

SNAP
SHOTS
AT
COOKERY.

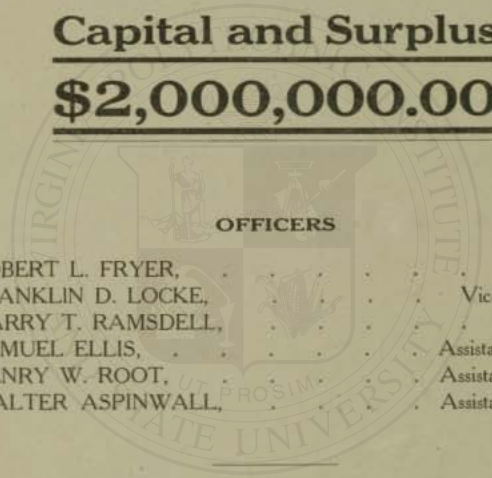
SNAP SHOTS AT COOKERY.



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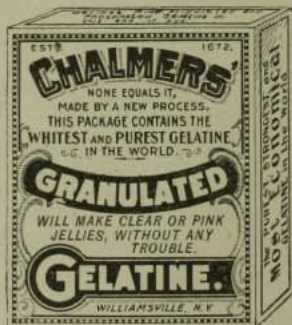
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SNAP SHOTS AT COOKERY

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*If those who have proven they know how to cook
Have their names and recipes bound in a book,
And sold for one dollar to saints and to sinners,
What a help it will be to all the beginners.*

KATE NEWELL AVERILL.

Preface ..

In offering this little book to our friends and the public, we hope they will find these recipes, as we have, tried and true.

Grateful acknowledgment is here made to all who have assisted in its compilation and sale. : : : :

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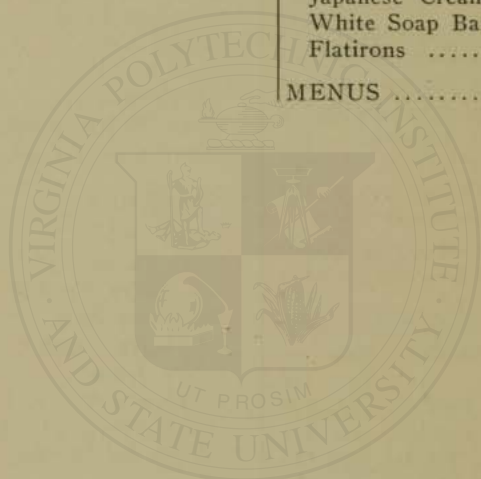
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Snap Shots at Cookery.

SOUPS.

FINE TOMATO BISQUE.

Take one quart of sweet milk; let it come to a boil; have all ready two tablespoonfuls of flour and a small piece of butter thoroughly mixed to a cream, and mix in with the milk while boiling. Just before serving, take one quart stewed tomatoes (or can of tomatoes), mix in one half teaspoonful soda, mix all together, season with pepper and salt to taste. Serve immediately, as any delay will make it curdle.

Lucy B. Lee.

ASPARAGUS SOUP.

The desired number of asparagus heads should be picked, scraped and thoroughly washed, the tops being broken off as far down the stalks as possible. Cook in boiling salt water for about twenty minutes. Put the stalks into some good veal stock and boil for twenty minutes. Then cut an onion into thin slices and fry in three tablespoonfuls of butter for ten minutes, being careful not to allow it to burn, and add a portion of the asparagus tips. Cook for a few minutes, stirring gently; add a little flour, and continue the cooking for a few minutes longer. Remove the stalks

from the stock, pour in the contents of the frying pan, and boil all together for twenty minutes. Then rub through a sieve. Have boiling a pint of milk and a pint of cream, and add to the stock. Season well with salt and pepper, and serve.

"Oscar," of The Waldorf.

TOMATO SOUP.

One quart of tomatoes. Boil and strain. Boil again and add a pinch of soda, salt, pepper, and butter. Heat one quart of milk and add tomato juice. Do not let boil after being mixed. Enough for seven.

Mrs. M. S. Burns.

TOMATO SOUP.

One quart can of tomatoes, two heaping teaspoonfuls flour, one tablespoonful butter, one teaspoonful salt, one teaspoonful sugar, a pint of hot water. Let tomatoes and water come to a boil. Rub flour, butter, and one tablespoonful of tomatoes together; stir into boiling mixture. Add seasoning; boil all together for fifteen minutes. Rub through sieve, and serve with toasted bread. (When tomatoes are first put on to cook, add a little soda.)

Mrs. W. L. Parmenter.

PURÉE OF SPINACH.

One quart of spinach, one pint of stock (veal or beef), one cupful of milk, one half cupful of cream, one and a half tablespoonfuls butter, one and a half tablespoonfuls flour. Thoroughly wash and drain the spinach. Put it in the saucepan dry, and simmer on the

back of range a half hour; then put through vegetable press or colander. Return to the saucepan. Rub the butter and flour together, and add to the spinach. When well mixed, gradually add the stock, and lastly the milk and cream. Season to taste with pepper and salt.

Mrs. H. D. Ingraham.

From Miss Caldwell, at Women's Union Cooking School.

SOUTHERN GUMBO.

Cut up a chicken (as if to fry) and put it on to boil. Brown well a small teacupful of flour. Fry two large onions brown. Have ready three teacupfuls of finely cut okra, a teaspoonful of cloves, and two of ground black pepper, any other spices you like, and a cupful of butter. When the chicken has boiled awhile, add the above ingredients a few minutes before dishing. Season to your taste with wine. Gumbo, when made properly, is very thick, about the consistency of dressed terrapin.

Miss Crafts.

BLACK BEAN SOUP.

Soak one pint of black beans overnight in luke-warm water. In the morning pour this off and add two quarts of fresh cold water. Boil slowly for three hours, keeping the kettle well covered. If desired, shred into it a head of celery. Add pepper and salt, and simmer half an hour longer. Strain through a sieve, and serve with slices of lemon.

Mrs. George C. Lehmann.

BLACK BEAN SOUP.

One quart of beans put to soak overnight. Then, if you dine at noon, put them to boil directly after breakfast. Cook in one pound of beef and one half pound of salt pork. When the beans are cooked soft, put through a coarse sieve and return to the kettle. Have in tureen a few slices of lemon and a glassful of port wine.

Mrs. C. E. Sanford.

CALF'S-HEAD SOUP, AND BAKED CALF'S-HEAD.

When you first get the head, have it skinned, eyes taken out, and split through the middle. Wash well, and soak several hours before cooking. Take out the brains, and tie in a bag. Boil the whole until the bones fall out; then take off the meat, skin the tongue, and chop all fine. Put in half an onion and a few sprigs of parsley, add the brains, stir all together, and put into a pudding dish. Grate over the top a few bread crumbs, add a small piece of butter, and pour over a small teacupful of the liquor the head was boiled in. Salt and pepper. Put in the oven and bake from half an hour to an hour, until brown.

The next day make calf's-head soup. Take the liquor of the calf's head, add two onions cut into pieces, one small potato, some rice or macaroni, parsley, salt, and pepper.

Mrs. Cyrus P. Lee.

CLEAR SOUP.

Four pounds of beef and three quarts of cold water placed on back of stove, boiling slowly for five hours.

Strain through colander, and set by in an earthen bowl overnight. When about to use, skim off the fat, and strain through cheese cloth two or three times until clear. Place it on the fire in a kettle with two bay leaves and one slice of onion. Cut very fine a small lemon, place it in the soup tureen, and strain soup into it.

Mrs. C. W. Miller.

WINE SOUP.

Put the yolks of twelve eggs and the whites of six into an enameled saucepan and beat them thoroughly. Pour in one and one half breakfast-cupfuls of water, and six ounces of loaf sugar, the grated yellow rind and strained juice of a large lemon, and one and one half pints of white wine. Whisk the soup over a gentle fire till frothed and on the point of boiling; then move it off immediately. Turn into a soup tureen and serve with a plate of small sponge cakes or fancy biscuits. The soup may be served as soon as ready, as the froth will soon go down.

L. V. W.

CLAM BOUILLON.

One quart of clams, drained. Save the liquor. Chop the clams, not too fine, and put them back into the liquor. Set the whole on the stove in a saucepan large enough to give the scum a chance to rise without running over. Stir at first occasionally to prevent burning. When it begins to boil, the scum will rise and separate. When you can see the clear part in the middle, let it boil two minutes longer; then strain.

Jeanie L. Harries.

CLAM CHOWDER.

One quart of clams, one pint of potatoes sliced thin, one pint of oyster crackers, two good-sized onions sliced very thin, one cupful of canned tomatoes or two good-sized ripe ones, a good half cupful of butter, salt and pepper to taste, about two quarts of water. Cook the vegetables until done, add the clams and cook a little while longer, and, just before serving, add the crackers.

Mrs. L. B. McCready.

IMITATION MOCK TURTLE SOUP.

One pint black beans, two quarts cold water, one small onion, two stalks celery or one quarter teaspoonful of celery salt, one half tablespoonful salt, one third teaspoonful pepper, one quarter teaspoonful mustard, a dash of Cayenne pepper, three tablespoonfuls butter, one and one half tablespoonfuls flour, two hard-boiled eggs, one lemon, a ham bone if you have it. Soak beans overnight. In the morning drain and add the cold water. Slice onion, and cook five minutes with half the butter. Add this to the beans, with the celery stalks broken into pieces, and with the ham bone. Simmer three or four hours, or until the beans are soft. Add more water as water boils away. Rub through a sieve, reheat to boiling point, and add salt, pepper, mustard, and Cayenne pepper well mixed. Bind with the remaining butter and flour cooked together. Cut the eggs and lemons into thin slices, removing seeds from the lemons. Put into tureen, and strain the soup over them.

Jeanie L. Harries.

MOCK TERRAPIN.

Parboil half of a calf's liver. When cold, mince fine. Then put it into a stewpan with two quarts of cold water, butter the size of an egg, one tablespoonful flour, one half teaspoonful dry mustard, salt and pepper to taste, one half grated nutmeg, two hard-boiled eggs chopped fine. Let all simmer till thick, and just before serving add a generous wineglassful of Madeira.

Miss Ida E. England.

CLAM SOUP.

A pint and a half of good veal stock, a pint and a half of fresh milk, one stalk of celery, a suspicion of onion, salt, a little red pepper. When boiled, stir in flour to thicken to the consistency of cream. Then chop the clams very fine. Scald the juice, and skim well; then add the chopped clams to it; let them scald a few minutes without boiling. Strain the cream, and mix with the clams just as you put it into the tureen, taking care to pour them in slowly, and stir all one way; then add a little finely chopped parsley.

Mrs. E. T. Smith.

CREAM OF TAPIOCA SOUP.

One quart of chicken stock, one pint of cream, half an onion, one stalk of celery, one third cupful of tapioca, one tablespoonful of butter, salt and pepper. Wash the tapioca, and soak it in two cupfuls of cold water overnight. An hour before dinner put the stock and tapioca together in a double boiler; put the

onion and celery in the cream a few hours before. When the soup is nearly ready for use, heat the cream, with the onion and celery, and then strain it into the stock; add the butter, salt and pepper to taste, and a little red pepper. Serve very hot.

Mrs. E. T. Smith.

MOCK TURTLE SOUP.

Have the butcher clean and prepare one calf's head. Soak it an hour in cold water; then put it into the soup pot with five quarts of water, a knuckle of veal, and the hock of a ham or a few slices of bacon. Before the veal is cooked enough to separate from the bone, cut off and reserve enough meat to make two dozen small forcemeat balls. Boil slowly for four hours, skimming it carefully. When the scum ceases to rise, add four potatoes, two turnips, and two onions, all sliced thin; also parsley, sweet marjoram, thyme, and sweet basil in equal proportions, all chopped fine. Add Cayenne pepper to taste, and salt if needed, but the ham may salt the soup sufficiently. Now boil two hours longer, and if the liquor boils down to less than four quarts, replenish with hot water. Before straining the soup take out the head, cut the meat from it into small pieces, and place on a plate to be ready to add to the soup. Then take out half a cupful of the soup and put it into a saucepan. Have ready five teaspoonfuls of browned flour made into a smooth paste with a little cold water. Add to it five tablespoonfuls of butter, stir this into the half cupful of soup, and simmer ten minutes; strain the soup, rinse out the kettle, pour back the soup, return it to the fire, stir in the contents of the saucepan, mixing well; then

add the meat cut from the head, and cook slowly for five minutes, at the end of which time place the egg ball, the forcemeat balls, and the thin slices of one peeled lemon into the tureen, pour the hot soup over them, stir in two wineglassfuls of sherry or Madeira wine and one tablespoonful of walnut or mushroom catchup. Cover close for five minutes, and serve.

An hour before the soup is put into the tureen, make about two dozen forcemeat balls of the veal taken out for that purpose. Chop the veal fine, season it highly with sweet herbs, pepper and salt, with a little lemon juice, fine grated lemon, nutmeg and mace, one tablespoonful of flour, and two eggs well beaten. Mix all these ingredients together—they should be as soft as can be handled—make into little balls, flour them well, grease a tin pie plate, lay the balls carefully over the bottom of the plate, set them in a quick oven until a crust forms upon them, then put on top of the heater until ready for use. Have ready at least a dozen egg balls made of the yolks of three hard-boiled eggs pounded fine and mixed with some fine cracker crumbs and sufficient raw yolks to bind them. Form into balls size of small marbles and put them into the tureen with the hot soup.

Cook at The Markeen.

MOCK BISQUE.

One tablespoonful of butter, one tablespoonful of flour beaten to a cream, and one quart of milk. Add the milk hot and boil slowly. Have prepared one quart or one can of tomatoes rubbed through a sieve. Add to this one half teaspoonful of baking

soda. Season to taste. Beat one egg thoroughly in your tureen and pour the soup over it, beating all to a foam.

Mrs. G. B. Richards.

MOCK BISQUE.

One can of tomatoes, one quart of milk, one tablespoonful of butter, one tablespoonful of flour, one quarter teaspoonful of soda, pepper and salt to taste. Stew the tomatoes until soft enough to strain easily, and use the strained juice. Heat the butter, and add the flour to it, adding enough of the hot milk to make it pour easily. Add this to the milk, and cook for ten minutes, stirring occasionally. To the tomatoes add the soda, to prevent the acid from curdling the milk. When the gas has passed off, add the tomatoes to the milk. Season and serve immediately.

Mrs. G.

EGG BALLS FOR SOUP.

Pound in a mortar one teaspoonful of ham or tongue; add the yolk of a hard-boiled egg, a little boiled and finely minced parsley, and a seasoning of grated nutmeg and Cayenne pepper. When mixed, add the yolk of a raw egg and form the mass into small balls. Plunge these into a saucepan of boiling milk, poach for two or three minutes, add them to the hot soup, for which they are made, and serve.

"Oscar," of The Waldorf.

NOODLES.

Beat three eggs slightly, add two tablespoonfuls of water, a little salt, and enough flour to make a

stiff dough. Mix and work it well for twenty minutes, adding flour when necessary. When pliable, cut off a portion at a time, roll very thin, sprinkle over with flour, and roll into a rather light roll. Take a sharp knife and cut from the end into very thin slices, forming little wheels or curls. Let them dry an hour or more. You may use in a vegetable or clear soup.

L. L. M.

CODFISH SOUP FOR INVALIDS.

One small cupful of codfish picked fine, one large cupful of cold water. Cook slowly for about half an hour. Beat one egg with egg beater, and after adding a little milk and butter to the soup, pour it slowly over the egg, stirring well at the same time.

Lucy B. Lee.

FISH.

BLACK BASS (BOILED).

Clean a black bass weighing three pounds. Put into the fish kettle with one cupful of water one cupful of claret, and half a teaspoonful of salt. When boiling, simmer one half hour. Serve with brown sauce, adding one half cupful of claret to sauce.

L. L. M.

Vinegar added to the water for boiling fish (except salt fish) hardens the flesh, and is a great improvement. The French cooks always do this.

Miss Brittin.

FLORIDA POMPANO (BROILED).

Thoroughly scrape and clean a pompano. If it is a large one, divide it down the back and through the head; but if it be a small fish, weighing only about a pound, it may be cooked whole. Sprinkle over salt and pepper, and place it on a gridiron over the fire, with the skin side downward, and, after warming a little, brush it over with butter, adding a little more salt and pepper if desired, and return it to the gridiron to broil on both sides until done. It may be placed on a dish, a little lemon juice squeezed over it, and served with a tartar sauce either poured over or served separately in a sauceboat.

"Oscar," of The Waldorf.

POMPANO FRIED À LA FLORIDA.

Open and clean the fish, leaving heads on. Dry with a towel, and rub a little salt inside and outside. Have ready browned cornmeal or flour, dust fish all over with it, and lay into frying pan of very hot lard with about one third of olive oil. Brown nicely, turn and brown, and serve immediately. Medium-sized pompano is found to be the sweetest.

L. L. M.

FISH CUTLETS.

Season one pint of any kind of cold cooked fish with salt, pepper, and Cayenne, and make it into paste with a little thick cream sauce, made quite hot. Put the paste on a dish to about half an inch in thickness, and when it is cold form it into the shape of cutlets. Put them first into bread or cracker crumbs, then into egg, and again in crumbs. Fry in a frying pan of hot fat until brown. If lobster is used, insert a small claw at the end of each cutlet, and for other kinds of fish use a small piece of thick bone. Drain off the fat, and serve.

"Oscar," of The Waldorf.

CODFISH BALLS.

One coffee-cupful of codfish picked fine, two cupfuls of potatoes thoroughly mashed, one egg well beaten. Beat codfish and egg together. Add potatoes and enough flour to mix well. Fry in hot lard.

Mrs. George Ramsdell.

CODFISH SOUFFLÉ.

Take six or seven potatoes and mash them as you would for the table, and set away to cool. While cooling, soak a piece of codfish and pick it up fine. Mix with potatoes, and season with butter and salt. When ready for the oven, beat up three eggs and stir them in. Bake in a quick oven twenty minutes. Turn out on a platter, and pour cream gravy over.

Mrs. John Parmenter.

FISH TURBET.

Whitefish is generally considered better than any other for this dish. Baked or boiled fish may be used. Pick the fish fine, adding pepper and salt to taste. Put a pint of milk into a double boiler. When it boils, add three tablespoonfuls of flour mixed with a little of the milk, two eggs beaten very light, and a small piece of butter. Let this mixture boil and thicken. Bake in rather a deep dish, first a layer of fish, and then the dressing. Cover the top with bread crumbs and bake twenty minutes.

Fannie Fargo.

BROILED SARDINES.

Select a dozen good-sized, firm sardines, place them in a double broiler, and broil for two minutes on each side over a very brisk fire. Place six pieces of toast on a hot dish, and lay the sardines on, being careful not to break them. Pour over one half gill of butter, garnish with half a dozen quarters of lemon, and serve.

K. M. R.

CODFISH PUDDING.

Three quarters of a pound of picked codfish, six or eight good-sized potatoes peeled and boiled. Add the fish five minutes before draining, mash together, add one tablespoonful butter, season to taste, beat two eggs very light, add three or four tablespoonfuls of milk. Bake twenty minutes. Add a piece of butter on top just before serving.

C. B. G. Waters.

DROPPED FISHBALLS.

One pint bowlful of raw fish, two bowlfuls of pared potatoes (let the potatoes be under medium size), two eggs, butter the size of an egg, and a little pepper. Pick the fish very fine, and measure it lightly in the bowl. Put the potatoes into the boiler, and the fish on top of them. Then cover with boiling water, and boil half an hour. Drain off all the water and mash fish and potatoes together until fine and light. Then add butter and pepper and eggs well beaten. Form into the shape of croquettes, and fry in boiling fat until a nice light brown.

Miss Parloa.

SALMON SOUFFLÉ.

One can of salmon picked into small pieces, salt, pepper, and a little grated onion.

Dressing: One pint milk, three eggs, two tablespoonfuls flour, butter the size of an egg, a little salt, cream, butter, and flour. Scald the milk in a double boiler, add eggs beaten together very light, then butter and flour. Stir all the time.

In a baking dish place a layer of fish, then cover with the dressing, then another layer of fish and dressing. Cover the top with bread crumbs, and bake a light brown.

Mrs. L. B. McCready.

SALMON MOLD.

Can of salmon minced fine, and after removing all bones and skin add yolks of four eggs. Melted butter size of an egg. Season well with pepper and salt. A piece of bread one inch and one half in thickness crumbled into one half teacupful of milk. This must be heated (milk and bread). Add this to the mixture of salmon. At last add the well-beaten whites of the four eggs. Mix thoroughly all together. Butter the bowl or mold used, put salmon in, and steam for one hour. Leave in the mold on ice until ready to serve. Serve with lettuce and mayonnaise.

Mrs. W. V. Downer.

SALMON LOAF WITH MUSHROOM SAUCE.

One pound can of salmon, one cupful of rolled crackers, one half teaspoonful of salt, one cupful of milk, three beaten eggs, red pepper to taste. Bake in a long, deep buttered pan about twenty minutes, cover top of the loaf with cracker crumbs.

