-spoons of flour. Bake one hour ; serve in a pudding dish hot.

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HOMINY CROQUETTES.

MRS. S. W. WHITTEMORE.

Two large cups of fine grained hominy, boiled and cold, two eggs well beaten, two table-spoonfuls melted butter, salt to taste. Work the butter well into the hominy until the latter is smooth and soft, then the eggs, beating hard for two or three minutes, with a wooden spoon, season, and make into balls, or rolls, with floured hands. Roll each in egg and cracker crumbs, fry to a yellow brown in sweet lard.

PARISIAN POTATOES.

MRS. GEO. BAYLES, ORANGE.

Use small, round new potatoes, or cut large ones with a round vegetable scoop, boil them just tender and roll them in a dry towel. Put over the fire a frying kettle half full of fat, and when it is hot, throw in the potatoes, and brown them, or fry them light brown in a little hot butter; take the potatoes up with the skimmer, lay them on a piece of brown paper to free them from grease, then sprinkle them with salt and finely chopped parsley, and serve them hot with the baked fish.

BUTTERED POTATOES.

MRS. J. A. YOUNG, NEW YORK.

Boil potatoes half done (day before to be used) when use cut them in slices lengthwise. Put some butter, salt and pepper in sauce-pan after melted, add potatoes, cover up, stirring the sauce-pan every now and then; when light brown, ready to serve very hot.

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LYONNAISE POTATOES.

MRS. J. A. YOUNG, NEW YORK.

Cut potatoes size of small dice, after being boiled ; then put enough butter in the frying pan to brown them, with one clove of garlick in it ; after the flavor is all out of this clove take it out, add salt and pepper to the butter, put potatoes in ; keep stirring with a knife until butter is all gone, then add some chopped parsley, warm it through them ; ready to serve.

TO BOIL RICE.

(TILLIE.)

Half-pint of rice washed clean, put in boiling water (one pint) with a little salt ; boil sharp for fifteen minutes, drain off the water, put back on range and boil dry for fifteen minutes ; serve hot.

CORN FRITTERS.

MRS. E. SOUTHARD, PEEKSKILL.

One-half dozen ears corn, four eggs, two table-spoons melted butter, two table-spoons flour, one pint milk.

CORN OYSTERS.

MRS. S. W. WHITTEMORE.

Twelve ears corn, (grated) two tea-spoons melted butter, four eggs, one cup flour, salt to taste. Fry in butter or nice drippings ; serve very hot.

RICE POTATOES.

MRS. S. W. WHITTEMORE.

Boil white potatoes ; when soft and mealey, mash with a little butter and salt, then push through a colander.

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POTATO PUFFS.

MRS. S. W. WHITTEMORE.

Bake the white potato, when soft take out contents, leaving the shells, mix the potato with a little butter, pepper, salt and spoonful of milk ; fill the shells heaping full, put back in the oven to brown. Serve in a napkin standing upright—garnish with parsley. Another way—Cut the potatoes lengthwise, and after taking and mixing the same as above, add the beaten white of an egg, salted and browned. Serve as above.

FRIED SALSIFY.

MRS. S. W. WHITTEMORE.

Scrape and cut in inches one bunch of salsify ; boil with very little water ; allow it to boil until all the water is consumed, then mash with salt, butter and little pepper. When cold mould with flowered hands into flat balls, the size and shape of a large oyster ; dip in beaten egg and cracker dust. Fry to a crisp brown ; serve very hot.

BAKED BEETS.

MRS. AMZI DODD.

Large ones should be selected, as they shrink very much in the oven, and require from four to six hours, according to size. Bake in moderate oven, turning the beets frequently. Do not peel them until cooked. Serve with salt, pepper and butter.

SWEET POTATO SOUFFLÉ.

MRS. AMZI DODD.

Six medium-sized potatoes, one gill of cream, one table-spoon of butter, one tea-spoon of salt, whites of three eggs and

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a pinch of pepper. Boil potatoes until tender; when done remove the skins, and press potatoes through a colander; add the cream (which must be hot) to the potatoes, with the butter, pepper and salt; beat until light, then stir gently in the well beaten whites. Heap into a baking dish, brown and serve.

MACCARONI.

MISS ETTA PENNINGTON, NEWARK.

Boil the maccaroni thoroughly; take quarter of a pound of butter, yolks of two eggs, small table-spoon of mixed mustard, cup of cream, plenty of salt, cayenne pepper and a little cheese. Mix the maccaroni and all ingredients together, sprinkle on top a layer of cheese and a few lumps of butter. Brown in the oven.

BAKED ONIONS.

MRS. AMZI DODD, BLOOMFIELD.

Leave the jackets on, place them in a dish, cover them, and put them in the oven in ample time to insure thorough cooking. Send to table very hot. They are more toothsome than when boiled.

CORN FRITTERS.

MRS. WILLIAM S. PLUME, EAST ORANGE.

Two cups of grated corn, two eggs, six table-spoons of milk, one tea-spoon baking powder, salt to taste, flower to thicken.

BROWNED BAKED POTATOES.

MRS. AMZI DODD, BLOOMFIELD.

Select those of an even size and well shaped. Wash well before putting in oven. When baked, cut off one end, scrape out the mealy inside, add a little pepper, butter and salt, and

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put back in the jackets lightly. Do not mash them, but work up lightly with a silver fork. Arrange them edgewise in a pan and brown slightly in a quick oven. The success of this dish depends on doing it quickly, so the potatoes will not cool.

BAKED SQUASH.

MRS. AMZI DODD.

Boil, mash, and let it cool, then beat up light with a tablespoon of melted butter, two raw eggs, three or four tablespoons of milk, salt and pepper. Put in a buttered dish, sift dry bread crumbs on top. Bake in a quick oven.

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SALADS, SAUCES AND PICKLES.

"Epicurean cooks
Sharpen with cloyles sauce his appetite."
Shakespere.

VEAL SALAD.

CHICAGO.

Boil veal until very tender, chop fine and stir into a nice salad dressing; put in a shallow dish, garnish with slices of lemon and celery (or lettuce). Boiled ham chopped fine, seasoned, and served in the same manner, is also very nice.

CALIFORNIA CATSUP.

MRS. S. W. WHITTEMORE. (TILLIE.)

One box or basket of tomatoes, two ounces ground cloves, two ounces ground allspice, five table-spoonfuls of black pepper, one table-spoonful of red pepper, three large onions, six garlics, three quarts of vinegar, one quarter of a pound of mustard, one pint of salt, one table-spoon of celery seed, tied in a bag, two table-spoonfuls of sugar. Chop the onions and garlic and put in a bag. Boil all day, then bottle.

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OYSTER SALAD.

MRS. INGALLS.

Take one quart of large oysters and allow them to come to a boil in their own liquor, skim well and drain. Season with a little pepper and salt, one tea-spoonful of oil and three table-spoonfuls of vinegar. When cold, place in the refrigerator for two hours or longer. Cut up one pint of celery quite fine, add this to the oysters, and pour over the whole a coffee-cupful of rich mayonnaise dressing. A few capers and sliced olives may be added to the dressing. Garnish the dish with light and dark celery leaves and serve. A most delicious salad.

CABBAGE SALAD.

MRS. J. P. R. WELLS, NEW YORK.

Three hard boiled eggs, eight table-spoons melted butter, six table-spoons cream or milk, one tea-spoon black pepper, one tea-spoon salt, one table-spoon mixed mustard, one coffee-cup vinegar. After mixing yolks of eggs and butter well together, add other ingredients; chop whites of eggs with cabbage; pour the salad over them.

SALAD DRESSING.

MISS K. WELLS, NEW YORK.

Mix one tea-spoon of dry mustard with enough milk to make a paste, add salad oil little by little until it becomes smooth, add half a tea-spoon salt while mixing. To make it white add milk a little at a time, as you do the oil; do not add ingredients too fast or it will become thin; mix with a silver fork; put in a cold place until needed.

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MAYONNAISE DRESSING.

ANONYMOUS.

Put the yolks of two raw eggs in a bowl and beat with a fork until a light color, add one tea-spoonful of salt, mustard and sugar each, very little cayenne pepper, beat all well together, add one pint of olive oil, little at a time; when well beaten, gradually add juice of one-half a lemon, one table-spoon vinegar. The addition of capers improves the dressing. When finished should be stiff enough to turn out in a form.

MAYONNAISE DRESSING—Good.

MRS. S. L. ATWOOD, PHILADELPHIA.

One tea-spoonful dry mustard, one tea-spoonful pulverized sugar, yolk of one raw egg; mix these together; add a small tea-cupful of oil, a little at a time, and stir until the desired thickness. Add gradually juice of one-half a lemon and one-half teaspoonful of salt. Stir always one way. If the oil is added gradually the dressing should be the consistency of soft butter. If desired, a little cayenne pepper may be added with the salt.

CABBAGE SALAD.

"YOURS TRULY."

Shred a fine white cabbage with a sharp knife. A dull one bruises it. Make a dressing of two table-spoons of oil, six of vinegar, a tea-spoon each of salt and sugar; half as much each of made mustard and pepper; work all in well, the vinegar going in last, and then beat in a raw egg, whipped light. Pour over the salad, toss up with a fork and serve in a salad bowl.

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SALAD DRESSING.

E. M. A., BRICK CHURCH.

Yolks of eight eggs, two table-spoonfuls dry mustard, one table-spoonful salt, one table-spoonful corn starch, one-fourth cup sugar, one-half cup milk or cream, one cup butter. To mix—dissolve corn starch in milk, then add butter, which must be softened, then the dry ingredients, eggs lastly. Cook like soft custard, until it thickens. When cold, add one-half pint vinegar, slowly.

SALAD DRESSING.

Two tea-spoons mixed mustard, one tea-spoon salt, one-half tea-spoon cayenne pepper, yolk of one egg (raw), oil until thick as you wish, then thin with vinegar.

SALAD.

Lay on a plate crisp leaves of lettuce, on the lettuce twelve fat oysters, on the oysters a layer of sliced tomatoes. Cover the whole with thick dressing. The lettuce, oysters and tomatoes should be ice cold.

SALAD DRESSING—Cooked.

Two eggs, one-half cup of vinegar, one tea-spoon powdered sugar, one tea-spoon salt, one teaspoon mustard (dry), one-third cup sweet oil. Mix the yolks of eggs, vinegar, sugar, salt and mustard; place over a sauce pan of boiling water, stir until it thickens, then add oil; beat whites of eggs stiff, then thoroughly mix.

CHICKEN SALAD DRESSING.

MRS. E. B. PAUL, PHILADELPHIA.

Two chickens weighing about ten pounds, take six eggs

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(boiled hard), two eggs (raw), mustard and salt; add oil slowly until as thick as batter; use wooden bowl and spoon.

SALAD DRESSING.

MRS. STEARNS, BROOKLYN.

Two eggs (yolks), one tea-spoon salt, one-half tea-spoon sugar, one teaspoon vinegar, one tea-spoon lemon juice, large pinch mustard. Slowly add olive oil until thick.

SALAD DRESSING.

MRS. A. C. WHEELER, ELIZABETH.

Six table-spoons Borden's condensed milk (fresh), one-half tea-spoon salt, one even tea-spoon dry mustard, two tea-spoons vinegar, very little cayenne pepper, juice of quarter of lemon. Mix salt and mustard, stir in gradually the milk, lemon juice and vinegar, then sprinkle in the pepper.

CABBAGE SALAD.

MRS. J. A. YOUNG, NEW YORK.

Two pints of cabbage (chopped), half pint of milk (boiling), one gill of vinegar, two table-spoons of butter, salt and pepper to taste, three eggs (well beaten). Boil vinegar, then add butter, salt, pepper, then cabbage. When scalding hot, remove from the fire. Pour the hot milk on the eggs slowly, replace on the fire, stirring constantly until scalding hot. Have the cabbage in a bowl, throw the custard over it; cover tight until cold, then put into ice box until used.

TOMATOES Á LA MAYONNAISE.

MRS. S. W. WHITTEMORE, EAST ORANGE.

Select fine large tomatoes, place them in the ice box, the colder they are the better, but not frozen; skin without using

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hot water, slice them, still retaining the form of whole tomatoes, arrange them in uniform order on a dish, with a large spoonful of the mayonnaise dressing, made very stiff, on the top of each tomato. Garnish the dish with lettuce or parsley.

FRENCH DRESSING.

MRS. S. W. WHITTEMORE.

One table-spoon of vinegar, three table-spoons of olive oil, one tea-spoon scraped onion, little pepper and salt. Mix pepper and salt, then oil and onion, then vinegar; when all mixed pour it over the salad, or place salad over it; mix all together.

THE SALADS.

Water cresses are good mixed with cold beets, cut the size of a dice; or

Cold potatoes, cut the size of a dice, and new small onions sliced; or

Sliced cucumbers and onions; or

Cut cabbage. Can use the French dressing with any of these salads.

SPICED TOMATOES.

MRS. JACKSON MARSH, EAST ORANGE.

Eight pounds of tomatoes, four pounds of brown sugar, less than half an ounce each of cinnamon, cloves and allspice. Boil the fruit two hours, slowly at first; put in spice and sugar and boil fifteen minutes longer; one pint of vinegar when nearly cold.

TOMATO CATSUP.

MRS. A. D. CHAMBERS, EAST ORANGE.

One gallon of ripe tomatoes cut up, one quart of vinegar, eight large onions sliced, four table-spoons of salt, two table-

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spoons mustard, one table-spoon allspice, one table-spoon whole black pepper, one dozen cloves, a salt-spoon of red pepper. Let it boil an hour and a half, then strain ; the next day boil until it as thick as you like it. Bottle hot ; seal up immediately.

PICKLED CUCUMBERS.

MRS. WILLIAM S. PLUME.

One and one-half gallons of vinegar, one ounce of cloves, two ounces of mustard seed, two ounces of allspice, two ounces of alum, eight ounces of salt, six ounces of grated horse-radish. Clean 200 small cucumbers, put them in a stone pot ; let the mixture come to a boil, then pour it over the cucumbers, filling up with cold vinegar. Put green cabbage leaves over each pot and cover tight. Small red peppers can be added if desired.

HOLLANDAISE SAUCE.

MRS. WILLIAM S. PLUME, EAST ORANGE.

Half tea-cup of butter, beaten to a cream with the yolks of two eggs, quarter of a tea-spoon of salt, a little pepper and juice of one lemon. Beat all thoroughly and set in boiling water ; beat it until it thickens. If it curdles after standing beat well and it will come smooth again. This is good for fish.

CHILI SAUCE.

MRS. WILLIAM S. PLUME.

To every twelve ripe tomatoes (pared) take two large red peppers, chopped very fine, one large onion, one table-spoon of salt, half a cup of brown sugar, one tea-spoon of allspice, nutmegs, cloves and ginger. Boil until quite thick, then add one cup of vinegar. Bottle while hot.

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THE SALADS.

Water cresses are good mixed with cold beets; cut beets size of dice; garnish with olives; or

Cold boiled potatoes, cut size of dice, and new small onions sliced; or

Sliced cucumbers and sliced onions; or

Cabbage chopped fine. These are all good with the French dressing.

TOMATO CATSUP.

MRS. KYLE, EAST ORANGE.

One basket ripe tomatoes, cut them a little, put them on the fire; let them simmer down until soft, take them off the fire, put them in a colander and squeeze them through, then strain through a sieve; put it on the fire with a little salt. Put in one ounce of cloves, one ounce of allspice in the vinegar, ground cayenne pepper, to taste, stir in a little mustard; just before taking off the fire, one and a half cups of brown sugar; strain the vinegar and pour over the tomatoes; while on the fire let it simmer a while. After it is cold put in bottles, then seal up.

PICKLED MUSHROOMS.

MRS. S. W. WHITTEMORE.

Cut off the stalks, mash well in cold water, when clean put in a pan with enough cold water to cover them. Boil eight minutes, strain off the water and put the mushrooms in a jar. Boil one quart of good vinegar, add quarter of an ounce of whole pepper, quarter of an ounce of allspice, two or three blades of mace, one tea-spoon of salt; boil a few minutes, and then when cold throw over the mushrooms; cork tight; will keep good all winter.

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CABBAGE SALADE.

MRS. ANNA C. SUTHERLAND, EAST ORANGE.

Shave a head white cabbage very fine, take the yolks of three well beaten eggs, one cupful and a half of vinegar, two tea-spoonfuls of sugar, three tea-spoonfuls of cream, one tea-spoonful of mustard mixed in a little boiling water, salt and pepper to taste. Mix the dressing, with the exception of the eggs, boil about five minutes, then stir in the eggs rapidly; cover the cabbage and serve.

GREEN TOMATO PICKLE.

MRS. ANNA C. SUTHERLAND.

Half peck of green tomatoes, two quarts of very small white onions, four green peppers, one tea-spoonful of cinnamon, half tea spoon of cloves, half tea spoon mace, one scant tea-spoonful of cayenne pepper, one scant half tea-spoonful of allspice, a small pinch of alum. Slice the tomatoes and peppers, prick the onions, then place these in brine strong enough to bear a medium sized potato, for twenty-four hours; drain thoroughly, add the spices, place in preserving kettle, cover with vinegar and boil for five minutes. Keep in a stone crock, in a cool place.

TOMATO CATSUP.

MRS. ANNA C. SUTHERLAND.

Half bushel of ripe tomatoes, half peck of onions, one ounce of celery seed, one ounce of whole mace, one ounce of whole pepper corns, one-half ounce of ground mustard, one-half ounce of whole cinnamon, one tea-spoonful of allspice, one tea-spoonful of cloves, one table-spoonful of cayenne pepper. Cut the tomatoes and onions quite fine, add the spices

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and boil for one hour; remove from fire until cool enough to handle; strain through flour sieve, rubbing with the hand to extract all the thick part. Return the liquid to the fire and boil gently for two hours, skimming occasionally. Bottle and cork while hot. Keep in a cool, dry place. When ground spices are used they should not be placed in the liquid until the second time of boiling.

TOMATO CATSUP.

MRS. E. SOUTHARD, PEEKSKILL.

One peck of ripe tomatoes, boiled in one pint of vinegar, until soft, then strain through a sieve. Add three table-spoons of fine salt, (heaping) three table-spoons of black pepper, two table-spoons of allspice, three table-spoons of cloves, one and one-half tea-spoons of red pepper, one and one-half tea-spoons of mustard; boil until thick; bottle and seal. Fix the bottles as for canning, have them standing in water, filled with hot water, on the stove until catsup is done, and ready to bottle.

TOMATO CATSUP.

MRS. G. I. HERBERT, EAST ORANGE.

One bushel tomatoes, boil them until soft, strain them through a fine sieve; add one-half gallon of vinegar, (cider) one and one-half pints of salt, two ounces of cloves, (ground) one-fourth pound of allspice, two ounces of cayenne pepper, three table-spoons of black pepper, five heads garlic (skinned and separated) mix together, boil three hours; then bottle without straining.

SWEET PICKLES.

MRS. STEARNS, BROOKLYN.

One pound sugar, four pounds fruit, one pint vinegar, whole cloves, cinnamon, nutmeg and mace; make syrup of sugar,

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spices and vinegar ; pour over fruit boiling hot. If you do pears, boil them in water first until fairly soft.

HIGDUM.

MRS. R. PAUL, PULASKI.

To equal quantities of green tomatoes and ripe cucumbers add one fourth of the quantity of onions. Chop fine and put in a meat brine over night, then turn off the brine and rinse them in one water, press through a cloth until quite dry ; then put in vinegar, and heat, add red peppers chopped fine and a little whole mustard seed ; also a little whole allspice, cinnamon, and cloves. Tie the three spices in separate pieces of muslin.

PEPPER DRESSING.

MRS. C. R. WHITTEMORE, ELIZABETH.

One cabbage, (chopped fine) onions equal to one-third the quantity of cabbage (chopped fine), two good sized roots horse radish, (grated) three pints vinegar made scalding hot and thrown over the above ; add three table-spoons salt, two tea-spoons ground cloves, two tea-spoons ground allspice, and not quite one-fourth pound mustard seed.

TOMATO CATSUP.

MRS. J. A. SWEETSER, BRICK CHURCH.

To each gallon of skinned tomatoes add four table-spoons of salt, four table-spoons of cloves, cinnamon, allspice (whole). Boil down until quite thick. Half an hour before it is done add a table-spoon of ground mustard (to each gallon) and one-half cup cider vinegar, (to each gallon). Boil well together before removing from the fire. Let the spices remain in for a day or or two, then strain through a colander and bottle for use.

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CHILI SAUCE.

MISS GEER, EAST ORANGE.

Twelve ripe tomatoes, two table-spoons of sugar, one table-spoon of cinnamon, two table-spoons of salt, four cup of vinegar, two onions, four red peppers; chop peppers and onions fine, skin tomatoes. Boil all except the cinnamon slowly one hour; that is added after you take sauce from the fire. Bottle for use.

CHILI SAUCE.

MRS. OXHOLM, YONKERS.

Fifteen green tomatoes, eight onions, six green peppers, all chopped very fine. Boil three hours in not quite one quart of vinegar.

TOMATO SAUCE—Extra.

MRS. S. W. WHITTEMORE.

Thirty ripe tomatoes (large ones), ten green peppers, eight large onions, all chopped very fine, three table-spoons of salt, eight coffee-cups of best cider vinegar. Boil all three and a half hours, then bottle.

HORSE-RADISH SAUCE.

MRS. S. W. WHITTEMORE.

Make a cup of good drawn butter and while hot beat into it the whipped whites of two eggs, the juice of a lemon and two table-spoons of fresh grated horse-radish. Set in boiling water until wanted.

TOMATO SAUCE.

MRS. ANNA C. SUTHERLAND, EAST ORANGE.

Twenty-four large ripe tomatoes, three large onions, six green peppers (chop all together very fine); three table-spoon-

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fuls of salt, one table-spoonful of ground cinnamon, one table-spoonful of ground cloves, one table-spoonful of ground mustard, one table-spoonful of ground mace, one table-spoonful of ground allspice, one cup of sugar, one quart of vinegar. Boil for three hours. Strain as you would catsup, and bottle when cold. This recipe makes about two quarts of sauce.

GHERKIN PICKLES.

MRS. ANNA C. SUTHERLAND.

Select small pickles and place them in brine heavy enough to bear the weight of a medium-sized potato. Allow the pickles to remain in brine for three days, remove and place in cold water for six hours. Pour off the water and wipe the pickles. Place in a stone crock a layer of cucumbers, over this sprinkle about eight whole cloves and a scant tea-spoonful of whole pepper-corns, then add another layer of cucumbers and spice until the crock is filled. Cover with boiling hot vinegar, in which has been placed one tea-spoonful of alum. If, after a few days a white scum appears, reboil the vinegar and repeat this until the scum no longer remains. This pickle is fit for use in about three weeks.

CHILI SAUCE.

X. Y. Z., EAST ORANGE.

One quart of ripe tomatoes, peel and chop very fine, drain off the water; two green peppers and two onions chopped fine, one small cup of sugar, one pint of vinegar, six tea-spoonfuls of salt, four tea spoonfuls of cinnamon, four tea-spoonfuls of allspice, four tea-spoonfuls of cloves. Mix all together and let it stand two or three days before bottling.

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CHILI SAUCE.

MRS E. E. CLAPP, BRICK CHURCH.

One quart of ripe tomatoes chopped fine, four onions, two green peppers, one cup of vinegar, one cup of sugar, six tea-spoonfuls of salt, four tea-spoonfuls of cloves, four tea-spoonfuls of allspice, four tea-spoonfuls of cinnamon, all chopped fine. Drain off some of the juice of tomatoes, double and treble the quantity ; not to be cooked. Put away in air-tight cans.

GREEN TOMATO PICKLES.

MRS. HULME, PHILADELPHIA.

Slice one peck of green tomatoes, place with alternate layers of sliced onions, sprinkle a little salt on each layer. Let this stand over night. Squeeze through a colander to take the brine out, add one-half pound whole mustard seed, small handful celery seed, one table-spoon whole cloves, one dessert spoonful whole black pepper, little mace, one cup brown sugar, enough vinegar to cover. Heat it all through, stir, be sure it does not boil. If not enough vinegar to cover in jars, boil more vinegar and add. Mix the spice well through.

LITTLE GREEN CUCUMBERS.

MRS. E. E. CLAPP.

To one hundred pickles, one pint salt, layer of cucumbers ; layer of salt ; cover with boiling water, let stand over night. In the morning wash off the brine, put back in the jars, and pour boiling vinegar and water over them ; let stand another day and night, strain off that ; then boil fresh vinegar, spices, one cup sugar, three red peppers chopped up ; throw over while hot. In a few days they are ready for use. Very good ; old time.

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CHILI SAUCE.

MRS. T. C. LEWIS, PHILADELPHIA.

Twelve ripe, large tomatoes, cut up in small pieces, two green peppers chopped, two onions chopped, two table-spoonfuls salt, three table-spoonfuls brown sugar, three tea-cupfuls vinegar, one tea-spoon of cinnamon. Boil altogether two hours.

PICKLED PEACHES.

TILLIE.

