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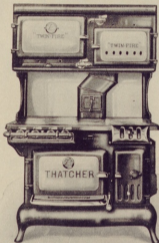
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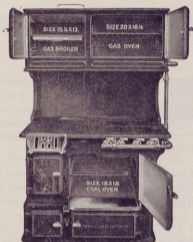
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Soups

MOCK BISQUE SOUP.

One-half can tomatoes, one quart milk, one-third cup butter, one tablespoonful cornstarch, one teaspoonful salt and little pepper, one salt-spoon soda. Stew the tomatoes until soft enough to strain easily. Boil the milk in double boiler. Cook butter and cornstarch together in a small saucepan, adding enough of hot milk to make it pour easily. Stir in carefully into the boiling milk and boil ten minutes. Add salt and pepper and strained tomatoes. Add salt-spoon of soda to tomatoes before straining. Serve very hot with croutons.

JULIE WARD HEALY.

CLAM SOUP.

Twenty-five clams chopped, add juice and two quarts water, boil one-half hour, then add butter and flour rubbed together and boil. Have ready in tureen three eggs beaten, pour over this one pint of milk previously boiled, then pour over soup and serve.

MISS CORNELIA ROSS.

CREAM OF CORN SOUP.

One can corn, one pint boiling water, one pint milk, one slice onion, two tablespoons butter, two tablespoons flour, one teaspoon salt, few grains pepper. Chop the corn, add water, and simmer twenty minutes, rub through a sieve, scald milk with onion, remove onion, and add milk to corn. Bind with butter and flour cooked together. Add salt and pepper. An egg may be added or not. If egg is added it must be beaten and gradually diluted with some of soup, then stirred into remainder of soup and served immediately.

Mrs. H. R. EUSTIS.

CREAM OF PEA SOUP.

One pint of milk, two cups peas, fresh or canned; two tablespoons butter, one slice onion, two cups water, one teaspoon salt, one-eighth teaspoon white pepper, two tablespoons flour. Cook peas in water until tender enough to press through a sieve, leaving only the skins in the strainer. There should be two cups of stock after straining. Add water if necessary to make this quantity, add milk. Melt butter, add flour, cook five minutes. Add stock and seasonings, stir until it boils. Strain if necessary and serve hot.

Mrs. H. R. EUSTIS.

CONSOMME.

Three pounds beef (lower part of round), one pound marrow bone, three pounds knuckle veal, one quart chicken stock, one-third cup each, carrot, turnip, celery (diced), one-third cup sliced onion, two teaspoons butter, one teaspoon salt, one teaspoon peppercorns, three quarts cold water, three sprigs thyme, one sprig marjoram, two sprigs parsley, one-half bay leaf. Method: Cut beef in one-inch cubes. Brown one-half in marrow fat. Cut remainder of meat in small pieces. Put in kettle with cold water. Stand one-half hour. Heat slowly to boiling point. Simmer three hours. Remove scum as it rises. Add chicken stock and simmer two hours. Cook carrot, turnip, onion, celery in butter for five minutes. Then add to soup with rest of condiments. Cook one and one-half hours, strain, cool quickly, remove fat and clarify. Serve clear always.

Mrs. H. R. EUSTIS.



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CREAM OF POTATO SOUP.

Three potatoes (medium), one quart milk, two slices onion, two tablespoons flour, one and one-half teaspoons salt, one-quarter teaspoon celery salt, one-eighth teaspoon pepper, few grains cayenne, one teaspoon chopped parsley, two tablespoons butter. Cook potatoes in boiling salted water until soft, rub through a strainer or potato ricer. Scald milk with onion, remove onion and add milk slowly to potatoes. Thicken by adding the flour, which has been mixed with cold water, until smooth. Thin it out with a little more cold water and add to soup, stirring until thickened. Boil five minutes. Add butter and seasoning and serve with Imperial sticks.

Mrs. H. R. EUSTIS.

TOMATO SOUP WITHOUT STOCK, MILK OR CREAM.

One can tomatoes or one quart fresh-cooked tomatoes, one pint hot water, four tablespoons butter, three tablespoons cornstarch, six cloves, one slice onion, one teaspoon celery salt or one teaspoon salt and sprig of celery cooked in the soup, few grains pepper, one tablespoon sugar. Cook water, tomatoes, onions and cloves together for twenty minutes, add the butter, stir in the cornstarch, wet to a smooth paste with cold water; boil soup until clear, and season.

Mrs. H. R. EUSTIS.

TO CLEAR SOUP.

Use whites of eggs slightly beaten or raw lean beef finely chopped. Let soup get perfectly cold, then remove fat. To each quart of stock use white or shell of one egg without heating, place over a slow fire; beat constantly with Dover beater until it boils. Simmer for five minutes. Strain through flannel bag and serve at once. Never squeeze bag. This may be sealed with fat and kept in a cool place for some time.

Mrs. H. R. EUSTIS.

WHITE SOUP STOCK.

Four pounds knuckle veal, two quarts cold water, one teaspoon salt, one blade maise, one-half teaspoon peppercorns, one onion, two stalks celery. Method: Wipe meat, remove from bone and cut in small pieces. Put meat, water and seasonings in kettle. Heat gradually to boiling point, skimming frequently. Simmer four or five hours and strain. If scum has been carefully removed and soup is strained through double thickness of cheesecloth, stock will be quite clear.

Mrs. H. R. EUSTIS.

QUEEN VICTORIA'S FAVORITE SOUP.

One cup cold roast chicken, minced; one pint chicken stock, one cup light cream, three hard cooked egg yolks. Method: Heat the chicken in the broth, which should be well seasoned, add the cream, let come to boil, and thicken with egg yolks sifted fine.

Mrs. H. R. EUSTIS.

RICE AND CABBAGE SOUP.

Three cups shredded, half-cooked cabbage, butter, Parmesan cheese, two quarts stock, one-half cup rice. Method: The half-cooked cabbage should be cut in strips and fried in butter. Wash the rice and boil till tender in the stock, which should be very well seasoned. Add the cabbage; let them boil together for a few moments, and pass freshly grated Parmesan cheese when served.

Mrs. H. R. EUSTIS.

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Take some mackerel, open and remove the bones, spread a little butter and sprinkle pepper and salt. Place the fish on a gridiron and broil over a clear fire. Put a pat of butter in a saucepan and stir it over the fire, until it is richly browned, then squeeze in some lemon juice. Place the fish on a hot dish, arrange some sprigs of parsley around, pour over the butter and serve very hot.

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OYSTERS AND MACARONI.

Boil four ounces of macaroni in plenty of boiling water twenty minutes. Then cut it into pieces about one inch long. Put a layer of this in the bottom of a baking-dish, then a layer of oysters, sprinkle with salt and pepper and a few bits of butter, then another layer of macaroni, and so on until all is used, having the top layer macaroni. Wet with the liquor of the oysters, sprinkle the top lightly with grated cheese or bread-crumbs and bake in a moderate oven twenty minutes. Serve in the dish in which they are baked.

Mrs. A. W. SWAIN.

OYSTER COCKTAIL.

Two dozen small oysters, one tablespoonful horseradish, one-half teaspoonful tabasco sauce, one tablespoonful vinegar, two tablespoonfuls lemon juice, one tablespoonful tomato catsup, one-half teaspoonful salt. Mix and place on ice for an hour.

Mrs. C. EDWIN YOUNG.

CREAMED COD.

Boil and mash six good-sized potatoes, add one egg, a gill of milk, salt and pepper to taste and beat until light. Pick and scald one pound of boneless salt cod, strain and scald again. Now press fish until dry. Put one large tablespoon butter in a frying pan and add two tablespoons flour. Mix and add one pint of milk. Stir till it thickens and add pepper to taste. Grease a pudding mold and line bottom and sides with the potato. Add the cod to the cream and fill the centre. Cover the top with potato and bake a nice brown. It may be served in the dish it was baked in or turned out.

FISH BALLS.

One cup salt cod, two cups diced potatoes, one egg, one teaspoonful butter, few grains of pepper. Wash fish in cold water and flake in fine pieces. Cook fish and potatoes together in boiling water until potatoes are done. Drain and mash, add butter, pepper and beaten egg. Beat all together thoroughly. Drop the mixture by spoonfuls into smoking hot fat. Drain on soft paper. Serve with tomato sauce if desired.

Mrs. E. M. VAN DOREN.

LOBSTER NEWBURG.

Rub together one teaspoonful of cornstarch with a teaspoonful of butter. Add the yolks of two eggs, pinch each of ground mace, nutmeg, cayenne pepper, salt, and a very little yellow rind of lemon. Stir all until smooth. In a double boiler have a scant pint of cream or milk hot. Pour in the above mixture and stir until quite thick. Have ready the cut meat of a lobster weighing three or four pounds, not using the green part. Pour over it three tablespoonfuls of sherry, add to the hot sauce, and when scalding hot it is ready to serve. This is a liberal allowance for six persons.

Mrs. C. EDWIN YOUNG.

CODFISH BALLS.

To one-half pound salt codfish soaked over night add seventeen medium-sized mashed potatoes. Chop fish fine and add it to the hot mashed potatoes. Add one well-beaten egg and one tablespoon of butter. Let cool and then mold into balls. Drop in basket, put into boiling lard to fry. This quantity makes about twenty-five medium-sized balls.

Mrs. G. H. ROBINS.

ESCALLOPED OYSTERS.

Put a layer of bread-crumbs in a baking-dish, then a layer of oysters, alternate this way until dish is full. Melt one tablespoonful butter, cook in it one tablespoonful flour, thin with one teacup of milk or cream. Let cook until mixture thickens, then pour over the oysters, add a little pepper. Place in oven fifteen minutes or so until brown and cooked through.

FRICASSEED OYSTERS.

Put in a saucepan one tablespoonful butter, and when melted add one heaping tablespoonful flour and stir until smooth. Add one cup of oyster liquor, and when it comes to a boil add one quart of oysters (drained). Season with three-fourths teaspoonful salt and a trifle of red pepper (nutmeg if liked). When the oysters curl on the edges they are done. Then stir in an egg which has been thoroughly beaten, and in a minute pour the fricassee over hot crackers.

Mrs. E. VAN DOREN.

SCALLOPED OYSTERS.

Pint oysters. Take oysters from juice. Put cracker-crumbs in small baking dish, then oysters, then crackers. Add salt, pepper and little butter. Top layer crackers. Heat juice, add one-half teacup water and strain on oysters in basin. Bake one-half hour.

H. N. CLARK.

SPICED OYSTERS.

One quart oysters, one-half cup vinegar, one teaspoon salt, eight whole cloves, eight whole pepper corns, two blades mace. Heat oysters in their own liquor until edges curl. Drain oysters and to the hot liquor add the vinegar and spices. Cook five minutes and pour over oysters. Serve very cold with a few slices of lemon added.

ANTONETTE LOOKER.

OYSTER STEW.

One quart oysters, one quart milk, one tablespoonful butter, rolled crackers to thicken, salt and pepper to taste, put milk in granite vessel and oysters and strained liquor in another vessel, not tin. Bring milk to scald, not boil; heat oysters and liquor very hot, but not scald. Add rolled cracker-crumbs to scalded milk. Pour oysters in heated tureen. Add milk, butter, etc., and serve.

Mrs. Wm. P. WARD.

OYSTER FRITTERS.

Mince one dozen oysters fine, then strain and measure the liquor and add sufficient milk to measure one cup. Place in a bowl and add one and one-half cups of flour, one teaspoon of baking powder, one egg, one tablespoon of finely minced parsley, one teaspoon of salt and one-half teaspoon of white pepper. Beat to mix and then fry in hot fat like fritters. Drain on a napkin and serve.

MOULDED FISH.

Chop fine one and one-half pounds of raw halibut. Add one cup of milk, yolks of two raw eggs (not beaten), one-half teaspoonful of salt, one-half teaspoonful of pepper, one teaspoonful of corn starch, little cayenne or paprika, little chopped onion and one-half cup of thick cream (beaten stiff); mix well. Put in buttered mold. Set in pan of hot water in oven and bake until firm.

SAUCE.

Mix and cook together three tablespoonfuls each of butter and flour. Add one cup of cream and one-half cup of milk. Season to taste. When sauce is thick and smooth put around fish and serve at once. Add hard-boiled egg, chopped fine, to sauce if desired.

JANE G. SWAIN.

CODFISH BALLS.

Soak one cup of codfish over night in cold water. Then drain, pick fine, cut two cups of raw potatoes in small pieces, boil all together, drain off water, add a little rich milk, a lump of butter, two eggs beaten light. Season. Whip with silver fork until light. Roll in small balls and fry in hot lard.

SCALLOPED SHRIMP.

One can dry shrimp chopped with one cup of dried bread or cracker-crumbs, two small onions, six stalks of celery, a little parsley, cayenne pepper and salt, one tablespoonful of melted butter, cream or milk to thin. Chop onions, celery and parsley, cook in a little lard until onions are soft. Take from the fire and add to rest of ingredients and cook all together for two or three minutes. Put in buttered baking dish, cover with bread or cracker crumbs and bits of butter. Bake in oven about half hour.

Max. Victor Decker.

Meats and Meat Substitutes

THE THREE CHIEF METHODS OF COOKING MEATS.

1. Application of intense heat to keep in the juices; suitable only for portions of clear meat where the fibres are tender. This is the short method; it aims to keep all the juices within the meat. **EXAMPLES:** Broiling and roasting, boiling and frying.

2. Meats are put in cold water and cooked at a low temperature; suitable for bone, gristle and the toughest portions of the meat, which for this purpose should be divided into small bits. This is a long, slow method employed for the purpose of getting all, or most of the juices out. **EXAMPLES:** Soup stock, broths, beef tea.

3. A combination of methods 1 and 2, which consists of searing and then stewing the meat, is suitable for cuts that are neither very tender nor very tough. Because of the long cooking required there is danger of the meat being rendered tasteless, unless first seared in hot fat, or plunged into boiling water to seal the juices. **EXAMPLES:** Stewing and braising.

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PORK TENDERLOIN ROLLS.

Wipe tenderloins, cut in thin slices, pound with mallet until one-quarter inch thick and cut into pieces two and one-half by one and one-half inches. Roll, and wrap around each piece a slice of bacon. Trimmings may be rolled up inside and fasten roll with skewer. Put in a dripping pan and brown quickly in hot oven; sprinkle with salt and pepper, and bake forty-five minutes, basting occasionally.

Mrs. H. R. EUSTIS.

SPANISH SAUCE.

Two tablespoons fine chopped, lean, raw ham, two tablespoons chopped celery, two tablespoons chopped carrot, one tablespoon chopped onion, salt and pepper, one-quarter cup butter, one-quarter cup flour, one and one-third cups brown stock, two-thirds cup stewed or strained tomatoes. Method: Cook ham and vegetables with butter until butter is well browned; add flour, stock and tomatoes, cook five minutes. Then strain. Season with salt and pepper.

Mrs. H. R. EUSTIS.

BAVARIAN VEAL CHOPS.

Place in a stew-pan six loin pork chops with a sliced onion, six slices carrot, two cloves and a few peppercorns, one ounce of butter and enough boiling water to cover. Cook slowly until meat is tender. Drain, season with salt and pepper, dip in egg, roll in flour and saute in pork fat until brown. Serve on platter with boiled macaroni mixed with soubise sauce.

For Sauce.—For sauce, use two tablespoonfuls of butter, one cup of the water in which chops were cooked, salt, pepper, and bring to boiling point. When thickened, add one-half cup cream or milk, and a puree of boiled onions, two cups sliced onions being sufficient for this.

Mrs. H. R. EUSTIS.

VEAL LOAF.

Three and one-half pounds of the finest part of a leg of veal chopped fine, a good slice of salt pork chopped very fine, a piece of butter the size of an egg, six small crackers, two eggs, one tablespoonful of salt, one tablespoonful pepper, a little grated nutmeg. Work all together in form of a loaf. Rub bits of butter over the top. Grate over this bread or cracker crumbs. Place in the oven in pan with some water. Baste often. Bake two hours. Serve cold.

LAURA E. ANTHONY.

VEAL CROQUETTES.