Mushroom Sauce: One can mushrooms, one cupful of milk, a pinch of salt. Heat the milk to boiling, add mushrooms and salt, thicken with one teaspoonful of flour rubbed until smooth, with one tablespoonful of butter.

Arrange the salmon loaf on a platter, pour the sauce over it, garnish with parsley, and serve immediately. This recipe makes a very nice course baked in individual shells and served with hot finger rolls.

Kate Newel Averill.

SALMON LOAF.

One can salmon, five tablespoonfuls melted butter, four eggs, one half cupful bread crumbs, salt and pepper. Salmon shredded and mixed with butter beaten light; eggs beaten and mixed with crumbs; then mix together. Oil the mold, and steam one hour.

Sauce for above: Let one cupful milk, the oil from salmon, and one tablespoonful melted butter come to a boil. Thicken with one teaspoonful cornstarch, one egg beaten and stirred in. A very little Cayenne pepper and one teaspoonful catchup at the last.

Mrs. Bartlett.

HERRINGS STEWED WITH TOMATOES.

Strip the skins from one half dozen small herrings, remove the bones, and stew with one pint of tomatoes half an hour. Serve hot on buttered toast.

Miss Ida E. England.

HALIBUT À LA CRÉME.

(Creamed Halibut.)

Three pounds halibut boiled and picked to pieces like lobsters. Take one quart milk, half an onion chopped, two tablespoonfuls chopped parsley, flour enough to make it as thick as drawn butter, and one quarter pound of butter. Season with salt and Cayenne pepper. Divide the fish into three parts.

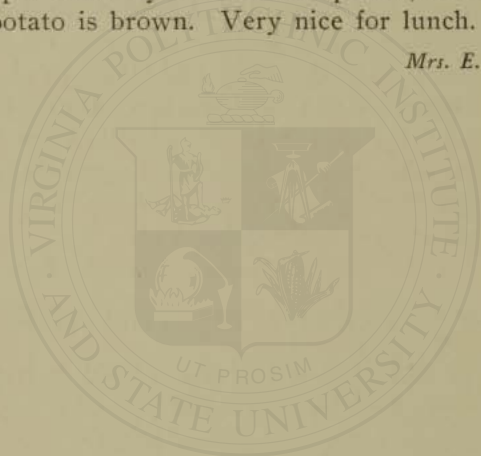
Put one part into a pudding dish, cover with the sauce, then add another layer of fish, and then sauce, letting the sauce be on top. Cover with grated bread, and brown in the oven.

Ida Lee Mayhew.

CODFISH AND MASHED POTATOES.

Cream enough codfish to fill a baking dish. Put on top a thick layer of mashed potato, and bake until the potato is brown. Very nice for lunch.

Mrs. E. B. Jewett.



SHELLFISH.

LOBSTER FARCI.

Melt two tablespoonfuls of butter. Cook in it two tablespoonfuls of flour, a saltspoonful of salt, a dash of paprika, and a grating of nutmeg. Add gradually one cupful of cream or rich milk. When the mixture boils, remove from fire, add the sifted yolks of three hard-boiled eggs, one tablespoonful chopped parsley, and two cupfuls lobster meat cut into half-inch squares. Put mixture into well-cleaned lobster shells, cover with bread crumbs, and bake till brown.

Mrs. Horace Fox.

DEVILED LOBSTERS.

Three cupfuls boiled lobster picked or cut quite fine, one half pint cream or milk, two tablespoonfuls of flour, one tablespoonful of butter, one half tablespoonful of salt, one tablespoonful chopped parsley, one half nutmeg, yolks of four hard-boiled eggs, Cayenne pepper to taste. Rub flour and butter together, and add to the one half pint of cream or milk when it boils; add nutmeg, salt, and pepper when it thickens. Take from fire, and add the lobster, the yolks of the eggs (having been rubbed smooth), and the parsley, and stir it thoroughly through; then put into a dish or shells, smooth over with beaten egg and cracker meal on top. Bake in a hot oven or fry in hot lard.

Mrs. C. C. McCain.

CLAM FRITTERS.

Six large clams chopped fine, three eggs, three heaping tablespoonfuls flour after sifting. Beat the eggs separately; add the whites just before frying. Have the fat smoking hot.

C. B. G. Waters.

DEVEILED CLAMS.

Wash the shells, put into oven to open easy, then take out of shell and chop very fine. Chop one onion, parsley, butter, pepper and salt, and bread crumbs moistened with milk; four hard-boiled eggs chopped fine (yolks and whites) mixed all together. If the meat after being mixed is too dry, add some of the clam liquor. Put the meat into the half shells of the clams and sprinkle over bread crumbs, then put in oven and bake twenty or twenty-five minutes. Four eggs is the quantity for twenty-five large clams, which will make about twenty half shells. If you have no parsley, use thyme.

Mrs. Bartlett.

CLAM FRITTERS.

One heaping pint flour, one half pint sweet milk, one tablespoonful salad oil, one teaspoonful salt, one half teaspoonful black pepper. Sift into the flour one heaping teaspoonful baking powder. Drain and chop twenty-five clams, being careful to remove all bits of shell. Beat two eggs separately, add to other ingredients the last thing, and drop by the tablespoonful into boiling lard.

Miss Ida E. England.

CLAMS AU GRATIN.

Boil your clams long enough to open the shells; take out the clams and chop them up fine. Take a teaspoonful of chopped onions, two of parsley; fry in a little butter. Mix in a tablespoonful of flour and a teacupful of milk, boil it a minute, then add the clams. Season with salt and Cayenne pepper, and add the yolk of one egg. Fill the shells with the mixture, cover them with bread crumbs and a little butter. Bake about half an hour. This recipe takes fifty clams and fills eighteen shells.

Miss Crafts.

OYSTER COCKTAIL.

One quart bluepoint oysters with juice, one half bottle Shrewsbury catchup, four teaspoonfuls horseradish, one teaspoonful Worcestershire sauce. Salt to taste. Put on ice half a day.

Mrs. G. W. Miller.

OYSTER COCKTAIL.

Open half a dozen small oysters and drop them with the juice into a wineglass. Add a little lemon juice, three drops of Tobasco sauce, a teaspoonful of Worcestershire sauce, and one dessert-spoonful of tomato catchup. Stir well, and serve. Horseradish may be used on the side.

"Oscar," of The Waldorf.

OYSTER COCKTAIL.

Smallest bluepoints with liquor. Serve six to person. For twenty-five oysters use one pint bottle of Shrewsbury tomato catchup. Juice of two lemons,

two tablespoonfuls tarragon vinegar, ten drops Tabasco pepper sauce, one teaspoonful granulated sugar, one tablespoonful Worcestershire sauce, one small teacupful liquor from oysters. Mix all in bowl, and place on ice three hours. Serve in champagne glasses.

Jennie W. Waters.

CREAMED OYSTERS.

Twenty-five oysters, one pint of cream or milk, one tablespoonful of butter, one tablespoonful of flour, salt and pepper to taste, one blade of mace. Let the oysters come to a boil in their own liquor, then drain. Let the cream or milk come to a boil. Rub the butter and flour together, and add to the cream when at boiling point. Season the cream with pepper, salt, and mace before adding the flour and butter. Stir constantly until it thickens; then remove the blade of mace. Stir in the oysters until heated. Serve at once.

Mrs. C. C. McCain.

OYSTER PIE.

Line a baking dish with puff paste. Put in oysters until full. For two quarts of oysters, mix together one half pound butter, a large tablespoonful of flour, the yolks of three hard-boiled eggs, half a glassful of wine, one teaspoonful of pepper, one tablespoonful powdered mace, and one of salt. Rub all together, put over the oysters, cover with puff paste, and bake in a quick oven.

Miss Crafts.

PICKLED OYSTERS.

One half pint of vinegar to two quarts of oysters. One teaspoonful black pepper, one tablespoonful salt, a little mace. Tie up in a cloth, throw a little allspice into the vinegar, let it come to a boil, and then throw in the oysters, and only let them come to a boil. Take them out, and let vinegar boil five minutes, and when cold pour over oysters.

Mrs. Kate B. Armstrong.

OYSTER COCKTAILS (Individual).

Put into a small punch glass one teaspoonful Worcestershire sauce, same of tomato catsup, two drops Tabasco sauce, one teaspoonful juice, one-half teaspoonful horse-radish, dash of salt, and six raw oysters.

Caro Louise Ford.

MEATS AND GAME.

BARBECUED CHICKEN,

Take a fat, tender chicken of roasting size; clean and wash well, and salt inside and out; sprinkle over heavily with flour; place in a kettle with heart and liver and two cupfuls of boiling water. Stew thoroughly like a pot roast, basting often. When half done, or so it scarcely resists the fork, add one half cupful vinegar. Boil until done, and take out. Chop the liver and heart, and serve in the gravy. Chicken cooked this way is also delicious served cold.

Mrs. Curtiss.

DRESSING FOR ROAST CHICKEN.

Pint of bread crumbs. Season with one teaspoonful of onion juice, two teaspoonfuls of lemon juice, two tablespoonfuls of melted butter, two tablespoonfuls of chopped parsley, one teaspoonful of salt, one quarter teaspoonful of pepper. Mix with one cupful of cold water. Fill the chicken with this mixture. Put in the roasting pan dry, and roast twenty minutes to the pound. Take the pan from the oven every twenty minutes and rub with butter. The chicken is rubbed with butter, and then dredged with flour, when first put to roast.

Mrs. H. D. Ingraham.

Miss Caldwell, Women's Union Cooking School.

FRENCH STUFFING FOR TURKEY.

One pound of veal, one half pound of sausage meat, one half pound of salt pork, one small loaf of bread, heart of an onion, two cans of French mushrooms, and a little chopped parsley. Brown the veal in butter; cut the pork into slices, and brown slightly. Then chop veal and pork fine; add sausage meat, onion, parsley, mushrooms, and bread crumbs; mix well. Put mixture into frying pan and cook fifteen minutes, adding enough of mushroom juice to wet sufficiently. Season highly with salt and black pepper.

Mrs. Edward C. Cochrane.

ROAST SQUABS.

Three slices of fat pork cut fine. Place in a spider with a piece of butter the size of an egg. Cook very slowly until well fried. Chop bread very fine and throw over the pork and butter, then break one egg over the whole and add pepper. After washing the birds and drying them thoroughly inside and outside, put in the dressing. Take slices of salt pork cut very thin and wrap it around the birds, tying it with a thread; then place in a pan half full of water and baste well while cooking. Take the birds from the pan and remove the pork, then place the pan on the top of the stove and thicken gravy with flour, and to this add one tablespoonful of kitchen bouquet. If not dark enough, add more. Place birds back in pan and roll in the gravy until brown. Serve hot.

Mrs. C. W. Miller.

BROILED SQUABS ON TOAST WITH BACON.

Singe, draw, and cut off the necks from three good-sized squabs. Split them without detaching them, lay them on a dish and season with one pinch of pepper, half a pinch of salt, and one tablespoonful of sweet oil. Roll them well, and broil them for six minutes on each side. Prepare a dish with six toasts, arrange the squabs over, and spread one gill of good butter on the top. Decorate the dish with six slices of broiled bacon, and serve.

"Oscar," of The Waldorf.

ROASTED TURKEY STUFFED WITH BACON
AND TRUFFLES.

Singe, draw, and truss a turkey. Wash and peel one and one half pounds of truffles. Chop them, and place them in a mortar and pound them. Chop and pound an equal quantity of fat bacon, and mix with the truffles. Stuff the bird with the mixture, cover the breast with a sheet of buttered paper, and roast it in the oven, basting it frequently with butter. When the bird is nearly done, remove the paper, dredge it over with flour, and baste with butter until nicely browned. When cooked, place the bird on a hot dish, pour a little rich, brown gravy over it, and serve with a sauceboatful of the same, and cranberry sauce.

L. L. M.

CHICKEN TERRAPIN.

Boil a chicken until tender. Cut the meat into pieces as for salad. Rub to a cream one tablespoonful butter, one tablespoonful flour. Stir into it one pint

boiling cream. Boil one minute, season with white pepper, salt, add beaten yolk of an egg, a generous glassful of sherry, and serve hot.

Miss Ida E. England.

CREAMED CHICKEN.

One chicken of five or six pounds, four sweetbreads, one can of mushrooms. Boil chicken and sweetbreads. When cold, cut up as for salad. Into one saucepan put four cupfuls, or one quart, of cream. Into another put four large tablespoonfuls of melted butter and five even tablespoonfuls of flour; stir well until melted, and then pour on the hot cream, stirring until it thickens. Flavor with a small half of grated onion; season lightly with red and black pepper. Put chicken and ingredients, together with sweetbreads and mushrooms (which, if large, cut into small pieces) into a large baking dish, cover with bread crumbs and pieces of butter, and bake twenty minutes. To give more of a chicken flavor, use the boiled-down chicken liquor in place of all cream.

Mrs. Horace Fox.

FRIED CHICKEN

Put chicken on in cold water, enough to cover. Skim when it comes to a boil. Let boil for one hour, then put in salt to taste. Boil until tender. Stand back on stove where it will keep warm. Lift out carefully, roll in beaten eggs and cracker crumbs, and fry in butter until a nice brown. Have pan very hot.

Mrs. W. L. Parmenter.

TO CLEAN SWEETBREADS.

Carefully pull off all the tough, fibrous skin. Place them in a dish of cold water for ten minutes or more, and then they are ready to be boiled. Boil twenty minutes. They are then ready to be prepared for broiling, frying, or any mode you may wish.

Mrs. Edward L. Brady.

BROILED SWEETBREADS.

Split the sweetbread after being boiled. Season with salt and pepper. Rub thickly with butter, and sprinkle with flour. Broil over a quick fire, turning constantly. Cook about ten minutes, and serve with cream sauce.

Mrs. Edward L. Brady.

SCRAPPLE.

(A New Jersey Dish.)

Boil some pork, more lean than fat (the head is good if the skin is removed), until tender. Add about one fourth of a liver (calf's); chop fine; season with salt, pepper, and sage. Add the liquor from the meat. Stiffen about like mush with one third buckwheat and two thirds yellow cornmeal. Cook until the meat is thoroughly done. Turn out into shallow pans to cool. When needed, slice and flour and fry brown as you would boiled mush.

Jessie Anthony Mixer.

CREAMED SWEETBREADS.

Wash and boil the required number of sweetbreads for twenty minutes or so. Then drain and chop them into small pieces; put them into a saucepan with

some white sauce and boil for a few minutes. Toast some slices of bread, remove the crust, butter the slices, cut them into halves or quarters, and place them on a hot dish. Pour the creamed sweetbreads over the toast, and serve hot.

"Oscar," of The Waldorf.

BROILED SWEETBREADS.

Split the sweetbreads into flat slices, dust them with pepper and salt, and rub them well with flour. Broil the sweetbreads over a clear fire, turning them often and basting them with warm butter. Place one quarter pound of butter in a saucepan with one tablespoonful each of water and chopped parsley, the juice of a large lemon, and a little Cayenne pepper. Place the sweetbreads on a hot dish and garnish them with slices of lemon and sprigs of parsley.

"Oscar," of The Waldorf.

KIDNEY STEW.

One beef kidney, seven bay leaves, one tablespoonful of vinegar, one half tablespoonful of salt, one half salt-spoonful of pepper, five cloves, one coffee-cupful cold water, two onions, one large tablespoonful of butter. Let boil one hour. Use a good-sized beef kidney cut into small pieces and soak in salted water for one hour; then wash in three waters. Cut fine two onions and put into saucepan with a large tablespoonful of butter. After the onions have heated till wilted, put in the kidney, adding a coffee-cupful of cold water, seven bay leaves, five cloves, one half teaspoonful of salt, half saltspoonful pepper, one tablespoonful

vinegar; let all boil slowly for one hour. When done, take out bay leaves and cloves, and thicken with one teaspoonful of cornstarch. Serve on toast.

Mrs. C. C. McCain.

LIVER LOETILLA.

One pound calf's liver, one half pound finely chopped ham, one cupful fine bread crumbs, two hard-boiled eggs chopped, one minced onion, parsley, pepper, and salt. Boil the liver, chop fine all the ingredients; add one half cupful of good stock, put all into a buttered mold, boil two hours, serving with drawn butter sauce.

Miss Ida E. England.

LIVER GLAZÉ (BALLS).

Two ounces of salt pork boiled and chopped fine, one calf's liver chopped fine and all stringy parts removed, two ounces of rolled cracker crumbs, four eggs well beaten, one teaspoonful of salt, one half teaspoonful of pepper. Mix all together thoroughly, and drop one teaspoonful at a time into boiling water. Boil one half hour. Serve with diced bread, toasted in butter, sprinkled over top.

Mrs. Frank Georger.

MEAT CROQUETTES.

One bowlful of cold chopped meat to one bowlful of hot rice. Season with pepper and salt, and form into balls. Roll in cracker crumbs, then in egg, then again in crackers. To one egg well beaten add two tablespoonfuls of milk. Cook in boiling lard, and serve with tomato sauce.

Cook your tomatoes well and strain through a sieve. Then add a pinch of red pepper, piece of butter size of an egg, salt to taste, two cupfuls of water, one tablespoonful of sugar. Cook all together and thicken with a little flour. Pour over croquettes when cooked.

Mrs. William Thurstone.

VEAL LOAF.

Three pounds of veal, one quarter pound of salt pork, three eggs, well beaten, one ounce of rolled cracker crumbs, one teaspoonful of salt, one half teaspoonful of pepper, two tablespoonfuls of water. Veal and pork chopped very fine, and all stringy parts removed. Mix all together thoroughly and form into a loaf. Sprinkle cracker crumbs over loaf, also small pieces of butter. Bake two hours in moderately hot oven, and baste frequently.

Mrs. Frank Georger.

VEAL LOAF HOT.

One and one half pounds of veal, one pound of fresh fat pork, one half pound of beef. All this must be chopped quite fine. Then add one cupful of grated bread crumbs (only the white part of the bread), one teaspoonful of parsley, one teaspoonful of salt, and some pepper to taste, the juice and grated rind of half a lemon, three eggs well beaten. Mix them well with the above ingredients. Shape it like a loaf of bread, and put fine dried bread crumbs over the top, with pieces of butter here and there. The amount of butter for that should be the size of a large walnut. Roast two hours. When first put into the oven, do

not add water in the pan for about fifteen minutes; then add some to baste with. Make a gravy with the basting by mixing a small teaspoonful of flour smooth with a little cold water after the loaf is put on the platter to serve. Cook up the flour a few seconds and strain into the gravy dish.

Mrs. R. Harries.

HAM CROQUETTES.

One cupful finely chopped ham, two cupfuls mashed potatoes, yolks of three eggs, one tablespoonful butter, dash of Cayenne pepper, grate of nutmeg. Mix all but potato and cook together for just a minute. When cool, cover with the potato, dip into beaten egg and crumbs, and fry quickly.

Miss Ida E. England.

HAM CROQUETTES.

One cupful of finely chopped boiled ham, two cupfuls of bread crumbs, two cupfuls of hot mashed potatoes, one large tablespoonful of butter, three eggs, a pinch of Cayenne pepper. Beat the ham, Cayenne pepper, butter, and two of the eggs into the potatoes. Let the mixture cool, then shape like croquettes, dip in beaten egg, roll in bread crumbs, and fry in hot lard.

Miss Brittin.

STEWED KIDNEYS.

Split the kidneys into four pieces, trim off carefully as possible the sinews and fat inside, then cut into small pieces. For a whole beef kidney, put about two ounces of butter into a frying pan and set on a very hot fire, toss it around to melt the butter as fast as

possible without allowing it to blacken. As soon as melted, turn in the kidney, and stir for about three minutes; then add one tablespoonful flour, and stir again for about one minute; then add one gill of water, one of white wine, and one of broth, adding a few drops of lemon juice just before serving. Stir again until the kidney is rather underdone. Serve hot on toast.

Ida Lee Mayhew.

MEAT SOUFFLÉ.

One cupful of gravy or white sauce. Season with salt, pepper, parsley, and onion juice. Add to it one cupful of finely chopped meat of any kind, then the well-beaten yolks of two eggs. Cook till heated through—about one minute after eggs are in. While it is cooling, beat the whites of the eggs stiff, add them to the mixture, and pour into a baking dish. Bake till set in center, and serve immediately.

Mrs. Charles Clifton.

CASSEROLE OF RICE AND MEAT.

Line a mold with rice (cold boiled) having first generously buttered the mold and covered with dry bread crumbs. Have the rice about one half inch thick. Mix one and one half cupfuls of cold chopped meat (veal or beef) with one teaspoonful chopped parsley, one salt-spoonful thyme, one salt-spoonful pepper, one salt-spoonful marjoram, one salt-spoonful powdered celery seed, one teaspoonful salt, one teaspoonful chopped or grated onion, two tablespoonfuls cracker crumbs, one beaten egg. Moisten with hot stock or milk till about the consistency of drop butter. Fill the mold, and either bake or steam. Serve with tomato sauce.

