

Recipe for a Day

Take a little dash of water cold,
And a little heaven of prayer,
And a little bit of morning gold,
Dissolved in the morning air;
Add to your meal some merriment,
And a thought for kith and kin,
And then, as a prime ingredient,
A plenty of work thrown in,
But spice it all with the essence of love
And a little whiff of play,
Let a wise old book and a glance above
Complete the well-made day.



Preface

IN COMPILING this book we have been extremely fortunate in securing from the most excellent cooks of our own and neighboring cities, many receipts which have heretofore been their personal and private property.

Realizing, as we do, what it means to give these to the public, we desire, in behalf of the ladies of the First Presbyterian Church of Hudson, Wisconsin, to extend to all contributors, our sincere thanks, and to assure them that their kindness and generosity are fully appreciated.

To Miss Saugestad and Miss Heminger for valuable assistance, we are especially indebted.

Sincerely yours,

Nov. 21, 1907.

The Committee

MRS. R. W. CLARK,
MRS. H. K. HUNTOON,
MRS. H. J. ANDERSEN.

Reprinted
Aug. 1921

The Committee

MRS. H. E. NYE,
MRS. R. A. GRIDLEY,
MISS T. M. DINSMORE

Soups

CORN BISQUE.

1 can corn	Salt, etc.
2 pints milk	Flour
Cream	

Boil corn in one pint milk one hour. Mash, and put through colander. Add 1 pint milk and let come to boil. Thicken a little and season. Add whipped cream when ready to serve.
Mrs. H. J. Andersen.

DUCHESS SOUP.

1 quart milk	2 tablespoons butter
A slice carrot	2 tablespoons flour
A slice onion	3 heaping tablespoons
A blade mace	cheese
Salt and pepper	Yolks of 2 eggs

Put on milk to cook with carrot, onion and mace. Rub butter and flour together. Remove vegetables from milk and add milk to butter and flour and stir until it thickens. Add cheese and stir 3 minutes. Take from fire and add the beaten yolks of eggs, pepper and salt.
Anna F. Smith.

CREAM OF CELERY.

1 cup rice	2 heads celery
2 pints milk	1 quart white stock
1 pint cream	Cayenne, salt

Cook rice in milk until it will pass through a sieve. Cook grated celery in stock until tender, then strain. Bring to a boil, rice, stock and cream. Season with cayenne and salt.
Mrs. Robert Slater.

SALMON PUREE.

1 quart milk	1 tablespoonful flour
$\frac{1}{2}$ teaspoonful onion juice	$\frac{1}{2}$ lb. salmon
2 tablespoonfuls butter (softened)	$\frac{1}{2}$ teaspoonful salt

Rub butter and flour together; add to the hot milk; rub salmon fine; add 2 tablespoonful cream the last thing before taking off. Beat with egg beater. Serve with a spoonful of whipped cream.
Mrs. J. M. Oliver.

SPANISH SOUP.

1 quart rich soup stock	2 tablespoons minced
6 tablespoonfuls finely crumbed	chicken
bread	6 eggs

In each plate place 1 tablespoonful finely crumbed bread, $\frac{1}{2}$ tablespoonful minced chicken, 1 egg poached in the stock. Add hot strained soup and serve at once.

Mrs. N. B. Bailey.

LUCY KIMBALL, EVANS' TOMATO SOUP.

Strain one pint canned tomatoes	2 tablespoons butter
1 quart milk	1 tablespoon flour
1 cup chicken stock	1 level small spoonful soda

Bring tomatoes to boiling point and add soda. Also bring milk to boiling point. Add tomatoes and stock, mix butter and flour very smooth and add to the above. Season to taste with salt, and some form of red pepper. Cream may be used instead of stock, but the latter gives a nicer flavor.

BACON SOUP.

4 medium sized potatoes, peeled and cut in 4 pieces each	3 thin slices of bacon, cut in small pieces
3 medium sized onions, sliced fine	Salt and pepper well

Put all in kettle, pour on 2 quarts boiling water, cover tight and boil 1½ hours. When almost ready to serve add 1 pint rich milk or cream.

Mrs. C. Taylor.

MRS. PORTER'S PEAPOD SOUP.

Take 2 quarts of peapods and put on to boil in 1 quart of water. Boil down to 1 pint. Take 1 pint milk and put on in double boiler. Put in small piece of butter and pinch of salt and pepper and when nearly boiled, thicken with 1 tablespoon flour. Then pour the peapod juice in and serve. If you have cold peas left, mash them through the colander and add to the soup.

FRUIT SOUP.

3 plates water or less	1 chopped apple
1 doz. blue plums	Sugar to taste

When boiled add a few drops of vanilla, a little lemon juice, and one or two seeds of cardamon. Dry and powder the cardamon seeds. Is good either hot or cold. Serve with wafers.

Mrs. C. C. Napier.

Fish

SALMON.

2 cupfuls salmon	2 rounding tablespoons butter
1 cupful thin cream	Salt and pepper
2 eggs	2 rounding tablespoons flour

Heat the butter, add the flour, then add the cream and cook until thick; then pour over the salmon. Put this mixture into cups and sprinkle with parsley. Cover this with the well beaten eggs and then sprinkle with fine bread crumbs. Place cups in a pan of hot water and bake in a quick oven until brown. When ready to serve place a piece of parsley in the center of each cup.

Mrs. Hiram Nye.

FISH CHOPS.

1 can salmon	$\frac{1}{2}$ teaspoonful pepper
$\frac{1}{2}$ cupful breadcrumbs	1 cupful thick white sauce
$\frac{1}{2}$ teaspoonful salt	1 well beaten egg

Drain off oil from fish. Remove skin and bones. Pick very fine with fork. Add salt, pepper and crumbs, mix thoroughly and bind together with the white sauce. Let cool, shape into chops, stick a piece of macaroni in the end for the chop bone, roll in egg crumb, and fry in deep fat. Garnish with parsley and serve with quarters of lemon.

Mrs. F. D. Parker.

BAKED SALMON.

1 can salmon	Lump butter size of egg
$1\frac{1}{2}$ cups cracker crumbs	Salt and pepper
2 eggs well beaten	Milk enough to moisten well

Stir all together and bake in a greased pan for $\frac{1}{2}$ hour.

Mrs. Kinney.

OYSTER COCKTAILS.

2 dozen small oysters, ice cold

SAUCE

1 tablespoon horseradish	1 tbsp. tomato catsup
1 tablespoon vinegar	2 tablespoons lemon juice
1 table spoon Worcestershire sauce	$\frac{1}{2}$ teaspoon Tabasco sauce
	$\frac{1}{2}$ teaspoon salt

Mix well and set on ice an hour before using. Put oysters in six small glasses, add one tablespoon sauce to each glass; or fill grape-fruit, lemon shells or tomato cups, adding the pulp.

Maria Macartney.

CREAMED OYSTERS.

1 pint nice oysters	Flour
1 pint cream	Small lump butter
	Pepper and salt

Steam the oysters until edges curl. Put cream in double boiler and thicken with flour. Put in butter, salt and white pepper to taste. Turn over the oysters and serve at once, either alone or on squares of buttered toast, or opened baking powder biscuits. The sauce should be thick enough not to spread over the plate too much. The oysters will thin it some. Especially nice as a luncheon dish.

Mrs. Geo. D. Cline.

HOLLANDAISE SAUCE.

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup boiling water
$\frac{1}{2}$ lemon, juice	$\frac{1}{2}$ teaspoon salt
2 eggs, yolks	Speck cayenne

Beat butter to a cream. Add yolks, one by one, lemon juice, pepper and salt. Place bowl in boiling water a minute, beating constantly until it begins to thicken. Then beat in the boiling water, when like a soft custard it is done. Pour around meat or fish.

Miss Parlow.

side and then the other, until a brown crust is formed. This allows about five minutes cooking to each side. Then pour in a cup of canned tomatoes, or two or three whole ones, one bay leaf, four cloves, six whole pepper corns, a half teaspoon of paprika and a heaping teaspoon of salt. Add a little water from time to time, keep well covered and allow to simmer for three hours or more; if it seems tough cook longer. When done remove meat to a platter, thicken the gravy with butter and flour mixed together, or stir flour in a little cold water, let boil, strain and serve with the meat.

Mrs. H. E. Nye.

MAMIE W. HOPKINS' JELLIED TONGUE.

1 tongue	2 tablespoons soaked
3 cupfuls liquid	gelatine
1 onion	Eggs
4 cloves	Stuffed olives

Boil tongue until tender. Let get cold. Slice. Allow liquid to boil down to about 2 cups. Add sliced onion and cloves to liquid while boiling. Strain. Add salt and gelatine. Line mould with sliced hard boiled egg and stuffed olives. Lay in tongue and pour over liquid.