Chop fine cold roast veal. In a teacup of water put a small teaspoonful of celery seed and a teaspoonful of grated onions, two large tablespoonfuls of butter melted. Let this boil; then add three or four small crackers pounded and put to the veal with one egg; salt, pepper and nutmeg. Dip in egg and cracker and boil in fat.

LAURA E. ANTHONY.

POT ROAST.

Four pounds rump of beef; put a little suet in the pot, add one onion, three whole cloves, salt and pepper. Brown the meat. When brown add one pint water, cover and cook slowly three hours. Thicken gravy and strain.

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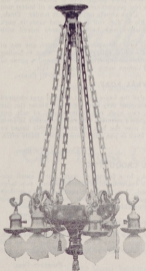
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STEWED LAMB.

Three pounds lamb from shoulder. Cut up one onion and brown nicely; add a little water. Let this cook off, and add more if needed. Thicken gravy and serve.

Florence Bell.

LAMB CHOPS EN CASSEROLE.

Buy chops from a neck of lamb cut three-quarters inch thick. Cover four chops with sauce made of the following: **Sauce.**—Four tablespoons butter or dripping from top of kettle, browned; six tablespoons flour cooked in fat until browned, two cups broth or boiling water, one-half teaspoon salt, one-half teaspoon paprika; one teaspoon beef extract. Cover and let cook three hours or until tender; skim fat from top of sauce. Then add one cup each cooked peas and stringless beans and part of a carrot cut in strips and cooked tender. When all are hot serve in casserole or arrange each service at last minute in individual casseroles and send to table.

Mrs. H. R. Eustis.

Left-Overs**BREAD BOXES.**

Cut a stale loaf into three-inch cubes, cut out centres of each, leaving sides one-quarter inch thick. Butter lightly and brown on all sides in oven. Fill with creamed veal or chicken.

CREAMED VEAL.

Two cups veal, two tablespoons butter, three tablespoons flour. Cook thoroughly. Add one-half cup stock, one cup cream or rich milk, one-half teaspoon salt, dash paprika, one teaspoon kitchen bouquet or grated nutmeg. Add chopped veal.

Mrs. H. R. Eustis.

TIMBALES OF CHICKEN, FISH OR LEFT-OVER MEAT.

One pint chicken chopped fine, two tablespoons butter, two tablespoons bread crumbs, one-half cup chicken stock, one tablespoon chopped parsley, salt and pepper, two eggs, well beaten. Melt the butter, add the bread crumbs, then the stock, let boil, then add the chicken, parsley, salt and pepper and the eggs. Bake in buttered timbale moulds filled to two-thirds their height twenty minutes. Let the moulds stand while cooking on a trivet or thick fold of paper in pan of hot water. Serve with the following sauce: Four tablespoons butter, one tablespoon chopped onion, one tablespoon carrot, one bit bay leaf, salt and pepper, one sprig parsley, four tablespoons flour, one pint stock.

Mrs. H. R. Eustis.

COTTAGE PIE.

Cook remnants of cold roast lamb or veal, cut in thin slices, in stock made of trimmings and bones, reinforce by chicken bones and remnants of uncooked meat, if at hand, until tender. Season with salt and pepper, and turn into a baking dish. For a pint of meat with cup or more of broth, have ready about three cups of mashed potatoes, season with salt and pepper and thoroughly beaten with butter and a little cream. Spread a layer of prepared potato over the meat, then put the rest on with a pastry bag and star tube. Brush over the potato with the yolk of an egg, beaten and diluted with a tablespoon of milk. Set the dish in the oven to brown the edges of the potato, then serve at once.

Mrs. H. R. Eustis.

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ROYAL SCALLOPS.

One cup chopped cold ham or cold meat, three hard-cooked eggs, one tablespoon chopped parsley, one tablespoon chopped pepper or pimento, one cup thin white sauce, buttered crumbs. Mix together the ham, parsley and peppers, then add eggs which have been cut in pieces. Mix all with the white sauce; pour into a buttered baking dish and cover with buttered crumbs. Bake until the crumbs are browned.

Mrs. H. R. EUSTIS.

BROILED PORTERHOUSE STEAK.

Have steak cut an inch or more thick. Wipe it clean. Grease the broiler. Broil over a clear, hot fire, turning as often as you can count ten. Cook four to six minutes to retain juices of meat, according to thickness. This applies to loin lamb chops also.

JULIE WARD HEALY.

CHICKEN STUFFING.

Take the heart, liver and gizzard of a fowl, chop fine, season to taste and mix with boiled rice worked up with a little butter. Stuff the chicken with this.

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BEEF JELLY.

Prepare some beef tea with very little if any salt, and without adding water. Place an eighth of an ounce of gelatine in a saucepan with a little cold water and soak it; let it stay there until sufficiently swollen; then place on the fire and boil until dissolved. Take the beef extract when nearly cold, add the gelatine, stir well and allow it to become well set.

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VEAL LOAF.

For family of six persons. One pound of veal, one pound of pork, one pound of beef, finely chopped; one egg, two cups bread crumbs moistened with milk, one cup milk, one tablespoonful salt, one tablespoonful pepper, butter size of an egg; mix thoroughly; make into two rolls, placing bits of suet on top. Bake one and three-quarters or two hours.

L. MORRHOUSE.

BEEF LOAF.

Take two pounds of hamburger steak, mix with half a cup of crumbs, season with salt, pepper, onion juice; add two well beaten eggs, three tablespoonfuls of sweet cream; form in a loaf, place in a deep pan, fill the pan two-thirds full of boiling water, lay slices of bacon over the top; then put peeled potatoes in to the pan and bake until the potatoes are done. Serve with the gravy in the pan slightly thickened.

Mrs. J. BRUCE HAY.

BEEF LOAF.

Two and a half pounds chopped beef (a juicy part), a sweet pepper chopped with it; add one egg and a little cracker meal; knead into a loaf; pour a can of tomatoes over it and lay a few pieces of bacon on top. Bake about one hour.

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 Potatoes twenty or thirty minutes.
 Turnips sixty or eighty minutes.
 Asparagus twenty-five minutes.
 Green corn fifteen minutes.
 Lima beans half an hour.
 Cauliflower three-quarters of an hour.

POTATO STEW.

Use for this all remains of broiled steak, bones, etc.; cook slowly until they separate. Cover this with large slices of potato (raw) and steam (in same kettle with cover tight) for an hour, adding salt and pepper, a bit of onion if you choose. When served most of the gravy should be absorbed in the potatoes.

M. H. DOUGLAS.

SUNNYBANK BAKED BEANS.

Soak beans over night, boil tender, changing water once, parboil half a pound salt pork and chop fine, have ready a large cupful of strained tomato sauce well seasoned with onion juice, butter, salt and one tablespoon sugar. Put a layer of minced pork in bottom of baking dish, then one of beans, next some tomato sauce. Proceed this way until the dish is full. Add a very little hot water. Cover closely. Bake two hours, then uncover and brown. A vast improvement upon the conventional pork and beans.

Mrs. FRICKICK MUTZ.

SWEET POTATOES (Southern Style).

Six potatoes, boil till nearly done. Peel and slice longwise one-half inch thick. Put in baking dish in layers. Cover thickly with dark brown sugar and bits of butter. Pour over a half cup boiling water. Cook in hot oven twenty or thirty minutes. This will fill three-pint baking-dish.

Mrs. EDNA YANCY.

GLAZED SWEET POTATOES.

Wash and pare medium-size potatoes. Cut in halves. Boil ten minutes. Drain, put in buttered pan. For Syrup—One-half cup brown sugar, four tablespoons water, one tablespoon butter. Boil sugar and water three or four minutes. Add butter. Baste potatoes with the syrup and brush over them.

EDNA PALMER.

RICE AND EGGS.

One cup of rice, five eggs, whipped; two tablespoons grated cheese, one cup milk. Boil rice till the grain is tender and each stands alone. Stir cheese in the milk. Beat this into the rice gradually. Stir over the fire a minute. Pour the mixture into a greased pudding-dish. Bake in good oven half an hour.

JANE SWAIN.



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SCALLOPED TOMATOES WITH OKRA.

Put a layer of tomatoes in the pan, then a layer of onion sliced very thin, then a layer of tender okra, then a layer of cracker-crumbs, butter, pepper and salt. Add a thin layer of tomatoes on top with small cubes of butter and a slight sprinkle of flour. Bake one hour in hot oven. Very tasty.

Mrs. Geo. Bissell.

MACARONI WITH CHEESE.

Break one-half pound of macaroni in pieces and throw into two or three quarts of boiling water, with a teaspoonful of salt. Boil rapidly fifteen or twenty minutes. Take from fire and let macaroni stand in cold water ten minutes. Then drain in a colander. Grease a dish, put a layer of macaroni in the bottom. Sprinkle with grated cheese and a little salt. Add another layer of macaroni, then cheese, and so on until dish is filled, making the top layer of macaroni. Pour enough milk to nearly cover, and bake in a hot oven three-quarters of an hour.

Mrs. GEORGE B. SWAIN.

BOSTON BAKED BEANS.

One quart pea beans, one onion, one-quarter pound salt pork (corned), part fat and part lean; one teaspoonful salt, one teaspoonful mustard (Coleman's), one-quarter cup molasses (Porto Rico), one teaspoonful of soda. Soak one quart of beans in cold water over night. In morning put them in fresh cold water, and simmer till soft enough to pierce with a pin. Be careful not to boil enough to break. Just before taking them from fire add the soda and onion or bury the onion in the pot. When soft, turn them into a colander and pour cold water through them. Place in bean-pot. Pour boiling water over the pork; scrape the rind and cut in half-inch strips. Bury the pork in the beans, leaving rind exposed. Mix salt, mustard, molasses, and fill cup with hot water, and when mixed, pour over the beans. Add enough more hot water to cover. Keep covered until last hour. Bake eight hours in moderate oven in Boston bean-pot.

(Miss) NELLIE A. HEALY.

SCALLOPED ONIONS.

Boil onions until very tender. Drain, put in a baking dish, season to taste, cover with white sauce, sprinkle well with cracker crumbs, add bits of butter. Brown in the oven.

M. M. BUCKLOW, JR.

SCALLOPED POTATOES.

Slice raw potatoes thin, put a layer in the pan, dredge with flour, little salt, pepper and butter, repeat until you have three layers. Add one pint of cream and a cup of milk. Fill the pan within an inch of the top of the potatoes. Cover and bake until tender, then remove the cover and give thirty minutes to brown nicely in hot oven. This will make two quarts.

Mrs. Geo. Bissell.

POTATO PUFFS.

One cup mashed potatoes, one tablespoon flour, one-half teaspoon baking powder, a pinch salt, two eggs beaten separately, the white added last. Drop by teaspoonfuls into deep fat, and fry until golden brown.

Mrs. GEORGE ROBINSON.

WILTED CABBAGE.

One-half cup vinegar, one-half cup water, salt and pepper. Pour over the cut cabbage, stand on back of stove in earthen dish. When cabbage is wilted pour off. Push cabbage one side, add (in the dish) a lump of butter, beaten yolk of an egg and four spoons of cream. Heat, but do not boil, until it is thick and creamy, then stir into cabbage. Can be made from left-over boiled cabbage.

M. C. JOHNSON.

ESCALLOPED TOMATOES.

Scald and skin tomatoes, cut in large pieces and put in an earthen dish, then a layer of bread-crumbs, slice of onion, salt, pepper, butter, then a layer of tomatoes. Alternate till dish is full. Cover with bread-crumbs, pepper, salt, butter and chopped parsley. Bake about three-quarters of an hour.

BAKED EGGPLANT.

Select a good-sized, well-shaped eggplant (ripe). Cut in halves lengthwise. Scoop out the inside leaving a half inch all around. Fill with cold water while the filling is prepared. Put the eggplant pieces in boiling water with an onion (small) a little parsley, celery, salt and pepper (boiled macaroni or rice may be added). When cooked tender mash with bread-crumbs to absorb moisture. While hot, fill the eggplant shells with mixture, adding grated cheese for the top, with dots of butter and cracker-crumbs. Bake in hot oven until brown on top. Serve in bed of parsley.

JULIE WARD HEALY.

PEAS AND CARROTS.

Chop carrots until nearly as small as peas, equal quantity, cook both until tender and then put together, return to stove for a few moments, adding butter and pepper and salt. Serve.

Mrs. J. W. JOHNSON.

ASPARAGUS WITH CHEESE SAUCE.

Asparagus tips (boiled until tender), buttered toast, four eggs (hard boiled and quartered lengthwise). Place the tips and egg on toast. Pour over following cheese sauce: Two tablespoons butter, melted and bubbling; stir in two tablespoons flour, add one cup milk, three-quarters cup grated cheese, salt and pepper.

M. ADLAIDE HEALY.

MASHED BAKED SWEET POTATOES.

Boil six potatoes (medium-sized) in salted water. Peel and mash with butter and milk, put in baking pan and brown in oven.

BAKED CHEESE POTATOES.

Bake potatoes until done. Cut in half and remove from skins. Mash potatoes with milk, grated cheese, butter, pepper and salt. Return to skins and reheat in oven. Sprinkle with paprika.

C. F. FOSTER.

SCALLOPED CHEESE POTATOES.

Boil potatoes. Peel and slice. On first layer put salt, pepper and grated cheese. Dredge with flour. Repeat layers until dish is filled. Cover with milk and bake three-quarters to one hour.

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Two tablespoonfuls of rice, one-half pint of tomatoes, one medium-sized onion cut up, and any pieces of left-over meat cut in small pieces, one large green pepper cut in small strips. Season with salt and pepper to taste. Put all in a casserole and cover with stock or gravy. Cover and cook three or four hours in a slow oven. Stir once in a while, until the rice begins to cook.

Mrs. Moses Backow, Jr.

CHEESE OMELET.

Two eggs, two tablespoonfuls water, seasoning, one tablespoonful melted butter, one tablespoonful grated cheese. Beat the eggs, add water and seasoning. Melt the butter in omelet pan; cook eggs till firm, fold and sprinkle with grated cheese.

J. G. Swain.

SPANISH OMELET.

Filling—Cut up two tomatoes, two medium size onions, one sweet green pepper, half a cup of tomato stock, one tablespoon of butter and half a teaspoon salt. Cook gently until thick. Omelet—Four eggs beaten separately, one cup milk, one tablespoon flour, butter size of egg in hot frying pan. Mix yolks, flour and a little salt together. Add milk slowly to prevent lumps, fold in whites, turn into pan quickly and bake in a slow fire, covering with a lid when done, double over, turn on a hot plate. Serve at once.

Mrs. Frederick Muts.

FRENCH OMELET.

Do not use more than three eggs at a time. One tablespoon water to each egg, little salt, beat slightly with fork. Have teaspoonful butter to each egg melted hot in omelet pan. Be sure butter touches all the pan. Put in egg, keep folding edges over till it goes in a little cake. Turn over in dish and serve.

Mrs. Joseph S. Vinson.

CHEESE SOUFFLE.

Four eggs, four tablespoonfuls of grated cheese, two tablespoonfuls of flour, two tablespoonfuls of butter, one cup of sweet milk, one-half teaspoonful of salt. Beat the eggs separately until very light. Put the butter in a saucepan on the fire and when bubbling hot, stir in the flour. Slowly add the milk, stirring constantly to keep it smooth. Remove from the fire and stir in the yolks of the eggs. Return to fire and add the cheese. When well mixed take from the fire and beat into the mixture the well-beaten whites. Pour into a buttered baking-dish and bake in a moderate oven thirty minutes. It should be served immediately. This will serve about four persons.

Mrs. Edward W. Winback.

CORNMEAL SOUFFLE.

One pint milk, two-thirds cup cornmeal, one level teaspoon salt, two level tablespoons butter, two level tablespoons sugar, yolks four eggs, whites four eggs. Scald the milk in double boiler and when hot stir in the meal, adding it gradually. Add the salt, cover and cook thirty minutes. Remove from the fire, add the butter and sugar and cool slightly. Then add the egg yolks, one at a time, unbeaten. Fold in whites of eggs, beaten stiff. Turn into a buttered baking dish, place in a pan of hot water and bake in a moderate oven thirty minutes. Can be eaten with butter as a luncheon dish or with a sauce as a pudding.

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POTATO SOUFFLE.