Miss Ida E. England.

CECILS.

Two cupfuls cold meat chopped fine, one tablespoonful butter, two tablespoonfuls bread crumbs, yolks of two eggs, grate of nutmeg, one teaspoonful onion juice, salt and pepper to taste. Boil all ingredients five minutes. When cool, form into balls, dip into eggs, cover with crumbs, and fry.

Miss Ida E. England.

MUSHROOMS WITH BEEFSTEAK.

Take from three and one half to four pounds of sirloin steak (according to number in family). Season with black pepper and a little salt. Put a large tablespoonful of good lard into a frying pan and set it over the fire. When it is quite hot, put in the steak and let it brown. Have ready, for four pounds of steak, about two pounds of mushrooms, as they cook down considerably. Have mushrooms stemmed and skinned and moistened with a little water. Season with pepper and salt and thicken slightly with a good dredging of flour. Pour over the steak into the frying pan, and cook until thoroughly done.

Lucy B. Lee.

BEEFSTEAK.

A club or sirloin steak, cut very thick. Broil very carefully. Place on a tin, and spread with one half pound of butter, pepper and salt; place on hot platter, and throw over steak; pare bananas and slice lengthwise, and cover top of steak; on bananas spread grated horseradish a quarter of an inch thick. Serve at once.

Mrs. Margaret Robertson.

RUSSIAN PILOFT.

One cupful minced mutton, one cupful boiled rice, one cupful stewed tomatoes, one half grated onion, one half cupful butter, salt and pepper to taste. Mix with drawn butter sauce, and serve hot.

Miss Ida E. England.

VEAL LOAF.

Two pounds of veal chopped fine, one quarter pound of chopped salt pork, two soda crackers, one table-spoonful marjoram, one gill sweet cream, two eggs, a piece of butter the size of an egg. Mix all together and bake one and one half hours, basting often. When cold, turn out and slice. This is very nice hot served with a tomato sauce.

Mrs. G. B. Richards.

PIGEON PIE.

Two pairs of pigeons, one pound of sirloin steak, pastry. Divide each bird into four pieces. Stew gently for one hour. Cut steak into small pieces, and lay on bottom of deep pie dish. Line sides of dish with thin pastry. Put in pigeons, add gravy, and fill up with water. Season with pepper and salt, and sprinkle enough flour to thicken gravy. Cover with pastry, not too thick. Ornament with pastry leaves. Scald, scrape, and trim four of the feet, and stick them, claws up, into the pie crust. Brush over with beaten yolk of egg, and bake in moderate oven.

Mrs. H. Baylis.

VEAL CHOPS À LA BORDELAISE.

Three tablespoonfuls of salad oil in frying pan. When boiling hot, put in chops and fry brown; then add a small piece of onion, one teacupful strained tomato, pepper, salt, parsley, and three teaspoonfuls brandy. Cover and cook half an hour.

Mrs. Edward C. Cochrane.

RAGOUT OF COLD BEEF OR LAMB.

For one quart of cold meat cut into delicate pieces, take a pint and a half of stock; add one tablespoonful of chopped onion, half a teaspoonful of chopped parsley, and half a cupful strained tomato; simmer half an hour. Put three tablespoonfuls of butter into frying pan; when hot, add two tablespoonfuls of flour; stir until brown. Then slowly add strained liquor, stirring all the time. Season with salt and pepper. Add meat to same, then add two hard-boiled eggs chopped rather coarse, and simmer five minutes longer.

Mrs. Edward C. Cochrane.

FRENCH STEW.

Place in a kettle four potatoes and four tomatoes cut into pieces. Add to this eight lamb chops or one chicken, two chopped onions, one small bunch of chopped parsley, one small chopped red pepper, one measure of green peas, one quart of milk, and a little salt. Cover and let cook slowly two hours, stirring occasionally to prevent burning.

Margaret McIntosh.

CHICKEN À LA KING.

(For Six People.)

One good-sized chicken (or tender fowl, two green peppers chopped, two sweet peppers chopped, one small can of mushrooms sliced, one cup of cream, one spoonful flour. Boil the chicken until done, with vegetables and soup greens. Fry peppers and mushrooms in butter. For sauce, use part of the broth, cream, thicken with flour and butter with yolk of raw egg. A little sherry can be used if desired.

John B. Zirngibl, Hotel Iroquois.

TRIPE.

This may be served in a tureen; stewed until tender with milk and onions, or fried in bits dipped in butter. In both the above ways, serve melted butter for sauce, or cut the thin parts in oblong bits and stew in gravy; thicken with butter rolled in a very little flour, and add a spoonful of mushroom catsup. Or boil until tender in milk, and serve with milk-white sauce.

John B. Zirngibl, Hotel Iroquois.

PETITE MARMITE.

(For Twelve Persons.)

Nutritious Element—Two pounds lean beef, two pounds short ribs, little fat; one marrow bone, 1 small fowl; wash in cold water and parboil. Garnishings—Two carrots, two turnips, one leek, one stalk celery, one piece cabbage, one piece garlic; cut in small pieces, add to the meat with four quarts stock bouillon and boil for two and one-half hours, skim well, and serve with sliced bread crust and Parmesan cheese.

Etiernne Alliot, Hotel Iroquois.

SWEETBREADS (FRIED).

Prepare them as usual. Cut them in slices, egg and bread-crumble them; dip them in clarified butter; bread them again and fry in plenty of hot fat until they are brightly brown on both sides. Drain them, and serve on toast. Serve with cucumber sauce.

John B. Zirngihl, Hotel Iroquois.

CHICKEN PIE.

Cut the chicken up, put in pan and cover with water; stew as usual. When done, make a thickening of cream and flour; add butter, pepper and salt. Have ready a nice shortcake, baked and cut in squares, rolled thin, as for pie crust. Put the cakes on the dish and pour over the chicken and gravy while hot.

John B. Zirngihl, Hotel Iroquois.

BREAST OF CHICKEN UNDER GLASS
THEODORA.

The breasts of two nice tender chickens; fry them in a saute pan without coloring. Add one-half pound of fresh mushrooms, one cupful of good cream, one-half cup of puree of fresh tomato, salt and pepper, and boil for ten minutes. Into four special round dishes place a piece of toast, then a slice of ried Virginia ham, breast of chicken, mushroom, and the sauce; cover with a glass bell and bake in the oven for five minutes, then serve.

Etienne Alliot, Hotel Iroquois.

SWEETBREADS.

Sweetbreads should be chosen as fresh as possible, as they spoil very quickly. There are two sorts—heart sweetbreads, and throat sweetbreads; the heart sweetbreads are the best. In whatever way sweetbreads are dressed, they should be first soaked in lukewarm water for a couple of hours; they should then be put into boiling water and simmered gently for five or ten minutes (according to size) and then taken up and laid in cold water. Sweetbreads are quite as frequently employed as ingredients in sundry made dishes as served alone, and as they do not possess a very decided natural flavor they need to be accompanied by a highly seasoned sauce, or they will taste rather insipid. Sweetbreads are in full season from May to August.

John B. Zirngihl, Hotel Iroquois.

MEATS, SAUCES, ETC.

WHITE SAUCE.

One tablespoonful of butter, one tablespoonful of flour, one cupful of milk, one half teaspoonful of salt, one quarter teaspoonful of pepper. Make white sauce, using with the milk two tablespoonfuls of the water in which the fish is boiled. Boil in the water with the fish five cloves, three bay leaves, one onion, eight peppercorns, and two tablespoonfuls of salt. This will give flavor to the fish and to the sauce.

Mrs. Curtiss.

SAUCE FOR ROAST VENISON, GAME, ETC.

One wineglassful of good port wine. Let it come to a boil; add one glassful of currant jelly, and stir thoroughly until it is all dissolved. One cupful of firm soup stock, one dessert-spoonful of butter (into which blend two tablespoonfuls of browned flour); add to the stock when heated hot. After it is nicely thickened, add to the wine, and serve.

E. B. K.

TOMATO JELLY.

One half can tomatoes, two cloves, one bay leaf, one slice of onion (thick), one teaspoonful salt, one teaspoonful sugar, one half teaspoonful pepper, one quarter box Chalmers' gelatine soaked, one half cup-

ful of water. Boil together tomatoes, spices, and onion. Add soaked gelatine, stir until gelatine is dissolved, and then strain into ring molds to set. Fill center with celery or chicken salad.

Mrs. Horace Fox.

SALTED ALMONDS.

One pound blanched almonds, one teaspoonful oil, two tablespoonfuls salt. Mix well and put into shallow baking tins. Bake in a quick oven, shaking tins often until nuts are a delicate brown. Take great care not to burn.

Mrs. G. B. Richards.

CUCUMBER SAUCE.

Take three young cucumbers, slice them rather thickly and fry in a little butter until lightly browned. Dredge them with pepper, salt, and grated nutmeg, and simmer them until tender in as much good brown gravy as will cover them. White sauce or melted butter may be substituted for the gravy if these are more suitable to the dish with which the cucumber sauce is to be served. The cucumbers should simmer about 15 minutes.

John B. Zirngihl, Hotel Iroquis.

SAUCE HOLLANDAISE.

Into a saucepan crush a teaspoonful of whole white pepper (Mignonette), two tablespoonfuls of good vinegar, four spoonfuls of water; boil for a few min-

utes until nearly dry (then put the saucepan into a bain Marie with boiling water), add five yolks of eggs and stir well, adding by degrees a pound of melted butter. If the sauce becomes too thick, add a little cold water, finish with a piece of lemon and salt to taste; then strain through a sieve.

Etiernne Alliot, Hotel Iroquois.

HOLLANDAISE SAUCE.

Reduce half a gill of vinegar, remove it from the fire and pour in about half gill of cold water, five egg yolks, two ounces of fresh butter, add a pinch of salt and little grated nutmeg. Set the saucepan into a larger one containing boiling water, stir the contents constantly with a wire egg-beater, and as soon as the sauce becomes consistent add fresh butter divided into small pats until six ounces have been consumed; squeeze in the juice of two lemons, and if the sauce be too thick add a little cold cream; then strain it through a fine cheesecloth, pour it into a stone jar, put in bain Marie not too hot, then stir it again constantly for few minutes and serve in sauceboat.

Barth Bianchi, The Lenox.

SAUCE FOR ALL FOODS.

Put into an earthen vessel in a heater for twenty-four hours two gills of water, two gills of vinegar, one gill of verjuice, two gills of white wine, one ounce of ground mustard seed, half ounce of black pepper, half teaspoonful of ground ginger, half teaspoonful of

mace, a quarter teaspoonful of cloves, four ounces of salt, four bay leaves, two ounces of pounded shallots, one dry, bitter orange peel and half gill of lemon juice. After all these have infused for two days, strain the sauce through a fine sieve, put it in bottles, and keep it to use for cold meats.

Barth Bianchi, The Lenox.



EGGS AND OMELETS.

EGGS SUR LA PLAT.

Heat some butter upon a tin dish. Carefully break into it as many eggs as you think sufficient, arranging them neatly. Season with salt and pepper, add a few spoonfuls of good thick cream, and place the dish for six minutes over a clean fire and serve directly.

Ida Lee Mayhew.

GOLDEN EGG.

Boil hard twelve eggs. When cool, remove shells. Beat two raw eggs; roll boiled ones in eggs and cracker dust or bread crumbs, place in a wire basket, and set into a kettle of hot lard. Fry until light brown. To one pint of milk add sufficient flour to make inch-thick cream gravy, butter size of small egg, pepper and salt to taste. Fill custard cups half full of cream gravy, stand egg in center of dish, small end down. Serve hot, with fork.

Mrs. C. W. Miller.

GOLDEN SOUFFLÉ.

Twelve eggs, one pint of milk, four tablespoonfuls of flour, one tablespoonful of butter, salt to taste, grated cheese. Have ready twelve hard-boiled eggs, separate the yolks from the whites, taking care to keep whole the whites of six, which must be cut into

melon-shaped pieces with which to garnish the dish. Chop the other six whites. Make a stiff cream sauce from the above quantity of flour, milk, butter, and salt. Just before taking from the fire, stir in the chopped whites of the eggs, and turn onto the platter first a layer of the cream sauce, then a sprinkling of the grated cheese, and over it another layer of the sauce. Then press the yolks of the eggs through a colander as a top dressing. Make a garnish of the whites of the eggs and parsley.

Mrs. Robert R. Hefford.

CHEESE OMELET.

Three cupfuls of grated bread crumbs soaked in a small cupful of milk, four eggs beaten separately, one pound of grated cheese, butter the size of an egg, salt to taste. Bake ten minutes.

Mrs. Horace Fox.

OMELET FOR BREAKFAST OR LUNCH.

Six eggs beaten separately. Add to the yolks one cupful of warm milk (not hot), one tablespoonful of melted butter, one tablespoonful of flour mixed very smooth with a little cold milk, and a little salt. Then add the whites beaten very stiff. Have ready a spider with a large teaspoonful of butter melted and hot. Put in the batter, and bake in quite a hot oven for fifteen minutes. Serve at once on a warm platter.

Mrs. R. Harries.

CREAMED EGGS.

Boil six eggs twenty minutes. Make one pint of cream sauce. Have six slices of toast on a hot platter. Put a layer of sauce on each one, and then part of the whites of the eggs. Cut into thin strips, then rub the yolks through a sieve onto the toast. Repeat this, and finish with a third layer of sauce. Garnish with parsley.

Mrs. Edward L. Brady.

OMELET.

Two eggs, one half cupful of milk, one large table-spoonful of flour. Separate the yolks from the whites, and beat the whites until perfectly stiff. Next beat the yolks, braiding the flour in with them. Add the milk very gradually, not more than a teaspoonful at a time, and then beat the whites into the mixture. Have ready a well-buttered spider, and as the edges cook lift them. Brown the top in the oven, and fold it over as it is taken from the spider.

Mrs. M. S. Burns.

BAKED OMELET.

Beat the yolks of four eggs very light. Add two thirds of a cupful of hot milk, a piece of butter, one tablespoonful of flour, salt and pepper. Beat the whites stiff, and add them. Bake in a buttered dish a few minutes in a hot oven.

C. B. G. Waters.

TOMATO OMELET.

Peel and chop fine four tomatoes of good size; season them with salt and pepper, and add to them half a teacupful of grated bread or cracker crumbs and five eggs well beaten. Heat a frying pan hot, put in a small piece of butter, turn in the mixture and stir rapidly until it begins to thicken. Then let it brown, and fold together. It may be necessary to add a little more butter to the pan to keep from burning. Remove by placing a hot plate over the pan and turning it upside down quickly.

E. B. K.

KIDNEY OMELET.

Prepare to cook as for stewed kidneys, and when the omelet is to be folded in the pan, put five or six table-spoonfuls of the kidney chopped in the middle of the fold. (Delicious.)

Ida Lee Mayhew.

VEGETABLES.

CORN OYSTERS.

One dozen ears of corn, which grate and scrape from cobs, one tablespoonful of flour, two eggs, a little salt. Fry in butter.

Mrs. Kate B. Armstrong.

STEWED CUCUMBERS.

After quartering and removing the seeds of two large green cucumbers, cut into pieces three inches long and boil in water with two bay leaves and a little salt till tender, then strain and set aside. Into an earthen saucepan put a pint of claret. When hot, thicken with flour enough to make it like thick cream. Add butter the size of an egg, two large teaspoonfuls of sugar, red pepper. Put in the cucumbers and let simmer gently for ten minutes; then serve.

E. P. B.

BAKED MACARONI

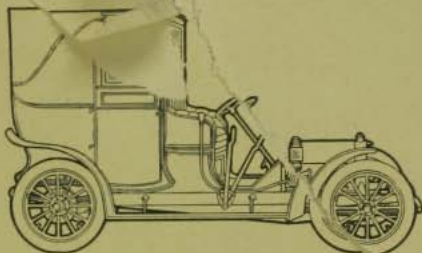
Simmer in water one quarter of a pound of macaroni until tender; then take off the stove and put into a dish a layer of macaroni, then a layer of bread crumbs and cheese grated over the top, then another layer of macaroni, and so on until you have bread crumbs and cheese on the top. Then add a little salt, put on top a few pieces of butter, and pour over half a pint of milk. Bake from one half to three quarters of an hour.

Ida Lee Mayhew.

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MACARONI CROQUETTES.

Break one quarter pound of macaroni into half-inch pieces, and boil rapidly in plenty of boiling water for twenty-five minutes; then drain. Scald one cupful of milk. Rub one large tablespoonful of butter and two rounded tablespoonfuls of flour together until smooth; stir into the scalded milk, and continue stirring until it thickens. Add the yolk of one egg, and heat for half a minute on the fire. Add the macaroni, one tablespoonful of cheese (Parmesan if preferred), salt, and pepper. Mix well, cool, mold into croquettes, prepare, and fry in hot lard. Serve with cream or tomato sauce.

Mrs. George C. Lehmann.

BAKED PARSNIPS.

Peel and wash some large, hollow crowned parsnips; cut them lengthwise into quarters, and steam them for one hour. Take them out and place in a baking dish with a little salt and meat drippings, and bake till nicely browned. Drain, put them on a hot dish, and serve.

Miss C. P.

STUFFED CABBAGE.

Procure a large head of cabbage; boil it, but not quite tender; then very carefully take out the middle and fill the cavity with a mixture of a tablespoonful of minced suet, two tablespoonfuls of bacon or ham, a like amount of cold meat, one raw egg, the grated rind of a lemon, a little grated nutmeg, and pepper and salt to taste. Milk may be used instead of the egg if desired.

Tie with a string and put some rich brown gravy around it, but not over it. The cabbage should be frequently basted with drippings or butter, and must not be allowed to burn or become brown.

"Oscar," of The Waldorf.

CREAMED CABBAGE.

Boil a cabbage head until done, then pick to pieces and put into a dish. Season with salt and pepper, pour over it a rich cream sauce thickened a little, and bake for a few moments.

Mrs. E. B. Jewett.

CREAMED CABBAGE

Boil a fine white cabbage fifteen minutes, changing the water then for more, from the boiling teakettle. When tender, drain and set aside until perfectly cold. Chop fine, and add two beaten eggs, one tablespoonful butter, three tablespoonfuls rich milk or cream, pepper and salt to taste. Stir all well together and bake in a buttered pudding dish until brown. Eat very hot.

Jenny F. Plimpton.

TOMATO SAVORY.

Cook one cupful of tomatoes and strain. One half teaspoonful salt, one teaspoonful sugar, one teaspoonful lemon juice, three tablespoonfuls of grated cheese, butter the size of an egg, a little mustard and Cayenne pepper. Stir together tomatoes, seasoning, and cheese. Melt the butter and add to the mixture. Heat very hot, but not boiling. Add at least two eggs beaten light. Serve on rounds of hot toast.

Mrs. Horace Fox.

BAKED SQUASH.

Boil the squash; mash and cool. Beat it light with two eggs, a tablespoonful melted butter, one half cupful of milk or cream, salt and pepper to taste. Put into a buttered dish, cover with fine bread crumbs, and bake quickly. Serve in the same dish.

Mrs. L. B. McCready.

DRESSED CABBAGE.

Three eggs, six tablespoonfuls of vinegar, six tablespoonfuls of cream, three tablespoonfuls of butter, one tablespoonful of sugar, one half teaspoonful of salt, one half teaspoonful of mustard. Beat the eggs very light. Add mustard and all the other ingredients, the vinegar last. Cook in a double boiler until it creams, and set it away to cool. Chop cabbage fine, and when ready to use mix with the cream.

Fannie Fargo.

BAKED ONIONS.

Put six large onions into a saucepan of water, or milk and water in equal proportions. Add salt and pepper, and boil until tender. When done so they can be easily mashed, work them up with butter into a paste. Cover with bread crumbs and bake in a moderate oven. If preferred, they may be boiled whole, put into a baking dish, covered with butter and bread crumbs, and then baked.

"Oscar," of The Waldorf.

BOILED RICE AS A VEGETABLE.

Have four quarts of water to a tablespoonful of salt, boiling fast in a deep kettle. Add four tablespoonfuls of rice washed off in cold water. Keep the kettle boiling at a galloping rate for half an hour, stirring lightly a few times. Then drain in a colander and serve in a hot dish. This is especially nice with steak, adding a little butter and salt when served on your plate.

Mrs. R. Harries.

CREAMED BEETS.

Boil, peel, let get cold, then cut into dice, and prepare as you would creamed potatoes, only they can stand longer without harming.

Mrs. Kate B. Armstrong.

SWEET POTATOES.

Boil potatoes until done; peel and slice into three parts; place half of them in a baking dish; sprinkle a tablespoonful of sugar, a heaping tablespoonful of butter, and a little nutmeg over them. Add the remaining half, forming a pyramid, using sugar, butter, and nutmeg as before. Set in oven a few moments.

Mrs. C. W. Miller.

POTATO BALLS.

