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Litchfield Cookery.

SOUPS.

STOCK.—Boil a soup bone the day before wanted. Boil gently from 4 to 6 hours. Strain and cool in an earthen dish; skim the grease off next day. Keep in a stone jar in a cool place. To clarify soup allow the white and shell of 1 egg to each quart of stock. Crush the shell and then beat it with the white for a moment and whisk it with the cold stock. Bring it quickly to a boil, and boil five minutes; add a tablespoon of lemon juice, and strain through 2 thicknesses of cheese cloth, wrung out in cold water. To prepare soup, heat some of the jelly. One can have a change of soup each day by adding different flavorings, such as tomatoes, onions, vermicelli, tapioca, spring vegetables, fried bread, celery, green peas, asparagus, etc.

TO COLOR SOUPS.—Soups can be made a rich amber by adding a little burnt sugar or browned flour.

CROUTONS.—Cut buttered slices of bread into dice, brown in a hot oven. To be used in soup. MRS. TREADWAY.

EGG BALLS.—Take the yolks of 4 hard boiled eggs; pound them to a paste; beat them with a teaspoon of salt, a speck of pepper and the white of 1 raw egg. Form in small balls, roll in flour and fry brown. To be used in soup.

NOODLES.—1 egg, as much sifted flour as it will absorb, with a little soup. Roll as thin as a wafer, dredge lightly with flour. Roll it over and over into a large roll, then slice off from the ends. Shake out lightly; cook in the soup; serve.

ASPARAGUS SOUP.—Boil in a pint of water until tender one bunch of asparagus, rub through a colander, put into the liquid in which it was boiled. Add three pints of soup stock, a pint of milk (cream in butter), two tablespoons butter, pepper and salt. Boil a few minutes. MRS. BENTON.

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BOUILLON.—6 pounds of beef and bone. Cut up the meat and break the bones; add 2 quarts of cold water and simmer slowly 5 hours. Strain through a fine sieve, remove the fat, clear with egg. Season with pepper and salt.

CELERY SOUP.—1 stalk celery, 1 pint milk, 1 pint water, 1 tablespoon each chopped onion, butter and flour; salt, pepper. Cut celery into half inch pieces, boil in salted water, mash in water in which it is boiled. Cook onion with milk 20 minutes, add to celery, rub all through strainer, boil again, add butter and flour, salt, pepper; boil, strain, serve.

MBS. GEORGE E. BOSWELL.

CHICKEN SOUP.—Cut and joint one spring chicken, let boil until tender; about one half hour before done add ½ teacup rice previously soaked; just before taking up add butter and cream or milk with flour to thicken as you like. Strain and serve. The meat if you like, is nice fried in butter until it is a nice brown. Salt to taste.

MRS. G. W. NEWCOMB.

CLAM SOUP.—2 quarts round clams, wash, put in pot with 1 quart cold water, let boil until they open, then remove from shell and chop fine, drain liquor so as to have it free from sand, then place in pot and add 1 teacup cream and about two tablespoons of flour. Butter and pepper to taste. Send to the table very hot.

MRS. G. W. NEWCOMB.

CORN SOUP.—1 can of corn drained and chopped fine, 1 pint of milk, 1 quart of boiling water, 3 tablespoons of flour rolled in 1 tablespoon of butter, 2 eggs, 1 teaspoon of sugar, pepper and salt to taste. Boil corn in water vigorously, add milk and thickening, strain; pour over the eggs, well beaten; serve.

MRS. GEORGE C. BOSWELL.

CREAM OF TOMATO SOUP.—1 quart of cooked or canned tomatoes, stewed, strained and seasoned, 1 cup of milk, 1 tablespoon of flour, 1 tablespoon butter; rub flour and butter together and cook in the boiling milk. When ready to dish put all together and strain again. Tomatoes and milk must not be cooked together as they will curdle.

MRS. HOE.

CREAM TOMATO SOUP.—1 quart can tomatoes, let boil ten or fifteen minutes, then add ¼ teaspoon of soda, then add 1 quart cold milk, thicken with 1 tablespoon of flour, add salt and a little pepper. When it comes to a boil add butter the size of an egg; strain through a colander.

MRS. TREADWAY.

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LAMB SOUP.—The knuckle piece is best, boil until tender; just before done add ½ cup rice, soaked, 2 onions and a little potato sliced, salt and pepper to taste.

MRS. G. W. NEWCOMB.

OATMEAL BOUILLON.—3 tablespoons oatmeal boiled in 1 quart water until it can be strained through a fine colander, add salt a moment before serving, also a mite of sugar, raisins cut in pieces, and blanched almonds cut in strips. Serve in cups.

MRS. NOYES.

POTATO SOUP.—Peel and boil eight medium-sized potatoes with a large onion, salt and pepper; press all through a colander, then thin it with rich milk and add a lump of butter; more seasoning if necessary; let it heat well and serve hot.

MRS. OSTROM.

PURIN SALMON.—1 quart of milk, 1 slice of onion boiled in the milk, thicken with 2 tablespoons of flour rubbed smooth in cold milk, ½ can of salmon, minus bones, oil and skin; chop fine; add salmon just before serving, season with salt, pepper, butter; serve with lemon. MRS. GEORGE C. BOSWELL.

TOMATO BISQUE.—Place over the fire a quart of peeled tomatoes, stew them soft with a pinch of soda. Strain it so that no seeds remain, set it over the fire again and add a quart of hot boiled milk, season with salt, pepper and butter, add three tablespoons of rolled crackers and serve hot. Canned tomatoes may be used in place of fresh ones. MRS. OSTROM.

TOMATO SOUP.—Peel 2 quarts of tomatoes, boil them with an onion and other soup vegetables, strain and add a level tablespoon of flour dissolved in ⅓ cup of melted butter, add pepper and salt, serve very hot over little squares of bread fried brown and crisp in butter. MRS. OSTROM.

FRIED FISH.—Small fish are best fried. Clean, wrap a few minutes in a dry towel; season with pepper and salt; roll in flour and fry.

BOILED FISH.—Fish should be washed as little as possible. After being cleaned, wipe with a damp cloth; fill with a dressing of dry bread crumbs highly seasoned with butter, pepper, salt and a little sage. Wrap in a cloth, tie, put in well salted cold water. Allow ten minutes to the pound for cooking. Boiling salt water is better for salmon, as it sets the color. When stuffing is not used, a little vinegar in the water is an improvement.

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FISH.

STEAMED FISH.—Wash the fish thoroughly and salt it two or three hours before cooking. Put fish on plate and set in steamer over a kettle of boiling water; steam twenty minutes. Serve with butter or cream. MRS. KEELER.

CLAM CHOWDER.—2 slices salt pork chopped very fine, fry slowly until it is all liquid; 6 potatoes pared and sliced thin, 2 onions pared and sliced thin, 1 pint chopped clams (or 2 quarts in shell). Place in alternate layers in the kettle containing the pork, the clams, potatoes, onions, with salt and pepper; cover with boiling water. Boil 30 minutes, then add 1 scant cup of rolled cracker crumbs, 1 pint of hot milk. Serve in 5 minutes.
MRS. GEORGE C. BOSWELL.

CLAM FRITTERS.—1 quart round clams with the broth, chop fine, sprinkle with pepper; one egg, one heaping teaspoon baking powder, little milk, enough flour for thin batter.
ELIZABETH GREGORY.

CODFISH BALLS.—1 cup salt codfish, 1 pint sliced potatoes; put in kettle with fish on top, water enough to cover. Boil until potatoes are soft; drain; mash and beat until smooth, add 1 teaspoon of butter, pepper, 2 teaspoons flour, and a well beaten egg; shape into balls, roll in flour, fry in a kettle of hot fat.
MRS. GEORGE C. BOSWELL.

CODFISH A LA MODE.—Pick up a teacup of salt codfish very fine and freshen, (the dissicated is nice to use), 2 cups mashed potatoes, 1 pint of cream or milk, 2 well-beaten eggs, ½ cup of butter, salt and pepper, mix, bake in an earthen bakery dish from twenty to twenty-five minutes; serve in the same dish placed on a small plate covered with a napkin.
MRS. OSTROM.

FISH CHOWDER.—2 pounds fresh fish, 2 large potatoes, 1 cup milk, ¼ pound salt pork, 1 onion minced, 1 tablespoon chopped parsley, enough boiling water to cover all the ingredients after they are in the pot. Cut up the fish, the pork, and the potatoes (the potatoes having been previously pared or parboiled) into

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pieces less than an inch square. Place in a pot or saucepan, first a layer of pork, then one of fish strewn with onion and parsley, then one of potatoes; repeat the layers in this order until all the material is used; pour in the water, cover closely and let cook slowly one hour. Split and butter ½ dozen Boston crackers, let them soak in the cupful of milk over the fire five minutes; lay them in the tureen and pour chowder over them. Use lemon with it.

MRS. MITCHELL.

FROG'S LEGS.—Wash and put in spider with water enough to cover, add a little salt; allow the water to boil away, being careful not to scorch the meat. Have them a delicate brown. Serve with slices of lemon.

MRS. BENTON.

LOBSTER BALLS.—Take meat from lobster, mince it fine, pick out the coral, rub it smooth with the yolks of 3 hard boiled eggs. Make a batter of flour and milk with 1 or 2 eggs, beat lumps from flour, then add the lobster and coral, well seasoned with salt and pepper, with a little lemon juice. Put in enough flour to hold the meat in shape; make into cakes and fry in hot butter. Good; try them.

MRS. WALLACE.

LOBSTER CROQUETTES.—Take any of the lobster remaining from table, pound it until the dark and light meat and coral are well mixed; put with it not quite as much fine bread crumbs, season with pepper, salt and a very little cayenne pepper, add a little melted butter; form into egg-shape or round balls; roll them in eggs, then in fine crumbs and fry in boiling lard.

MRS. OSTROM.

BROWNED OYSTERS.—1 quart of oysters; drain. With the liquor, browned flour and browned butter make a brown sauce; keep this hot on the stove. Fry the oysters, without rolling in eggs or crumbs, a few at a time in butter; when they are browned drop them into the sauce. Serve hot on toasted squares of bread. Delicious.

MRS. GEORGE C. BOSWELL.

FRIED OYSTERS.—Drain oysters in colander, have well-beaten egg on one plate, cracker crumbs on another. Lift oysters out with a fork, dip in egg, then in cracker crumbs. Have in your pan plenty of butter, and very hot. Serve on a hot plate at once.

MRS. G. W. NEWCOMB.

PICKLED OYSTERS.—100 large oysters, 1 pint white vinegar, 12 blades mace, 2 dozen whole cloves, 2 dozen whole black

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peppers, a dust of cayenne. Put oysters with their liquor into porcelain kettle, without water, salt to taste, heat slowly until the oysters are firm, but not boiling; take them out of the liqûor and set aside to cool. To the liquor add the vinegar and spices. boil up fairly. When the oysters are nearly cold pour over them the scalding mixture. Cover and keep in a cool place.

MRS. GEORGE C. BOSWELL.

SCALLOPED OYSTERS.—1 quart oysters, drain; carefully remove any bits of shell. Butter a pudding dish, cover the bottom with cracker crumbs, season with salt, pepper and bits of butter; then a layer of oysters seasoned, alternating until oysters are used. Put cracker crumbs on top with bits of butter. Pour over a few tablespoons of the oyster liquor strained; add one cup of cream or milk. Bake covered one-half hour, uncovered one-half hour.

CREAM SALMON.—1 can of salmon, chopped fine. For dressing, boil pint milk, 2 tablespoons butter, salt and pepper to taste, 1 pint bread crumbs; place a layer in the dish, then a layer of fish, one of dressing and so on, leaving crumbs for the last layer. Bake until brown. Any fish left over may be scalloped the same way. A good supper dish.

SALMON CROQUETTES.—1 can salmon, 12 crackers rolled, 3 eggs beaten, salt and pepper, a teaspoon lemon juice; form in oblong pieces; dip in egg, roll in some of the crackers and fry in hot fat.

ELIZABETH GREGORY.

FRIED SCALLOPS.—Dip in beaten egg, and then in bread crumbs, or corn meal and flour. Fry in butter or lard very hot.

MRS. G. W. N.

BAKED SHAD.—Stuff the shad with bread crumbs, salt, pepper, butter and parsley, mixed with the beaten yolk of egg; fill the fish with it, sew or tie it together. Pour over it a little water and some butter. Bake an hour or an hour and a quarter. Garnish with slices of lemons and parsley.

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MEAT.

RULES FOR ROAST.—Beef 15 minutes to a pound, mutton 25 minutes to a pound, pork and veal 30 minutes to a pound. Meats to be broiled or roasted should be given the greatest possible amount of heat at first, that the surface may be hardened and the juices retained.

ROAST BEEF.—Put a roast of beef in a dripping pan without water or salt, and set in a hot oven. If liked rare allow for cooking 15 minutes to the pound, if well done, 20 minutes. Do not season until it is on the table. Beef cooked in this way is more juicy than when seasoned and basted in the oven.

M. F. B.

YORKSHIRE PUDDING.—1 quart milk, 1 egg, a little salt, 3 teaspoons of baking powder, flour to make as thick as cake. One half hour before it is wanted take the roast out of the pan, pour off nearly all of the gravy, put back the roast, and pour the batter into the pan around the meat. Bake one half hour.

MRS. KEELER.

CRUST FOR MEAT PIES.—Small bowlful of bread dough when ready for the pans, knead into it two ounces of butter or beef dripping. Let rise very light. Roll dough the size of baking dish, not more than an inch thick; lay crust over the meat. Brush with yolk of an egg. Bake in a rather hot oven.

MRS. BENTON.

SALT BEEF.—To 100 pounds beef, 4 quarts fine salt, 4 ounces salt petre, 4 pounds brown sugar. Rub over the beef. In two weeks add water to cover. MRS. G. W. NEWCOMB.

TO SALT BEEF OR PORK.—100 pounds of meat, 4 pounds fine salt, 4 pounds brown sugar, 2 ounces salt petre.

MR. CHAS. PECK.

COLD BACON AND EGGS.—Take bacon and eggs that have been left from a previous meal, chop them quite fine, adding a little mashed or cold potato and a little bacon gravy if any was left; mix and mould into little balls, roll in raw egg and cracker crumbs and fry a light brown on both sides. Serve hot; very nice.

MRS. OSTROM.

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BEEF A LA MODE.—Take a piece from the round, weighing about 7 pounds. Remove the bone. Cut deep gashes into the meat about 1 inch apart, being careful not to cut all the way through. Mix together 1 teaspoon of salt, ½ teaspoon of pepper, same of cinnamon, ¼ teaspoon of mace, same of cloves, and rub them into the meat on both sides, sprinkling a little into the gashes. Cut fat salt pork into pieces the size of the gashes, put a piece into each gash. Make a filling from ½ cup stale bread crumbs, 1 small onion, grated, and moisten with vinegar. Work a portion of this into the gashes by the pork. Mix 3 tablespoons of olive oil with 1½ of vinegar, and moisten both sides of the meat; stand away over night. In the morning, bind it together with a piece of tape. Put it in a baking pan with 1 onion, sliced, 1 carrot, a bay leaf, piece of celery and sprig of parsley. Partly cover it with boiling water, cover with another pan, cook in the oven for four hours. Baste every twenty minutes. When done remove the meat and stand aside to cool. Strain the liquor in the pan and add to it a ¼ box of soaked gelatine. Season to taste and put into a square pan to cool. This should form an amber jelly, and may be cut in blocks and used as a garnish for the beef a la mode. (A. P. F.) MRS. G. C. BOSWELL.

BEEESTEAK SMOTHERED IN ONIONS.—Slice the onions, thin and drop in cold water; put steak in pan with a little suet; skim out onions and add to steak, season with pepper and salt, cover tightly, and put over the fire. When the juice of the onions has dried up and the meat has browned on one side, remove onions, turn steak, replace onions and fry till done, being careful not to burn. MRS. MARY SLACK.

DELICIOUS BEEFSTEAK.—Trim your steak neatly. Have your pan hot, put in ½ tablespoon of butter, a teaspoon Worcester sauce or curry powder, and the juice of a lemon. Butter the steak on the upper side, season with pepper and salt, lay in the pan with the sauce and cover closely, turning it over about three times while cooking. Ten minutes is an average time. Tomato sauce or a cup of cold stewed tomatoes, seasoned well, can be used with the butter instead of the above.

MRS. M. F. CROSSMAN.

SPICED BEEF RELISH.—Take two pounds of raw, tender beefsteak, chop it very fine, season with salt, pepper and a little sage, two tablespoons of melted butter; add two rolled crackers

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made very fine, also two well-beaten eggs. Make into the shape of a roll and bake it; baste with butter and water before baking. Cut in slices when cold. MRS. OSTROM.

POT ROAST.—5 or 6 pounds of beef from the upper part of the round. Brown it well in a round bottom iron pot; 1 cup of tomato, 1 small onion, ¼ cup vinegar, 1 tablespoon sugar, 2 tablespoons salt, 12 cloves, 18 whole peppers, 1 bay leaf. Boil all together with a quart of water while the beef is browning; pour over the beef, cover closely, let boil 20 minutes, then add boiling water enough to cover. Boil gently about four hours. Strain the gravy, thicken, serve with the meat.

MRS. GEORGE C. BOSWELL.

TIMBALE COLD MEAT.—1½ pints cold meat, free from gristle, fat and bone, chopped fine, 1 level teaspoon salt, ½ teaspoon pepper, ½ teaspoon lemon juice, 1 teaspoon chopped parsley, 1 cup of stock or milk, 2 eggs, 2 tablespoons butter, ½ cup rolled bread crumbs. Mix seasoning and crumbs with meat, heat the stock, melt the butter in it, add this and the eggs well beaten, mix thoroughly, put into a well-buttered mold or pan. Place in a pan of warm water with buttered paper covering. Bake 1 hour. Serve with brown sauce. MRS. GEORGE C. BOSWELL.