Dice potatoes before boiling. Make cream sauce. One tablespoon butter, one tablespoon flour, three-quarters cup milk, pepper, salt. Melt butter. Add flour, then milk and seasoning. Melt cheese in sauce. Pour over potatoes in baking dish. Cover top with beaten egg. Put in oven to brown egg. Serve immediately.

HELEN ANTHONY PERAY.

CHICKEN SOUFFLE.

Make one cup of cream sauce, flavor with finely chopped parsley and one small onion grated, add one cupful of chicken, cut small. When boiling add yolks of two eggs well beaten, and let boil for one minute and set away to cool. When cold add whites of two eggs beaten stiff and mix well. Bake in buttered dish for twenty minutes and serve at once.

LUNCHEON SALMON.

Two cupfuls salmon chopped fine, two soup spoonfuls melted butter, one egg, one-fourth cupful bread-crumbs, one soup-spoonful chopped parsley, season to taste, mix thoroughly and place in buttered oyster half shell, sprinkle with bread-crumbs, bake in quick oven, and serve in shells.

SWEETBREAD CROQUETTES.

One parboiled sweetbread, cut small, one-half pound fresh mushrooms, cooked and cut small, one-half cup warm boiled rice. Season to taste with salt and pepper, and moisten with hot thick cream sauce until soft enough to be handled. When cool shape into croquettes, roll in crumbs, then in beaten egg, and again in crumbs, and fry in olive oil or Crisco or cooking oil. Thick cream sauce (for croquettes or patties): One pint hot cream (sweet), two even tablespoonfuls butter, two heaping tablespoonfuls of cornstarch, one-half tablespoonful of salt, one-half salt-spoonful of pepper, one-half teaspoonful celery salt. Scald the cream. Melt the butter. When bubbling add cornstarch. Stir till well mixed. Add to cream, and stir as it boils and thickens. When perfectly smooth, add the seasoning and mix while hot with meat or fish. For patties, warm meat or fish in the sauce.

JULIE WARD HEALY.

SHIRRED EGGS MOYNAY.

Butter a shirred egg dish, drop in two eggs. Make a thick white sauce, pour over it; sprinkle with grated cheese and brown in oven.

HENRY LAMMEY, Chef.

ESCALLOPED TOMATOES.

Season one can of tomatoes, salt, pepper and small onion, if onion is liked. Break in four or five Uneda Biscuits or enough to pretty well soak up the juice. Dot plentifully with butter and just before putting in the oven put in a little milk and break crackers over the top. Bake slowly an hour and a half.

Mrs. J. S. VINSON.

RICE AND CHEESE PONDUE.

Place in double boiler one teaspoon of butter, one cup milk, one and one-half cups cooked rice. When hot add to this one cup of cheese (cut small) and cook, stirring occasionally, until smooth. Season with salt and cayenne. Stir in one well beaten egg and serve at once on hot buttered toast.

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For six shells allow half a pound of mushrooms. Wash and peel them and cut into slices. Cook one tablespoonful of butter and one of flour together in a saucepan until well blended; then add half a cupful of white stock and half a cupful of cream and stir together until perfectly smooth. Add the mushrooms and stir slowly for fifteen minutes. Season with a teaspoonful of lemon juice, a grating of nutmeg and cayenne pepper to taste. Heat the patty shells in the oven, fill with the mixture, pour any that may remain around them and serve smoking-hot.

CHICKEN VALENCIA.

One and one-half cups cold cooked chicken, one-half large green sweet pepper, one and one-half cups canned tomatoes, one cup canned mushrooms, one medium-sized onion, two tablespoons sugar, one-half teaspoon salt, one-quarter teaspoon paprika, three-quarters cup rice. Cut chicken in cubes. Chop pepper. Mince onion. Cut mushrooms in small pieces. Cook tomatoes and onion slowly for 45 minutes with sugar. Add chopped pepper and cook thick. Add chicken and mushrooms and salt and pepper. Boil rice for half an hour and line a mold, reserving some for top. Fill with chicken mixture, cover with rice and bake in a moderate oven for 30 to 45 minutes. The pan of rice and chicken may be set in a pan of hot water to bake.

Chafing Dishes

OYSTER PAN ROAST.

Dozen large oysters, tablespoonful butter, half pint oyster juice, two slices toast, salt and pepper. Put butter in the chafing dish. As it creams, add oysters and juice, seasoned with salt and pepper. Cover and cook two minutes. Serve on hot toast moistened with juice.

CHICKEN CROQUETTES.

Four cups minced chicken, one cup bread crumbs, three eggs, drawn butter. Roll chicken, bread crumbs, eggs, seasoning and enough drawn butter to moisten into balls. Dip into beaten eggs and bread crumbs. Put into chafing dish and fry a nice brown.

SAUTES, OYSTER.

Drain juice from one dozen large oysters, butter the chafing dish, and when very hot place the oysters in single layers. When brown on one side turn and brown the other side. While cooking keep adding a little butter. This with the juice of the oysters forms a brown skin; season with pepper and salt and when browned serve oysters and skin very hot.

PIGS IN BLANKETS.

One dozen large oysters, one dozen thin slices of bacon, seasoning. Roll each oyster in a slice of bacon, and fasten the ends with a skewer. Cook in chafing dish till the bacon is crisp. Season and serve very hot.

J. G. SWAIN.

TOMATO CREAM TOAST.

Two cupfuls stewed and steamed tomatoes, one-quarter teaspoonful soda, one-half cupful milk or cream, two tablespoonfuls grated cheese, two and one-half tablespoonfuls butter, three tablespoonfuls flour, one-quarter teaspoonful salt. Melt butter, add flour and pour on gradually the tomato, to which soda has been added. Add milk and cheese and pour on toast.

Mrs. F. J. WIMBERY.

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FRUIT SALAD.

One cup cranberries, four oranges, three bananas, one-quarter pound of shelled walnuts, one and one-half cups of granulated sugar, one-quarter cup of cold water. Put cranberries, sugar and water together and cook until berries pop. Take from the fire and when cool add oranges cut in pieces and bananas sliced thin and the walnuts in small pieces. Serve on lettuce.

Mrs. W. H. TAYLOR.

EGG SALAD.

Nine hard-boiled eggs, put white through meat chopper, cut yolks with knife, mix all together with the following dressing. Dressing—One beaten egg, one teaspoon flour, one teaspoon salt, one teaspoon sugar, one-half teaspoon dry mustard, two-thirds cup milk, one-third cup vinegar, small lump butter. Put all ingredients together and set over a pan of boiling water. Stir constantly until thick. Garnish the salad with lettuce, olives and radishes.

Mrs. JOSEPH S. VINSON.

FRUIT SALAD.

Three grapefruit (large), six oranges (large), two bananas (large), one pineapple, white or Malaga grapes, chopped walnuts. Cut the grapefruit and oranges free from white skin after peeling them. Shred the pineapple. Put each in a separate dish with sugar. Remove the skin and seeds from the grapes. When ready to serve drain the pulp from juice of each fruit, put in salad dish in layers, adding the sliced bananas; spread over chopped walnuts or other nuts. Add the following dressing, also good for Waldorf or cabbage salads: Two eggs, one-half cup weak vinegar, one-half saltspoon salt, one-half teaspoon mustard (Coleman's), two tablespoons sugar. Boil over hot water until thick. Then cool. When ready to serve mix with whipped cream.

JULIE WARD HEALY.

TOMATO SALAD.

One-half can tomatoes, three cloves, one bay leaf, small onion, one-half teaspoonful thyme, one teaspoonful salt, one teaspoonful sugar, one-quarter teaspoonful pepper, one-half box gelatine soaked in one-half cup water. Boil together until tomatoes are soft, then mash through sieve. Add gelatine, heat until dissolved. Then pour in ring mold. Serve with center of ring filled with celery cut with stems and mixed with mayonnaise. Put on wreath of shredded lettuce.

Mrs. FRANK H. VINSON.

FRUIT SALAD.

One crisp head lettuce, one small can of sliced Hawaiian pineapple cut in pieces, two grapefruit, one and one-half cups of seeded white or Tokay grapes. Dressing—One bottle of Howard's Salad Dressing, one cup of rich cream whipped light, mixed with the dressing and then put in with the salad ingredients.

Mrs. WILLIAM C. SCHENCK.

TOMATO SALAD.

Pour boiling water over as many medium-sized tomatoes as desired. Remove skins. Scoop out center of tomato, and place in icebox several hours to chill. To one cream cheese add chopped green pepper, and salt to taste. Fill hollow of tomato with this mixture, place on bed of lettuce and garnish with mayonnaise dressing.

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MAYONNAISE DRESSING.

Chill all ingredients before using. One-quarter teaspoon mustard, one cup olive oil, yolk of one egg, vinegar, lemon juice, salt and paprika to taste. To the mustard, add yolk of the egg. Mix thoroughly. Add oil very gradually, a few drops at a time, until mixture thickens. Then add juice of half a lemon, salt and paprika. If still very thick add a little vinegar. Adding the white of the egg, beaten very stiff, makes the mayonnaise foamy.

HELEN ANTHONY PERRY.

DRESSING FOR COLD SLAW.

Take one good one-half cup of vinegar, not too sour. Into this put one tablespoon of butter. Put on the stove to melt, but not boil. Beat the yolks of two eggs in a medium-sized coffee cup and fill the cup full of sweet cream or rich milk. Stir into the vinegar, add two teaspoonfuls of sugar, a little salt, cayenne pepper and mustard to taste. Boil until it thickens, stirring all the time, then pour over the cabbage boiling hot.

Mrs. C. LENTZ.

"ACTRESS" DRESSING.

Yolks of three eggs (beaten), one teaspoonful mustard, two teaspoonfuls salt, one-quarter saltspoonful cayenne, two tablespoonfuls sugar, two tablespoonfuls melted butter or oil, one cup cream (sweet), one-half cup hot vinegar, whites of three eggs (beaten stiff). Specially delicious with lobster (fresh).

JULIE WARD HEALY.

MAYONNAISE.

Yolks of four eggs, eight tablespoonfuls olive oil, four tablespoonfuls weak vinegar, one teaspoonful of salt, two teaspoonfuls of sugar, one teaspoonful English mustard (Coleman's), one-half pint rich sweet cream. Put yolks in small saucepan and stir them to a cream, then slowly add, stirring constantly, four tablespoonfuls of olive oil. When this is well mixed add the four spoonfuls of vinegar. Set the saucepan in a vessel of boiling water and stir over the fire until contents of saucepan begins to thicken, then instantly remove and continue the stirring until cold, then slowly add the remaining four spoonfuls of oil, stirring constantly; next add salt and sugar, then mustard. When ready to use add cream, mixing well. This quantity is sufficient for ten persons. Fine for meat or fish, salad or game, lobster or chicken.

JULIE WARD HEALY.

FRENCH DRESSING.

One-half teaspoon of sugar, one-half teaspoon of salt, one-quarter teaspoon of pepper, a dash of mustard, two tablespoons of vinegar, four tablespoons of olive oil. Mix in the order given, adding the oil slowly and beating constantly.

RUSSIAN DRESSING.

One-half cupful of mayonnaise, one tablespoonful of grated raw beet, one tablespoonful of grated raw carrot, one tablespoonful of minced onion, one-quarter teaspoonful of paprika. Beat to mix. This will keep for one week.

BOILED SALAD DRESSING.

Two even teaspoonfuls of dry mustard, one teaspoonful salt, one teaspoonful sugar, one-half cup melted butter, two eggs (beaten), one-half cup vinegar, two-thirds cup milk. Boil together in a double boiler until thick as cream.

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BOSTON BROWN BREAD.

Two cups of sour milk, one cup of B. & O. molasses, one cup of yellow Indian meal, three cups of graham flour, one teaspoonful of baking soda mixed with the sour milk, one tablespoonful of sugar. Bake in small round tins in a moderate oven.

E. H. CONNERT.

GRAHAM BREAD.

One quart wheat flour, one quart graham flour (sifted), one tablespoon sugar, three tablespoons B. & O. molasses, one tablespoon butter, one yeast cake, one-half teaspoon salt, one pint milk.

Mrs. Geo. G. SWAIN.

COFFEE BREAD.

Set a sponge; one yeast cake (Fleischman's), one cup of lukewarm water, thicken with flour, one teaspoonful sugar. When light, add one pint milk (lukewarm), heaping cup of sugar, one even tablespoon salt, enough flour to make thick. Let rise one hour, add two eggs, one large tablespoon butter, one-half or three-quarters pound raisins, chopped almonds, add flour to make a stiff dough and beat until dough does not stick to the spoon. Let rise, when light put in pans and bake.

CONVELLA H. FOSTER.

NONPARIEL CORN BREAD.

Two heaping cups Indian meal, one cup flour, three eggs, two and one-half cups of milk, one tablespoonful of lard, two tablespoonfuls white sugar, one teaspoonful soda, two teaspoonfuls cream of tartar, one teaspoonful salt. Beat the eggs very thoroughly, white and yolks separately. Melt the lard, sift the soda and cream of tartar into the flour and meal while yet dry. Then beat thoroughly. Bake quickly and steadily in a buttered mold. Less than one-half hour will usually suffice. Very fine.

H. N. CLARK.

POP-OVERS.

Two cups of flour, three eggs, two cups milk, one-half teaspoonful salt. Grease gem-pans or small earthen cups and put in the oven to get very hot. Beat the eggs (without separating) until very light. Add to them the milk and salt. Pour this gradually on the flour, stirring all the time. Do not add it too rapidly. Strain through a sieve to remove any lumps which may remain. Take the cups from oven and quickly fill each one-half full. Bake twenty-five minutes.

S. I. GULICK.

RAISIN BREAD.

Soak one yeast cake (Fleischman's) in one and one-half cupsful of water. Add flour to make stiff batter. Beat for five minutes. Let it rise over night. In the morning scald one pint of milk into which put a rounded tablespoon of shortening, teaspoon of salt, three tablespoons of sugar. When the milk is tepid mix with the yeast mixture and add more flour to make a stiff batter. Beat for ten minutes. Let it rise. When light add one pint of seeded raisins. Add as little flour as is necessary to knead the mixture into a smooth dough. Let it rise again, then make into loaves and bake for one hour in a moderate oven.

Mrs. GEORGE JENKINSON HOLMES.

SWEDISH ROLLS.

Biscuit dough, cover with flour, currants, sugar and little cinnamon. Roll in long piece, cut in slices from end. Brush with powdered sugar. Let stand three minutes in warm place, then bake.

Mrs. JOSEPH S. VIXSON.

PARKER HOUSE ROLLS.

One pint of scalded milk, two tablespoonfuls of butter, two tablespoonfuls of sugar, three cups of sifted flour, one-half yeast cake (Fleischman's), dissolved in one-half cup of lukewarm water. Pour scalded milk over the butter, sugar, and salt. Add yeast, when it is lukewarm; then stir in flour, beat well, and let rise over night. In the morning add flour enough to knead and knead one-half hour. Let rise in the bowl and then cut or shape into rolls. Put butter between the fold-over. Again let rise, and bake. If made in the morning use one yeast cake and let rise three hours.

Mrs. A. B. TWITCHER, JR.

PARKER HOUSE ROLLS.

At night take two quarts flour and rub three tablespoonfuls of lard into it. Put in saucepan one pint of cooled boiled milk, one yeast cake (Fleischman's) dissolved in one-half cup of warm water, two tablespoonfuls of sugar, one egg, one teaspoonful of salt. With a very little mixing let stand till morning. In morning mix well. Let stand until light, then roll out. Let it get very light, then bake in quick oven.

Mrs. Geo. B. SWAIN.

SWEET RUSK.

One pint of warm milk, one cup butter, one cup of sugar, two eggs, one teaspoonful salt, two-thirds yeast cake (Fleischman's). Make a sponge with milk, yeast and flour, enough for a thin batter. Let rise over night; in morning add the butter, eggs and sugar, well beaten, and salt and flour enough to make a soft dough. Mold into balls, let rise till very light, then bake.

H. W. CLARK.

GEMS.

One cup Germia or Wheatena, one cup sour milk, one egg, one-half teaspoon soda, bake in gem pans.

M. C. JOHNSON.

GEMS WITHOUT BAKING-POWDER.