Mash thoroughly a pound of boiled potatoes, rub them through a wire sieve, and mix in with them a quarter of a pound of grated ham, a little chopped parsley, and a small onion chopped very fine, together

with a small quantity of grated nutmeg and the beaten yolks of two eggs. Roll this mixture into balls of equal size, flour, egg, and bread-crumbs them, and then fry in drippings or brown them in the oven, serving them on a hot dish.

"Oscar," of The Waldorf.

CANDIED SWEET POTATOES.

Two pounds of sweet potatoes, one and one half pounds of sugar, one pound of butter, salt, a little water. Put in layers into a stone crock, cover and set into a pan of water. Bake from two and one half to four hours until the potatoes are a dark rich color and tender.

C. B. C. Waters.

POTATO RISsoles.

Four good-sized potatoes, boil and mash fine, add one egg beaten separately, one and one half table-spoonfuls of cream, one half teaspoonful of salt, a little nutmeg, one half teaspoonful chopped parsley. Make into small balls, let stand until cold; dip into thick batter and fry in hot lard. Especially adapted to garnishing a fish platter.

E. B. K.

SURPRISE POTATOES.

Bone a dozen small birds, and stuff them with sausage meat; then select twelve large potatoes of equal size, wash them well, leaving the skin on, cut a piece off the top of each potato and scrape out the inside. Put a bird into each potato. Then make a

stiff paste of flour and white of egg and use it to stick on the top of the potatoes. Lay them on a baking tin, and bake in a brisk oven for about three quarters of an hour. Arrange them on a hot dish previously covered with a dish, paper, or folded napkin, and serve.

Mrs. Robertson.

MACARONI.

Twelve sticks of macaroni, cook for twenty minutes in bubbling, boiling, well-salted water, then throw into strainer and let cold water run over it to bleach. Put back on stove in a saucepan with a good-sized piece of butter, salt and cayenne, and milk to float. When hot, dissolve two tablespoonfuls of corn-starch in a little milk and thicken mixture. Have bottom of dish lined with cheese (one pound, very fresh), then a layer of macaroni. Brown in oven for 10 or 15 minutes.

Blanche Carman.

SALADS AND DRESSINGS.

POTATO SALAD.

In four tablespoonfuls of vinegar melt a piece of butter the size of an egg. Add to the warm mixture the beaten yolks of three eggs, one teaspoonful mustard, sugar and salt, and a little white pepper. Put into double boiler to thicken. Just before serving add a small teacupful of cream, and pour over salad made of six cold boiled potatoes sliced, one sliced cucumber, one grated small onion. Serve very cold.

Mrs. Horace Fox.

CRAB SALAD.

Take the meat from the shells and claws of a dozen small crabs, season with salt and pepper, and add three tablespoonfuls of vinegar, two tablespoonfuls of sweet oil, and a little chopped parsley. Decorate the bowl with lettuce leaves, six stoned olives, twelve capers, and two hard-boiled eggs cut into quarters. It is then ready to be served.

L. V. Jenks.

FRUIT SALAD, OR COMPOTE.

For one quart of fruit take one half peaches, one quarter pineapple, one eighth bananas, one eighth plums, apricots, etc. Cut the fruit into small pieces and mix well with dressing an hour or two before using. This is better as a dessert than as a salad.

Dressing (one pint): One quarter best French brandy, one quarter best dry sherry, one eighth green Chartreuse, one eighth Benedictine. The addition of a glassful of champagne greatly improves flavor. Use other fruits if these are out of season, but peaches and pineapples are best.

Mrs. Jessie Anthony Mixer.

SWEETBREAD SALAD.

One pound of sweetbreads boiled in salt water until done. Remove all stringy substance; when cold, cut into dice. Use as many cucumbers as you have sweetbreads, also cut into dice. Nuts can be used, a few mixed in.

Dressing: Three tablespoonfuls oil and two tablespoonfuls vinegar, half a teaspoonful salt, pinch of Cayenne pepper, half of a small onion grated.

Cut cucumbers into halves, remove inside, and fill with salad when ready to serve. Tomatoes can be used instead of cucumbers, or served on lettuce leaves.

Mrs. C. W. Miller.

CHEESE SALAD.

Put the yolk of a hard-boiled egg into a basin, and rub it smooth with a tablespoonful of salad oil; then add one teaspoonful of salt, one of Cayenne pepper, and one of sugar and made mustard, mixing each one separately before another is added, and stirring in one half pound of grated cheese. The cheese used for this purpose should be as old as possible without being high. After all are well worked together, add one

tablespoonful of onion vinegar, put the mixture into scallop shells, and serve with shredded lettuce or other green salad.

K. M. R.

WATER CRESS SALAD.

Select three bunches of fresh water cress, tear off the stalk, clean, dry in a cloth, place in a salad bowl, seasoning with half a pinch of salt, a little pepper, and two tablespoonfuls of vinegar. Mix thoroughly, and serve. Water cress salad requires no oil.

K. M. R.

CHICKEN SALAD.

Boil the white meat of two large chickens. Cut it coarse and add the white part of celery cut coarse. A little more chicken than celery is desirable.

Dressing: Three Yolks of eggs well beaten, one pint of fine salad oil added drop by drop and beaten, the juice of two lemons, one teaspoonful of dry mustard, a little Cayenne pepper, a little salt. If not moist enough, beat the whites of two eggs and add to it.

Mrs. George Gould.

POTATO SALAD.

Six slices of bacon cut into very small squares. Fry until brown, and then skim out of the fat. To this fat, when a little cold, add two eggs, a little salt and pepper, one half teaspoonful of cornstarch stirred in gradually. Cook until creamy. A layer of potatoes sliced thin, then dressing and a little of the bacon, and so on until dish is filled.

G. F.

WALDORF SALAD.

Cut nice, tender celery into dice shape. Take King or Greening apples, and cut the same. Use half apples and half celery, and place on ice.

Dressing for salad: Take yolks of three eggs, put into it the oil very slowly, and beat until it clears the plate and forms a ball. Then add to this one half teaspoonful of dry mustard, one half teaspoonful of sugar, one half teaspoonful of salt, a very little Cayenne pepper, and the juice of one large lemon, and then beat it back till it forms a thick cream. This salad requires more dressing than any other.

Mrs. G. W. Miller.

SWEETBREAD SALAD.

One pair of sweetbreads laid in salt water for a while. Remove and boil fifteen or twenty minutes, and then plunge into cold water until thoroughly cold. Take about as much celery as you have sweetbreads, and three hard-boiled eggs, and cut all up together pretty coarse—as coarse as potato salad—and salt it to taste. Then just before you serve it, put on the mayonnaise. It is not good to stand long after being put together. Serve on lettuce leaves. Buy plump white sweetbreads. This recipe serves six.

Mrs. J. S. Bartlett.

VEGETABLE SALAD.

One cucumber, three heads of celery, one can of green string beans, six potatoes, one bunch of parsley chopped fine. Put on after dressing.

Mrs. John H. Smith.

MAYONNAISE DRESSING.

If this recipe is followed carefully, this is a most delicious dressing. One tablespoonful of mustard, one tenth of a teaspoonful of Cayenne pepper, one teaspoonful salt, the yolks of three uncooked eggs, juice of half a lemon, one quarter of a cupful of vinegar, one pint of oil, one cupful of whipped cream, but the cream may be omitted. Beat the yolks and dry ingredients until they are very light and thick. The bowl in which the dressing is made should be set in a pan of ice water during the beating. Add a few drops of oil at a time until the dressing becomes thick and hard. After it has reached this stage the oil may be added more rapidly. Now add vinegar, a little at a time, beating constantly; then the lemon juice. Place on ice a few hours before using.

Mrs. Parloa.

SALAD DRESSING.

Put the cold yolks of two hard-boiled eggs into a basin. Mash them until they are quite smooth, add one teaspoonful each of salt and made mustard, one salt-spoonful of sugar, and half that quantity of pepper. Mix together well, add by degrees one tablespoonful of cream and vinegar, and, when well incorporated, add one tablespoonful each of salad oil and vinegar, and one dessert-spoonful of tarragon vinegar. When well mixed, it is ready for use.

L. V. W.

SALAD DRESSING.

One half cupful vinegar, one tablespoonful salad oil, one teaspoonful butter, one teaspoonful salt, one dessert-spoonful mustard, two dessert-spoonfuls powdered sugar. Mix and cook until boiling, then add the beaten yolks of four eggs and cook until very thick. When cool, add one and one half spoonfuls lemon juice, three tablespoonfuls of cream, and one cupful of salad oil.

Mrs. William H. Barr.

CHICKEN SALAD DRESSING FOR ONE
CHICKEN.

One small teaspoonful of dry mustard, the yolks of two eggs, stir in drop by drop half a small bottle of Barton & Guestier oil, two tablespoonfuls of vinegar at the last. Pepper and salt to taste. Two tablespoonfuls of cream to be added to chicken and celery before dressing is added.

Mrs. John H. Smith.

SALAD DRESSING MADE AT THE TABLE.

The yolk of a raw egg, a tablespoonful of mixed mustard, one fourth of a teaspoonful of salt, six tablespoonfuls of oil. Stir the yolk, mustard, and salt together with a fork until they begin to thicken; add the oil gradually, stirring all the while.

Mrs. S.

BOILED DRESSING.

One teaspoonful salt, one teaspoonful sugar, one full teaspoonful made mustard, two teaspoonfuls oil. Mix thoroughly and add one cupful milk and four well-beaten eggs. Boil in a double boiler. When thoroughly heated, add slowly one cupful of vinegar. When done, it should be as thick as buttermilk.

Mrs. G. B. Richards.

SALAD DRESSING.

One tablespoonful mustard, one tablespoonful sugar, one teaspoonful salt. Stir these ingredients well together with the yolks of three eggs; then add very gradually a quarter of a large bottle of oil, afterwards adding, also very gradually, three quarters of a cupful of good cider vinegar. Place this mixture in a double boiler, stirring constantly until it thickens. One tablespoonful to two of cream will dress a salad for four persons. Will keep indefinitely.

Hattie L. Fox.

DRESSING.

The yolks of three eggs, one half bottle of Barton & Guestier salad oil. Beat with a Dover egg beater. Juice of two lemons, Cayenne pepper and salt to taste.

Mrs. John H. Smith.

LOBSTER OR CRABMEAT COCKTAIL DRESSING.

One-half pint mayonnaise, one-half tablespoonful of essence of anchovies, one tablespoonful of tomato catsup, one-half tablespoon of tarragon vinegar, teaspoonful of Worcestershire sauce, and some paprika. Mix well.

Etiernne Alliot, Hotel Iroquois.

CHEESE DRESSING FOR SALADS.

Take three parts of olive oil, one part of tarragan vinegar, some salt and paprika and stir up well, mix into it grated Roquefort cheese. To season sharp, add ground black pepper, English mustard and Worcestershire sauce.

Etiernne Alliot, Hotel Iroquois.

APPLE SALAD.

Six apples, yolks of three eggs, one-half cup raisins cut fine, one-half pound walnuts cut fine, one banana, one cup cream. Cut nuts fine and merinate them with juice of one lemon, adding a little grated rind. Stir yolks with a fork, adding one-half spoonful salt, just a dash of Cayenne, one-half teaspoonful mustard, one teaspoonful sugar, dash of white pepper, cupful cream. Cut apples and banana fine, add raisins, then pour over them cream dressing which has stood one-half hour in icebox. Just before serving, stir in the nuts and lemon juice.

Caro Louise Ford.

CHEESE RELISHES.

CHEESE CRACKERS.

Take twice as much Roquefort cheese as butter; season with red pepper, paprika, and salt. Rub all together. If the butter is too hard to rub in, put the pan on the stove for a moment. Spread on thin milk biscuit, and put in the oven and brown.

Jessie Anthony Mixer.

CHEESE SOUFFLÉ.

One tablespoonful of butter, one tablespoonful of flour, one half cupful of milk, one cupful of grated cheese, three eggs, one half teaspoonful salt, a speck of Cayenne pepper. Put the butter into a saucepan, and when hot add flour and stir until smooth. Then add milk and seasoning. Cook two minutes, then add yolks of the eggs (well beaten) and the cheese. Set away to cool. When cold, add the whites beaten to a stiff froth, turn into a buttered dish, and bake from twenty to twenty-five minutes. Serve the moment it comes from the oven.

Mrs. John Parmeter.

CHEESE STRAWS.

Four ounces of flour, four ounces of grated cheese, two ounces of butter, two yolks of eggs, a little Cayenne pepper. Make a paste of the above, add a little water if required, roll out thin, cut into narrow strips, and bake in a moderate oven.

Miss Brittin.

CHEESE BALLS.

One cupful grated Swiss cheese, whites of four eggs, a few drops of Worcestershire sauce, salt to taste. Make into balls, drop into egg, then bread crumbs. Fry in hot lard.

Mrs. Horace Fox.

CAYENNE CHEESE.

One quarter pound cheese grated, one quarter pound flour, one quarter pound butter, one half of a small teaspoonful salt, a small teaspoonful Cayenne pepper. Mix well, roll very thin, cut into strips one inch wide and three or four inches long. Bake in quick oven. Adding about half the white of one egg improves this. If cheese is very dry, more butter may be needed. Cayenne cheese keeps well, and is improved by heating. Serve with salads and at afternoon tea.

Mrs. C. B. Richards.

CHEESE SANDWICH TO BE SERVED WITH SALADS.

Slice bread thin and cut round with biscuit cutter. Take dairy cheese sliced very thin and place between the slices of bread with a very little Cayenne pepper. Take a piece of butter the size of a hickory nut and place in a hot spider. Lay in the sandwiches, and as soon as brown on both sides, serve on a hot dish at once.

Mrs. C. W. Miller.

CHEESE SOUFFLÉ.

Two tablespoonfuls of butter, one heaping tablespoonful of flour, one half cupful of milk, one cupful of cheese, three eggs, one half teaspoonful of salt, a speck of Cayenne pepper. Put butter into the saucepan, and when hot add the flour and stir until smooth and not browned. Add the milk and seasoning, cook two minutes, then add yolks of the eggs well beaten and the cheese. Set away to cool. When cold, add the whites beaten to a stiff froth. Turn into a buttered dish and bake from twenty to twenty-five minutes. Serve the moment it comes from the oven.

Mrs. L. B. McCready.

CHEESE RELISH.

Take a piece of dairy cheese about two inches square, and mash down with a fork. Add to cheese one salt-spoonful of dry mustard, one salt-spoonful of salt, and a very little Cayenne pepper. Pour on olive oil a little at a time, and cream with fork until it becomes like soft butter. Spread on saltine crackers, to serve with golden egg, or any salad.

Mrs. C. W. Miller.

CHAFING DISH RECIPES.

MULLED SARDINES.

One cupful catchup, one half cupful butter. Put into chafing dish. When hot, add sardines to cover bottom of dish, and before serving add a small glassful of sherry wine.

Jennie W. Waters.

WELSH RAREBIT.

One tablespoonful of tomato catchup, one teaspoonful of Worcestershire sauce, one half teaspoonful of salt, a dash of red pepper, one gill of water, one egg, one pound grated American cheese (soft is best). Beat the egg light. Add the water, salt, pepper, sauce, and catchup. Place a small piece of butter in the chafing dish. When melted add the cheese, then slowly add the other ingredients, stirring constantly. When perfectly smooth, pour over hot buttered toast. Serve at once.

Kate Newel Averill.

TURKEY OR CHICKEN WITH MUSHROOMS.

Put one tablespoonful of butter into the dish, and when hot stir in one tablespoonful of flour. When smooth, add one cupful of cream. Into this when hot put two cupfuls of chicken and one can of mushrooms drained from the liquor. Season with salt and Cay-

enne pepper, and when all are thoroughly cooked add one well-beaten egg, and just before serving add a small glassful of sherry wine.

Jennie W. Waters.

OYSTERS À LA POULETTE.

Put into the chafing dish the liquor from one dozen oysters, one tablespoonful of butter, the juice of one lemon, one gill of cream, one teaspoonful of salt, and the beaten yolk of an egg. Simmer until the whole is thickened, then put in the oysters and a little chopped parsley. When the oysters are scalded, serve on buttered toast.

Jennie F. Wheeler.

CLAM À LA NEWBURG.

Put one tablespoonful of butter into dish, and when hot stir in two tablespoonfuls of flour. When smooth add one cupful of cream. When hot and quite thick, put in fifty well-drained little-neck clams. Season with salt and Cayenne pepper, and cook until edges curl. Add a small glassful of sherry wine just before serving.

Jennie W. Waters.

OYSTERS MAITRE D'HOTEL.

Dry one dozen oysters in a napkin. Put a teaspoonful of butter in the handled dish, and when very hot add the oysters. Saute them on one side and then on the other; season with salt and pepper. Put out the lights. Squeeze juice of half a lemon over the oysters; strew over them a very little chopped parsley, and serve with or without toast.

John B. Zirngihl, Hotel Iroquois.

KIDNEY, WITH EGG.

Scald, skin and quarter four lamb kidneys; put into the chafing dish a teaspoonful of butter and half a teaspoonful of chopped white onion. When browned, add the kidney; stir and add a tablespoonful of water; then add four raw eggs. When the eggs set, the dish should be served, as the kidneys, if cooked too much, will be tough.

John B. Zirngihl, Hotel Iroquois.

CALF'S HEAD WITH OYSTERS.

Cut into inch pieces the tongue and a quarter pound of cold boiled calf's head. Toss it about in the chafing dish with just butter enough to prevent burning. Now put the hot water dish, with a little hot water in, under the chafing dish proper containing the calf's head; add a pint of boiled milk thickened with a tablespoonful of flour; season with salt, white pepper and a tablespoonful sherry; add one and one-half dozen oysters. Simmer a few minutes and serve.

John B. Zirngihl, Hotel Iroquois.

OYSTERS À LA LONG BRANCH.

Put into the chafing dish one teaspoonful butter, add one dozen large oysters, one tablespoon chopped table celery. Salt and pepper to taste. Cover and simmer three minutes. Add a wineglass of good sherry. Simmer two minutes longer, and serve on toast.

John B. Zirngihl, Hotel Iroquois.

LOBSTER NEWBURG.

One large tablespoonful butter. When melted, add pepper and salt and one heaping teaspoonful flour, one wineglass sherry, lobster cut in small pieces; let boil, then add half a cupful cream and let boil again.

Caro Louise Ford.

PANNED OYSTERS.

One tablespoonful butter; when melted, add four tablespoonfuls finely-cut celery, one-quarter teaspoon pepper, one teaspoon salt, juice of one-half lemon, and when very hot add one pint oysters and cook until the edges curl, then add one cup cream. Serve when this is hot.

Caro Louise Ford.

BREAST OF DUCK.

Wild duck requires but a few minutes' cooking in a chafing dish, and as only the breast is eaten it is always advisable to cut this free from the bone. All that is necessary is to put a little butter in the chafing dish, and when very hot add the breast of duck. It has been found best to cook the meat plain, seasoned with pepper and salt only, and serve with currant jelly. A Teal breast should be cooked two or three minutes on each side; Red Head, three minutes; Canvas Back, three and one-quarter minutes on each side. The time allowances are for the finest birds obtainable, and cooked rare.

John B. Zirngibl, Hotel Iroquois.

BREADS.

WHITE BREAD.

Four quarts of flour, two tablespoonfuls of salt, two tablespoonfuls of sugar, a large piece of butter, one cake of yeast, one quart of milk, and one quart of water. Dissolve the yeast in a little warm water, scald the milk and water. Mix all well together and knead for twenty minutes until very smooth. Put into a warm place to rise. When light, mold for bread pans, raise again, and bake. This will make four loaves.

Mrs. G. D. Barr.

WHITE BREAD

One yeast cake, one pint milk (let it come to a scald), one tablespoonful of lard melted, two tablespoonfuls of sugar. Mix sugar, lard, and milk, and let it come to a boil; then let it cool before adding flour. This will make three loaves of bread.

Mrs. C. W. Miller.

SOFT GRAHAM BREAD.

Three cupfuls Graham flour, one cupful white flour, one teaspoonful salt, four tablespoonfuls molasses or two tablespoonfuls brown sugar and two tablespoonfuls molasses, one tablespoonful butter or lard, three quarters of a yeast cake dissolved in three-quarters of a cupful of water. Mix ingredients in

order given, and add sufficient lukewarm water to make a soft dough. Cover the bowl and put into a bread pan in a warm place. When the dough is light, beat it, and pour it into the bread pans, filling them half full. When light, bake in a moderate oven. This bread can be made and baked in five hours.

Mrs. A. L. Kendall.

STEAMED LOAF.

Two cupfuls cornmeal, one cupful flour, one half cupful sugar, one half cupful molasses, one cupful sour milk, one egg, one tablespoonful melted butter, one teaspoonful soda, one tablespoonful salt. Steam three hours, then brown in oven one half hour.

Mrs. Waldo Ramsdell.

BESSIE K.'S BROWN BREAD.

One cupful Graham flour, one cupful wheat flour, one cupful yellow meal, one cupful rye meal, one and one half cupfuls molasses, one and one half cupfuls sour milk, one egg, one and one half teaspoonfuls salt, one and one half teaspoonfuls soda. Steam four hours; bake one half hour.