Seven pounds of peaches, one quart of vinegar, three pounds of sugar, two table-spoonfuls of whole cloves, allspice and cinnamon. Peel the peaches; put vinegar, sugar and spices (the latter tie up in a cloth) on the fire together; as soon as it comes to a boil put in the peaches; when tender take them out and let them stand five minutes; then put them back in the boiling syrup; as soon as it comes to a boil take all off and put in stone crock.

PICKLED PEACHES.

MRS. S. W. WHITTEMORE.

Seven pounds peaches, four pounds brown sugar, one quart cider vinegar; brush the fruit well and stick about four cloves in each peach. After the syrup comes to a good boil skim off the scum that rises, put the fruit in, as many as the syrup will cover, at a time; when a little tender put in a jar and keep well covered until all are done. Let syrup boil about five minutes, then pour over fruit and cover up tightly.

PICKLED TOMATOES.

MRS. A. L. CLEMENTS, EAST ORANGE.

Wipe them and throw in cold vinegar; use small, yellow tomatoes.

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PICKLED PLUMS.

MRS. A. L. CLEMENTS.

Seven pounds plums, four pounds brown sugar, one pint vinegar, one ounce cinnamon (whole), one ounce allspice (whole), one ounce cloves (whole). Rub the fruit well; put the spices in a bag, and let it be in the kettle while the fruit is boiling; only let them be on the fire a short time. The next day again put them over the fire and let them come to a good boil; be sure to have the spices in kettle each day. When done tie up tightly.

PICKLED CURRANTS.

MRS. E. SOUTHARD, PEEKSKILL.

Three and one-half pounds sugar, seven pounds currants, one scant quart of vinegar, spices, cinnamon, cloves, allspice (all ground) to your taste; boil until quite thick.

PICKLED PEPPERS.

MRS. C. R. WHITTEMORE, ELIZABETH.

Cut the peppers just below the stem, not entirely off; take the cores and seeds out well; make a brine of salt and cold water strong enough to bear an egg on the top; let the peppers be in four or five days only, after which take them out and put them in cold water and let them soak over night.

DRESSING FOR THE PICKLES.

One head cabbage, two quarts white onions, three root horse radish (all chopped fine), one-half pound yellow mustard seed, two table-spoons ground cloves, two table-spoons ground allspice. Take one-third onions to two-thirds cabbage, mix well, then add mustard seed and spices. Fill the peppers

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with the dressing sew them down tight, and put in a stone jar. Let your vinegar come to a good boil, with a piece of alum size of a nutmeg dissolved in it; cover well, so as to keep the steam in. In a day or two look at them; if vinegar is all soaked in, heat more and throw over them.

PICKLED CUCUMBERS FOR WINTER USE.

MRS. S. W. WHITTEMORE.

Rub cucumbers well and put them down in common salt, in layers. When ready to pickle take out twenty-five or fifty from the brine, freshen over night in cold water; scald enough vinegar to cover them, having in a small piece of alum. When green take them out and put in a jar, scald some vinegar without alum and throw over the pickles; cover tight to keep in steam. Spices can be used by tying them in bags.

CUCUMBER PICKLES.

MRS. KYLE, EAST ORANGE.

One of gallon cider vinegar, one ounce of whole cloves, one ounce of whole allspice. Put pickles in salt and water with a little powdered alum for twenty-four hours. Tie spices up separately in fine muslin; let them boil in the vinegar. Pour the water off of the pickles and put them in the stone jar; then pour the hot vinegar over them, not the spices; (take them out). When cold add some white mustard seed and whole red peppers.

GREEN TOMATO PICKLES.

One gallon of sliced green tomatoes, half pint of sliced onions, ten table-spoons of sugar, one tablespoon of mustard, one table-spoon of ground black pepper, two tea-spoons of all-

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spice, two tea-spoons of cloves, little mace, nutmeg and celery seed, three pints of cider vinegar. When boiling hot pour it over the tomatoes and onions, then stir in two or three table-spoons of sweet oil.

PICKLED ONIONS.

MRS. S. W. WHITTEMORE.

To half a peck of small white onions take a handful of salt and enough water to cover the onions. Next morning drain off that water and repeat the salt and water three days; then rub the onions dry and take equal quantities of milk and water; when hot put the onions in and let them simmer for for ten minutes (not boil). Drain off the water, put in jars, on the top put couple pieces of mace, heat your vinegar and throw over the onions. To peel the onions easily before putting them in the salt, throw boiling water over them.

CHOW-CHOW—Extra.

MRS. S. W. WHITTEMORE.

Two cauliflowers, 250 cucumbers, half peck of small green tomatoes, two quarts of string beans, half peck of small white onions, ten red peppers, half pound of French mustard seed, one heaping cup of white sugar, two ounces of turmeric, two table-spoons of salt, one table-spoon of flour, one gallon of cider vinegar. Steam the cauliflower, afterwards pick off the flower, leaving a little of the stem on each piece; also steam the beans and onions, then salt them down for twenty-four hours. The green tomatoes cut in quarters and salt them down with the cucumbers for one week. When ready to make them up wash thoroughly (all that is salted down) in cold water, keeping beans and cucumbers in cold water all

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night; then put the cucumbers in hot vinegar and alum to plump them. Chop the peppers (not too fine), put all in a stone jar and mix well, adding the mustard seed. Mix the turmeric, flour, sugar and salt to a smooth paste, with a little water, the consistency of cream. Heat one gallon of vinegar, and stir the above slowly in, boil until thick and then throw it over the pickles, having bags of spice (whole cloves and mace) in the middle of the jar. Put a piece of horse-radish on top of all to keep from getting mouldy.

N. B.—It is well to do half the mixture at a time, as it thickens better.

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DESSERTS, ICES, ETC.

"Glittering squares of colored ice,
Sweetened with syrups, tinctured with spice;
Creams and cordials and sugared dates;
Syrian apples, Othmanee quinces,
Limes and citrons and apricots,
And wines that are known to Eastern princes."

MACEDOINE OF FRUIT.

CHICAGO.

Wine jelly and fruit in alternate layers frozen together. The fruit may be of any and all sorts, and may be candied or preserved; may be boiled in syrup, then strained; the mould must be filled after the jelly has begun to form, but before it is stiff, and the first layer should be jelly. When filled place in an ice cream freezer and let it remain several hours.

AN EXCELLENT DESSERT.

CHICAGO.

One can or twelve large peaches, two coffee cups of sugar, one pint of water and the whites of three eggs. Cut the peaches in slices and stir in the other ingredients: beat the eggs to a froth before adding it. Freeze in a mould.

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APPLE CUSTARD.

MRS. S. W. WHITTEMORE, EAST ORANGE.

Pare, core and quarter, one dozen apples (large ones) rind of one lemon ; stew until tender in a little water, mash them with a spoon, add sugar to taste, set away to cool. Beat six eggs light, stir them in one quart of milk, alternately with the apples, put the mixtnre in cups or a dish, grate nutmeg on top. Bake twenty minutes.

BAKED APPLE DUMPLINGS.

MRS. KYLE, EAST ORANGE.

Pare, quarter and core the apples. Put two heaping tea-spoons of baking powder, in one quart of flour, one tea-cup of butter, make little stiffer than for biscuits, roll and cut in strips, put around the pieces of apples. Set them in a deep tin pan, and put in pan a scant pint of water and heaping tea-spoon of butter, put in oven to bake, baste them every little while. Eaten with cream.

PEACHES Á LA UDE.

CHICAGO.

Make a syrup of a pound of sugar and half pint of water ; when boiled and skimmed place in it five or six large peaches peeled aud halved with the kernals blanched. Let them boil gently until clear, being careful not to break them. Skim them from the syrup and leave them to drain. Squeeze the juice of six lemons and add to the syrup with one box of gelatine (that has soaked one hour in cold water). It must be used in proportion of one ounce to a quart of syrup ; wet

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a mould, pour in the jelly to the depth of half an inch—harden on ice—then fill the mould with alternate lavers of peaches and jelly, place on the ice, do not disturb until stiff.

CHOCOLATE CUSTARD.

MRS. S. W. WHITTEMORE.

One quart milk, five eggs, one cup sugar, four heaping table-spoons grated chocolate, two tea-spoons of vanilla extract. Scald the milk, rub the chocolate to a smooth paste, in a little cold milk. Stir into the milk and cook two minutes. Beat up the yolks of five eggs with whites of two eggs, and the sugar. Pour the hot mixture gradually upon them stirring slowly. Turn into a buttered pudding dish, and set in a dripping pan of boiling water. Bake until firm. When set in the middle, spread quickly, without taking from the oven, with a meringue made by whipping the reserved whites stiff, with a very little sugar. Brown over. Eaten cold.

CHARLOTTE RUSSE.

"THE RIVER FARM," DELAWARE WATER GAP.

One pint rich cream, one-half pound pulverized sugar, whites of two eggs. Have the cream very cold and flavor with vanilla, whip to a stiff froth, and stir in lightly the sugar and whites of eggs. Fill a dish with slices of sponge cake or lady fingers, and put in the mixture. Set in chest to stiffen; it must be made several hours before using. Take out the cream as it is whipped and place on a sieve, and all that drops through may be returned and re-whipped. Many add one table-spoon of gelatine if the cream is not very rich.

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TAPIOCA BLANC MANGE.

MRS. S. W. WHITTEMORE.

One scant cup tapioca, one large cup cold water, two cups milk, one cup sugar, two tea-spoonsfuls vanilla, pinch of salt and the same of soda in the milk. Soak the tapioca four or five hours. Scald the milk, stir in the sugar, then the soft clear tapioca. Cook and stir fifteen minutes, take from the fire, pour into a bowl, put in your egg-beater, and whip two minutes to get out the lumps. Flavor and mould in cups or bowls wet with cold water. When firm turn out and eat with cream.

ICE CREAM.

MRS. J. A. YOUNG, NEW YORK.

One quart milk, one quart cream, fourteen ounces sugar, one ounce flour or corn starch, one ounce Cox's Isinglass. Dissolve isinglass in one gill of luke-warm water, when milk is scalded add the sugar, flour and isinglass ; let all come to a boil; strain; when cold add flavoring and cream.

TUTTI FRUTTI.

MRS. RANKIN J. TOWSE.

One can of peaches or apricots, one can of plums or green gages, six lemons, six oranges, twelve bananas. Chop the fruit in small pieces ; add the juice of lemons and oranges with half the pulp. Sweeten with two pounds of sugar; add a small quantity of cream or rich milk. Place in freezer and when solid serve.

PEACH ICE.

MRS. J. C. PETTIT, EAST ORANGE.

One quart of peaches cut up small, add two cups of sugar, let stand several hours, small quart of milk, one pint of cream,

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one table-spoon of gelatine soaked in water, add to milk and peaches, put cream in when nearly frozen.

ICE CREAM.

MRS. J. C. PETTIT.

One quart of boiling milk, one table-spoonful of arrowroot dissolved in a little cold milk; stir into this two eggs well beaten. Pour the boiling milk over this and put over the fire until thick. Beat up and stir in one and one-half cups of sugar. When cold add one pint of cream, one and one-half wine-glasses of Madeira wine.

ICE CREAM.

A FRIEND.

Two quarts milk, two quarts cream, four sheets Cooper's isinglass, one table-spoon flour, four tea-cups sugar. First dissolve the isinglass in a cup of warm water, blend the flour in a little cold milk, then scald all the two quarts milk, afterwards put in the isinglass, flour and sugar; scald them all together, strain it, and when cold add cream and flavor to your taste. Ready to freeze.

ORANGE ICE.

MRS. J. A. YOUNG, NEW YORK.

Six eggs (whites only, well beaten), three lemons, twelve oranges, make a strong orangeade; make pretty sweet, strain it, ready to freeze. By using twelve lemons and three oranges emon ice can be made.

ROMAN PUNCH.

MRS. J. A. YOUNG, NEW YORK.

Twelve lemons, two oranges, eight eggs (whites only), one

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and one-half pint of best rum. Grate and squeeze lemons and oranges over the sugar, stand six hours, add rum and eggs; freeze.

SPONGE CAKE TRIFLE.

MRS. S. W. WHITTEMORE.

Split horizontally a card loaf of sponge cake, and spread between the halves a cup full of whipped cream, into which has been stirred a heaping table-spoonful of sugar, the juice and half the grated rind of a lemon. Do this just before serving; sift powdered sugar on top of cake. An easy and delightful dessert.

STEWED APPLES.

MRS. W. H. SMITH, NYACK.

One dozen moderate sized apples, one lemon, juice and rind, one tea-spoon ground cloves, one tea-spoon cinnamon, eight ounces sugar, one half pint water. Pare and core the apples, put them in a porcelain kettle or stew-pan, with the above ingredients; place on a slow fire, let them simmer until the apples are tender; then take them out and put them in a deep glass dish, boil the syrup until it gets down to one-half, then strain it over the apples. Beat a gill of cream to a very stiff froth, then add one ounce of powdered sugar. Just before serving pour it over the apples. Never put the cream over the apples until they are stone cold.

AMBROSIA.

Sliced oranges and grated cocoanut laid in layers in a glass dish and sweetened.

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ITALIAN CREAM.

MISS KATHERINE BAYLES, ORANGE.

Take one egg for each person; if six in family use the yolks of six eggs. Beat the yolks of six eggs with six dessert-spoonfuls of powdered sugar, add one-half salt-spoon of ground cinnamon; beat one way for about twenty minutes; set the bowl on top of a pail of boiling water and steam until heated through, keeping it well stirred; add a wine-glass of sherry wine, still stirring. Put into small after-dinner coffee-cups and allow to cool.

APPLE FRITTERS.

MRS. E. SOUTHARD, PEEKSKILL.

Two cups chopped apples, two cups milk, four cups flour, two eggs, two tea-spoons baking powder. First beat your eggs, then add the apples, then flour, then milk, and last baking powder.

KISSES OR MERINGUES.

MRS. C. R. WHITTEMORE, ELIZABETH.

Whites of four small eggs, one-half pound white powdered sugar, vanilla to suit your taste. Beat the whites to a stiff froth, stir in the sugar and flavor; continue to beat until it will lie in a stiff heap; take a piece of board, cover it with letter paper, well greased with butter, with the greased side next to the board; drop the mixture quickly from a tea-spoon on the paper about one inch apart, put in a quick oven, leaving the door open; when a little yellowish take out and slip the paper off on a table, cool a minute, then slip a thin-bladed knife under each one, join two together, the sides that were on the paper. Handle carefully. Can be filled with whipped cream.

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APPLE FRITTERS.

MRS. J. A. YOUNG, NEW YORK.

One quart chopped apples, (scant) three pints milk, one good pint flour, four eggs, two tea-spoons baking powder, little salt. Boil in fat.

RICE CHARLOTTE.

MRS. J. A. YOUNG, NEW YORK.

Four ounces rice, one quart milk, one pint whipped cream. Boil the rice in the milk until very soft, sweeten to your taste; when cold, flavor with vanilla, and add the whipped cream; oil the mould, and fill with layers of rice and preserves; fresh fruit can be used. Put it on the ice until served.

ORANGE CUSTARD.

MRS. J. A. YOUNG.

One-half pint stale bread crumbs, (grated) one pint milk, one-half pint sugar, one-half pint orange juice, one tea-spoon of grated rind, (if not bitter) four eggs (beaten separately). Soak the crumbs in some of the milk, beat until smooth, then add sugar, yolks of the eggs, rind, juice, rest of the milk, last whites of the eggs. Baked in cups, standing in boiling water. Eaten cold.

BANANA FRITTERS.

MRS. J. A. YOUNG.

One pint milk, one pint flour, four eggs, two tea-spoons baking powder, six large bananas, (sliced thin) pinch of salt. Be sure and have lard boiling hot before putting fritters in.

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PEACH FRITTERS.

MRS. J. A. YOUNG.

One pint milk, one scant quart flour, three eggs, two teaspoons baking powder, one quart cut peaches. Dropped in boiling lard—served with cream and sugar.

CALVES-FOOT JELLY.

MRS. S. W. WHITTEMORE.

Four calves'-feet, eight quarts of water, two pints of sugar, one pint of wine, whites of six eggs well beaten, juice of six lemons and rinds, little sticks of mace and cinnamon. Take the calves'-feet and put them in the water, boil gently until the bones are clean, not adding any more water. When cold take off all the fat. Then put it over the fire and get blood warm, strain it through a thin flannel bag that has been dipped in hot water and wrung out; add more water so as to make four quarts, then add the above ingredients and let all boil eight minutes; strain through the bags in moulds with rinds of lemon in the bag.

WINE JELLY.

MRS. ANNA C. SUTHERLAND, EAST ORANGE.

One box of Cox's gelatine, pour on one pint of cold water; let it dissolve, add two pints of boiling water, half a pint of wine, two pounds of white sugar, and, if you choose, rind of grated and juice of two large lemons. Strain through a piece of fine, thin muslin. Set on the ice in summer. This jelly must not be boiled.

WINE OR LEMON JELLY.

MRS. WILLIAM H. SMITH, NYACK.

One box of Cox's gelatine, one pint of cold water, juice of three lemons, rind of one lemon, one pint of Maderia or Sherry

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wine, one pound of white sugar, one pint of boiling water, a little stick of mace. Put the gelatine and lemons in the pint of cold water and let it stand three or four hours. Then add the wine, mace and sugar; after it is mixed pour in one pint of boiling water, stirring it until the gelatine is dissolved; then strain through a thin flannel bag into the moulds. Should you want lemon jelly, instead of the pint of wine being used, take one quart of boiling water. Be sure to have cold water in the moulds until ready to use, and dip your bag in hot water and wring out well before you pour jelly in to strain.

PEACH JELLY.

MRS. J. N. SOLOMONS, EAST ORANGE.

Pare and slice seven or eight large ripe peaches. Set them on the fire in a stone pipkin, barely covering them with cold water; add a full cup of white sugar. Boil until the peaches are tender; then add half a box of Cooper's gelatine, dissolved in a little cold water. Stir gently until the gelatine is thoroughly dissolved. Turn into a mould and serve cold, with whipped cream, flavor with wine or brandy. The jelly should be solid with peaches, so that it can be cut into slices.

WINE JELLY.

X. Y. Z., EAST ORANGE.

One box of Cox's gelatine soaked in two tumblers of cold water, the parings and juice of three lemons, and cinnamon; let stand one hour, then pour in five tumblers of boiling water (two and a half on the gelatine and two and a half on one and a quarter pounds of sugar). When cool put in a porcelain kettle, with the whites of two eggs beaten up with two tablespoonfuls of cold water. Put it on a slow fire, with the egg

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shells, and stir very gently until it boils, when it should be immediately taken from the fire and allowed to stand one minute; then add two tumblers and one wine glass of Sherry wine. Strain through a jelly bag, returning instantly into the bag what first runs through until it runs perfectly clear. For this purpose be careful to have the bag well rinsed in boiling water and hang it near the fire.

RICE WAFFLES

X. Y. Z., EAST ORANGE.

One and a-half pint of boiled rice (boiled soft), one pint of flour, three eggs (well beaten), one large spoonful of butter, little salt, one and a-half pints of milk.

CIDER JELLY.

MRS. C. R. WHITTEMORE, ELIZABETH.

Two pounds of sugar, one pint of cider, one pint of cold water, one package of Cox's gelatine, grated rind of one lemon, juice of two lemons, one quart of boiling water, good pinch of stick cinnamon. Soak gelatine in cold water, add sugar, lemon and cinnamon, pour over all the boiling water; stir until the gelatine is all dissolved, then add the cider; strain through flannel bag into moulds. This quantity makes two quarts of jelly.

CHOCOLATE BLANC-MANGE.

MRS. W. T. WHITTEMORE, NEW YORK.

One paper of gelatine to three pints of milk. Dissolve gelatine in water, then add milk. Let it boil a good while, stirring constantly; half cake of Baker's chocolate.

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DELICATE BLANC-MANGE.

MRS. S. W. WHITTEMORE. EAST ORANGE.

Half cup of Cox's gelatine soaked in cold water, one quart of milk, pinch of salt, three eggs (well beaten). When this is nearly hot stir in gelatine; sweeten. Boil until free from being stringy; flavor with vanilla. Put in moulds.

CLARET JELLY.

MRS. J. A. YOUNG, NEW YORK.

One ounce box gelatine, one-half pint cold water, one-half pint currant jelly, three-quarters of a pound sugar, one bottle vin-ordinaire, whites of three eggs. Put the gelatine, water, jelly, sugar and wine over the fire and stir until dissolved, then add the white of eggs well beaten, stir them briskly in the jelly, boil hard for two minutes, take off of the fire and let it stand five minutes, then strain it. Will be clear and red.

ORANGE JELLY.

MRS. J. A. YOUNG, NEW YORK.

One and one-half box Cox's gelatine, one pint cold water, three-quarters of a pound sugar, one pint boiling water, juice of two lemons, rind of one lemon and two oranges (grated), one pint orange juice, whites of two eggs. Soak gelatine in the cold water, put sugar in the boiling water, let it boil and skim it well; throw the syrup over the soaked gelatine, then add juice and rind of the lemons and oranges, then the whites of the eggs well beaten, boil two minutes without stirring; have your mould wet and fill it one-third full with jelly. When cold place the quarter of oranges at the sides of the mould and cover with jelly, add rest of the quarters, fill mould and stand

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on ice. Take two oranges, first quarter them and boil them until clear, then place them on a dish to cool to be ready to use.

BLANC-MANGE.

MRS. J. A. YOUNG, NEW YORK.

One quart milk, one-half pint sugar, one ounce Cox's gelatine, three eggs (beaten separately), two tea-spoons vanilla. First dissolve the gelatine in one-half pint milk, beat sugar and eggs together, afterwards heat them well in the gelatine and milk, then beat the quart of milk and slowly pour it over the above, put all on the fire and stir well until most boiling ; pour in a large bowl, whipping in stiff, the whites and vanilla. If you wish chocolate blanc mange, use four large table-spoons of grated chocolate, and mix it with the sugar and eggs.

BAKED APPLES.

MRS. RICE, PULASKI.

Pare your tart apples, take out cores, fill with sugar and a good lump of butter in each apple, put them in a pan with a little water, bake until tender ; baste it often with the syrup while baking. Serve with cream.

BOILED RICE.

MRS. J. A. YOUNG, NEW YORK.

Boil your rice and put in cups to get cold ; when served turn out on a deep dish, make an indentation in the top, put in either jelly or fruit, and pour a rich, soft custard over them.

STRAWBERRY SAUCE.

MRS. KYLE

One quart strawberries, two tea-cups sugar (granulated), one-half tea-cup butter, one egg (white only), one table-spoon

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flour, one-half cup boiling water, vanilla to taste. Put the berries and one cup of the sugar together in a bowl, mash some of the berries, then beat rest of the sugar, butter and egg to a cream, mix the flour with the boiling water; add these with the vanilla to the berries just before serving. Eaten with cottage pudding.

CLARIFIED APPLES.

A FRIEND, PHILADELPHIA.

Core and pare ten apples, which must be hard and solid, (weigh apples after prepared); make the syrup with half the weight in sugar, boil hard some minutes before putting the apples in, after which it must not be stirred. When the syrup has boiled through them they will look clear, and are then ready to be taken out. Flavor with lemon if desired.

PUFF OVERS.

MRS. E. B. PAUL, PHILADELPHIA.

One pint sweet milk, two eggs, (well beaten) three and one-half cups flour, one and one-half tea-spoons salt. Beat eggs very light before adding milk and flour; the whole well beaten free from lumps before putting in the cups. It is best to pour the milk and eggs on the sifted flour by degrees to avoid lumps. Have your cups heated and well buttered and fill one-third full with the batter.

CHOCOLATE CUSTARD.

MRS. E. B. PAUL.

One quarter of a pound prepared chocolate, (grated) one quart milk, three table-spoons sugar, eight eggs (well beaten). Mix chocolate and milk to a thick paste; boil one-quarter of

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an hour; while warm stir in the sugar, then set it away to cool, then heat eggs and stir into the mixture. To be baked in cups and served with a maccaroon on each cup.

WAFFLES.

MRS. E. B. PAUL.

One quart milk, two eggs, one tea-spoon soda, one tea-spoon cream of tartar, good pinch of salt, lumps of butter (melted); flour enough to make a batter.

VELVET CREAM.

MRS. S. W. WHITTEMORE.

One lemon, one pint boiling water, one-half ounce of American isinglass or gelatine, two pints cream. Squeeze lemon and make thick with sugar. Pour boiling water over isinglass or gelatine; then stir in slowly the cream; add a little wine and pour in forms to either cool or freeze.

APPLE FLOAT.

MRS. S. W. WHITTEMORE.

Take green apples, pare and stew them, pass through a seive and sweeten to taste. Allow to five table-spoons of this prepared apple the white of one egg. Eaten with cream and sugar.

RAISIN JELLY SAUCE.

MRS. KYLE, EAST ORANGE.

One-half ponnd table raisins (stoned) one pint cold water, two small cups granulated sugar. one cup sherry wine, Put the raisins in the pint of cold water; then put them on to boil; when raisins are tender add the sugar. Soak the gelatine in a little less than one pint of cold water; when soaked add to the

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hot raisins, stirring until dissolved; take off the fire; add the wine. To be served with boiled custard flavored with lemon.

COFFEE JELLY.

MRS. STEARNS, BROOKLYN.