One and one-half pint flour, half graham; one pint milk (sweet), two eggs, beaten separately and light; salt. Have tins very hot on top of stove. Bake well.

M. C. JOHNSON.

WHOLE WHEAT BREAD.

One quart of lukewarm water, two even teaspoonfuls of salt, one-half cake Fleischman's yeast. Mix a batter with the whole wheat flour using about two quarts; let it rise over night, stir well in the morning, place in bread tins, let it rise, then bake. This will make two loaves.

Mrs. GEORGE JENKINSON HOLMES.

COFFEE TWISTS.

Two scant cups sifted flour, one-quarter teaspoon salt, two eggs dropped in without beating, one-quarter cup milk scalded and cooled to lukewarm. Dissolve one cake Fleischman's yeast in the milk and strain it into the other materials, then add one-quarter cup butter and mix with knife, cutting the ingredients together till mixtures cleave to bowl; let rise till light and roll into a sheet. Sprinkle over this three tablespoons sugar, fold the dough in three layers, roll to one-quarter inch thickness, cut in strips about five inches long, tie loosely in knots, put in buttered pans one-half inch apart, let rise just a little and bake.

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GEMS.

Two cups flour, one large cup milk, one egg, one tablespoon butter, one teaspoon salt, two teaspoons Royal baking-powder, one tablespoon sugar.

Mrs. W. H. INSLEY.

CORN CAKES.

One cup corn meal, one cup flour, two-thirds cup milk, one egg, one tablespoon sugar, one-half tablespoon butter, one-half teaspoon salt, two large teaspoons baking powder. Sift dry ingredients several times. Cream sugar and butter, and add egg beaten lightly. Add milk and flour mixture alternately, stirring well. Bake in hot oven twenty minutes.

CLARA I. KARNER.

BERRY MUFFINS.

Two cups of flour, two tablespoonfuls of butter, one-quarter cup of sugar, one cup of milk, four teaspoons of Royal baking-powder, one-half teaspoon salt, one cup of berries (huckleberries, currants). Mix and sift flour, baking-powder and salt, work in butter with fingertips, add milk and berries. Bake in hot greased gem pans.

Mrs. CHAS. E. WAGNER.

ONE EGG MUFFINS.

Mix one and one-half cups of flour with three level teaspoons Royal baking-powder, one-half teaspoon salt, one and one-half tablespoons of sugar. Beat one egg, add to it three-quarters cupful of milk. Pour this gradually upon the flour and add two tablespoons of melted butter. Beat well and bake in buttered gem pans.

Mrs. FREDERICK MUTZ.

CORN MUFFINS.

One-half cup corn meal, one and one-half cups flour, one cup milk, one or two eggs, one tablespoon butter, two tablespoons sugar, four teaspoons baking-powder. Mix and sift dry ingredients, add the milk, beaten eggs and melted butter. Beat vigorously. Half fill greased muffin pans and bake in hot oven.

ANTOINETTE LOOPER.

GRAHAM MUFFINS.

One tablespoon of butter, one tablespoon of sugar, one cup of flour, one egg, one teaspoon of baking-powder, one-half cup of milk. Cream butter and sugar, add yolks of eggs well beaten. Fold in flour and baking-powder. The whites of the eggs well beaten, then the milk.

M. R. WHERRY.

BREAD MUFFINS.

One pint of stale bread-crumbs, one pint of milk, let the crumbs soak in the milk half an hour. Add yolks of two eggs, beaten, and one cup and a half of flour with one teaspoonful of Royal baking-powder, one teaspoonful salt and two tablespoonfuls of melted butter. Add the well beaten whites of the eggs last. Bake in muffin pans. This recipe makes a dozen.

Mrs. E. H. ACKLEY.

BREAKFAST GEMS.

Two cups flour, one-half teaspoonful soda, one teaspoonful cream of tartar, two tablespoonfuls sugar, one-half teaspoonful salt, one egg, one cup milk, one tablespoonful butter, melted. Mix in order given, and bake in gem pans. Add one cup berries, and it makes a variety.

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SPICED RAISIN DROP CAKES.

One-half cup of butter, one cup of sugar, rubbed together, one-half cup of milk, two eggs, one cup of raisins, seeded and chopped, one-half teaspoonful of vanilla, one-half teaspoonful of lemon, also one-half teaspoonful of cloves, cinnamon, and nutmeg. Prepared flour for a stiff batter. Drop by the teaspoonful on buttered tins. To make Dainty Drop Cakes use the same batter without the raisins and spices, and put in one cup of candied orange and lemon peel chopped.

M. H. DOUGLAS.

RAGGED MUFFINS.

One pint of flour, one and one-half teaspoonfuls of Royal baking powder, butter size of egg, pinch of salt, and milk to make soft dough. Roll out. Melt two tablespoonfuls butter, pour over the dough. Cover with maple sugar. Roll and cut. Cook fifteen or twenty minutes in moderate oven.

LAURA E. ANTHONY.

GRAHAM POPOVERS.

Three-quarters cup graham flour, one-half cup white flour, one-half teaspoon salt, one cup milk, two eggs, one scant teaspoon melted butter. Mix salt and graham and white flour. Add milk slowly, making a smooth batter. Add eggs well beaten and melted butter. Beat with egg beater for two or three minutes. Bake in hissing hot buttered iron gem pans. Earthenware custard cups may be used. Bake thirty or thirty-five minutes in a hot oven.

FINGER ROLLS.

One and one-half cups scalded milk, four tablespoons shortening, one teaspoon salt, one tablespoon sugar, one cake Fleischman's compressed yeast, five tablespoons luke-warm water, white flour. Dissolve yeast cake in water. Add sugar, salt and shortening to scalded milk and stir until the shortening is melted. When luke-warm add dissolved yeast cake. Add as much flour as can be mixed with a spoon, not making the dough stiff enough to knead. Mix and cut thoroughly with a knife. Cover and set aside to rise. When dough has doubled its bulk, pull off bits of dough and make into smooth balls with the fingers. Put balls on a floured molding board, cover and let stand till very light. Roll balls on the board to lengthen. Put in pans, let rise till very light and bake twenty minutes in a hot oven.

GRANDMOTHER'S GRIDDLE CAKES.

One pint flour, one-half teaspoonful salt, one teaspoonful soda, one scant pint sour milk or cream, two eggs (well beaten). Crush, measure and sift soda and salt into the flour. Mix thoroughly. Add the milk and beat well. Then add beaten yolks, and lastly the whites, beaten stiff. Bake on hot, well greased griddle, turn when full of bubbles, and bake on the other side till they stop puffing. Serve with maple syrup or butter while hot. Cover with sugar and nutmeg and serve at once. Soapstone griddles require no greasing.

JULIE WARD HEALY.

FLAP JACKS.

One pint sour milk, one and one-half cups Germea or Wheatena, one and one-half cups wheat flour. Mix at noon. The next morning add one teaspoon of salt, one teaspoon of soda. Allow to stand a short time, and thin with cold milk to proper consistency and bake on griddle.

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MARGUERITES.

Two eggs, one cup of brown sugar, one-half cup of flour, one-quarter teaspoonful salt, one-quarter teaspoonful Royal baking-powder, one-half pound pecan nut meats chopped fine.

LAURA E. ANTHONY.

SAND TARTS.

One cup sugar, one-half cup butter, one egg, one and one-quarter cups flour, two teaspoonfuls Royal baking-powder. Mix and roll very thin, moisten with white of egg and sprinkle cinnamon and sugar on top. Chopped almonds are a great addition. Bake in moderate oven.

LAURA E. ANTHONY.

COCOANUT DROPS.

One pound sugar, one pound cocoanut (grated over night), three ounces butter, four tablespoonfuls flour rubbed in with the cocoanut, five eggs, beaten separately and the whites put in the last thing. Drop by teaspoonfuls in buttered tins. Make fifty cakes.

CORNELIA H. FOSTER.

GINGER SNAPS.

One cup sugar, one cup butter, two cups B. & O. molasses, one teaspoonful soda dissolved in a little hot water; add one teaspoonful cinnamon, one-half teaspoon ginger, a little nutmeg. Roll very thin.

C. M. FOSTER.

CRULLERS

Four eggs beaten eight minutes. Add one cup of sugar, one cup of milk, eight large tablespoonfuls of melted butter. Put one teaspoonful of soda and two teaspoonfuls of cream of tartar in four cups of flour. Add to the other mixture. Put one extra cup of flour on the board to make crullers stiff enough to roll. Nutmeg to taste. Fry in deep fat and roll in sugar.

Mrs. GEORGE BISSALI.

SUGAR JUMBLES.

Four eggs, two cups of granulated sugar, one cup of butter, one teaspoonful of soda dissolved in two tablespoonfuls of sweet milk, two teaspoonfuls of cream of tartar. Mix with just enough flour to roll them out. Cream the butter and sugar, add eggs beaten separately.

Mrs. CARL LENTZ.

CRULLERS.

One-half cup of melted butter, one and one-half cups of granulated sugar, one pint of sweet milk, one-quarter grated nutmeg, four eggs, three-fourths package of prepared flour. Half lard and half suet to fry them in.

Mrs. C. LENTZ.

SOFT MOLASSES COOKIES.

One cupful of B. & O. molasses, half a teaspoonful each of salt, vinegar and ginger, quarter cup of lard or butter, quarter cup of cold water, one level teaspoonful of soda dissolved in one teaspoonful of hot water, and flour to make a soft dough. Roll rather thick and cut with a cutter. Bake in a moderate oven.

E. H. CONNERT.

PEANUT COOKIES (Much like H. O. Cakes).

Whites of two eggs beaten stiff, one cup of powdered sugar, one teaspoonful of flour, one cup of chopped peanuts (one qt. in shell). Drop from spoon on paper and bake only a few minutes in a cool oven.

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COOKIES.

One cup butter, two cups sugar, two eggs, five cups flour, two full teaspoons Royal baking-powder, one-half cup milk (scant), nutmeg, salt. If rolled quite thin makes forty-five cakes.

Mrs. MOSHOUSE.

CHOCOLATE BARS.

One-half pound powdered sugar, one-half cup grated chocolate (sweet), one-half pound flour, one-half pound chopped raisins, five eggs, three tablespoons powdered cinnamon. Cream the sugar and eggs together. Beat for ten minutes. Add the chocolate, raisins, cinnamon and flour. Mix well into a stiff dough. Spread in shallow baking pans; bake to a light brown. Cut into bars one inch wide and three inches long.

Mrs. SAMUEL BRAMAN.

DOUGHNUTS.

One egg, one-half cup sugar, one-half cup milk, one-quarter teaspoonful cinnamon and nutmeg. Mix these ingredients together. Also mix two and one-half cups flour or more with one and one-half teaspoonfuls Royal baking-powder, saltspoon of salt, two teaspoonfuls butter or lard. Roll and cut one-half inch thick. Fry in hot lard, turning about three times.

Mrs. JOSEPH H. LOVELAND.

HICKORY NUT MACAROONS.

One cup of butter (creamed), two cups brown sugar, one and one-half cups flour, two eggs, one and one-half cups hickory nut meats chopped fine, one teaspoonful Royal baking-powder. Drop on buttered tins, macaroon size.

C. H. FEETER.

CHRISTMAS CINNAMON STARS.

Six whites of eggs, beaten to a snow, one ounce of cinnamon, one pound of powdered sugar, one pound of ground almonds. Mix, roll out in powdered sugar, cut in stars, and bake in slow oven.

Mrs. HEAIR.

ALMOND MARGUERITES.

Whites of two eggs, beaten very stiff, add one full cup of confectioner's sugar. Stir in one cup of chopped almonds. Freshen banquet wafers, and spread each with this, piled high in centre, bake in hot oven for a short time, watching constantly not to have them too brown. Shredded cocoanut can be used in the place of almonds.

M. H. DOUGLAS.

SEED COOKIES.

Two cups of sugar dissolved in a scant three-quarters of a cup of hot water, a generous three-fourths of a cup of melted butter (measure after melting), three-quarters of a teaspoonful of soda dissolved in the hot water. Boil before using one tablespoonful of caraway seed. Let this all cool before using flour sufficient to roll out thin. Cut in any shape desired.

M. C. BROWN.

GRAHAM COOKIES.

Three-fourths of a teaspoonful of soda dissolved in three-fourths of a cup of hot water. Put this on two cups of sugar and a generous three-fourths of a cup of melted butter. Let the mixture cool before using graham flour sufficient to roll out thin. Cut in any shape desired.

M. C. BROWN.

CREAM PUFFS.

Melt one-half cup butter in one cup hot water. While it is boiling beat in one cup flour, then let cool. When cool stir in three eggs, one at a time, without beating them and drop on tins quickly. Bake about twenty-five minutes. When baked open the side of each puff and fill with the following cream: One-half pint milk, one egg, three tablespoons sugar, two large tablespoons flour. Flavor and boil until like custard.

J. G. SWAIN.

Cake and Cake Fillings

CHOCOLATE LOAF CAKE.

Two eggs, two cups sugar, one-half cup butter, one cup sour milk, two and one-half cups flour, one level spoonful soda dissolved in the sour milk, one-quarter cake unsweetened chocolate dissolved in one-half cup hot sweet milk, one teaspoonful Burnett's vanilla. When cold cover with boiled icing.

ANTHINETTE LOCKER.

ORANGE CAKE.

One-half cup butter, one cup sugar, two eggs (white and yolks beaten separately), one-half cup sweet milk, one and one-half cups flour, one and one-half teaspoonfuls baking powder, Burnett's vanilla. Cream butter and sugar, add yolks, then milk, one cup flour, adding all the baking powder to the last one-half cup of flour. Add beaten whites before the last of flour. This makes three layers. Filling—Grated rind and half the inside of an orange taken with a spoon, juice half lemon. Add confectioners' sugar enough to thicken juice so that it will spread nicely, then beat in the well-beaten white of an egg. Add more sugar to the filling that is left for top layer. This will ice the cake.

Mrs. JOSEPH S. VINSON.

COFFEE CAKE.

One cup of sugar, one heaping tablespoonful butter, two eggs, one scant cup of milk, two teaspoons Royal baking powder, one teaspoon of salt, two cups of flour. Bake in square tin pans, put butter, cinnamon and sugar on the top. Bake in very hot oven.

MARY F. WENSTRINGER.

APPLE COFFEE CAKE.

One cup sugar, one tablespoonful of butter, one egg, one cup of milk and water, two teaspoonfuls Royal baking powder, flour. Add enough flour for spreading batter. Cover with sliced apple, sugar and butter. Flavor with nutmeg or cinnamon.

Mrs. A. M. LINNETT.

COFFEE CAKE.

One-half cup of butter, three-quarters cup of sugar, one cup milk, two or three eggs (yolks and whites beaten separately), grated rind of a lemon, two cups of flour, two teaspoonfuls Royal baking powder, sift flour and baking powder three times. If dough seems too thin add a little flour. Spread on two shallow tins with spoon. Cover surface with melted butter, sugar, cinnamon and chopped almonds. Bake about twenty minutes.

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WALNUT CAKE

One-half cup butter, one cup sugar, yolks three eggs, one-half cup milk, one and three-quarter cups flour, two and one-half teaspoonfuls Royal baking powder, whites two eggs, three-quarters cup walnut meats. Mix ingredients in order given. Bake 45 minutes in moderate oven. Cover with boiled icing and put one-half walnut in little squares on cake.

Mrs. WILLIAM C. SCHENCK.

CHOCOLATE CAKE (NO EGGS).

Cream one cup of sugar, one tablespoon of butter. Add two table-spoons of cocoa, one cup sour milk, two cups flour, one teaspoon of soda dissolved in water. Icing—Two tablespoons melted butter, two cups confectioner's sugar, two tablespoons strong coffee, two tablespoons cocoa. Beat until light.

Mrs. GEORGE JENKINSON HOLMES.

POUND CAKE.

One-half pound of butter, cream well, add one and two-thirds cupfuls of granulated sugar, mix thoroughly; beat five eggs, whole, one at a time, beating each thoroughly and quickly; add two level cupfuls of pastry flour in which one-quarter of a teaspoonful of Royal baking-powder has been well sifted. Flavor with a sprinkle of nutmeg and half teaspoonful of Burnett's vanilla. Beat well. This makes a good-sized loaf. Bake for three-quarters of an hour in a moderate oven.