Miss Ida E. England

BROWN BREAD.

Two cupfuls of Graham flour, one half cupful of sour milk or buttermilk, one half teaspoonful of soda in the milk, one cupful of white flour, one half teaspoonful of ginger, one teaspoonful of baking powder. Add salt. Steam two hours, then set in the oven to dry off.

L. V. Jenks.

BROWN BREAD.

Two cupfuls of Graham flour, two cupfuls of rye flour, two cupfuls of cornmeal, one cupful of New Orleans molasses, one teaspoonful of soda stirred into the molasses until it foams, one salt-spoonful of salt. Steam three hours.

Mrs. C. W. Miller.

BOSTON BROWN BREAD.

One heaping coffee-cupful of cornmeal, one of rye flour, and three of Graham flour. Sift the three kinds together. Two cupfuls of Porto Rico molasses, two cupfuls of sour milk, two teaspoonfuls of soda and one of salt, half a pound of currants. Put into mold and steam four hours. A two-quart tin pail will answer. Should be about half full.

Mrs. John H. Smith.

BROWN BREAD.

Set a sponge of three quarters of a cupful of flour, one cake of yeast dissolved in warm water, and one tablespoonful of salt in flour. Mix well with white flour, and when this sponge is light add three quarters of a cupful of molasses, one quarter of a teaspoonful of soda in a little water, and five cupfuls of entire wheat flour. This should be just stiff enough to drop from the spoon. Fill your bread tin half full. When very light, bake.

Mrs. G. D. Barr.

ST. CHARLES HOTEL BEST CORN BREAD.

One pint Indian meal, one pint sour milk, two tablespoonfuls butter, two well-beaten eggs (separately), one teaspoonful sugar, one half teaspoonful soda, a little salt. Bake in a quick oven.

Miss Ida E. England.

BOSTON BROWN BREAD.

Sift together one cupful each of rye, cornmeal, and Graham flour, one teaspoonful of salt, three even teaspoonfuls of soda. Add three fourths of a cupful of molasses and one pint of thick sour milk. Beat thoroughly, turn into a buttered mold and steam three hours.

Mrs. Richmond Fletcher.

BROWN BREAD.

One cupful of New Orleans molasses, one cupful of wheat flour, one pint of sour milk or cream, one teaspoonful of salt, one tablespoonful of soda put in last, enough Graham flour to make consistency of cake dough. Steam two hours and a half, and then bake fifteen minutes to half an hour. Do not uncover while steaming. Try with a broom splint to see if baked sufficiently.

Lucy B. Lee.

BROWN BREAD.

One cupful sour milk, one half cupful molasses, one egg beaten very light, a little salt, one teaspoonful soda. Stir stiff with Graham flour. Steam one hour and bake ten or fifteen minutes.

Mrs. Charles Clifton.

BROWN BREAD.

Two cupfuls of Graham flour, two cupfuls of cornmeal, two cupfuls of sour milk, one cupful of molasses (dark), one teaspoonful of saleratus. Steam two hours in Royal baking powder tins (one-pound cans).

Agnes Wright.

TEA BREAD.

One egg (both white and yolk), one cupful of sugar, one cupful of milk, two cupfuls flour, three teaspoonfuls baking powder, a piece of butter the size of an egg. Beat the egg and sugar together, then the milk and flour, and beat hard. Melt your butter in your baking tin and pour into the mixture. Last of all stir in the baking powder. Bake in a hot oven and serve hot. It must be well beaten before the baking powder is added.

Agnes Wright.

CORN BREAD.

Two eggs, one cupful of milk, one cupful of sugar, one tablespoonful butter, one cupful cornmeal, one cupful white flour, three teaspoonfuls baking powder.

Mrs. J. S. Bartlett.

INDIAN BANNOCK.

Three pints milk, one pint old-fashioned yellow meal. Have milk boiling. Pour it on the meal, stirring constantly, and let it cook in a double boiler ten minutes. When cool, add three eggs beaten separately. Sweeten and salt to taste, and bake half an hour. Eat it with butter, Very good served with cold meats.

Janet M. H. Townsend.

PUDDINGS.

STEAMED PUDDING IN CUPS.

One pint of flour, two eggs, two tablespoonfuls of butter, one half cupful of sugar, one teacupful of sweet milk, two teaspoonfuls of baking powder. Mix and steam in cups twenty minutes. Add a few raisins or currants. If you like, liquid sauce.

Mrs. K. B. Armstrong.

A PUDDING MADE OF SCRAPS OF CAKE.

Soak broken pieces over night. Use as much as you can soak in one cupful of sour milk and one cupful of molasses. Add in the morning one half cupful of sugar, one cupful of suet chopped very fine, one teaspoonful of soda. Boil or steam for four hours. Serve with brandy sauce. It is much nicer with citron, raisins, and currants added.

Jessie Anthony Mixer.

BLACK PUDDING.

One half cupful of molasses, one cupful sweet milk, one cupful of raisins seeded and cut, one and a half cupfuls of Graham flour, one half teaspoonful each of cinnamon, of cloves, of allspice, and of nutmeg, one teaspoonful of saleratus, one half teaspoonful of salt. Steam three hours.

Sauce for above: One cupful of powdered sugar,

one half cupful of butter, four teaspoonfuls of cream, two teaspoonfuls of brandy. Steam over teakettle fifteen minutes. Beat butter and sugar to a cream, then add cream and brandy, beat again, and then steam.

Miss Crafts.

BROWN PUDDING.

One and one half cupfuls of Graham flour, one half cupful molasses, two even teaspoonfuls of soda in the molasses, one half cupful of chopped figs or raisins

Sauce: Yolks of three eggs, two thirds of a cupful of sugar. Put into the double boiler until it thickens. Beat the whites to a froth, and add to the other when thick. Flavor to taste.

L. V. J.

FRUIT PUDDING.

Four oranges, six bananas, one can grated pineapple, two thirds of a box of gelatine, one cupful of water. Dissolve gelatine in water, peel and slice oranges and bananas, and add pineapple. Mix all together, and sweeten to taste. Put into a mold to harden. Serve with whipped cream. This is a good emergency dish, as it can be kept on ice for some time.

Miss Brittin.

FRUIT PUDDING.

One half cupful sugar, one tablespoonful butter, one half cupful milk, the yolk of one egg, one and one half cupfuls flour, one and one half even teaspoonfuls bak-

ing powder. Flavor with vanilla. Steam one half hour in individual cups. Fill cups as follows: One tablespoonful of butter, then one tablespoonful any small fruit without juice (cherries preferred), etc.

Sauce: Beat white of one egg very light, drop juice of fruit in slowly, add a little powdered sugar,

Mrs. J. S. Bartlett.

WINE FRUIT PUDDING.

One box of gelatine, one pint sherry wine, two cupfuls sugar, two bananas, two oranges, one quarter pound of candied cherries. Stew one pound of dried apricots in a rich syrup. Take about eighteen of them, and take skin off. Soak the gelatine two hours in a large cupful of cold water. Put the sugar and a cupful of water and let it come to a boil. Put the gelatine in then, and strain it into the wine. Put the fruit, cut up fine, into a mold; then pour jelly over. Serve with whipped cream.

Mrs. John H. Smith.

APPLE PUDDING.

Fill a pudding dish with apples cut up into small pieces, one cupful sugar, some small pieces of butter, and a little grated nutmeg. Cover with a pie crust and wash over the crust a little milk before putting in oven.

Mrs. M. S. Burns.

STEAMED APPLE PUDDING.

Slice and fill a dish with apples, and steam till tender. When cool (not cold), pour over a batter

made after the following recipe: One teacupful sweet milk, one egg, two teacupfuls flour, one tablespoonful melted butter, two teaspoonfuls baking powder. Steam half an hour. Eaten with hot sauce. Beat the white of an egg, thicken with sugar, a little butter, adding slowly a cupful of boiling water.

Mrs. K. B. Armstrong.

APPLE DUMPLINGS.

One pint flour, one and one half heaping teaspoonfuls of baking powder, butter half the size of an egg or one tablespoonful of lard, salt. Wet with water so it will roll, not quite half an inch thick. Cut into eight pieces. Fill each dumpling with small quarters of apples. Roll up, put into a buttered dish or plate, set into a steamer, set this over the kettle two thirds full of water and steam half an hour. Serve with syrup.

Lucy B. Lee.

CHERRY PUDDING.

One half box gelatine, one cupful canned cherries, one cupful cherry juice, one cupful sherry wine, one cupful sugar, the juice of one lemon. Cover the gelatine with a little water to soften. Then add to this all the other ingredients, except the wine, and cook just enough to mix them. Then add the wine and set in a mold to harden. Serve with whipped cream.

J. H. B.

CANNED CHERRY PUDDING.

One half box of gelatine, one cupful of cherries (sour), one cupful of cherry juice, one cupful of sugar, one cupful of sherry wine. Cover the gelatine with a little cold water, let it stand two hours. Mix all the ingredients except the wine and cherries, and let them come to a boil. Then add the juice of one lemon. When a little cool, add the wine and cherries, and set away in a mold to stiffen. Serve with whipped cream.

Mrs. Waldo Ramsdell.

DATE PUDDING.

Soak one small cupful of tapioca. Cook in a double boiler until clear. Add a pinch of salt, half a cupful of sugar, and one pound of stoned dates. Put into pudding dish and bake fifteen minutes. To be served with cream and sugar.

Jennie Webster Waters.

FIG PUDDING.

One cupful suet, one cupful chopped figs, one cupful milk, one cupful molasses, four cupfuls flour, three teaspoonfuls baking powder. Mix and boil four hours.

Mrs. F. Deming.

FIG PUDDING.

One half pound figs chopped fine, one half pound suet, one cupful milk, one cupful sugar, two large cupfuls bread crumbs, two eggs, cinnamon, cloves, nutmeg, salt to taste. Boil three or three and one half hours. Serve with brandy sauce.

Ida Lee Mayhew.

PEACH PUDDING.

Place a generous layer of fresh or canned peaches in a pudding dish and pour over them a cake batter, made as follows: One tablespoonful butter, one half cupful sugar, one half cupful milk, one egg, one cupful flour, one tablespoonful baking powder, one half tablespoonful vanilla. Serve with sweetened cream.

Hattie L. Fox.

PLUM PUDDING.

One pound of fruit, one pound of raisins, one pound of currants, one pound of brown sugar, one quart of bread crumbs, six eggs. Mix together, put into a bag, and boil about three hours.

Mrs. George B. Webster.

ENGLISH PLUM PUDDING.

Take three pounds of currants, three pounds of raisins, one pound of mixed peel, two pounds of sugar, one and one half pounds of bread crumbs, one and one half pounds of flour, two pounds of suet chopped fine, three ounces of mixed spices, two lemons (the peel chopped fine, and juice strained). Mix well, then add twelve eggs well beaten, a cupful of brandy, and a cupful of milk, or more if necessary, but it must be stiff enough to stand upright when mixed. Put into well-floured cloth and boil eight hours. Serve with sweet or brandy sauce.

Mrs. Turner.

MARYLAND PLUM PUDDING.

Two cupfuls bread crumbs, one cupful flour, one cupful raisins, one cupful currants, one cupful suet, one cupful molasses, one wineglassful of brandy, one half cupful of citron, three eggs, one teaspoonful cloves, two teaspoonfuls cinnamon Steam four hours. Serve with hard brandy sauce.

Mrs. H. D. Ingraham.

PLUM DUFF.

Two eggs, one half cupful butter, two teaspoonfuls of sugar, one cupful of milk, two cupfuls of flour, three tablespoonfuls of baking powder, one cupful of seeded raisins. Strain in cups one half hour, and serve with any good liquid pudding sauce.

Janet M. H. Townsend.

PRUNE PUDDING.

One half pound steamed prunes. Remove stones and put through a colander, then add one cupful of sugar and the beaten whites of five eggs and stir together. Bake ten minutes. Serve with whipped cream.

Mrs. Horace Fox.

PRUNE PUDDING.

One pound of prunes, whites of five eggs (four will do). Stew the prunes in a very little water. When cool, stone them, and then chop them. Beat the whites of the eggs very stiff. Add a tablespoon-

ful of powdered sugar for each egg, then add the chopped prunes. Pile in a pudding dish, and bake (in a pan of hot water) in a moderate oven for about twenty minutes. To be eaten with whipped cream. Good hot or cold.

Jeanie L. Harries.

PRUNE PUDDING.

Soak one pound of prunes overnight. Cook till soft, strain through colander. Soak one tablespoonful gelatine in cold water till soft, and stir into prunes while hot. Let this cool. Then beat whites of four eggs to a stiff froth and stir in. Sweeten to taste. Put into jelly molds to harden. Just before serving, beat to a stiff froth one pint of rich cream, and pour over the pudding.

Lucy B. Lee.

RAISIN PUFFS.

Two eggs, one half cupful of butter, three teaspoonfuls of baking powder, two tablespoonfuls of sugar, two cupfuls of flour, one cupful of milk, one cupful of raisins chopped very fine (or use one cupful of chopped English walnuts). Steam an hour in small cups.

Sauce: One cupful of powdered sugar, one egg, butter twice the size of an egg. Stir to a cream. Beat one third of a cupful of milk and stir into the sauce; stir until it foams, and flavor.

Mrs. George C. Lehmann.

WALNUT PUDDING.

One cupful of molasses, one cupful of chopped suet, one cupful of raisins, one cupful of sweet milk, three cupfuls of flour, one teaspoonful of baking powder, soda mixed with a little hot water, one whole nutmeg grated, one quarter of a pound of figs chopped, one pound of walnuts chopped (not fine), a pinch of salt. Boil two and one half hours.

Mrs. L. B. McCready.

BREAD PUDDING.

Six slices of bread, two quarts milk, four eggs (yolks only), one cupful of cocoanut, the grated rind and juice of one or two oranges, one small teaspoonful of salt, sugar to taste. Bake until a thick custard. Beat the whites of four eggs to a stiff froth, adding four teaspoonfuls of powdered sugar and one teaspoonful of vanilla. Spread on pudding, and brown.

Mrs. C. C. McCain.

CAMEL PUDDING.

One quarter of a pint of water, one quart of milk, four eggs, one cupful of sugar, one pinch of salt. Melt sugar and add the water boiling, letting it simmer fifteen minutes. Beat the eggs and stir into milk, which should be warm. Add caramel and bake in small boiler till firm in the middle. When cold, whip cream and put on top of custard.

Janet M. H. Townsend.

CHOCOLATE PUDDING.

Boil one quart of milk; add three ounces of sweet chocolate grated, and stir until dissolved; then take it from the fire and let it cool. Stir in six eggs beaten well, leaving out three for frosting. Flavor with vanilla. Bake as a custard in a deep dish, not long enough to become watery. Place on ice before sending to the table. Beat the whites of the eggs to a froth and add sugar to make a stiff frosting. Spread over the top and set in the oven long enough to turn a light brown.

Ida Lee Mayhew.

CHOCOLATE CUSTARD.

One quarter cake Baker's (unsweetened) chocolate, cut into small pieces and put on the stove with one cupful of milk. When the chocolate has melted, add to it one half cupful of cream (milk will do), and sugar to taste. Let boil slowly until the chocolate is perfectly smooth and quite thick. Add vanilla to taste and strain into punch glasses or small cups. When cold, cover with whipped cream sweetened and flavored with vanilla.

Mrs. Charles Clifton.

CHOCOLATE PUDDING.

Put into a pudding dish about four thin slices of light bread. Add two squares of Baker's chocolate. Pour over a pint of boiling milk. When the milk is absorbed, mash smooth. About an hour before dinner

add the beaten yolks and whites of three eggs, about one half cupful of sugar and one pint of cold milk, and bake. To be eaten with butter and sugar stirred to a cream.

Mrs. James E. Ford.

CHOCOLATE CUSTARD.

One quart of milk, one cupful of sugar, five eggs, one quarter pound of chocolate grated. Rub the chocolate into a paste with a little cold milk. Scald the milk. Stir the chocolate in and boil two minutes. Beat the yolks of five eggs with the whites of two, then the sugar. Pour the hot mixture upon the above, stirring hard. Then turn into a buttered pudding dish. Set into a pan of boiling water, and bake in oven until firm. When cold, make meringue of the three whites with a little sugar, and brown lightly in oven. Serve cold.

Mrs. Frank Georger.

SNOW CUSTARD.

One half of a box of gelatine dissolved in a pint of boiling water. When cool, put in the whites of three eggs, one and one half cupfuls of powdered sugar, with vanilla. Whip these together for twenty minutes.

Sauce: One pint of milk. When boiling stir in the yolks of three eggs with one half cupful of sugar, one tablespoonful cornstarch with vanilla.

Mrs. J. E. Ford.

GELATINE PUDDING.

Separate the yolks and whites of four eggs. With the yolks make a custard with a pint of milk and sugar to taste. Set a third of a box of gelatine to soak a few minutes in a little water (cold), and then dissolve it with three quarters of a cupful of boiling water. When the custard has cooled, add the gelatine, water, and the whites of the eggs beaten to a stiff froth. Flavor with vanilla, stir all together, and put into a mold. It will settle into three layers and is a very pretty pudding, tasting much like charlotte russe.

Miss Crafts.

GRAHAM PUDDING.

One cupful of molasses, one cupful of sweet milk, one tablespoonful of brown sugar, one half teaspoonful of baking powder, one teaspoonful of salt, one cupful of raisins, two and one half cupfuls of Graham flour. Steam three hours.

Sauce: Two cupfuls of sugar, one cupful of butter, one egg, one pint boiling milk. Cream the butter and sugar; add the yolk of the egg, then the boiling milk, and last the beaten white of the egg. Flavor with brandy or vanilla.

Mrs. G. D. Barr.

STEAMED GRAHAM PUDDING.

One cupful of Graham flour, three fourths of a cupful of molasses, one cupful of buttermilk or sour milk (one cupful of sweet milk may be used and two teaspoonfuls of baking powder instead of soda), one

well-beaten egg, one teaspoonful of soda sifted into one half cupful of white flour, one cupful of chopped and stoned raisins (or one half cupful of raisins and one half cupful of fine apples cut into dice), a pinch of salt and butter. Steam two hours.

“The Country Gentleman.”

GRAHAM PUDDING.

One cupful of molasses, one cupful of sour milk, one heaping cupful of Graham flour, one cupful of raisins, one teaspoonful of soda, one pinch of salt. Steam one hour. Serve with hot sauce of any kind.

Mrs. Horace Fox.

INDIAN PUDDING.

Mix two small tablespoonfuls of cornmeal and one of flour with one half cupful of molasses, a little salt, one half teaspoonful ginger, and one quarter of a teaspoonful of nutmeg, and stir it into one quart of hot milk (on the stove). Stir ten minutes or more, then add two well-beaten eggs and one third of a cupful of sugar and stir some little time longer, until it is nicely thickened. Lastly add one half cupful of cold milk by teaspoonful here and there all over the pudding, the object being to separate the thickened mixture and produce the clear liquid so much prized in this pudding. A few raisins may be added. Bake from one half to three quarters of an hour.

E. B. K.

SAGO PUDDING.

A quart and a half of milk. Wash one half cupful of sago and put into the milk when the milk begins to boil in the double boiler. When the sago looks cooked (usually in twenty minutes), beat four yolks and one whole egg light and add two tablespoonfuls of sugar, nutmeg, and a little vanilla. Take the milk and sago from the stove and beat the egg into it. Put away to cool. When cold, put little dabs of jelly over top, and make an icing of the four whites of eggs and four tablespoonfuls of powdered sugar. Brown in oven.

Miss Story.

TAPIOCA PUDDING.

Three tablespoonfuls tapioca soaked in a little water for an hour. Pour one quart of milk over it, and set it on back of stove to cook slowly until transparent. Stir in the yolks of four eggs and a small cupful of granulated sugar. Remove from fire and add whites of eggs beaten stiff.

Janet M. H. Townsend.

TAPIOCA CREAM.

One tablespoonful tapioca (pearl) soaked over night. Pour off water and add a pinch of salt and two cupfuls milk. Place over fire in double boiler. Beat together two tablespoonfuls of sugar with the yolks of two eggs; then dip upon this, gradually, some of the hot milk, after which stir all together in boiler

until custard thickens. Beat the whites of two eggs to a stiff froth, and dip out into the dish in which it is to be served, in spoonfuls, after which flavor custard, and pour over meringue while hot.

Hattie L. Fox.

SUET PUDDING.

Three cupfuls flour, one cupful chopped suet, one cupful molasses, one cupful milk, one cupful raisins and currants mixed, one half teaspoonful soda, one half teaspoonful cinnamon, one half teaspoonful allspice. Steam three hours.

Mrs. H. Baylis.

SUET PUDDING.

One cupful chopped suet, one cupful molasses, one cupful raisins, one cupful currants, one cupful warm water, two even teaspoonfuls soda, one teaspoonful cinnamon, one half teaspoonful allspice, one half nutmeg grated, three cupfuls flour. Steam three hours.