PRESSED MEAT.—1 pound of beef, of which ¼ is fat, boil tender, chop very fine. While hot, season with salt, pepper and sage, press close, slice when cold. Nice for breakfast or tea.

E. K. F.

COTTAGE PIE.—Chop cold meat very fine, boil and mash potato, season meat with salt and pepper and add ½ cup of gravy to every cup of meat. Put meat seasoning and gravy in pie-dish, cover with mash potato. Bake until golden brown.

MRS. SAMUEL TRUMBULL.

LITTLE FAT PIGS.—Mince cold meat fine, season with salt, butter, a dash of cayenne, moisten with stock, milk or hot water; roll in croquette shapes and cover each with a rich pastry, rolled very thin; fry in a basket in hot lard. M. F. B.

CROQUETTES.—2 cups cold chopped meat, 1 cup bread crumbs, 2 eggs, salt, a dash of cayenne, milk, stock or gravy. Make as moist as can be handled. Use yolks of eggs in croquettes, leave whites to roll them in. This keeps them soft. Form, roll in egg and cracker crumb. Fry in hot fat. M. F. B.

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CREAMED DRIED BEEF.—1 tablespoon butter, browned in frying pan. Put in ½ pound of dried beef and let it get thoroughly hot, pour in 1 cup of milk, thicken with a little flour. M. F. B.

CHICKEN PATTIES.—Mince fine cold chicken, roasted or boiled, season it with pepper, salt, a little minced parsley and onion. Moisten it with chicken gravy or cream sauce. Fill scalloped shells that are lined with pastry with the mixture and sprinkle bread-crumbs over the top. Put two or three tiny pieces of butter over each and bake brown in a hot oven. MRS. OSTROM.

BROILED CHICKEN.—Split through the back, wash and dry with a towel, pound to flatten the bones, lay on a gridiron well greased, turn often. When done have a warm platter to lay it on, salt and butter to taste. MRS. G. W. NEWCOMB.

CHICKEN PIE.—Cook one chicken until tender; when about half done, 1 small tablespoon of salt; when done, add butter, cream or milk, with about four tablespoons of flour. For the crust, 1 qt. flour, 2 teaspoons cream tartar, 1 of soda; little salt wet up with one cup thick cream and 2 of nice fresh buttermilk or sour milk. Roll out crust and lay on side of pan, lay in meat, invert a teacup in centre, roll out top crust with a slash in middle; put in only part of the gravy, wet crust and lay on top crust, pinch down tight, then wet a piece of cotton cloth about 3 inches wide and lay around the edge of pan to keep it from boiling out. MRS G. W. NEWCOMB.

HAM BALLS.—½ cup of bread crumbs, mixed with 2 well beaten eggs, chop fine some cold boiled ham, mix with crumb and eggs; make into balls and fry. MRS. L. E. AMES.

BOILED HAM.—Boil a common-sized ham about five hours, put in cold water, let it come to a boil, then cook slowly until tender, remove skin when cold, stick in clove at intervals with a ring of pepper around them. Garnish with parsley.

MRS. G. W. NEWCOMB.

BAKED HAM.—Take a fresh ham, 8 or 10 pounds, remove the bone, rub well with salt and fill the cavity with a dressing made of 1 pint of oysters, 1 pint of cracker crumbs, add ½ a cup of water; season well with salt, pepper and butter. Bake three hours. MRS. KEELER.

BAKED HAM.—Soak a nice ham over night, skin side up. In the morning, wash, scrape and trim, cover with cold water, boil gently until done, allowing about 15 minutes for each pound. It

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must be kept covered with water. When done a fork may be readily stuck into it, and it will come out easily. When done skin it carefully and rub over with beaten egg yolk. Bake until nicely browned. MRS. AARON CRUTCH.

HAM CROQUETTES.—Chop pieces of ham fine, mix with butter, melted, pepper, bread crumbs, with a little milk to moisten it, put in muffin tins, break an egg on top, season with salt, cover with rolled cracker crumbs, bake in the oven. This makes a nice breakfast dish. MRS. F. M. SANFORD.

MEAT PATTIES.—Line small patty pans with a good puff paste and bake in a quick oven. Chop remnants of chicken or other meat fine, season with salt and pepper, and heat in a little butter sauce. Fill the shells and put them back into the oven till the mixture is slightly browned. A little flavoring of tomato improves some meats used in this way. MRS. M. SLACK.

MEAT PIE.—To 1½ pounds of meat, cover with water and cook until partly tender, cutting into small pieces before cooking; then add four potatoes sliced one-half inch in thickness, and 2 onions; when all are tender put into a deep earthen dish, with gravy thickened with one even tablespoon of flour and seasoned with salt and pepper; cover with thick crust made with pint of flour and 1 even teaspoon of baking powder, using half butter and lard for shortening. MRS. KEELER.

SAUSAGE.—20 pounds meat, 6 ounces salt, ½ cup pepper, 1 cup sage. MRS. G. W. NEWCOMB.

SWEETBREADS.—To blanch sweetbreads, soak in cold water an hour, then put in salted boiling water. Boil 20 minutes; slice, dip in egg and crumb; fry in butter. Or cut in dice and cream, using a bay leaf; just before taking them up add French peas. Serve on toast from which crust has been removed.

MRS. G. C. BOSWELL.

TOAD-IN-THE-HOLE.—Mix 1 pint flour and 1 egg with milk enough to make a batter, and a little salt; grease dish well with butter; put in lamb chops, add a little water with pepper and salt; pour batter over it and bake one hour. MRS. MARY SLACK.

ROAST TURKEY.—Unless the fowl is young and tender it will improve it to steam an hour or two before putting it into the oven. When thoroughly cleaned, rub the inside of the fowl with salt. Make a dressing of stale bread or crackers. Season to taste with but-

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ter, pepper and salt; add marjoram, thyme or onion, if desired. Wet with beaten egg and milk until quite moist. Fill the turkey with the dressing and sew up; tie down the legs and wing, place in a dripping pan with a cup of hot water salted, having rubbed the fowl with salt and dredged with flour. Lumps of butter and thin slices of pork should be placed on the fowl, in the pan, and under the wings, and if the fowl has not been steamed allow two hours in a moderate oven; for a young turkey of eight pounds, from three to five would be required; for an old one, fifteen minutes for each additional pound. Baste frequently. When done, remove the fowl, thicken the gravy with bran flour. Some prefer the giblets, boiled chopped fine, and added to the gravy. Garnish with parsley.

MRS. W. N. REYNOLDS.

VEAL CUTLET.—Free the cutlet from bone and fat, dip the pieces in egg and seasoned crumbs; fry in hot lard five to eight minutes. MRS. GEORGE C. BOSWELL.

VEAL LOAF.—3½ pounds of minced veal, three eggs, well beaten; four rolled crackers, butter the size of an egg, 1 tablespoon of salt, ½ of pepper and one grated nutmeg. Mix these together, make into a loaf, roast and baste like other meats.

MRS. C. L. KEELER.

VEAL LOAF.—4 pounds chopped veal and a small piece of pork, 2 eggs, 1 cup of rolled cracker; season with salt, pepper, sage and onion. Press and bake two hours. MRS. L. E. AMES.

SPICED VEAL.—3 pounds chopped veal, lean piece; 3 slices salt pork, ½ inch thick, chopped fine; 3 milk crackers, rolled fine; 3 eggs, well beaten; 1 dessert spoon each of sage and salt, 1 teaspoon pepper, ½ cup boiling water stirred in after it is all mixed. Butter the size of an egg in bowl of water, used up in beating. Bake two hours. MRS. G. C. BOSWELL.

VEAL SCALLOP.—Mince cold veal fine, put a layer in bottom of buttered pudding dish; season with pepper and salt; then a layer of bread crumbs wet with rich milk, strew with bits of butter; alternate the layers. Season as above until the dish is full. Pour over the last layer of veal some of the gravy, diluted with warm water. Put plenty of bits of butter over the last layer of crumbs. Cover; bake one-half hour; uncover, brown. Serve hot.

MRS. GEORGE KENNEY.

VEAL PIE.—Take a good pot roast and cook until tender, taking care to have plenty of gravy when the meat is cooked. Make a crust

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of 2 cups of flour, 2 tablespoons of butter, a little salt, 1 teaspoon cream tartar, ½ teaspoon soda and milk to mix soft. Line a pie-plate with this crust, cut the meat in slices, fill the platter with it and add a small cup of the gravy. Cover with a crust and bake three-fourths of an hour. MRS. KEELER.

PRESSED VEAL.—Boil gently a cheap cut of veal until so tender that the meat falls from the bone. There should be but a little water left in the pot. Chop the meat fine, after carefully separating it from fat, bone and gristle. Season with salt and pepper, add the water left from boiling, press tightly into a form. Slice when perfectly cold. MRS. GEORGE C. BOSWELL.

VEAL OMELET.—4 pounds of veal stewed and 1 tablespoon salt (chopped fine), 1 tablespoon pepper, 4 hard boiled eggs; a layer of veal and a layer of eggs; use a teacup of gravy between the layers. When cold press two hours. MRS. R. BIGELOW.

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SAUCES

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GRAVY FOR ROAST BEEF.—Pour off nearly all the fat from the drippings of roast beef; add 3 tablespoons of flour, rub smooth and add ½ pint of cold water, stirring a little; then add ½ pint of boiling water and let it boil briskly until it is of the right consistency, season with salt, pepper and ½ teaspoon of Worcestershire sauce.

DRAWN BUTTER.—2 tablespoons flour, ½ cup butter, 1 pint boiling water. Work flour and butter together until creamy and gradually add the boiling water; stir constantly until it comes to a boil, but do not let it boil; take from the fire and serve. A tablespoon of lemon juice or one of chopped parsley gives an agreeable change.

CAPER SAUCE.—Make a butter sauce and stir into it 1 tablespoon of lemon juice, 2 of capers, and 1 of essence of anchovy.

MINT SAUCE.—2 tablespoons of chopped green mint, 1 tablespoon of powdered sugar, ¼ pint of vinegar. Let stand one hour before using. MRS. G. W. NEWCOMB.

OYSTER SAUCE.—Prepare drawn butter. Scald oysters in a little water, and stir into the butter. Let it come almost to a boil, stirring constantly.

TOMATO SAUCE.—One quart ripe tomatoes, thoroughly cooked and highly seasoned with butter, pepper, salt, cloves, allspice and parsley. When cooked, strain through a sieve, add a little flour wet with cold water; boil five minutes. Very nice with chops, croquettes, and macaroni.

HOLLANDAISE SAUCE.—Rub ½ cup of butter to a cream, add yolks of 2 eggs, 1 at a time; beat well. Stir in the juice of ½ lemon, 1 saltspoon of salt, and a pinch of cayenne. When ready to serve, add ½ cup boiling water. Place the bowl in a pan of boiling water, or in the top of the teakettle, and cook until thick as custard, stirring all the time, M. F. B.

TARTAN SAUCE.—Make a mayonaisse dressing, add 1 tablespoon of finely-chopped cucumber pickles.

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TOMATO DRESSING FOR MEAT.—6 tomatoes, 1 onion, 1 tablespoon salt, 1 tablespoon sugar, 1 tablespoon red pepper. Cook two or three hours. M. I. COE.

CREAM SAUCE.—One level tablespoon butter, one rounded tablespoon flour, ½ pint milk, ½ teaspoon salt, ½ saltspoon pepper.

YELLOW SAUCE.—Add to the above the yolks of two eggs.
MRS. BENTON.

VEGETABLES.

APPLE OMELET.—Very good. Apple omelet to be served with broiled spare-rib or roast pork. Take 9 large, tart apples; 4 eggs, 1 cup of sugar, 1 tablespoon butter; add cinnamon or other spices to taste. Stew the apples tlll soft, mash them smooth, add the butter and sugar while they are warm, let cool before putting in the beaten eggs; bake in shallow pudding dish until brown.
MRS. OSTROM.

FRIED APPLES.—Core large, fair apples without paring; cut in slices ¼ inch or a trifle thicker and fry in beef or bacon drippings. Excellent with roast pork. M. F. B.

ASPARAGUS.—Wash clean, break off the white part, put the green part into boiling water, slightly salted; boil five minutes and pour off the water; add more boiling water and boil about fifteen minutes, then put in a lump of butter, salt and pepper. The last water must be boiled away, leaving only enough for gravy. Serve on buttered toast. MRS. G. W. NEWCOMB.

BOSTON BAKED BEANS.—Soak over night 1 qt. beans. In the morning change the water and boil slowly for about an hour. Add a piece of salt pork, 1 large onion, 2 tablespoons molasses, 1 teaspoon mustard, 1 teaspoon ginger, a little salt and pepper. Cover and bake several hours. MRS. T. J. MACDONALD.

COOKING BEETS.—Wash without breaking skins, boil about two hours or until tender and let the water boil nearly out before taking up, as it makes them sweeter. MRS. G. W. NEWCOMB.

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COLD SLAW.—½ pint rich milk or cream, ½ pint good vinegar, 1 small cup sugar, 3 eggs, beaten very light; a lump of butter, size of an egg; 1 heaping teaspoon ground mustard, salt and pepper. Cook all together until like custard. When cool, pour over cabbage cut very fine.

CARROTS.—Place in sauce-pan with salt and water enough to cover, boil until tender, which is generally about one-half hour. Peel when taken up. MRS. G. W. NEWCOMB.

CAULIFLOWER.—Choose white, close and compact heads. Wash clean, place head down in salt and water two hours before boiling, put in boiling water with a heaping tablespoon of salt to two quarts of water. Boil briskly about twenty minutes; when boiled tender, take up, drain, place upright in dish and serve with drawn butter.
MRS. G. W. NEWCOMB.

TO COOK CRANBERRIES.—Add 1 teacup water to 1 quart cranberries, and put on the fire. Cook ten minutes, add two heaping cups sugar and cook about ten minutes longer. Rub through a colander, and pour into a porcelain or china mold. Turn out as a jelly.

COOKING SWEET CORN.—Cut the corn from cob by slicing very thin, then scrape, place in milk and part cream, let scald, add salt, butter and a little sugar.

CORN FRITTERS, OR MOCK OYSTERS.—Grate 6 ears of corn, mix with one tablespoon of flour two eggs, salt and pepper to taste. Drop spoonfuls in hot lard and fry like oysters.
MRS. G. W. NEWCOMB.

CORN OYSTERS.—1 quart grated green corn, 3 eggs, 3 or 4 grated crackers; beat well; season with salt and pepper. Have butter and lard hot in skillet, drop in about the size of an oyster. Brown nicely and turn; send to the table immediately.
MRS. G. W. NEWCOMB.

BOIL CORN.—After well cleaning the ears, removing all silk and taking off the outside husks, leave on two thicknesses, place in boiling water and send to the table wrapped in a napkin as soon as taken up. MRS. G. W. NEWCOMB.

CORN PUDDING.—1 dozen ears of sweet corn. Cut the kernels in the middle, and scrape or grate off; add 1 cup of milk, 2 well-beaten eggs, butter, size of an egg, ¼ teaspoon of salt, ½ cup of sugar. Bake. ALICE B. ADAMS.

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MACARONI.—Boil 1 package of macaroni broken in small pieces in plenty of salted water, nntil tender; place in baking dish a layer of macaroni, season with salt, pepper and butter, then one of grated cheese, then of macaroni, and pour over a cup of milk; bake until brown. MRS. G. W. NEWCOMB.

CREAMED POTATOES.—1 pint cold potatoes, ½ cup milk, 1 tablespoon butter, salt and pepper to taste. Cut potatoes in dice or thin slices; scald milk; when hot, add potatoes and cook until they have absorbed nearly all of milk; add butter and seasoning; cook five minutes; add if desired a spoon of chopped parsley. Serve hot. MRS. S. TRUMBULL.

LYONNAISE POTATOES.—1 pint cold potatoes, 1 teaspoon chopped onion, 1 of chopped parsley, 1 tablespoon butter, salt and pepper. Fry onions in hot butter until light brown, add potatoes and cook until it has absorbed butter; add chopped parsley and serve. MRS. S. TRUMBULL.

POTATO CROQUETTES.—2 cups of mashed potatoes free from lumps, 2 eggs beaten to a froth, 1 tablespoon of melted butter, 1 tablespoon of flour, salt and pepper to taste; form into cakes, roll in beaten eggs and cracker crumbs, and fry in hot lard; or roll in flour and fry. M. F. B.

ROASTED POTATOES WITH BEEF.—Pare the potatoes and place in the pan on the rack with the meat, basting when you do the beef. They will be nicely browned and mealy when the meat is done.

SCALLOPED POTATOES.—Butter a baking dish, pare potatoes and slice thin; put in dish a layer of potatoes, and sprinkle with salt, pepper, flour and a little butter; then another layer of potatoes, etc, until dish is nearly full. Then fill with milk or cream. Take one hour and a half. MRS. G. C. BOSWELL.

SARATOGA POTATOES.—Peel and slice very thin 6 large potatoes, lay them in ice water one hour, and thoroughly dry them with a clean towel. Drop a few at a time in a kettle of boiling lard, fry until crisp and brown. Take out with wire spoon, drain and sprinkle with salt while hot.

SWEET POTATOE PIE.—1 pound of steamed sweet potatoes, finely mashed; 1 cup sugar, 1 cup cream or rich milk, ½ cup butter, 3 well-beaten eggs; flavor with lemon or nutmeg. Bake in pastry shell. Fine. MRS. OSTROM.

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POTATO SCONES.—2 cups potato (mashed), ½ cup of flour, small piece of butter, a pinch of salt and pepper, milk. Mash the potato very fine, add the flour, salt, pepper and butter, with sweet milk to roll. Roll ½ inch thick, fry till brown in hot butter, just enough to grease the griddle well. Scones should be cut in a circle the size of the griddle, and then cut in quarters.