Mrs. E. H. ACKLEY.

QUAKER POUND CAKE.

One pound sugar, one-half pound butter, one pound flour, large spoonful Royal baking powder, one cup milk, six eggs. Cream butter and sugar, add yolks, milk, flour; lastly whites of eggs.

Miss HELEN POINER.

THREE LAYER CAKE.

One-half cup butter, one and one-half cups sugar, three eggs, three-fourths cup milk, two and one-fourth cups flour, four and one-half tea-spoons Royal baking powder. Level all measurements and sift flour thoroughly.

C. MOSEHOUSE.

IMPERIAL CAKE.

Three-quarters cup butter, one and one-half cups sugar, two and one-half cups flour, three teaspoonfuls Royal baking powder, one-quarter cup of milk, three egg yolks, two cups seeded raisins, one and one-half cups currants, one cup citron, one-half candied orange peel, one-quarter cup brandy, three egg whites, one-half teaspoonful salt. Bake in moderate oven one hour.

LOWNEY'S COOK BOOK.

ANGEL FOOD.

Ingredients—Six egg whites, one cup sugar, three-fourths teaspoon Burnett's vanilla, one cup flour, one teaspoon cream of tartar, one-fourth teaspoon salt. Method: A—Flour, cream of tartar and salt to be sifted three times. B—Whites of eggs to be beaten until stiff, sugar added gradually, then flavoring. C—Flour to be folded into mixture gently. D—Mixture to be poured into buttered and floured pans and baked in a moderately hot oven until brown and it shrinks from edges of pan.

Mrs. J. M. RIVER.

CUP CAKES.

One-third cup butter, one cup sugar, two eggs, one-half cup milk, one and one-half cups flour, two teaspoons Royal baking powder, vanilla and bitter almond. Bake in individual tins. This makes twelve cakes.

C. MOYNOUST.

MOCHA TART.

Five eggs, one-half cup granulated sugar, three heaping tablespoonfuls flour, two teaspoonfuls Royal baking powder, three teaspoonfuls coffee essence, one teaspoonful vanilla. Beat yolks of eggs, sugar, coffee and vanilla together, add whites well beaten and the flour. Bake in two tins and serve with whipped cream flavored with coffee for the filling.

MRS. H. R. CRANE.

MY MOTHER'S WALNUT LAYER CAKE.

One cup sugar, one-quarter pound butter, three eggs, one and one-half cups flour (prepared flour), or add two teaspoonfuls Royal baking powder to flour (pastry), one-half cup milk. Cream sugar and butter, add yolks well beaten, and milk, sift flour twice, add slowly, and then add whites well beaten. Bake in two long layer cake pans in hot oven.

Filling—One cup sugar, one-quarter cup hot water; let simmer until it hairs from spoon. Beat white of an egg and mix with the above. Add one cup chopped raisins and one cup chopped nuts and one tablespoon grated coconut. Flavor with Burnett's vanilla (one teaspoon).

Frosting—White of one egg, one cup XXXX confectioner's sugar. Beat the egg stiff, add sugar gradually. Frost top of the cake. When stiff line off in squares and ornament each square with half a walnut.

JULIE WARD HEALY.

ROCK CAKES.

Two cups flour, two tablespoons lard, one-half cup sugar, one-half cup currants, two teaspoons Royal baking-powder, one-half teaspoon salt, one egg and enough milk to make a stiff paste. If iron pans are used they must be previously heated.

MRS. GEORGE JENKINSON HOLMES.

ANGEL CAKE.**First Premium.**

Whites of ten eggs, well beaten; one and three-quarters glasses of sugar, one glass of flour, one teaspoon cream of tartar, pinch of salt. Flavor with vanilla (Burnett's). Put in ungreased pans. Boiled icing if preferred.

Miss M. M. OUSKIN.

APPLE CAKE.

Scald one cup (or one-half pint) milk and cool to lukewarm; dissolve one and one-half cakes of Fleischman & Co.'s Compressed Yeast in a portion of the milk, strain it into the balance and make sponge with this liquid and about one and a quarter cups of flour with which one-half teaspoonful of salt has been sifted. Beat well, set to rise about one hour or until very light, when add one-quarter cup of butter creamed with one-half cup of sugar and one-half teaspoonful of lemon extract; beat in well; add two well beaten eggs and stir in sufficient flour to make soft dough; knead lightly and let rise until doubled in bulk. Roll to about the thickness of a half dollar, place in shallow pan, press into surface of dough sliced apples, flat side down; dredge with sugar and cinnamon; let rise a little; cover apples and bake until tender, then remove cover and finish baking. Oven should be hot enough to bake in thirty to forty minutes. Peaches, plums or other fruit may be used instead of apples, but in that case the cinnamon must be omitted.

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CONFECTION CAKE.

One cup butter, two cups sugar, one cup milk, four cups flour, white of three eggs, two heaping teaspoons Royal baking powder. Take out one-half the mixture and bake in two large jelly cake tins. To the remainder add yolks of three eggs, one tablespoon molasses, one cup of chopped raisins, one cup chopped figs, one and one-half pound citron, one teaspoon cinnamon, one-half teaspoon cloves. Bake in three jelly cake tins and put together alternately with currant jelly.

CORNELIA H. FOSTER.

SUNSHINE CAKE.

Whites of seven eggs, yolks of five eggs, one cup granulated sugar, scant three-quarters cup flour, one-third teaspoon cream tartar, one pinch salt, one teaspoon vanilla (Burnett's). Beat the whites about half, then add cream tartar and beat very stiff. Stir in sugar lightly. Then the beaten yolks thoroughly. Vanilla. Add flour carefully last, do not beat. Bake from thirty-five to fifty minutes in slow oven in tube pan. Invert when taken from the oven.

Mrs. M. N. McKENZIE.

SPONGE CAKE.

Four eggs, one and one-half cups sugar, one and three-quarters cups flour, one teaspoon Royal baking powder, one cup boiling water, one tablespoon Burnett's vanilla. Beat yolks and whites separately. Cream sugar and yolks, add beaten whites and then beat for at least ten minutes. Fold in flour and baking powder, add boiling water. Bake thirty or forty minutes in moderate oven.

LILA D. CARR.

CHOCOLATE CAKE.

First Premium.

Body—Two cups sugar, one-half cup butter, one-half cup milk, three cups flour, two teaspoonfuls baking powder, three eggs, flavor with lemon. Filling—Half cake Baker's chocolate dissolved, three tablespoonfuls milk, one cup sugar, one egg. Boil until thick, flavor with Burnett's vanilla. Put on cake when cold.

Miss M. M. OGDEN.

WEDDING FRUIT CAKE.

One pound flour, one pound butter, one pound two ounces sugar, twelve eggs, one coffee cup molasses, two wine glasses brandy, one tablespoon cloves, one teaspoon mace, one teaspoon nutmeg, four pounds raisins, two pounds currants, one pound figs, one pound citron, one-half pound blanched almonds, candied orange peel. Fruit to be rolled in flour. Bake about four hours in slow oven.

CORNELIA M. FOSTER.

ONE EGG CAKE.

Two-thirds glass sugar, one-third glass butter, one-half glass milk, one and one-half glass flour, one egg, two teaspoonfuls Royal baking powder.

MOCHA CAKE.

One-half cup butter, one cup sugar, three eggs beaten separately, three-fourths cup milk, and one and one-half cups Hecker's Superlative Flour. Bake in two layer pans. Filling—Two cups confectioner's sugar, three tablespoons cocoa, one tablespoon butter, three tablespoons cold coffee.

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Filling for Cake—One cup milk, grated rind one lemon, two tablespoonfuls sugar, two heaping teaspoonfuls flour, two yolks of eggs. Put lemon rind in milk and heat to boiling point. Save one-quarter cup of milk and mix with the flour, then mix this thickening with the beaten yolks of eggs and sugar, and stir the whole into the hot milk until it thickens.

Chocolate for Top of Cake—One cake German sweet chocolate, three tablespoonfuls XXXX confectioner's sugar, seven tablespoonfuls milk, three-quarters tablespoonful Burnett's vanilla, butter size of a nut. Boil the chocolate, sugar and milk. Add vanilla after it begins to boil and butter just before removing from fire.

NELLIE A. HEALY.

MOCHA FILLING FOR LAYER CAKE.

One and one-half cups confectioner's sugar, one large lump butter, one tablespoon cocoa, small quantity hot coffee, cream sugar and butter together, add cocoa and enough coffee to make mixture spread easily. This is enough for filling and top of two layers.

ANTOINETTE LOCKE.

COFFEE CREAM FILLING.

Put into a bowl one-half pint of cream and three tablespoons sugar, beat until stiff; add three tablespoons or less coffee. Spread between layers and on top.

MRS. FRED ROBINSON.

CHOCOLATE ICING.

Two squares of Baker's chocolate, two cups of powdered sugar, four tablespoonfuls boiling water, white of two eggs. Beat one and two-thirds cups of the sugar into the unbeaten whites of the eggs. Scrape the chocolate and put it with the remaining one-third of a cup of sugar and the water in a small frying pan. Stir over a hot fire until smooth and glossy, then stir into the beaten whites and sugar. With the given quantity two cakes can be made.

MRS. CARL LEVY.

ICING FOR CAKE.

One tablespoonful butter, one teaspoonful Burnett's vanilla, one tablespoon milk, one cup confectioner's sugar. Beat well until smooth and creamy. This icing never hardens. The cocoa may be added to this if omitted from cake.

BROWN SUGAR FILLING.

One cup brown sugar, one-half cup milk. Stir over fire until it spins a thread. Then pour slowly into the well beaten whites of two eggs, beating all the time.

BOILED ICING.

Boil one cup granulated sugar with four tablespoonfuls water until it drops from spoon in threads. Have ready the beaten white of one egg, and pour the syrup slowly into it, beating all the time. Flavor. Spread on cake while warm.

BOILED CHOCOLATE ICING.

One cup powdered sugar, one-quarter cake chocolate (shaved), two tablespoonfuls boiling water, the white of one egg. Cook one-third of the sugar, the chocolate and the water together until smooth. Have the egg and the remainder of the sugar beaten together, and pour into them the hot chocolate. Beat well and spread over cake at once.

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QUICK ICING.

Take equal parts of cream and the white of an egg. Beat together, then add enough confectioner's sugar to make stiff enough for use, and flavor with Burnett's vanilla.

Mrs. SCHENCK.

MOCHA ICING.

Cream one cup powdered sugar and one-third cup butter; add yolks of three eggs well beaten, add one-quarter cup strong coffee, add more sugar till it is of the right consistency.

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One cup flour, one-half cup lard, one-quarter cup cold water, pinch of salt, pinch of baking-powder.

Mrs. Geo. B. SWAIN.

PIE CRUST FOR ONE PIE.

One cup flour (large), one-half cup of lard, one-quarter teaspoon of baking-powder, one-half teaspoon salt. Rub together and enough ice cold water to make a stiff dough.

Mrs. GEORGE JENKINSON HOLMES.

POTATOE PIE.

Six eggs, one-half pound of butter, one pound of potatoes, one lemon, two cups of sugar. Mash potatoes, add lemon juice and strain through a fine colander. Stir the butter and sugar to a cream, add the potatoes and eggs beaten separately, and bake with under crust only. Very old recipe.

Mrs. Moses Buzlow, Sa.

PUFF PASTE.

One-half pound of butter, one-quarter pound lard, one-quarter teaspoonful of cream of tartar, one pound of flour, salt, a little cold water. Chop half of butter and all of lard into flour, salt and cream of tartar. Add a very little cold water to make dry paste. Roll out and put bits of butter all over it. Fold up, continue rolling out, adding butter till all is used. This will keep a week in ice chest.

MARY C. JOHNSON.

FILLING FOR LEMON TARTS.

Two eggs, two lemons, one cup of sugar and one good tablespoonful of butter.

MENNIE LEMMY.

LEMON PIE.

One lemon, juice and grated rind, one cup of hot water, one tablespoonful of corn starch, one cup of sugar, two eggs (yolks), butter size of an egg. Wet the corn starch in a little cold water and stir into hot water when it boils. Pour this on the sugar and butter. After it cools, add eggs and lemon. Use whites for meringue with two tablespoonfuls of powdered sugar to each white of egg. Bake in slow oven before adding meringue.

JULIE WARD HEALY.

MOCK CHERRY PIE.

One cup of chopped cranberries, one-half cup of chopped raisins, one-half cup of water, one scant cup of sugar, one tablespoonful of flour and pinch of salt. Flavor with teaspoonful of Burnett's vanilla.

JULIE WARD HEALY.

FRENCH PIE.

Butter a pie dish and fill with sliced apples. Spread the apples with sugar and nutmeg. Pour over them a batter made of the yolks of two eggs, one-half a cup of sugar, one tablespoonful of butter, one cup of flour, one-quarter cup of milk, and one teaspoonful of Royal baking powder. Bake until the apples are soft. Turn upon pie dish with apples on top. Put frosting or whipped cream on top. Use this same batter recipe for short cake with peaches, bananas, etc., topping with whipped cream.

Mrs. J. W. JOHNSON.

PUMPKIN PIE.

A solid pumpkin, size of half peck measure. Peel and stew until tender and dry. Strain through colander. Add six rolled butter crackers, one tablespoonful of salt, two tablespoonfuls of ginger, one and one-half cups of sugar, one small nutmeg, two eggs and three pints of milk. This makes three pies.

Mrs. NELSON TOON.

CRACKER PIE.

Three-quarters of a pound of sugar, four eggs, two lemons, six butter crackers, and one pint of milk. Cream butter and sugar together add beaten yolks of eggs, then juice and rind of lemon, then whites of eggs, beaten. Bake in under crust.

Mrs. W. H. TAYLOR.

Desserts

COMPOTE OF APPLES.

Make a syrup with one cup of sugar, one cup of water, and a square-inch of stick cinnamon. Boil slowly for ten minutes, skimming well. Core and pare eight or ten tart apples; cook till nearly done in the syrup. Drain and cook them a few minutes in the oven. Boil the syrup till almost like a jelly. Arrange the apples on a dish for serving. Fill the core cavities with jelly. Pour the syrup over them. Put whipped cream around the base and garnish the cream with jelly.

Mrs. HERBERT R. CRANE.

COFFEE-AND-TAPIOCA TRIFLE.

Have ready two cups of hot, clear coffee (strain through linen if necessary); add half a cup of pearl tapioca and let cook over boiling water, stirring occasionally, until tender. Pearl tapioca will take at least two hours cooking. The minute and other quick-cooking tapiocas will cook in half an hour. When done add half a cup of sugar and turn into glass cups; serve with cream slightly whipped.

CHOCOLATE PUDDING.

One-half cup sugar, one egg, one-half cup milk, one cup flour, one teaspoon of Royal baking powder, one-half square unsweetened chocolate, melted with one large spoonful of butter. Mix well and steam one hour.

Sauce—Two eggs, one cup sugar. Beat well and flavor with vanilla (Burnett's) or serve with whipped cream.

Mrs. WM. HENRIKEN.

CARAMEL CUSTARD.

Put a cup of granulated sugar into a small sauce pan with a tablespoonful of water. Stir until melted, then let cook until a light brown color. Turn one-half of the caramel into a well buttered mould and let it get cold. Into the rest turn a half cup of boiling water and let it stand on the side of the range until dissolved. This is for sauce. Stir four yolks and two whole eggs with three tablespoonfuls of sugar, one-half teaspoonful salt, to a cream, add a pint of scalded milk and one-half teaspoonful Burnett's vanilla. Strain this into the mould over the hardened caramel. Place the mould in a pan of hot water and bake in a very moderate oven until firm in the center. It should take one hour. When cold the custard is ready to serve. Serve the caramel in another dish.

Mrs. Wm. S. Roe.

SNOW PUDDING.

Two tablespoons gelatine, two tablespoons cold water, one-half cup boiling water, one cup sugar, one-third cup lemon-juice, three egg whites. Sauce—Two cups scalded milk, three egg yolks, six table-spoons sugar, one-eighth teaspoon salt, one-half teaspoon Burnett's vanilla. Soak gelatine in cold water and dissolve in boiling water; add sugar and lemon-juice, stir until mixture thickens; then add stiffly beaten whites and continue beating until stiff enough to drop from a spoon. Mold, chill and serve with custard sauce.