Mrs. M. S. Burns.

SUET PUDDING.

One cupful suet chopped fine, one cupful molasses, one cupful raisins chopped, one cupful sweet milk, three and one half cupfuls flour, one tablespoonful soda, a little salt. Boil three or four hours.

Ida Lee Mayhew.

STEAMED SUET PUDDING.

One cupful of suet, one cupful of sweet milk, one half cupful of molasses, one half cupful of sugar, two cupfuls of flour, two eggs, three teaspoonfuls of baking powder. Steam two hours.

Mrs. W. L. Owens.

CROW PUDDING.

One box of gelatine dissolved in one quart of water, two oranges picked up fine, twelve English walnuts broken up, eight figs picked up, one cupful of sugar, one cupful of seeded raisins, one wineglassful of wine or brandy. Put in ingredients while hot. Pour into dish and let cool. Better made the day before. Cut off and serve with whipped cream which has been sweetened and flavored.

Mrs. Frank Bowman.

HALF-PAY PUDDING (ENGLISH).

One cupful of suet, one cupful of flour, one cupful of raisins, one cupful of currants, one cupful of bread crumbs, two tablespoonfuls of molasses. To be well mixed together. Add enough milk to mold into shape. Boil in a mold for four hours. This will keep the same as plum pudding.

Miss Brittin.

MOUNTAIN DEW PUDDING.

Three square crackers rolled fine, one third of a coffee-cupful of sugar, one pint of milk, yolks of two eggs. Bake thirty minutes. Beat the whites of the eggs to a stiff froth, and add one half a cupful of sugar and a little salt. Flavor with lemon. Pour over the pudding, and set into the oven to brown.

Mrs. William Thurstone.

ENGLISH PUDDING.

One cupful of molasses, one half cupful of butter, one cupful of sweet milk, one teaspoonful of soda,

one tablespoonful of different spices, one cupful of chopped raisins, two and one half cupfuls of flour. Steam three hours.

J. L. V. Porter.

SWISS PUDDING.

One half pound of American dairy cheese grated, an equal bulk of bread crumbs. Add to a batter made of four eggs and one quart of milk. Season with salt and pepper. Pour into a pudding dish and bake in a moderate oven until nicely browned and firm, without being hard. Half this recipe makes a large dishful.

E. A. Clay.

DATE PUDDING.

Two cupfuls of bread crumbs, one cupful white sugar, one cupful chopped suet (fine), one heaping cupful dates seeded and cut in pieces, 4 eggs beaten stiff, one teaspoonful baking powder, one teaspoonful cinnamon, one teaspoonful nutmeg, one wineglassful sherry. Put in well-buttered and floured mold and steam or boil for three hours. Serve with hard sauce.

Mrs. Wm. H. Leslie.

CARROT PUDDING.

One and one-half cups flour, one cup sugar, one cup suet, one cup raisins, one cup currants, one cup grated potato (raw), one cup carrots (raw), one teaspoonful salt, one-half teaspoonful soda. Steam three hours.

Mrs. Wm. H. Leslie.

LEMON BREAD PUDDING.

One cup bread crumbs, one pint milk, one-half cup sugar, one tablespoonful butter, yolks of two eggs, grated rind of one lemon; bake. When done, beat the whites of the eggs with juice of one lemon and one-half cup sugar. Put over pudding and brown slightly.

Caro Louise Ford.

BROWN BETTY PUDDING.

Cut up several apples in small pieces and place in bottom of pudding dish, then add Graham bread toasted and cut in small dice, a generous quantity of brown sugar, cinnamon and a large lump of butter. Bake slowly for an hour or two.

Caro Louise Ford.

TAPIOCA CREAM.

(For Four Persons).

Two tablespoons of pearl tapioca (soaked over night), one egg and one yolk well beaten, one-half cup sugar, pinch of salt; pour into one pint of boiling milk, stir until it thickens, cover with meringue. Flavor with vanilla. Serve with cream and crab-apple jelly.

Maude E. Waterman.

INDIAN PUDDING.

One quart of scalded milk. Stir in seven tablespoonfuls Indian meal, salt, one half teaspoonful of ginger, two eggs, one pint of cold milk when you put it into the oven. Add pieces of butter all over the top. When half baked, add another pint of cold milk. Bake two hours in earthen pan. Serve with hard sauce.

C. B. G. Waters.

PUDDING SAUCES.

PUDDING SAUCE.

Three quarters of a cupful of butter, one and one half cupfuls of sugar, one egg, juice and grated rind of one lemon. Beat all together just before serving. Pour on one half pint of boiling water.

Mrs. George Ramsdell.

SAUCE FOR SUET PUDDING.

Butter size of an egg, one cupful powdered sugar, one or two eggs (whites and yolks beaten separately), one teaspoonful vanilla.

Mrs. M. S. Burns.

CREAM SAUCE.

One cupful of milk, a teaspoonful of flour, and a tablespoonful of butter, salt and pepper. Put the butter into a small pan, and when hot, but not brown, add the flour. Stir until smooth, then gradually add the milk. Let it boil at once.

Mrs. Edward L. Brady.

WINE SAUCE.

One half pint sugar, one half teaspoonful flour mixed dry with the sugar, one tablespoonful butter, enough water to dissolve it. Stir in wine and nutmeg (grated) to taste.

Mrs. G. B. Richards.

HARD SAUCE.

Two tablespoonfuls butter, ten tablespoonfuls sugar, work this till white, then add wine and spice to your taste.

Jeannie H. Lee.

SAUCE FOR BOILED RICE.

Beat the yolks of three eggs with sugar enough to make it quite sweet. Add a teacupful of cream, and the juice and grated peel of two lemons.

Jeannie H. Lee.

BOILED FROSTING.

Place one and one half cupfuls of granulated sugar and one half cupfuls of cold water over the fire and boil until it hardens in cold water. Beat the whites of two eggs very stiff, add a third of the syrup at a time. Beat while pouring the syrup in, so the eggs will not cook. Add any extract preferred.

Fannie Fargo.

BROWN SUGAR FROSTING.

Two cupfuls of brown sugar, one cupful of white sugar, one half cupful of sweet milk, butter the size of an egg. Cook four minutes after it has commenced to boil, stirring all the time.

Miss Brittin.

WHITE SYRUP.

One pound of sugar, one pint of water, one quarter teaspoonful cream of tartar or two teaspoonfuls of vinegar.

Mrs. G. D. Barr.

DRESSING FOR STRAWBERRY OR PEACH SHORTCAKE.

White of one egg beaten a very little. Add one cupful of sugar and one cupful of ripe berries or peaches. Then beat all together until very light and creamy.

C. B. G. Waters.

PEACH PUDDING.

One-half box of gelatine, one pint of ripe peaches or one can of peaches, three-quarters of a cupful of sugar, two tablespoonfuls of lemon juice, three eggs (just whites). Soak the gelatine in one-half of a cupful of cold water. Pare and rub through a fine sieve sufficient ripe peaches to make one pint. Dissolve the sugar in one-third of a cupful of hot water, bring to the boiling point, add the softened gelatine and take from the fire. Strain, add the lemon juice and the peach pulp, and then let it stand until it is cold and beginning to thicken, whip the whites of the eggs to a stiff froth, add to the fruit mixture, and set aside until firm and ice cold. Serve with whipped cream.

Mrs. Prescott Le Breton.

FOAM PUDDING SAUCE.

One cup of powdered sugar, one-half cup of butter, one egg. Beat all together for ten minutes or more, then add one-quarter cup of very warm water (not hot). Set in a dish of very warm water, warm enough to dissolve sugar but not cook egg. Add flavoring just before serving.

Blanche Carman.

PIES.

CHOCOLATE PIE.

Four tablespoonfuls of chocolate (grated), yolks of two eggs (the whites reserved for icing), a very little salt, one half cupful of sugar, two teaspoonfuls of flour. Stir together thoroughly and pour on one teacupful of boiling water. Cook in double boiler and stir constantly. Flavor with vanilla. Pastry same as for lemon pie. Cook the pastry before putting in the above mixture.

Mrs. J. E. Ford.

CRACKER PIE.

Four large crackers rolled fine, one cupful sugar, one cupful black molasses, one cupful raisins chopped fine, one half cupful butter, one half cupful cold water, one half cupful vinegar, two eggs, one half nutmeg, one half teaspoonful cinnamon, one half teaspoonful cloves. This makes filling for two pies.

Helena S. Watts.

CREAM PIE.

One quart of good cream, half of a large tablespoonful of flour. Take a little of the cold cream to mix flour. When the remainder of the cream boils, stir in flour and let it scald until it begins to thicken. Three tablespoonfuls of sugar. Pour onto a good crust.

Mrs. Kate B. Armstrong.

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CREAM PIE.

To one quart of thick sweet cream one and one half large tablespoonfuls of flour. Take a little of the cold cream to thoroughly mix with the flour. When the remainder of cream boils, stir in flour, and let it scald until it thickens a little. Three and a half tablespoonfuls of sugar. Turn onto crust, and bake in a moderately hot oven.

Mrs. E. C. Dann.

CUSTARD PIE.

Four eggs well beaten, five tablespoonfuls sugar, one half teaspoonful cornstarch, one quart milk, salt. When baked, grate nutmeg on top.

C. B. G. Waters.

LEMON PIE.

Line a plate as for pumpkin pie, with a good crust, after which turn into it the following custard. Stir together dry. One cupful sugar, one tablespoonful flour (heaping). Beat with above one egg and the yolks of two others, adding rind and juice of a fine lemon, then add one cupful of water. After this is baked spread over the pie a meringue made from the whites of two eggs and one tablespoonful of powdered sugar. Then let this brown.

Hattie L. Fox.

VERY OLD ENGLISH MINCE PIE.

One pound of beef tenderloin, one half pound of suet, one pound of raisins, one pound of citron, one pound of sultana raisins, one half pound of candied

orange peel and one half pound of candied lemon peel, one pound of granulated sugar, one pound of juicy apples, one pint of old brandy and one pint of Madeira wine, one teaspoonful each of ginger, mace, allspice, cloves, cinnamon, one nutmeg, juice of three lemons. Stone and stem the raisins, wash and dry sultanas in oven. Mince other ingredients and thoroughly mix all. Place in stone jar not too large, putting the sugar on the top. Mix wine and brandy together and pour over the whole. Let this stand for a fortnight before using.

L. L. M.

MINCE-MEAT.

One bowlful of meat chopped fine, three quarters of a bowlful of suet chopped fine, two bowlfuls of apples chopped fine, one bowlful of brown sugar, one teacupful of brandy, two nutmegs grated, two dessert-spoonfuls of cinnamon and cloves, one dessert-spoonful of allspice, one pound of raisins, one pound of currants, one half pound of citron, one teaspoonful of salt, one cupful of molasses, cider enough to make it the right consistency.

Mrs. M. S. Burns.

MINCE-MEAT.

Three pounds meat, one pound suet, two pounds raisins, one pound currants, one quarter pound citron, one peck apples, spice, two quarts cider, three pounds sugar.

Jenny F. Plimpton.

MINCE-MEAT.

Four and one half pounds of apples (after peeling and coring), a pound and a half of beef suet chopped fine, two pounds of beef, two pounds of sugar, two pounds of currants, two pounds of raisins, one half pound of candied pineapple, one pound of citron, one half pound of candied lemon peel, one pint of molasses, one quart of cider (use unboiled if you can get it), six teaspoonfuls of ground allspice, six teaspoonfuls of ground cinnamon, the yellow from the peel and the juice of two oranges, two teaspoonfuls of ground cloves, one teaspoonful of pepper, one teaspoonful salt. Chop the meat and mix all together and let it cook slowly for hours, until the seasoning is thoroughly cooked through the whole. When cool, add two glassfuls of yellow Chartreuse, one pint of sherry, and one half pint of brandy. Stir well, and pack in a stone jar.

Jessie Anthony Mixer.

ENGLISH MINCE-MEAT FOR CHRISTMAS.

Three pounds pudding raisins, three pounds dried currants (thoroughly washed, wiped, picked over, and dried), one pound mixed candied peel, one half pound blanched almonds, three medium-sized apples, one quarter pound cold tongue (not smoked), one quarter pound finely shred salt, one quarter pound mixed spices (ground), the grated peel of two lemons and juice of three, two pounds brown sugar. Chop each ingredient separately, and mince very fine. Mix all together, and pour over sufficient brandy or whisky to cover, and put away in airtight glass jars.

Mrs. Edgar Jarvis.

"GRANDMOTHER'S MINCE-MEAT."

Twelve pounds round of beef boiled and chopped very fine, five pounds of beef suet chopped fine, six pounds of raisins stoned and chopped, four pounds dried currants, six pounds brown sugar, one pint molasses, one quart brandy, one quart sherry, one half cupful salt, one half cupful cloves, one half cupful cinnamon, three nutmegs, one tablespoonful ground mace, one half gallon sweet cider, chopped apples equal to the quantity of meat.

Mrs. G. B. Richards.

PUMPKIN PIE.

One pint of pumpkin stewed in a very little water, one quarter pound of sugar, one quarter pound of butter, eight eggs, two tablespoonfuls of brandy, one tablespoonful of cinnamon, one tablespoonful of grated nutmeg, one teacupful of cream.

Miss Crafts.

PUMPKIN PIE.

Peel yellow Hubbard squash; cut into small pieces, and steam until tender; press through colander and put into a cool place. Take one pint of pumpkin or squash, nearly one half pint of milk, one egg, a little salt, sugar, and nutmeg to taste. This will make one pie.

Mrs. C. C. McCain.

RAISIN PIE.

Empty one package seedless raisins into kettle and cover over with boiling water. Add a pinch of salt, one teacupful sugar and butter the size of a walnut. Let stew until soft, then thicken with flour. This makes two full pies.

Caro Louise Ford.

CAKES.

ANGEL CAKE.

Whites of twelve eggs, one cupful and a half of granulated sugar, one cupful of flour, one teaspoonful of cream of tartar, two teaspoonfuls of vanilla. Sift sugar six times. Sift flour six times with cream of tartar in. Bake one hour in a slow oven.

Mrs. John H. Smith.

DELICATE CAKE.

Two cupfuls of powdered sugar, a small half cupful of butter, two cupfuls of sifted flour (sifted four times), three fourths of a cupful of sweet milk, the whites of six eggs beaten stiff, one heaping teaspoonful of baking powder in the flour. Place in a slow oven, increasing the heat. Bake one hour. Sift the flour four times.

Mrs. E. T. Smith.

GOLD CAKE.

This can be made after the delicate cake. Add to the yolks of the seven eggs two cupfuls of flour, one cupful of sugar, two thirds of a cupful of butter, one whole egg, one half cupful of milk, three teaspoonfuls of baking powder. Vanilla to taste.

Lucy B. Lee.

IMPERIAL CAKE.

One pound of flour, one pound of sugar, three fourths of a pound of butter, ten eggs, one glassful of wine, citron and almonds.

C. B. G. Waters.

LOAF CAKE.

Two and one half cupfuls sugar, four cupfuls flour, one cupful butter, one cupful sour cream, three eggs, one teaspoonful saleratus, one claret-glassful wine, one cupful raisins, one cupful currants, one cupful citron, one teaspoonful salt, two heaping teaspoonfuls cinnamon, one heaping teaspoonful cloves, one heaping teaspoonful mace, two nutmegs.

Mrs. Frank S. Coit.

ORANGE CAKE.

Mix with the hands one scant cupful of sugar and half a scant cupful of butter. Beat two eggs separately. Mix the yolks with butter and sugar. Then in the following order add the juice and rind of one orange, one half cupful of milk, two cupfuls of flour, two small spoonfuls of baking powder. Last add the whites of the eggs. Bake in a moderate oven.

Mrs. G. B. Richards.

BREAD CAKE.

Two cupfuls of sugar, one cupful of butter, three eggs, four cupfuls of sponge (not dough), one tablespoonful of grated citron, one cupful of seeded raisins, one half cupful of currants, a pinch of salt, spices to taste, one teaspoonful of soda dissolved in a tablespoonful of boiling water. A small glassful of brandy or wine improves it. Bake slowly as soon as mixed.

Frances C. Dougherty.

RAISED CAKE.

Four cupfuls light bread dough, two cupfuls sugar, one cupful butter, two eggs, one half teaspoonful soda in a little hot water, one nutmeg, one even teaspoonful mace, citron, and raisins. Cream the butter and sugar, add the eggs, and then work it thoroughly into the dough; add soda, seasoning, and fruit. Put into pans and let it rise until light.

C. B. G. Waters.

FINE OLD PLANTATION POUNDCAKE.

One pound fresh butter, one pound granulated sugar, one pound best flour, one dozen eggs, one table-spoonful lemon extract. Rub butter to a cream, then gradually add sifted flour and rub together until very smooth. Separate the eggs and beat yolks until very light; then gradually add sifted sugar and beat until very smooth; then quickly add whites of eggs (already beaten to a stiff froth) and beat only until smooth. Add the butter and flour in three or four installments, and stir quickly until mixed. Use lard all over the cake tin, and a buttered paper only in the bottom. Bake in moderate oven in one tin for three hours, or in two for one hour and one half. Do not move it while baking. Much depends upon the care with which this cake is put together, and very much upon the baking. Ice when cold.

L. L. M.

SPONGE CAKE.

Four eggs, two cupfuls flour, two cupfuls sugar, ten table-spoonfuls cold water, a pinch of salt. Flavor

with vanilla. Beat the sugar and yolks to a cream, then add the water. Stir well together with a little flour, then add the remainder of flour with two teaspoonfuls baking powder sifted with the flour. Whites of eggs beaten stiff. Bake in a slow oven.

Mrs. John H. Smith.

SPONGE CAKE.

Three eggs, one cupful sugar, one cupful flour, two teaspoonfuls baking powder, five tablespoonfuls cold water, putting in a teaspoonful of vanilla into the last spoonful of water.

Jeanie L. Harries.

SPONGE CAKE.

One pound granulated sugar, ten eggs (whites and yolks beaten separately). Beat sugar and yolks together. Half a pound of flour, juice of one lemon. Bake fifty minutes, then open oven and dry out. Good fire to start, and then turn down. Ice when cool.

Mrs. C. C. McCain.

SPONGE CAKE.

One cupful sugar, four eggs. Beat yolks and sugar together. One tablespoonful water, one cupful flour, one rounded teaspoonful baking powder, one teaspoonful vanilla. Beat whites of eggs, and stir in last.

Mrs. M. S. Burns.

GINGER SPONGE CAKE.

Three quarters of a cupful of molasses, three tablespoonfuls of brown sugar, one tablespoonful of ginger,

yolks of two eggs, one teaspoonful of soda, three quarters of a cupful of boiling water, one and a half cupfuls flour. Bake in three layers, and put together with white frosting made of the two whites of eggs. A good everyday cake.

Lucy B. Lee.

ORANGE SPONGE CAKE.

Two cupfuls sugar, two cupfuls sifted flour, one half cupful cold water, five eggs (reserving the white of one), two teaspoonfuls baking powder mixed with the flour (I always use Harries'). Beat yolks of eggs with the sugar, add the water, then the flour, then the beaten whites of four eggs, a pinch of salt, and then the juice and grated rind of one lemon. Bake in four tins as for jelly cake.

Mrs. C. E. Sanford.

SUNSHINE CAKE.

Yolks of eleven eggs, two cupfuls of sugar, one cupful of butter, one cupful of milk, three small teaspoonfuls of baking powder, three cupfuls of sifted flour, one teaspoonful of vanilla. Bake forty-five minutes to one hour in a moderate oven. This makes two loaves like angel food cake, or it can be used for layer cake.

Mrs. Waldo Ramsdell.

LAYER CAKE.

One cupful pulverized sugar, one half cupful butter, three eggs, one and one half cupfuls flour, two teaspoonfuls baking powder, one teaspoonful vanilla, one half cupful sweet milk.

Helena S. Watts.

CARMEL CAKE.

One cupful butter, two cupfuls sugar, one cupful milk, three and one half cupfuls flour, two and one half teaspoonfuls baking powder, whites of six eggs. Flavor with vanilla.

Icing: Two and one half cupfuls brown sugar, three quarters of a cupful of cream, one tablespoonful butter. Boil until thick, and flavor with vanilla. Put on back of stove and cook slowly while you bake the cake, when it will be ready for use.

Mrs. C. C. McCain.

CHOCOLATE CAKE.

One and one half cupfuls sugar, one scant cupful butter, one half cupful milk, one and one half cupfuls flour, two teaspoonfuls baking powder, one and one half teaspoonfuls vanilla, three eggs beaten separately, one quarter pound grated chocolate. Bake in layers.

Filling for cake: One half pint milk, one half teaspoonful butter, one half cupful sugar, one quarter cupful grated chocolate, one tablespoonful cornstarch, one teaspoonful vanilla. Yolk of one egg. Let the milk come to a boil. Add the other ingredients, which have been stirred together. Cook until thick. Spread between layers, and cover the entire cake with frosting.

Janet M. H. Townsend.

CHOCOLATE CAKE.