MRS. WHEELER.

PARSNIP BALLS.—Boil in salted water until very tender; mash, season with butter, pepper, salt; add a little flour and well-beaten egg. Form into small balls. Fry in hot lard.

MRS. G. C. BOSWELL.

FRIED PARSNIPS.—Boil tender, when cold slice; have half butter and lard; season with pepper and salt, dip in beaten egg, then rolled cracker crumbs; fry brown. MRS. G. W. NEWCOMB.

BAKED RHUBARB.—Peel and cut into 2 inch lengths 3 bunches of rhubarb; dredge with flour, and put in baking dish with one large cup of sugar sprinkled over. Bake in moderate oven three-quarters of an hour. Very nice served hot as a vegetable, or hot as a sauce.

BAKED RICE.—Boil 1 cup of rice in salted water until done. Put a layer in a buttered pudding dish, season with butter, pepper, salt and grated cheese, and so on until the rice is used; add milk to nearly cover. Bake like macaroni.

(C. G. A.) MRS. BOSWELL.

BOILED RICE.—1 cup rice, 2 cups boiling water, 1 teaspoon salt. Cook in double-boiler until tender and has absorbed all of the water. MRS. SAMUEL TRUMBULL.

SPAGHETTI (Mexican Style).—Put 1 tablespoon of lard and butter in a porcelain saucepan. When hot add 1¼ pounds of spaghetti broken in inch lengths, ½ onion sliced, 1 large tomato sliced, pepper, salt, and a dash of cayenne. Stir and brown slightly; add 1 large cup of stock or hot water, and boil until water is absorbed, being sure the spaghetti is tender.

M. F. B.

FRIED TOMATOES.—Sprinkle thin slices of ripe tomatoes with flour, salt and pepper, and fry them in butter until brown.

MRS. FRANK MASON.

SCOLLOPED TOMATO.—Butter a pudding dish; season 1 quart of tomatoes, salt and pepper to taste, sugar if desired. Sprinkle

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your baking dish with buttered crumbs, pour in the tomatoes, cover with buttered crumbs; bake until crumbs are brown. Raw tomatoes sliced may be used in layers alternating with the crumbs and seasoning. MRS. SAMUEL TRUMBULL.

STUFFED TOMATOES.—Take tomatoes as large and firm as possible; cut a round place in top of each. Scrape out all the soft parts; mix with stale bread crumbs, butter, pepper and salt; chop very fine and fill tomatoes. Bake in moderately hot oven; put a little butter in pan. See that they do not burn or become dry.
MRS. FRANK MASON.

TURNIPS A LA CREME.—Pare and cut white turnips into ½ inch dice, boil in salted water and drain. Pour over a cream sauce, made of 1 cup of hot milk poured gradually over 1 tablespoon each of butter and flour rubbed together; salt, pepper and butter.
M. F. B.

SALAD.

DELICIOUS SALAD.—May be made from chicken, lobster shrimp, all kinds of cooked fish, eggs, and most vegetables, as lettuce, celery, tomato, asparagus, using French or Mayonnaise dressing.

FRENCH DRESSING.—½ teaspoon salt, ¼ teaspoon white pepper. Add gradually 6 tablespoons salad oil, stirring until salt is dissolved; then add 1 tablespoon vinegar. Beat well for a moment; use immediately. MRS. ROVER.

FRENCH SALAD DRESSING.—Mix 1 saltspoon of pepper with 1 of salt, add 3 tablespoons of olive oil and 1 even tablespoon of onion, scraped fine; 1 tablespoon of vinegar. When well mixed, pour over the salad. Stir all till well mixed. MRS. OSTROM.

MAYONAISSE DRESSING.—1 tablespoon mustard, 1 tablespoon sugar, 1-10 teaspoon cayenne, 1 teaspoon salt, 3 yolks of eggs (uncooked), juice of ½ lemon, strained; ¼ cup of vinegar, 1 pint salad oil. Beat eggs and dry ingredients until light and thick. Add

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oil, a few drops at a time, until it becomes thick and hard, then the oil may be added more rapidly. When too thick to beat, add a little vinegar. Add lemon juice last. Will keep some time.

MISS PARLOA.

DRESSING FOR SALAD.—2 raw eggs, beaten light; 1 tablespoon melted butter, ½ glass vinegar, ½ teaspoon mustard, ½ teaspoon salt. Stir until it becomes like cream. MRS. M. SLACK.

SALAD DRESSING.—One egg, butter the size of a filbert, 1 large teaspoon white sugar. Beat these well together. Slowly add 2 tablespoon cream, a little pepper and salt, ½ teaspoon of mustard. When all is beaten to a smooth cream, stir in quickly 4 tablespoons of vinegar. Set in boiling water till cooked.

MRS. JOSEPH MERRIMAN.

SALAD DRESSING.—2 teaspoons butter, 2 teaspoons sugar, 2 teaspoons flour, 1 teaspoon ground mustard, 1 cup vinegar, 1 egg, ½ cup milk. Stir all together, let come to a boil. Will keep a long time in a cool place. MRS. TREADWAY.

CREAM SALAD FOR CABBAGE.—Scald 1 pint of vinegar. Mix 2 teaspoons of corn starch with ⅓ cup of sweet cream, with 2 well-beaten eggs, salt, pepper, sugar to taste. Pour vinegar on mixture slowly (so as not to cook egg), then boil until somewhat thick; pour over the chopped cabbage while hot. Let get cold before eating.

MRS. FRANK MASON.

CABBAGE SALAD.—1 small head cabbage, chopped very fine; 1 teacup vinegar, 1 tablespoon dry mustard, 1 teaspoon salt, 1 teaspoon pepper, 2 tablespoons melted butter, 6 tablespoons milk, 2 eggs. Let simmer; pour over the cabbage. MRS. G. W. NEWCOMB.

CREAM DRESSING FOR COLD SLAW.—2 tablespoons whipped sweet cream, 2 tablespoons sugar, 4 tablespoons vinegar. Beat well and pour over cabbage previously cut very fine and seasoned with salt. MRS. M. SLACK.

CHICKEN SALAD.—Boil a full-grown chicken. When done, let it get perfectly cold, remove skin, cut the meat into small pieces, set away in a cold place. Wash and cut the white parts of celery into small pieces, and throw into a bowl of cold water. To each pint of chicken allow a half pint of celery, and mayonaise dressing to mix. Garnish with celery and slices of lemon.

MAYONAISSE DRESSING.—Yolks of 2 hard boiled eggs and 1 raw, ½ teaspoon salt, a dash of cayenne pepper, ½ teaspoon of dry mus-

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tard, 1 teaspoon powdered sugar, 1 gill of olive oil, 1 tablespoon vinegar. Mash the cooked yokes and add the raw one; mix until smooth; add salt, pepper, sugar and mustard, and work again; then the oil a few drops at a time, stirring constantly. Then the vinegar by degrees.

MRS. AARON CRUTCH.

CHICKEN SALAD.—Chop fine 1 chicken, cooked tender; 2 bunches celery and 5 cold, hard-boiled eggs. Season with salt, pepper and mustard to taste; warm 1 cup of vinegar, add ½ teacup butter, stir until melted. Pour, hot, over the mixture; stir thoroughly and set away to cool.

MRS. M. SLACK.

EGG SALAD.—Arrange on a platter a layer of lettuce, then a layer of cold boiled eggs (sliced), then pour over the following dressing: 2 eggs, 1 cup of vinegar and water, 1 tablespoon of sugar, 1 teaspoon mustard; butter, size of an egg. Cook until creamy.

MRS. F. NEWCOMB.

POTATO SALAD.—Slice thin eight large, cold boiled potatoes, and cover with a dressing made as follows: Yolk 1 hard-boiled egg, 1 teaspoon made mustard, 4 tablespoons melted butter, 4 of vinegar, 1 teaspoon salt, a little pepper. A finely-chopped onion gives a pleasant flavor.

MRS. BENTON.

POTATO SALAD.—Boil 4 potatoes in their jackets. When the potatoes are done, drain, dry, salt them. Remove skins and while the potatoes are hot, cut them into a French dressing, into which an onion is sliced. Toss them carefully. Set in cold place until serving hour. Garnish with parsley, lettuce or celery tops.

TOMATO SALAD.—Peel large, nice tomatoes; arrange each one in a leaf of lettuce. Serve with a mayonaisse dressing.

MRS. G. W. NEWCOMB.

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PIES, PUDDINGS and DESSERTS.

CRANBERRY PIE.—1 cup chopped cranberries, 1 cup sugar, 1 cup boiling water, 1 tablespoon of corn starch mixed with a little cold water. Bake with two crusts.

MRS. GEORGE HUNT.

CREAM PIE.—3 tumblers of sweet milk, 2 eggs, 1 cup of sugar, 3 large tablespoons of flour, 2 tablespoons of milk, flavor with extract of lemon or vanilla. Scald milk and stir in the batter well-beaten; put in extract when cool. This makes two pies, bake four crusts, prick well. MRS. M. A. MORSE.

CURRANT PIE.—2 cups currants mashed, 2 cups sugar, 3 crackers rolled fine, 1 cup water. MISS S. A. LANDON.

DATE PIE.—Boil 1 pound of dates 15 minutes and strain through a colander, add 2 eggs, 1 quart of milk, 1 tablespoon of flour and 2 of sugar, also a little salt and nutmeg. Bake with one crust. This quantity will make two pies.

MRS. A. B. WEBSTER.

LEMON PIE.—2 lemons, 3 cups of sugar, ⅔ of a cup of flour, 2 cups of water, 1 egg, butter size of an egg; chop the rind, add the juice and beat all together. Makes three pies.

MRS. M. A. MORSE.

LEMON PIE.—Grated rind and juice of 1 lemon, 1 cup sugar, 1 egg, 1 tablespoon corn starch (dissolved), 1 cup boiling water, in which pour corn starch and cook until thick, then add lemon, sugar and egg. MRS. EDWIN PECK.

LEMON PIE.—1 lemon, 3 eggs, 1 cup sugar; beat the yolks with the cup of sugar and one white, 1 teaspoon flour; fill the cup with water. MRS. ROBERT BIGLOW.

LEMON TARTS.—1 lemon, 1 cup sugar, 2 eggs, 2 teaspoons corn starch, piece of butter half size of a walnut; not to be cooked before filling. ELIZABETH GREGORY.

MOCK MINCE PIES.—1 cup chopped crackers, 1 cup chopped raisins, 2 cups water, 1½ cups sugar, ½ cup molasses, ½ cup vinegar, 2 tablespoons melted butter. Spice same as mince. This will make two pies. MRS. NEWCOMB.

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LEMON PUFFS.—Line patty-pans with the pastry made the same as for pie crust and bake, then making a filling with the whites of 3 eggs beaten stiff with 1 cup of sugar and the juice and grated peel of a lemon. They will fall somewhat when taken from the oven, but are very nice. MRS. F. M. SANFORD.

MINCE PIES.—2 quarts of chopped meat, 4 quarts of chopped apples, 2 quarts water, 2 quarts cider, 1 quart molasses, 3 quarts sugar, 10 teaspoons cinnamon, 8 teaspoons cloves, 4 teaspoons nutmeg, 2 teaspoons pepper, 2 tablespoons salt, 3 pounds raisins, 1 pound chopped suet. Use the water in which the meat was boiled. Mix together and cook well, then put in jars.

MRS. A. A. HYDE.

RHUBARB PIE.—1 cup rhubarb chopped, ⅔ cup sugar, 1 teaspoon flour, 1 teaspoon lemon, 1 egg. Bake with two crusts.

WASHINGTON PIE.—3 eggs, 1¼ cups of flour, 1 cup sugar, 1 tablespoon soda. Bake in jelly tins. Enough for two pies.

MRS. HOE.

APPLE DUMPLINGS.—Fill a baking dish half full of sliced sour apples. Make a batter of 1½ cups of milk, ½ cup butter, 1 egg, 2 teaspoons baking powder, a little salt and 3 cups of sifted flour. Spread it over the apples and bake one hour. Eat with sugar and cream or hard sauce. MRS. A. E. FULLER.

BAKED APPLE DUMPLINGS.—½ pint raised dough, roll into it 1 large spoonful of butter, fold it and set aside to lighten. When well raised divide it into six parts, roll out thin. Have ready six sour apples, pared and cored; fill the holes with sugar and butter. Close the dough over each apple separately and put them in a deep dish. Let them stand 1 hour, then sprinkle a small teaspoon of sugar between the dumplings, with little pieces of butter and any spice you like; pour a cup of water over it and bake three-quarters of an hour.

MRS. KEELER.

APPLE SNOW.—Select very juicy apples, pare and core them. Stew in clear water until soft and strain through a sieve; sweeten to taste and flavor or spice. To every apple allow the white of 1 egg and 1 tablespoon of powdered sugar. Beat the eggs to a stiff froth and pour over the apples. MRS. KEELER.

CHOCOLATE BLANC MANGE.—Dissolve 1 ounce of Cox's gelatine in as small a quantity of water as will cover it. Cut very fine one-half cake of Baker's chocolate. Add the chocolate to one quart

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of boiling milk, when this has dissolved, add gelatlne and 1½ cups of sugar. Boil for five minutes. Take off the fire and flavor with vanilla. Pour into moulds wet with cold water.

MRS. G. C. BOSWELL.

BERLIN CREAM.—½ box Cox's gelatine dissolved in hot water and strained; 4 eggs, whites beaten separately. Make a custard with the yolks and 1 cup sugar and 1 quart milk. Mix the well-beaten whites into the custard thoroughly; stir in the gelatine. Flavor with vanilla, and mould. Eat cold. MRS. HOE.

BLANC MANGE.—1 paper gelatine dissolved in 1 pint of cold milk—time from twenty minutes to one-half hour. Boil 3 pints of milk, sweeten and flavor to taste and then pour over gelatine; two moulds. MRS. HOE.

BLUEBERRY PUDDING.—1 cup sugar, ½ cup butter, ⅔ cup milk, 2 heaping cups flour, 2 heaping teaspoons baking powder, 1 egg and a little salt. SAUCE.—1 cup sugar, ⅔ cup butter. Beat these well, then add 1 egg and beat well, then a little water, just to thin it.

MRS. ROBERT BIGLOW.

STEAMED BERRY DUMPLING.—Fill a 2-quart basin about half full of ripe raspberries or blackberries, cover with a crust of raised dough and cover the basin with a plate. Steam three-quarters of an hour. Serve with a sweet sauce. MRS. KEELER.

STEAMED BERRY PUDDING.—1 cup sugar, 2 cups flour, 1 cup milk, 2 cups berries, 2 teaspoons baking powder. Steam two hours.

MRS. L. W. PREVOST.

BOILED BREAD PUDDING.—1¼ pounds stale bread-crumbs, soaked in 1 quart milk, 3 eggs, salt; 2 tablespoons flour added to bread. Steam four hours. MRS. NOYES.

CHARLOTTE DE ROUSSE.—6 eggs and 1 pint of milk, made into a custard. Dissolve 1 ounce getatine and strain it into the custard. When it begins to be thick before it is too hard, whip up a quart of cream and beat into the custard. MRS. HOE.

CHOCOLATE PUDDING.—1 pint of milk, scant ½ cup of sugar, 2 good tablespoons corn starch, whites of 2 eggs stirred into the mixture when thoroughly done; flavor with vanilla. Take out one-third of the pudding and color with chocolate. Put half the white mixture in a mold, then add the chocolate, then the white again; cool and serve with whipped cream.

MRS. C. L. KEELER.

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CHOCOLATE PUDDING.—1 quart milk (boil), 2 squares chocolate (grated), stir in boiling milk, add yolks 6 eggs, 6 tablespoons sugar. Bake three-quarters of an hour. Beat whites of eggs with 6 tablespoons sugar; spread over top; brown.

MRS. G. E. MASON.

CHERRY PUDDING (Boiled or Steamed).—2 eggs, well-beaten, 1 cup of sweet milk, sifted flour enough to make a stiff batter, 2 large teaspoons of baking powder, a pinch of salt, and as many cherries as can be stirred in. Boil or steam one hour and serve with a liquid sauce. Cranberries, currants, peaches, or any tart fruit may be used. MRS. OSTROM.

COFFEE CREAM.—½ box gelatine soaked in cup of milk an hour; add a large cup of coffee of good strength, a cup of sugar and let it stand until it begins to thicken a little, then add the beaten whites of 2 eggs, and cup of cream and beat all well together. Put in mould that has been wet with cold water. Serve with beaten cream. MRS. EDWARD SEYMOUR.

COFFEE JELLY.—Soak ½ box of Cox's gelatine in water enough to cover it for about one half an hour. 1 quart of strong coffee made as for the table and sweetened, add the gelatine to the hot coffee, stir well, strain into a mould, and when cold serve with whipped cream. MRS. G. KENNEY.

COTTAGE PUDDING.—1 cup of molasses, ⅔ cup of butter, 1 cup of sweet milk, 3 cups of flour, ½ teaspoon of saleratus, 1 cup chopped raisins. Bake. SAUCE.—Stir 1 heaping teaspoon of flour into 1 cup sugar, small piece of butter, 1 beaten egg, add boiling, and let boil till it thickens; flavor with vanilla.

MRS. L. E. AMES.

COTTAGE PUDDING.—½ cup sugar, 4 tablespoons butter, 1 egg, 1 cup milk, 2 cups flour, 2 teaspoons baking powder; flavor with nutmeg. Bake quickly. SAUCE.—1 cup milk (boil), 1 cup sugar, 1 tablespoon corn starch, 1 egg, little butter, teaspoon vanilla. Stir all into boiling milk. Serve hot.

MRS. G. E. MASON.