CREAMED CHICKEN.

$\frac{1}{2}$ cup celery	1 tablespoon butter
$1\frac{1}{2}$ cups chicken	2 tablespoons flour
1 pint cream	$\frac{1}{2}$ teaspoon salt
Cracker crumbs	Pepper

Boil celery in cream, 10 minutes. Add butter and flour. Strain to remove celery. Add salt, pepper, and sliced, cooked chicken. Put in bake dish and cover with cracker crumbs. Melt butter and stir into crumbs. Bake until light brown.

Mrs. M. E. Stewart.

MOCK CHICKEN LOAF.

3 lbs. veal (shank is best)	1 quart broth
2 lbs. pork	Allspice
2 tablespoons salt	

Boil veal and pork together until well done. Pick meat off bones and chop fine. Boil broth with bones in, down to one quart; strain over meat and mix well. Do not salt meat, just the broth while boiling. Add a little allspice to improve flavor. Put in forms and place in cold to harden.

Mrs. Otto Arngquist.

VEAL LOAF.

3 lbs. veal, chopped fine	3 beaten eggs
$\frac{1}{2}$ lb. salt pork, chopped fine	1 lemon
1 cupful strained tomato	Pepper, salt
$\frac{1}{2}$ cupful cracker crumbs	

Tomatoes highly seasoned. Mix all together. Grease pan and pack in. Slice lemon thin and lay on top of meat. Then spread over with cracker crumbs. Bake slowly $1\frac{1}{2}$ hours. Take off lemon and cracker crumbs before turning out. Serve hot or cold. Good hot with tomato sauce.

Mrs. F. F. Gray.

BAKED SQUASH.

Peel and cut in inch slices winter squash. Lay in a buttered tin. Sprinkle with a little salt, plenty of sugar and dot with bits of butter. Bake until brown and tender, 20 to 30 minutes.

Miss Ella Richardson.

FRENCH ONIONS.

Slice one large Spanish onion on a cutter and place in ice water an hour and a half to crisp. Drain and dry on towel. Cover onions with milk. Let stand one half hour and drain. Dredge heavily with flour and fry a golden brown in deep fat. Drain on paper and sprinkle with salt. Nice served with liver.

Mrs. L. A. Baker.

SPANISH TOMATOES.

1 quart canned tomatoes
 $\frac{1}{2}$ cupful rice, cooked
Green peppers
1 medium sized onion
Rice must be well cooked. Mix with tomato and brown in butter. To this add onion chopped fine and sufficient green peppers chopped, to highly flavor. Cook all together $\frac{3}{4}$ hour.

Mrs. H. D. Brown.

TURKISH PILAFF.

$\frac{3}{4}$ cupful strained tomatoes
1 cupful brown stock highly seasoned
 $\frac{3}{4}$ cupful dry rice
2 level tablespoons butter

Mix stock, tomato and dry rice. Cook in double boiler until liquid is absorbed and rice soft. Put butter over top of rice and folded towel over top of boiler in place of cover. Place on back part of stove until rice is dry.

Mrs. F. F. Gray.

STUFFED PEPPERS.

Peppers
Tomatoes
Onions
Cabbage
Bread crumbs
Salt
Butter

Remove inside of large green peppers — opening at stem end, and soak in salt and water. Make a filling of tomatoes, two or three onions and cabbage chopped together, with bread crumbs. Salt well. Put into bake dish with a little water and small lump of butter on each pepper. Bake $\frac{1}{2}$ hour.

Mrs. W. E. Andrews.

NOODLES.

5 eggs
Flour
Salt

For a family of five (5) take five eggs. Beat well. Add a little salt and flour enough to make very stiff. Roll very thin and dry in oven or hang them near stove on a towel. Be sure not to get them too dry when wanted for dinner. Drop in boiling water and add pinch of salt. Let boil up once then drain quickly and put in dish and serve with melted butter slightly browned. For soup, one or two eggs will do. Drop into soup shortly before serving.

Mrs. H. C. Michelson.

SALAD DRESSING.

1½ teaspoons mustard	1 teaspoonful sugar
4 tablespoons melted butter	2 tablespoons vinegar
1 teaspoon salt	2 eggs well beaten

Mix thoroughly and cook in double boiler until it begins to thicken. When cold, add ¼ cupful of cream, a little red pepper, and juice of 1 lemon. Mrs. S. J. Bradford.

FRUIT SALAD.

juice from 1 can cherries	juice from 1 lemon
juice from 1 can pineapple	1 tablespoon sugar
juice from 1 orange	1 tablespoon cornstarch

Boil until it thickens. Cut oranges, pineapple, bananas into small pieces. Add cherries or other fruit.

Grace Taylor Morse.

MRS. GEORGIA JOHNSON'S MAYONNAISE SALAD DRESSING.

Yolks of 2 eggs	A little red pepper
1 teaspoon mustard	2 tablespoons vinegar
1 teaspoon sugar	2 tablespoons lemon juice
¼ teaspoon salt	½ pint olive oil
1 cup whipped cream	

Contributed by Mrs. Ray Field.

MAYONNAISE DRESSING.

1 level teaspoon salt.	1 level teaspoon powdered sugar
1 level teaspoon mustard	¼ teaspoon paprika
½ tablespoons lemon juice	2 tablespoons vinegar
2 eggs	1½ cups olive oil.

Thoroughly chill the oil, bowl and spoon. Separate the eggs. Mix the dry ingredients in the bowl, add the yolks of eggs, mix well, (using a wooden spoon) then add the oil, a drop at a time; stir constantly and add oil a little faster as it begins to thicken. When all the oil is added add the lemon juice and vinegar a little at a time. Lastly fold in the whites of eggs, beaten dry.

If the mixture should curdle it is because the oil has been added too rapidly and may be remedied by taking another egg yolk and adding the curdled mixture to it slowly.

Mrs. H. E. Nye.

SALAD DRESSING MADE WITH BUTTER.

4 tablespoons butter	½ cup vinegar
2 tablespoons flour	If vinegar is very sour,
1 tablespoon sugar	take a third cupful
1 teaspoonful salt	and the rest water
¼ teaspoonful mustard	1 large cupful milk
2 eggs or 4 yolks	A speck cayenne

Let the butter get hot in a saucepan, add the flour and stir until smooth being careful not to brown. Have milk hot in double boiler and add butter and flour. Stir mustard, salt

BLACK PUDDING.

1 egg	2 cups flour
1 cup molasses	1 cup-stoned raisins
1 cup warm water	1 teaspoon soda

Mrs. Gallup.

HARD SAUCE.

$\frac{3}{4}$ cup butter	1 cup whipped cream
2 cups powdered sugar	1 egg

Flavor with vanilla. Mrs. Gallup.

SOUTHERN PUDDING.

$\frac{3}{4}$ cupful molasses	3 eggs
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon soda
$\frac{1}{4}$ cup sugar	$\frac{1}{2}$ tsp. ground cloves
$\frac{1}{4}$ cup sweet milk	1 teaspoon cinnamon
1 cup raisins	$\frac{1}{4}$ of a nutmeg
$1\frac{1}{2}$ cups flour	

Cream the sugar and butter and add the eggs well beaten, then all other ingredients. Steam one hour in a buttered mould.

PUDDING SAUCE.

Beat 3 eggs very creamy. Cream $\frac{1}{2}$ cupful butter and 1 cupful sugar and add to the eggs. Then add 1 cupful scalding milk. Cook until thick and creamy. One cupful or more cream added to this sauce is fine for Southern pudding.

Mrs. W. G. Johnson.

QUEEN OF PUDDING.

1 pint milk, hot	$\frac{1}{2}$ lemon juice and grated rind
$\frac{1}{2}$ cup sugar	
1 cup bread crumbs	4 tablespoons powdered sugar
2 eggs	
1 tablespoon butter	

Pour milk on bread crumbs; add butter. Cover and let get soft. When cool add the beaten yolks of eggs and $\frac{1}{2}$ cup sugar, also lemon rind. Bake in a buttered dish until firm and slightly brown, from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour. Beat whites of eggs to stiff froth; add powdered sugar and lemon juice, cover over the pudding; put back in the oven and brown until a light straw color. Eat warm with lemon sauce.

SAUCE.

1 cup sugar	1 lemon and grated rind
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cupful boiling water
1 egg	

Beat egg, sugar and butter lightly. Add lemon and water. Cook in a double boiler until thick.

Mrs. Scott Chambers.