One cupful of sugar, one tablespoonful butter. Cream until very light and beat eggs in. Two eggs, four-fifths of a cup of milk, one and one half cupfuls of flour, two teaspoonfuls baking powder. Flavor with vanilla.

Filling for above: One quarter of a cake of Baker's chocolate, one and one half cupfuls of milk, one heaping tablespoonful of butter, two tablespoonfuls of flour, two thirds of a cupful of sugar, one teaspoonful of vanilla. Cook until thick, adding vanilla when taken from fire. This cake should be eaten when fresh.

J. S. Ward.

DELICIOUS CHOCOLATE CAKE.

One cupful sugar, one half cupful butter, one half cupful milk, two cupfuls flour, three teaspoonfuls baking powder, whites of four eggs, vanilla to taste.

Filling: One cupful grated chocolate, two tablespoonfuls pulverized sugar, whites of three eggs. Mix all together, and spread between the layers of cake and on top and sides.

Lucy B. Lee.

VANILLA CHOCOLATE CAKE.

One cupful of butter, two cupfuls of sugar, two and one half cupfuls of flour, five eggs, one cupful of milk, one teaspoonful of baking powder, one cake of vanilla chocolate put in just before the flour.

Filling: One cupful of vanilla chocolate, one cupful of sugar, four tablespoonfuls of milk. When hot, add one well-beaten egg, and boil twenty minutes. Take off the fire and add a grated cocoanut, leaving enough to sprinkle on top of cake.

J. S. Ward.

HUCKLEBERRY CAKE.

Three eggs (keep out whites of two for meringue), one cupful of sugar, one cupful of sweet milk, one pint of flour, butter the size of an egg, three teaspoonfuls baking powder. Bake in two long shallow tins. One quart of huckleberries. Crush fruit, and put half on one layer. Put second layer on top and spread with the remainder of the berries. Put on the meringue and place in the oven till a light brown.

Frances C. Dougherty.

LEMON COCOANUT CAKE.

One cupful of butter, two cupfuls of sugar, two thirds of a cupful of milk, three cupfuls of flour, whites of five eggs, three yolks, two teaspoonfuls baking powder. Make four layers.

Filling: One egg and the remaining two yolks mixed well. Stir in one half teacupful of powdered sugar, juice and grated rind of one lemon, one half of a cocconut grated. Reserve the other half for the outside. Leave this on the stove for a minute. When cool, spread between the layers. Frost with boiled frosting and sprinkle over the cake the remaining cocconut.

Mrs. J. S. Bartlett.

WHIPPED CREAM CAKE.

One cupful of white sugar, two eggs well beaten, one tablespoonful of butter, one half cupful of sweet milk, one half teaspoonful of soda, one teaspoonful of cream of tartar, one and one half cupfuls of flour.

Cream: One pint of cream, one cupful of powdered sugar. Flavor with vanilla and one wineglassful of sherry. Whip the cream stiff, sweeten and flavor, and spread thickly between the layers of the cake.

Edith Ketcham.

ORANGE CAKE.

Two cupfuls of rolled sugar, two cupfuls of sifted flour, five eggs, one half cupful of water, two teaspoonfuls of baking powder. Beat the yolks of the eggs with the sugar, add the cold water, then the flour mixed with the baking powder, then the beaten whites of four eggs, and a pinch of salt. Last the juice and rind of one lemon. Bake in four jelly tins.

Orange Icing. Mix the juice and rind of one small orange with a quarter of a pound of powdered sugar. Rub off the rind with a lump of sugar, and scrape it into the mixture. Beat it thoroughly until it is very light, and spread it between the loaves when they are cold.

Miss Crafts.

ORANGE CAKE.

Two cupfuls of rolled sugar, two cupfuls of sifted flour, one half cupful of cold water, five eggs, juice and rind of one lemon, and two teaspoonfuls of baking powder. Bake in three jelly tins.

Filling: White of one egg, one quarter pound of powdered sugar, and juice and rind of one orange (not too large).

Mrs. George B. Webster.

PINK CAKE.

Rub to a cream one half cupful of butter and one and one half cupfuls of sugar. Add one half cupful of sweet milk, a little at a time. When worked together it must be very light. Add one half cupful cornstarch, one and one half cupfuls flour, two teaspoonfuls of baking powder, and whites of 6 eggs beaten stiff. Flavor to taste.

Frosting: Two cupfuls sugar, four tablespoonfuls of water. Let boil until it spins a hair. When ready, put in the whites of two eggs beaten stiff and continue to beat until it becomes cool. Flavor and color pink with a few drops of Price's Coloring Extract.

Jennie F. Wheeler.

FILLING FOR LAYER CAKE.

When cold, spread between each layer of cake the following mixture: The well-beaten whites of two eggs, enough pulverized sugar to make a soft icing, a teaspoonful of vanilla extract, half a cupful of the best raisins (stoned and chopped fine), and an equal quantity of orange marmalade and figs and dates chopped fine. This will make two good-sized layer cakes.

Mrs. W. L. Parmenter.

LEMON JELLY FOR LAYER CAKE.

One cupful of sugar, the juice and grated rind of one lemon, one tablespoonful of water, one teaspoonful of flour. Boil in double boiler until thick. When cool, spread between the layers.

Miss Brittin.

ORANGE ICING.

The white of one egg beaten with one half pound of powdered sugar, and the juice and grated rind of one orange. Beat all together until very light. Spread when the cake is cold.

Mrs. C. E. Sanford.

SPICE CAKE.

Three quarters of a cupful of sugar, a good half cupful of sour cream, one half cupful of butter, one and one half scant cupfuls of flour, three eggs, one half teaspoonful of soda, one cupful of seeded raisins, one half teaspoonful each of cloves and cinnamon. Rub butter and sugar together, stir in yolks of eggs, then the sour cream, soda dissolved in hot water, then spices, raisins, and flour. Whites of eggs well beaten in the last thing.

Mrs. E. B. Jewett.

SPICE CAKE.

One cupful of butter, two cupfuls of brown sugar, one cupful of sweet milk, three cupfuls of flour, four eggs, one teaspoonful of cream of tartar, one half teaspoonful of soda, two teaspoonfuls of cinnamon, two teaspoonfuls of cloves, one half teaspoonful of allspice, one large cupful of raisins seeded and wet in brandy. Dissolve the soda in the milk. Mix the cream of tartar in the flour. Bake in two loaves. Ice with chocolate and vanilla icing.

Mrs. C. C. McCain.

SPICE CAKE.

One and one half cupfuls of sugar, one half cupful of butter, one half cupful of sour milk, two cupfuls of raisins stoned and chopped, three eggs, one half nutmeg, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful of soda, four and one half cupfuls of flour. This makes two loaves.

Mrs. Waldo Ramsdell.

COFFEE CAKE.

Two cupfuls brown sugar, one cupful butter, three cupfuls flour, one cupful strong coffee, six eggs, one teaspoonful saleratus in the coffee, one table-spoonful cloves, same of cinnamon and allspice, one nutmeg, the rind of one lemon, one pound of raisins, one pound of currants. Bake two hours in a slow oven.

E. P. B.

COFFEE CAKE.

One cupful of butter, one cupful of brown sugar, one cupful of molasses, one cupful of strong, warm coffee, five cupfuls of flour, two eggs, two pounds of currants, a pound and a half of raisins, one teaspoonful of allspice one half teaspoonful of cloves, one teaspoonful of cinnamon, one nutmeg, two teaspoonfuls of soda. This makes two cakes.

Lucy B. Lee.

RICH TEA CAKES.

One half pound of butter, one half pound of white sugar, yolks of four eggs beaten, grated rind of one orange, one half pound of flour, one teaspoonful of baking powder. Bake in a moderate oven in small gem tins.

Mrs. G. B. Richards.

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GINGERBREAD.

One cupful molasses, one half cupful butter and a teaspoonful of soda filled up with boiling water, one and three quarters cupfuls of flour, one teaspoonful of ginger.

Mrs. G. D. Barr.

GINGERBREAD.

One cupful of butter, one cupful of brown sugar, yolks of four eggs, one pint molasses, one cupful of sour milk (or three-quarters of a cupful of sour cream) mixed with one teaspoonful of soda, two teaspoonfuls of ginger and two of mixed spices, at least one pound of flour, whites of four eggs well beaten. Mix in the order given, stirring each article in until thoroughly mixed. Bake in a moderate oven.

Mrs. G. B. Richards.

SOFT GINGERBREAD.

One cupful of sour milk, one cupful of black molasses, half a cupful of butter, one cupful of sugar, two eggs, one nutmeg, salt, three cupfuls of flour.

Mrs. K. B. Armstrong.

SOFT GINGERBREAD.

One cupful sugar, one cupful butter (or one half cupful butter and one half cupful lard), one cupful molasses, one cupful sour cream or milk, one cupful seeded raisins, one teaspoonful mixed mace and cinnamon, one teaspoonful ginger, one rounded teaspoonful of soda sifted twice with four cupfuls of flour, two eggs. Put raisins in last well dredged in flour.

Mrs. M. S. Burns.

FAIRY GINGER CAKES.

One cupful of butter, two cupfuls of sugar, one cupful of milk, four cupfuls of flour, three quarters of a teaspoonful of soda, one tablespoonful of ginger. Spread very thin and bake on the under side of a long tin. Cut into squares while soft.

Jenny F. Plimpton.

FRUIT CAKE.

Cream together one pound of sugar and three quarters of a pound of butter, nine well-beaten eggs, two tablespoonfuls of molasses in which one teaspoonful of soda has been dissolved, one wineglassful of milk, one pound of flour, one pound each of currants and raisins, four ounces of mixed peel, one grated nutmeg, one teaspoonful each of cloves and cinnamon. This makes two large loaves.

Mrs. H. Baylis.

FRUIT CAKE.

Ten ounces of brown sugar, six ounces of butter, fourteen ounces of flour, two eggs, one half pint of sour cream or milk, one teaspoonful soda in a little hot water, three pounds of stoned raisins, one and one half pounds of citron, two wineglassfuls of brandy. Steam three hours. Bake one hour.

Mrs. Horace Fox.

FRUIT CAKE.

One pound of butter, one pound of brown sugar, one pound of browned flour, four pounds of currants, one pound of citron, one and one half pounds of figs,

two pounds of almonds, one large or two small oranges, one lemon (peel chopped fine), twelve eggs, one wineglassful of brandy, one wineglassful of wine, one tablespoonful each of cinnamon, allspice, and nutmeg, one heaping teaspoonful of cloves and mace, one and one half teaspoonfuls of soda. The raisins to be chopped and rolled in flour (this is not included in pound of flour). The orange chopped fine with rind and pulp. Remove seeds and mix with as much white sugar as can be stirred in. The almonds to be blanched, and figs to be chopped fine. Beat butter, sugar, and soda to a cream; add figs; then add spices, brandy, wine, lemon, and orange. Beat until thoroughly mixed; then add the yolks of eggs well beaten, then the currants, then the whites of eggs beaten very stiff. Add flour by degrees, then the raisins, and lastly the almonds. Citron is to be put in in layers as the dough is put into the pan. This quantity will make one loaf in a ten-quart pan.

J. S. Ward.

FRUIT CAKE.

(Over one hundred years old.)

One and one quarter pounds butter, one pound brown sugar, one pound flour, one half pound citron, two pounds raisins, two pounds currants, twelve eggs, one dessert-spoonful each of ground mace, cloves, and cinnamon, one large nutmeg, one half pound blanched almonds cut small, one wineglassful of molasses with a pinch of soda in it, one half pint dark brandy. Steam six hours, then bake twenty minutes. This makes two large loaves. Keeps for years.

E. P. B.

OLD-FASHIONED FRUIT CAKE.

One pound of flour, one pound of sugar, one and one half pounds of butter, two pounds of currants, two pounds of raisins, one third of a pound of citron, nine eggs, one teaspoonful of mace, three teaspoonfuls of cloves, two teaspoonfuls of cinnamon, one teaspoonful ginger, two nutmegs, one quarter pint of wine, one quarter pint of brandy, two thirds of a cupful of molasses.

A. M. E.

ALMOND CAKE.

One cupful of butter, two cupfuls of sugar, three cupfuls of flour, whites of five eggs, one cupful of sweet milk, one teaspoonful soda, two teaspoonfuls cream of tartar, almond flavoring. Blanch and chop almonds. Put some into the cake, and sprinkle the rest on top. Sift powdered sugar over.

C. B. G. Waters.

HICKORY NUT CAKE.

Two cupfuls of sugar, one half cupful sweet milk, one cupful butter, one quart nuts, six eggs, juice of one lemon, two teaspoonfuls baking powder.

Jenny F. Plimpton.

CHOICE CHRISTMAS CAKE.

Cream one pound of butter and one pound of sugar together. Beat fourteen eggs separately. Sift and warm one pound of flour, and add it by the handful to the sugar and butter. Then add the yolks of the

eggs, two tablespoonfuls of mixed spices, two pounds stoned and chopped raisins, two pounds of currants, two pounds of citron and orange and lemon peel cut fine, two pounds of almonds pounded with rose water, one gill of sweet cider. Beat the whites to a stiff froth, and put into a slow oven.

Mrs. John H. Smith.

HANNAH'S CAKE.

One small cupful of butter, four eggs, one and one half cupfuls of sugar, three cupfuls of flour, one cupful of milk, three teaspoonfuls of baking powder. Flavor with vanilla. Use only three whites, and last of all beaten to a stiff froth.

Frosting: White of one egg, half an eggshellful of water, a little vanilla, sugar to make stiff. Bake in dripping pan.

Mrs. William Thurstone.

AUNT RACHEL'S CAKE.

One coffee-cupful sugar, one half coffee-cupful butter, four tablespoonfuls sweet milk, one coffee-cupful flour, one heaping teaspoonful baking powder, four eggs (beaten separately).

Mrs. M. S. Burns.

SCRIPTURE CAKE.

Four and a half cupfuls of I. Kings 4: 22;
One cupful and a half of Judges 5: 25 (last clause);
Two cupfuls of Jeremiah 6: 20;
Two cupfuls of I. Samuel 30 :12;
Two cupfuls of Nahum 3: 12;

One cupful of Numbers 17: 8;
One half cupful of Judges 4: 19 (last clause);
Two tablespoonfuls of I. Samuel 14: 25;
Six tablespoonfuls of Jeremiah 17: 11;
Two teaspoonfuls of Amos 4: 5;
A pinch of Leviticus 2: 13;
Season to taste with II. Chronicles 9: 9.

Follow Solomon's prescription for making a good boy (Proverbs 23: 14), and you will have a good cake.

Miss Brittin.

RAILROAD CAKE.

One teacupful flour, one teacupful sugar, three tablespoonfuls milk, three tablespoonfuls melted butter, three eggs, two teaspoonfuls baking powder.

Jenny F. Plimpton.

A POPULAR SOUTHERN CAKE.

Yolks of seven eggs, two cupfuls sugar, three cupfuls flour, one cupful butter, one cupful sweet milk, two teaspoonfuls baking powder, one teaspoonful cinnamon, one pound of raisins, one half pound citron, one wineglassful wine or brandy. Use these same ingredients with the seven whites of eggs, leaving out fruit and citron, and adding one cocoanut and one pound of almonds weighed in the shells. Bake in jelly-cake tins, and put together alternately with icing between and on top.

Mrs. Frank S. Coit.

BLACK WEDDING CAKE.

(A confectioner's recipe.)

Take one pound of flour, one pound of sugar, fourteen ounces of butter, ten eggs, three pounds of currants, three pounds of raisins, one pound of citron, one wineglassful of wine, one wineglassful of brandy, one cupful of milk, one teaspoonful of soda, one tablespoonful of cinnamon, one tablespoonful of molasses, one teaspoonful of cloves, one nutmeg. The sugar should be browned and stirred in with the butter, then the eggs beaten to a froth and stirred in with the sugar and butter. Then add the molasses and spices. Dissolve the soda in the milk, mix with the wine and brandy, and stir into the cake. Stir in the fruit gradually, a handful at a time of each alternately when well mixed. (Add two tablespoonfuls of willow charcoal put into the flour to make it very black). This is a confectioner's secret. Bake immediately from two and a half to three hours.

Lucy B. Lee.

COCOA CAKE.

One cup sugar, one-half cup butter, two eggs, one-half cup milk, one and one-half cups flour, three rounded tablespoonfuls cocoa, scalded in hot water, two teaspoonfuls vanilla. Two teaspoonfuls baking powder.

John B. Zirngihl, Hotel Iroquois.

FRENCH CAKE.

Three cups flour, three-quarters of a cup of butter, one cup of sweet milk, two cups of sugar (confectioner's), three eggs (beaten separately), three scant

teaspoonfuls baking powder. Beat the eggs until the whites and yolks are mixed well, add sugar and butter, giving it a good beating over and over until it looks light, add milk, sift baking powder into the flour, and beat well. Flavor to taste.

Mrs. Wm. H. Leslie.

TEA CAKE.

One cup sugar, one egg, one-half cup sweet milk, one and one-half cups flour, one tablespoonful baking powder. Beat the egg until white and yolk are well mixed, add sugar, beat until it looks light, add butter and beat again, add milk and flour, baking powder being sifted through sieve with flour. Flavor to taste.

Mrs. Wm. H. Leslie.

WHITE FRUIT CAKE.

One cup butter, two cups sugar, two teaspoons baking powder, three cups flour, whites of eight eggs (beaten stiff), one-half glass of white wine, one-quarter pound citron cut fine, one-half pound chopped almonds, one teacupful of cocoanut. Add wine to sugar and butter, then whites of eggs, and lastly fruit. Bake one hour in two loaves in moderate oven.

Helen French Downer.

SPONGE CAKE.

One cup of sugar, three eggs beaten separately, one cup of flour, one teaspoonful of baking powder, one-half cup of hot milk; last, flavor.

Mrs. W. T. Thompson.

MARGUERITES.

The whites of three eggs beaten stiff. Stir in one cupful of granulated sugar and one of chopped nuts—chestnuts, peanuts, or any mixed nuts. Spread this over saltine crackers, and place in the oven for about twenty minutes.

Mrs. Prentice.

BLITZ KUCHEN.

One half pound butter, creamed, one half pound sugar, four eggs, one half pound flour, one half teaspoonful baking powder.

Place in buttered kuchen tin and spread with cinnamon, granulated sugar and almonds.

Bake in moderate oven.

Mrs. Martin Lautz.

NUT CAKE.

One-half cup butter, one-half cup milk, one cup sugar, two eggs, two teaspoonfuls baking powder, one teaspoonful vanilla, two cups flour, one cup of nuts chopped (not too fine). Measure flour, baking powder and a little salt, cream butter, add sugar, and cream again, add eggs one at a time and beat five minutes after each egg. Add mixture of flour and milk alternately; add vanilla and nuts. Bake in moderate oven.

Frosting for above: One and three-quarter cupfuls of granulated sugar, two-thirds cup of boiling water, whites of two eggs, one-half teaspoonful cream of tartar, three-quarters teaspoonful of cornstarch. Boil sugar and water without stirring until it will thread, pour over the beaten whites of eggs, add the cream of tartar and cornstarch, beating all the time.

Mrs. John C. Grezinger.

CHRISTMAS CAKES.

Take the whites of eight eggs beaten to a stiff froth, one pound powdered sugar and one and a half teaspoonfuls vanilla, and beat one half hour. Set aside a small cupful of this to use as frosting.

Add one half pound ground almonds and one half pound ground hazel-nuts. Mix well.

With a spoon, place a little of the mixture on a well-buttered tin, press flat, frost top and bake in a slow oven until light brown.

Mrs. Martin Lautz.

PLAIN FRUIT CAKE.

One-half pound butter, one-half pound sugar, four eggs, one pound flour, three teaspoonfuls baking powder, one-half pound citron, one wineglass milk or whisky. Rub sugar and butter to a cream, add eggs well beaten, then other ingredients.

Ethel McCoy.

DEVIL CAKE.

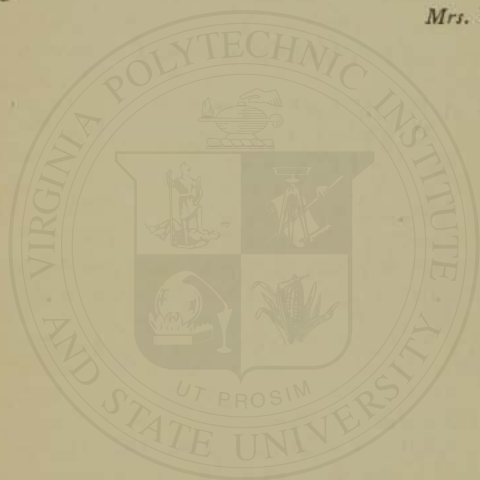
Two cups brown sugar, one-half cup butter, one whole egg, yolks of two eggs, one cup of sour milk, one teaspoonful soda (dissolve in the milk), two cups flour, six teaspoonfuls melted chocolate, flavor with vanilla, cream the butter and sugar, add the beaten eggs, then add milk with soda in, then flour and chocolate. Stir for ten minutes in one direction. A good cup of judgment is always needed to make a successful cake.