GOOD BAKED CUSTARD.—Eight well-beaten eggs, leaving 2 whites for the top; 3 pints milk, sweeten and flavor to taste. Bake for two hours in a slow oven. Beat the reserved whites to a stiff froth with 2 tablespoons sugar; spread over the top and return to oven to brown. MRS. DWIGHT MERRIMAN.

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FLOAT.—1 pint milk, yolks 2 eggs, ½ cup sugar, 1 teaspoon corn starch. Cook as for boiled custard. Beat white of 2 eggs, stir in lightly while hot, let cool, serve. MRS. TREADWAY.

FLOATING ISLAND.—2 cups of milk, 2 eggs, whites and yolks beaten separately; 2 tablespoons of sugar, 1 teaspoon vanilla, ¼ cup currant jelly. Heat the milk to scalding, but not boiling. Beat the yolk, stir into them the sugar and pour upon them gradually, mixing well; ½ cup of the hot milk. Return to saucepan and boil until it begins to thicken. When cool, flavor and put into a glass dish. Heap upon the top meringues of whites of eggs, whipped until you can cut it, into which beat the jelly, a teaspoon at a time.

MRS. KEELER.

BAKED FRUIT PUDDING.—1 cup sugar, 2 tablespoons butter, 2 eggs, 1 cup milk, 3 cups flour, 1 teaspoon soda, 2 teaspoons cream-tartar, 1 quart cherries or black raspberries. Serve with sweetened cream or sauce. MRS. MILO BEACH.

FRUIT PUDDING.—1 cup molasses, 1 cup chopped raisins, 1 cup suet or butter, 1 cup sweet milk, 3½ cups flour, 1 teaspoon soda. Boil three hours; serve with sauce. MISS S. A. LANDON.

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GRAHAM PUDDING.—½ cup of molasses, 1½ cups Graham flour (sifted), 1 cup milk, 1 cup stoned raisins, 1 small teaspoon soda. Boil one and one-half or two hours. MRS. EDWARD SEYMOUR.

HANOVER PUDDING.—1 cup molasses, 1 cup chopped raisins, ½ cup currants, 1 cup chopped suet, 1 cup milk, 1 teaspoon cinnamon, cloves, and nutmeg; 1 teaspoon soda, little salt. Steam three hours; 3½ cups flour. MRS. A. E. FULLER.

INDIAN PUDDING.—7 tablespoons of meal, 1½ quarts of milk, ½ cup of bread crumbs, 1 lump butter (size of an egg), 1 cup molasses, ½ cup sugar, 4 eggs, cinnamon, ginger, and a little salt. Cook meal in part of the milk ten minutes.

MRS. GEORGE HUNT.

OLD-FASHIONED INDIAN PUDDING.—7 tablespoons Indian meal, 1 quart milk, 3 tablespoons molasses, 2 tablespoons sugar. Stir milk in gently when milk boils; little salt, but NO eggs. Pour into a buttered dish to bake. Put little bits of butter on top to make a soft crust. Bake in a moderate oven two hours or two and one-half.

MRS. HOE.

ORANGE PUDDING.—⅓ box gelatine, ⅓ cup water, ⅓ cup sugar, juice of 1 lemon, 1 cup orange juice and pulp 3 eggs (whites). Line a mould with lady fingers or sections of orange, soak the gelatine in cold water; pour on the boiling water, add the sugar and the lemon juice, strain and pulp with a little of the grated rind, cool in a pan of ice-water, beat the whites of the eggs stiff and when the orange jelly begins to harden, beat in till light; add the beaten whites and beat together till stiff enough to drop. Pour into the mould.

ORANGE FLOAT.—1 quart water, juice and pulp of 2 lemons, 1 coffee-cup sugar; when boiling add 4 tablespoons corn starch, let boil 15 minutes, stirring all the time; when cold, pour it over 4 or 5 peeled or sliced oranges, and over the top spread the beaten whites of 3 eggs; sweeten and add a few drops of vanilla.

MRS. DWIGHT MERRIMAN.

ORANGE PUDDING.—Cut two oranges in small pieces; 1 cup sugar, 1 pint milk, 1 heaping tablespoon corn starch, yolks of 2 eggs; boil until it thickens. When cold, pour over the oranges. Beat the whites of the eggs for the top. MRS. M. A. MORSE.

PEACH DESSERT.—Stew 1 can peaches slightly, put them on a platter without syrup, concave side up; place on each half peach a maccaroon; cover all with whipped cream. MRS. NOYES.

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PEACH PUDDING.—Half fill a deep tin with ripe peaches, finely cut, and well sweetened; ½ cup butter, 1 egg, 1 cup sweet milk, a pinch of salt, 1 spoon baking powder and flour to make a thick batter. Turn over the peaches and bake an hour.

ELIZABETH GREGORY.

APPLE OR PEACH PUDDING.—Fill a buttered baking-dish with sliced apples or peaches and pour over the top a batter made of 1 tablespoon of butter, ½ cup sugar, 1 egg, ½ cup sweet milk, and 1 cup of flour in which has been sifted 1 teaspoon of baking powder. Bake in a moderate oven till brown Serve with cream and sugar, or liquid sauce.

MRS. C. L. KEELER.

ENGLISH PLUM PUDDING.—1 cup molasses, ½ cup butter, 1 cup of sweet milk, 1 teaspoon of soda, 1 teaspoon of different spices, 1 cup of chopped raisins, 3½ cups of flour. Steam two or three hours. SAUCE.—1 cup of water, 1 cup of sugar, 1 teaspoon of vinegar, 1 teaspoon of corn starch. Boil until clear, flavor with lemon or vanilla.

MRS. M. A. MORSE.

CHRISTMAS PLUM PUDDING.—1 pound seeded raisins, 1 pound currants, ½ pound citron (sliced), 1 pound apples (chopped), ½ pound suet (chopped very fine), 1 pint sweet milk or more, 6 eggs, 1 pint sugar and a little molasses, 1 pound flour, 1 teaspoon salt; cloves, nutmeg and cinnamon to taste. Rub the fruit in the flour. Boil in pudding cloth or mould for 4 hours. To be eaten with sauce.

MRS. MARY SLACK.

PRUNE PUDDING.—1 pound prunes, stewed until soft. Pour off water, remove pits, and beat with a fork until pulpy. Then add, 1 cup sugar, and 1 white of egg well beaten. Beat all thoroughly together. Serve cold with cream.

MRS. G. C. BOSWELL.

RICE CREAM.—½ cup rice, 3 cups milk, boil until rice is cooked, add 1 cup milk, yolks of 3 eggs, ½ cup milk, another cup of milk; let boil once; when cool flavor with lemon or vanilla. To be eaten cold.

MRS. W. BEACH MORSE.

STEAMED RICE PUDDING.—3 pints milk, 1 small cup rice, a little salt; steam three hours, then add ½ cup sugar, yolks of 2 eggs; use white for frosting brown in oven.

MRS. W. PLUMB.

PLAIN RICE PUDDING.—1 cup rice, 1 cup sugar, 2 quarts milk, piece of butter size of egg, pinch salt. Flavor with grated nutmeg. Bake in slow oven two hours. No stirring.

MRS. FRANK MASON.

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POOR MAN'S RICE PUDDING.—1 quart milk, ½ cup rice, ⅔ cup sugar, 1 teaspoon each salt, cinnamon and nutmeg, small piece of butter, ½ cup raisins. Cook in a slow oven; stir once in a while.

MISS S. A. LANDON.

QUEEN OF PUDDINGS.—1 pint fine bread crumbs, 1 quart milk, 1 cup sugar, yolks 4 eggs (beaten), grated rind of 1 lemon, butter the size of an egg. Bake until done. Whip the whites of the eggs stiff, and beat in a cup full of sugar in which has been stirred the juice of a lemon. Spread on the pudding a layer of jelly or jam. Pour the whites of the egg over this and replace in the oven until slightly browned.

MRS. C. L. KEELER.

SPANISH CREAM.—½ box Cox's gelatine, yolks of 4 eggs, 1 quart of milk, 1 cup sugar; cover gelatine with water and let stand half an hour, beat eggs and sugar very light, add the gelatine and stir into the milk. Cook as boiled custard. Take off the fire and add whites beaten very stiff, flavor with vanilla. Put in moulds and serve with whipped cream.

C. B. KENNEY.

SPICE PUDDING.—1 cup molasses, butter one-half size of egg, 1 cup milk, 1 teaspoon soda, 1 teaspoon mixed spice, 2 cups flour, ⅔ cup of raisins. Steam two hours. Serve with wine sauce.

ELIZABETH GREGORY.

SNOW CUSTARD.—½ package of Cox's gelatine, 3 eggs, 2 cups sugar, juice of 1 lemon; soak the gelatine 1 hour in a teacup of cold water, add 1 pint of boiling water, stir until thoroughly dissolved, add ⅔ of the sugar and the lemon juice; beat the whites of the eggs to a stiff froth, and when the gelatine is quite cold, whip it into the whites, a spoonful at a time, from half an hour to an hour. Whip steadily and evenly, and when all is stiff, pour in a mould, or in a dozen egg-glasses previously wet with cold water, and set in a cold place. In four or five hours turn into a glass dish. Make a custard of 1½ pints milk, yolks of eggs, and remainder of the sugar, flavor with vanilla, and when the meringue or snow-balls are turned out of the mould, pour this around the base.

MRS. DWIGHT MERRIMAN.

SPONGE PUDDING.—1 pint milk, 2 ounces butter, 2 ounces flour, 2 ounces sugar, 3 eggs. Put the milk in kettle over water. Rub the butter, flour and sugar well together and when the milk boils stir it gradually with the butter, and put all in the milk boiler and stir until it is thick, then take it off and let it cool. Beat the yolks well and add them to the batter and beat the whites to a stiff froth and add gently.

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Pour into a pudding dish and place in pan of water to bake. The recipe says three-fourths of an hour, but of course it depends on the oven.

MRS. STORRS O. SEYMOUR.

STRAWBERRY PUDDING.—3 tablespoons sugar, 3 tablespoons corn-starch, the yolks of 4 eggs and the white of 1, 1 quart of milk. This is made in a custard which you boil and pour into a buttered dish; over this place a heavy layer of preserved strawberries. Beat the whites with 3 tablespoons of sugar; frost and set in the oven to brown. To be eaten cold with whipped cream.

MRS. W. BEACH MORSE.

STRAWBERRY SPONGE.—Cover half a box of gelatine with half a cup of cold water, and soak for half an hour, then pour over a pint of boiling water, and add a cup of sugar, stir until dissolved, add a pint of strawberry juice, and strain, set on ice until cold, stir occasionally, beat to a froth, stir in the well-beaten whites of 4 eggs; pour in a mould to harden. Serve with cream.

MRS. T. J. MACDONALD.

SUET PUDDING.—1 cup suet, 1 cup raisins, 1 cup molasses, 1 quart of flour, 1 teaspoon soda, 2 teaspoons cinnamon, pinch of salt, milk enough to wet it; steam five hours. GRAVY.—1 pint of water, ½ cup of butter, sugar to taste, flavor to taste.

MRS. ROBERT BIGLOW.

SUET PUDDING.—3 cups flour, 1 cup suet, 1 cup molasses, 1 cup fruit, 1 cup milk, ½ teaspoon soda. Spice of all kinds, if one likes. Steam three hours.

JENNIE V. A. GOSLEE.

SUET PUDDING.—1 cup suet (chopped), 1 cup molasses, 1 cup sour milk, 1 teaspoon soda, 3½ cups flour. Steam three hours. Spice and sauce as you like. Raisins improve.

MRS CHAS. G. WHEELER.

SUET PUDDING.—1 cup chopped suet, 1 pint chopped apple, 1 cup molosses, 1 pint flour, 2 teaspoons baking powder mixed with the flour, salt. Boil 1½ hours. Eat with sauce.

MRS. STORRS B. SEYMOUR.

FROSTED TAPIOCA PUDDING.—Soak 3 tablespoons of tapioca over night in a little water. Boil 1 quart of milk, add the tapioca, yolks of 3 eggs, 1 cup of sugar, well-beaten; when cool, flavor, beat the whites of 3 eggs with 1 tablespoon of sugar. Spread on the top and brown.

MRS. W. BEACH MORSE.

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TAPIOCA AND APPLE.—1 cup of tapioca (soaked over night), then boil in a pint or more of cold water till clear, add 1 cup sugar, juice and rind of 1 lemon. Mix with apple sauce and bake one-half hour. Eat with sugar and cream. MRS. HOE.

APPLE TAPIOCA PUDDING.—To ½ cup of tapioca add 1½ cups of cold water; let stand over night, then put on the stove and cook until clear, stirring to prevent burning, remove, sweeten and flavor, nutmeg, and add a little butter. Pare and quarter and core apples and lay in a dish and pour the tapioca over them and put in the oven and bake till the apples are done and browned. Serve when cold, milk or cream. MRS. ROBERT BIGLOW.

COCOANUT TAPIOCA PUDDING.—Soak 6 tablespoons tapioca two hours. Boil 1 pint of milk, put in the tapioca, take 1 tablespoon of milk and 2 tablespoons of grated cocoanut, mix together and pour into the milk and tapioca, and let boil five minutes. Beat the whites of 2 or 3 eggs, put in 2 spoons of sugar and spread over the top, then sprinkle thickly with grated cocoanut and set in the oven to brown. The milk and the tapioca should boil ten minutes before the other ingredients are put in.

MRS, R. BIGLOW.

TOLU RUSSE.—1 cup sugar, 1 white of egg, 1 cup chopped fruit, as canned peaches, apricots, or bananas. Mix in a larger bowl and beat ½ hour with a silver spoon. Serve with fruit, or acceptable alone with cake or wafers. MRS. G. C. BOSWELL.

BOILED WHEAT PUDDING.—2 eggs, 1½ scant cups of milk, 2 teaspoons baking powder, a little less than 1 pint of flour, salt, boil 1¾ hours. Apple or whortleberries may be added.

MRS. EDWARD SEYMOUR.

PUDDING SAUCE.—Beat to a cream 2 cups of powdered sugar and ½ cup of butter, add ½ cup boiling water, season with vanilla and nutmeg, put into double boiler and stir until the sauce is hot, but do not let it boil. MRS. GEORGE HUNT.

FRUIT SAUCE FOR PUDDINGS.—1 cup sugar, 1 cup strawberries (or other fruit) mashed, the white of 1 egg (beaten), 1 tablespoon butter. MRS. TREADWAY.

HARD CREAM SAUCE.—Beat to a smooth cream ½ cup butter, 1 cup sugar, add beaten white of 1 egg, flavor to taste.

GOLDEN SAUCE.—Make a smooth boiled custard with yolks of 3 eggs, ½ cup sugar and 1 pint milk. Flavor with vanilla.

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ICE CREAM.—1 quart cream, 1 scant cup sugar. Flavor to taste.

MRS. MARSH.

BANANA ICE CREAM.—Pare and mash six large bananas. Dilute two cans of Peerless Brand Evaporated Cream with an equal quantity of water, add ½ pound sugar and stir until dissolved. Beat and stir the bananas to a smooth paste, add a little lemon juice, and mix with the cream and sugar. Turn into the freezer and freeze.

CHOCOLATE ICE CREAM.—1 quart cream, 1 cup sugar, 2½ tablespoons grated chocolate, ½ teaspoon vanilla. Melt chocolate in a little milk. Mix all thoroughly. Freeze.

M. F. B.

COFFEE ICE CREAM.—Put ¼ pound coarsely ground coffee in a farina boiler with one pint of water and steep for ten minutes; strain through muslin and get all the strength out. Then add ½ pound sugar, and stir until dissolved; add two cans Peerless Brand Evaporated Cream, mix well and freeze.

PEACH ICE CREAM.—Pare and mash to a pulp rich, ripe peaches. Make very sweet. To every pint add 1 pint of cream.

STRAWBERRY ICE CREAM.—Dilute 1½ cans Peerless Brand Evaporated Cream with enough milk to fill a quart measure. Mix a pint of this cream and 1 cup of sugar. Add another cup (scant) sugar and the juice of 1½ quarts strawberries; mix in the remaining half of the cream, and pour in a freezer and freeze. Beat thoroughly and stand aside to harden.

LEMON ICE.—4 lemons, 3 pints water, sweeten as for lemonade, and freeze. When it begins to freeze, stir in whites of 2 eggs, beaten very light with powdered sugar. This will make it smooth.

MRS. HOE.

PINEAPPLE SHERBET.—1 pineapple (chopped), 2 lemons, 1½ or 2 cups sugar, 1 quart water, 1 tablespoon gelatine, dissolved in a little water. Mix thoroughly, freeze, pack for a few hours before serving.

M. F. B.

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BREAD.

HOME-MADE YEAST.—Boil 6 large potatoes in a quart of water, with a handful of hops in a cheese-cloth bag. When soft put potatoes through a sieve, add 2 tablespoons of flour, 1 tablespoon each of sugar, salt and ginger; mix smooth with 1 quart of water. Add, when cool enough not to scald, 2 or 3 fresh Magic (or other) yeast cakes and let rise. Keep in a cool place. One cup to four loaves of bread.

BISCUIT.—1 quart of milk, scalded. Let cool before putting in the yeast; 1½ cups soft yeast, 2 tablespoons sugar. Wet up quite stiff over night. Next morning add ½ cup lard and ½ cup butter. Knead up. Let rise; roll out and cut, then rise again a little and bake.

JENNIE V. A. GOSLEE.

RAISED BISCUIT.—1 pint milk, ½ cup butter and lard together, ½ cup yeast, ¼ cup sugar.

MRS. F. NEWCOMB.

TEA ROLLS.—1 pint milk, ½ cup butter, yeast and flour to make batter. When light add the whites of 2 eggs, ½ cup sugar. Knead up; let rise, mould out, rise again in tins, bake.

MRS. W. PLUMB.