Soak tapioca over night in plenty of water. In morning drain. Add $\frac{1}{2}$ cup water, lemon juice, pineapple and juice and sugar. Cook slowly in double boiler. Do not stir much. Cook until clear. Have ready whipped whites of the eggs; fold in carefully. Mold and serve cold with whipped cream.

Mrs. L. A. Baker, New Richmond.

APPLE AND BANANA PUDDING.

Parse, core and quarter sufficient number of tart apples to fill baking dish. Place layer of apples in dish, then layer of bananas, sugar, a few bits of butter—then another layer of apples, bananas, sugar, etc. Pour a very little water over them, bake in medium hot oven. Eaten cold, with cream. The addition of a layer of nut meats is desirable.

Mrs. Chas. Warren Taylor.

BAKED CHOCOLATE PUDDING.

1 square Baker's chocolate	$\frac{1}{2}$ cup sugar
1 quart milk	5 eggs (yolks)

Grate the chocolate, scald the milk with the chocolate, then pour over the beaten yolks of 5 eggs and $\frac{1}{3}$ cupful sugar. This is to be baked in a pudding dish inside of dish of water. Make meringue of whites with 5 tablespoons sugar, spread on top and return to oven.

Mrs. B. J. Price.

SUET PUDDING.

1 cup chopped suet	1 teaspoon soda
1 cup chopped dates	1 teaspoon cinnamon
1 cup molasses	Flour enough to make
1 cup sour milk	stiff

SAUCE.

1 cup pulverized sugar	1 teaspoon vanilla
$\frac{1}{2}$ cup butter	

Beat all to a cream.

Mrs. A. F. Fulton.

SUET PUDDING.

1 cup chopped suet	2 teaspoons baking powder
1 cup brown sugar	
1 cup raisins (chopped)	1 cup hot water
2 cups flour	1 teaspoon cinnamon
	1 teaspoon nutmeg

Mix all together and steam three hours. Serve with a sauce.

Mrs. Wm. Smith.

CHOCOLATE PUDDING.

$\frac{2}{3}$ cup sugar	1 teaspoon vanilla
$\frac{2}{3}$ cup sweet milk	1 tablespoon baking powder
1 cup flour	
1 egg	$\frac{1}{4}$ cake Baker's Chocolate,
1 tablespoon butter	melted

Steam one hour. Serve with whipped cream.

Mrs. R. C. Mosher.

SAUCE.

2 eggs
1 cupful sugar
Beat overlastingly

1 tablespoon hot water

PLUM PUDDING.

1 pint bread crumbs
1 teacup suet
1 teacup raisins
1 teacup currants
 $\frac{1}{2}$ cup citron chopped fine
1 tablespoon flour, large
5 tablespoons sweet milk

3 eggs (well beaten)
1 teaspoon cinnamon
1 teaspoon salt
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{2}$ teaspoon allspice
1 cup sugar

Mix all the dry ingredients; then add the eggs and milk. Steam six hours.
Mrs. H. L. Humphrey.

FIG OR PRUNE PUDDING.

1 pint boiling water
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup graham flour

$\frac{1}{2}$ lb. cooked chopped prunes
Pinch salt

Stir the flour and sugar into the boiling water slowly, then add the prunes and cook in double boiler $\frac{1}{4}$ of an hour. Serve with cream and sugar.
Mrs. W. H. Phipps.

SNOWBALL PUDDING.

$\frac{1}{4}$ cup butter
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup milk
1 $\frac{1}{2}$ cups flour

1 $\frac{1}{4}$ level teaspoons baking powder
Whites of 2 eggs

Beat whites of eggs stiff. Mix like cake and steam 25 minutes in buttered cups. Serve with strawberry sauce, or any fruit sauce preferred.
Mrs. Kinney.

BAKED INDIAN PUDDING.

1 quart milk
 $\frac{1}{2}$ teacup meal
Butter size of egg
1 cup light brown sugar

2 tablespoons New Orleans molasses
Saltspoon of salt
Cinnamon to flavor

Cook milk and meal to the consistency of buckwheat batter. When cold add 2 eggs, sugar, molasses, butter, salt and cinnamon to flavor one pint of milk. Bake slowly three hours.
Mrs. Ada Hall.
Mrs. C. T. Burnley.

PLUM PUDDING SAUCE.

1 cupful sugar
Butter size of egg
Juice of 2 lemons

1 tablespoon cold water
White of 1 egg

Beat butter and sugar together, add juice and water. Let come to a boil and pour over white of egg beaten very stiff.
Mrs. H. D. Brown.

STEAMED PUDDING.

1 cup molasses	1 teaspoon cinnamon
$\frac{1}{2}$ cup melted butter	1 nutmeg grated
1 cup sweet milk	Salt and vanilla
$3\frac{1}{2}$ cups flour	Raisins if desired
$\frac{1}{4}$ teaspoon soda	

Dissolve soda in one tablespoon hot water. Then stir it into molasses. Add butter, milk, flour and spices. Steam one and one-half hour.

SAUCE FOR STEAMED PUDDING.

2 eggs	$\frac{1}{4}$ cup water
1 cup powdered sugar	Vanilla

Beat yolks well. Dissolve in double boiler. Then add the whites beaten stiff and flavor. Mrs. Penfield.

APPLE SNOW.

$\frac{1}{4}$ cup cut apple pulp	$\frac{1}{4}$ cup powdered or granulated sugar
Whites of three eggs	

Quarter and core 4 sour apples. Cook until soft and rub through sieve. Beat the whites of eggs until stiff. Add the apples sweetened to taste. Put in glass dish and serve with custard sauce. Mrs. Charlotte Hills.

COLD CHOCOLATE PUDDING.

4 ounces grated chocolate	1 small teacup flour
2 cups new milk	Whites of 5 eggs
$\frac{1}{2}$ cup cornstarch	

Melt the chocolate and stir until smooth. Boil milk. Dissolve cornstarch in a little cold milk and add to the boiling milk, let cook until thick. Add the sugar and the stiffly beaten whites of eggs. Beat all together over the fire for 5 minutes. Take up, flavor with vanilla. Divide the mixture in halves. To one-half add the chocolate. Pour the white mixture in the bottom of a pudding mould, then the chocolate mixture on top. Set on ice until frozen. Serve with whipped cream, sweetened and flavored with vanilla. Mrs. Geo. D. Cline.

BAKED CARAMEL CUSTARD.

4 eggs	3 tablespoons sugar
2 cups milk, scalded	Pinch of salt
1 teaspoon vanilla	

Put sugar into saucepan, stir until melted and the color of maple syrup. Add to the hot milk. Beat the eggs slightly, add slowly to the milk after the sugar has dissolved, vanilla and salt. Strain and bake as plain custard. Serves eight.

CARAMEL SAUCE FOR CUSTARD.

Melt 1 cup sugar. As soon as well browned add 1 cup of water. Boil five minutes. Served cold or warm.

Mrs. E. A. Harding.

MARSHMALLOW PUDDING.

1 tablespoon Knox gelatine	1 scant cup granulated sugar
1 cup boiling water	
Whites of 2 eggs	1 teaspoon vanilla

Dissolve the gelatine in 1 cup boiling water. When dissolved put in a large bowl with the unbeaten whites of 2 eggs, add granulated sugar and vanilla. Beat all for 20 minutes with wire egg beater. Nuts or cherries may be added. Serve with whipped cream.

Mrs. E. A. Harding.

CHARLOTTE RUSSE.

1 small cup milk	Whites of 2 eggs
1 small cup cream	1 tablespoon gelatine
$\frac{1}{2}$ cup sugar	soaked in $\frac{1}{4}$ cup cold water
1 pint whipped cream	
Yolk of 1 egg	$\frac{1}{2}$ can grated pineapple

Heat the milk and cream in a double boiler to the boiling point. Pour this on the yolk of egg beaten with the sugar. After this has cooled a little, add the gelatine; then the pineapple, the whipped cream and the whites of the eggs beaten to a stiff froth. Pour over ladyfingers in a form. Let it stand till it gets thoroughly cold and stiff. This will serve seven persons.

Mrs. H. C. Baker.

GRAHAM PUDDING.

1 cup sour milk	1 cup graham flour
1 teaspoon soda	$\frac{1}{2}$ cup wheat flour
$\frac{1}{2}$ cup molasses	1 cup seeded raisins
Steam 1 hour.	Mrs. E. M. Rusch.

CUSTARD SAUCE FOR BOILED RICE.