Two-thirds box of gelatine, one and one-half cups water, two cups sugar, three-quarters pint coffee (strong). Soak the gelatine in the water ten minutes; then add sugar; then pour the coffee over, boiling hot. Strain and put in moulds.

CREAM FOR DESSERT.

MRS. STEARNS, BROOKLYN.

Twelve ounces isinglass, one pint sweetened cream. Dissolve the isinglass in a little water; boil the cream sweetened; stir in the isinglass. When nearly cold pour in a glass dish, in which is apricot or raspberry jam. Serve with delicate cake.

AMERICAN CREAM.

MRS. JOHN WELLS, NEW YORK.

One quart milk, five eggs, two cups sugar, one-half box gelatine (Cox's), brandy or vanilla to suit your taste. Put the gelatine to soak in a glass of milk two hours before using, then put it in the quart of milk and let it come to a boil. Beat yolks of the eggs with one cup of the sugar until very light, then stir it in the milk and let it come to a scald (not boil); beat the whites with the other cup of sugar quick as possible, and pour the milk in that very slowly, stirring it all the time. Must be eaten with sweetened cream. Best to make it the day before you eat it.

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WHIPS.

MRS. W. T. WHITTEMORE, NEW YORK.

One quart cream, three lemons, whites of three eggs, one and one-half table-poonfuls rose-water, one-half tumbler wine, sweeten to the taste. Slice the lemons thin and cover them well with sugar, let them stand three or four hours; put the cream in a deep dish and sweeten it, pour the juice of the lemons into the cream, stirring all the time; add the other articles and beat all until it will pile up high on a flat dish.

PINEAPPLE OMELETTE.

MRS. GEORGE BAYLES, ORANGE.

Use fresh pineapple, peeled and grated, and confectioners' or XXX powdered sugar. Separate the yolks from the whites of four eggs. With the yolks mix a table-spoon of sugar and tea-spoon of pineapple juice. Put a frying pan over the fire with a tea-spoonful of butter to melt; beat the whites to a stiff froth lightly, mix them with the yolks and sugar. Put the omelette into the hot pan and set over a gentle fire. As the bottom cooks lift it with a fork and throw it lightly to one side of the pan; when all the omelette is cooked soft mass it all upon the side of the pan opposite the handle, lay the grated pineapple in the center and turn the omlette out by reversing the pan over a hot dish. Before trying to turn out the omlette loosen from the pan everywhere by running the fork under it, so that the surface will be unbroken. Dust it with powdered sugar and serve it hot for dessert. Very good when there is not time for making an elaborate dessert, or in hot weather. It will take one-quarter of an hour to make.

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PUDDINGS AND PIES.

EVE'S PUDDING.

If you want a good pudding mind what you are taught,
Take eggs, six in a number, when bought for a groat;
The fruit with which Eve her husband did cozen,
Well pared and well-chopped, at least half a dozen;
Six ounces of bread, let Moll eat the crust,
And crumble the rest as fine as the dust;
Six ounces of currants, from the stem you must sort,
Lest you break out your teeth and spoil all the sport;
Six ounces of sugar won't make it too sweet,
Some salt and some nutmeg will make it complete;
Three hours let it boil without any flutter,
But Adam won't like it without wine and butter."

LEMON PIE.

MRS. S. W. WHITTEMORE (TILLIE).

Two lemons, one cup of sugar, one cup of water, two slices of bread, two eggs, tea-spoon of butter. Cut the bread in small pieces, add the sugar, lemon (juice and pulp), water, butter and yolks of eggs; cook on top of range slowly until the whole thickens, stirring constantly. Line the dish with pie crust, fill with the above after it is cold, and bake until done.

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WEBSTER PUDDING.

MRS. S. W. WHITTEMORE (JOSEPHINA).

One coffee-cup of New Orleans molasses, one tea-spoon of soda, one coffee-cup of melted butter, cloves, cinnamon, all-spice (tea-spoon of each), one scant cup of sweet milk, two cups of flour, one cup of raisins and Zante currants. Put the molasses in a bowl, add the soda (dissolved in warm water), then the milk, the flour and spices. After all add the raisins and currants, washed clean and dried. Boil, or rather, steam three hours. Eat with hard sauce.

APPLE MÉRINGUE.

MRS. S. W. WHITTEMORE.

Pare, core and quarter six large apples; Pippins or Greenings are the best. Make a syrup of a pint of water and a tea-cup of sugar. When it boils drop in the apples, only covering the surface of the syrup, that the quarters may preserve their shape. When clear and tender take out the quarters, place them in a quart pudding dish, drop more quarters into the hot sprup, and so on until all are cooked, at which time the syrup will be thick enough to pour over the apples in the dish. Beat the whites of three eggs stiff, add twelve table-spoonfuls of powdered sugar and juice of one lemon. Pile the meringue over the apple and set in oven, with door open, to dry, (not brown). Eat cold with cream. A delicious dish.

LEMON MERINGUE PIE.

MRS. J. MARSH, EAST ORANGE.

Beat the yolks of four eggs, nine table-spoons sugar, three of melted butter and three of milk or water, juice of two lemons.

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bake in an undercrust. Beat the whites with four table-spoons powdered sugar. Cover pie and brown in oven.

FRUIT PUDDING.

MRS. J. B. B., EAST ORANGE.

One cup sweet milk, one cup chopped suet, one cup raisins, one-half cup currants, sugar, one-half cup molasses, one-half even tea-spoon soda, mixed in the flour; salt. Add flour sufficient, but not two stiff. Tie in a cloth, leaving room to swell, boil three hours. Wine sauce. This pudding will be found delicious without butter or eggs.

HASTY PUDDING.

MRS. J. A. YOUNG, NEW YORK.

One quart of milk, four eggs, three table-spoons of corn-starch and pinch of salt. When the milk is boiling add corn-starch (moisted in cold water) and salt. When well blended add the eggs; stir until cooked; remove quickly.

PUFFET.

MRS. J. G. WEBSTER, ALBANY.

One quart of milk, ten eggs, two coffee cups of sugar, one coffee-cup of butter, twelve coffee cups of flour, two nutmegs (grated), three-quarters of a cup of yeast. Make the day before needed; put away to rise. When ready to bake turn into buttered baking pans, stirring as little as possible. Bake one hour. Can be steamed and eaten with sauce.

VICE-CHANCELLOR'S PUDDING.

MISS H. CHITTICK, EAST ORANGE.

Boil a pint of milk and cream, pour it on a slice of bread, sufficient to thicken it, beat up four eggs with a couple of the

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whites in a glass of brandy, adding sugar and spice to your taste; put it into a buttered shape, and set it in a pan of boiling water. Half an hour boils it.

FANCY APPLE PUDDING.

MRS. A. L. CLEMENTS, EAST ORANGE.

Pare some apples (greenings best), take cores out, stew them with sugar and lemon peel, beat well four eggs, add to them one cup bread crumbs, sugar and nutmeg. Lay the stewed apples in the bottom of a dish and cover with the bread crumbs; put some pieces of butter on the top. Bake in a quick oven; when done turn it upside down on a flat dish. Before serving sift powdered sugar over the apples.

"NON PAREIL."

MRS. S. W. WHITTEMORE.

One quart milk, one pint bread crumbs, yolks of four eggs; one cup sugar, butter size of an egg, rind of one lemon. Baked in the dish you serve it in. When cold spread jelly or preserves over the top quite thickly, then beat the whites of the eggs very stiff, add two-thirds of a cup of powdered sugar, juice of one lemon, spread it over the jelly for a meringue; brown quickly in the oven. Eaten cold.

SNOW PUDDING.

MRS. WM. H. SMITH, NYACK.

One ounce Cox's gelatine, one pint cold water, three eggs, three lemons (juice only), pulverized sugar, to suit taste. Soak gelatine in the water for ten minutes; put it over the fire, stir all the time, remove it as soon as dissolved; when nearly cold beat to a stiff froth, with an egg beater in a cool place. Beat

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whites of eggs to a stiff froth, add it to the gelatine together with the lemons and sugar; mix the whole well together, then pour in a mould and set to get cold. Serve it on a dish with soft custard, made with the yolks of the eggs.

APPLE PUDDING.

MRS. J. A. YOUNG, NEW YORK.

One half peck pippins, one-half loaf bread, one-half pound butter, one and one-quarter pound sugar, one table-spoon all-spice, one table-spoon cinnamon, one-half nutmeg. Grate bread, chop apples; have layer of bread, butter, sugar, layer of spices and apples; let last layer be bread. When put in the oven for one hour, have a plate covered over it, then take plate off and let it bake two hours. To be eaten cold.

RICE PUDDING.

A FRIEND.

Two table-spoons rice, one quart milk, three table-spoons sugar, butter size of a nutmeg, one-half teaspoon salt. Wash rice well, and let it stand awhile in cold water before using it. As soon as the top forms, cover the pudding, to keep it from burning, until the rice bakes.

TAPIOCA PUDDING.

ANONYMOUS.

Six table-spoons of tapioca, (soaked over night) one quart milk, four eggs, (beaten separately) little salt, one table-spoon corn starch, one cup sugar. When the milk gets scalding hot stir in the yolks of the eggs, salt, corn starch and sugar. When they come to a boil, stir in the tapioca; let it boil up again; afterwards stir in the whites of the eggs, well beaten. Let it get ice cold.

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LEMON PUDDING.

MRS. S. W. WHITTEMORE.

One-half pound bread crumbs, two and one-quarter pounds suet, one-quarter pound sugar, one egg, pinch of salt, little milk, grated rind and juice of two lemons. Boil one hour. Serve with sauce.

SPONGE PUDDING.

MRS. STOKES, EAST ORANGE.

One-half cup butter, one-half cup sugar, one cup milk, three cups flour, four eggs, two tea-spoons baking powder, one cup raisins, or currants (or fresh cherries). Steam two hours.

FEATHER PUDDING.

MRS. ROBERT PAUL, PULASKI.

One cup sugar, one egg, one table-spoon melted butter, one-half cup sweet milk, one cup flour mixed thoroughly (when sifted) with one tea-spoon baking powder.

SAUCE FOR SAME.

Rub butter, sugar and flour together (dry); then stir in water (the quantity needed) and juice of one lemon. Boil until it thickens. (For variety can add glass of currant jelly to the above, mixing all well together).

LEMON PUDDING.

MRS. J. A. YOUNG, NEW YORK.

Eight eggs, eight table-spoons sugar, two lemons, two table-spoons powdered crackers, one gill milk. Beat eggs separately. To the yolks add sugar, crackers, juice and rinds of lemons,

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and milk. Then the whites beaten stiff. Baked in a dish lined with a puff paste. Bake three-fourths of an hour.

DELMONICO PUDDING.

MRS. L. D. CLARK, EAST ORANGE.

One quart milk(let boil), three tablespoons corn starch, wet in cold milk, yolks of five eggs well beaten, stirred into the boiling milk. Pour in pudding dish; bake twenty minutes. Beat whites of eggs stiff with three table-spoons of sugar and put on top; set in oven to dry. Eat with cream and sugar.

HER MAJESTY'S PUDDING.

MRS. A. M. WASHBURN, EAST ORANGE.

One-half box gelatine, one-half cup cold water, one quart milk, four eggs, (yolks) one cup granulated sugar, one teaspoon vanilla. Soak gelatine in the cold water for one hour. Have the milk boiling in farina kettle; beat the eggs light with sugar. Stir it into the milk, letting it all boil three minutes, stirring constantly. Take care that it does not boil longer than to thicken, or it will curdle; then add gelatine and vanilla; then strain into a mould; set aside to harden.

THE SAUCE.

Three eggs, (well beaten) six table-spoonfuls cream, (whipped) three table-spoons powdered sugar. Beat all well; flavor with sherry or brandy. Pudding for six persons.

BAKE WELL PUDDING—THE VERY BEST.

MISS CHITTICK, EAST ORANGE.

Line a dish with puff paste, and spread over it a variety of preserves along the bottom, some strips of candied lemon;

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then fill it three parts full of the following mixture: one-quarter of a pound clarified butter, one-quarter of a pound pounded lump sruga, yolks of five eggs, and whites of one; flavor it with one ounce of sweet almonds, and six bitter almonds, or anything else you may prefer. Bake it in a moderate oven, and when cold put fine grated sugar over it.

LEMON RICE PUDDING.

MRS. A. M. WASHBURN, EAST ORANGE.

Three cups milk, three-quarters of a cup sugar, one and one-half table-spoonfuls corn starch dissolved in little water, three eggs, (beaten separately) one cup rice, one lemon. Have milk boiling in farina kettle; add the sugar and corn starch; when thoroughly, boiled add yolks of eggs; have the rice cooked and hot; stir it rapidly in this mixture, and when every grain seems separated, add grated rind of the lemon; pour in pudding dish, in which it is to be served; spread beaten whites, sweetened with powdered sugar, and flavored with juice of the lemon over the top. Stand in oven long enough to get a light brown color. Eaten cold.

LEMON PIE WITH RAISINS.

MRS. S. W. WHITTEMORE.

Two lemons, one cup water, one cup sugar, one-half cup of molasses, one tea-cup corn starch, mixed with cold water, quarter of a pound raisins chopped fine. Mix and boil on top of range; when thick allow to cool. Bake with top and bottom crust.

CIDER PUDDING.

MRS. ANNA C. SUTHERLAND, EAST ORANGE.

One cup cider, one cup molasses, one cup suet, chopped

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very fine, one tea-spoon salt, one tea-spoon baking powder. Thicken this with sifted flour to about the consistency of cake batter. Boil in pudding mould for three hours.

SAUCE.

One cup cider, one cup sugar; butter the size of an egg, one table-spoon corn starch, dissolved in a little water, flavoring to taste. Let the sauce boil for five minutes, stirring all the while. Serve hot.

CHOCOLATE PUDDING.

MRS. W. T. WHITTEMORE, NEW YORK.

Four slices of bread, soaked in water, drain off the water, add one quart milk, three eggs, butter size of an egg, one-half a cake sweetened chocolate (grated). Mix thoroughly and bake.

FIG PUDDING.

MRS W. T. WHITTEMORE, NEW YORK.

Five ounces suet, (chopped fine) four ounces bread, (grated) four ounces sugar, four ounces candied lemon, (cut in small pieces) four eggs leaving out whites of two, about a breakfast cup milk, in which boil a stick of cinnamon, a tea-cup of figs, cut in small pieces. Mix all well together; put in a well buttered mould; boil four hours.

ROLY POLY PUDDING.

MRS. OXHOLM, YONKERS.

One pint milk, (sour is preferable) one tea-spoon soda, two tea-spoons cream of tartar, (if milk is sweet) if not; one-half tea-spoon cream tartar, salt, piece of lard. size of an egg, sufficient flour to make it the consistency of soda biscuits; rolling

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it out until one-quarter of an inch in thickness; then to be spread with preserved fruit, (berries or currants are nicest). Roll the mixture over and over, pinching the ends together. Boil it one hour in a cloth previously wet, buttered and floured. Eaten with a thin wine sauce.

PUFF PUDDING.

MRS. J. A. YOUNG, NEW YORK.

One pint milk, one pint flour, two eggs (beaten separately), two tea-spoons of baking powder. Boil one hour or steam one and one-half hours.

ORANGE SPONGE.

MRS. J. A. YOUNG, NEW YORK.

One ounce gelatine, one pint warm water, six medium sized oranges, one lemon, three eggs (whites only), ten ounces sugar. When gelatine is dissolved, strain it; when nearly cold add juice of the oranges and lemon and sugar well blend ed, then add the eggs beaten to a stiff froth, whip all together until white and a sponge, pour in the moulds and stand in the ice box.

DANISH PUDDING.

E. M. A., BRICK CHURCH.

Soak one cup tapioca over night in cold water. In the morning add more water if necessary. Cook in double boiler. A very little salt; cut up bananas and stir into the jelly. To be eaten with cream and sugar.

VALISE PUDDING.

MR. J. A. YOUNG, NEW YORK.

One quart flour, one-half pint butter, little salt, two table-spoons baking powder, one-half pint milk. Make a soft dough,

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roll it and spread with any kind of sliced fruit, berries, marmalade, or currant jelly, keeping two inches from the edges; roll it, secure the ends by turning them over. Boil in a floured cloth that has been dipped in hot water. Boil one and one-half hours or steam two hours without a cloth.

AN ATTRACTIVE PUDDING.

MRS. R. E. SMITH, PLAINFIELD.

Four eggs, one pint milk, little salt, sugar to the taste; use pink gelatine. Make a boiled custard with the yolks of eggs and milk. Soak a box of gelatine in a little cold water, about half an hour, then pour over it about three-quarters of cup of boiling water. When the custard is cold add the gelatine, and the whites of eggs well beaten. Flavor with vanilla, stir all together, and pour in the moulds. It will settle in three layers, making an attractive pudding of delicate flavor.

CARROT PUDDING.

MRS. S. W. WHITTEMORE.

One coffee-cup grated carrot, one coffee-cup grated potatoes, one coffee-cup raisins (stoned), one coffee-cup flour, one coffee-cup New Orleans molasses, scant tea-spoon of soda dissolved in hot water, cinnamon, cloves, allspice to the taste. First put the raisins in the flour, then carrots, then potatoes, then add the molasses and spices, and then the soda; boil three hours. If boiled in a mould, be sure and butter it well.

BREAD PUDDING.

MRS. J. A. YOUNG, NEW YORK.

One-half loaf baker's bread, one pint boiling milk, four eggs, one tea-spoon cream of tartar, one-half pound raisins

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(stoned), pinch of salt, just flour enough to hold together. Boil one hour, flour inside of bag well. Bake three-quarters of an hour. Butter dish well before putting pudding in.

BOILED CHERRY PUDDING.

MRS. E. SOUTHARD, PEEKSKILL.

One pint milk, one pint flour, three eggs, little salt, three tea-spoonfuls baking powder, one quart cherries. Boil one hour or steam two hours. Any kind of berries can be used.

CORN STARCH PUDDING.

MRS. WM. H. SMITH, NYACK.

One quart milk, six table-spoons corn-starch, three eggs, little salt, flavor with lemon. Stir well the corn-starch and milk together, then add salt and eggs, last of all lemon; boil until it thickens. When little cool put in moulds. Be sure to have moulds wet with cold water first.

SAUCE FOR PUDDING.

One table-spoonful corn-starch, one egg, one quart milk, little salt. After being well blended, boil a few minutes.

WHORTLEBERRY PUDDING.

MRS. E. SOUTHARD, PEEKSKILL.

One loaf bakers' bread, one quart milk, five eggs, little salt, one and one-half pints berries, little flour. Cut bread in slices throw milk boiling hot over it, cover until cool, then mash bread very fine; add eggs well beaten, also salt to be added, then berries and flour. Boil two hours; be sure to flour inside of bag well.

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ORANGE CUSTARD PUDDING.

MRS. J. A. YOUNG, NEW YORK.

One-half pint stale bread crumbs grated, one pint milk, half pint sugar, half pint orange juice, one tea-spoon of grated rind, if not bitter, four eggs beaten separately. Soak the crumbs in some of the milk, beat smooth, add sugar, eggs, rind, juice, rest of the milk, the whites of eggs last. Bake in cups standing in boiling water. Eaten cold.

COTTAGE PUDDING.

MRS. JOHN WELLS, NEW YORK.

Two cups flour, one cup sugar, one cup milk, one egg, two table-spoonfuls butter, one tea-spoon cream of tartar, half tea-spoon soda. Bake half an hour in moderate oven.

BATTER PUDDING.

MRS. J. A. YOUNG, NEW YORK.

Six eggs, beaten separately, one quart milk, seven table-spoonfuls flour, little salt. Bake one hour.

PLUM PUDDING.

MRS. E. SOUTHARD, PEEKSKILL.

One pound raisins (stoned), one pound Zante currants, one pound beef suet, one pound citron, one nutmeg (grated), one-half gill brandy, five eggs, one-quarter pound brown sugar, one pound flour, one-quarter pound candied orange peel, one-quarter pound candied lemon peel, scant pint milk. Chop the suet very fine; have currents well dried after being washed; cut citron in small, thin pieces. Boil five hours.

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"PUFF OVERS."

MRS. E. SOUTHARD, PEEKSKILL.

One pint milk, one pint flour, three eggs, little salt. Bake twenty minutes in cups.

TAPIOCA PUDDING.

MRS. J. A. YOUNG, NEW YORK.

One gill tapioca, one quart milk, three eggs. Soak tapioca and milk on back of range three hours, then add the eggs. Bake one-half hour.

BLACKBERRY PUDDING.

MRS. KYLE, EAST ORANGE.

One quart flour, one tea-cup suet chopped fine, one egg, three tea-spoons of baking powder, pinch of salt, one quart milk, one pint blackberries (any other fruit can be used). Boil two and a-half hours. Eaten with brandy sauce.

PLUM PUDDING.

MRS. G. I. HERBERT, EAST ORANGE.

Half pound raisins (stoned), half pound currants, half pound suet (chopped fine), half pound bread crumbs, half pound flour, quarter pound citron, quarter tea spoon cinnamon, little less of cloves and allspice, three table-spoons molasses, half tea-spoon soda, three eggs, pinch of salt, little sugar, milk enough to make soft dough. Boil three hours.

ALMOND PUDDING.

MRS. STEARNS, BROOKLYN.

Two table-spoons rice, three and a-half tumblers milk, little salt, yolks of five eggs, well beaten, one tea-cup sugar,

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forty sweet almonds and six bitter almonds, blanched and bruised. Cook the rice one hour in the milk; mix all well and beat slowly; when cold spread jelly on the top, then beat the whites of the eggs with five table-spoons powdered sugar. Put in the oven to brown quickly.

SPONGE PUDDING

MRS. STEARNS, BROOKLYN.

Two ounces flour, two ounces sugar, two ounces butter, one pint milk, three eggs (beaten separately). Boil sugar, butter and flour well together; then stir in the milk gradually; set this mxture in a kettle of boiling water until it thickens. Let that cool; then add the eggs well beaten; flavor with vanilla. Place in a pan of water and bake fast thirty minutes.

MACCAROON PUDDING.

MRS. STEARNS, BROOKLYN.

Roll eighteen maccaroons very fine, make a soft custard, flavor, and pour over maccaroon crumbs while hot. Bake if you wish.

LEMON PIE.

MRS. CHARLES STOTT, HUDSON.

Two lemons (grated rind and juice), two large cups sugar, two very small cups boiling water, two large table-spoons flour blended in water, two eggs, piece of butter size of an egg (melted); makes two pies, no upper crust.

COCOANUT PIE.

MRS. J. A. YOUNG, NEW YORK.

Four soda crackers (rolled fine), six eggs, one cocoanut (grated), three pints milk. Boil cocoanut in the milk twenty

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minutes. When off the fire and a little cool, add the eggs and crackers. Bake as a custard pie, with no upper crust.

POTATO PIE.

MRS. R. E. SMITH, PLAINFIELD.

One Irish potato (pare and grate), one lemon (juice and rind), one cup water, one cup sugar. Stir all together, bake with upper and under crust.

LEMON PIE.

MRS. E. SOUTHARD, PEEKSKILL

Yolks of four eggs, (well beaten) one coffee-cup sugar, one coffee-cup cold water, juice of three lemons and rinds of two, (grated.)

MINCE PIE.

MRS. J. A. YOUNG, NEW YORK.

Four pounds beef, (the round) three pounds currants, (washed and stemmed) six pounds raisins, (stoned) one and one-half pounds citron, (cut fine) six ounces candied orange peel, (cut fine) six ounces candied lemon peel, (cut fine) cloves, allspice, cinnamon, sugar, and brandy to the taste.

Put meat in boiling water with a little salt and simmer until tender; when cool chop fine; then add all the other ingredients; pack away firm and cover close; for three pies. Take a pint bowl of the above, add one bowl chopped apples, three pints sweet cider. Cook until raisins are tender; cook the day before you make the pies. When you make the pies, add sugar, allspice, cloves, brandy, and cider if necessary.

PUFF PASTE.

MRS. J. A. YOUNG, NEW YORK.

One pound butter, one pound flour, little salt, 2 gills ice

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water, one egg (yolk). Wash the salt from the butter; make a wall of the flour on the board; pour the water and egg; mix well and handle lightly until a ball; flatten with roller; make ball of butter; put it in the center of flour; roll and turn three times; be careful not to have butter break through in rolling. Stand in the refrigerator two hours before using.

SQUASH PIE.

One gill pumpkin, (stewed very dry) one gill milk, one egg, pinch of salt, little cinnamon or cloves, sweeten to taste.

PIE PASTE.

One quart flour, one-half pound lard, one-half pound butter, little salt. Beat flour and lard to a powder, add the salt and stir enough ice water to make it a paste. Divide the butter in three parts; roll out the paste three times, spreading the butter on in small bits each time. Always roll from you; makes four pies.

LEMON PIE.

MRS. E B PAUL, PHILADELPHIA.

One lemon, three eggs, three-fourths tea-cup sugar, one table-spoon flour, one table-spoon butter, water to thin it a little; makes one pie.

LEMON PIE.

MRS. L. D. CLARK, EAST ORANGE.