BEATEN BISCUIT.—Dissolve 1 rounded tablespoon of butter or lard in 2 cups hot milk. When lukewarm stir in 1 quart of flour, 1 beaten egg, a little salt, 1 compressed yeast cake. Beat ten minutes. In the morning work dough softly, roll ½ inch thick, let rise again. Bake twenty minutes.

MRS. KEELER.

TEA BISCUIT.—2 quarts best sifted flour, 1 pint sweet milk in which melt ¼ pound sweet butter, 1 teaspoon salt in the milk, 1 teacup fresh yeast. Make a hole in the center, pour in the yeast, stir with a fork. Cut it across through and through with a knife. When light, knead it well. Cut in small cakes, and let it rise one hour or more before baking.

MRS. M. A. MORSE.

RAISED BISCUIT.—½ pint milk, make a sponge over night with ¾ cup yeast. In the morning add ½ pint milk, 2 tablespoons cream, the white of 1 egg, piece of lard size of an egg; salt. Makes twenty-four biscuit.

MRS. TREADWAY.

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BISCUIT.—1 pint milk (warmed), ½ cup sugar, ½ cup lard. Yeast let rise over night. In the morning, whites of 2 well-beaten eggs. M. I. COE.

SPONGE BISCUIT.—Stir into a pint of lukewarm milk ½ teacup of melted butter, a teaspoon of salt, half a teacup of family or a tablespoon of brewers' yeast (the latter is the best), add flour till it is a very stiff batter. When light, drop this mixture by the large spoonful onto flat buttered tins, several inches apart. Let them remain a few minutes before baking, then bake in a quick oven till they are a light brown. C. F., Mt. Kisco.

CINNAMON ROLLS.—2 cups yeast, 1 cup sweet milk, 1 cup sugar, ½ cup butter, 1 egg, 2 cups of raisins, chopped. Mix like bread, let raise, then roll ¼ of an inch thick, then spread with butter and sugar and cinnamon, and roll like jelly cake. Cut ½ inch thick and let them rise again, and then bake. MRS. ROBERT BIGLOW.

MRS. HYDE'S ROLLS.—1 tablespoon butter, 1 quart flour, ½ cake of yeast, 1 pint sweet milk (scalded), ½ teaspoon salt, and 1 teaspoon sugar. At night scald the milk, add the butter, and when cool, the yeast (softened in warm water), flour and salt, and sugar. Mix well together and beat hard nearly ten minutes, then set in a warm place to rise. In the morning mix stiff as for bread, and let rise until light. Then form into rolls, place on buttered tins, let rise until light, then brush over the tops with milk to give them a gloss, then bake half an hour. These are very nice if made right.

WHITE ROLLS.—3 pints flour, 1 pint milk, scant half cup yeas 1 teaspoon salt, 2 tablespoons of sugar, 3 tablespoons butter or lard, white of 1 egg. Boil milk and add butter.

MRS. G. W. NEWCOMB.

RUSK.—1½ cups sugar, ½ cup butter, 1⅔ cups milk, 1 cup yeast, 1 egg, nutmeg and cinnamon. Makes three dozen.

MRS. G. W. NEWCOMB.

TEA RUSK.—Beat 1 egg with 1 cup sugar, very light. Pour over it 1 pint BOILING milk in which is melted ½ cup shortening, butter and lard, stirring all the time, add a pinch of salt; let cool, then add ½ cup potato yeast, stirring in flour to make a medium thick batter. Let rise over night; in the morning wet up same as bread; when light, mould and put in tins. Before baking wet the tops with cream. If well baked, delicious. MRS. E. F. POTTER.

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RUSK.—1 pint milk, scald and let cool; ½ cup butter, ½ cup yeast. Make this batter and let rise, then add 2 eggs, 2 cups sugar. Let rise all night; in morning knead down and cut out. When light, bake. Wet over with brown sugar and water when done.

MRS. G. W. NEWCOMB.

MRS. COWLES' RYE BREAD.—To 3 quarts flour 1 compressed yeast cake, 1 heaping tablespoon sugar, scant tablespoon salt, butter or lard, size of an egg. Make a thick batter with water. When light, stir in more flour, just so it can be handled to put in tins for second raising; don't need much. MRS. COWLES.

RYE BREAD.—2 quarts of rye flour, 1 cup potato yeast, ½ cup brown sugar, teaspoon salt, warm milk previously scalded and cooled (about two cups), knead until it will not stick to the board; let rise. knead down and put in pans; do not let it get too light—a little shortening improves it. MRS. G. W. NEWCOMB.

STEAMED BROWN BREAD.—3 cups milk, 2 cups Indian meal, 1 cup wheat flour or rye, 1 cup molasses, 1 teaspoon soda and salt. Steam three hours. MRS. F. M. S.

BROWN BREAD.—1 cup corn-meal, 1 cup rye, ½ cup flour, 1 teaspoon soda, 1¼ cup milk, ¾ cup molasses. Mix the dry meals together, add molasses and milk. Pour into buttered pail; steam three or four hours. MRS. SAMUEL TRUMBULL.

BOSTON BROWN BREAD.—1 cup rye, 1 cup Graham, 1 cup Indian meal, 1 cup milk, 1 cup molasses, 1 teaspoon salt, 1 teaspoon baking powder. Steam four hours. MRS. W. PLUMB.

GRAHAM BREAD—4 cups Graham flour, 2 cups wheat flour, 1 cup soft yeast or 1 compressed yeast cake, 2 cups warm water, ¾ cup brown sugar, 2 small teaspoons salt, 1 teaspoon soda. Makes two loaves. SPONGE.—1 yeast cake, dissolved in 1 cup warm water; add enough of the wheat flour to make stiff sponge.

MRS. G. W. NEWCOMB.

GRAHAM BREAD.—1 pint of milk, 1 pint of warm water, ½ cake compressed yeast, dissolved in a little cold water, enough Graham flour for a thick batter. Let rise over night. In the morning add ½ cup granulated sugar, ¼ teaspoon salt and enough wheat flour to knead soft. Put in greased tins half full, set in a warm place until very light, then bake forty minutes in a hot oven.

MRS. MITCHELL.

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GRAHAM BREAD.—1 quart of sour milk, 1½ cups molasses, 1 tablespoon lard, 1 teaspoon soda, a little salt. Stir very stiff.

MRS. L. E. AMES.

CORN BREAD.—Take sponge for 1 loaf of bread, add 2 tablespoons melted butter, ½ cup molasses, ⅔ cup Indian meal and mould in flour enough for one loaf of bread.

MRS. GEORGE HUNT.

CORN BREAD.—2 cups corn meal, 1 cup flour, 1 teaspoon soda, 1 of salt, 1 tablespoon butter, 1 teacup sugar, 3 eggs, 2 cups sour milk; sift meal, flour, soda and salt together. Beat the yolks of eggs with the sugar, add the milk, stir into meal, melt the butter, stir in. Beat the whites stiff and stir. Bake. If sweet milk is used, use Baking powder. MRS. JOSEPH MERRIMAN.

CORN CAKE.—1 cup flour, ½ corn meal, ¼ cup sugar, 2 teaspoons baking powder, 1 teaspoon salt, 1 tablespoon melted butter. Sift dry materials together, melted butter last, beat thoroughly. Bake in shallow tins in hot oven about twenty minutes. MRS. SAMUEL TRUMBULL.

JOHNNY CAKE (Bishop Williams).—1 cup Indian meal, 1 cup wheat flour, 1 cup sugar, 1 cup sweet milk, with 3 tablespoons of butter in it, or 1 cup sour cream, 1 teaspoon cream tartar, ½ of soda, 2 eggs broken in without beating.

MRS. BENTON.

BREAKFAST CAKE.—1 cup of sugar, a piece of butter the size of an egg, 2 eggs well beaten, pint of milk, 1 quart of flour, 3 teaspoons of baking powder. Stir butter and sugar together, add eggs, then the milk, and lastly the flour and baking powder sifted together. MRS. EDWARD SEYMOUR.

SODA BISCUIT.—1 teaspoon soda, 2 teaspoons cream tartar, 1 cup cream, or milk and butter, a little salt. Dissolve soda in cream; sift cream of tartar into 1 quart of flour, wet with milk, not very stiff, add cream and soda last. MRS. TREADWAY.

FRENCH TOAST.—Soak thick slices of stale bread in milk with 3 eggs (two will answer), put a teaspoon of sugar into it. Fry it in butter. Serve with cinnamon and sugar. MRS. NOYES.

BREAD CAKES OR GRIDDLE.—Put stale bread in a deep dish, cover with water. Let it stand over night. In morning squeeze out the water. Add 3 eggs, a little flour (enough to make a thin batter.) Fry, serve hot. MRS. NOYES.

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GRAHAM GEMS.—1 cup milk, 1 egg, 2 tablespoons sugar, a little salt, 1½ cups Graham flour, ½ teaspoon soda, 1 teaspoon cream-tartar. Bake twenty minutes. MRS. KEELER.

GRAHAM GEMS.—1 egg, 1 pint milk, 1 pint Graham flour. This makes a thin batter, but if the irons are hot will rise very light.

M. S. N.

BREAKFAST GEMS.—1 cup sour milk, 1 egg, 1 tablespoon sugar, salt, 2 parts Graham flour (1 part white), 1 teaspoon soda; 2 tablespoons melted butter put in last and stirred.

MRS. G. E. MASON.

RYE DROP CAKES.—2 cups rye meal, ½ cup brown sugar, 2 eggs, 1 teaspoon baking powder. Mix stiff with milk and drop in hot lard. MRS. G. E. MASON.

MUFFINS.—1 pint milk, 1 egg, 2 cups flour, 2 tablespoons baking powder, 2 tablespoons melted butter. MRS. CANDEE.

MUFFINS.—1 coffee-cup milk, a pinch of salt, a heaping teaspoon of baking powder, 1 egg (well beaten), 1½ cups flour. Sift the baking powder with the flour. MRS. F. W. NEWCOMB.

MUFFINS.—1 quart milk, ½ teaspoon soda, 1 tablespoon butter, 1 quart flour, salt, 2 eggs. MRS. NOYES.

CORN MEAL MUFFINS.—1 egg, 3 tablespoons sugar, butter, ½ size of egg, 1¼ cups of flour, ¾ cup of meal, heaping spoon of baking powder, 1 cup of milk. ELIZABETH GREGORY.

OATMEAL MUFFINS.—Less than half cake of yeast in a pint of lukewarm water, 2 cups of well-boiled cold oatmeal, well mixed, little water and yeast; add flour to make very stiff batter with salt to taste. Let it stand over night. In the morning put in well buttered patty tins without stirring. Let stand an hour. Bake one half hour. Makes one dozen muffins. V. W.

POP-OVERS.—1 egg, 1 cup sweet milk, 1 cup flour, 1 pinch salt. Beat the white and yolk of the egg separately. When mixed, beat until light and put in heated pans to bake twenty minutes.

MRS. MITCHELL.

RICE BREAD.—2 cups boiled rice mixed with 1 cup flour, 3 eggs beaten separately, and very light. Mix the rice with milk, warmed; a little salt, 1½ tablespoons butter, ½ teaspoon soda, 1 teaspoon cream tartar. When rice and flour are cool, add eggs—yolks first, whites last. Bake in pans in oven. MRS NOYES.

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CAKE.

SOFT FROSTING.—½ cup granulated sugar, 2 tablespoons boiling water, white of 1 egg beaten stiff. Put sugar and water on stove and boil until it will thread. Remove from fire and stir in the beaten white until it becomes cold. Flavor.

M. I. COE.

FROSTING.—White of 1 egg, 1 cup sugar, 1 teaspoon cream tartar beaten together half an hour. If you wish it crisp, set on stove until scalding hot.

FROSTING.—Put unbeaten white of 1 egg in a bowl, add 1 cup XXX powdered sugar by degrees, beating with a spoon; lastly, lemon juice.

GOLDEN ICING.—Yolks of 2 eggs and powdered sugar to spread nicely; flavor. Pretty for white cake.

FROSTING WITHOUT EGGS.—1 teaspoon gelatine, 1 cup water. Dissolve on stove, then add powdered sugar until thick.

CHOCOLATE ICING.—½ cake sweet chocolate, 1 cup milk, 1 cup powdered sugar, 1 teaspoon corn starch, yolks 2 eggs, small piece butter; vanilla. Cook until thick.

ROSE COLORING.—Fruit coloring or red sand sugar.

GREEN COLORING.—Ground pistachio nuts, or juice of spinach.

ANGEL CAKE.—11 egg whites, beaten stiff; 1½ cups powdered sugar, 1 cup flour, 1 teaspoon cream tartar, 1 teaspoon vanilla. Beat sugar into egg quickly, sift flour 6 or 7 times; do not grease tin. Bake forty minutes, turn upside down to cool.

MRS. G. E. MASON.

ANGEL CAKE.—Whites of 9 large, fresh eggs, or 10 smaller ones; 1¼ cups sifted granulated sugar, 1 cup sifted flour, ½ teaspoon cream tartar. After sifting flour 4 or 5 times, measure and set aside 1 cup; then sift and measure 1¼ cups granulated sugar, beat whites of eggs about half, add cream tartar and beat until very, VERY stiff; stir in sugar, then flour, very lightly. Put in pan and in a moderate oven at once; will bake in thirty-five to fifty minutes. Turn pan upside down and leave unttl cold.

MRS. MITCHELL.

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CHOCOLATE CAKE.—2 cups milk, 2 cups sugar, 2 cups flour, 2 eggs (yolks iu cake, whites for frosting), 1 cup grated chocolate, 4 teaspoons baking powder, 2 tablespoons melted butter. Boil thoroughly the chocolate, sugar, yolks of eggs, and half of the milk; when cold, add the rest. Bake in layers and put together with frosting. MRS. L. E. AMES.

CHOCOLATE OR BLACK CAKE.—3 eggs, whites beaten separately; 2 cups powdered sufiar, or a little over 1½ granulated, ½ cup butter, ½ cup sweet milk, 3 cups flour, 3 teaspoons baking powder. Cream butter, sugar and yolks thoroughly, then add milk, then whites of eggs, beaten stiff; then flour, then stir in chocolate, dissolved in a little hot water. Bake this in layers and lay up with white icing. As this is too large, keep out about one-fourth, which may be baked in patties. MRS. MITCHELL.

CAKE WITHOUT EGGS.—2 cups sugar, ½ cup butter, ½ pint milk, 2 teaspoons cream tartar, 1 teaspoon saleratus, 4 cups flour, nutmeg and raisins. MRS. BENTON.

COCOANUT CAKE.—2 cups sugar, 4 eggs, 1 cup butter, 1 cup sweet milk, 1 cocoanut (grated), 4 cups flour, 4 large teaspoons baking powder. This recipe makes two loaves.

MRS. L. D. LEONARD.

COFFEE CAKE.—1½ cup sugar, 1 cup molasses, 1 cup butter, 2 eggs, 1 cup coffee, 1 teaspoon cinnamon, 1 teaspoon cloves, nutmeg, 2 teaspoons baking powder, 1 cup raisins, currants, citron (cut fine). Bake slowly one hour. MRS. M. A. MORSE.

COFFEE CAKE.—1 cup butter, 1 cup sugar, 1 cup molasses, 1 cup strong coffee, 5 cups flour, 1 pound raisins, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon allspice, ½ teaspoon nutmeg, 3 eggs; sift soda in molasses. MRS. TREADWAY.

COFFEE CAKE—2 cups brown sugar, 1 cup each of butter, molasses and strong coffee as prepared for the table; 4 eggs, 1 teaspoon soda, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 grated nutmeg, 1 pound raisins, 1 pound currants, 4 cups flour.

MRS. M. SLACK.

CREAM CAKES.—½ cup butter, 1 cup hot water, 1 cup flour stirred in and boiled. Take off fire and cool. When cool, add 3 eggs, one after another, STIRRED (don't beat the eggs); drop large spoonsful on pan and bake. CREAM.—1 pint of milk, 1 egg, 1 tablespoon cornstarch, ½ cup sugar. Vanilla. MRS. MITCHELL.

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BOSTON CREAM PUFFS.—Put ½ pint of hot water and ⅓ cud of butter over the fire; when it boils, stir in 1½ cups of flour and continue stirring until smooth, and the mixture leaves the sides of the pan. Remove from the fire, cool and beat into it 5 well-beaten eggs. Drop on warm greased tins, a tablespoon in a place; brush the tops with the white of an egg before baking. When cold, cut open and fill with cream. MRS. DWIGHT MERRIMAN.

DARK CAKE.—1 cup butter, 2 cups sugar, yolks 3 eggs, 1 cup warm water, 3 cups flour, 2 cups chopped raisins in ½ cup flour, 2 teaspoons baking powder, cloves, cinnamon, and nutmeg. Whites of eggs last. Bake slow. M. I. COE.

DELICATE CAKE.—2 cups sugar, 1 cup milk, ½ cup butter, 3½ cups flour, 2 eggs (or the whites of 4), 2 spoons cream tartar, 1 teaspoon soda. MRS. MILO BEACH.

DELICIOUS CAKE.—2 cups sugar, 1 cup butter, 1 cup milk, 3 cups flour, 3 eggs, 2 teaspoons baking powder; flavor with lemon. MRS. CANDEE.

DROP CAKES.—1 cup sugar, 1 tablespoon butter, ½ cup milk, 2 cups flour, 2 teaspoons baking powder. Sprinkle sugar and cinnamon on top. MRS. L. E. AMES.

FEATHER CAKE.—1 cup sugar, ½ cup milk, 1 cup flour, 1 egg, 2 tablespoons of melted butter, 1 teaspoon baking powder, ½ teaspoon lemon extract. MRS. KEELER.