1 pint rich milk	$\frac{1}{2}$ cup sugar
3 eggs	Vanilla

Scald in double boiler the milk. Beat yolks of eggs, with fine grated maple sugar until thick and light. Now pour scalded milk slowly on the yolks while stirring constantly. Strain into the double boiler. Cook, stirring all the time until like heavy cream. Take from fire, beat a few moments, flavor with vanilla and set away to cool. To be cooked at scalding point but not to boil.

Mrs. Penfield.

CHOCOLATE SAUCE FOR RICE OR BREAD PUDDINGS.

$\frac{1}{2}$ cup butter	Vanilla
1 cup light brown sugar	4 tablespoons hot water
1 square unsweetened chocolate	

Cream butter and sugar in bowl. Shave into this chocolate and set over hot water stirring in gradually the hot water. When the chocolate is melted and the sauce is smooth and creamy, it is ready to serve. Flavor with vanilla.

Mrs. Penfield.

ORANGE PUFF.

1 cup sugar	3 eggs (yolks)
$\frac{1}{2}$ cup butter (scant)	2 teaspoons baking powder
1 cup milk	do
2 cups flour	A little orange flavor

Steam 1 hour

SAUCE.

1 cup sugar	2 oranges (grated rind and juice)
3 eggs (whites)	

Cook sugar and orange juice and stir into beaten eggs. Add grated rind last.

Mrs. W. B. Andrews.

PUDDING SAUCE.

1 cup powdered sugar	$\frac{1}{2}$ cup cream
$\frac{1}{4}$ cup butter	

Cream butter and sugar; add cream, place in double boiler until melted.

Mrs. Robert Slater.

Pies

PLAIN PIE CRUST.

Sift $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon salt. Into this chop or rub $\frac{1}{2}$ cup shortening and add three tablespoons cold water.

CHOCOLATE CREAM PIE.

1 cup milk	1 heaping tablespoon
$\frac{2}{3}$ cup sugar	cornstarch
2 eggs	1 heaping tablespoon
1 teaspoon vanilla	Baker's Chocolate
	1 tablespoon sugar

Line pie plate with paste. Prick with fork, and bake. For cream use coffee cup milk, sugar, cornstarch, yolks of eggs. Cook in double boiler. When thick, flavor with vanilla and put in crust. Beat whites of eggs. Add grated chocolate, 1 tablespoon sugar, flavor with vanilla and spread on pie. Place in oven and brown.

Mrs. Fenfield.

LEMON PIE.

1 lemon	1 tablespoon cornstarch
1 cup sugar	3 eggs
1 cup sweet milk	

Grate one lemon and use juice of one lemon. Pour mixture in a crust and bake slowly. Beat whites to a stiff froth and add 3 tablespoons of sugar and spread on top.

Mrs. Chubbuck.

PRUNE PIE.

- | | |
|-----------------------------|-------------------------|
| 1 cup cooked chopped prunes | $\frac{1}{2}$ cup sugar |
| 1 cup cream | 1 tablespoon cornstarch |
| Yolks of 2 eggs | Pinch of salt |

When baked, make a meringue of whites of eggs for top.

Mrs. F. R. Colt.

APPLE NUT, WHIPPED CREAM PIE.

Line a deep pie tin with a rich crust and bake. Set aside to cool. When ready to serve fill crust with the following:

Sweetened apple sauce in which is mixed $\frac{1}{2}$ cup chopped walnut meats. Pour over top whipped cream flavored with vanilla. Serves six persons and is delicious.

Mrs. Frank Galvin.

ORANGE PIE.

- | | |
|--|-----------------------------------|
| 1 orange, grate rind, chop or slice the pulp, removing seeds | $\frac{1}{2}$ cup sugar |
| 4 eggs, save the whites of two for frosting | 1 cup sweet milk |
| | 1 heaping teaspoon of corn starch |

Cook until thick, bake in rich crust.

Mrs. Lucy Gridley.

MOCK CHERRY PIE.

- | | |
|----------------------------|--------------------------------|
| 1 cup cranberries, chopped | 1 level tablespoon corn-starch |
| 1 cup white sugar | Butter size of small walnut |
| 1 cup raisins | |
| $\frac{1}{2}$ cup water | |

Mix sugar, cornstarch and butter with warm water. Line pie plate with a rich pie crust, put in cranberries, then add sugar, etc. Bake with an upper crust.

Mrs. Mary P. Oliver.

MRS. P. Q. BOYDEN'S MINCE MEAT.

- | | |
|--------------------------------|-----------------------------|
| 2 quarts chopped meat | 8 even tablespoons cinnamon |
| 1 quart chopped suet | 4 even teaspoons pepper |
| 5 quarts chopped apple | 5 even teaspoons mace |
| 4 quarts light brown sugar | 5 even teaspoons cloves |
| $1\frac{1}{2}$ quarts molasses | 6 nutmegs |
| $1\frac{1}{2}$ quarts vinegar | 4 lemons |
| $\frac{1}{2}$ lb. butter | 2 cups currants |
| 6 even tablespoons salt | 1 lb. chopped raisins |

Mix the spices and sugar together, then mix with the meat; then the other ingredients. Use the broth the meat is boiled in to moisten it with. Put whole raisins on the top of pie when filling.

CREAM PRUNE PIE.

For two pies, wash and stew two cups of prunes, then rub through a colander. Add three cupsful of sweet cream.

the beaten yolks of three eggs, one and one-half cupsful of sugar, the beaten whites of the eggs and flavor with pineapple. Bake with an undercrust. Cover with the beaten whites of two eggs and two tablespoons of sugar. Flavor with pineapple. Bake twenty-five minutes in a moderate oven.

Mrs. H. E. Nye.

SOUR CREAM PIE.

1 cup sour cream	$\frac{1}{2}$ teaspoon salt
1 cup sugar	$\frac{1}{2}$ teaspoon cinnamon
1 cup stoned raisins	$\frac{1}{2}$ teaspoon nutmeg
1 beaten egg	$\frac{1}{2}$ teaspoon cloves
1 tablespoon vinegar	

Bits of fruit added if desired. Bake with two crusts.

Mrs. A. J. Foss, Mrs. Gorham.

PIE PLANT PIE.

1 large cup pie plant	1 handful oyster crackers
1 cup sugar	rolled
	$\frac{1}{2}$ cup raisins

Dust a little cinnamon and add a bit of butter. Cover and bake brown.

Mrs. Lester Nash.

APPLE PIE.

Firm apples, cooked, sweetened slightly and strained. To 1 pint apple, 1 pint double cream, yolks of three eggs well beaten, $\frac{1}{2}$ nutmeg. Bake crust first. Add filling with whites on top.

Mrs. L. A. Baker.

PIE PLANT PIE.

Take 1 cup pie plant cut fine, add 2 well beaten eggs, 1 cup sugar, 1 teaspoon cornstarch. Bake with upper and lower crust.

Mrs. M. Keeley.

APPLE TURNOVER.

$\frac{3}{4}$ cup sugar	$\frac{3}{4}$ cup flour
2 eggs well beaten	2 teaspoons baking powder
4 tablespoons rich milk or cream	der
	$\frac{1}{2}$ teaspoon vanilla

Fill the bottom of pudding dish with sliced apples sprinkled with cinnamon and sugar and small pieces of butter. Bake until apples are done. Take out and pour batter over the apples and place in oven again and bake 20 minutes. Serve with whipped cream.

Mrs. G. P. Hosford.

Pickles, Jellies and Conserves

GRANDMA GLOVER'S GRAPE AND CRANBERRY JELLY.

1 basket Concord grapes	1 quart cranberries
-------------------------	---------------------

Boil and strain separately. Put juices together and proceed as with any other jelly.

PLUM CONSERVE.

- | | |
|----------------------------|-------------------|
| 1 basket blue or red plums | 3 oranges, peeled |
| 5 lbs. sugar | 1 lemon peeled |
| 1 lb. raisins | |

Cut plums in pieces. Cook one hour, slowly. Gooseberries, cherries or grapes may be used.

Mrs. E. S. Graves.

GOLDEN CHIPS.

7 lbs. pumpkins peeled and cut in strips as thin as possible. Cover with 5 lbs. of sugar and let stand over night. Add 6 lemons (the juice and rind) and $\frac{1}{4}$ lb. green ginger. Mix thoroughly and cook one hour.

Daisy Campbell Jensch.

GRAPE MARMALADE.

- | | |
|---|------------------------------|
| 2 quarts grape juice (one basket makes this amount) | 2 packages seeded raisins |
| 3 lbs. sugar | 1 good pound walnuts, broken |

Mrs. E. J. Price.

GINGER PEARS.