One lemon, (grate the peel off before opening) one tea-cup sugar, one table-spoon flour, one tea-cup cold water, one egg. Beat the egg, sugar and flour together; add the water; steam over boiling water, until thick. Bake the crusts separately; putting the top crust lightly on, that it may be removed after baking; then fill with the custard.

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BOSTON CREAM PIE.

MRS. STEARNS, BROOKLYN.

One small cup white sugar, one table-spoon butter, two cups flour, one egg, one cup milk, two tea-spoons cream of tartar, one tea-spoon soda, little salt. When cold slice and spread with cream. made as follows: one pint milk, two table-spoons flour or corn starch, little salt, sugar and flavor to taste.

COCOANUT PUDDING.

MRS. KYLE, EAST ORANGE.

One cocoanut, (grated) six eggs, (beaten separately) one and one-half cups powdered sugar, two tabie-spoons flour, one pint milk, three ounces butter, salt. Take out whites of three eggs for meringue. Beat eggs and sugar light together; dredge the flour in; then add the cocoanut, milk, salt butter and grated lemon peel; bake in moderate oven about three-quarters of an hour, in a deep dish. Meringue added then, and browned; use two table-spoons of sugar to whites of three eggs.

VANILLA SAUCE.

MISS MAMIE COLLARD, JEYSEY CITY HEIGHTS.

Whites of two eggs, yolk of one, half cup powdered sugar, one tea-spoon vanilla, three table-spoons milk. Beat the whites of eggs to a stiff froth; next, beat in the sugar, then the yolk of the egg, then the vanilla and milk; beat all well together and serve immediately. This sauce is for light puddings.

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HOME MADE SAUCE.

MRS. J. A. YOUNG, NEW YORK.

One and one-quarter pounds sugar, one pint water, four ounces butter, nutmeg. Boil gently over one hour, not hard.

VANILLA SAUCE.

MRS. J. A. YOUNG.

One-half pint milk, three ounces sugar, three eggs (yolks), vanilla to taste. Boil milk and sugar together; while boiling hot throw over the eggs, then put on fire until it thickens; add flavoring last.

MÉRINGUE.

Three table-spoons of powdered sugar to the white of one egg.

HOT WINE SAUCE.

MRS. E. SOUTHARD, PEEKSKILL.

One gill butter, three gills sugar, one-half pint boiling water, one table-spoon corn-starch (well blended), one-half gill brandy. Put sugar and water in farina boiler; when boiling hot, add butter; when melted, add corn-starch; boil hard ten or fifteen minutes. When taken off the fire add brandy.

WINE SAUCE.

MRS. S. W. WHITTEMORE.

One-half cup butter, two and a half cups powdered sugar, two wine glasses wine, one-half cup boiling water, one teaspoonful nutmeg. Work the butter and sugar well, moistening as you go with boiling water. Boil long and hard until of a creamy mixture. Set the dish in a pan of boiling water, stir frequently until hot. Stir rapidly before serving; it should be as white as milk.

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SAUCE FOR PLUM OR FRUIT PUDDING.

MRS. STEARNS, BROOKLYN.

Little grated nutmeg, one cup sugar, one-half cup butter, one egg (beaten separately), one table-spoon flour, two-thirds cup brandy or wine made quite hot. Beat sugar, butter, flour and yolk of egg well together, then add wine or brandy. Stir in last the white of egg well beaten, and nutmeg.

LIQUID SAUCE.

MRS. STEARNS, BROOKLYN.

Six table-spoons sugar, ten table-spoons water, four table-spoons butter, two table-spoons wine, two table-spoons brandy, little nutmeg.

PUDDING SAUCE.

Three table-spoons sugar, one table-spoon butter, one egg, one table-spoon sherry, one tea-spoon vanilla. Just before serving pour on some boiling water.

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CAKES.

"My rule? Why, certainly! It's queer;
But no one ever eats *that* cake,
Who does not ask me for my rule—
(How much to use, how long to bake.)
* * * * *

"If you should have good luck, I'm sure
You won't regret the pains you take;
But after all it's judgment, more
Than quantity, that makes the cake."
* * * * *

SPONGE CAKE.

MRS. E. E. CLAPP, EAST ORANGE.

Two cups sugar, two cups flour (doubly sifted), six eggs, salt, one lemon (juice and rind). Mix whites of eggs with the sugar, then add the yolks, next the flour, and last the lemon.

NUT CAKE.

"THE RIVER FARM" (DELAWARE WATER GAP.)

One cup walnuts, one cup sugar, one cup flour, three eggs, scant one-half tea-spoon soda, scant one tea-spoon cream of tartar. Beat very light and drop a tea-spoon of the cake batter in a well-greased tin, putting some nuts on each, giving

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plenty of room to spread. Bake in a quick oven. Roll into "finger rolls" immediately, while hot. If the nuts are small, they will roll better.

FAMOUS SPONGE CAKE.

"THE RIVER FARM" (DELAWARE WATER GAP.)

Seven eggs, three-quarters pound sugar, one-half pound flour, one-half cup water. Put the water on sugar and boil until clear; beat the whites stiff and drop the yolks *one by one* into them; add the boiling hot sugar and water, stirring slowly all the time, until the whole becomes perfectly cold. Then stir in the flour lightly and bake in a moderate oven one hour. (Never less than an hour, or it will fall).

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MRS. S. W. WHITTEMORE.

One cup butter, two cups sugar, one cup milk, two or four eggs, one tea-spoon saleratus, flour to make a stiff dough, nutmeg to taste. Fry in boiling lard.

CHOCOLATE CAKE.

MRS. STOKES, EAST ORANGE.

Small half cake of Baker's chocolate, half a cup of sweet milk, yolk of one egg. Boil together until thick. When cool add two eggs, half cup of milk, half cup of butter, one large cup sugar, two cups flour, one tea-spoon soda, one tea-spoon vanilla; bake in hot oven.

WALNUT WAFERS.

MISS. KATHERINE BAYLES, ORANGE.

One-half pint brown sugar, one-half pint walnuts (or hickory), three table-spoons flour, one-third tea-spoon salt, two eggs.

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Beat the eggs, add sugar, salt and flour, then the nuts. Drop a teaspoon of this mixture not far apart on a buttered pan. Bake in hot oven.

GINGER COOKIES.

MRS. J. A. SWEETSER, BRICK CHURCH.

One cup butter, one cup sugar, one cup molasses, one table-spoon salt, one table-spoon vinegar, one table-spoon ginger, one table-spoon cloves, one egg, one tea-spoon soda. Mix with flour, stiff enough to roll out *very thin*. Bake quickly. "These will keep for months, and grow better all the time."

HARRISON CAKE (FRUIT CAKE.)

MRS. J. A. SWEETSER.

One and one-half cups butter, two cups brown sugar, one cup molasses, five eggs, one and one-half cups sweet milk, one tea-spoon soda, five cups flour, one and one-half tea-spoon cinnamon, one and one-half tea-spoon mace, one tea-spoon cloves, one pound each of raisins and currants (more, if you wish), one glass of wine or brandy, one pound of citron if desired.

MOUNTAIN CAKE.

MRS. CHARLES STOTT, HUDSON.

One pound sugar, one-half pound of butter, five eggs, one-half a nutmeg, one-half a wine glass Maderia wine, one coffee cup sweet milk, nor quite one pound of raisins (stoned) little cinnamon, one-half a tea-spoon saleratus dissolved in a little milk, two heaping tea-spoons cream of tartar, little over one pound flour.

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LEMON CAKE.

MRS. J. A. YOUNG, NEW YORK.

One coffee-cup butter, three coffee-cups sugar, five eggs, one tea-spoon saleratus, one coffee-cup milk, one lemon, (juice and rind), four coffee-cups flour. Beat whites and yolks of eggs separately, and dissolve the saleratus in a little milk.

WALNUT CAKE.

MRS. E. M. HEISER, NEWARK.

Two-thirds cups butter, two cups sugar, three eggs, juice of one lemon, one cup milk, three cups flour, three even tea-spoons baking powder, three-quarters of a cup nuts, (two pounds) pinch salt. Cream the butter and sugar; then add the milk, the yolks of the eggs well beaten, then the flour and the whites of the eggs beaten to a stiff froth. Lastly the nuts, chopped and sprinkled with flour. Ice the cake, cut icing in squares and in each square put half a walnut. Bake in moderate oven.

FRENCH CAKE.

MRS. E. SOUTHARD, PEEKSKILL.

One coffee-cup butter, two coffee-cups sugar, one coffee-cup sweet milk, three eggs, four coffee-cups flour, two tea-spoons baking powder. Beat whites and yolks separately. Good made in small patty pans.

FRUIT CAKE.

MRS. E. J. PAUL, PULASKI.

Two tea-cups butter, two tea-cups molasses, six eggs, two tea-cups brown sugar, one tea-spoon saleratus, one-half cup sour milk, four pounds raisins (stoned) two and one-half

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pounds Zante currants, one-half pound citron, one nutmeg, flour so as not to be too stiff. Be sure and have the currants well dried. Cut citron in very small and thin pieces. Spice very high to the taste, with cinnamon and cloves.

CHOCOLATE MACAROONS.

MRS. JOSEPH FISHER, NEW BRUNSWICK.

One pound white sugar, (powdered) one-half pound sweetened chocolate, (grated) whites of eight eggs, six ounces flour. Beat the sugar, chocolate and eggs half ad hour; then add the flour; drop on tins to bake.

WALNUT CAKE.

MRS. JACKSON MARSH, EAST ORANGE.

Half cup butter, one cup sugar, two cups flour, half cup milk, yolks three eggs, white one egg, two tea-spoons baking powder. Bake in layers of three cakes. Beat the whites of two eggs, one cup sugar, one cup chopped walnuts; put the cake together with this.

COFFEE FRUIT CAKE.—EXTRA.

MRS. JACKSON MARSH.

One cup butter, two cups brown sugar, one cup molasses, one cup strong coffee, four cups flour, two eggs, two tea-spoons baking powder, one tea-spoon cloves, one tea-spoon nutmeg, one tea-spoon cinnamon, one pound seedless raisins washed and floured, one pound currants washed and floured, one pound dates washed and floured, quarter pound citron washed and floured, quarter pound orange peel washed and floured. Use a large coffee-cup; bake in moderate oven. Cream the butter and sugar together, add eggs, (beaten thoroughly) and

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spices, then molasses and coffee. Sift the baking powder into flour and add alternately with fruit; mix well. Makes two good loaves.

FRUIT CAKE.

MRS. STAATS S. MORRIS, EAST ORANGE.

One and a quarter pounds butter, two and a-half pounds sugar, one and a-quarter pounds flour, four pounds stoned raisins, three pounds currants, ten eggs, two nutmegs, one table-spoon cloves, one table-spoon cinnamon, little mace, two wine-glasses wine, one wine-glass brandy, citron, if you like. An old and nice recipe.

DOUGHNUTS.

BRICK CHURCH.

One and one-half tea-cups sugar, one-quarter cup butter, one large tea-cup milk, two well-beaten eggs, one-half grated nutmeg, salt-spoon salt. Thicken with prepared flour; roll out an inch in thickness; cut with a wine-glass and drop in boiling lard; To prepare the flour for same: Three pounds flour, two tea-spoons soda, four tea-spoons cream of tartar; mix thoroughly and sift.

BOSTON SPONGE CAKE.

MRS. STAATS S. MORRIS.

One and one-quarter pounds of sugar, one and one-quarter pounds of eggs, three-quarters of a pound of flour (sifted), rind and juice of one lemon. Beat whites till you can turn them over without dropping; beat yolks brisk, then add to yolks sugar and lemon; beat this very quick and add to the whites; give this all another beating, then add the flour very lightly. This quantity will make three pans; a slow oven the first ten minutes, then quicken the heat.

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PLUM CAKE.

MRS. ANNA. L. WARD, NEWARK.

Three pounds flour, two and one-half pounds sugar, two and one-half pounds butter, three dozen eggs (leaving out nine whites), six pounds currants, four pounds raisins, one and one-half pounds citron, one ounce cinnamon, one ounce nutmeg, one-half ounce mace, one-quarter ounce cloves, one pint brandy, one half-pint rose water.

SOFT MOLASSES CAKE.

MRS. ANNA L. WARD, NEWARK.

One cup butter, one cup sugar, two cups molasses, three eggs, one cup sour milk, one tea-spoon salaratus or soda, half tea-spoon mace, two tea-spoons cinnamon, five cups flour.

CRULLERS.

MRS. WILLIAM S. PLUME, EAST ORANGE.

Six eggs, one cup butter, two cups sugar. half cup milk, two tea-spoonfuls baking powder, flour to roll out easily. Boil in hot fat.

VANILLA CAKE.

MRS. EDWIN YOUNG, NEW YORK.

One-half pound sugar, one-half pound flour, one-fourth pound butter, one-half tea-spoon soda, one tea-spoon cream of tartar, one-half tea-cup cold water, three tea-spoons vanilla, two eggs. Beat whites and yolks separately. Sift the cream of tartar in the flour, and dissolve the soda in the water.

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COOKIES.

MRS. STOKES, BRICK CHURCH.

One cup light brown sugar, one cup butter, two eggs, scant half tea-spoon soda, dissolved in one table-spoon milk, flour enough to roll out very thin. Cut round; roll in powdered sugar before using.

SNOW CAKE.

E. M. A., BRICK CHURCH.

Whites of eight eggs, three-fourths cup butter, two cups sugar, one-half cup milk, two and one-half cups pastry flour, one-half tea-spoon soda, one-half tea spoon cream of tartar, one tea-spoon extract almond. Mix soda and cream of tartar with the flour. Rub the butter alone to a cream; add sugar and beat again; add milk and flour alternately, little at a time; beat well; lastly, the beaten whites and the almond. Bake in two small pans in moderate oven.

TIP-TOP CAKE.

MRS. E. SOUTHARD, PEEKSKILL.

Half coffee-cup sugar, half coffee-cup butter, one coffee-cup milk, two and a-half coffee cups flour, two eggs, two tea-spoons cream of tartar, one tea-spoon soda. Sift the cream of tartar in the flour and dissolve the soda in the milk.

FRUIT CAKE.

MRS. JOSEPH FISHER, NEW BRUNSWICK.

One and a-half pounds flour, one and a-half pounds butter, two pounds brown sugar, five pounds stoned raisins, three pounds Zante currants, eighteen eggs, one and a-half pounds citron, one ounce mace, one table-spoon cinnamon, two tea-spoonfuls cloves, one coffee-cup molasses, half pint brandy.

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VANILLA WAFERS.

MRS. STOKES, BRICK CHURCH.

One cup butter, two cups sugar, two eggs, two tablespoonfuls milk, five cups flour, half tea-spoon saleratus, two tablespoons vanilla. Roll very thin; cut the squares when taken from the oven.

JUMBLES.

MRS. E. SOUTHARD, PEEKSKILL.

Two coffee-cups sugar, half coffee-cup butter, two eggs, half cup water, two tea-spoonfuls cream of tartar, one tea-spoonful soda.

WELCOME CAKE.

MRS. E. SOUTHARD.

Half coffee-cup sugar, half coffee-cup butter, three eggs, one tea-spoon cream of tartar, half tea-spoon soda, half coffee-cup sweet milk, half pound stoned raisins, three tea-cups flour. Beat whites and yolks separately; stir butter and sugar to a cream, then add the yolks, then dissolve the soda in the milk, and add that to the cake. Sift the cream of tartar, in the flour; be sure and warm the raisins a little and flour them before putting them in the cake. Add the whites after the yolks.

MOLASSES CAKE.

MRS. A. M. WASHBURN, EAST ORANGE.

One tea-spoon soda, one tea-spoon ginger, one tea-spoon cinnamon, one tea-spoon salt, half tea-spoon cloves, half tea-spoon nutmeg (spices all ground), one cup lard, one cup brown sugar. Pour over this one cup boiling water, and stir until the spices, sugar and lard are melted. Then add one cup molasses; after it has ceased to effervesce sift in slowly

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three large cups flour to make a stiff batter, add last one egg, well beaten, and one cup raisins. Makes two medium sized cakes, or one dozen gems, or one loaf cake.

MIXTURE FOR CHOCOLATE CAKE.

MRS. A. M. WASHBURN.

Five table-spoonfuls grated chocolate, two table-spoonfuls boiling water, half cup milk, one cup sugar, one egg (well beaten). Dissolve chocolate with the water, add other ingredients, stir all over the fire until it thickens; when cool spread over and between the layers of cake.

SOFT ICING.

MRS. A. M. WASHBURN.

One egg (white), half cup powdered sugar, one tea-spoon cold water; mix well together; flavor with lemon juice. For two cakes.

SPONGE CAKE—EXTRA.

ELLEN WILD, HUDSON.

Weight of ten eggs in sugar, half the weight of ten eggs in flour, juice of one lemon. First beat the yolks of eggs very hard, then beat the whites until stiff; afterwards beat them well together, then add the juice of the lemon, and lastly stir in the flour very lightly. To be baked in a quick oven.

COCOANUT CAKE.

MRS. FLAGLER, FALLSBURG.

One pound sugar, half pound butter, six eggs, or whites of twelve eggs, little salt, one cocoanut, half pound flour. Be particular and grate the cocoanut over night.

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WALNUT MACAROONS.

MRS. S. W. WHITTEMORE.

One cup walnuts, chopped fine, one cup white sugar, one egg well beaten, (added the last). Baked in little cakes on tin sheets.

CHILDREN'S GINGER SNAPS.

MRS. E. SOUTHARD, PEEKSKILL.

One pint molasses, two eggs, one tea-cup milk, one tea-cup butter, two tea-spoons baking powder, flour to roll out very thin.

RAISIN CAKE.

MRS. J. A. YOUNG, NEW YORK.

Eight eggs, one pound butter, one pound flour, one pound sugar, one-half pound raisins (stoned) wine glass brandy, one-half a nutmeg. Beat whites and yolks separately. Warm and flour raisins before putting them in the cake.

FRUIT CAKE.

MRS. J. A. YOUNG, NEW YORK.

Twelve ounces butter, three coffee-cups sugar, four eggs, thirteen ounces flour, one-half pint milk, one-half pint New-Orleans molasses, one-half tea-spoonful soda, one ounce ground nutmeg, one ounce ground cloves, one ounce ground mace, one ounce ground cinnamon, eight pounds raisins (stoned), two pounds citron (cut very thin), two pounds Zante currants, one gill brandy, one gill sherry wine.

CREAM PUFFS.

MRS. NEWTON, CONNECTICUT.

One pint water, one-half pound butter, three-quarters pound flour, ten eggs, pinch salt. Put the water in the farina boiler;

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when it boils stir in the flour ; let it boil until perfectly smooth and quite thick, then add the salt. While it is cooling beat up the eggs, then stir them in the mixture. Drop on tins about two inches apart ; one table-spoon of the mixture to a cake.

CUSTARDS FOR THE PUFFS.

Four eggs, one quart milk, one coffee-cup sugar, one coffee-cup flour ; flavor with vanilla. Beat the eggs well separately ; let it just come to a boil.

WAFER JUMBLES.

MRS. J. A. YOUNG, NEW YORK.

Five ounces butter, fourteen ounces sugar, seven ounces flour, three eggs. To be rolled very thin and baked.

FRIED CAKES.

MRS. A. L. SMITH, ROCHESTER.

Two quarts flour, six tea-spoonfuls baking powder, two cups sugar, butter size of a hen's egg. Mix with milk or water. Fry in boiling lard.

WHITE FRUIT CAKE.

MRS. ROBERT PAUL, PULASKI.

Two cups sugar, two cups butter, one-half cup sweet milk, one cup currants or raisins (stoned), two tea-spoonfuls baking powder, two cups flour, whites of three eggs.

SPICED DROP CAKE.

MRS. F. SOUTHARD, PEEKSKILL.

One coffee-cup brown sugar, one coffee-cup molasses, one coffee-cup shortening, one-half cup boiling water, one table-

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spoon soda, one table-spoon cinnamon, one table-spoon cloves, little nutmeg, two eggs. For shortening, use butter, drippings, or both mixed; dissolve soda in the water; use flour to be stiff enough to drop. Bake in a moderate oven.

FRUIT CAKE.

MRS. E. SOUTHARD.

One coffee-cup butter, two coffee-cups sugar, one coffee-cup cold water, four coffee-cups flour, three heaping cups fruit (raisins and currants), two eggs, half coffee-cup molasses, three tea-spoons baking powder. Spice to taste with cinnamon, cloves, allspice and nutmeg.

CHOCOLATE CAKE.

VICTORIA E. PAUL, PULASKI.

Two eggs (yolks only) and white of one egg, one cup sugar, three table-spoonfuls melted butter, two-thirds cup of milk, one and a-half cups flour, two tea-spoons baking powder.

FROSTING FOR CAKE.

Half cup sugar, two table-spoons water, white of one egg, half cake Baker's chocolate. Stir all time until dissolved; let it boil until stringy, then take it right off; first be sure to have the white of the eggs well beaten with the grated chocolate, so as to be ready to stir the sugar in it as soon as you take it off the fire.

CRULLERS.

MRS. J. A. YOUNG, NEW YORK.

Half pound butter (good weight), half pound sugar, one pound six ounces flour, six eggs, one nutmeg.

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COCOANUT JUMBLES.

MRS. J. A. YOUNG, NEW YORK.

Six ounces butter, fourteen ounces sugar, nine ounces grated cocoanut, two eggs, one and a-half gills milk, half tea-spoon soda, twelve ounces flour; flavor to taste. May have to add a little more flour so as to drop.

SOFT GINGER BREAD.

MRS. J. A. YOUNG, NEW YORK.

Two and one-half cups butter, two cups sugar, two cups molasses, one cup milk, five cups flour, four eggs, two table-spoons ginger, one and one-half teaspoon baking powder.

JUMBLES.

MRS. J. A. YOUNG, NEW YORK.

One pound and eleven ounces of flour, one pound butter, one pound sugar, one nutmeg (grated) one-half tea-spoon soda, one tea-spoon cream of tartar, four eggs. Rolled out, formed in rings; tops to be dipped in granulated sugar.

ROCHESTER CAKE

MRS. J. A. YOUNG.

Twelve ounces butter, one pound sugar, fourteen ounces flour, three table-spoons cream, one wine glass sherry, one-half table-spoon vanilla, (extract) one-half tea-spoon bitter almonds, whites of eight eggs, one and one-half tea-spoon baking powder, one cocoanut, (grated) four ounces hickory nuts or blanched almonds, chopped fine. Cake to be baked as for jelly cake. Sprinkle nuts on first layer, and cocoanut on second, so on until the last layer, which must be cocoanut with some sugar added to it.

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ALMOND MACCAROONS.

MRS. S. W. WHITTEMORE.

One pound almonds, blanched and washed, two eggs, (whites) one and one-fourth pounds sugar, four table-spoons of flour or corn starch ; drop on buttered tins.

DOUGHNUTS.

MRS. J. P. R. WELLS, NEW YORK.

Four bowls flour, one bowl sugar, four tea-spoons baking powder, one table-spoon butter, one coffee-cup milk, one egg, a little salt, cinnamon to taste. Mix flour enough to be as stiff as for biscuits ; fry in boiling lard.

GINGER BREAD

MRS. G. I. HERBERT, EAST ORANGE.

One-half coffee-cup butter, one-half coffee-cup lard, one coffee-cup granulated sugar, one coffee cup milk, three coffee-cups molasses, four and one-half coffee-cups sifted flour, four eggs, (beaten separately) one table-spoon ground ginger, two table-spoons ground cinnamon, one table-spoon ground cloves, two tea-spoons soda, little salt.

SPONGE CAKE.

One pound eggs, one pound sugar, half pound flour, juice and rind of one lemon ; yolks and sugar well beaten together, add lemon and flour, then the whites of eggs beaten to a stiff froth.

ANGEL'S FOOD.

A FRIEND, PHILADELPHIA.

Whites of eleven eggs beaten to a stiff froth, half cup granulated sugar, one cup flour (sifted four times), one tea-spoon

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cream of tartar, one tea-spoon extract vanilla. Bake forty minutes in a slow oven, in a tin-pan that has never been greased. Icing as usual.

SPONGE CAKE.

A FRIEND.

Six eggs beaten separately, half pound sugar, quarter pound flour. The white of an egg to be reserved for icing.

ORANGE CAKE.

MRS. S. W. WHITTEMORE.

Five eggs beaten separately, three coffee-cups sugar, three-quarters coffee-cup butter; one coffee-cup sweet milk, four coffee-cups flour, juice of one orange and a little of the rind (grated), one tea-spoon soda, two tea-spoons cream of tartar. Place yolks, sugar, butter and the orange juice in a large bowl; beat until light and creamy. Then add the milk, whites of eggs beaten to a stiff froth, then flour, soda and saleratus. Dissolve soda in the milk; bake in jelly pans.

ICING FOR ORANGE CAKE.

One coffee-cup granulated sugar, white of one egg, juice of one orange. Put the sugar on the stove in just enough water to moisten; let it boil until clear and will spin a thread. Have the white of the egg well beaten, and have some one drip the sugar in while you are beating, and continue to beat until it is thick and white, then stir in the orange juice; should that make it too thin add more sugar until thick enough. This makes a very large and delicious cake.

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NUT CAKE

MRS. E. B. PAUL, PHILADELPHIA.