FIG CAKE.—Silver Part: 2 cups sugar, ⅔ cup butter, not quite ⅔ cup sweet milk, whites of 8 eggs, 3 heaping teaspoons baking-powder thoroughly sifted with 3 cups flour; stir sugar and butter to a cream, add milk and flour, and last, whites of eggs. Gold Part: 1 cup sugar, ¾ cup butter, ½ cup sweet milk, 1½ teaspoons baking-powder sifted in a little more than 1½ cups flour, yolks of 7 eggs thoroughly beaten, and 1 whole egg, 1 teaspoon allspice and cinnamon until you can taste it; bake the white in 2 long pie-tins. Put half the gold in a pie-tin, and lay on 1 pound halved figs (previously sifted over with flour) so they will just touch each other; put on the rest of the gold, and bake. Put the cakes together with frosting while warm, the gold between the white, and cover with frosting. MRS. DWIGHT MERRIMAN.

FRENCH CAKE.—1 cup sugar, ¼ cup butter, ½ cup milk 1½ cups flour, 2 eggs, 1 teaspoon cream tartar, ½ teaspoon soda; lemon to taste. MISS S. A. LANDON.

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FIG CAKE.—1 cup sugar, ½ cup butter, mix well; ½ cup sweet milk, 2 eggs, 2 tablespoons baking powder, 2 cups flour. Bake in 3 layers. FILLING—1 cup, figs cut fine; ½ cup water, cook until thick, then add ⅔ cup sugar. Cook a few minutes, cool before spreading between the layers. Use with white frosting or cover top with same.

MRS. TREADWAY.

DRIED APPLE FRUIT CAKE.—Soak 3 cupfuls of dried apples in cold water over night. Chop them in the morning and stew until almost soft in 3 cups of molasses and 1 cup of raisins. When cold, add 3 cups of flour, 1 cup of butter, 3 eggs, 1 teaspoon soda, all kinds of spices to suit taste. Bake in a steady oven. Raisins may be omitted.

MRS. A. OSTROM.

STEPHENSON FRUIT CAKE.—1 pound raisins, 2 cups sugar, ½ cup molasses, ½ cup new buttermilk, ½ cup butter, 1 egg, 1 teaspoon soda. Flavor with cinnamon and nutmeg.

MRS. EMILY L. SLACK.

FRUIT CAKE.—5 pounds seeded raisins, 3 pounds currants, 1½ pounds citron, 1½ tablespoons ground cloves, 2 tablespoons cinnamon, 1 tablespoon saleratus, 1½ pints milk, 1½ pounds flour. Dredge all the fruit.

MRS. CANDEE.

FRUIT CAKE.—2 pounds raisins, 2 pounds currants, ½ pound citron, 1 pound brown sugar, ½ pound butter, 5 eggs, 1 pint milk 1 teaspoon each of soda, cloves, cinnamon and mace, 4 cups flour. Bake in a pan three hours.

MRS. L. STONE.

FRUIT CAKE.—1½ pounds raisins, 1½ pounds currants, ½ citron, ½ pound butter, ½ pound flour, ½ pound brown sugar, 1 gill molasses, 2 nutmegs, 2½ teaspoons mace, 5 eggs. First, sugar, spice and butter well mixed, then add molasses, flour, eggs, currants and citron.

MRS. MITCHELL.

WHITE FRUIT CAKE.—1 cup butter, 2 cups sugar, 3½ cups flour, 1 egg, and whites of three, 1 cup milk, 1 teaspoon soda, 2 teaspoons cream tartar, 1 cup raisins chopped fine.

MRS. CHAS. WHEELER.

GOLD CAKE.—1 cup of sugar, 3 eggs; ⅓ small cup butter, 3 tablespoons milk, 2 large teaspoons Royal Baking Powder, a little salt, and flavoring. Add whites of eggs, last thing.

MRS. C. W. BARBER.

HICKORY NUT CAKE.—1 cup sugar, ½ cup butter, 1 cup milk, 2 cups flour, 1 egg, 1 teaspoon baking powder. FILLING.—1 cup

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sour cream, 1 cup granulated sugar, 1 cup chopped nuts. Boil twenty minutes. MRS. E. B. ALLEN.

WALNUT CAKE.—1½ cups sugar, ½ cup butter, 2 cups flour, ¾ cup sweet miik, whites 4 eggs, 1 teaspoon cream tartar, ½ teaspoon soda, 1 cup meats, nutmeg. MRS. L. STONE.

NUT CAKE.—3 cups flour, 2 cups sugar, 1 cup sweet milk, ½ cup butter, 3 teaspoons baking powder. Last of all, the whites of 4 eggs, beaten to a stiff froth; 1½ cups of chopped nuts.

MRS. MARSH.

GOLD AND SILVER CAKE.—1 cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, 4 eggs, 2 teaspoons cream tartar, 1 teaspoon saleratus. Take one-half of the above ingredients for each cake, putting the yolks into the gold cake, the whites into the silver cake; flavor differently. MRS. KEELER.

HICKORY NUT CAKE—1 cup sugar, ½ cup butter, ½ cup milk, yolks of 2 eggs and 1 white of egg, 2 cups flour, 2 teaspoons Cleveland's baking powder. FILLING.—1 cup sugar, 4 tablespoons water. Boil until it threads; add this to well-beaten white of 1 egg; beat thoroughly, then add 1 cup of chopped hickory nut meats. MRS. AARON CRUTCH.

HICOX CAKE—1 egg well-beaten, 1 cup sugar, 1 tablespoon butter, ½ cup milk, 1 teaspoon baking powder, 1 cup raisins chopped, 1½ cups flour, a little nutmeg. MRS. TREADWAY.

HUCKLEBERRY CAKE.—1 cup butter, 1 cup sweet milk, 2 cups sugar, 3 cups flour, 1 teaspoon soda, 2 teaspoons cream tartar, 1 teaspoon nutmeg, 5 eggs, 1 quart huckleberries, thickly dredged with flour stirred in after other ingredients are mixed.

MRS. R. BIGLOW.

ICE CREAM CAKE.—Make good sponge cake, bake half an inch thick in jelly pans; let them get perfectly cold; take a pint of thick sweet cream, beat until it looks like ice cream, make very sweet and flavor with vanilla, blanch and chop a pound of almonds, stir into cream and put very thick between each layer. This is the queen of all cakes. M. SLACK.

ICE CREAM CAKE.—1 cup sugar, ½ cup butter, ½ cup milk, 1½ cups flour, 2 teaspoons baking powder, whites of 3 eggs, 1 teaspoon vanilla. Frosting made of 2 yolks; flavor with lemon.

MRS. L. W. PROVOST.

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LADY'S CAKE.—¾ cup butter, 2 cups sugar, ½ cup milk, 3 cups pastry flour, whites of 6 eggs, 1 teaspoon baking powder, 1 teaspoon essence of almond. Beat the butter to a cream, add the sugar gradually, then the essence, milk and whites of eggs beaten to a stiff froth, and the flour in which the baking powder has been mixed. Bake in one large pan, or two small ones, and frost or not. If baked in sheets 2 inches deep, it will take 20 minutes in a moderate oven. MRS. HOE.

LADY CAKE.—½ cup butter, 1½ of sugar, 2 of flour, nearly 1 of sweet milk, ½ teaspoon soda, 1 of cream tartar, whites of 4 eggs well beaten; flavor with peach or almond.

MRS. M. SLACK.

LAYER CAKE.—1¼ cups granulated sugar, 3 eggs, ½ cup butter, ½ cup sweet milk, 2 cups flour, 2 teaspoons baking powder, cream, butter and sugar; thoroughly beat yolks to a stiff froth and stir in, then add milk, then beaten whites, then flour; stir hard. This is also desirable baked in two square layer pans and iced heavily, to be cut in squares. MRS. W. N. REYNOLDS.

LAYER CAKE.—1½ cups sugar, 2 eggs, 2 tablespoons butter, 2 cups flour, 1 heaping teaspoon soda, 2 heaping teaspoons cream-tartar. MRS. MILO BEACH.

LAYER CAKE.—1 cup sugar, 1 cup milk, 2 cups flour, 2 eggs, 2 tablespoons butter, 1 teaspoon soda, 2 teaspoons cream tartar.

MRS. KEELER.

LAYER CAKE.—1 cup sugar, 2 tablespoons butter, 1 egg, 1 cup milk, 2 cups flour, 2 teaspoons baking powder; flavor with lemon. Bake in three layers. MISS S. A. LANDON.

CHOCOLATE LAYER CAKE.—1 cup sugar, butter size of an egg, 1 egg, 1 cup milk, 2 cups flour, 2 teaspoons baking powder. FILLING.—½ cake Baker's chocolate, 5 tablespoons sugar, ½ cup milk; cook all together. Flavor with vanilla.

MRS. W. BEACH MORSE.

LAYER FRUIT CAKE.—1 cup sugar, ¾ cup butter, 2 cups flour, whites of 5 eggs, 3 teaspoons Cleveland's baking powder. Flavor with vanilla; when all mixed take out 2 tablespoons of the batter, bake the rest in 2 layers. To the other batter, add ½ cup raisins, citron, flour and moiasses, ½ teaspoon clove; bake in one layer. Put cake together with soft frosting, the fruit layer in center.

MRS. E. F. POTTER.

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GOLD LAYER.—Large ½ cup butter, ½ cup sweet skimmed milk, 1 cup granulated sugar, 2½ cups flour, yolks of 6 eggs, 2 heaping teaspoons baking powder. Cream, butter and sugar until very light, then stir in the yolks thoroughly, add milk, then flour and baking powder sifted together. Stir very hard. Then place evenly in centre of the pans, leaving about three-quarters of an inch from sides. Bake in hot oven.

MRS. MITCHELL.

LEMON JELLY CAKE.—1 cup sugar, 1 scant half cup butter, ⅔ cup cold water, 1 egg, 2 cups flour, 2 teaspoons baking powder. Bake in layers. JELLY FOR LAYERS.—The grated rind and juice of 1 lemon, 1 cup sugar, 1 egg, beat thoroughly and boil in double boiler. Spread when cold and frost top layer with confectionery sugar.

MRS. L. D. LEONARD.

SPONGE CREAM CAKE.—6 eggs, 2 cups of sugar, 3 teaspoons Cleveland's baking powder, 4 teaspoons water, 3 cups flour. FILLING.—1 pint milk, 2 eggs, 1½ tablespoons corn starch.

MRS. ROBT. BIGLOW.

APPLE CREAM, (for layer cake or pudding sauce).—Very nice. 1 large apple grated, 1 cup granulated sugar, 1 white of egg. Beat to a white cream with a spoon, 15 or 20 minutes, or longer if necessary.

MRS. TREADWAY.

CHOCOLATE FILLING.—1 cup milk (boil), ½ cup sugar, small piece of butter, 1 square of chocolate (grated), 1½ teaspoons corn starch, 1 teaspoon vanilla, yolks of 2 eggs. Stir all into boiling milk; boil five minutes.

MRS. G. E. MASON.

HICKORY NUT FILLING.—1 cup sugar, 1 cup chopped meats, 1 cup sweet cream. Boil five minutes; when cold flavor with vanilla.

MRS. L. E. AMES.

CHOCOLATE FILLING.—1½ cups granulated sugar, 9 tablespoons milk, 2 tablespoons chocolate, 2 teaspoons vanilla, a little speck of butter and boil until thick; when nearly cold spread between layers.

MRS. L. STONE.

MINNEHAHA FILLING.—1 cup sugar, ½ cup water, boil as for syrup, whites of 2 eggs; stir syrup into eggs, also 1 cup of chopped raisins.

MRS. TREADWAY.

LIGHT CAKE—1 cup butter, 2 of sugar, 3 of cream, ½ pint of yeast, ½ pound of raisins, 1 glass of wine, 5 eggs, 1 teaspoon of soda, nutmeg and cinnamon.

MRS. E. SLACK.

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LOAF CAKE.—3 cups milk, 1 cup each of sugar, butter and yeast. Stir in flour to make a stiff batter, then let it get very light. Add 2 cups sugar, 2 eggs, 1 cup butter, 2 nutmegs, raisins, teaspoon soda; mix well. Put in 4 pans and let it rise. Citron to taste.

MRS. L. STONE.

LOAF CAKE.—⅔ cup yeast, ½ cup milk, 1 cup sugar, 4 cups flour, ½ teaspoon soda. When light, add 1 cup butter, 2 eggs, 1 cup sugar, 1½ pounds raisins, ¼ pound citron. Nutmeg to taste. Two loaves. MRS. TREADWAY.

LOAF CAKE.—3 cups milk, 2 cups sugar, 1 cup yeast. Stir stiff as you can with a spoon, and let it stand until morning. Then add 2 cups sugar, 1 cup lard, 1 cup butter, 2 eggs, 2 nutmegs, 3 cups raisins. Let it rise, then bake. MRS. MARSH.

LOAF CAKE.—4 pounds flour, 2 pounds sugar, 1 pound butter, 8 eggs, 1 quart milk, ½ pint yeast, nutmeg, citron, and raisins.

MRS. GILBERT.

MRS. ORIZEN S. SEYMOUR'S ELECTION CAKE.—2 quarts flour, 1¼ pounds butter and lard (equal parts), 1 pound raisins (stoned), 1½ pounds sugar, 3 nutmegs, 1 pint milk, 4 eggs, 1 teaspoon soda, 1 gill yeast; citron or not, at pleasure. DIRECTIONS.—Make a sponge of the flour, half the butter and sugar, which must have been well mixed, the milk and the yeast. When light, add the other ingredients and let it rise again, then put in the soda and put into the pans to rise; then bake.

LOAF CAKE.—2 cups sugar, 3 cups milk, 1 cup yeast. Flour to make a stiff batter. When light, add 2 cups more of sugar, 2 cups shortening, 3 eggs, nutmeg, raisins, citron. MRS. CANDEE.

WHITE LOAF.—The whites of 8 eggs, 2 cups sugar, ½ cup butter, ¾ cup sweet milk, 3 cups flour, 2 teaspoons baking powder. Cream butter and sugar thoroughly, then add milk, then beaten whites of eggs, then flour and baking powder sifted together, stirring hard. After this has been in a hot oven about five minutes, open the door and leave it two or three, then close; repeat this 3 times, then bake till done. Turn upside down to cool. This is so fine that most people think it angel cake. MRS. MITCHELL.

MINUTE LOAF CAKE.—3 cups flour, 1½ cups sugar, ½ cup butter, 1 cup milk, 1 cup raisins, 2 teaspoons cream tartar, 1 teaspoon soda, 1 egg, 1 teaspoon cinnamon, 1 nutmeg.

MISS S. A. LANDON.

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DOUGH CAKE.—2 cups light dough, 1 cup sugar, ½ cup butter, 1 egg, ½ cup raisins, a little soda, ½ teaspoon each of cinnamon and nutmeg. MISS S. A. LANDON.

QUICK LOAF CAKE.—2 cups sugar, 1 large cup butter, 1 cup milk, 2 eggs, 2 cups raisins, 2 teaspoons baking powder, 3½ cups flour. Last of all, 1 tablespoon vinegar.

MRS. W. N. REYNOLDS.

QUICK LOAF CAKE.—2 cups sugar and 1 cup butter beaten to a cream, 3 eggs (the whites beaten separately), 3 cups of flour with 1 teaspoon baking powder, yolks of the eggs stirred well with the sugar and butter; now add 2 more cups of flour with 1 teaspoon baking powder, 1 cup sweet milk, and the whites of the eggs, and then stir again; add nutmeg, 1 pound raisins or currants dredged with flour, 4 tablespoons of water. This makes two loaves.

MRS. M. A. MORSE.

LILY CAKE.—2 cups sugar, ½ cup butter, 3 cups flour, 1 cup milk, whites of 3 eggs, 1 teaspoon soda, 2 teaspoons cream tartar. Flavor with lemon. MRS. L. STONE.

CHOCOLATE MARBLE CAKE.—2 cnps sugar, ½ cup butter, 1 cup milk, whites 3 eggs, 1 teaspoon cream tartar, ½ teaspoon soda, 1 cup grated chocolate, 3 cups flour. Stir part of flour into cake, then divide. Stir chocolate into one part only, the rest of the flour into the other. Mix as for marble cake. MRS. TREADWAY.

METROPOLITAN CAKE.—2 cups sugar, 1 cup butter, 1 cup milk, nearly 4 cups flour, whites of 8 eggs, 3 teaspoons baking powder, flavor with lemon. Take a little more than three-fifths of this mixture in three jelly tins, add to the remaining batter 1 tablespoon ground allspice, 1½ tablespoons cinnamon, teaspoon cloves, ¼ pound each of sliced citron and chopped raisins; bake in 2 jelly-tins and put together with frosting, alternating dark and light.

MRS. DWIGHT MERRIMAN.

NEW MILFORD CAKE.—½ cup butter, 1 cup sugar, 1 egg, ½ cup molasses, ½ cup sour cream, 1 small spoon soda, raisins and citron; spice to taste. MRS. TREADWAY.

PEARL CAKE.—1 cup butter, 2 cups sugar, whites 5 eggs, 1 cup milk, 2 cups flour, 1 cup cornstarch, 1 teaspoon cream tartar, ½ teaspoon soda. MRS. BENTON.

PORK CAKE.—1 pound pork (chopped fine), 1 pound raisins, 1 cup sugar, 1 cup molasses, 1 tablespoon soda, 2 teaspoons

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cinnamon, 2 teaspoons cloves, 1 pint boiling water in which dissolve pork. Bake one hour in moderate oven.

MRS. EDWIN PECK.

PORK CAKE (fine).—12 ounces pork, chopped fine; add 1 pint boiling water, let cool. Then add 2 cups sugar, 1 cup molasses, 1 tablespoon cloves, 1 tablespoon nutmeg, 1 tablespoon cinnamon, 1 pound raisins chopped, 1 or 2 eggs, 2 teaspoons soda, flour to make as thick as fruit cake. Makes four loaves; keeps a long time.