Use hard or under ripe pears; pare, core and cut into very thin slices. To 8 pounds of pears allow 8 pounds of sugar, 1 cup hot water, and juice of 4 lemons. Cut the lemon rind into thin strips and add. Add $\frac{1}{4}$ pound ginger root cut into small pieces. Simmer until thick as marmalade.

Elizabeth Sutherland.

TOMATO RELISH.

- | | |
|-----------------------|-------------------------------|
| 1 peck tomatoes, ripe | 6 Mango peppers |
| 2 cups celery | 6 onions, medium |
| 1 cup salt, small | 2 ounces white mustard seed |
| 1 lb. brown sugar | |
| 3 pints vinegar | $\frac{1}{4}$ teaspoon nutmeg |

Peel and chop tomatoes, add chopped celery, the peppers after removing seeds, and chopped onions. Drain each of the the above separately. Seal without heating.

Mrs. S. W. Campbell.

CHILI SAUCE.

- | | |
|--------------------------------------|----------------------------------|
| 18 ripe tomatoes | $\frac{1}{2}$ cup salt |
| 3 onions, chopped fine | 2 cupfuls vinegar |
| 2 red peppers, small, or 1 green one | 1 teaspoon each cloves, cinnamon |
| 1 cup sugar | |

Mrs. Robert Dinamore.

CUCUMBER SAUCE.

Peel and grate large green cucumbers and drain in a coarse sieve one hour. Season with salt and pepper and add about 1 tablespoonful of vinegar to 1 cup of drained cucumber. Fine with fish.

Mrs. H. L. Humphrey.

PICCALLILLI.

1 peck green tomatoes	1 tablespoon cloves
1 pint salt	2 tablespoons cinnamon
1 large cabbage	2 tablespoons white mustard seed
Vinegar	2 small peppers
1 quart brown sugar	
1 cup horseradish	

Chop 1 peck green tomatoes. Mix with pint of salt. Let stand over night. Chop cabbage, add to tomatoes and scald in vinegar. Drain and add other ingredients. Cover with cold vinegar.
Mrs. R. Diasmore.

MIXED CUCUMBER PICKLES.

$\frac{1}{2}$ peck cucumbers, 4 in. long	2 large red peppers
1 quart small onions	1 gal. white vinegar
2 bunches celery	5 cups white sugar
2 large green peppers	1 small cup salt

Slice cucumbers and celery in pieces about 4 inches long; onions very thin, and soak in ice water 3 hours; wipe and pack tight in jars. Add enough water to vinegar to take off the sharpness, heat boiling hot and pour over pickles and seal.
Mrs. Brush.

FRENCH PICKLES.

1 peck green tomatoes	1 quart vinegar
6 large onions, sliced	

Sprinkle with 1 teacup salt and let stand over night. Drain and boil until tender in one quart vinegar and 2 quarts water. Let drain again and pack in jars. Cover with the following:
2 quarts vinegar
2 tablespoons whole allspice
1 quart water
4 lbs brown sugar
 $\frac{1}{2}$ lb. white mustard seed
2 tablespoons cinnamon
2 tablespoons cloves
A little red pepper
Mrs. O. S. Sodal.

CUCUMBER SALAD PICKLES.

1 pint vinegar	$\frac{1}{2}$ doz. small onions
1 cup sugar	$\frac{1}{2}$ teaspoon ginger
1 cup water	$\frac{1}{2}$ teaspoon pepper
1 doz. med. sized cucumbers	$\frac{1}{2}$ teaspoon cinnamon

Cut cucumbers and onions in thick slices. Put in bowl in layers with good sprinkling of salt on each layer. Let stand 2 hours, drain, put in kettle with all ingredients, scald and can hot.
Mrs. Chas. Arnold.

CUCUMBER PICKLES.

Pick small cucumbers and wash, then put in pickle, made as follows:

To 1 gallon of vinegar, use:	1 cup mustard (ground)
1 cup sugar	Piece of allum size of walnut (broken up)
1 cup salt	

Mix sugar, salt and mustard together before adding to vinegar.
Mrs. Lucy Gridley.

BROWN BREAD.

- | | |
|---------------------|-----------------------|
| 1 pint sour milk | 1 tablespoon sugar |
| 2 cups graham flour | 1 teaspoon salt |
| 2 cups white flour | 1 round teaspoon soda |
| 1 cup molasses | |

Bake one hour. Put pan of cold water in oven.

Mrs. A. J. Foss.

SOFT CORN BREAD OR SPOON BREAD.

- | | |
|-----------------------|----------------------------------|
| 2 eggs well beaten | 1 heaping teaspoon baking powder |
| 3 cups milk | 1 tablespoon melted butter |
| 1 scant cup corn meal | Pinch of salt |
| 2 tablespoons flour | |

(Mix the flour and baking powder in a bit of the corn meal.) Bake in a well greased baking dish, and serve with a spoon. Requires about half an hour to cook.

Mrs. David Humbird.

SOUTHERN BEATEN BISCUITS.

- | | |
|---------------|-----------------|
| 1 quart flour | 1 teaspoon salt |
|---------------|-----------------|
- Lard the size of a hen's egg.

Sweet milk and water enough to make a stiff dough. Pound for half an hour, or until the dough blisters. Shape with the hands into small biscuits and prick with a fork.

Mrs. David Humbird.

ROLLS.

- | | |
|-------------------------------|-----------------------------------|
| 1 pint new milk | $\frac{1}{2}$ tablespoon butter |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ cup home made yeast |
| $\frac{1}{2}$ tablespoon lard | 2 quarts flour |

Put milk in double boiler. Let come to boiling point and add sugar, lard and butter. Remove from fire. Stir well and let cool enough to add the yeast and flour. Mix thirty minutes. In morning knead back gently with potato masher twice. Then roll with rolling pin thin. Cut with biscuit cutter. Put one teaspoonful equal parts melted butter and lard in one-half of biscuit, fold over and place in tin, not letting them touch. Let rise very light. Bake in hot oven. (Do not cover with cloth, ever). If dry yeast is used, allowance must be made for the extra water and salt. Breadmixer may be used with good results. Good care and gentle handling will insure success.

Mrs. S. W. Campbell.

GRAHAM BREAD.

- | | |
|---|--------------|
| 2 cups white bread sponge | Graham flour |
| $\frac{1}{2}$ cup (good measure) New Orleans molasses | |

Add graham flour until it can be easily handled, not too stiff. If a fine bread is preferred, sift graham. Set in a warm place to rise. When light, put in tin and let rise again about an hour. Bake slowly one hour and fifteen minutes.

Mrs. Michael Keeley.

RICE MUFFINS.

2 cups boiled rice	3 eggs
2 cups milk	
Mix together:	
4 cups sifted flour	1 tablespoon salt
2 teaspoons baking powder	2 tablespoons sugar
Mix together. Put two mixtures together and bake in gem tins.	
Mrs. F. J. Carr.	

BOSTON BROWN BREAD.

1 pint Graham flour	1 cup sweet milk
1 cup corn meal	1 teaspoon soda
2/3 cup molasses	1 teaspoon salt
1 cup sour milk	

Steam three hours and then put in oven and brown slightly. When first put on water must not be boiling.

Mrs. Otis. Mrs. Townsend.

BAKED BROWN BREAD.

1/4 cup molasses	2 teaspoons soda
1/2 cup brown sugar	1 teaspoon salt
1 egg	2 cups graham flour
2 cups sour milk	1 cup white flour

Bake in covered pans about 3/4 hour. (I use 1 lb. coffee cans).

Mrs. Herbert Fenfield.

Cookies, Doughnuts, Etc.

DENVER COOKIES.

1/2 cup sour cream	1 egg
1 cup butter	1 teaspoon soda (even)
1 cup sugar	Nutmeg
4 cups flour	

Use a little more than four cups flour. Roll very thin and bake in quick oven.

Mrs. H. J. Andersen. Grace Taylor Morse.

CHOCOLATE BROWNIES.

1 cup sugar	3/4 cup flour
2 tbsp. melted Crisco	1 cup chopped walnuts
2 eggs	1 teaspoon vanilla
2 squares chocolate	2 tablespoons boiling water
1/3 teaspoon salt	

Cream, crisco and sugar, add eggs well beaten, chocolate dissolved in boiling water, salt flour, vanilla and nuts. Divide and spread thin in two well greased, square pans and bake in a slow oven for twenty to twenty-five minutes. Cut in strips and serve with ice cream. These are a cross between a cookie and a heavy cake. Sufficient for 50.

Elizabeth Sutherland.

MOLASSES COOKIES.