One cup butter, two cups brown sugar, three cups flour five eggs beaten (separately), one pound stoned raisins, one pint nuts, half cup sweet milk, three tea-spoons baking powder. Flour the raisins and nuts well before mixing; bake two hours.

GINGER BREAD.

MRS. E. B. PAUL.

Half cup molasses, half cup sugar, half cup butter, two-thirds cup sour milk, one tea-spoon ground ginger, one tea-spoon soda. Make as stiff as pound cake.

JUMBLES.

MRS. E. B. PAUL.

One cup sugar, half cup butter, quarter cup milk, one egg, one tea-spoon baking powder, little cinnamon. Mix quite soft.

CRULLERS—PLAIN.

MRS. E. B. PAUL.

Four eggs, half pound sugar, quarter pound butter, one tea-cup cream, one nutmeg, one tea-spoon saleratus mixed in the flour. Flour enough to roll out.

LINCOLN CAKE.

MISS A. COPELAND, BROOKLYN.

Half pound butter, half pound sugar, scant half pound flour, three eggs, one cup sour cream or milk, half nutmeg (grated), half tea-spoon cinnamon, half tea-spoon vanilla, half tea-spoon

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soda. Dissolve the soda in hot water and stir into the milk or cream, just before adding the latter to the cake. Cream the butter and sugar well, then add the yolks whipped light, then cream, spice, flour, vanilla, and then a double-handful of citron cut in small pieces and well floured; finally, the whites well beaten. Stir all well and bake in a loaf, using shallow baking pans. Use scant measure of flour or it will be too stiff.

DOUGHNUTS.

MISS A. COPELAND, BROOKLYN.

Two tea-cups powdered sugar, three-quarters cup butter (scant), three eggs, two cups milk, two heaping tea-spoons baking powder, little salt, enough flour to be stiff enough to roll out. Be sure and stir the flour in as lightly as possible; do not knead.

GINGER SNAPS.

One-half pound butter, one-half pound lard, one-half pound brown sugar, four table-spoons white sugar, four tea-spoons ginger, one tea-spoon soda, one quart molasses, two quarts flour. Mix butter, lard, sugar, molasses, ginger and flour, dissolve the soda in a little milk, add enough flour to roll out very thin.

SUNSHINE CAKE.

MRS. STEARNS, BROOKLYN.

Five eggs (whites), six ounces granulated sugar, grated rind of one-half an orange, one tea-spoon orange juice, three ounces flour (sifted three times), one tea-spoon cream of tartar. Beat the whites of the eggs to a stiff froth, adding gradually the sugar. Take the yolks of three eggs beaten, mix with them the grated rind and juice of the orange; add this to the

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whites, and sugar; beat this well. Lastly, add the flour, in which put the cream of tartar. The flour must be mixed lightly, not beaten. Bake fifty minutes. Let cool in pans.

CRULLERS.

MRS. STEARNS, BROOKLYN.

Two cups sugar, one–half cup butter, scant cup milk, three eggs, two scant tea-spoons Royal baking powder, little salt. Flour enough to mould.

CRULLERS.

MRS. STEARNS, BROOKLYN.

One pound sugar, one-half pound butter, one cup milk, four eggs, little salt, flour to make stiff enough to roll. Flavor to taste. Boil in hot fat.

DELICIOUS CAKE.

MRS. A. M. WASHBURN.

One cup butter, two cups sugar, four eggs (unbeaten), one-half cup milk, two and one-half cups flour, two tea-spoonfuls Royal baking powder, sifted, with a small pinch of salt. Rub butter and sugar to a cream, add the unbeaten eggs, mix well, then add other ingredients; after mixing all well, add another one-half cup milk, one-half cup corn-starch sifted; flavor with nutmeg and grated peel of one lemon. To vary, almond essence or citron and currants may be substituted, in place of lemon and nutmeg. Makes two cakes.

ICING.

MRS. STEARNS, BROOKLYN.

One-half pound cut white sugar, one-half gill boiling water, one egg (white), one teaspoon orange juice. Pour the water

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over the sugar, and let them boil without stirring four minutes. Then pour the boiling syrup over the white of the egg (well beaten) gradually, then add the flavoring.

BOILED ICING.

MRS. STEARNS.

One tea-cup granulated sugar, one egg (white). Dissolve the sugar in very little water, and boil without stirring, until when you lift up the spoon it is clear like candy; then stir it in the well beaten white, and whip the mixture hard until it is real stiff.

SOFT GINGERBREAD.

"THE RIVER FARM," DELAWARE WATER GAP.

One cup molasses, one cup sugar, three-quarters cup butter, one cup sour cream, three and a half cups flour, three eggs, one tea-spoon soda. Spice to taste.

SOFT GINGERBREAD.

MRS. GEORGE ROSS GREEN, EAST ORANGE.

One cup butter, two cups brown sugar, one cup molasses, three eggs, one cup milk, two table-spoons ginger, one table-spoon cloves, one table-spoon allspice, one table-spoon cinamon, four cups flour, four tea-spoons baking powder.

JELLY CAKE.

MRS. A. M. WASHBURN, EAST ORANGE.

One cup butter, two cups sugar, four eggs (unbeaten) one-half cup milk, two and one-half cups flour, two tea-spoonfuls Royal baking powder, sifted with small pinch salt. Rub butter and sugar to a cream; add eggs; mix well; add other

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ingredients; after mixing all together well add another one-half cup milk, one-half cup of corn starch sifted. Bake in jelly tins; spread jelly over each layer; sift powdered sugar over top.

CRULLERS.

MRS. A. M. WASHBURN.

Three eggs, four table-spoons sugar, five table-spoons melted lard, flour enough to roll (not too stiff). Beat eggs and sugar well together; add the lard, then flour. Roll thin, (about one-third of an inch thick) cut in strips, or any fancy shape; drop in boiling lard; watch carefully. Put in the oven on a seive as soon as cooked, to drain fat off; sprinkle powdered sugar over them.

COCOANUT AND ALMOND CAKE.

MRS. KYLE, EAST ORANGE.

Two and one-half cups powdered sugar, one cup butter, four full cups prepared flour, seven eggs, (beaten separately and stiff) one small cup milk, with a pinch of soda, one cocoanut, (grated) one-half tea-spoon nutmeg, one lemon, (juice and half the grated peel). Cream, butter and sugar, stir in lemon and nutmeg; mix well; add the milk, whites and flour alternately; lastly stir in cocoanut swiftly and lightly; bake in jelly pans.

FILLING.

One pound sweet almonds, whites of four eggs, (beaten stiff) one heaping cup powdered sugar, two tea-spoonfuls rose water. Blanch the almonds; let them get cold and dry.

NEW YEAR CAKE.

X. Y. Z., EAST ORANGE.

Three-fourths pound butter, one and one-fourth pounds of

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sugar, (brown) three pounds of flour, one tea-spoon soda, a little salt, caraway seeds, one-half pint of water. Mix the butter in the flour, and the sugar in the water; roll thin.

SPONGE CAKE.

MRS. KELLOGG, ROCHESTER.

Two cups flour, two cups sugar, four table-spoons cold water, four eggs, one and one-half tea-spoons of baking powder, (heaping). Put all together in a dish and beat five minutes.

LEMON CAKE.

MRS. KELLOGG, ROCHESTER.

Two cups flour, two cups sugar, yolks of five eggs, whites of four eggs, one-half tea-cup cold water, one tea-spoon baking powder (heaping). Beat whites of eggs to a stiff froth; then stir them and the sugar together, and then other ingredients.

FILLING FOR THE ABOVE.

One-half cup sugar, (or more) whites of two eggs, beaten to a froth, then stirred with the sugar, grated rind and pulp of two lemons, and the juice of one lemon.

EXTRA SPONGE CAKE.

MRS. ELIZABETH PHELPS, EAST ORANGE.

As many eggs as you choose, the whole weight of sugar, half the weight of flour, juice of a lemon. Beat the yolks very light, until they are frothy, through and through; stir in the sugar slowly; be sure that it is perfectly dry; beat the whites until they will stay on the dish when you turn it over. Stir the stiffest portions gradually into the yolks; mix thor-

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oughly; add the flour, stirring very lightly. Last of all, whisk in the lemon, and bake in an even oven, being careful not to disturb the cake until it is set.

WASHINGTON PIE.

MRS. ELIZAETH PHELPS.

Make a sponge cake of eight eggs, and bake from an inch to an inch and a half thick; when cold, cut across and fill with a layer of the following custard, which should also be cold; let it stand some hours before using. One pint of milk, two-thirds of a cup of corn starch, one cup of sugar, two eggs. Beat the sugar, flour and eggs together and stir in the milk while boiling; add one tea-spoon lemon. This will make four pies. A favorite Massachusetts recipe.

ALMOND CAKE.—LAYER.

ANONYMOUS.

Two cups sugar, half cup butter, two and a-half cups flour, one small cup milk, seven eggs (whites), one tea-spoon soda, two tea-spoons cream of tartar, one pound almonds, (blanched and cut in small slits), one large cocoanut (grated), one pound citron, (cut in small pieces). Bake one layer, ice it; (don't make the icing very stiff for this, and put it on thin), then lay the citron on, then ice again, then lay on the almonds thickly, then ice again, and sprinkle on the cocoanut. Do this every time, except on the last one; then ice the top and sides and sprinkle on cocoanut.

VERY OLD-FASHIONED MOLASSES CAKE.

MRS. E. E. CLAPP.

Five cups flour, one cup butter, one cup milk, two cups molasses, one cup sugar, three eggs, pinch salt, one and a-half tea-spoons saleratus dissolved in little water. Spices to taste.

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WHITE CAKE.

MRS. C. R. WHITTEMORE (ELIZABETH).

One and a quarter cups sugar, half cup butter, half cup milk, two cups flour, one tea-spoonful baking powder (sift dry through flour), four eggs (whites). Flavor with bitter almond extract.

HARD GINGER CAKE.

MRS. C. R. WHITTEMORE (ELIZABETH).

Five and a-half cups flour, two and a-half cups sugar, two cups butter, four eggs, two table-spoons ginger, one tea-spoonful soda. Rolled out in thin sheets. This receipt makes a large quantity.

MOLASSES CAKE.

MRS. C. R. WHITTEMORE (ELIZABETH).

One cup brown sugar, one cup shortening (viz: three-quarter lard and rest butter), one cup molasses, one cup sour milk, one tea-spoon soda in the milk, three eggs, ginger and cloves to the taste. Flour sufficient to make as stiff as pound cake. Bake about three-quarters of an hour.

TUMBLER CAKE.

MRS. E. E. CLAPP, BRICK CHURCH.

Five tumblers flour, two tumblers sugar, one tumbler milk, one tumbler butter, one tumbler citron, one tumbler currants, one tumbler raisins, four eggs, little salt, two tea-spoons cream of tartar, one tea-spoon soda. Add spices to suit taste.

PORTUGAL CAKE.

E. M. A., BRICK CHURCH.

One pound sugar, half pound butter, three-quarters pound flour, eight eggs, one table-spoon cream. Bake three-quarters of an hour.

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SPONGE CAKE

E. M. A.

Three and a-half cups powdered sugar beaten thoroughly with yolks of seven eggs, two cups flour with three tea-spoonfuls baking powder; whites of eggs to be well beaten and added to yolks and sugar before the flour, one cup cold water and juice one lemon ; lastly, one and a-half cups flour.

CRISP GINGERBREAD.

MRS. T. C. LEWIS, PHILADELPHIA.

Into one and one-half pounds flour, rub one pound of butter, add two ounces ginger; make a hole in the center, pour in one quart of molasses, mix well with one hand until well incorporated, and a good dough ; then roll with rolling pin *very thin*, cut with a small cutter, and bake in shallow pans. After mixing dough, if it is put in the cellar, or a cool place before rolling out, it will be easier to roll out. If the cakes are put in air-tight jars, they can be kept six months and will be fresh.

BAKER'S CAKE TRANSFORMED.

A FRIEND.

When you have not time to make cake, buy a sponge or plain cup cake, slice horizontally in three or four divisions, spread with fruit jelly, or made cream, as for cream cake, or with apple filling. Stir up the whites of two eggs, with one heaping cup of powdered sugar, then whip stiff, add the juice of a lemon, or of a sour orange, and cover the cake top and sides. Dry in an open oven, or in the sunshine and air. Can be used for a nice dessert.

WASHINGTON CAKE.

E. M. A., BRICK CHURCH.

Beat one-half pound butter to a cream, add one pound

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sugar, beating it gradually into the butter, add beaten yolks of six eggs, and one cup rich cream. Beat all together, then add one pound sifted and dried flour; then the whites of six eggs; finally one pound raisins, one-quarter pound citron. Bake slowly for at least one and one-half hours.

DUTCH CAKE.

MRS. T. C. LEWIS, PHILADELPHIA.

One-half pint milk, one-half pound butter or lard, one-half pound sugar, one egg, a little nutmeg, one-half cup raisins or currants, about one cup of yeast. Make a sponge with yeast, and raise over night; put in pans and raise until light. Bake one hour in a moderate oven.

SOFT GINGERBREAD.

MRS. T. C. LEWIS, PHILADELPHIA.

One cup molasses, three-quarters cup butter, or half butter and lard mixed, one cup milk (sour milk is best), one cup brown sugar, three and one-half cups flour, three eggs, one large table-spoon ginger, one tea-spoon cinnamon, one-half tea-spoon soda. Bake in shallow pans or square tins about fifteen or twenty minutes.

COCOANUT CONES.

MRS. L. D. CLARKE, EAST ORANGE.

One pound cocoa-nut grated, one-half pound sugar, whites of two eggs, yolk of one egg. Beat the yolks well, add the sugar, then the cocoanut, and last the whites of the eggs beaten to a stiff froth. Drop by the tea-spoonful on buttered paper placed on tins. Form each little cake into the shape of a cone, and bake in a moderate oven about half an hour.

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BREAKFAST, LUNCHEON AND SUPPER.

"Dinner may be pleasant;
So may social tea,
But yet, methinks the breakfast
Is best of all the three."

TOAST.

MRS. S. W. WHITTEMORE.

Toast the bread quickly, dip each slice in a little hot milk (salted) as soon as you find it toasted; then spread liberally with butter, cover and keep very hot until ready to serve. Milk toast is made the same way, keeping the milk at boiling point; then thicken some milk with a little cornstarch blended with cold water, and pour over the toast before serving.

A NICE BREAKFAST DISH.

CHICAGO.

Mince cold beef or lamb; if beef, put in a pinch of pulverized cloves; if lamb, a pinch of summer savory to season it; very little pepper and some salt, and put it in a baking dish; mash potatoes and mix them with cream and butter and a little salt, and spread them over the meat. Beat up an egg

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with cream and milk, spread it over the potatoes and bake a short time, sufficient to warm it through and brown the potatoes.

BREAKFAST CAKE.

MRS. HARRIET SOUTHMAYD, EAST ORANGE.

One pint milk, one quart flour, five tea-spoonfuls baking powder mixed with a table-spoonful butter, three table-spoonfuls sugar, a pinch of salt. Bake in gem pans. Most delicious.

POP OVERS.

MRS. S. W. WHITTEMORE.

Two eggs well beaten, two cups milk, two cups flour. Bake in hot gem pans.

RICE CAKES.

MRS. E. SOUTHARD, PEEKSKILL.

One pint boiled rice, one quart milk, three eggs well beaten, flour enough to make a batter.

SOFT WAFFLES.

MRS. J. A. YOUNG, NEW YORK.

One quart milk, one quart flour, yeast, twelve ounces butter, six eggs; mix and set to raise over night, or nine hours, then add flour. One hour before using, add the butter and eggs.

FRENCH EGGS.

MRS. S. W. WHITTEMORE.

Boil six eggs twenty minues, then plunge them in cold water; when perfectly cold take off the shells and cut them in half to extract the yolks. These you rub into a paste with pepper, salt, a salt-spoon of oil and enough vinegar to make

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them into a creamy paste. Cut off a small slice from the hollow whites so as to make them stand, fill them heaping with the yellow paste, arrange close together on a platter and garnish with parsley.

CHEESE SANDWICHES.

CHICAGO.

One-half pound mild fresh cheese grated, table-spoon butter, yolks three hard boiled eggs and a tea-spoon mayonnaise. Mash the yolks well and mix with the other ingredients; spread thinly cut slices of bread and butter and spread with dressing, then roll or fold them together as sandwiches. Very nice for lunch.

YPSILANTI EGG ROLLS.

CHICAGO.

Allow one egg for each person, two cups of milk for three eggs, four table-spoons flour. Beat whites and yolks separately and add the eggs last. Put a very little of the mixture into a hot frying pan well greased with butter, roll as you would an omelette; put on a platter and serve very hot.

WELSH RARE-BIT.

MRS. HARRY B. GOMBERS, ORANGE.

One-half pound of cheese, two eggs, one table-spoonful butter, one tea-spoonful mustard, one-half teaspoonful salt, half cup of cream or beer, a pinch of cayenne pepper. Break or cut the cheese into small pieces, place it with the other ingredients in a deep tin dish, and set over a sauce-pan of boiling water. Stir until the mixture becomes quite melted and like a cream. Pour while hot over slices of crisp toast, and serve immediately.

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TOMATO BESS.

MRS. HARRIET SOUTHMAYD.

One quart stewed tomatoes, one dessert-spoonful butter, two whole cloves, pepper and salt to taste, bread crumbs, chopped meat of any kind (cold). Place in layers in a deep dish, first tomatoes, and then the crumbs, the tomatoes being the last layer. Bake about half an hour and serve hot.

WELSH RAKE-BIT.

MRS. G. I. HERBERT, EAST ORANGE.

One pound grated cheese, one-half cup beer, two table-spoons butter, one-half tea-spoon mustard, salt-spoon salt, Cayenne pepper to taste. Melt butter; add cheese; stir until melted; add yolks of two eggs; season with the mustard, salt and pepper; then add beer.

WELSH RARE-BIT.

Eight table-spoons, grated cheese, one-half cup milk, two eggs. (yolks) two table-spoons butter, one-half tea-spoon mustard, salt-spoon salt, salt-spoon cayenne pepper. Melt butter and cheese; beat in eggs; then season.

RICE CAKES.

MRS. T. C. LEWIS, PHILADELPHIA.

Take full one-half pint rice, boil two hours with a little salt and sugar; pour off the floating water; when cool add yolks of three eggs well beaten, one pint milk, one pint sifted flour. Beat quite smooth, and just before baking (on the griddle) add the whites of the eggs well whisked.

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PUFFS DE CAROLINE.

MRS. STEARNS, BROOKLYN.

One pint milk, three eggs, (beaten separately) one cup flour, little salt. Beat yolks well; then add them to the milk; then pour that over the flour quickly, mixing thoroughly. Beat whites of eggs to a stiff froth and add them when ready to bake; bake in buttered cups full forty minutes. Turn out on a warm platter and serve immediately with rich sauce.

AMORITA.

MRS. S. W. WHITTEMORE, (EMILY)

Cut baker's bread a day old, in slices one-half inch thick, with crust off; dip quickly in milk, then in batter made as follows: two bowls of flour mixed with equal proportions of milk and water to a smooth batter; break one egg in batter; beat hard; then break in the second egg and beat hard; when smooth and thick as buckwheat batter, dip bread in; fry in hot lard until a light crisp brown. Serve hot; eat with sugar and butter.

SCRAPPLE.

Scrapple is made of the kidneys, feet, ears, liver, faces and skin from the lard. Singe, clean and soak over night, in salt and water; then boil until the bones come out; boiling liver in separate water. Take out the bones, chop fine; take the liquor the meat was boiled in, and stir in oat meal until as thick as mush; season with salt, pepper and sage. When cool put in the meat, mixing thoroughly.

BAKED STUFFED TOMATOES.

ANONYMOUS.

Take ripe, firm tomatoes, cut a small piece off the top and then cut out the inside, leaving enough to make a firm cup to

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hold the stuffing. Chop the inside with bread crumbs and an onion; season with pepper and salt and put into the tomato. Put a small piece of butter on each tomato. Bake in a pan until they are lightly brown on top. Generally take one onion to six tomatoes. The exact amount of bread crumbs depends upon the tomatoes, as some are more juicy than others.

BAKED EGGS.

MRS. WM. H. SMITH, NYACK.

Drop two eggs in a saucer without beating, one table-spoon of cream, some cayenne pepper, pinch of salt, lump of butter size of a hazel nut. Set saucers in a pan; bake in an oven.

TERRAPIN.

Eight terrapins, nine hard boiled eggs, (yolks) three-fourths pound butter, four table-spoons flour, three pints milk, one cup cream, one pint sherry, black, cayenne pepper and salt to taste. Use more cream than milk; mash yolks of eggs, pour over them enough boiling water to make a smooth paste. Cream flour and butter together; season with the peppers and salt; mix them together well. Have the milk hot; stir in the mixture; stir it until it boils, and let it boil about ten minutes. The longer it stands on the fire, at this stage, the richer it becomes. Put in the terrapins, let them boil, add cream. Just before serving add the wine.

BREAD AND CHEESE.

MISS S. L. PHELPS, EAST ORANGE.

One cup grated cheese, one cup grated bread, one cup boiling milk, two eggs, butter size of a small walnut, a pinch of salt. Mix the cheese, bread, butter and salt and pour over

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them the boiling milk. Stand till cool; add yolks of eggs, well beaten; lastly whites of eggs beaten to a stiff froth. Bake in a quick oven about twenty minntes and eat at once. This can be prepared early in the day and eggs added just before baking.

SOFT FRIED HOMINY.

MISS S. L. PHELPS.

One egg beaten very light, one cup cold boiled hominy, beaten into it with wire masher until it is smooth and soft, two tablespoons milk, two rounded tablespoons flour, a pinch of salt. Fry brown; serve hot with maple syrup.

PLAIN OMELETTE.

MRS. ANNA C. SUTHERLAND.

Five eggs, half cup of rich milk, small tea-spoon of baking powder, a little salt and pepper. Beat yolks and whites separately, the latter to a stiff froth; then add the milk and seasoning. Afterward place in frying pan with melted butter. Watch every moment and just before it becomes set, place in oven for about three or four minutes. Slip a knife under one half the omlette and turn over on to the other side; serve at once.

CHILI CON-CARNE.

MISS KATHARINE BAYLES, ORANGE.

For about two pounds of beef, boil six or eight peppers. Put into a sauce pan a large spoon of lard and allow it to get boiling hot. Cut the beef into small pieces; wash and press as much water out as possible; put this into the hot lard, with all the required seasoning, salt, pepper and tomatoes. Set the chili to boil for two hours; remove all skin, then pour into the stew.

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BUCKWHEAT CAKES.

MRS. JAMES FLOY, ELIZABETH.

Five wooden spoonfuls buckwheat, three wooden spoonfuls Indian meal, one-half cake national yeast.

ORANGE MARGUERITE.

MRS. C. R. WHITTEMORE, ELIZABETH.

Slice one-half dozen oranges, sweeten them with one-half cup sugar. Boil one pint milk; while boiling, add one and one-half table-spoons corn starch, dissolved in a little cold milk; add yolks of three eggs, beaten with one-half cup sugar; let it thicken a little; pour over the oranges. Beat the whites very stiff; add three table-spoons white sugar and put on top of marguerite.

BAKED OMELETTE.

MRS. HELEN SMITH, ROSELLE

Boil one pint milk, stir in a little flour, blended with cold milk, salt, small piece of butter, six eggs (beaten separately). Bake twenty minutes.

OMELETTE.

MRS. STEARNS, BROOKLYN.

One cup milk, two tea-spoons flour well beaten through it, three yolks of eggs beaten well and added to that. Beat whites to a stiff froth and add to the above mixture (only stir very lightly, not beat). Have a well greased pan very hot; pile up one-half the mixture as it browns on the bottom, forming a cresent.

OMELETTE SOUFFLÉ.

MRS. STEARNS, BROOKLYN.

Twelve eggs (beaten separately) two ounces powdered sugar, one dessert-spoon of orange water, one ounce fresh

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butter. Mix eggs separately with the sugar; then add butter and orange water. Be sure to beat whites and yolks quickly. Put in a buttered dish; sprinkle with sugar as you put it in the oven.

DUMPLINGS.

Two eggs, two cups water, flour to stiffen.

OMELETTES.

Six eggs to one quart milk.

BOUILLON BAISE.

MISS KATHARINE BAYLES.

Put in a sauce-pan four soup-spoons sweet oil, two spoons butter; let it melt; then slice two large onions and let them cook in the oil and butter, to a bright color; then add two large spoonfuls of beef broth. Cut up a white fish or a halibut in large pieces, and put in a sauce pan, adding two large spoonfuls of tomatoes and a little parsley. If the same is not sufficient, add more beef broth, and let it cook until reduced to half. Serve on toasted bread and garnish with sliced lemon and parsley.

DEVILED CRABS.

MRS. S. W. WHITTEMORE.

One dozen large crabs, pick all the meat out of the claws and shells, add half pint of grated bread, piece of butter size of an egg (melted), season with salt and pepper; stir well together. Clean shells thoroughly, stuff tightly with the above mixture, put a small piece of butter on the top of each. Bake in a moderate oven half an hour.

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MÉRINGUED EGGS.