MRS. TREADWAY.

POUND CAKE.—½ pound butter, 1 pound sugar, 1 pound flour, 1 cup sweet milk, 5 eggs, 3 teaspoons baking powder. Flavor, citron, add fruit if desired. Two loaves.

MRS. LEONARD STONE.

SOUTHERN POUND CAKE.—1 pound sugar, 1 pound butter, 1 pound flour, 10 eggs, 2 teaspoons baking powder. Cream the sugar and butter together until very light. Then beat the eggs light, the yolks and whites separately, then add to butter and sugar. Then add the flour and baking powder last. Flavor with lemon and bake in a mould. MRS. A. A. HYDE.

RIBBON CAKE.—2 cups sugar, 3 eggs, ⅔ cup butter, 1 cup sweet milk, 3 cups flour, 1 teaspoon soda dissolved in milk, 2 teaspoons cream tartar sifted in flour, salt and flavor to taste. Put half the above into two oblong pans. To remainder add 1 tablespoon molasses, 1 large cup stoned and chopped raisins, ¼ pound sliced citron, 1 teaspoon cinnamon, ½ teaspoon each of cloves, nutmeg and allspice, add a large spoon flour. Bake in two pans or one as preferred. Put sheets together while warm, with jelly or raspberry jam between. MRS. HENRY COE.

RIBBON CAKH, (Fine).—1½ cups sugar, ½ cup butter, ½ cup milk, 3 eggs, 2 cups flour, ½ teaspoon soda, 1 teaspoon cream tartar. Bake half of this in layers. To the remainder add ½ cup of molasses, 1 cup of flour, a little soda; fruit spice to taste. Put together first a dark layer, then a light one.

JENNIE V. A. GOSLEE.

SPONGE CAKE.—Beat 4 eggs very light, then beat in 1 cup of sugar, then beat in one more, then beat in 1 cup of flour, then 1 with 3 teaspoons of baking powder, 1 cup of boiling hot water, a little at a time, a little salt and 1 teaspoon of lemon.

MRS. A. OSTROM.

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PROVINCE CAKE.—1 egg, ½ cup butter, 1 cup sugar, ½ cup molasses, ½ cup sour milk, 3 cups flour, 1 cup raisins, 1 teaspoon soda, all kinds of spice.

SCRIPTURE CAKE.

1 cup butter,	Judges	5th,	verse 25.
3½ cups flour,	1 Kings,	4th,	verse 32.
3 cups sugar,	Jeremiah,	6th,	verse 20.
2 cups raisins,	1 Samuel,	30th,	verse 12.
2 cups figs,	1 Samuel,	30th,	verse 12.
1 cup water,	Genesis,	24th,	verse 17.
1 cup almonds,	Genesis,	43rd,	verse 11.
6 eggs,	Isaiah,	10th,	verse 14.
1 tablespoon honey,	Epodus,	16th,	verse 21.
A pinch of salt,	Seriticus,	2nd,	verse 13.
Spices to taste,	1 Kings,	10th,	verse 10.

Follow Solomon's advice for making good boys and you will have a good cake—Proverbs 13th, verse 14.

SILVER CAKE.—Whites of 3 eggs, 1 cup white sugar, ½ cup butter, ½ cup sweet milk, 2 cups pastry flour, 2 teaspoons baking powder, ½ teaspoon corn starch, extract lemon and little salt.

MRS. A. E. FULLER.

SPICE CAKE.—1 cup sugar, ½ cup butter, 1 egg beaten well together, 1 cup sour milk, 1 teaspoon soda in the milk, 1 teaspoon cloves, cinnamon, nutmeg, 1 cup raisins seeded and chopped fine, flour to thicken.

HOUSEKEEPER.

SPICE CAKE (fine).—1 cup sugar, 1 cup milk, 1 egg, ½ cup butter, 1 cup chopped raisins, 1 compressed yeast cake, 1 teaspoon soda, 1½ cups flour, nutmeg, cinnamon and cloves.

MRS. GARRISON.

SPONGE CAKE.—Beat the whites and yolks of 5 eggs separately and then beat well together; add 1 teacup sugar, 1 teacup sifted flour, a little salt, and flavor to suit the taste.

MRS. T. J. MACDONALD.

SPONGE CAKE.—Beat the yolks of 4 eggs with 1 cup of granuated sugar until light, add the whites (whipped) alternately with 1 cup of flour, through which has been sifted 1 teaspoon of baking powder Flavor as you wish. Bake slowly; do not stir tin while baking.

MRS. E. F. POTTER.

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SPONGE CAKE.—6 eggs, their weight in sugar, half their weight in flour. Beat whites to a stiff froth, beat yolks with sugar. Beat well, then add whites, last of all stir flour in lightly. Do not beat after adding flour. Flavor with fresh lemon, or anything you prefer.

MRS. G. W. NEWCOMB.

HOT-WATER SPONGE CAKE.—4 eggs, 1¼ cups sugar (granulated), 3 cups flour, 4 teaspoons hot water. Cream yolks and sugar thoroughly, add beaten whites, then flour, and lastly the boiling water. Flavor to taste.

MRS. A. B. WEBSTER.

CREAM SPONGE CAKE.—Beat 2 eggs, 1 cup white sugar, 1 teacup cream, 1½ cups flour, 1 teaspoon cream tartar and 1½ teaspoon soda.

MRS. HOE.

CREAM SPONGE CAKE.—1 cup sugar, 1 cup flour; break 2 eggs into a teacup, fill up with cream; 1 teaspoon cream tartar, ½ teaspoon soda.

MRS. F. M. NEWCOMB.

SNOW CAKE.—½ teacup butter, 1 teacup sugar, 1½ teacups flour, ½ cup of sweet milk, whites of 4 eggs, 1 heaping teaspoon Cleveland's Baking Powder sifted with the flour. Flavor to taste with lemon or vanilla. Very good.

SNOWFLAKE CAKE.—3 eggs, 1½ cups sugar, ½ cup butter, ½ cup milk, 1 teaspoon Cleveland's Baking Powder, 2 cups flour. Bake in layers. FOR FILLING.—Whites of 2 eggs, 1 cup sugar, beaten together; lemon extract. Frost each layer and sprinkle with cocoanut.

MRS. M. A. MORSE.

TUMBLER CAKE.—4 tumblers flour, 2½ tumblers powdered sugar, ¾ tumbler butter, 1 tumbler milk, 1 lemon, 3 eggs, heaped teaspoon soda. This will do for two square loaves. When mixed, grate the rind of the lemon and squeeze in the juice, this last to be done just before it is set in the oven.

MRS. EMILY STARK.

VARIETY CAKE.—1 cup milk, 1½ cups sugar, ½ cup butter, 2 eggs, 2 teaspoons Cleveland's Baking Powder; take ⅓ of above mixture, add ½ cup of chopped raisins, 1 teaspoon cinnamon, 1 teaspoon cloves; put layer of fruit in the center. FILLING.—Either jelly or orange icing.

MRS. GARRISON.

WASHINGTON CAKE.—3 cups sugar, 1 cup butter, beat to a cream, 4 eggs, 4 cups flour, 3 teaspoons Cleveland's baking powder, 2 cups raisins seeded, 1 cup sweet milk, mace or nutmeg. Makes two large loaves.

MRS. OSTROM.

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COLD WATER CAKE.—1 cup sugar, 1 cup molasses, ½ cup of butter, 2 cups raisins, 1 cup cold water, 5 cups flour, 1 teaspoon soda, 2 teaspoons cinnamon and cloves.

MRS. FRANK ROCKERFELLER.

WHIPPED CREAM CAKE.—4 tablespoons milk, 1 cup sugar, 2 eggs, 2 tablespoons melted butter, beat all together. Then add 1 cup of flour in which has been mixed a teaspoon of cream tartar and ½ teaspoon of soda. Bake in small square tins. When cake is cool have ready ½ pint of sweet cream whipped to a stiff froth, sweeten and flavor to suit taste. Spread this over the cake and serve while fresh.

MRS. DWIGHT MERRIMAN.

WHITE CAKE.—1 cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, whites of 5 eggs, and 2 teaspoons baking powder.

MRS. DWIGHT MERRIMAN.

WHITE CAKE WITHOUT EGGS.—1 cup sugar, 2 tablespoons butter, scant, 1 cup milk, 2 cups flour, 2 teaspoons Cleveland's baking powder, or a good half teaspoon soda and a heaping teaspoon cream tartar. Flavor to taste.

MRS. TREADWAY.

WHITE CAKE.—1 cup sugar, ½ cup butter, ½ cup milk, 2 cups flour, whites of 3 eggs, 1 teaspoon Cleveland's baking powder.

M. I. COE.

WHITE MOUNTAIN CAKE.—2 cups sugar, ½ cup butter, 1 cup milk, whites four eggs, 2 teaspoons cream tartar, 1 teaspoon soda, 3 cups flour.

MRS. TREADWAY.

WHORTLEBERRY CAKE.—2 cups sugar, ½ cup butter, 1 cup milk, 3½ flour, 1 pint berries, 2 teaspoons baking powder, 2 eggs. Good.

MRS. CHAS. G. WHEELER.

WHORTLEBERRY CAKE.—2 cups sugar, ½ cup butter, 1 cup milk, 4 cups flour, 2 tablespoons baking powder, 1 pint berries, 3 eggs; for two loaves.

MRS. L. E. AMES.

WORCESTER CAKE.—1 cup sugar, ½ cup butter, 1 cup sour milk, 1 egg, 1 teaspoon each of soda, cloves, and cinnamon; nutmeg and a little salt, 2 cups flour, 1 cup chopped raisins, ½ cup currants.

MRS. A. E. FULLER.

COCOANUT COOKIES.—1 cup butter, 2 cups sugar, 2 eggs, 1 cup grated cocoanut, 2 teaspoons baking powder; flour enough to roll. Roll very thin. Bake quick, but do not brown.

MRS. CHAS. G. WHEELER.

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COOKIES.—1 cup butter, 2 cups sugar, 1 cup sour cream, 2 eggs, 1 teaspoon soda; mix soft. MRS. EDWIN PECK.

COOKIES.—1 cup butter or part lard, 1 cup granulated sugar, ½ cup sour cream, 1 egg, 1 teaspoon soda dissolved in 1 tablespoon of milk; nutmeg or vanilla; wet soft. MRS. A. E. FULLER.

CREAM COOKIES.—1 cup granulated sugar, 1 cup cream (not very thick), 1 teaspoon soda, 1 pinch salt, 1 dust of nutmeg. Bake in a quick oven; sugar the tops before baking.

MRS. E. POTTER.

AUNT MAGGIE'S COOKIES.—3 cups sugar, 2 scant cups butter, 4 eggs, ⅔ of a cup of water, a little nutmeg, about 2 quarts of flour with 4 teaspoons baking powder. Make stiff enough to roll out with the hand—stiff enough to cut. Bake in quick oven.

MRS. G. W. NEWCOMB.

SOFT COOKIES.—1 cup butter, 1½ cups sugar, 2 eggs (whites and yolks beaten separately), 3 tablespoons sour cream, 1 small teaspoon soda, and as little flour as will make them stiff enough to roll. Sprinkle with sugar and grated nutmeg; before cutting pass over roller. Cut, and bake a light brown in a quick oven.

MRS. L. D. LEONARD.

SUGAR COOKIES.—2 cups sugar, 1 cup butter, 2 eggs, ½ cup milk, 2 teaspoons baking powder, flour. J. B.

SUGAR COOKIES.—2 cups sugar, 1 cup butter, 4 cups flour, 1 cup milk, 4 eggs, 2 teaspoons cream tartar, 1 teaspoon soda. Flavor with vanilla or lemon to taste. MRS. L. W. PROVOST.

JUMBLES.—1½ cups sugar, ½ cup butter, 3 eggs, 1 teaspoon soda, 2 teaspoons cream tartar, 1 tablespoon milk, a little salt, and nutmeg. MRS. C. W. BARBER.

CRULLERS.—1 cup sugar, 1 tablespoon butter, 2 eggs, 1 cup rich sweet milk, 3 cups flour mixed with 2 teaspoons Cleveland's Baking Powder. MRS. MITCHELL.

CRULLERS.—1 egg, butter size of a walnut, ½ cup sugar, ½ cup milk, 1½ cups flour, 1 teaspoon baking powder.

MRS. STORRS O. SEYMOUR.

CRULLERS.—3 cups of sugar, 1 cup of butter, 3 eggs, 1 pint of milk, 3 teaspoons Cleveland's baking powder. Flour enough to roll out. C. F., Mt. Kisco.

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FRIED CAKE.—1 cup sugar, ½ cup butter, 1 cup milk, 1 egg, nutmeg, 1½ teaspoon baking powder.

MRS. L. W. PROVOST.

RAISED DOUGHNUTS.—Scald in 2½ cups of milk 1 stick of cinnamon; 2 cups sugar, 1 cup butter, 2 eggs, 1 cup yeast, flour enough to knead stiff; mix in forenoon and let raise until next morning, cut into shape and set in a warm place for two hours, turning occasionally. Fry in hot lard.

MRS. T. J. MACDONALD.

DOUGHNUTS.—4 cups warm water, 1 yeast cake, 2 cups sugar and small tablespoon salt; make a thick batter at noon and let rise until night, then add 1 cup melted lard, 2 eggs, ½ nutmeg, knead as for bread and let it rise over night. MRS. W. BEACH MORSE.

DOUGHNUTS.—2 cups milk, 2 cups sugar, 1 cup shortening, part lard, part butter, 3 eggs, ½ teaspoon soda, 1½ cups potato yeast, almost one nutmeg. MRS. F. N. NEWCOMB.

DOUGHNUTS.—Stir a sponge at noon of 4 cups of warm water, 1 of sugar, 1 of lard and 1 of yeast, then at night add 2 eggs, 2 cups sugar, salt and mace or nutmeg; knead into a loaf, let rise till morning, then cut out, let rise again; fry them in hot lard.

MRS. OSTROM.

RAISED DOUGHNUTS.—2 cups milk, 2 cups sugar, ⅔ cup butter, 1 cup yeast, 2 eggs and 1 nutmeg. Mix at night and let rise, and in the morning roll them out, and let rise again, then fry. These are excellent. MRS. A. A HYDE.

GINGER COOKIES.—1 teaspoon soda, 3 tablespoons boiling water, 4 tablespoons melted lard, nearly a cup of molasses, a pinch of salt.

MRS. TREADWAY.

GINGER BREAD.—½ cup butter, ⅔ cup molasses filled full with brown sugar, 1 egg, ½ cup sour milk, 2 cups flour, 1 teaspoon ginger, 1 teaspoon soda. MRS. MITCHELL.

SUGAR GINGER BREAD.—1¼ pounds flour, ¾ pound sugar, 3 eggs, ¾ pound butter, heaping teaspoon ginger (or lemon). Cut the dough in two pieces and put half in each tin; spread with the hand, then smooth over with a knife. Bake a light brown or about ten minutes. Sprinkle granulated sugar over the top and cut into squares with a knife on taking out of the oven. This quantity makes just two cookie-tins of the right thickness.

MRS. HOE.

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GINGER BREAD.—2 cups milk, 1 cup shortening, 2 cups molasses, 2 eggs, 1 tablespoon each of ginger, soda, and cinnamon. Makes two loaves.

MRS. TREADWAY.

SOFT GINGER CAKE.—1 cup molasses, ⅔ cup cold water, butter or lard size of an egg, 1 egg, 1½ cups flour, heaping teaspoon soda.

ALMEDA TAYLOR.

SOFT GINGER CAKE.—1 cup hot water, 2 cups molasses, 3 cups flour, butter size of an egg, 1 teaspoon soda, 1 teaspoon ginger, a pinch of salt.

JENNIE V. A. GOSLEE.

SPONGE GINGERBREAD.—1 cup molasses, ⅔ cup cold water, 1 egg, butter and lard the size of an egg, 1 heaping teaspoon soda, 1½ cups flour, ginger to taste.

MRS. L. W. PROVOST.

DROP GINGER CAKES.—1 cup sugar, 1 cup molasses, 1 cup butter, 2 teaspoons soda dissolved in half cup of boiling water; fiill up the cup with sweet milk; 1 tablespoon ginger, 2 eggs, 5 cups of flour. Stir well and drop into pans with a spoon.

MRS. KEELER.

MOLASSES JUMBLES.—¾ cup brown sugar, ½ cup molasses, ½ cup shortening, ½ cup cold water, ½ tablespoon ginger, 1 small tablespoon soda.

MRS. TREADWAY.

GINGER SNAPS.—1 egg, 1 cup molasses, 1 cup sugar, 1 cup shortening, ½ cup boiling water, 1 level teaspoon soda dissolved in the water, 1 tablespoon ginger; mix rather soft, roll thin, bake quick.

MRS. L. D. LEONARD.

GINGER SNAPS.—2 cups molasses, 1 cup lard, 1 egg, 4 teaspoons soda, 2 teaspoons ginger and a little salt.

MRS. DWIGHT MERRIMAN.

FINE GINGER SNAPS.—1 cup molasses, 1 cup sugar, 1 cup lard, 1 egg or not as you like, ⅓ cup hot water, 2 tablespoons vinegar, 1 tablespoon ginger, 1 teaspoon soda, little salt dissolved in the water.

MRS. TREADWAY.

GINGER SNAPS.—The secret of crisp ginger snaps is to mix the sugar with the flour, 1½ cups molasses, 1 teaspoon each of salt and ginger, ½ cup of granulated sugar, ½ cup boiling water, 2 teaspoons soda, 1 cup melted lard, flour to roll. Bake in quick oven.

MRS. JOSEPH MERRIMAN.

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PICKLES.