1 cup New Orleans molasses	2 large tablespoons vinegar
1 cup white sugar	1 scant teaspoon ginger
1 cup butter	1 heaping teaspoon saleratus
½ cup thick sour milk	
1 egg	
	Flour

Flour enough to make a soft dough. Put molasses, sugar, and butter together. Then add egg. Put vinegar into sour milk to which add saleratus. Mrs. F. M. Warner.

DATE COOKIES.

4 eggs, whites	2 cups dates
1 cup sugar	1 teaspoon vanilla
1 cup walnut meats	

Beat the eggs until stiff. Add the sugar, the dates cut fine the walnuts broken a little, and the vanilla. Drop by teaspoonful on buttered tin leaving plenty of room for them to spread. Bake slowly until brown.

Miss Ella Richardson.

FRIED AIR.

3 eggs, yolks	Pinch salt
3 tablespoons milk	Vanilla
Flour	Hot lard

To yolks of eggs, milk, salt and vanilla add flour enough to roll in as thin a sheet as possible. Cut in narrow strips and fry in hot lard. Do not use baking powder.

Mrs. C. S. Larsen.

FRIED CAKES.

1 cup sugar	½ teaspoon saleratus
1 cup sour milk	1 teaspoon cream tartar
Butter size of egg	1 teaspoon vanilla
2 eggs	Enough flour to mix stiff
	Mrs. W. H. Johnson.

BROWN SUGAR COOKIES.

2 coffee cups brown sugar	1 large nutmeg grated
2 eggs, not beaten	1 teaspoon soda (dissolved in 1/3 cup water)
1 cup butter	
Mix stiff with flour	Mrs. S. J. Bradford.

DOUGHNUTS.

4 potatoes	2 eggs
Butter size of walnut	4 teaspoons baking powder
1 cup sugar	Salt and nutmeg
½ cup sweet milk	

Cook 4 potatoes the size of an egg, mash and put through a sieve, add a piece of butter the size of a walnut and beat to a cream. When the potatoes are cold, add 1 cup sugar,

CHOCOLATE COOKIES.

1 cup sugar	1 cup raisins
$\frac{3}{4}$ cup sweet milk	1 cup nuts
$\frac{2}{3}$ cups flour	$\frac{1}{2}$ cup butter (melted)
2 eggs	3 squares chocolate (melted)
1 teaspoon soda (level)	

Drop in buttered tins; bake in quick oven.

Blanche Coit.

BLITZKUCHEN.

$\frac{1}{2}$ lb. butter	$\frac{1}{4}$ lb. chopped almonds
$\frac{1}{2}$ lb. granulated sugar	4 eggs
$\frac{1}{2}$ lb. flour	Rind one lemon

Stir butter to a cream, add whole eggs, one at a time, beating well; add sugar, leaving a little to spread on top; add grated lemon rind and flour; spread in a thin layer in buttered pans, then sprinkle with the almonds, chopped and bleached, cinnamon and sugar. Bake in rather hot oven. Cut in squares while hot and leave in pan until cool. Mrs. C. G. Napier.

Cakes.

BROWN STONE CAKE.

First Part.

$\frac{1}{2}$ cup water	2 squares chocolate
$\frac{1}{2}$ cup sugar	1 egg (yolk)

Boil until thick and set aside to cool.

Second Part.

1 cup sugar	2 eggs
$\frac{1}{2}$ cup butter	$1\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup water	1 teaspoon soda (small)

Cream, butter and sugar; add yolks; 1st part, flour, soda and whites of eggs, beaten stiff. Mrs. H. C. Micklesen.

WHITE LAYER CAKE.

$1\frac{1}{2}$ cups flour after sifting	1 heaping teaspoon baking powder
1 cup sugar	2 eggs (white)

Put in measuring cup whites of eggs (not beaten), then fill cup until half full of soft butter. Then fill with sweet milk. Put all together in dish and beat, the longer beaten the better. Mrs. H. M. Nye.

ONE EGG CAKE.

$\frac{1}{4}$ cup butter	1 egg well beaten
$\frac{1}{4}$ cup sugar	$\frac{1}{3}$ teaspoon vanilla

Sift 1 and $\frac{1}{3}$ cups Swanedown flour and $1\frac{1}{2}$ teaspoons

baking powder together 2 or 3 times, add alternately with $\frac{1}{2}$ cup milk a little at a time, bake in shallow pan.

Mrs. Frank Galvin.

MAPLE FROSTING.

1 pint maple syrup	$\frac{1}{2}$ lb. marshmallows
$\frac{1}{4}$ cup butter	3 or 4 tablespoons boiling water

Cook syrup and butter until it will form a soft ball. Add hot water to marshmallows and set the pan over boiling water. When marshmallows are partly melted, beat into the syrup mixture and continue beating until the whole is smooth and cool enough to remain on the cake.

Mrs. R. S. Roe.

CHOCOLATE GLAZE FOR CAKES.

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoonful vanilla
3 tablespoons water	1 oz. Baker's chocolate

To sugar add 2 tablespoons water and stir over fire until sugar is nearly melted. Remove spoon and boil gently 4 minutes. Let cool. Add vanilla. When blood warm beat thick and white. Place in pan of boiling water and stir until thin enough to pour. Dissolve chocolate and add 1 tablespoon hot water. Add to syrup and spread.

Miss M. Macartney.

SPONGE CAKE.

6 eggs	1 tablespoon lemon juice
1 cup sugar, granulated	or teaspoon vanilla
1 cup flour	

Beat the yolks and sugar together for 20 minutes without stopping. Add flavoring. Beat whites until stiff and dry, fold them in lightly, then sift in flour and fold in carefully without any stirring. Bake in funnel cake pan from forty to sixty minutes. When done, invert the pan and let stand until cold. To make this cake well, requires strength in beating and judgment in baking.

Mrs. W. H. Phipps.

CHRISTMAS CAKE.

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup Eng. walnut meats
1 cup fine granulated sugar	$\frac{1}{2}$ cup raisins, chopped
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ cup citron, cut
$1\frac{1}{4}$ cup flour	$2\frac{1}{2}$ teaspoons baking powder
3 eggs	

Cream, butter, and add gradually, while beating constantly, sugar; then add yolks of eggs beaten, milk, flour mixed and sifted with baking powder, and whites of eggs beaten stiff. Add to above and beat thoroughly. Turn into buttered and floured angel cake pan. Bake in a moderate oven fifty minutes. Add nuts, raisins and citron.

Irma Day Hall.

DEVIL'S FOOD.

1 cup brown sugar	$\frac{1}{2}$ cup milk
1 cup grated chocolate	

Set on stove in double boiler until all is dissolved, but do not boil. When cold stir in part second.

Part Second.

1 cup brown sugar	2 cups flour
1 small $\frac{1}{2}$ cup butter	1 teaspoon soda (sifted into the flour)
Yolks of 3 eggs	
$\frac{1}{2}$ cupful milk	

Bake in layers and frost with cream frosting.

Mrs. T. F. Young.

Mrs. H. C. Hansen.

FAIRY CAKE.

1 $\frac{1}{4}$ cups sugar	2 $\frac{1}{4}$ cups flour, after sifted
$\frac{1}{4}$ cup butter	1 teaspoonful cream tartar
$\frac{1}{2}$ cup milk	1 level teaspoon soda
4 eggs (beaten separately)	1 teaspoon vanilla

Beat butter and sugar to a cream, add milk and yolks, then the beaten whites, to which add the cream of tartar, then the flour with soda added. Bake in moderate oven 45 minutes. This makes a fine grained cake if Swansdown Cake flour is used.

Maria Macartney.

DEVIL'S CAKE.

Part 1.

$\frac{1}{4}$ cup grated chocolate	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup brown sugar	

Boil in double boiler.

Part 2.

$\frac{1}{2}$ cup butter	2 eggs
1 cup brown sugar	1 teaspoon soda
$\frac{1}{2}$ cup milk	1 teaspoon vanilla
2 cups flour	

Cool part 1 and stir in part 2. Bake in three layers.

Agnes Crary.

HONEYMOON GINGER CAKE.

$\frac{1}{2}$ cup sugar	2 $\frac{1}{4}$ cups flour
$\frac{1}{2}$ cup butter	1 teaspoon cloves
1 cup molasses	1 teaspoon cinnamon
1 cup boiling water	1 teaspoon ginger
2 eggs	2 teaspoons soda

Put sugar, shortening and molasses together and over these pour boiling water. Soda and spices added with the flour and the eggs, well beaten, added last. A cup of raisins and nuts may be used and a very good spice cake is the result. May also be baked in layer.

Mrs. W. B. Andrews.

CREAM CAKE.