MRS. S. W. WHITTEMORE

A pretty dish of egg is made by whipping the whites to a stiff meringue and dropping great spoonfuls of this on stone china, or block tin, or silver platter. Make a hole in the center of each heap, lay a raw yolk in each, set in the oven until the meringue is firm, pepper and salt; put a bit of butter on every yolk and send to table in the dish for breakfast.

CHINESE RECIPE OF THE OLDEN TIMES.

"GRANDMA BREWSTER."

Two cups rice, half pound smoked salmon, four eggs, half cup butter; put the rice without salt into plenty of boiling water, boil hard for twenty minutes. Throw directly into a colander and drain off the water. Broil the salmon on the skin side, remove the skin and bones; chop fine. Boil the eggs hard, cut in small pieces; mix the four ingredients together with a fork to avoid mashing; add a small pinch of cayenne pepper (if liked); keep warm until eaten, in an uncovered dish. This recipe was brought from Canton, China, eighty years ago, and if properly prepared makes a delicious dish for breakfast or luncheon.

SPICED BEEF.

MRS. AMZI DODD, BLOOMFIELD.

Ten pounds round beef placed in a large bowl or pan and rubbed twice a day on each side with the following mixture One pound brown sugar, two ounces salt, one table-spoon pulverized saltpetre, one ounce ground allspice, one ounce cloves and a litttle pepper. This extracts the juice. Keep the beef in it one week; then boil slowly for five hours. To be served cold for luncheon or tea.

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COLD CHICKEN FOR LUNCHEONS.

MRS. AMZI DODD, BLOOMFIELD.

Boil the chicken thoroughly in as little water as possible. Pick the meat from the bones, chop fine and season well. Put into the bottom of a mould some slices of hard boiled eggs, next a layer of chicken, then eggs, proceeding in this way until the mould is full. Boil down the water in which the chicken was cooked until there is about one cupful. Season well and pour over the chicken. Let stand over night on the ice. If the gravy is not thick enough add a little gelatine dissolved in cold water. Garnish with celery leaves.

CREAMED OYSTERS.

MRS. WILLIAM S. PLUME, EAST ORANGE.

One pint of rich milk, one quart of oysters, two table-spoons of butter, pepper, salt, and very little mace, one table-spoon of corn-starch. Put the milk in double boiler with the mace, and let come to a boil; mix the corn-starch with a little of the cold milk, stir smoothly and add the butter. Let the oysters come to a boil in their own liquor, skim carefully and turn the oysters into the milk. Serve hot.

D' AUBE.

MISS ETTA PENNINGTON.

Six or eight pounds of round of beef, well rubbed with salt, pepper, dry mustard, and two onions chopped fine; stick some cloves in the meat (about four or six). Pour on a cup of vinegar, cover tight and set away for twenty-four hours. When cooking add carrots or tomatoes. Stew very slowly for several hours, say from *nine* o'clock until *two*. Send to the

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table with a rich brown gravy over it. Warm it up as often as you please. It is first rate cold and very economical. Make a large bowl of gravy, more than needed the first day. A bottle of good tomato catsup thrown over it greatly improves it.

WELSH RARE-BIT.

MISS ETTA PENNINGTON, NEWARK.

Boil one cup of bread crumbs with scant tumbler of milk, add half cup of butter, one third tea-spoon made mustard, salt, pinch of red pepper. Put on the fire, then add beaten yolks of two eggs, one cup of grated cheese, and the whites of two eggs beaten stiff. Bake six minutes.

SOFT WAFFLES.

MRS. ANNA L. WARD, NEWARK.

One quart sweet milk, two pounds of flour, half pound of butter, six eggs, one tea-cup of yeast, (or two-thirds of a compressed yeast cake dissolved in water.) Warm the milk slightly, rub the butter into the flour, beat the eggs light, then stir all together, putting it in a warm place to rise, which will take about six hours.

MILK TOAST.

MISS ETTA PENNINGTON, NEWARK.

One quart milk, one full tea-spoon of flour, one even spoonful of salt, yolk of one egg, and quarter of a pound of butter. Mix the flour in a little of the milk, put the rest over the fire with the butter; when hot, stir in the flour and salt; let it come to a boil. Take off the fire and in a few minutes add the yolk of the egg well beaten. Have your toast ready, dip it in the milk. Pour the rest over it and serve very hot.

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OKRA GUMBO.

MISS ETTA PENNINGTON, NEWARK.

Fry a chicken; wash and slice the okra fine (two pints of okra). Put it with the chicken, which has been fried brown, adding some onions. Let the chicken and okra fry together until the okra becomes brown and dry; stir it continually or it will burn. Put four pints of boiling water and boil all over a slow fire three or four hours. You will be able to tell when it is done by the okra being all dissolved and the consistency of cream. The gumbo will also have a somewhat reddish color. Season with black and red pepper and salt to taste.

SPANISH CREAM.

MRS. WAGNER, NEWARK.

One-half box of gelatine, six eggs, two quarts of milk, three cups of sugar, one gill wine, juice and rind of one lemon. Soak the gelatine in a pint of the milk, beat the yolks with two cups (coffee) of crushed sugar; put into the other three pints of milk the grated rind of the lemon and some stick cinnamon When made hot stir in the yolks and sugar, then add the wine. Beat the whites to a stiff froth, add the other cup of sugar, which must be powdered and the juice of the lemon. Put it in spoonfuls over the top and bake twenty minutes in moderate oven. This will keep one week. Quantity sufficient for fifteen persons. Nice for tea.

VEAL OMELETTE.

MRS. GEORGE ROSS GREEN, EAST ORANGE.

Three pounds of finely chopped veal, three eggs, six small pulverized crackers, two table-spoons of cream or milk, one

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table-spoon of thyme, one tea-spoon black pepper. Mix all well together into an oblong loaf, baste with butter and water often while baking. Bake two hours in a slow oven. Nice relish for tea.

DEVILED CLAMS.

MRS. GEORGE ROSS GREEN, EAST ORANGE.

Fifty medium sized clams ; pour off the liquor and cook a few minutes in the juice which remains ; chop the clams as fine as possible ; season with parsley, a little cayenne pepper, butter size of a walnut, one table-spoon cream (or milk) ; take two table-spoons of the juice in which they were cooked, thicken with bread crumbs and one egg beaten very light ; mix all together, fill the shells, cover top with bread crumbs and a small piece butter ; brown in the oven. Very good for luncheon or supper.

A NICE DISH FOR LUNCHEON.

MISS S. L. PHELPS, EAST ORANGE.

Cold boiled sweet potatoes peeled and cut in strips the size of maccaroni ; place in a deep dish, season with butter, pepper, salt and plenty of good milk or cream. Bake in a moderate oven.

EGG CUPS.

MRS. S. W. WHITTEMORE.

Six hard boiled eggs, one cup full of minced cold meat, ham, veal or poultry, well seasoned, one cup full drawn butter or strained gravy, little chopped parsley. Cut the eggs smoothly around, dividing each into two cups, extracting the yolk. Cut a small piece from the bottom of each cup, so that it will stand upright ; mash the yolks to powder with bowl of a spoon, mix with them the chopped meat and mould into pellets about

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the size and shape of a yolk. Put one of these in each cup, arrange them in a dish, and pour over them the gravy or drawn butter, made very hot and seasoned with the chopped parsley ; set in oven to heat eggs and serve. Should you wish to add further to it, cut stale bread into rounds with a cake cutter, scoop out a hollow in each to fit the bottom of the egg, toast and butter them, and put one under each egg-cup before you pour the gravy over all ; you then have cups and saucers. In this case there should, of course, be more liquid, as the toast would absorb much. Garnish with parsley.

PEACH LÉCHE CREMA.

MRS. S. W. WHITTEMORE.

Twelve ripe peaches, pared, stoned and cut in halves, three eggs and whites of two more, half cup powdered sugar, two table-spoonfuls cornstarch wet in cold milk, one table-spoon melted butter, one pint milk. Scald the milk, stir in the corn-starch, and when it begins to thicken take from the fire and put in the butter ; when lukewarm whip in the beaten yolks until all are very light. Put a thick substratum of peaches into a dish, stew with sugar and pour the creamy compound over them. Bake in a quick oven ten minutes and spread with meringue made of the five whites whipped stiff with a little powdered sugar. Shut oven door until this is firm. Eat cold with cream.

EGGS IN THE NEST.

MRS. S. W. WHITTEMORE.

Prepared yolks as for stuffed or deviled eggs, but shred the whites into thin strips ; put one table-spoon butter on a hot tin plate and lay these in it, turning now and then, and keep-

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ing warm over boiling water until yolks are ready. Heap the yolks on a hot dish, arrange the whites around them like hay or straw, pour over all a cup of drawn butter, in which some chopped parsley has been stirred; set in an open oven three minutes and send to table. Nice for tea.

CREAMED EGGS ON TOAST.

MRS. E. M. HEISER, NEWARK, N. J.

Boil eight eggs hard ; chop yolks and whites separately; mix the whites in a sauce of drawn butter, add a little salt. Toast slices of bread, cut thin; lay them in a flat dish, pour the sauce over them, sprinkle the chopped yolk on top and serve hot.

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BREAD, BISCUIT, ROLLS, SHORT-CAKE, ETC.

"The Lord be praised; but how I'm amazed
To see how things are mended;
For shortcake and tea, for supper I see,
Where mush and milk were intended."

BREAD.

MRS. S. W. WHITTEMORE (ESTHER).

Two quarts flour, one pint warm milk, one pint cold water, half yeast cake, one table-spoon butter, one table-spoon lard, one salt-spoon sugar. Put the water and milk together, in some of which you dissolve the yeast cake. Then put the one quart of flour in a large mixing bowl and gradually stir in the milk and water, also the dissolved yeast cake. Work in gradually nearly two quarts of flour (leaving out enough for the morning's mixing), also the butter and lard; knead twenty minutes. Set in a warm place to rise. In the morning mix in the rest of the flour and set to rise again. When light divide into loaves and knead each loaf twenty minutes (knead in short strokes). Bake one hour in a slow oven.

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YEAST.

MRS. S. C. LEWIS, PHILADELPHIA.

Put a handful of hops in a thin bag, and boil in two quarts of water. Boil in the same water with the hops five medium size potatoes. When done drain from the water, mash fine and smooth, then add one table-spoon of salt and two-thirds of a cup of sugar, then mix with the water. When lukewarm, add one cup of yeast to raise. Put it in a bowl near the fire, and let it raise well. If made in the morning, raise it all day. Keep in a cool place well corked. It can be kept in the summer as well as winter if made properly. (Excellent.)

RUSK.

MRS. T. C. LEWIS, PHILADELPHIA.

One cup milk, one cup sugar, one cup yeast, one cup flour, two eggs. Set over night to rise. In the morning add one-half cup sugar, and a scant half cup of butter. Knead and make into forty four biscuits, put into the pan immediately and let rise very light. Bake fifteen minutes in a hot oven.

CORN BREAD—EXTRA.

MRS. E. E. CLAPP.

One cup corn meal, two eggs, one and one-half cups wheat flour, one and one-half cups sweet milk, one-half cup sugar, two and one-half tea-spoons baking powder, salt. Half, will answer for a small family.

PARKER HOUSE ROLLS.

MRS. KYLE.

Two quarts flour, one tea-spoon salt, two table-spoonfuls lard, one pint scalded milk, one-half cup yeast. scant half tea-

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cup white sugar. Mix well the flour, lard and salt. When the milk is lukewarm, add yeast and sugar. Make a deep hole in the flour, pour in the mixture, just covering lightly with flour, let it raise seven or eight hours, then mix as soft bread, roll out, cut round, and lap over, putting lump of butter between the lap, then let rolls rise in a pan previous to baking.

GRAHAM GEMS.

MRS KYLE.

Three eggs (beaten very light), three cups milk (lukewarm), three cups flour, one table-spoon white sugar, one table-spoon melted butter, one salt-spoon salt.

BROWN BREAD.

MRS. L. D. CLARKE, EAST ORANGE.

Two cups Indian meal, one-half cup rye meal, one cup molasses, salt, one heaping tea-spoon soda, one quart milk. Steam three hours.

ROCHESTER PUFFS.

MRS. E. M. HEISER, NEWARK, N. J.

One quart milk, one pound flour, two eggs, a little salt. Beat the eggs, yolk and whites together, then beat all together lightly. Have the iron receptacle *hot*, well greased with lard, before dropping in the above. Bake in quick oven.

PARKER HOUSE ROLLS.

MRS. ANNA C. SUTHERLAND, EAST ORANGE.

Into two quarts flour rub three table-spoonfuls lard; make a hole in the middle, in which place one pint of cold boiled milk, one compressed yeast cake, or half a cup liquid yeast,

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three table-spoonfuls of sugar, one egg well beaten and a tea-spoonful of salt. Let this stand without mixing in a cool place and covered with clean napkin until morning. Then mix and let stand until noon. Roll out and form into any desired shape; allow them to become light and bake in a quick oven.

CORN MEAL MUFFINS.

MRS. S. W. WHITTEMORE (TILLIE).

One and a-half coffee-cups flour, half coffee-cup Indian meal, pinch of salt, table-spoon butter, table-spoon sugar, two heaping tea-spoons baking powder, one cup milk. Bake twenty minutes.

OAT MEAL GEMS.

S. L. PHELPS, EAST ORANGE.

(What to do with cold oat meal mush and how to do it easily). First put your gem pan on top of the stove to heat; break an egg into a large bowl and beat it very light; add one cup full cold oat meal mush, and with a wire potato masher beat the two together until they are thoroughly smooth and light; add one cup milk and a pinch of salt, then one and a-half cups flour. If your milk is sweet stir half tea-spoonful of baking powder thoroughly through the flour. If the milk is sour put in half level tea-spoon of baking soda, and stir well. Now, if the pan is hot, grease well and drop the batter in. This will make twelve gems and they should bake in a hot oven in twenty minutes.

FRANKLIN GEMS.

S. L. PHELPS.

Two even cups of Franklin flour (Lockport Mills), a little salt, two eggs beaten light, two cups milk. Dropped in a very

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hot gem pan and baked crisp in a hot oven—in twenty minutes. These gems are delicious. If you have not two eggs you can make them with one, and you can use one cup of water and one of milk.

MINTIE'S CORN BREAD.

E. B. PHELPS, EAST ORANGE.

Two cups corn meal one cup flour, one table-spoonful sugar, salt, two cups milk. If sweet add one tea-spoon soda, and mix two tea-spoons of cream of tartar in the flour. If sour use two even tea-spoons soda with the milk. Bake in a hot oven.

SALLY LUNN.

MRS. ELIZABETH PHELPS.

One and a-half pounds flour, two ounces butter warmed in one pint of milk, three eggs, three table-spoons yeast. Put into buttered pans, set in a warm place. When light bake in a moderate oven.

WHEAT PAN CAKES.

MRS. STEARNS, BROOKLYN.

One pint sweet milk, one pint sour milk, three eggs, little salt, three tea-spoons butter, one tea-spoon saleratus, flour enough to make a light batter.

MUFFINS.

MRS. STEARNS, BROOKLYN.

One and one-half pints milk (scant), four cups flour, one-quarter cup sugar, two eggs, four tea-spoons baking powder, little salt.

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INDIAN GEMS.

A FRIEND, PHILADELPHIA.

Two cups Indian meal, two cups sifted flour, one-half cup sugar, one-quarter teaspoon salt, one and one-half teaspoons baking powder, three cups milk, five eggs (beaten separately). Mix Indian meal, flour, sugar, salt and baking powder together, then add the milk, and last eggs. This makes twenty-four gems.

GRAHAM BREAKFAST GEMS.

MRS. C. R. WHITTEMORE, ELIZABETH.

One quart Graham flour, one tea-spoonful salt, two tea-spoonfuls baking powder in dry flour, one-half cup shortening, milk to make the ingredients quite soft.

CORN BREAD—EXCELLENT.

MRS. C. R. WHITTEMORE.

One cup Indian meal, one cup flour, a little salt, three small tea-spoonfuls baking powder, mixed through the meal and flour, two eggs. Add slowly milk enough to make a stiff batter; bake in a moderate oven. Biscuits are made in the same way. Handle and stir as little as possible; merely throw the ingredients together.

QUICK MUFFINS.

MRS. C. R. WHITTEMORE.

Two cups flour, one pint milk, two eggs, salt, one tea-spoonful baking powder. Bake in a quick oven. For a change, use Graham flour.

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BATTER CAKES.

MRS. E. B. PAUL, PHILADELPHIA.

Two eggs, one quart milk (half sour and half sweet), one tea-spoon soda, three table-spoons sour cream, pinch of salt, flour until thick enough to bake on a griddle.

"SWIFT-WATER" ROLLS.

MRS. E. B. PAUL, PHILADELPHIA.

One cup sugar, one potato (mashed), one yeast cake, two eggs, one cup butter and lard well mixed, one cup sweet milk, flour enough to make stiff. In the winter mix at noon for the next breakfast, When light before going to bed add the eggs, lard and butter, milk and flour.

CORN BREAD.

Two cups Indian meal, two cups wheat flour, two table-spoons sugar, two tea-cups sweet milk, three teaspoons baking powder, two eggs, pinch of salt.

QUICK BISCUIT.

MRS. WHITTEMORE, (SARAH.)

One quart of flour, three table-spoons of Royal Baking Powder, butter size of a hen's egg, salt, water sufficient to make a very soft dough. (Milk can be used instead of water, or half of each). Rub the butter through the flour well, with the hands; then stir in the other ingredients with a fork, handling as little as possible. Roll out and cut with a small round cutter. N. B.—Have a very hot oven.

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YEAST.

MRS. ANNA L. WARD, NEWARK.

One tea-cup of hops put into a bag and boiled in one quart of water, (in porcelain or tin); with these, boil eight large potatoes, pealed and cut in half; as soon as potatoes are done, take them out and mash thorough a colander, strain the hop water, on two tea-cups of flour, scalding it well, add the potatoes; when nearly cold, add one tea-cup of good yeast, or two dry yeast cakes dissolved in one tea-cup of water; when well risen, add a tea-cup of sugar, three table-spoons of salt, one tea-spoon of ginger; mix well and set in a cool place; it will be ready for use the next day.

BREAD—VERY GOOD.

MISS ETTA PENNINGTON, NEWARK.

For six loaves of bread, take two national yeast cakes, soak them in tepid water until dissolved. Put in the bowl in which you knead the bread about nine quarts of flour, two handsful salt, one handful sugar and butter the size of an egg. Stir into this three quarts tepid water, one quart milk mixed, and the yeast. Knead ten or fifteen minutes, put to rise over night. Of course the cook must judge where to put it, neither too cool nor too hot. In the morning knead it a little again. Mould and put in the pans to rise again. When sufficiently light, bake; not too light, or it will be like baker's bread.

SODA BISCUIT OR SHORT CAKE.

MRS. S. W. WHITTEMORE, (RENA).

One quart flour, one even tea-spoon soda, one of pulverized alum, two tea-spoons cream tarter, butter size of an egg, tea-spoon of salt, water enough to make a soft dough. Do not roll too thin.

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"POP OVERS."

MRS. J. L. ROBERTS, EAST OARNGE.

One pint milk, three eggs, well beaten and mixed with the milk, a pinch of salt, flour sufficient to make a thin batter (scant pint). Bake in small earthen cups.

GRAHAM BISCUITS.

MRS. S. W. WHITTEMORE.

Two cups sour milk, one egg, one heaping tea-spoon baking powder, one table-spoon molasses. Stir in the graham flour, until thick enough for bread. Hot oven.

FRENCH ROLLS.

MRS. J. A. YOUNG. NEW YORK.

One pint milk, one-half coffee-cup butter, one egg, one table-spoon sugar, one gill yeast, little flour. Set to rise over night. Roll it out the first thing in the morning; cut with a tumbler; fold over and put in pans to rise the second time.

CORN BREAD.

MRS. A. C. SUTHERLAND, EAST ORANGE.

One-half cup granulated sugar, one cup yellow Indian meal, two cups wheat flour, two eggs, one half cup butter, two heaping tea-spoons baking powder, small pinch salt. Mix as follows; Sift the flour, meal and baking powder; cream very thoroughly butter, sugar and eggs, When very light mix it in the flour; last of all add the milk; beat again until light; baked in a moderately quick oven.

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SALLY LUNN.

MRS. J. A. YOUNG, NEW YORK.

One quart milk, one quart and scant pint flour, one yeast cake, one table-spoon butter, four table-spoons (even) sugar. Boil milk and sugar about two minutes; add butter; when melted remove from the fire; when cold add flour and yeast. Beat very hard until it drops. In the morning add four well beaten eggs. Bake in patty pans.

SALLY LUNN.

MRS. C. R. WHITTEMORE, ELIZABETH.

One pint flour, one table-spoon brown sugar, one cup sweet milk, one egg, two tea-spoonfuls Royal baking powder, one small tea-spoon lard, little salt; mix the sugar through dry flour and also the baking powder, rub lard through, and salt, moisten with milk and eggs. Bake from half to three-quarters of an hour.

LAPLANDERS.

MRS. J. A. YOUNG, NEW YORK.

One pint flour, one pint milk, two eggs, one table-spoon butter, pinch of salt. First mix yolks and milk, then whites, then flour with baking powder.

"JOLLY BOYS."

CHICAGO.

One quart corn meal, scald and cool, one pint flour, two eggs, one tea-spoon soda, two tea-spoons cream of tartar, a little milk, salt. Make as thick as pan-cake batter, fry in hot lard. Nice for breakfast.

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PRESERVES.

"Fruit of all kinds in coat
Rough, or smooth rind, or bearded husk or shell,
She gathers tribute large, and on the board
Heaps with unsparing hand."

PREPARING FRUIT FOR PRESERVING.

Boil	cherries moderately,	5 minutes.
"	raspberries, "	6 "
"	blackberries, "	6 "
"	plums, "	10 "
"	strawberries, "	8 "
"	whortleberries,	5 "
"	pie plant sliced,	10 "
"	small sour pears,	30 "
"	Bartlett pears, in halves,	20 "
"	peaches, in halves,	8 "
"	peaches, whole,	15 "
"	pineapple, sliced,	15 "
"	crab apples, whole,	25 "
"	ripe currants,	6 "
"	wild grapes,	10 "
"	tomatoes,	20 "

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THE AMOUNT OF SUGAR TO A QUART JAR.

For	cherries,	6 ounces.
"	raspberries,	4 "
"	Lawton blackberries,	6 "
"	field blackberries,	6 "
"	strawberries,	8 "
"	whortleberries,	4 "
"	quinces,	10 "
"	small sour pears, whole,	8 "
"	wild grapes,	8 "
"	peaches,	4 "
"	Bartlett pears,	6 "
"	pineapples,	6 "
"	crab apples,	8 "
"	pie plant,	10 "
"	plums,	8 "
"	ripe currants,	8 "

RASPBERRY JELLY.

MRS. I. B. B., EAST ORANGE.

Warm the fruit and mash, strain. To every two pints of juice, add one pint of currant juice, strained. Then proceed as for jellies, *i. e.*, a pound of sugar to every pint of juice. Boil the juice twenty minutes, in the meantime heating the sugar in the oven. Add the sugar to the liquid and let it come to a boil. Remove and place in glasses.

RASPBERRY JAM.

MRS. S. W. WHITTEMORE.

To five or six pounds of fine red raspberries add the finest quality of white sugar (three-quarters of a pound to a

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pound of fruit), mash the whole well in a preserving kettle and boil gently until it jellies on a cold plate, then put into small jars or cans. A quart of currant juice to the above adds to the flavor. Keep in a cool, dark place.

CRAB APPLE JELLY.

MRS. S. W. WHITTEMORE.

Allow one pint water to every pound fruit; boil until tender, strain through a cloth. Take one pound sugar to one pint of the juice; boil ten minutes, strain through a very fine seive; can add lemon, if desired. Tie up when cold.

BRANDY PEACHES.

MRS. WILLIAM H. SMITH, NYACK.

Pare the fruit and weigh it; to seven pounds of fruit take three and a-half pounds sugar, make a syrup of some of the sugar, put some of the fruit in; when tender enough to put a straw through put them on a large dish to drain; cover over tight with a towel to keep white; when all are done put them in jars, to be ready for the syrup. Take the sugar you have weighed, put enough water in it to make a clear syrup, after dissolved. Then to one quart of syrup take one pint white brandy; after your syrup is very clear add the brandy; let it come to a boil, then throw it over the fruit in jars and seal tight.

CURRANT JELLY.

MRS. S. W. WHITTEMORE.

Stem your currants, boil hard five minutes, mashing well, then strain them, add one pound sugar to one pint syrup; then let that come ro a boiling point; strain into glasses.

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RASPBERRY JAM.

MRS. E. SOUTHARD.

One pound fruit, scant one pound sugar, make a little syrup. Boil twenty minutes.

LEMON PRESERVES.

MRS. WILLIAM H. SMITH, NYACK.

Boil lemons until soft, make syrup, pound to pound, have the fruit quartered lengthways, boil them about five minutes in the sprup, let syrup boil thick, after removing fruit.

PINE APPLE JAM.

MRS. C. R. WHITTEMORE, ELIZABETH.