EDNA PALMER.

LEMON BREAD PUDDING.

Beat the yolks of two eggs, with half a cup of sugar and the rind and juice of a lemon. Add four cups milk, one pint fine bread crumbs and the whites of the eggs well beaten; or else reserve the whites for a meringue. Bake in a pan of water like custard.

Mrs. Moses Bigelow, Jr.

GRAHAM PUDDING.

One and one-quarter cups of graham flour, one-half cup milk, one-half cup B. & O. molasses, one even teaspoon soda dissolved in a little boiling water, one cup raisins, one teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon ginger, one-half teaspoon salt. Steam two hours or more.

Mrs. George J. Holmes.

COCOANUT TAPIOCA PUDDING.

Soak three tablespoonfuls of tapioca over night in water. Pour off the water, put tapioca in one quart boiling milk and boil ten minutes. Beat yolks of four eggs and one cup sugar and three table-spoonfuls cocconut. Scir into the milk and tapioca. Boil five minutes. Pour into pudding dish. Beat whites of eggs to a stiff froth with three table-spoons of white sugar. Put this over the pudding, sprinkle cocconut over the top and brown in oven for five minutes.

Mrs. Ellen Clyde Healy.

LEMON PUDDING.

Beat the yolks of four eggs until thick and lemon colored, add gradually, while beating constantly, a cupful of sugar. Then add the grated rind and juice of a lemon, beat the whites of four eggs stiff, and fold into the mixture. Turn into a buttered dish. Set in a pan of hot water and cook in the oven for forty minutes.

Mrs. Moses Bigelow, Jr.

FRUIT PUDDING.

One cup of chopped suet, one cup of B. & O. molasses, one cup sour milk, one cup of seeded raisins, three and one-half cups of flour, one egg, one-half teaspoonful of cloves, one teaspoonful of cinnamon, one-fourth of a nutmeg, a little salt and one teaspoonful of soda. Boil three hours in a steamer.

EDNA PALMER.

SPANISH CREAM.

One pint of milk, three eggs, half a cup of sugar, one-quarter box of gelatine. Soak gelatine in a little cold milk or sherry. Make a custard of the milk, sugar and yolks of eggs. Then add the soaked gelatine, and stir until dissolved, but do not boil. Strain and pour over the beaten whites of the eggs. Stir well and flavor with vanilla if sherry is not used. Pour into moulds which have been wet with cold water.

MISS CRAWFORD.

BAKED APPLE DUMPLINGS.

One pint prepared flour, one tablespoon shortening, one cup milk, a little salt. When done brush over the top of dumpling with a little butter and sifted powdered sugar. Serve with hard sauce.

Mrs. W. H. INSLEY.

PRUNE PUDDING.

One pound stewed prunes, whites of four eggs, one cup powdered sugar. Drain juice off prunes, remove the stones and chop. Beat the eggs very stiff, add sugar gradually, beating all the time, then add the chopped prunes. Bake twenty minutes. Serve cold with whipped cream.

J. G. SWAIN.

BREAD PUDDING.

Two tablespoons sugar, one tablespoon butter, rounded; one teaspoon salt, level; one teaspoon Royal baking powder, three-quarters cup raisins, two eggs, one pint milk, one and three-quarters cups bread crumbs, grated nutmeg to flavor. Serve with hard sauce.

ANTONETTE LOOKER.

COFFEE CHARLOTTE.

One-half level tablespoonful gelatine (Cooper's), two tablespoonfuls cold water, one-half cup hot coffee, one-third cup granulated sugar, one-half pint heavy cream. Let gelatine stand in the cold water 10 minutes, add sugar and hot coffee. Chill until consistency of thick syrup, then add to the stiffly beaten cream. When firm enough to hold its shape pour into a mould (or oblong pan) lined with lady fingers, one dozen when separated being sufficient.

Mrs. O. H. SPARKS.

BERRY PUDDING.

To bake. One quart flour, three tablespoonfuls baking powder, one tablespoonful sugar, one tablespoonful melted butter, one egg, salt, milk for thick batter, two big cupfuls of berries.

Mrs. E. LURUE JAY.

RICE PUDDING.

Two quarts milk, two-thirds cup rice (scant), one cup sugar. Let stand on top of stove until rice softens. Grate nutmeg on top. If milk has been skimmed, add small lump of butter. Bake about two hours in slow oven, or until the milk looks creamy.

CORNELIA H. FOSTER.

SUET PUDDING.

One cup chopped suet, one cup raisins, one-half cup B. & O. molasses, one cup milk, two cups flour, two heaping teaspoonsfuls of Royal baking powder, little salt. Steam two hours. Sauce: One cup sugar, one-half cup butter. Flavor with vanilla.

MISS MARY C. UNDERWOOD.

CREAM TAPIOCA.

Four cups of milk, one-half cup of sugar, a pinch of salt, three table-spoons tapioca, three eggs and one teaspoonful of Burnett's vanilla. Put tapioca (large pearl kind) to soak over night in water. Pour water off next morning and put tapioca in double boiler with milk, sugar, salt and yolks of eggs. Let cook until it thickens. Let cool and add whites of eggs beaten stiff, and vanilla.

BELLE LITTLE SCHENCK.

TAPIOCA CREAM.

Soak one teacup tapioca twenty minutes in cold water. Let one quart of milk come to a boil in double boiler. Pour off water from tapioca and add to milk. Let this boil ten minutes. Beat, till very light, yolks of three eggs, one cup sugar, heaping tablespoon flour, then beat this into boiling tapioca. Boil five minutes. Beat whites to a stiff froth and put on top.

MRS. WM. THOMPSON.

JOHN'S DELIGHT.

Two cups chopped bread, one-half cup B. & O. molasses, one egg, one cup raisins, one cup sweet milk with one-half teaspoon soda dissolved in it, one-half teaspoon cloves, one teaspoon cinnamon, a piece of butter the size of a black walnut, a pinch of salt and nutmeg. Boil two hours in double boiler. Eat with "Foaming Sauce."

MRS. E. B. BAKER.

BANANA FRITTERS.

One-half cup flour, one-quarter teaspoon salt, one teaspoon of Royal baking powder, one tablespoon sugar, one-third teaspoon cinnamon, one-quarter cup milk, one-quarter of rind of orange (grated), grated rind of one lemon, one tablespoon lemon juice, two small bananas (cut very small), one egg, yolk and white beaten separately.

NELLIE A. HEAVY.

CARAMEL CREAM.

One quart of milk, seven tablespoons of sugar, four eggs, leave out whites of two. Burn sugar brown and pour into boiling milk. Beat eggs and mix teaspoon of cornstarch and one of flour wet with milk. Mix all together and boil slightly. Beat whites and put on top with cherry or jelly.

MAMIE SMITH.

PLUM PUDDING.

Chop half pound of beef suet very fine. Soak one-half loaf of baker's bread in a pint of milk. When it has absorbed all the milk add to it one pound of raisins (chopped fine), one pound of currants, two eggs beaten separately, one teaspoonful of cinnamon, one-half teaspoonful of cloves, one-half nutmeg, also the suet. Mix all together and boil four hours.

MRS. CARL LENTZ.

GRANDMOTHER'S CHRISTMAS PUDDING.

Three cups flour (before sifting), one cup suet (chopped fine and floured), three-quarters cup raisins, one-half cup currants, six figs (large) and twelve dates, one teaspoon soda, one teaspoon salt (scant), one teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon allspice, grated peel of lemon and extract of vanilla, one cup milk, one cup molasses (Porto Rico). Mix thoroughly and steam in mold four hours. Serve with hard sauce or lemon sauce.

Lemon Sauce: Two cups hot water, one cup sugar, three teaspoons cornstarch, grated rind and juice of one lemon, one tablespoon butter. Boil water and sugar five minutes, add cornstarch wet in a little cold water. Cook ten minutes and add rind and juice and butter. Stir until butter is melted and serve at once.

JULIE WARD HEALY.

FIG PUDDING.

Figs, one pound; suet, one cupful, finely chopped; brown sugar, one cupful; salt, one saltspoonful; flour, three cupfuls; eggs, two; milk, half pint; cinnamon, one heaping teaspoonful; Royal baking powder, one heaping teaspoonful. Beat sugar and eggs to a cream, add suet, milk and flour, into which baking powder has been mixed. Stir into this salt and spices. Flour the fruit, dropping it slowly into this mixture, and last stir in the whites of the eggs. Boil four hours in a double boiler. Rinse the boiler with cold water before pouring pudding into it. Figs must be fresh, not dry.

A. A. H.

CHERRY ROLLS.

One pint of flour, one heaping teaspoonful Royal baking powder, one teaspoonful sugar, one-half teaspoonful salt, one tablespoonful butter. Mix all well together, then moisten with milk to make a middling soft dough, roll out and cut in squares about two inches; put a spoonful of cherries in squares and fasten together like dumpling, then place in pan a little apart. Pour over them the following sauce and bake thirty minutes. Sauce—One cup sugar, one tablespoonful of butter, one tablespoonful of flour. Work all together then add one pint of boiling water. Add one-half teaspoonful of vanilla.

MRS. THOS. P. BAILEY.

BAKED HUCKLEBERRY PUDDING.

One pint of B. & O. molasses and flour to make a thick batter, batter the size of a walnut, one quart of huckleberries, one teaspoonful baking soda. Mix all well together, adding the soda last. Bake in a buttered pudding dish and serve with sauce.

RICE DUMPLINGS.

Wash one pound of rice thoroughly, then boil in two quarts of water for thirty minutes, drain in colander. Peel one dozen tart apples and take out cores. Fill in the spaces where cores were with sugar and cinnamon. Then cover the apples with a thick coating of the boiled rice. Tie each dumpling tightly in a cloth and put them in cold water. Bring the water quickly to a boil and boil forty minutes. Untie the cloth and serve dumplings with hard or cream sauce.

Frozen Desserts

MAPLE MOUSSE.

One-half pint cream, two eggs, one-half cup maple syrup. Warm syrup, beat yolks and whites together well, add to warm syrup. Cook in double boiler until stiff. Place in cold water; while it is cooling beat the cream until very stiff. Add syrup and eggs and pack in ice for three hours.

Mrs. VICTOR DECKES.

CAFE MOUSSE.

One cup strong coffee, yolks of six eggs, one and one-quarter cups sugar, one quart cream. Beat sugar and eggs together. Add coffee and cook until thick. Then cool and add the cream which has been whipped. Have tin packed in ice before pouring in the mixture. Don't stir after it is packed.

RICH VANILLA ICE CREAM.

One pint milk (generous), one cup sugar, one-half cup flour (scant), two eggs, one quart cream, one tablespoonful vanilla, one-half lemon, and when the cream is added, another teaspoon of sugar. Let the milk come to a boil. Beat the first cup of sugar, flour and eggs together and stir into the boiling milk. Cook twenty minutes in a double boiler, stirring often. Set away to cool and then add sugar, flavoring and cream. This is very rich and is good made one-half milk and one-half cream.

CORNELIA H. FOSTER.

ICE CREAM.

One-third can condensed milk (Eagle Brand), one and one-half cups milk, two eggs. Bring to boil. Flavor with vanilla or chocolate. Freeze.

JULIA WARD HEALY.

COLD MILK SHERBET.

One quart milk, one pint sugar. Half freeze and add juice of three lemons and rind of one and beaten white of an egg. Then finish freezing.

Mrs. MOSES BIGLOW, JR.

MOUSSE.

One pint cream, whipped stiff, four eggs, whites and yolks beaten separately, three-quarters cup or scant cup of sugar, one dozen macaroons. Cream and eggs must be very cold. Mix sugar with yolks, pour this in beaten whites, then add whipped cream. Mix in macaroons and flavor with Burnett's vanilla. Pour in mold and pack in cracked ice and salt for three or four hours.

Mrs. E. G. WHEATY.

FRUIT MOUSSE.

One pint of cream, one cup sugar, two cups mashed fruit. Whip cream, add sugar and fruit, mix well and put in mold. Pack in salt and ice for three hours.

Mrs. G. H. CASBOLT.

ORANGE SHERBET.

One quart of milk, two cups of sugar. Mix thoroughly and put in freezer. When partly frozen, add the juices of two oranges and one lemon. Freeze.

Mrs. Wm. HAINKEN.

CHILI SAUCE.

Fifty ripe tomatoes, ten seeded green peppers, ten onions, two bunches celery, two quarts apple vinegar, two large cups granulated sugar, two tablespoons salt, one tablespoon ground cinnamon, one tablespoon allspice, one tablespoon cloves. Boil slowly three hours.

Mrs. Wm. R. ANTHONY.

TOMATO CATSUP.

Four quarts strained tomatoes, four tablespoons salt, three tablespoons black pepper, three tablespoons mustard, one-half tablespoon cloves, one-half tablespoon allspice, one tablespoon red pepper, three garlic, one pint vinegar. Boil until the desired thickness; put the dark spices and garlic into a cloth to prevent the catsup from becoming dark.

J. G. SWAIN.

GOVERNOR SAUCE.

One peck green tomatoes sliced, one cup salt. Let stand two and one-half hours. Drain. Add four large onions, four green peppers, one cup sugar, six cups vinegar, one ounce whole cloves, two ounces cinnamon, two ounces allspice in bag, one cup grated horshadish. Cook until soft and tender.

Mrs. JAY TREAT.

CHUTNEY (An English Sauce).

One pound apples, ten ripe tomatoes, two red peppers, four ounces salt, one pound seeded raisins, six small onions, one pound granulated sugar, one ounce celery seed, one ounce white mustard seed, one-half cup mint leaves ground together coarsely. Boil three pints vinegar; when cold pour over the mixture; let stand a week, stirring often; then bottle for use.

Mrs. Wm. G. WAGNER.

INDIA RELISH.

Twelve large ripe tomatoes (peeled), twelve sour apples, seven small onions, one red pepper, all chopped fine; add one quart vinegar, one pound sugar; boil one hour and seal in glass jars.

Mrs. HICKS.

CHILI SAUCE.

Twelve large ripe tomatoes, six green peppers, four large onions, one pint vinegar, two tablespoonfuls of salt, two tablespoonfuls of sugar, two tablespoonfuls of cinnamon; chop and boil three hours, then bottle. Twelve green tomatoes, chopped and used instead of ripe ones, make a good sauce.

M. H. DOUGLAS.

CHILI SAUCE.

One peck ripe tomatoes, one dozen green peppers, two quarts white onions; remove seeds and cores from peppers; chop all very fine and boil; one cup sugar, one pint vinegar, four tablespoons ground mustard, one tablespoon ginger, one tablespoon ground cloves, eight tablespoons salt. Mix these and add when the rest come to a boil; boil one hour.

Mrs. E. A. PAULIX.

HARVARD BEETS.

Cut cold cooked beets in small pieces like dice. In double boiler make the following: One-half cup sugar, one-half cup vinegar, one level tablespoon cornstarch. Cook until thick; pour over cold beets and stir carefully until syrup is red with beets.

C. E. M.

CHOW-CHOW.

One peck green tomatoes, one-half dozen onions, one-half dozen green peppers (reject seeds). Chop fine and sprinkle over one cup salt. Let stand over night. Drain. Cover with vinegar and cook slowly one hour. Drain again and pack in a large jar. Take one pound sugar, one tablespoon cinnamon, two teaspoons each cloves, allspice and pepper, one cup horseradishh, one-quarter cup ground mustard, and vinegar enough to mix them. When boiling pour over the pickle.

M. C. JOHNSON.

TOMATO CATSUP.

One basket ripe tomatoes, one quart vinegar, mix with vinegar, three teaspoons mustard, two teaspoons red pepper, four teaspoons cloves, one teaspoon black pepper, four teaspoons cinnamon, three-quarters cup salt. Boil tomatoes and strain. Put on stove again and boil one hour adding vinegar and spices toward the last.

MRS. FRANK BELL.

PICKLED BEETS.

Cook beets until nearly done. Drain and slice into preserving kettle. Pour over them the following hot mixture: To one quart of vinegar, add one and one-half cups of sugar. If vinegar is strong add one cup of water. Let all come to a boil. Seal in hot jars. Add two cloves or a stick of cinnamon on top of each jar before sealing.