CHILI SAUCE.—10 pounds ripe tomatoes peeled, 2 pounds onions, 7 ounces green peppers seeded, 6 ounces sugar, 4 ounces salt, ½ pint vinegar. Slice tomatoes, chop onions and peppers. Boil all together until as thick as desired. MRS. G. W. NEWCOMB.

CHILI SAUCE.—12 tomatoes, 4 peppers, 2 onions, 2 tablespoons salt, 2 tablespoons sugar, 1 tablespoon vinegar, 3 cups vinegar; boil one half hour. MRS. EDWIN PECK.

CHILI SAUCE.—12 large ripe tomatoes, 4 ripe or 3 green peppers, 2 onions, 2 tablespoons salt, 2 tablespoons sugar, 1 tablespoon cinnamon, 3 cups vinegar. Peel tomatoes and onions, chop separately and very fine, then add the peppers (chopped) with the other ingregients and boil one and one-half hours. Then bottle. MRS. DWIGHT MERRIMAN.

CHOW CHOW.—1 peck green tomatoes, 12 onions, 1 cup salt. Let stand over night; drain; 2 ounces white mustard seed, 3 green peppers, 2 cups sugar, 1 ounce cinnamon, 2 ounces cloves, vinegar to cover. Boil until tender. MRS. G. W. NEWCOMB.

FRENCH CHOW CHOW.—Cauliflower, onions, nasturtiums, small cucumbers, scald them and drain over night. To 1 quart of vinegar add 1 cup sugar, 1 cup mustard, ¼ cup flour, 1 tablespoon curry powder. Wet these ingredients with cold vinegar and stir in the vinegar while boiling. MRS. L. E. AMES.

CUCUMBER PICKLES.—1 gallon vinegar, 1 cup salt, 1 tablespoon pulverized alum. Pour boiling water on pickles and let them stand four or five hours, after which put them in the vinegar. Before using them put them in plain vinegar. MRS. MITCHELL.

PICKLED CUCUMBERS.—To 1 gallon vinegar, add 4 ounces salt, 2 ounces ginger, 2 of allspice, 2 of cloves, 1 of whole white mustard seed. Boil all together, then pour into a jar and cover tightly until cold. Wash cucumbers in cold water, drain until dry, then put into the spiced vinegar. ALICE B. ADAMS.

SPICED CURRANTS.—5 pounds currants, 4 pounds sugar, 1 pint vinegar, 2 tablespoons cinnamon, 1 tablespoon cloves. Put in kettle nd cook slowly for an hour or more. MRS. G. KENNEY.

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SPICED CURRANTS.—3 pounds of sugar to 7 pounds of currants, 1 teaspoon cinnamon, 1 of cloves, 1 of allspice, pepper if desired, Boil half an hour, stirring enough to prevent burning. Spiced currants are especially good with meat.

MRS. T. J. MACDONALD.

FRENCH PICKLES.—1 peck green tomatoes, ½ peck onions, 2 heads cabbage. Slice tomatoes and onions, chop the cabbage, sprinkle 1 pint salt over them and let stand over night, then drain; 2 quarts water, 1 quart vinegar, put over the fire and let all boil together twenty minutes, then drain again. 1 gallon vinegar, 1 pound brown sugar, ½ pound white mustard seed, 1 tablespoon cayenne pepper, 2 tablespoons cinnamon, 2 tablespoons allspice, 2 tablespoons cloves; put over the fire and let all boil together.

MRS. DWIGHT MERRIMAN.

GRAPE CATSUP.—10 pounds fruit, 5 pounds sugar, 1 quart vinegar, 2 tablespoons each of black pepper, allspice and cinnamon, and 1 teaspoon curry powder. Boil fruit till reduced to a pulp, then strain through a colander, then add vinegar, sugar and seasoning, and cook till quite thick. Seal hot. MRS. OSTROM.

SWEET GRAPE PICKLES.—6 pounds sugar, 10 pounds of grapes on the stem. Boil the sugar and 1 quart of vinegar together. Flavor with cinnamon and mace. Put grapes in jars and pour the syrup over boiling hot; seal. MRS. AARON CRUTCH.

MUSTARD PICKLES.—2 quarts cucumbers, cut fine; 2 quarts green tomatoes, cut fine; 2 quarts cabbage, cut fine; 2 quarts small onions, whole. Soak all in weak brine over night; cook all but cucumbers separately until tender. Boil together 1 gallon vinegar, 1 large cup flour, 1 pound ground mustard, ½ pound sugar. Pour this over the mixed vegetables. MRS. EDWIN PECK.

PICKLED PEPPERS.—Take large green peppers; remove seeds and soak in strong brine for 3 days, changing the water. Stuff with chopped cabbage and onion, well seasoned with spices and white mustard seed. MRS. AARON CRUTCH.

PICCALILLI.—1 peck green tomatoes; chop, scald in salt water, drain; 12 green peppers, 6 onions, 1 head cabbage. When all are chopped, scald in porcelain kettle, with enough vinegar to cover. After it is scalded add 1 pint molasses, 1 pint sugar, 2 tablespoons cinnamon, ½ teaspoon cloves, 1 quart horseradish, chopped or grated; 2 ounces celery seed. MRS. G. W. NEWCOMB.

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MUSTARD PICKLES.—1 peck green tomatoes, sliced; 6 large onions, sliced. Sprinkle a cup of salt over them, let lie until morning. Then drain through a sieve, add 1 quart of vinegar, 2 quarts of water, and boil fifteen or twenty minutes. Drain again, add 4 quarts vinegar, 2 pounds sugar, 2 tablespoons each ginger, cinnamon, cloves, allspice, ½ spoon red pepper, ½ pound white mustard seed. Cook until done. Mix the spices in the pickles. MRS. HENRY COE.

PEACH PRESERVES.—Pare and halve the peaches, use 1 pound sugar for 1 pound of fruit, add water enough to cover the fruit; cook fruit until tender, remove fruit and boil juice until quite thick. Add fruit. MRS. C. W. BARBER.

SWEET PEACH OR PEAR PICKLES.—12 pounds fruit, 6 pounds sugar, 1½ quarts sharp vinegar; spices: Cook the fruit in the vinegar. When done, take out the fruit and boil it down until it is just sufficient to cover the fruit. MRS. C. W. BARBER.

PICKLED PEARS.—Pare the fruit, cook in water enough to cover until tender, then take out and weigh; 3 pound sugar to 7 pounds fruit and 1 pint vinegar. Put fruit back in and cook a while; spices tied up in a bag. MRS. F. W. NEWCOMB.

CHOPPED TOMATOES (French).—10 quarts tomatoes, chopped; cover with salt. Let stand over night, drain and cook until tender in 1 quart vinegar and water—enough to cover; drain again. SYRUP—2 quarts vinegar, 3 pounds sugar, 1½ tablespoons cinnamon, 1 tablespoon cloves, 1 tablespoon ground mustard. Heat to boiling, pour on tomatoes, put in glass cans or jars. MRS. G. E. MASON.

SPICED TOMATOES.—7 pounds ripe tomatoes, skinned; cook them dry as possible, then add 3 pounds sugar, 1 pint vinegar, ½ ounce cloves, ½ ounce cinnamon. Cook fifteen or twenty minutes, then put in cans and seal. MRS. G. KENNEY.

SPICED TOMATOES.—10 pounds ripe tomatoes, 3 pounds sugar, 1 pint vinegar, all kinds of ground spices. Pare the tomatoes; stew four hours.

MRS. GEORGE HUNT.

TOMATO CATSUP.—To 6 quarts of tomato juice add 1 quart of vinegar, 1 tablespoon black pepper, 2 of cinnamon, 2 of allspice, 2 of cloves, 6 teaspoons mustard, 4 tablespoons salt. Boil down and bottle. MRS. DWIGHT MERRIMAN.

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MISCELLANEOUS.

CHOCOLATE.—1 cake Baker's chocolate, 5 pints milk, 5 pints water, sugar to taste. Grate chocolate and put into boiling water, cover, and let boil ten minutes; add half of the heated milk, let boil up, add remaining milk and sugar and let boil about ten minutes.

MRS. BOSWELL.

GRAPE JUICE.—25 pounds of Concords (or any juicy grapes), scald with only enough water to keep them from burning. When they burst open, set off to cool, then press through a stout jelly bag. Add nearly 4 pounds of coffee sugar, let it come to the boiling point again, and can, as you do canned fruit. Keep in a cool, dark place. If open any length of time it will ferment. By experience I know this to be splendid for the sick.

ALICE B. ADAMS.

EGGS ON TOAST.—Beat the whites of eggs to a stiff froth, taking care to save the yolks whole on the half shell, add ¼ teaspoon salt to the beaten whites. Prepare toast as for cream toast, place a large spoon of the beaten whites on each slice of toast and a yolk on the white, put a piece of butter on each egg and a little grated cheese. Place in the oven and bake a golden brown.

MRS. GEORGE HUNT.

DEVILLED EGGS.—12 eggs boiled twenty minutes, cut in halves; make yolks into a smooth, add 1 teaspoon mustard, ¼ cup vinegar, salt and pepper to taste. Replace yolks on whites, rounding them.

M. F. B.

OMELET.—5 eggs, beat together, 2 whole eggs and the yolks of 3, add 5 tablespoons milk, salt, pepper. Turn into frying pan and cook carefully. Beat the whites very light and spread over the omelet as soon as it is set. Place in oven five minutes. Roll; serve in napkin on platter.

MRS. BOSWELL.

CRACKER OMELET.—3 eggs (yolks only), ½ teaspoon corn starch, 3 crackers (crumbed fine), 1 cup milk, whites of 3 eggs beaten light added last.

MRS. EDWIN PECK.

VERMICELLI TOAST.—Boil 6 eggs twenty minutes, chop the whites and add to a cream made of 1 cup milk thickened with 1 tablespoon flour and seasoned with salt, pepper and butter; pour

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this over buttered toast, and grate the hard boiled yolks over it. Serve hot. Allow 2 eggs for 3 pieces of toast.

MRS. BOSWELL.

CHEESE STRAWS.—1 cup grated cheese, 2 tablespoons melted butter, 2 tablespoons cold water. Beat butter and cheese to cream, add water, with flour enough to roll out, having put 1 teaspoon baking powder in it. Cut in strips and bake a delicate brown.

PEANUT COOKIES.—Cream 1 tablespoon butter and add 2 tablespoons sugar and 1 beaten egg. Then mix 1 teaspoon baking powder, ½ cup flour, pastry, and pinch of salt. Add to the first mixture with 2 tablespoons milk. Then add 1 pint of peanuts, shelled and rolled fine, reserving a few whole ones to put on top. Drop by teaspoonful, one inch apart, on buttered tins and bake ten or fifteen minutes.

ITALIAN CHEESE.—Boil a knuckle of veal or a good-sized chicken in 2 quarts of water until thoroughly done, but not too long—just so that the bones will come out easily. Strain the liquor, off and when cold skim off the grease. Put the meat back into the liquor, add salt and pepper and boil all together gently until sufficiently cooked to form a jelly. Have a dish lined with slices of hard-boiled eggs. Pour the chicken or veal in hot, and when cold turn out of the mould.

MRS. JOHN LINDLEY.

OLD-FASHIONED APPLE SAUCE.—Pare and chop a dozen medium size apples, put them in a deep pudding dish, sprinkle over them a heaping coffee-cup of sugar and 1 of water. Place them in the oven and bake slowly two hours or more until they are a deep red brown. Huite as nice as preserves.

MRS. OSTROM.

CRANBERRY SAUCE.—Boil together ½ pint water and ½ pint granulated sugar ten minutes. Put into this 1 quart washed and picked cranberries and cook fifteen minutes, closely covered. At the end of that time take from the stove and after mashing with a spoon any unbroken berries, pour in a glass or mould.

MRS. MITCHELL.

ORANGE MALMALADE.—Peel the oranges very thin, just the colored part, and boil this peeling in a kettle of water until quite tender. Cut it in little strips about one-sixteenth of an inch wide. Cut the peeled oranges in half and with a stout spoon scrape out all of the juice and pulp. Boil the skins from which the juice and pulp have been taken in a kettle of water until soft enough to rub through a

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sieve. This pulp makes the bitter taste of the marmalade, and should be used cautiously. Add to taste some of pulp to juice, and the skins and pulp previously prepared. Weigh the mixture and take its weight in sugar. Boil the whole about twenty minutes or until it thickens, and turn into jelly tumblers. MRS. MITCHELL.

TOMATO JELLY.—½ can or 2 cups ripe tomatoes, 3 cloves, 1 bay leaf, 1 slice onion, ½ teaspoon thyme, 1 teaspoon salt, 1 teaspoon sugar, ¼ teaspoon pepper, ¼ box or ½ ounce Cooper's gelatine, soaked in ½ cup water. Boil together the tomatoes, spices and onion until tomatoes are soft; add gelatine, strain and pour into moulds. Serve with celery or lettuce, and mayonaisse sauce.

MRS. EDWARD SEYMOUR.

FRESH green grape leaves are excellent to keep pickles sharp and free from mould. Wash the leaves in several waters, and drain until dry. Cover the pickles over with them. They exclude the air perfectly, keep the vinegar sharp and clear, and impart a most agreeable flavor to the pickles. MRS. CHAS. WHEELER.

CHOCOLATE CARAMELS.—2 cups sugar, ½ cup milk, 1 tablespoon molasses, butter size of an egg. Boil about ten minutes. Add 1 tablespoon vanilla, pour into a buttered pan. When cool, cut in squares. MRS. F. TRUMBULL.

BUTTER-SCOTCH.—1 cup sugar, ½ cup water, 1 teaspoon vinegar, butter size of a walnut. Boil twenty minutes.

MRS. F. ROCKERFELLER.

CHOCOLATE CARAMELS.—1 cup molasses, ½ cup sugar, ½ cup milk, ¼ pound chocolate, butter size of a walnut. Boil until it will harden in cold water. Pour into a buttered tin and cut in squares before it is hard. MRS. FRANK ROCKERFELLER.

PEPPERMINT DROPS.—1 pound granulated sugar, 1 teaspoon water, 1 teaspoon essence of peppermint, a pinch of cream tartar. Do not stir while boiling. Try in water, and when hard enough to take shape stir until it looks cloudy; pour into buttered tins to cool.

MRS. ROCKERFELLER.

CANDIES WITHOUT COOKING.—Take equal parts white of egg and water; add confectionery sugar (XXX powdered) until the paste can be kneaded like dough; flavor; knead and roll out on a marble slab. One pound of sugar is usually allowed to each white of egg. From this foundation cream peppermints and wintergreens can be made, also cream figs, dates and walnuts, and cocoanut drops. They

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may be varied by different flavorings such as vanilla, lemon, orange, chocolate, etc.

TO KEEP A STOVE FROM RUSTING.—Clean it well and rub with linseed oil.

TO KEEP BERRY PIES FROM BOILING OVER.—Wet a strip of muslin 1½ inches wide and lay around the edges.

TO TAKE INK SPOTS FROM WASH GOODS.—Rub with yolk of egg before washing.

CHAFING-DISH RECIPES.

TWO cups cold chicken, cut in dice; 1 cup chicken stock, 1 cup milk or cream, 2 tablespoons butter, 1 heaping tablespoon flour, salt and pepper. Cook the butter and flour together in the chafing dish; add stock and milk, and stir until smooth. Put in the chicken, salt and pepper, and cook three minutes longer.

LAMB CHOPS.—Small lamb chops, butter, salt. Rub inside of chafing dish with butter; let it get very hot, so that it will at once sear the chops and prevent the escape of juices. Turn them often while cooking

SCRAMBLED EGGS.—5 eggs, 1 tablespoon butter, 1 teaspoon salt, a pinch of white pepper. Beat the eggs enough to blend the yolks and whites. Melt the butter and turn in the eggs. Stir until thick and smooth, season with salt and pepper.

STEWED OYSTERS.—2 dozen large oysters, 1½ pints milk, a walnut of butter, ½ teaspoon salt, white pepper. Boil the milk in the chafing dish; add the oysters, butter, salt and pepper. Allow it to just come to a boil, then serve. Sufficient for four.

WELSH RAREBIT.—1 pound chopped American cheese, ½ glass milk, 1 egg, 1 teaspoon dry mustard, 1 of Worcestershire sauce and butter, a dash of red, and 1 or 2 of black pepper. If the cheese is fresh, a little salt. Into the chafing dish put a few small lumps of butter; after it has simmered a bit, put in cheese. Cover until melted, then add milk, stirring constantly. When cheese and all are well blended, stir in above condiments, prepared as follows: To the egg, broken in a cup, add mustard, Worcestershire sauce, red and black pepper. Let it have one more heating and pour over toast or toasted biscuit.

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CREAMED SARDINES.—1 can sardines, free from bone and broken in little pieces; milk, 1 tablespoon butter, salt. Melt the butter in the chafing dish, but do not brown; add flour, rub smooth, then slowly add the milk. When it is hot, add salt and last sardines. Serve on toast or wafers.

SALTED ALMONDS.—½ pound almonds, 1 tablespoon butter or olive oil, and salt. Shell, blanch and dry the almonds. Heat the butter or oil in the chafing dish, then add almonds. Cook to a delicate brown. Shake the dish constantly and stir often to keep from burning. Drain the almonds and dry on soft paper, then sprinkle with fine salt.

FUDGE.—2 cups sugar, 1 cup milk, 7 after-dinner spoons Huyler's cocoa; when done, a walnut of butter. Stir constantly, boil until it strings. Take from fire and stir a little; pour into buttered tins, cut in squares.

M. F. B.

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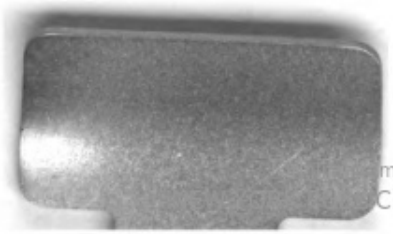

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