Peel the fruit and take out all the eyes; chop them very fine. To one pound of fruit take one pound of crushed sugar; put in layers in a jar, and stand over night to form the syrup. The next day boil it until clear, which takes nearly half an hour. Be careful it does not burn.

CRAB APPLE PRESERVES.

MRS. WILLIAM H. SMITH.

One pound of sugar to one pound of fruit; moisten the sugar with very little water, stirring it all the time until boiling hot, then put fruit in, and let it stand on the back of the range half an hour. Then boil it half an hour.

PLUM PRESERVES.

MRS. WILLIAM H. SMITH.

Pound to pound make your syrup, when heated put in fruit; boil hard one-half an hour.

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QUINCE PRESERVES.

MRS. C. R. WHITTEMORE, ELIZABETH.

Core each slice separately and pare them. When in preserving kettle cover with water; let it simmer (on no account to boil); when tender take out; put on a flat dish, cover well with thick cloths, (to keep in the steam). Then take one pint of the water they were simmered in and a pound of crushed sugar, a pint and a pound of each to one pound of fruit. (Measure the fruit first, then the sugar and last the water.) Put it on the fire, and as soon as the syrup boils add the fruit. Cook until clear--about three-quarters of an hour—keeping it well covered. Then remove the fruit, put in jars, and boil down the syrup until thick.

EAST INDIA PRESERVES.

MRS. S. W. WHITTEMORE.

One dozen lemons, twelve pounds green tomatoes, one pound of green ginger, seven pounds of brown sugar, two quarts of New Orleans molasses. Cut the lemons and tomatoes in thin slices, scrape and cut ginger in small pieces, size of the end of your little finger. Put molasses and sugar on the fire. When boiling put in the above articles, then stand kettle on back of the range. Keep very slowly boiling all day and all night. Turn into stone crock and cover closely.

CANNED STRAWBERRIES.

MRS. S. W. WHITTEMORE.

To one quart of fresh picked strawberries, allow one cup sugar. Let them stand a few hours in sugar (or over night,) then boil five minutes. Be sure and have cans hot and seal as soon as filled.

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ORANGE MARMALADE.

X. Y. Z.

Weigh the oranges, and take their weight in sugar ; boil the rind in clear water, until quite soft, scrape out the white and cut the rind in thin strips, make a syrup with enough water to dissolve the sugar, put the pulp (which must be thoroughly cleansed from the seeds and inside skin) in the syrup, boil until clear, then add the rind and boil twenty minutes.

LIMES.

MRS. E. STOKES, BRICK CHURCH.

Make a strong brine of salt and water, (to bear an egg,) put your limes in, let them remain for six or eight weeks, take them from this and wash in clean water, cut in half and remove the pulp, put in clean water, let them remain until next day, changing the water several times. Then make a pot of saleratus water (a tea-spoonful of saleratus to six quarts of water), put in the limes after draining them, and cook until you can run a splint through them ; put them again in clean cold water for twenty-four hours, changing several times. Make a syrup as rich as can be made, having it clear before putting in the limes, and boil them one hour and a quarter. Do not pack them tight in the jar ; be sure to have the syrup cover the fruit.

CURRANT JELLY.

MRS. HENRY B. GOMBERS, EAST ORANGE.

Put a stone pot filled with currants in a dish-pan of hot water on the back part of the stove for seven or eight hours, or until they will mash easily with a spoon. Have two yards

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of cheese cloth for a strainer, dip the currants, stems and all, into the muslin, gather up the ends, tie with a string and let drip all night. In the morning measure the dripped juice; to a pint of juice weigh out a pound of sugar. Put juice on stove and let boil not quite twenty minutes. Put the sugar in shallow pans in the oven (leaving the door open) until it becomes very hot; when the juice has boiled the stated time stir in the sugar, take from the fire and pour into glasses. After the dripped jelly is made, squeeze the currants that are in the bag and prepare in the same manner.

CURRANT JELLY.

MRS. OXHOLM, YONKERS.

Put the currants in a china kettle on range, crushing them; when juice is sufficiently extracted squeeze them through cheese cloth. Place on fire again until juice boils, then add one pound sugar to one pint juice (without heating sugar); let it boil just seven minutes.

APPLE JELLY.

MRS. OXHOLM.

Cut the apples without removing the skins, add water to them; same as for apple sauce. Let them boil slowly until well cooked; strain through cheese cloth without much pressure; to one pint juice add one pound granulated sugar, boil for half an hour, or until water is boiled out of it. Try it in a shallow dish with cold water in, to see if it will be jellied. Very tart apples are best.

CURRANT JELLY.—EXTRA.

MRS. T. C. LEWIS. PHILADELPHIA.

Put the currants without washing in the preserving kettle.

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Let them come to a boil, mash with wooden spoon or potato masher, squeeze through cheese cloth, or strain through a fine sieve; measure juice and boil fifteen minutes, skim; set it aside where it will not boil. Add gradually one pound of sugar to every pint of juice; stir until sugar is well dissolved, then take from the fire and put in the glasses. Be sure the sugar does not boil.

PEAR BUTTER.

MISS. S. L. PHELPS, EAST ORANGE.

Pare, core and stem the pears, then weigh them; put them in the kettle with sufficient water to cook them; boil until soft. Now put them through the colander; to this add half pound sugar to one pound fruit. Cook slowly, stirring continually until sufficiently stiff. Hedge pears are suitable for this and half a bushel takes about three hours boiling. The butter should be quite firm. Troublesome to make but uncommonly good to eat.

CANNED CHERRIES.

MISS F. B. PHELPS, EAST ORANGE.

Two quarts of stoned cherries boiled ten minutes (just enough water added to keep from burning). Make a syrup of three-quarters pound of sugar, half pint water. Put the cherries into two quart bottles and one pint bottle; fill about three-quarters full, or so; divide the hot syrup among the three bottles and fill up each one full of boilingwater; screw on covers while hot and tighten when cold.

CANNED CHERRIES—EXTRA.

MRS. S. W. WHITTEMORE.

One pound cherries (red sour cherry the best) one pound

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sugar. Make the syrup, then put in the fruit and boil twenty-five minutes. Take out the fruit and boil the syrup twenty minutes longer; pour over the cherries. Can, boiling hot.

APPLE JELLY.

CHICAGO.

Take juicy apples. Take the stem and top off, wash them nicely; cut in quarters and put cold water on them, just enough to cover them; boil them soft, strain through a bag, take a pound of white sugar to a pint of juice; boil twenty minutes. It is an economical plan to make apple jelly at the same time as quince preserves. The peelings and perfect cores of the quinces boiled with the apples will give a delightful flavor.

CITRON PRESERVES.

MRS. S. W. WHITTEMORE.

Citron preserves are much liked by many. Cut the fruit in quarters, and remove the rind. Boil until tender in a syrup made of water and the weight of the fruit in sugar. When tender remove the fruit, cut into any shape desired, or thin strips. Boil the syrup thick and pour over them. Sliced lemon boiled with them greatly improves them.

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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;
So let us welcome, peaceful evening in."

—*Cowper.*

TEA Á LA RUSSE.

CHICAGO.

Pare and slice fresh, juicy lemons, lay a piece in the bottom of each cup, sprinkle with white sugar, and pour strong, hot tea over. No cream used.

ICE TEA Á LA RUSSE.

CHICAGO.

To each glass of tea add the juice of half a lemon, fill up the glass with crushed ice and sweeten.

COFFEE.

MRS. S. W. WHITTEMORE.

One full coffee-cup of coffee, ground fresh before using, one egg, mix with little cold water (or cold coffee); when well blended add one pint of *boiling* water, stir, then let it come to a boil, stir immediately from sides and top, add another pint of boiling water, allow it to boil fast for fifteen minutes, settle with cold water ; serve at once hot. Never let it stand.

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CURRANT WINE.

MRS. S. W. WHITTEMORE.

One quart currant juice, two quarts water, three pounds sugar. Let it stand until it ferments; strain, bottle, seal tight; will keep good for years.

BLACKBERRY BRANDY.

MRS. A. L. CLEMENTS.

Three pounds blackberries, one pound sugar, one tea-spoon allspice (ground). Let berries and sugar stand twelve hours, squeeze through a cloth, measure the juice, and add one-half the measure of brandy, then add the spice. Ready for bottling.

WINE WHEY.

MRS. WILLIAM H. SMITH, NYACK.

Put one-half pint of wine in a bowl and one-half pint skimmed milk; after standing a few minutes pour one pint of boiling water over it. Let that stand until wine settles at bottom, then pour off the whey and add sugar to it.

EGG NOGG.

MRS. A. L. CLEMENTS.

Twelve eggs (beaten separately and then together), twelve table spoons sugar, one tea-cup brandy. All well beaten together.

EGG NOGG.

MISS KATHARINE BAYLES, ORANGE.

Yolks of twelve eggs; beat light, then add three-quarters of a cup of white sugar, beating all well together. When ready to serve, pour on the eggs one claret glass of rum, three of brandy and one quart of cream whipped to a froth.

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MULLED CIDER.

MRS. WILLIAM H. SMITH, NYACK.

Put a handful whole cloves in one quart cider while boiling; beat up six eggs in a large pitcher, add enough sugar to sweeten the cider, then pour the boiling cider in the pitcher, stirring all the time. Pour it from one pitcher to another until it has a thick froth on it.

CHERRY BRANDY.

MRS. A. L. CLEMENTS, EAST ORANGE.

Two quarts dried, wild cherries well pounded, two pounds white sugar, one gallon New Orleans rum.

SYRUP FOR SODA WATER.

MRS. WILLIAM H. SMITH, NYACK.

Two and a-half pounds sugar, whites three eggs well beaten, then mix well the sugar and eggs, two ounces tartaric acid, turn on this one quart boiling water, add quarter ounce extract sarsaparilla, lemon or vanilla to the water; this bottled makes about two quarts. When you want to use, dip the tea-spoon in baking soda, first put in some of the syrup, then fill your glass with ice water, then add the soda and stir quickly.

CREAM NECTAR.

MRS. S. W. WHITTEMORE.

One quart tartaric acid, one pound sugar, one quart boiling water; mix well; let it stand until cold, add essence of lemon to taste.

USE AS FOLLOWS:

One large table-spoon of the nectar in a goblet two-thirds full of ice water, a salt-spoon (even measure) of soda; stir until it foams. Pleasant summer drink.

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LEMON SYRUP.

MRS. S. W. WHITTEMORE.

Squeeze juice of lemons in china or glass bowl (never in tin), strain out all the seeds or it may make syrup bitter; boil a few minutes. To one pint juice take one pound white sugar, boil ten minutes, bottle it; your lemonade is ready; put one table-spoon of syrup in a glass of ice water, and you have a cool and healthy drink.

GRAPE WINE.

MRS. S. W. WHITTEMORE.

Pulp grapes and strain through a jelly bag, set it in a warm place until it ferments, then skim; then strain again. To every gallon of juice add three pouuds sugar. Bottle and seal tight.

JELLY WATER.

M. L. W.

Two large tea-spoons of currant jelly, one goblet ice water, four table-spoons crushed ice, little nutmeg grated. Wild cherry or cranberry jelly can also be used. Nice for invalid.

UNFERMENTED GRAPE JUICE.

MISS S. L. PHELPS.

Pick over the grapes, putting the sound ones in the preserving kettle; rinse any that may be sandy; you can use soft grapes, so long as they are sweet. Place the kettle over a brisk fire, with only enough water to keep the grapes from burning before they cook soft. If the grapes are very ripe or require much washing you will need to add very little water. Let the grapes boil uutil all are cooked tender, then strain through a thin flannel bag, squeezing out all the juice. Turn it

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back into the kettle and allow it to come quickly to a scalding heat, then fill the bottles full and cover. I have used self-sealing jars, but see no reason why wine bottles should not be used, as there is no sugar to ferment. This is a most nutritious and valuable beverage for a convalescent and an agreeable drink at any time. It seems much stronger and richer than any we have found for sale, and can be considerably diluted. Cook quickly to avoid evaporation.

RASPBERRY VINEGAR.

BORROWED BY MRS. J. C. PETTIT, EAST ORANGE.

Put the raspberries into a stone vessel and mash to a pulp, add enough cider vinegar to cover it well, stand in the sun twelve hours and all night in the cellar. Stir up well occasionally during the time; strain, and put as many fresh berries in the jar as you took out, pour the strained vinegar over them; mash, and set in the sun all day. Strain a second time the next day. To each quart of this juice allow one pint of water; five pounds best white sugar to every three pints of this liquid juice and water mingled. Place over a gentle fire and stir until the sugar is dissolved; heat slowly to boiling, skimming off the scum, and as soon as it boils, take off and strain. Bottle while warm and cork tight.

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CANDY.

"Sweets to the sweet."

"In order to understand the secrets of candy making it will be necessary to understand the action of heat upon sugar. The first step is the reduction of sugar to a syrup, and which is done by adding water to sugar, in the proportion of a pint and and a half of water to three and a half pounds of sugar. When this boils we have simple syrup. A few more minutes of boiling reduces the water that holds the sugar to a perfect solution. If the syrup is allowed to cool the candy crystalizes on the sides of the dish and we have rock candy. If, instead of allowing it to cool, at this point we allow it to reach a higher degree of heat, we shall find on putting a spoon into the syrup, when drawing it out, a long thread of sugar will follow the spoon. It is to this point that confectioners bring the syrup for the greater number of candies produced. The proportion of sugar and water for candy making will be three and one-half pounds of sugar to one and one-half pints of water; to this we add one tea-spoon cream of tartar, which will prevent the tendency of the sugar to assume the granular condition. To test candy drop into cold water. When this becomes hard and brittle, remove the vessel at once from the fire."

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CANDY.

One pound sugar, one and one-half cups water, three table-spoons of rose water. Boil twenty minutes, then pull.

BUTTER SCOTCH.

MRS. E. B. PAUL, PHILADELPHIA.

One pound brown sugar, three ounces butter, melted together to form a liquid; flavor with lemon. Pour in buttered pans.

CHOCOLATE CREAMS.

MRS. J. P. R. WELLS, NEW YORK.

One tea-cup granulated sugar, one and one-half (scant) cup water. Let it boil seven or eight minutes, stirring occasionally, remove from fire, setting sauce-pan with the mixture in a pan of cold water, stirring it constantly until it thickens; should become white as it thickens and cools. Make it up in small balls quickly, as it congeals very fast. Break some Baker's chocolate in a bowl,set it in a sauce-pan of boiling water, flavor with vanilla; as soon as melted drop the balls of sugar in, roll around carefully, lift out on a fork, and place on piece of white paper well buttered.

CHOCOLATE CARAMELS.

MRS. R. E. SMITH, PLAINFIELD.

Grate two cakes of sweet chocolate in one cup of milk, let it boil; after all dissolved add two cups brown sugar, one and one-half cups West India molasses, one tea-spoon flour blended in little water, one good table-spoon butter. Boil like taffy.

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FRENCH CREAM.

J. C., JERSEY CITY HEIGHTS.

The white of one egg and same quantity of water, and one and one-half pounds confectionery sugar. Beat the white of egg and water slightly, add the sugar little by little, and beat thoroughly until stiff enough to mix with the hand, and flavor to suit the taste. Roll the French cream in balls the size of a marble, place one of these balls between the two halves of a large English walnut, pressing them gently with the hands.

FRUIT BAR.

Take a small quantity of candies, cherries, figs and orange slices. Place a layer of the French cream in a shallow tin, scatter some of the candies and fruit over the top, then a layer of cream and fruit until the tin is filled. Place a weight on it and stand over night.

CHOCOLATE CREAMS.

ANONYMOUS.

Take two cups of granulated or pulverized sugar, one-half cup cream, milk will do, but it needs cream to perfect them; boil just five minutes, from the time it begins to boil, (not from the time you put it on the stove.) After taking from the stove, stir until it is stiff; flavor it with vanilla; then drop on a buttered plate; let it remain there until cold. Have a cake of chocolate, broken in little pieces in a bowl; set the bowl over boiling water; the chocolate will soon melt; then take a fork and roll the drops in the melted chocolate; put back on plate to harden. Observe directions carefully, and you cannot help to be pleased with the result.

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PEA-NUT CANDY.

MRS. E. B. PAUL, PHILADELPHIA.

One quart New Orleans Molasses, (boil ten minutes) one-half pound butter, two table-spoons of sugar. Put in the butter and sugar; when it boils thirty-five minutes pour it over three quarts of pea-nuts (shelled and skinned) on buttered pie-plate.

COCOANUT DROPS.

MRS. S. W. WHITTEMORE.

To one grated cocoanut, add half its weight in sugar and the white of one egg beaten stiff. Mix all thoroughly and drop on buttered white paper placed on tin sheets. Bake fifteen minutes.

CREAM WALNUTS.

MRS. S. W. WHITTEMORE.

One pound pulverized sugar, and white of one egg. Mix and flavor with orange juice; mould into balls and press between the halves of English walnuts. Then chop all the broken meats with dates, citron and raisins; mix these with the cream; spread flat and mark it in squares.

PEA-NUT CANDY.

MRS. RICE, PULASKI.

Boil two cups sugar and one-half cup water together; then add one-half tea-spoon cream of tartar dissolved in water. Cook until brittle, then add butter size of an egg; cook again. Pour over the pea nuts already spread in buttered tins.

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CREAM WALNUTS.

MISS CLARA SMITH, FISHKILL.

Three cups granulated sugar, one and one-half cups water, one-half tea-spoon of cream of tartar. Put sugar and water in porcelain kettle; when it begins to boil add cream of tartar. Boil without stirring until it will spin a thread; pour in a dish that is setting in cold water; stir briskly until white and cool enough to make in small balls; press firmly half a walnut on each side; dip in granulated sugar; then set away to harden. Almonds and hickory nuts may be used; only put them on buttered dishes.

CREAM NUT CANDY.

E. M. A., BRICK CHURCH.

Two cups brown sugar, one cup cream, one cup nuts. Boil sugar and cream until the mixture hardens in water; then add nuts, and turn into shallow pens.

PLAIN CANDY.

MRS. S. W. WHITTEMORE.

One cup sugar, one cup water, two table-spoons vinegar. Flavor to suit taste. Boil like taffy.

TAFFY CANDY.

MISS EMMA W. SOUTHARD, PEEKSKILL.

One coffee-cup molasses, one coffee-cup sugar, three-fourths coffee-cup butter, one-half tea-spoon soda, good table-spoon vinegar. Put all together and keep stirring it all the time until it hardens in water. When nearly done add vanilla to taste.

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HICKORY NUT CANDY.

MRS. RICE, PULASKI.

Boil two cups sugar,, one-half cup water without stirring until thick enough to spin a thread; flavor. Set the kettle off in cold water; stir quickly until white; then stir in one large cup of hickory nut meats. Turn in flat tins well buttered; when cold cut in squares.

FIG CANDY.

MRS. S. W. WHITTEMORE.

One pound sugar, three-fourths pint water; stir over a slow fire; when done (try in cold water) add tea-spoon of vinegar and a lump of butter; stir thoroughly. Pour into pans in which slices of figs are laid.

John H. Brown, dealer in Choice Meats, Poultry and Vegetables, No. 13 Washington place, East Orange.

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BILLS OF FARE.

"No useless dish our table crowds;
Harmoniously ranged and consonantly just,
As in a concert instruments resound,
Our ordered dishes in their courses chime."

MÉNU.

BREAKFAST.

Fried Hominy. Buttered Toast.
Beef Steak.
French Rolls. Potatoes á la Crême.
Buckwheat cakes.
Tea. Coffee. Chocolate.

BREAKFAST.

Boiled Spring Chicken.
Parker House Rolls. Saratoga Potatoes.
Scrambled Eggs.
Coffee. Tea.

BREAKFAST.

White Fish. Potatoes.
Muffins.
Fried Ham. Egg Omelette.
Coffee. Tea. Cocoa.

H. J. Condit, dealer in Staple and Fancy Groceries, Foreign and Domestic Fruits, Cigars, etc., Main street, opposite Prospect street, East Orange. Telephone 83.

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LUNCHEON.

Oyster Pie. Cold Ham.
Broiled Partridge.
Sweet Pickles. Sandwiches.
Pound and Fruit Cake. Pyramids of Wine Jelly.
Blanc Mange. Snow Jelly.
Pineapple Flummery.
Kisses. Maccaroons. Ice Cream.

PINK LUNCHEON.

Preliminaries.

Fine linen damask napery. pink silk scarf down the center of table, cut glass pitcher holding large bunch of pinks on mirror in the middle, with French bisque candelabra at each end, holding five pink candles with pink silk shades. Cut glass and fancy dishes filled with candied rose leaves and violets, salted almonds and pink bon bons arranged tastefully on the table. At each plate cut glass and silver needed for the different courses; also, fancy pink plates, finger rolls tied with pink ribbon, pink satin dinner cards and large pink roses (three or five), tied together with pink ribbon.

White Grapes.
Oysters on Half-Shell.
Bouillon.
Lobster Croquettes.
Quail on Toast. Olives.
French Chops and Green Peas.
Potatoes (cut in balls and boiled).
Raspberry Ices in Cut-Glass Dishes.
Pink Cigar Wafers.

Harrison & Burchan, dealers in Beef, Mutton, Lamb, Veal and Pork, Poultry, Game and Vegetables, 361 Main street, East Orange.

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Sweet-bread garnished in Pink.
Celery with Oil Dressing.
Cutlets of Veal.
Potatoes (cut in Dice and Fried).
Ice Cream, colored Pink.
Fancy Cakes. Pink Icing.
Coffee. Crackers and Cheese Straws.

LUNCHEON.

Beef Tea Served in Small Porcelain Cups.
Cold Chicken and Oysters, and Other Forms of Croquettes.
Chicken Salad. Minced Ham Sandwiches.
Scalloped Oysters.
Tutti Frutti. Chocolate Cream.
Cake Basket of Mixed Cakes.
Mulled Chocolate.
Mixed Pickles. Biscuit, etc.
Ice Cream or Charlottes can either be added or substituted.

DINNER.

Oyster Soup with Celery.
Roast Turkey. Croquettes of Rice.
Sweet and Irish Potatoes.
Quail on Toast. Vegetables. Pickles.
Scalloped Tomatoes. Maccaroni. Jelly.
Dessert—Almond Pudding. Mince Pie. Lemon Pie.
Cheese. Fruits. Nuts. Coffee.

CHRISTMAS DINNER.

Oysters on Half Shell.
Creme of Tomato Soup.
Creamed Fish (Halibut or Cod).

The consumer gets the benefit of the choice flavor and purity, and it should be remembered that the cost of one cup of O. & O. Tea is less than half a cent.

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Roast Pig (Potato Stuffing).
Roast Turkey (Chestnut Stuffing).
Linked Sausages around the dish cooked with the Turkey.
Pair of Ducks (Onion Stuffing).
Potatoes Mashed. Tomatoes Stewed.
Parsnip Croquettes. Onions Boiled.
Lettuce Salad. French Dressing.
Roman Punch.
Boiled Plum Pudding, with Sauce.
Mince Pies. Fruit and Nuts.
Coffee.

YELLOW DINNER.

Preliminaries—Damask tablecloth, yellow silk scarf down the center of table and yellow vase on mirror filled with daffodils and tulips; brass candelabra, five yellow candles in each, with yellow silk shades; yellow satin dinner cards at each plate; cut glass and Smyrna dishes (trimmed with yellow ribbons), holding salted almonds; yellow bon-bons and white cigar wafers tied in bunches of three with yellow ribbon; small plates of yellow Japanese ware at each place; cut glass and silver needed for each course; finest of damask napkins, with three large yellow roses tied with yellow ribbon; bread for soup tied with yellow ribbon.

Oysters on Half Shell, half a Lemon on each plate.
Soup and Stick of Celery.
Chicken Pates. Cream Sauce.
Jelly. Cheese Sticks.
Roast Beef.
Mashed Potatoes. Fried Salsify.
Sweet Potatoes. Squash.

Pure Spices of extra strength and Flavoring Extract of the purest quality at Bailey, Everitt & Co.'s, Library Building, Orange.

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Orange Ice Served in Yellow Swans.
Finger Wafers, tied with Yellow Ribbons.
Sweet-bread Garnished in Yellow.
Green Peas.
Celery Salad.
Mousse au Noisette and Cake.
Fruits—Oranges, Bananas, Apricots.
Nuts and Coffee.

DINNER.

Mock Turtle Soup. White Soup.
Blue Fish.
Oyster Loaf. Quinettes of Chicken.
Boiled Turkey. Saddle of Mutton.
Pheasant. Grouse.
Wine Jelly. Biscuit Cream.
Ice Pudding.
Cheese. Cheese Straws.

DINNER.

Mock Turtle Soup. Queen Soup.
Turbot. Whiting.
Salmis of Snipe. Sweet-breads and Mushrooms. Oyster Pates.
Boiled Turkey. Tongue. Roast Beef.
Woodcock. Pheasant.
Mince Pies.
Wine Jelly. Velvet Cream.
Ice Pudding.
Cheese Straws.

For Choice Meats, cut in a skillful manner and properly prepared for cooking, send an order to O. P. Crane, 11 Cone street, near Main street, Orange. Fresh Poultry and Game in season.

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DINNER.