2 eggs	1 heaping teaspoon bak- ing powder
Cream	Lemon flavor
1 cup sugar	
1 $\frac{1}{2}$ cups flour	

stand while the whites are beaten stiff; add them to the batter after the flour. Flavor with rose. 2 teaspoons baking powder can be used instead of soda.

Mrs. J. M. Oliver.

MARSHMALLOW DEVIL'S CAKE

For Custard Part:

1 cup grated chocolate	1 yolk egg
1 cup brown sugar	1 teaspoon vanilla
$\frac{1}{2}$ cup sweet milk	

Stir all together in double boiler until thick. Let cool.

Cake Part:

1 cup brown sugar	$\frac{1}{2}$ cup sweet milk
2 cups flour	2 eggs
$\frac{1}{2}$ cup butter	1 teaspoon soda

Cream butter, sugar and yolks. Add milk, sifted flour, and whites of eggs beaten stiff. Beat all together, then stir in custard and add soda dissolved in a very little warm water.

FILLING.

2 cups white sugar	3 whites of eggs
10 teaspoons hot water	1 cupful walnut meats
$\frac{1}{4}$ teaspoon cream tartar	

Boil until thick like candy. Put in 32 marshmallows pulled apart. Boil again. Then stir in whites of eggs beaten stiff. When almost cold add chopped walnuts and beat until cold. Spread thick in layers.

Anna F. Smith.

FILLING FOR CAKE.

$\frac{1}{2}$ cup sugar	1 white of egg
1 lemon	1 large tart apple

Beat white of egg to stiff froth, add sugar, grated apple, and juice and rind of one lemon. Mix well and spread between any layer cake.

Mrs. C. C. Napier.

CARAMEL FROSTING.

$1\frac{1}{2}$ cups brown sugar	5 tablespoons cream
$\frac{1}{2}$ cup water	

Cook sugar and water until brittle when dropped into water. Remove from fire and stir in the cream. Stir until cold. If too stiff when cooling add a little cream.

Mrs. R. Slater.

GOLD CAKE.

$\frac{1}{2}$ cup butter	$\frac{1}{3}$ cup cornstarch
$1\frac{1}{2}$ cups sugar	1 teaspoon cream tartar
$\frac{3}{4}$ cup sweet milk	$\frac{1}{4}$ teaspoon soda
2 cups sifted flour	Flavor to suit

Use one whole egg and yolks of eight.

Mrs. J. A. Andrews.

CHRISTMAS CAKE.

1 cup lard	$\frac{1}{4}$ teaspoon cloves
3 cups brown sugar	5 cents worth of candied orange peel
3 cups apple sauce, (strained)	5 cents worth of citron
4 teaspoons soda (level)	1 cup of almonds, blanched
2 lbs. raisins	1 cup walnuts
1 nutmeg	4 cups flour
2 $\frac{1}{4}$ tablespoons cinnamon	Salt
$\frac{1}{4}$ teaspoon allspice	Mame Whaley Allen.

MARSHMALLOW CAKE.

$\frac{1}{4}$ lb. marshmallow	Little vanilla and sugar
$\frac{1}{4}$ pint cream	

Soak marshmallows in the cream over night. If the cream is thick in the morning do not whip. Use $\frac{1}{2}$ of the Angel food receipt. for layers.

Mrs. McIntire.

NEW BOILED FROSTING.

1 cup sugar	$\frac{1}{2}$ cup water
1 tablespoon vinegar	2 eggs

Boil until brittle. Pour over beaten whites of 2 eggs
Beat until cold. Grace T. Morse.

SOUR CREAM FROSTING.

1 $\frac{1}{3}$ cup white sugar	1 pinch soda
$\frac{2}{3}$ cup brown sugar	$\frac{1}{4}$ cupful unsweetened chocolate
$\frac{2}{3}$ cup sour cream	1 teaspoon vanilla
1 cup chopped nuts	

Boil until like soft gum when tested in water. Then cool. Add vanilla and beat briskly. Lastly add 1 cup chopped nuts.
Helen Clark Phipps

NEVER FAIL ANGEL CAKE.

7 eggs, whites	1 teaspoon cream tartar
1 cup sugar	Pinch of salt
1 cup flour	Flavor

Beat whites and gradually stir in sugar, salt and flavor. Little at a time cut in flour mixed with cream of tartar. Bake in slow oven. Extra sifting of sugar and flour are not necessary.
Mrs. C. S. Larsen.

WHITE CAKE.

4 eggs, whites	1 cup sweet milk
$\frac{1}{2}$ cup butter	2 $\frac{1}{2}$ cups flour, after sifted
2 cups sugar (scent)	2 tps. baking powder

Cream butter and sugar. Add slowly and alternately the flour and milk and lastly the beaten whites of eggs.

Mrs. H. E. Nye.
Daisy Campbell Jensch.

ANNA ANSLEY MARTIN'S "SPICE CAKE."

1 cup butter	2 eggs
1 cup molasses	1 tablespoon cinnamon
2 cups brown sugar	1 teaspoon nutmeg
1 cup strong coffee	$\frac{1}{2}$ teaspoon ginger
$4\frac{1}{2}$ cups flour	1 teaspoon soda
1 lb. nuts	1 lb raisins

Whites and yolks beaten separately.

MOLASSES LAYER CAKE.

2 eggs	1 teaspoon soda
$\frac{1}{3}$ cup butter	$\frac{1}{2}$ teaspoon cinnamon
1 cup molasses	$\frac{1}{4}$ teaspoon ginger
$\frac{1}{2}$ cup sour milk or buttermilk	2 cups flour

Bake in three layers and put together with icing flavored with lemon.

Mrs. Annie M. Norton.

COLONIAL DAME SPONGE CAKE.

1 lb. sugar	Grated rind and juice of
1 lb. eggs	1 lemon
$\frac{3}{4}$ lb. flour (sifted)	

After weighing the flour and sugar, break the eggs carefully into the same bowl and weigh. Take the yolks out without breaking — into the bowl you stir your cake in, and beat until creamy. Add sugar and lemon; beat 15 minutes, or even longer, then fold in the flour, and whites of the eggs beaten to a stiff froth, alternately (do not beat them in). Bake in long narrow deep tin — two loaves. Have the oven moderately hot.

Mrs. H. C. Baker.

SPONGE CAKE.

Whites of 11 eggs	Pinch of salt and cream
$1\frac{1}{2}$ cups granulated sugar	of tartar
Yolks of 7 eggs	1 cup flour sifted, 5 times
	Flavor

Beat 11 whites very stiff, then add pinch of salt and of cream of tartar. Sift $1\frac{1}{2}$ cupfuls sugar 3 times and add to the beaten whites. Then add the yolks of 7 eggs (beaten). Sift an even cupful flour 5 times and stir in. Finally add a teaspoonful each of any two kinds of flavoring desired. Bake the cake in a slow oven for an hour, using an ungreased tin, with a hole in the middle.

Mrs. W. H. Johnson, Sixth Street.

FILLING FOR CAKE.

1 cupful sweet cream	2 tablespoons cornstarch
$\frac{1}{2}$ cup nut meats	(heaping)
1 or 2 yolks of eggs	1 teaspoon vanilla
	2 tablespoons sugar

Beat eggs light and add sugar and cornstarch. When cream is nearly boiling add these. Stir very little. Cook just enough to cook cornstarch. When cool add nuts and vanilla.

Mrs. M. E. Stewart.

CHOCOLATE CAKE.

2 squares chocolate	Butter size of walnut
$\frac{1}{2}$ cup boiling water	2 yolks and 1 white of egg
1 cup sugar	1 level teaspoon soda
$\frac{1}{2}$ cup sour cream	$1\frac{1}{2}$ cup flour

Add chocolate to boiling water and let cool. Add chocolate to other ingredients, last.

FILLING.

1 cup sugar	1 scant tasp. vinegar
$\frac{1}{2}$ cup cold water	Marshmallows

Cook without stirring until it hardens in water. 5 cents worth marshmallows cut up in frosting and beat until dissolved.

Mrs. Matteson.

CHOCOLATE NUT FROSTING.

1 cup broken walnut meats	2 squares chocolate
2 cups sugar	2 egg whites
$\frac{1}{2}$ cup water	

Boil sugar and water until it threads. Remove from fire. Let cool while whites are beaten. Beat whites and syrup together until partially cooled. Add melted chocolate vanilla and walnuts meats.

Mrs. H. J. Andersen.

CREAM CARAMEL FROSTING.

2 cups brown sugar	Lamp butter size of walnut
1 cup cream	nut

Put all into a spider and cook until a little dropped into cold water can be rolled up into a soft ball. Then take from stove and stir or beat till it is thick enough to spread nicely on top of cake.