Miss E. M. Doty, per

MRS. SAMUEL CLARK.

ENGLISH PICKLE.

Six good sized cucumbers, three good sized onions. Peel and slice. Cover with one-half cup salt and let stand over night. In the morning throw off brine and add one-half ounce of mustard seed and two teaspoonfuls of celery seed, ten tablespoonfuls of olive oil and one pint of cold vinegar. Seal in airtight jars.

Mrs. W. H. J. Taylor.

Preserves and Conserves

FOUND TABLE FOR FRUIT CONSERVES.

Given by a chemist and said to best preserve the flavor of the fruit.

- Apricots, use twelve ounces sugar
- Currants, red, fourteen ounces sugar.
- Currants, white, fourteen ounces sugar.
- Currants, black, one pound sugar.
- Cherries, red and white, fourteen ounces sugar.
- Plums, damsons, one pound sugar.
- Plums, egg, fifteen ounces sugar.
- Gooseberries, red, fourteen ounces sugar.
- Gooseberries, green, one pound sugar.
- Green gages, fifteen ounces sugar.
- Grapes, fourteen ounces sugar.
- Peaches, fourteen ounces sugar.
- Pineapple, ten ounces sugar.
- Quinces, ten ounces sugar.
- Raspberries, twelve ounces sugar.
- Green rhubarb, one pound sugar.
- Red rhubarb, fourteen ounces sugar.
- Strawberries, thirteen ounces sugar.

M. C. JOHNSON.

RHUBARB JAM.

One pound rhubarb cut in small pieces (peel first), one pound sugar and the pulp, rind and juice of one large orange (cut in small pieces). Let stand over night. In the morning pour off the syrup and boil until it thickens. Then put in the fruit and boil all together one-half hour.

JANE SWAIN.

SPICED APPLE JELLY.

One peck of apples, washed and quartered; two quarts of water, two quarts of vinegar, one ounce whole allspice, one-half ounce stick cinnamon, one ounce whole cloves. Cook until apples are tender. Strain. To one pint of juice add one pound of sugar. Boil from twenty to thirty minutes.

Mrs. Wm S. HEINIKEN.

PEACH MARMALADE.

Forty peaches, four oranges, one lemon. Cut in small pieces. To each pound of fruit add one pound of sugar and boil until thick.

Mrs. Wm S. HEINIKEN.

PLUM TOMATO PRESERVE.

Five pounds of yellow plum tomatoes, three and one-half pounds of sugar, three large lemons. Slice lemons thin and cook tender in a small quantity of water. Put all ingredients together, adding if liked some sliced ginger root in a cloth bag, and cook until clear and thick. Put into glasses and seal.

Miss M. C. JOHNSON.

RHUBARB MARMALADE.

Eight pounds rhubarb, cut in small pieces. Cook twenty minutes. Add juice and rind of five lemons (rind put through meat chopper), six pounds sugar, one-half pound almond meats blanched and chopped. Cook all until thick.

Mrs. JAMES MARSHALL.

SPICED GOOSEBERRIES.

Six quarts gooseberries, five pounds sugar, two and one-half pounds raisins, one pint vinegar, one tablespoon cinnamon, one tablespoon cloves, one tablespoon allspice. Cook slowly until quite thick or almost like jelly.

Mrs. JAMES MARSHALL.

SARATOGA SAUCE.

Five pounds of currants, five pounds of sugar (granulated), one pound of raisins, seeded and cut in half, one large or two small oranges juice and rind (chopped). Cook currants fifteen minutes before adding other ingredients and as long afterwards as it will require to become like jelly. Test: Take out a spoonful into saucer and put in cool place for a moment or two; if ready the sauce will wrinkle before a spoon passed through it.

M. C. JOHNSON.

MINT JELLY.

For foundation use light colored crab apples. Prepare and make as for crab apple jelly, adding a dozen small sprays of garden mint to each pint of juice tied in cheesecloth bag. Boil hard fifteen minutes. Take out mint, add sugar and finish as usual. Just before taking up add a little green coloring master. Be sure to get harmless kind.

M. C. JOHNSON.

QUINCE JAM.

Eight pounds of quinces, washed and quartered. Cover with a cup of water and let it boil. Then add three pounds of sweet apples, three pounds of pears, five pounds of sugar, two lemons, juice and rind, two oranges, juice and rind. Boil until thick.

Mrs. G. H. HUGHES.

CONSERVE.

Two pounds sour cherries, one pound strawberries, one pound pineapple and three and one-half pounds of sugar. Peel pineapple and cut in small pieces, hull the berries and pit the cherries. Cook slowly until thick as jam—about forty minutes. Add a few nut meats to each glass of cooked conserve.

C. H. FOSTER.

PEACH CONSERVE.

To four pounds of peaches, pored and cut in small pieces, add one grated pineapple, one grated orange, one grated lemon, one-half pound blanched almonds (chopped fine) and one-half pound of seedless raisins. Cook fruit until soft and pulpy. Then measure and add one pound of sugar to each pint of pulp. Cook slowly until thick.

LAURA E. ANTHONY.

QUINCE JELLY.

Use skins but reject seeds. Put water on quinces until you just begin to see it among the pieces. Cover and cook until tender. Drain through colander. Put into flannel bag and drip over night. Use one pound of sugar for each pint. Boil hard and test after fifteen minutes and until it will jelly.

MARY C. JOHNSON.

SPICED CURRANTS.

Five and one-half pounds of fruit, three and one-half pounds of sugar, one-half pint of vinegar, two heaping dessertspoonfuls allspice, two heaping dessertspoonfuls cinnamon, one heaping dessertspoonful cloves and one-grated nutmeg. Put spices in bag, cook the mixture until dark, which will take thirty or forty minutes.

Mrs. C. H. DALY.

SPICED GRAPES.

Seven pounds of grapes, five pounds of sugar, one-half pint of vinegar, one large tablespoonful of cinnamon, one-half tablespoonful of cloves. Pulp the grapes. Keep the skins, cooking them separately until soft. Cook pulp till seeds separate, then strain, and add juice to skins, with sugar, spice and vinegar. Boil fifteen minutes, stirring frequently.

Mrs. F. B. BAKER.

GRAPE CONSERVE.

Cook six pounds of grapes and strain through colander. Take one cup of juice to one cup of sugar, two pounds of raisins, one pound of currants, one orange cut in small pieces. Boil twenty or thirty minutes. Add one pound English walnuts just before taking from stove.

JANE G. SWAIN.

PLUM COMPOTE.

Six pounds of plums (Damson's pitted), six pounds of sugar, one pound of English walnuts, one pound of raisins, four oranges. Boil until thick enough for jam.

Mrs. Wm. HEINIKEN.

GOOD STRAWBERRY PRESERVE.

One bowl berries, two bowls sugar. Let stand over night. Boil ten minutes hard in morning. Put in glasses and cover with wax.

Mrs. JOSEPH S. VINTON.

MILD CURRANT JELLY.

Two pints of water, three pints of currant juice, four pounds of sugar. Boil hard twelve minutes.

MARY C. JOHNSON.

PICKLED PEACHES.

Seven pounds peaches, four pounds sugar, one pint of vinegar, one-half ounce ginger root, one teaspoonful ground cloves, two teaspoonfuls cinnamon, two teaspoonfuls allspice, one-half teaspoonful mace. Mix spices and tie in four small bags and put in the kettle with vinegar and sugar. When the syrup comes to a boil, add peaches. Bring to boiling point again. If peaches are hard let them boil a minute or two. Turn into a stone jar to cool. Drain liquor off the next day (and the bags). Stand on a moderate fire until it boils. Then pour over peaches. Do this three or four days. (You can tell as the syrup gets darker and thicker how many days.) The last day boil down the liquor until it is half the quantity or enough to cover the peaches. Add fruit, bring all to a boil. Take out bags and set away in a stone jar. Be sure to have a moderate fire and not boil syrup until last day.

Mrs. G. EDWIN DUREN.

PRESERVED CHERRIES IN THE SUN.

One pound sugar to each pound of fruit. One kitchen spoonful of water to five pounds of sugar. Put sugar and water on fire and boil hard until syrup is perfectly clear. Add fruit and let come to a hard boil. Remove and put in pans or platters in the sun. If covered with sheets of glass it will cook more rapidly. Put out in sun one or more days until sufficiently cooked.

Mrs. G. EDWIN DUREN.

Candy

HADDOCK CANDY.

Three cups dark brown sugar, one cup cream. Boil twenty minutes, stirring all the time. Remove from fire and beat one tablespoonful of Burnett's vanilla and one cup of chopped black walnuts into it. When nearly hard pour into pans.

Mrs. J. M. RIVER.

COCOANUT BALLS.

The white of one egg, three-quarters pound confectioner's sugar, three-quarters pound cocconut, one-half teaspoonful Burnett's vanilla, lemon or melted chocolate. Beat all together, adding a few drops of water, when it is too thick to stir. Put out in small balls or flat cakes.

Mrs. H. R. EUSTIS.

CHOCOLATE FUDGE.

Two cups of granulated sugar, two cups of brown sugar, one cup sweet milk, one heaping tablespoonful of butter, three-quarters cake Baker's chocolate, one teaspoonful Burnett's vanilla. Boil sugar, milk and butter together ten minutes, then add chocolate and boil until it forms a soft ball; add vanilla, and beat until thick. Pour in pans.

Mrs. THOS. F. BAILEY.

TURKISH DELIGHT.

One box of gelatine in one scant cup of water, two pounds granulated sugar, one cup of water, grated rind of two oranges. Put on stove until sugar is dissolved. Then add the gelatine mixture, stirring until thoroughly dissolved. Cook for twenty minutes after it begins to boil. When it has boiled ten minutes add the strained juice of two oranges and one lemon. Pour in shallow pans that have been chilled with cold water. When cold dust with confectioner's sugar and cut in inch cubes.

JANE G. SWAIN.

SEA FOAM CANDY.

Three cups light brown sugar, one cup water, one tablespoon vinegar; boil until it forms soft ball in water. Pour out the stiffly beaten whites of two eggs. When stiff add one cupful of chopped nuts and one-half teaspoonful of Burnett's vanilla or maple flavoring.

Mrs. GRACE J. HOLMES.

PONDANT.

Ingredients: Two cups of sugar, one cup boiling water, one-quarter teaspoonful of cream of tartar. Method: A. Ingredients to be heated together slowly, stirring until sugar is dissolved. Then boiling gently without stirring, wiping sides of sauce pan as crystals form, until a fine thread forms when syrup is dropped from spoon or a soft ball is formed in cold water. B. Mixture to be cooled until you can put your fingers in it, then stirred until stiff and finally worked with hands until smooth.

PINOCHI.

Two cups light brown sugar, one cup milk. When it lumps in cold water add butter the size of a walnut, a teaspoonful of Burnett's vanilla and two cups of finely chopped walnuts or peanuts. Beat briskly for five minutes, pour into buttered pans and when cold cut into squares.

MAPLE SUGAR FUDGE WITH NUTS.

Three cups of sugar, one cup of maple sugar, one cup milk flavored with Burnett's vanilla, butter size of an egg. Boil 15 minutes and pour on a cup of chopped nuts.

CHOCOLATE CARAMELS.

One cup brown sugar, one cup white sugar, one cup B. & O. molasses, one cup milk, one tablespoon butter, one teaspoonful cornstarch, one cup chocolate. Mix the sugar, molasses, milk and cornstarch together and put in a porcelain kettle. Grate the chocolate and put it over hot water to melt. Mix the chocolate and butter with other ingredients and flavor with Burnett's vanilla and cook one hour, stirring frequently.

Mrs. EARS CLYDE HEAVY.

PEPPERMINT DROPS.

One pound granulated sugar, one-half cup of water, one-quarter teaspoonful of cream of tartar; boil hard three minutes. Remove from the stove, add four or five drops of oil of peppermint. Stir until sufficiently thickened to drop from the spoon on waxed paper. If too thick, thin with a little hot water. This is a good foundation for various changes in flavors. A teaspoonful of cocoa or chocolate, coconut with vanilla, cold coffee instead of water and mint or oil of wintergreen when three or four drops of blush gives a color.

M. C. BROWN.

CLEAR CANDY FOR NUTS.

Two cups granulated sugar, two tablespoons vinegar and enough water to make one-half cup. Add to sugar, and boil until brittle when tested in cold water. Pour over nuts, which should be ready in the pan.

MISS PHOENIX TAYLOR.

PARISIAN SWEETS.

Ingredients: One pound figs, one pound dates, one pound English walnut meats, powdered sugar. Method: Pick over and remove stems of figs and stones from dates, mix fruit and nuts; put in a meat chopper, work with the hand until blended. Shape into balls and roll in powdered sugar.

Mrs. J. M. RIEKER.

IMPS.

One cup sugar, two eggs (yolks and whites beaten separately), two squares Baker's chocolate (melted), one-quarter cup melted butter, three-quarters cup flour, one-quarter teaspoonful baking powder, one teaspoonful vanilla, one cup pecans and walnuts broken in small pieces. Mix sugar and butter together, then add the yolks, then the flour, to which the baking powder has been added. After this add the whites and the chocolate alternately, then the Burnett's vanilla and nuts. Drop on a buttered pan and bake.

M. V. DOMB.

SUGAR CANDY.

Two cups of granulated sugar, one cup of water, or enough water to dissolve the sugar; one teaspoonful of vinegar. Put on to boil, but before it boils add one-half teaspoonful of cream of tartar to prevent sugaring. When it hardens in cold water it is ready to pull; flavor while pulling. Pull in long strips and cut with scissors or knife.

RUTH E. HEALY.

PEANUT TAFFY.

Two cups B. & O. molasses, two cups crushed peanuts, one-half cup butter, one small tablespoon flour, two-thirds teaspoon soda, two tablespoons Burnett's vanilla. Cook molasses until nearly done. Add flour and butter. Cook until it hardens in cold water. Stir in peanuts. Remove from range and add vanilla.

A. C. DAY.

OLD FASHIONED MOLASSES CANDY.

Melt one-quarter cup butter in kettle. Add two cups B. & O. molasses and one-half cup sugar. Stir to dissolve sugar. When well cooked stir constantly until tried in cold water candy becomes brittle. Then add a teaspoon vinegar. Pour into buttered pan. When cool, pull until it becomes light in color. Cut in small pieces with knife.

CANDIED GRAPEFRUIT RIND.

Soak the rind in cold water over night, allowing one tablespoonful of salt to a quart of cold water. In the morning turn off the water and with a spoon remove the white fibre. Cut rind into straws with a pair of scissors. Cover with boiling water and boil twenty minutes. To one cup of straws allow one cup of sugar and one-half cup of cold water and boil until the syrup threads. Then remove from the fire and lay straws on a bed of sugar in a tin pan and roll them in sugar. Let cool and pack in a box or glass jar.

EDNA PALMER.

DIVINITY.

Two cups sugar, one-half cup cold water, one-half cup Karo corn syrup. Boil until brittle when tested in cold water. Have the whites of two eggs stiffly beaten in a deep bowl. Gradually add hot syrup, beating all the time until cold and thick. Add two-thirds of a cup of broken walnut meats and one teaspoonful of Burnett's vanilla. Put in buttered pan and cut in squares.

EDNA PALMER.

ORANGE STRAWS.

Choose thick skin oranges. Cut peeling into thick strips, boil until tender, throwing off water five or six times, putting cold on each time. Cool and boil again fifteen minutes in a thick syrup. Let cool in syrup. Make the syrup of one cup of water and two cups sugar. Boil this until it will spin a thread. Throw into syrup a small quantity of peel, turn over a few times and spread on wax paper to cool. Keep in a tin box.

M. C. JOHNSON.

FUDGE.

Four squares of Baker's chocolate, two cups of granulated sugar, three-quarters cup of milk. Boil five minutes. Add one tablespoonful of butter. Boil two minutes, remove from the stove and add one tablespoonful of Burnett's vanilla. Beat about ten or twelve minutes, but not too long to run smoothly into the pan.

M. C. BROWN.

VANILLA CARAMELS.

Two cups of granulated sugar, one cup cream, two teaspoonfuls of butter, two teaspoonfuls Burnett's vanilla. Let boil until it forms a ball when dropped in cold water.