Clear Turtle Soup, Asparagus Soup.
Salmon. Lobster Sauce.
Whitebait.
Sweet-bread Cutlets.
Fillets of Fowl and Tongue.
Fore Quarter of Lamb. Salad.
Fillet of Beef.
Ducklings and Peas. Omelette with Mushrooms.
Wine Fruit Jelly. Almond Cakes.
Ice Pudding. Cheese Straws.
Strawberry Ice Cream. Lemon Ice.
Fruit. Coffee.

TEA.

Tea. Coffee. Chocolate.
Biscuits.
Oyster Sandwiches. Chicken Salad.
Cold Tongue.
Cakes and Preserves.

TEA.

Tea. Coffee or Chocolate.
Scalloped or Fried Oysters. Muffins.
Sliced Turkey and Ham.
Cold Biscuits.
Sardines and Sliced Lemons.
Thin slices of Bread, rolled. Sliced pressed Meats.
Cake and preserves.

Imported and Domestic Fancy Groceries delivered in the Oranges and vicinity at N. Y. prices. J. H. Gedney & Son, East Orange. Orders by Mail or Telephone 293 promptly attended to.

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SUPPER.

Cold roast Turkey. Chicken Salad.
Quail on Toast.
Ham Croquettes. Fricassed Oysters.
Charlotte Russe. Vanilla Cream.
Chocolate Cake. Cocoanut Cake.
Mixed Cakes. Coffee. Chocolate.
Fruit.

SUPPER.

Cold roast Partridges or Ducks.
Oyster Patés. Cold Boiled Ham. Dressed Celery.
Oysters or Minced Ham Sandwiches.
Chicken Croquettes or Fricasseed Oysters.
Raw Oysters.
Wine jelly. Ice Cream. Biscuit Glacé. Cakes.
Fruits Chocolate. Coffee.
Pickles and Biscuits

Drink O. & O. Tea.
The choicest and most economical.

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SUGGESTION No. 1.

HOW TO CHOOSE A HAM

MANY HOUSEKEEPERS SUPPOSE THAT "PIG" HAMS, LIKE "SPRING CHICKENS," ARE ESPECIALLY TENDER, JUICY AND DELICIOUS. THEY ARE DELIGHTFUL FOR A FAMILY TABLE **WHEN BOILED WHOLE,** AND THIS IS THEIR ONLY SPECIAL ADVANTAGE. SO THAT IF YOU WISH TO SLICE A HAM FOR FRYING OR BROILING, A PIG HAM **SHOULD NEVER BE USED.**

EVERY ONE KNOWS THAT AGE AND SIZE ARE NECESSARY TO FIT BEEF FOR BROILING OR ROASTING, BUT FEW REALIZE THAT THESE CONDITIONS ARE JUST AS ESSENTIAL TO FIT A HAM FOR THE BROILER OR FRYING PAN.

YOU SEE HOW DESIRABLE IT IS THAT YOU SHOULD UNDERSTAND THIS POINT, AND HENCE BUY SMALL **HAMS FOR "WHOLE BOILING" ONLY,** WHILE YOU ORDER ONE OF OUR "**MEDIUM**" SIZE FOR SLICING.

IF IT BE OBJECTED THAT A 13 OR 14 POUND HAM IS TOO LARGE FOR THE FAMILY, LET US REMIND YOU, THAT WHILE THE LOWER PART OF SUCH A JOINT IS DELIGHTFUL FOR SLICING, THE UPPER PART IS DELICIOUS FOR BROILING, AND ANY OF OUR CANVASSED HAMS WILL KEEP IN PERFECT CONDITION IN THE LARDER UNTIL IT IS CONVENIENT TO USE IT UP.

AND ANY HOUSEKEEPER TESTING THIS WILL THANK US FOR OUR

"SUGGESTION NO. 1."

F. A. FERRIS & COMPANY.

CURERS OF

"OUR TRADE-MARK" HAMS

AND

BONELESS BACON.

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If You Would Enjoy Real Delicacies

NOTICE THE MOTTO OF THE CURERS OF THESE SUPERB MEATS.

USE

F. A. FERRIS & COMPANY'S

"OUR CONSTANT AIM IS TO MAKE THEM THE FINEST IN THE WORLD."

Hams and Boneless Bacon.

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QUOTATIONS SUITABLE FOR DINNER CARDS.

"A pleasure shared
Is a pleasure doubled."

"Oh, wad some power the giftie gie us,
To see oursels as others see us."

"In choice
Of morsels for the body, nice are you,
And scrupulous:—
And every composition know of cookery."

"Large is your bounty, and your soul sincere."

"Do as adversaries do in law—
Strive mightily, but eat and drink as friends."

"Whatever he did was done with so much ease,
In him alone 'twas natural to please."
"My salad days, when I was green in judgment."

"I sing the sweets I know, the charms I feel,
My morning incense and my evening meal."

"To feed were best at home :
From thence the sauce to meat is ceremony.
Meeting were bare without it."

John H. Brown, dealer in Choice Meats, Poultry and Vegetables, No. 13 Washington place, East Orange.

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"Present yourself
That which you are, mistress o' the feast."

"Pray sit you down,
For now we sit to chat as well as eat."

"You act upon the prudent plan,
Say little and hear all you can."

Lord of yourself, tho' not of lands,
You have nothing, yet have all."

"At table you are scrupulous withal,
No morsel from your lips do you let fall,
Nor in your sauce will dip your fingers deep;
Well can you carry a morsel and well keep."

"Your dainty upper lip you wipe so clean,
That in your cup, there is no farthing seen
Of grease, when you have drunk; and for your meat,
Full seemly bend you forward on your seat."

"Money can be repaid;
Not kindness such as yours."

"Not learned save in gracious household ways."

"Blest be Heaven,
That brought thee here. * *
To warm
My cold heart with a friend."

"Kind hearts are more than coronets
And simple faith than Norman blood."

"To loyal hearts the value of all gifts
Must vary as the givers."

H. J. Condit, dealer in Staple and Fancy Groceries, Foreign and Domestic Fruits, Cigars, etc., Main street, opposite Prospect street, East Orange. Telephone 83.

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"You must come home with me and be my guest
You will give joy to me and I will do
All that is in my power to honor you."

"I crack my brains to find out tempting sauces.
And raise fortifications in the pastry."

"Drink now the strong beer,
Cut the white loaf here,
The while the meat is a shredding,
For the rare mince pie,
And the plums stand by
To fill the paste that's a kneading."

"You cannot eat your cake and have it."

"Books cannot always please however good."

"Minds are not ever craving for their food."

"He most enjoys good living who chooses his diet with wise prudence."

"Denial often affords more pleasure than indulgence."

"That day is blest wherein we give
A thought to other's sorrows;
Forgetting self we learn to live,
And blessings born of kindly deeds
Make golden our to-morrows."

"For now we sit to chat as well as eat."

"Better cheer may you have but not with better heart."

"It is the fair acceptance creates the entertainment perfect."

"An egg to-day is better than a hen to-morrow."

Harrison & Burchan, dealers in Beef, Mutton, Lamb, Veal and Pork, Poultry, Game and Vegetables, 361 Main street, East Orange.

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"The softer charm than in her manner lies,
So framed to captivate, yet not surprise;
It justly suits the expression of her face,
'Tis less than dignity, and more than grace.'

"She lette no morsel from her lippes falle
To wette hire fingers with her sauce depe.'

"Peace within thy walls,
Prosperity within thy palaces."

"Happiness is not perfection unless it is shared."

"Good temper, like a sunny day, sheds a brightness over everything."

"An empty stomach negatives all argument."

"Charity and courtesy begin at home."

"Jokes of all kinds—ready, cut and dried."

"Courteous he was, lowly and serviceable,
And carved before his father at the table."

"'Tis hard to carve for others meat,
And not have time one's self to eat;
Though be it always understood
Our appetites are full as good."

"Hospitality sitting with gladness."

"Hunger is the best seasoning for meat, and thirst for drink."

"Oh, if we would but learn to know
How swift and sure one word can go,
How would we weigh, with utmost care,
Each thought before it sought the air,
And only speak the words that move
Like white-winged messengers of love."

Drink O. & O. Tea.
The choicest and most economical.

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"Bless the food that stands before you,
It is blessed and enchanted!
It has magic virtue in it!"

"A flattering painter, who made it her care,
To draw men as they ought to be—
Not as they are."

"A civil habit oft covers a good man."

"Woman is the sugar;
Spoons, alas! men always be,
Matrimony is hot water,
So we make our cup of tea."

"Each hour has its appointed sound."

"Noble deeds are held in honor,
But the wide world sadly needs
Hearts of patience to unravel this—
The worth of common deeds."

"Little maid, could you then bear
Selfishly to sip and share?"

* * * * * * *

"The man who cannot jest
Is a poor wight at best."

"There is no service like his that serves because he loves."

"In the strength of the endeavor,
In the temper of the giver,
In the loving of the lover
Lies the hidden recompense."

"This world's not blot for us, nor blank;
It means intensely and means good:
To find its meaning is my meat and drink."

Fine Table Butter and Fresh Eggs a specialty at Bailey, Everitt & Co.'s, Library Building, Orange. Special prices for Butter by the tub.

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"Wouldst comprehend the whole?
Then learn
The parts; each part is parcel of the plan."

"Gold is but gloss,
And possessions are dross,
And gain is all loss,
Without love."

"Lose not thine own for want of asking for it; 'twill get thee no thanks."

"He may live without love—What is passion but pining?
But where is the man that can live without dining?"

"The sauce to meat is ceremony."

"Be good, sweet maiden, ever;
Never mind could, would or should,
Let whoever will be clever;
As for you, be good, be good."

"Fill, till the cup be hid."

"Be large in mirth."

"Set you down in gentleness and take upon command
What cheer we have."

"Oh! hour of all hours, most blessed upon earth,
The hour of our dinners."

"It is our care to bid thee welcome."

"A light, busy foot astir
In her small housewifery the blithest bee
That ever wrought in hive."

The best of Meats, Poultry and Game in season at O. P. Crane's, 11 Cone street, Orange. The choicest cuts skillfully prepared and promptly delivered.

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"We like not most what most is twin to self,
But that which best supplies the void within."

"Give you a slight flirtation
By the light of a chandelier,
With music to fill up the pauses,
And nobody very near."

"Our hoard is little but our hearts are great."

"Knowledge comes, but wisdom lingers."

"Keep a thing; its use will come."

"Dinner best lubricates business."

"Here is neither want of appetite nor mouths,
Pray Heaven we be not scant of meat or mirth."

"Now good digestion wait on appetite,
And health on both."

"A good digestion to you all; and once more
I shower a welcome on you; welcome all."

"Things sweet to taste prove in digestion sour."

"Unquiet meals make ill digestion."

"The man who by his labor gets
His bread in independent state,
Who never begs and seldom eats,
Himself can fix or change his fate."

"One golden day redeems a weary year."

"Mankind are earthen jugs with spirits in them."

"*Stay* is a charming word in a friend's vocabulary."

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"I hope as no unwelcome guest,
At your warm fire-place, when the lamps are lighted
To have my place reserved among the rest,
Nor stand as one unsought and uninvited."

"Buy low, sell fair and take care of the profits."

"Risk anything before you risk your reputation."

"Sugar and spice, and everything nice."

"Good is best when soonest wrought,
Lingering labor comes to naught."

"There is something in all hearts that can be reached, some chord that will give forth sweet music, if we only have the skill to touch it.'

"We must live nobly and love nobly."

"Good diet, with wisdom, best comforteth man."

"A solid pudding against empty praise."

"Let appetite yield to reason."

"Old wine to drink,
Old friends to trust."

"The heart hath its own memory, like the mind,
And in it are enshrined
The precious keepsakes into which is wrought
The giver's living thought."

"Wouldst thou be a happy liver,
Let the past be past forever!
Fret not when prigs and pedants bore you:
Enjoy the good that's set before you.
But chiefly hate no man; the rest
Leave thou to God, who knows what's best."

Drink O. & O. Tea.
The choicest and most economical.

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"Each day is but a little life,
And all our life is but a day repeated."

TO GO WITH A FOUR-LEAVED CLOVER,

I've traveled east, I've traveled west,
I've sailed the wild seas over,
But never knew what wish was best
Till I found the four-leaved clover.

One leaf for fame and one for wealth,
One for a faithful lover;
And one that brought me glowing health,
Were in that four-leaved clover.

John H. Brown, dealer in Choice Meats, Poultry and Vegetables, No. 13 Washington place, East Orange.

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MISCELLANEOUS.

"Variety is the spice of life."

WEIGHTS AND MEASURES.

SOLIDS.

One pound of wheat flour is one quart.
One pound, two ounces of Indian meal is one quart.
One pound of butter (soft) is one quart.
One pound broken loaf sugar is one quart.
One pound, one ounce powdered white sugar is one quart.
One pound, one ounce best brown sugar is one quart.
Ten eggs are one pound.
Eight quarts flour are one peck.
Four pecks flour are one bushel.

LIQUIDS.

Sixteen large table-spoonfuls are one-half pint.
Eight large table-spoonfuls are one gill.
Four large table-spoonfuls are one-half gill.
Two gills are one-half pint.
Two pints are one quart.
Four quarts are one gallon.
A common sized tumbler holds one-half pint.

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A common sized wine glass holds one-half gill.
A tea-cup holds one gill.
A large wine glass holds two ounces.
A table-spoon holds one-half ounce.
Forty drops equal one tea-spoonful.
Four tea-spoonfuls make one table-spoonful.

TIME TABLE FOR FISH.

Halibut and salmon, fifteen minutes to a pound.
Blue fish, bass, etc., ten minutes to a pound.
Fresh cod, six minutes to a pound.
Baked blue fish, etc., ten minutes to a pound.
Baked halibut, twelve minutes to a pound.
Trout, pickerel, etc., eight minutes to a pound.

TIME TABLE FOR ROASTED MEATS.

Beef, six to eight pounds, one hour and a half, or twelve minutes to a pound.

Mutton, ten minutes to the pound for rare, fifteen for well-done.

Lamb, a very little less, according to age and size.

Veal, twenty minutes to a pound.

Pork, thirty minutes to a pound.

Turkey, eight to ten pounds, not less than three hours.

Goose, seven or eight pounds, two hours.

Chickens, an hour to an hour and a half.

Tame ducks, one hour.

Game ducks, thirty to forty minutes.

Partridge, grouse, etc., half an hour.

Pigeons, half an hour.

Small birds, twenty minutes.

Harrison & Burchan, dealers in Beef, Mutton, Lamb, Veal and Pork, Poultry, Game and Vegetables, 361 Main street, East Orange.

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TIME TABLE FOR VEGETABLES.

To Bake potatoes,		45 minutes.
" Boil potatoes,		35 "
" Bake sweet potatoes,		60 "
" Boil sweet potatoes,		50 "
" " squash,		25 "
" " green peas,		20 to 40 "
" " shelled beans,		60 "
" " string beans,		60 "
" " white turnips,		45 to 50 "
" " yellow turnips,		½ to 2 hours.
" " aspargus,		15 to 30 minutes.
" " green corn,		20 "
" " spinach,		1 hour,
" " cauliflower,		1 or 2 hours.
" " beets,		2 or 3 "
" " parsnips,		1 or 2 "
" " onions,		1 or 2 "

TO USE STALE BREAD.

"YOURS TRULY."

When a sufficient amount is accumulated put it in the oven and let it thoroughly dry. If it browns a little so much the better. Then take it out, and while hot, roll it into a fine powder, and put into glass cans for use. A cup full of the crumbs put into pan cake batter makes it light and tender; a wholesome cake can be made, using it instead of all flour. It is ready for use for oysters, chops, and everything that requires being rolled in bread crumbs. Mixed with chopped veal, a beaten egg and milk, it makes a most delicious loaf for cold lunch, and last, but most important, if the crumbs are well

O. & O. Tea is sold only in tins hermeterically sealed with paper wrappers bearing the trade-mark of the Company.

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PIONEER MILLS.

ESTABLISHED 1830.

ASK YOUR GROCER FOR

THEODORE F. JOHNSON & CO.'S

FINE COFFEES,

PURE SPICES,

CHOICE TEAS.

MILLS AND WAREROOMS:

NOS. 75, 77 & 79 MECHANIC STREET, NEWARK, N. J.

FIRST AND SPECIAL PREMIUMS AT NEW JERSEY STATE FAIR,
1886, 1887, 1888, 1889.

EDWARDS' WILD CHERRY TONIC.

Made from the Fruit and Bark of the Wild Cherry Tree. Nature's own remedy. Non-alcoholic. Is recommended for its Wholesome and Medicinal Properties. A most delicious Tonic. Positive Cure for Malaria, Chronic Diarrhœa and Dysentery. Thousands have attested to the same, both in Orange, Newark and vicinity, Endorsed by leading physicians.

For Sale by all Druggists, $1.00 per Bottle.

WILD CHERRY MANUFACTURING CO.,

ELIZABETH, N. J.

Office, 97 Front Street, New York.

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Each package bears our name and Trade-Mark (Green tree label), without which none are genuine.

Endorsed and used by the Leading Hotels, Clubs, Caterers, etc., in the United States.

The only brand in the United States given to the public direct from the Olive presses controlled by us in Europe, and the *only parties* in this country *dealing exclusively in Olive Oil.*

The best trade and consumers use these brands to the exclusion of all others.

Supplied in cases of quart, pint and half-pint bottles; also in one, three and five gallon screw top tin cans.

Ask your Grocer for it and take no other.

FERNAND FERE, **GENERAL AGENT, United States & Canada.**

NO. 1 WATER STREET, NEW YORK.

☞GOODS DELIVERED F. O. B., NEW YORK RAIL OR BOAT.

J. T. MUNN,

VEGETABLES, FISH AND OYSTERS,

FOREIGN AND DOMESTIC FRUITS

OF ALL KINDS.

Poultry and Game a Specialty.

MAIN ST., COR. HARRISON,

TELEPHONE CALL 188. BRICK CHURCH, N. J.

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soaked in boiling milk, then cooled and slightly sweetened, it is the best and most nutritious food that one can give to babies. Bread so prepared will keep for months, so that not a crust need ever be wasted in any household.

BEEF TEA.

MRS. S. W. WHITTEMORE.

One pound chopped beef (lean); add one and a quarter pints of cold water; let it stand half an hour. Put it on the fire, let simmer until reduced to one pint. Stir it well, strain through a coarse sieve; add a little salt while cooking.

ORIENTAL PERFUME.

MRS. CHARLES ROOME.

Half peck of rose leaves and one pint of salt, packed closely in jars, in alternating layers; add small quantities each of a variety of aromatic spices, fragrant powders and extracts. two ounces of orris root, a few sprigs of lavender, a few drops of attar of roses. Shake very thoroughly, place in tightly covered preserve jars. Keep in a dark place for at least one month, until all the odors have been thoroughly incorporated.

WATER.

In most cases it is considered extremely beneficial to drink hot water before meals and before going to bed. A little pinch of salt adds to the good effect produced.

Pure Spices of extra strength and Flavoring Extract of the purest quality at Bailey, Everitt & Co.'s, Library Building, Orange.

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SUGGESTIONS.

Cut bread for poached eggs round (with tumbler) before toasting.

Butter split crackers and brown in an oven. Good with soups.

Always broil the flesh side of fish first.

To test a baked custard put a knife blade in it ; should come out clean.

Serve melons always ice cold.

A good rule for boiling food: If the goodness be wanting in the article to be cooked, cook in *boiling* water. If the goodness be wanted in the water, cook the article in cold water.

All green vegetables retain their color much better if boiled uncovered.

Soak gelatine always in *cold* water. *Dissolve* it in *boiling* water.

A tea-spoonful of vinegar added to eggs before pouring on the oil prevents the mayonnaise from curdling.

When boiling fish add two tea-spoonfuls of vinegar to the water. The flesh will then be firmer.

Scalloped oysters taste and look better when the cracker crumbs are moistened with melted butter and one beaten egg.

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If soft custard happens to curdle add a little cold milk and beat well with Dover egg beater. It will become smooth.

Clean piano keys with a soft rag dipped in alcohol.

Egg stains on silver can be taken off with table salt and a wet rag.

Try a small scrub brush for cleaning potatoes and other vegetables and save your hands.

A pie that is properly baked will slip from the tin with careful handling, and if placed on a wire frame where the air has access to the bottom it will cool without becoming moist, and when served can be transferred to a plate.

Old-fashioned apple dumplings boiled in a bag are being revived for dessert.

Parsley, horse-radish and sliced lemon are the best garnishings for fish.

For dressing hard wood or painted floors, there is nothing better than crude petroleum. Put on one good coat and rub in well with a woolen cloth. The oily cloth may be used for polishing two or three times afterwards..

Grated apples makes a delicious addition to muffins. Allow three good sized apples to one tin of muffins. Make the muffins as usual; then stir in the apples, mixing well.

When meats are put in to roast, have no water in the pan; baste with little hot water to start the juice, then use nothing else.

Chicken for salad is nicer cut with knife than chopped in a bowl. Celery always cut with a knife.

A silver spoon put in glass jar or tumbler will temper it so it can be filled with anything hot.

Never wash glass that has held milk in hot water until well rinsed in cold, as it causes the milk to penetrate the glass and cannot be removed.

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To extract ink, saturate the spots with spirits of turpentine and let it remain several hours; then rub between the hands.

To remove ink from turkey red or white table spreads add a spoonful of kerosene to a pint of strong soap suds; wash and rinse immediately and all traces will disappear.

When necessary to replenish the coal fire in a sick room, put the coal in an old newspaper outside the room, then lay it quietly on the fire.

Put some ice in a bowl crushed as fine as snow; squeeze on it the juice of an orange or lemon and sprinkle over it a little sugar. This is pleasant for persons with scarlet fever or sore throat.

A roasted or boiled lemon filled while hot with sugar and eaten while hot, just before retiring, will often break up a cold.

Salt meat should be put in cold water and boiled slowly. A red pepper dropped in the water will prevent the rising of an unpleasant odor.

Fresh meat, unless for soup, should be put in boiling water and allowed to cook very gently. No salt to be added until nearly done.

If the cellar has been flooded, or a little fire is needed in the cool mornings and evenings of early fall or late spring, or to dry the dampness out of a house, closed through a long, rainy season, it is quite possible to have a fire in the furnace which will dry the cellar and send a gentle current of dry air through the house, by keeping the upper door of the furnace wide open and the slide in the lower door half open. Then turn the hot air into the cellar through all the openings there are in the furnace. A very little attention to the fire mornings and evenings will keep up a slow combustion.

The essential thing is to keep this slow fire with the upper

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door wide open. It need only be closed for ten or fifteen minutes once in twenty-four hours, while the clinkers and ashes are taken out. If the fire chamber is whole and the chimney clean, no gas will escape. By opening the windows during the sunny hours, no one will be uncomfortably conscious of the fire.

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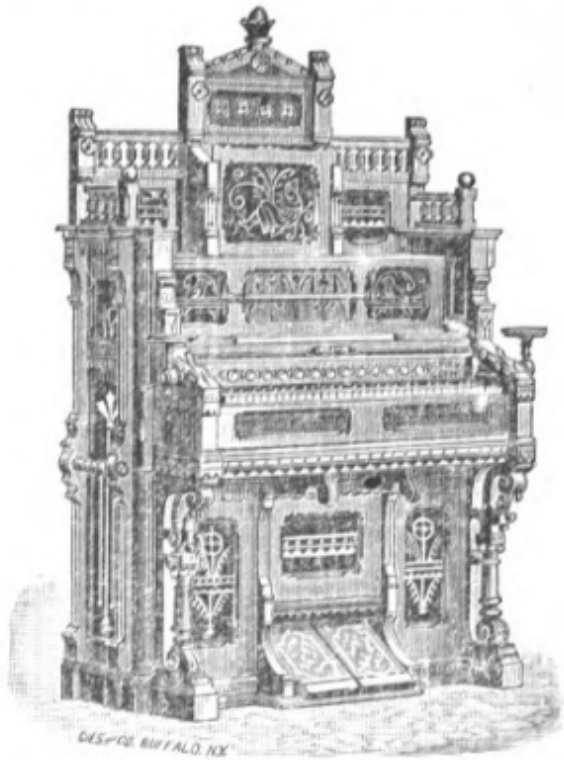

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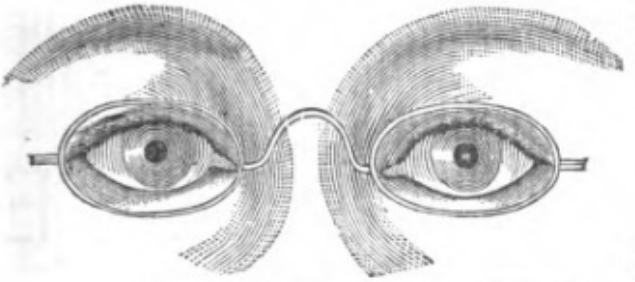

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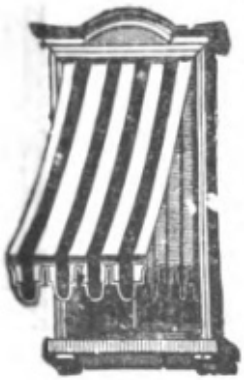

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