Mrs. Evans.

SNOW CAKE.

$\frac{3}{4}$ cup butter	3 level teaspoons baking powder
$1\frac{1}{2}$ cups sugar	7 eggs, whites
2 cups flour	1 teaspoon lemon or vanilla
1 cup cornstarch	
1 cup milk	

Beat butter to a cream and gradually add sugar. Sift together several times, flour, cornstarch and baking powder, and add to butter and sugar alternately with one cup milk. Then add the beaten whites of egg and extract. Bake in two pans or one large sheet about 40 minutes.

Mrs. R. S. Roe.

WALNUT CAKE.

2 cups brown sugar	$\frac{1}{2}$ lb. raisins
$\frac{1}{2}$ cup butter	1 lb. English walnuts
1 cup sour milk	1 teaspoon cloves
2 cups flour	1 teaspoon cinnamon
5 yolks of eggs	1 teaspoon soda

Mrs. W. E. Webster.
Mrs. H. Matteson.

WHITE FRUIT CAKE.

2 cups sugar	2 tsp. baking powder
1 cup butter	1 lb. seeded raisins
1 cup sweet milk	1 lb. figs
2½ cups flour	1 lb. blanched almonds
1 cup grated cocoanut	¼ lb. citron
7 whites of eggs	1 teaspoon lemon extract

All fruit chopped fine. Bake slowly 2 hours.

T. M. Dinsmore.

POTATO CHOCOLATE CAKE.

1 cup butter	1 teaspoon cinnamon
2 cups sugar	1 teaspoon cloves
¼ cup sweet milk	1 teaspoon nutmeg
2/3 cup grated chocolate	1 teaspoon vanilla
1½ cups chopped walnuts	4 eggs
1½ cups flour	1 cup finely mashed pota- toes
2 teaspoons baking powder	

Add potato before milk. Bake in loaf and frost. This will keep as well as fruit cake.

Mrs. A. G. Armstrong.

Torte.

SCHAUM TORTE.

Whites of six eggs	1 tablespoon vinegar
2 cups sugar	1 teaspoon flavoring

Beat eggs until stiff, slowly sift in sugar, add vinegar and flavoring. Bake in shallow pans one hour. Slow oven.

Use any fruit as filling and serve with whipped cream.

Dorothy Everson.

DATE TORTE.

Follow directions for Schaum Torte, add ½ pound of dates, chopped. Bake in deep pan and serve with cream. Bake very slowly.

Dorothy Everson.

CHALME TORTE.

Whites of 3 eggs, beaten stiff, ¼ tablespoon vinegar, and ¼ teaspoon vanilla mixed with eggs. Fold in 1 cup sugar. Put in tin with tin and wax paper both buttered, bake in slow oven about one hour and 15 minutes. Serve with pieces of fruit (fresh or canned) on top, with a spoon full of whipped cream over it.

Mrs. Lucy Gridley.

Ices and Ice Creams.

MAPLE FRANGO.

1 cup maple syrup	yolks of 4 eggs
1 cup cream	

Put syrup in a double boiler, heat yolks to a froth, stir

CHOCOLATE SAUCE FOR ICE-CREAM.

$\frac{1}{2}$ cup sugar	4 tablespoons chocolate
1 cup water	1 tablespoon Arrow Root
$\frac{1}{2}$ cup milk	1 teaspoon vanilla
Salt	1 stick cinnamon

Boil sugar and cinnamon in one cup water. Strain and add chocolate dissolved in the milk and arrow root dissolved in $\frac{1}{2}$ cup water. Boil 5 minutes. Add vanilla.

Maria Macartney.

Candies.

FONDANT FOR FRENCH CANDY.

2 quarts sugar	Vanilla
1 quart water	

Use a marble slab. When the syrup commences to thicken drop a little on the slab. Then take a pancake turner and move these drops. If a white line is seen to follow the turner, the candy is done. Then pour it all on the slab and as soon as possible stir with the hands until it becomes hard enough to knead. Add a few drops of vanilla and knead until white and cold. Then the fruit or nuts or coloring, etc., can be used as wished.

Alice Chubbuck.

CREAM CANDY.

$\frac{1}{2}$ pint water	1 level tablespoon butter
1 pint granulated sugar	

Put water, sugar and butter together and dissolve. Cook until when dropped in water it is hard enough to dent. Do not stir while boiling. Pour over buttered marble slab. Pull when hot.

T. M. Dinmore.

FUDGE.

2 cups granulated sugar	Butter size of walnut
$\frac{3}{4}$ cup milk and cream	Vanilla
1 square chocolate	

Melt sugar and chocolate in milk at low temperature. Do not stir while cooking, unless cooking at a very high temperature, and then only occasionally. Cook until a little dropped into cold water can be rolled into soft ball. Add butter. Pour into dish and let stand until cold or nearly so. Add vanilla and beat vigorously until creamy, or not too thick to pour on buttered dish.

Jane Hemminger.

FUDGE.

3 cups sugar	$\frac{1}{4}$ teaspoonful cream tar-
$\frac{2}{3}$ cups milk	tar
3 squares Baker's chocolate	Butter size of an egg
	Vanilla

Boil until it makes a soft ball when dropped in water. Let stand until stone cold, then beat.

Mary Dinsmore Klingbell.

PARISIAN SWEETS.

1 lb. dates
1 lb. figs

1 lb. English walnuts

Chop and work in confection sugar until well mixed. Cut in squares, roll in sugar, pack in tin box with paper between.

Mrs. W. C. Johnson.

PEANUT BAR.

1 cup sugar
1 cup molasses
 $\frac{1}{2}$ cup butter

$\frac{1}{4}$ cup cold water
1 teaspoon salt

Boil until it hardens in cold water; add 3 quarts of peanuts Spread thin in pans and when partly cool, cut in bars.

Mrs. F. J. Carr

SEA FOAM.

$\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup corn syrup

2 cups sugar
Whites of 2 eggs

Boil and when candy becomes brittle in water, beat into the whites of 2 eggs. Add nuts or candied fruit.

Helen Clark Phipps



Weights and Measures.

1 cup flour, milk, etc.	equals $\frac{1}{2}$ pint
2 cups butter	equals 1 lb.
$2\frac{1}{2}$ cups powdered sugar	equals 1 lb.
2 cups (1 pint) water or milk	equals 1 lb.
2 cups Indian meal	equals 1 lb.
4 cups dry flour	equals 1 lb.
10 eggs	equals 1 lb.
2 cups minced beef	equals 1 lb.
1 gill liquid	equals $\frac{1}{2}$ cup
1 tablespoon granulated sugar, heaping	equals 1 oz.
2 tablespoons powdered sugar, heaping	equals 1 oz.
2 tablespoons flour, heaping	equals 1 oz.
2 tablespoons ground coffee, heaping	equals 1 oz.
1 tablespoon milk, vinegar	equals $\frac{1}{2}$ oz.
1 lemon, juice	equals 2 tbsp.
1 cup suet chopped	equals 4 oz.
1 cup bread crumbs	equals 4 oz.
1 cup brown sugar	equals $\frac{1}{2}$ lb.
1 cup raisins	equals $\frac{1}{2}$ lb.

MS
MS

Hudson's Latest Cook Book

Compiled and Published by
The
Ladies of the
First Presbyterian Church
of
Hudson, Wisconsin.

1921

MS
MS

Hudson's Latest Cook Book

Compiled and Published by
The
Ladies of the
First Presbyterian Church
of
Hudson, Wisconsin.

1921

MS
MS

Hudson's Latest Cook Book

Compiled and Published by
The
Ladies of the
First Presbyterian Church
of
Hudson, Wisconsin.

1921

MS
MS

Hudson's Latest Cook Book

Compiled and Published by
The
Ladies of the
First Presbyterian Church
of
Hudson, Wisconsin.

1921

MS
MS

Hudson's Latest Cook Book

Compiled and Published by
The
Ladies of the
First Presbyterian Church
of
Hudson, Wisconsin.

1921

MS
MS

Hudson's Latest Cook Book

Compiled and Published by
The
Ladies of the
First Presbyterian Church
of
Hudson, Wisconsin.

1921

MS
MS

Hudson's Latest Cook Book

Compiled and Published by
The
Ladies of the
First Presbyterian Church
of
Hudson, Wisconsin.

1921

MS
MS

Hudson's Latest Cook Book

Compiled and Published by
The
Ladies of the
First Presbyterian Church
of
Hudson, Wisconsin.

1921

MS
MS

Hudson's Latest Cook Book

Compiled and Published by
The
Ladies of the
First Presbyterian Church
of
Hudson, Wisconsin.

1921