COCOANUT CAKES.

One egg white, one spoonful coconut milk, one coconut put through meat chopper, enough sugar to make a stiff paste. Mould into cakes.

M. V. DODD.

TEN MINUTES CANDY.

One cup B. & O. molasses, one cup granulated sugar, two tablespoonfuls of vinegar, butter the size of an egg. Boil hard for ten minutes. When it hardens in water add one teaspoonful of Burnett's vanilla and a little soda. Pour into buttered pans and cool. Cooking in a frying pan gives the best result.

MRS. H. R. EUSTIS.

NOUGAT.

Grease a shallow pan with butter. Fill with hickory nuts. Brazil nuts cut in slices, almonds, coconut cut in thin strips, dates and a little candied orange peel. Boil two pounds sugar and one cup water together without stirring (after the sugar melts) until it hardens and is brittle when dropped in cold water; then add a tablespoonful of lemon juice and pour into pan over nuts. When nearly cold mark out in narrow strips with a knife.

PEANUT BRITTLE.

Chop fine (medium) one quart peanuts, divide in four parts; by the side of each part place a cup of granulated sugar. Then have frying pan perfectly dry, pour in one cup of sugar. When dissolved take off stove, add nuts and pour in dry jelly tins, spreading quickly. Do the same with each part.

L. MOREHOUSE.

MARSHMALLOWS.

Soak one-half package of Knox's gelatine in ten tablespoonfuls of cold water. Heat two cups of sugar with ten tablespoonfuls of water until dissolved. Add gelatine to syrup. Let stand until partly cooled. Add a few grains of salt and flavor to taste. Beat with an egg beater until stiff, then use large spoon. Dust granite pan thickly with confectioners' sugar. Pour in candy about one-half inch deep. Put in cool place till thoroughly chilled. Turn out on board covered with confectioners' sugar and cut into squares.

J. G. SWAIN.

GINGER JIBB.

One-quarter pound of butter, two teaspoonfuls of ground ginger, one-half pound of brown sugar and three-quarters of a cup of B. & O. molasses. Boil until it hardens in cold water. Pour into buttered pans and when nearly cold mark into squares.

NUT CANDY.

One pound light brown sugar, butter size of walnut, one cup milk; boil until it forms a ball when dropped in cold water. Stir in teaspoonful of Burnett's vanilla and one-half pound chopped nuts. Pour on buttered tins and cut into squares when cool.

JANE G. SWAIN.

BUTTER CANDY.

Three cups of light brown sugar, a small lump of butter and a can of condensed milk. Cook just the same as fudge, or until the candy forms a small ball when dropped in cold water. Add flavoring and chopped nuts and beat until creamy. This candy will be more creamy if cooled somewhat before heating.

MINT PASTE.

One box of gelatine (Cox's), three cups of sugar, one cup of water. Soak gelatine in one cup of water. Let sugar and water come to a boiling point. Add gelatine. Boil slowly twenty minutes. Remove from the stove. Add three tablespoons of lemon juice, one and one-half teaspoons of essence of peppermint, eight drops grape green. Pour into a pan wet with cold water. When sufficiently firm cut in strips. Pull one by one from the pan. Cut in squares, using plenty of confectioners' sugar for covering.

M. C. BROWN.

BUTTER SCOTCH.

One cup of sugar, one-quarter cup of molasses, one large tablespoon of vinegar, three tablespoonfuls of boiling water, one-half cup of butter. Boil until it will become brittle when dropped in cold water. Pour into buttered pans and mark in squares when nearly cool.

Mrs. M. H. DOUGLAS.

MAPLE MARSHMALLOW WHIP.

Two cups brown sugar (or one pound cake of maple sugar), one-half cup of milk, butter size of egg, one teaspoonful of Burnett's vanilla, one cup of walnuts and one large cooking spoon of marshmallow whip. Mix the sugar, milk and butter and boil until it hardens when tested in cold water. Remove from fire and beat well. Then add vanilla and marshmallow whip and beat until almost ready for the pan. Stir in walnuts. Pour into small buttered cake tins and before the candy is cold turn out into a dish. Don't touch until cold.

Mrs. HARRISON S. HIGGINS.

MARSHMALLOW FUDGE.

Two cups of sugar, two heaping tablespoons of cocoa and three-quarters of a cup of milk. Boil this mixture until it will form a soft ball in cold water. Take from fire and add a pinch of salt, a tablespoon of butter and two heaping tablespoonfuls of Marshmallow Whip. Beat well and pour into buttered pan.

DOROTHY W. CAVE.

CRYSTALLIZED FRUITS.

Two cups of granulated sugar, three-quarters cup of water. Add two tablespoons of vinegar when it boils. Boil until brittle when dropped into cold water. Dip into this, white grapes, nuts, raisins, cherries, etc. Drop on waxen paper to harden.

JANE G. SWAIN.

Sauces

CREAMY SAUCE.

One-half cup butter, one cup powdered sugar creamed together, four tablespoons wine or one teaspoonful of Burnett's vanilla, one-quarter cup cream or milk, four tablespoons cream in addition, beaten in gradually if Burnett's vanilla is used. Set in a bowl of hot water for a few minutes and beat until creamy.

CORNELIA H. POSTER.

HARD SAUCE.

One-quarter cup of butter, one cup of powdered sugar, one teaspoonful of Burnett's vanilla or one tablespoonful of brandy, whites of two eggs. Beat the butter to a cream, add gradually the sugar and beat until light, add the whites, one at a time, and beat all until very light and frothy, then add gradually the flavoring and beat again. Sprinkle lightly with grated nutmeg.

FOAMY SAUCE.

Beat one-half cup butter to a cream, add one cup granulated sugar, and stir till it is white and foamy. Just before serving, pour on it one cup boiling water and stir a moment. Add teaspoonful Burnett's vanilla.

Mrs. E. R. BAKER.

SAUCE TARTARE.

Mix one cup of mayonnaise with finely chopped parsley, onion, capers or pickles. For scallops, smelts or other fish also with cold meats.

JULIE WARD HEALY.

CAPER SAUCE

One pint hot water or white stock, one-half cup butter (scant), two tablespoonfuls flour, one-half teaspoonful salt and little pepper. Put half the butter in a saucepan; be careful not to let it become brown. When melted, add the dry flour and mix well. Add the hot water, a little at a time, and stir rapidly as it thickens. When perfectly smooth, add the remainder of the butter in small pieces, and stir till it is absorbed. Add salt and pepper. If not smooth, strain before serving. Add six tablespoonfuls of capers. For boiled beef or mutton.

JULIE WARD HEALY.

Useful Information

THRIFT THOUGHTS.

Do you throw away any "ham gravy" or bacon fat, Mrs. Housewife, because it is too greasy for ordinary use?

Here is a way suggested by the United States Department of Agriculture to make it blend into soups or gravies instead of floating as a greasy layer on top:

Stir into each two tablespoons of melted grease one-half tablespoon of flour. The mixture will blend easily into milk soups, stock soups, sauces or gravies and give an appetizing flavor.

Whipped cream will go much further if for every cupful of cream the white of an egg is added.

Use vinegar instead of water for thinning paste and the paste will not spoil.

Scorch stains may be removed by rubbing with a cut onion. Wash in cold water and let soak half an hour.

Good to look at and an excellent spring salad is watercress and oranges.

Juice left from a can of fruit will flavor a gelatine dessert.

Frozen rice pudding is a delicious and "different" dessert.

To iron knitted doilies that require careful shaping, first iron dry, then place over them a clean cloth dipped in cold starch and iron again.

"Rugs may be successfully dyed at home," says R. K. "I did two last year, placing them on the back porch and putting down several thicknesses of newspaper to protect the floor. I bought four packages of dye, two for each rug, mixed it according to directions, and painted it on the rugs, using an old whisk broom. I was careful to apply the dye evenly and not get the rugs too wet. By morning they were dry and just the right color."

When you have no cream to whip for dessert or fruit salad, use an apple and the white of an egg. First grate the apple, add about three tablespoons of sugar, put in the egg white and beat hard and fast till it is light and fluffy. A drop or two of vanilla may be added.

Tea leaves may be used to renovate painted wood which is stained and marked. The leaves taken from the teapot after tea has been made should be placed in a basin and soaked for ten minutes in boiling water. A clean piece of flannel, dipped in the liquid and rubbed over the stained places, will remove the marks. The surface of the wood should be rubbed again with a dry cloth, and with a small application of liquid vaseline, thoroughly rubbed in, for the final polish.

To freshen wilted vegetables, such as lettuce, celery and spinach, put a piece of lemon into a pan of cold water and let the vegetables stand in it for an hour or so.

TO SERVE WITH VIANDS.

Here is a list of sauces, jellies, vegetables, etc., which, it is said, should be served with fish, meat and fowl:

Fish, Baked—Hollandise sauce, peas, corn, mashed potatoes.

Fish, Boiled—Tomato sauce, sauce tartare or sliced lemon, potatoes, tomatoes, baked or stewed.

Fish, Fried—Horseradish sauce, sliced lemon, cucumbers, baked or mashed potatoes, tomatoes.

Roast Beef—Grated horseradish and mustard, beets, macaroni, sweet potatoes, squash or tomatoes.

Corned Beef—Horseradish sauce, cabbage, carrots, beets, potatoes, turnips.

Beefsteak—Baked tomatoes, beans, corn, squabs, parsnips, potatoes, mashed, fried or baked.

Roast Lamb—Mint sauce, peas, beans, summer sauce.

Lamb, Boiled—Egg sauce, peas, asparagus, spinach, potatoes.

Lamb Chops—Tomato sauce, asparagus, peas, potatoes, pickled beets.

Boiled Mutton—Currant jelly or mint sauce, baked macaroni, mashed potatoes, turnips.

Mutton Chops—Pickles, tomato sauce, fried sweet potatoes, oyster plant, stewed tomatoes.

Roast Mutton—Currant jelly, mashed potatoes, cauliflower, peas, spinach.

Game—Spiced pears, potatoes, tomatoes, spinach, celery or lettuce salad.

Turkey, boiled—Oyster or cranberry sauce, parsnips, sweet potatoes, boiled onions.

Turkey, Roast—Cranberry or currant jelly, string beans, cold slaw, mashed potatoes, squash, tomatoes, turnips.

Chicken, Boiled—Cranberry or oyster sauce, boiled rice, tomatoes, potatoes, parsnips.

Chicken, Roast—An acid jelly, beans, beets, corn, celery, onions, roast or browned potatoes.

Duck, Roast—Apple sauce, baked macaroni, rice croquettes, beans, corn, squash.

Goose, Roast—Apple sauce, mashed potatoes, parsnips, baked macaroni, turnips.

Veal, Roast—Asparagus, parsnips, mashed potatoes, scalloped tomatoes.

Veal, Boiled—Horseradish, macaroni and cheese, washed potatoes, spinach.

Veal Cutlet—Tomato sauce, potatoes, peas, corn, spinach.

Baked Ham—Apple sauce or an acid jelly, turnips, spinach, roast potatoes, tomatoes.

TIME TABLE FOR COOKING.

Boiling.

- Asparagus, twenty to twenty-five minutes.
 Beans, string, twenty to thirty minutes.
 Beans, lima, one-half hour.
 Beef, corned, or a la mode, three to five hours.
 Beets, four to five hours.
 Brussels sprouts, ten to fifteen minutes.
 Cabbage, one hour.
 Carrots, one hour.
 Cauliflower, twenty to thirty minutes.
 Celery, twenty to thirty minutes.
 Chicken, ten minutes to each pound. It depends on the age of the chicken.
 Clams, cook until they just come to a boil.
 Coffee, three to five minutes.
 Corn, sweet, boiling water, five to eight minutes.
 Corn meal, three hours.
 Eggs, hard-boiled, twenty minutes.
 Eggs, soft-boiled, three minutes.
 Fish, cubical, such as cod, halibut, etc., twenty minutes for each pound.
 Fish, long and whole, six to ten minutes for each pound.
 Ham, five hours.
 Hominy, fine, one hour.
 Mutton, two to three hours.
 Oatmeal, rolled, one-half hour.
 Onions, forty-five minutes.
 Oysters, cook until they just come to a boil.
 Peas, fifteen to twenty minutes.
 Parsnips, forty-five minutes.
 Pigeon, potted, two hours.
 Potatoes, twenty to thirty minutes.
 Rice, fifteen to twenty minutes.
 Soup stock, three to six hours.
 Spinach, twenty to thirty minutes.
 Squash, twenty to thirty minutes.
 Tea, to steep, three to five minutes.
 Tomatoes, fifteen to twenty minutes.
 Tongue, three to four hours.
 Turnips, yellow, one and a half hours.
 Turnips, white, one hour.
 Veal, per pound, eighteen to twenty minutes.
 Salt meats should be put into cold water and boiled slowly, that the salt may be extracted in cooking.
 For making soup, put the meat on the fire in cold water.

Baking and Roasting.

- Beans, eight to ten hours.
 Beef, braised, three to four hours.
 Beef, file of, thirty minutes.
 Beef, roast, rare, twelve to fifteen minutes per pound.
 Biscuit, rolls, twenty minutes.
 Bread, forty to sixty minutes.

Cake, sponge, forty-five to sixty minutes.
 Cakes, thin, twenty to thirty minutes.
 Chicken, one to one and one-half hours.
 Custards, twenty to forty-five minutes.
 Duck, canvasback and redhead, eighteen minutes.
 Duck, tame, one to one and one-half hours.
 Fish, cubical or thick, forty-five to sixty minutes.
 Fish, small and whole, twenty to thirty minutes.
 Gems, twenty to thirty minutes.
 Lamb, one and one-fourth to one and one-half hours.
 Muffins, twenty to thirty minutes.
 Mutton, one and one-quarter to one and one-half hours.
 Patties, fifteen to twenty-five minutes.
 Pies, thirty to forty minutes.
 Pork, two to three hours.
 Potatoes, thirty to sixty minutes.
 Padding, twenty to forty-five minutes.
 Scalloped dishes, fifteen to thirty minutes.
 Turkey, two to three hours. Per pound, fifteen minutes.
 Veal, two to three hours.

Frying.

Have fat at a boiling heat.
 Bacon, fried in its own fat, two to three minutes.
 Chops, breaded, five to eight minutes.
 Croquettes, one minute.
 Doughnuts, three to five minutes.
 Fish balls, one minute.
 Fish, breaded, five to eight minutes.
 Fish, small, two to five minutes.
 Fritters, three to five minutes.
 Potatoes, two to five minutes.

Steaming.

Brown bread, three hours.
 Puddings, one quart or more, two to three hours.
 Rice, forty-five to sixty minutes.

Broiling.

Bacon, four to eight minutes.
 Birds, six to eight minutes.
 Chicken, fifteen minutes per pound.
 Chops, six to eight minutes.
 Fish, small and thin, five to eight minutes.
 Fish, thick, twelve to fifteen minutes.
 Liver, four to eight minutes.
 Squab, ten to fifteen minutes.
 Steak, one inch thick, six to eight minutes.
 Steak, one and one-half inches thick, eight to ten minutes.
 Tripe, four to eight minutes.

TABLE OF PROPORTIONS.

One cup liquid to three cups flour for bread.
 One cup liquid to two cups flour for muffins.

A Financial Recipe

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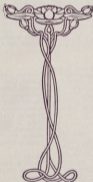
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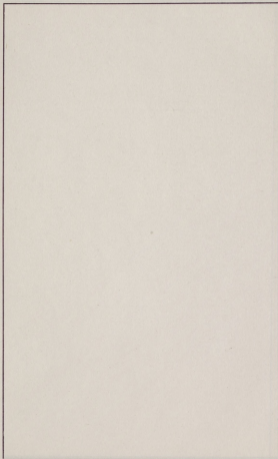
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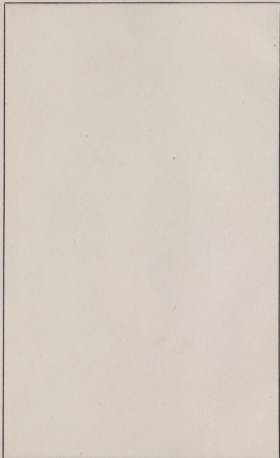
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