Mrs. John C. Grezinger.

SWISS CAKES (For Afternoon Tea).

The yolks of five eggs well beaten, beat one pound of granulated sugar into the egg, one pound best flour, and a large spoonful of anise seed. Beat well for 15 or 20 minutes, whip the whites of eggs to a stiff froth, add to other ingredients; beat again. Then roll out an inch thick, cut rather small and bake the next morning.

Mrs. Deming.



BREAKFAST, TEA AND LUNCH CAKES.

LAKE GEORGE PONE.

(Johnnycake.)

A receipt in verse, by Bishop Williams.

A forgetful old bishop,
All broken to pieces,
Neglected to dish up
For one of his nieces
A receipt for "corn pone,"
The best ever known ;

So he hastes to repair his sin of omission,
And hopes that, in view of his shattered condition,
His suit for forgiveness he humbly may urge:
So here's the receipt, and it comes from Lake George:

Take a cup of cornmeal
(And the meal should be yellow);
Add a cup of wheat flour
For to make the corn mellow;

Of sugar a cup, white or brown, at your pleasure
(The color is nothing, the point is the measure).
And now comes a troublesome thing to indite,
For the rhyme and the reason they trouble me quite;
For after the sugar, the flour, and the meal,
Comes a cup of sour cream: but unless you should steal
From your neighbors, I fear you will never be able
This item to put upon your cook's table;
For, "sure and indeed," in all towns I remember,
Sour cream is as scarce as June bugs in December,

So here an alternative nicely contrived
Is suggested, your mind to relieve,
And showing how you without stealing at all
The ground that seemed lost may retrieve.
Instead of sour cream take one cup of milk—
"Sweet milk"—what a sweet phrase to utter!—
And to make it creamlike, put into the cup
Just three tablespoonfuls of butter.
Cream of tartar, one teaspoonful—rules dietetic!
How nearly I wrote it down "tartar emetic"!
But no, cream of tartar it is, without doubt,
And so the alternative makes itself out.
Of soda the half of a teaspoonful add,
Or else your poor corn cake will go to the bad.
Two eggs must be broken without being beat;
Then of salt a teaspoonful your work will complete.
Twenty minutes of baking are needful to bring
To the point of perfection this "awful good thing."

To eat at the best this remarkable cake
You should fish all day long on the royal named lake,
With the bright water glancing in glorious light,
And beauties unnumbered bewildering your sight
On mountain and lake, in water and sky ;
And then, when the shadows fall down from on high,
Seek Sabbath Day Point as light fades away,
And end with this feast the angler's long day.
Then, then you will find without any question
That an appetite honest waits on digestion.

JOHNNYCAKE.

Butter the size of an egg, one half cupful of sugar,
one teaspoonful of baking powder, two eggs, one
cupful of milk, one cupful of flour, one half cupful of
cornmeal. Mix ingredients and pour into bread tin
and bake one half hour.

Mrs. John Parmenter.

JOHNNYCAKE.

One pint of cornmeal, one cupful of sour milk, two eggs, two tablespoonfuls melted butter, one half cupful of sugar, one even teaspoonful of saleratus.

Mrs. H. T. R.

JOHNNYCAKE.

One coffee-cupful of cornmeal soaked overnight in a cupful of sweet milk, to which add a little salt. In the morning add one cupful of flour, two teaspoonfuls of baking powder, three eggs well beaten, one tablespoonful of melted butter, one half cupful of sugar.

Mrs. John D. Shepard.

CALIFORNIA JOHNNYCAKE.

One and one half cupfuls of flour, one half cupful of cornmeal, one half cupful of granulated sugar, one cupful of sweet milk, one quarter cupful of butter, two eggs, three teaspoonfuls of baking powder. Beat butter and sugar together; beat yolks of eggs and add them, then milk, cornmeal, and white flour, and, lastly, the beaten whites of the eggs.

Mrs. Collier.

FRENCH TOAST.

Take two eggs, beat them and pour into them a little milk, and season with pepper and salt. Put the bread as if for toast; pour the egg over it, put it into a pan of hot butter, and fry brown.

Jeannie H. Lee.

SPANISH BUN.

One pint of sugar, two thirds of a cupful of butter, one large pint of flour, two teaspoonfuls of baking powder, one cupful of sweet milk, half a tablespoonful of cloves, one teaspoonful of cinnamon, four eggs, reserving one white for icing. Mix like cup cake and bake in a low pan.

Mrs. R. Harries.

FRENCH ROLLS.

Mix a quart of flour with a little salt and two eggs, a tablespoonful of lard and two of yeast, with enough milk to make a good dough. Work it well, and set out to rise for the night. In the morning work it thoroughly and form into rolls. Let these rise again and bake in a quick oven.

“Oscar,” of The Waldorf.

PARKER HOUSE ROLLS.

Mix one tablespoonful of lard or butter into two quarts of flour. Put the flour deep around the pan. Then put in the center one half cupful of yeast, one half cupful of sugar, one pint of scalded milk cooled, and a little salt, and let it stand overnight. In the morning stir it up, and let it stand until noon; then mold and form into rolls. Roll as thin as for fried-cakes. Butter one half, and fold. Let them stand until time to bake for tea.

Lucy B. Lee.

PARKER HOUSE ROLLS.

Sift one quart of flour into a bowl. Make a hole in the middle, and put in three level tablespoonfuls of lard (though one is enough), one heaping tablespoonful of white sugar, one cupful of warm sweet milk, three quarters of a cake of yeast, one tablespoonful of salt. Let this stand in a warm place without stirring until light, then stir all together to a soft dough; use a little more flour if necessary. About two hours before supper, work over the dough, using a little more flour. Roll out about half an inch thick, cut with a biscuit cutter, butter lightly with soft butter, fold over and put into the pans a little apart. Let rise until tea time, and bake in a quick oven. These rolls must be started by 9 A. M., and earlier in the winter.

Mrs. G. B. Richards.

MUFFINS.

One tablespoonful of melted butter, one tablespoonful of sugar, two thirds of a cupful of milk, one teaspoonful of baking powder, flour enough to make a rather thin batter. Pour the melted butter over the sugar, then the milk, adding the flour and stirring thoroughly. Put in the baking powder the last thing. Heat muffin rings and grease well. This will make six muffins.

Fannie Fargo.

MUFFINS.

Two eggs, two tablespoonfuls of sugar, patty tin of melted butter, three quarters of a cupful of milk, one



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and one half cupfuls of flour, two teaspoonfuls of baking powder, salt. Beat the yolks of eggs; add butter, sugar, milk, and one cupful of flour; beat thoroughly. Add whites of eggs, remainder of flour, and baking powder. Bake in old-fashioned muffin rings well buttered, and place on a buttered biscuit tin. This recipe will make fifteen.

E. B. R.

BREAKFAST MUFFINS.

One half cupful melted butter, one tablespoonful sugar, two cupfuls sweet milk, three cupfuls flour, three teaspoonfuls baking powder.

Mrs. E. T. Smith.

ENGLISH MUFFINS.

Two and one half cupfuls of flour, two teaspoonfuls of baking powder, two eggs slightly beaten, a little salt, two tablespoonfuls of melted butter, one and one half teacupfuls of milk. Beat the salt into the eggs, and gradually add the milk, then the flour, into which the baking powder has been sifted, and, lastly, the melted butter. Bake in buttered muffin rings on a buttered griddle; when brown on one side, turn with pancake lifter and brown on other.

Mrs. Charles Clifton.

WHEAT MUFFINS.

One egg, one cupful of milk, two tablespoonfuls of melted butter, two tablespoonfuls of sugar, two tablespoonfuls of baking powder.

M. McP. Polley.

HOMINY MUFFINS.

Two cupfuls of hominy boiled and cooled, three eggs, three cupfuls of sour milk (or, if sweet, cream or milk). Add one teaspoonful of cream of tartar, two teaspoonfuls salt, one half cupful melted butter, two tablespoonfuls of white sugar, one scant cupful of flour, one teaspoonful of soda. Beat the hominy smooth, stir in the milk, butter, salt, and sugar, next the eggs well beaten, then the soda dissolved in hot water, and lastly the flour.

Ida Lee Mayhew.

ONE-EGG MUFFINS.

Two and one half cupfuls flour, three and one half teaspoonfuls baking powder, one half teaspoonful salt, two tablespoonfuls sugar, one cupful of milk, two tablespoonfuls melted butter, one egg. Mix and sift dry ingredients. Add gradually the milk, then the egg well beaten (white and yolk separately). Measure butter after it is melted, and add it last. Bake twenty-five minutes.

Mrs. O. L. Harries.

RAISED MUFFINS.

One quart of milk, four eggs, one teacupful melted butter, a little salt, one half teacupful yeast, flour to make a stiff batter. Set to rise in the afternoon, and bake in gem tins next morning.

Janet M. H. Townsend.

RAISED MUFFINS.

One quart of sweet milk, two eggs, pinch of salt, butter the size of a large egg, one small cake of yeast, flour to make a stiff as cup cake. Melt butter in milk when luke warm; add the eggs and other ingredients. If wanted for breakfast, do this at bedtime; if for supper, mix at noon. When light, stir down and pour into patty pans or muffin rings, letting the batter stand a few minutes to rise again, and bake in a rather quick oven half an hour, serving it hot.

Mrs. J. D. Shepard.

GRAHAM GEMS.

One pint of milk or water, one heaping pint of Graham flour, butter the size of a hickory nut, one egg, two tablespoonfuls of sugar. Bake in a quick oven.

Jenny F. Plimpton.

PUFFETS FOR BREAKFAST.

Two cupfuls flour, two eggs, two teaspoonfuls baking powder, two tablespoonfuls butter, one cupful sweet milk, one teaspoonful sugar. Put into one dozen gem pans.

Mrs. M. S. Burns.

POPOVERS.

Three eggs, one cupful of milk, one cupful of flour, a pinch of salt. Beat yolks and whites separately. Add milk, flour, salt, and then whites; to be well beaten.

Mrs. C. W. Miller.

POPOVERS.

Two cupfuls of sweet milk, two and one half cupfuls of flour, two eggs, one tablespoonful of melted butter. Add the butter the last thing. Bake in gem tins, filling them half full. Bake in quick oven.

Janet M. H. Townsend.

POPOVERS.

Beat one egg, stir in one cupful of milk; then beat in gradually one small cupful of flour until free from lumps. Add a pinch of salt. Pour into deep No. 10 cast-iron gem pans until half full. Bake in a quick oven. Heat and grease gem pans before baking.

Mrs. Charles G. Shepard.

BOPS.

One pint of milk, three eggs, one tablespoonful of butter, four tablespoonfuls of flour, salt. Mix well. Bake on earthen plates in a quick oven. Butter while hot. Serve piled on a plate, and cut into quarters as you would waffles. Eat with sugar, syrup, or hot wine sauce.

E. P. B.

WAFFLES.

One pint of milk, two eggs, two tablespoonfuls of melted butter, half a teaspoonful of baking powder, one scant pint and a half of flour. Mix the other ingredients with the flour, and rub through a sieve. Beat eggs very light, add the milk and melted butter

with two tablespoonfuls of boiling water, and stir into the flour. Have the waffle-iron very hot. Grease well with butter and turn often until baked a light brown.

Msis Fargo.

WAFFLES.

One cupful of butter beaten to a cream. Add the yolks of ten eggs, one tablespoonful of flour to each egg, the grated rind of one lemon, one tablespoonful of powdered sugar. Beat the whites to a stiff froth, then add to the mixture. One pint of sour cream last. No salt, no baking powder or soda.

Mrs. Horace Fox.

WAFFLES.

Two eggs, one half cupful of sugar, one scant half cupful of butter melted, one full cupful of milk, one and a half cupfuls of flour, one teaspoonful of baking powder, salt. Beat the yolks of the eggs. Add butter, sugar, milk, and one cupful of flour. Beat thoroughly. Add whites of eggs, remainder of flour, and baking powder.

E. B. K.

WAFFLES.

Two eggs, one pint of milk, one teaspoonful of salt, two cupfuls of flour, one and a half teaspoonfuls of baking powder, one tablespoonful of butter. When taken from the waffle-iron, spread a little butter over each one and serve on a hot covered dish.

Mrs. C. W. Miller.

JOLLY BOYS.

One pound of rye meal, one half cupful of Indian meal, one half teaspoonful of salt, two tablespoonfuls of molasses, one cupful of flour, two beaten eggs, one teaspoonful of baking powder. Drop into boiling lard.

Miss Ida E. England.

BUCKWHEAT CAKES.

Two cupfuls buckwheat flour, one cupful white Indian meal, one teaspoonful salt. Mix with warm (not hot) water. One half of a yeast cake mixed smooth in warm water; add to batter and stir. Let stand in not too cool a place overnight. In the morning before baking, take one teaspoonful of molasses, one half teaspoonful of saleratus, and one cupful of boiling water. Mix and stir in batter while foaming. Save batter, cover with cold water, let stand until night, and mix again.

Mrs. C. C. McCain.

BUTTERMILK CAKES.

One pint of buttermilk, one cupful of flour, one egg, one pinch of salt, one teaspoonful of soda dissolved in a little warm water.

Mrs. G. B. Richards.

CORN CAKES.

One pint of grated corn, two eggs, one teaspoonful of melted butter, three tablespoonfuls of sweet milk, two and a half tablespoonfuls rolled crackers. Fry in a spider.

Miss Story.

RICE GRIDDLECAKES.

One cupful of cooked rice, one half teaspoonful of salt, one cupful of milk, two eggs, one cupful of flour, and one tablespoonful of butter.

Mrs. A. L. Kendall.

HOMINY CAKES.

One coffee-cupful of steamed hominy, one coffee-cupful of milk. Stiffen with flour. One teaspoonful baking powder. Fry in lard.

Jenny F. Plimpton.

WHEAT GRIDDLECAKES.

Two cupfuls of flour, two eggs, one half teaspoonful of salt, two and one half teaspoonfuls of baking powder, three tablespoonfuls of butter, enough milk to make a thin batter.

Mrs. Edward L. Brady.

FRITTERS.

One cupful boiled rice or chopped apples, one cupful sweet milk, one or two eggs, a pinch of salt, one and one half teaspoonfuls baking powder. Stir in flour for a stiff batter. Fry in hot lard.

Jenny F. Plimpton.

FRITTERS.

Two eggs separated, one cup milk, one-half level teaspoon salt, one cup flour, two level teaspoons baking powder. Lastly, add whites of eggs well beaten, and any fruit desired. Fry in heated lard like doughnuts.

Caro Louise Ford.

SHREDDED WHEAT BISCUIT FOR BREAK-FAST.

Warm the biscuit in the oven to restore crispness (don't burn), pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit; or, serve with cold milk or cream, according to individual taste.

SHREDDED WHEAT BISCUIT WITH STRAW-BERRIES.

Prepare strawberries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas, and other fruit, fresh or preserved, can be served with shredded wheat biscuit in the same way.

SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES.

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

SMALL CAKES.

DROP CAKES.

Two cupfuls brown sugar, one cupful butter, two level teaspoonfuls soda, three cupfuls flour, two eggs well beaten, one and one quarter cupfuls water, one cupful raisins chopped fine.

Mrs. John H. Smith.

CREAM PUFFS.

One and one half cupfuls hot water, one half cupful butter. Boil butter and water together, and add one cupful of sifted flour. Take it off the stove as soon as it becomes paste, and set it away to cool. Drop in three whole eggs and stir five minutes. Bake on the bottom of the dripping pan.

Filling: One half pint of milk, one half cupful of sugar, two eggs (mix a teaspoonful of cornstarch with the eggs), and a little salt. Cook in a double boiler.

Mrs. C. W. Miller.

GINGER PUFFS.

One cupful molasses, one cupful sour milk, one cupful shortening (half butter, half lard), one tablespoonful ginger, two eggs, salt, one tablespoonful soda, flour to make about as thick as poundcake. Bake in gem tins.

C. B. G. Waters.

RAISIN PUFFS.

Two cupfuls of flour, one cupful of milk, one half cupful of butter, one half cupful of raisins chopped fine, two eggs, three teaspoonfuls baking powder, two tablespoonfuls sugar. Put into greased cups half full, and stand one half hour.

Mrs. G. B. Webster.

LEMON CAKES.

Rub the peel off three large lemons, the juice of two lemons, one half pound of sugar, one quarter pound of butter, three eggs. Stir all together over a slow fire until it thickens like honey. Let it cool. Then line patty-pans with good pie crust, half fill with the mixture, and bake in a quick oven.

Mrs. Turner.

SNOWBALLS.

Two cupfuls of sugar, a cupful and a half of butter, one cupful of milk, three cupfuls of flour, three teaspoonfuls of baking powder, whites of five eggs. Bake in deep, square tins. The day following cut into two-inch squares, taking the outside off so as to leave it all white; take each piece on a fork, frost upon all sides, and roll in freshly grated cocoanut.

Mrs. C. C. McCain.

ENGLISH BANBURY TARTS.

Roll out puff paste as for pie crust, and cut with a three or four inch cutter.

Filling: One large cupful of seeded raisins, juice and grated rind of one lemon, one cupful of sugar, and ten figs. Chop figs and raisins; mix with sugar and lemon, and put a teaspoonful on one side of each crust. Fold over, wet edges, and pinch together. Prick top and bake twenty minutes.

Frances C. Dougherty.

KISSES.

Two ounces granulated sugar to the white of one egg. Beat the egg very light with a fork, and add the sugar gradually. Flavor with vanilla and a little bitter almond. Drop on unbuttered paper and bake in a very slow oven about forty-five minutes.

Edith Ketcham.

OATMEAL MACAROONS.

One and one-half cups sugar, one tablespoonful melted butter, one egg beaten very light, one and one-half cups Quaker oats, one teaspoon vanilla. Mix and drop with a teaspoon on buttered paper and bake a light brown.

Caro Louise Ford.

COOKIES, CRULLERS AND DOUGHNUTS.

COOKIES.

Three cupfuls of sugar, two cupfuls of butter, three eggs well beaten, one cupful of sweet milk, three teaspoonfuls of baking powder. Caraway seed to suit taste.

Mrs. Waldo Ramsdell.

DROP COOKIES.

One cupful butter, one cupful sugar, yolks of two eggs. Beat these to a cream; then add half a cupful of sweet milk, one quart of flour, three small teaspoonfuls of baking powder, and a little salt. Beat the whites to a cream, add with flour, mix thin. Bake quickly.

Mrs. Kate B. Armstrong.

GRAHAM COOKIES.

One half cupful of butter, three quarters of a cupful of sugar, one half cupful of sour milk, one egg, a little salt, two cupfuls of Graham flour, one very small teaspoonful of soda dissolved in hot water and stirred in at the last. Drop into baking pan in a quick oven.

Hattie L. Fox.

HERMIT COOKIES.

One and a half cupfuls of brown sugar, one cupful of butter, one half teaspoonful of soda dissolved in two

tablespoonfuls of water, three eggs, a pinch of salt, one half of a nutmeg, one and a half cupfuls of flour. Stone the raisins. Drop the dough from spoon without connecting them.

Mrs. J. E. Ford.

BOSTON COOKIES.

One cupful of butter, one and one half cupfuls of sugar, two and one half cupfuls of flour, one and one half cupfuls of raisins and currants, one half teaspoonful of soda in a little warm water, three eggs, a pinch of salt, nutmeg, cinnamon, and other spices to taste. Seed the raisins and chop fine. Mix well and drop into pan with teaspoon. (Excellent.)

Frances C. Dougherty.

SHREWSBURY COOKIES.

Two pounds of sugar, two pounds of flour, three quarters of a pound of butter, six eggs, three tablespoonfuls of cinnamon, two tablespoonfuls of sherry wine. Mix sugar, butter, and flour first with the hands. Then add the cinnamon and wine, and last the eggs to make it into dough. Roll out thin, a little at a time, adding flour if needed. Cut with a cooky cutter, and bake as soon as possible in a quick oven.

Mrs. Frank S. Coit.

POUNDCAKE COOKIES.

One pound pulverized sugar, one pound butter, six eggs, six teaspoonfuls baking powder. Work the salt out of the butter. Mix butter and sugar to a cream, beat the whites and yolks separately, beat all to-

gether until very light. Add two pounds of flour and roll very thin.

Jenny F. Plimpton.

SUGAR COOKIES.

Two cupfuls sugar, one cupful butter, three teaspoonfuls baking powder, four cupfuls flour, two eggs, one cupful milk, a little salt. Mix sugar, butter, baking powder, salt, and flour thoroughly together. Add beaten eggs and the milk. Take a very little of the mixture at a time on a molding board, using as little flour as possible, and smooth out the dough, but do not use rolling-pin.

Mrs. G. D. Barr.

SUGAR COOKIES.

One cupful sugar, one half cupful butter, two eggs, one half cupful milk, two teaspoonfuls baking powder, one teaspoonful vanilla or a little nutmeg. Mix soft.

Mrs. M. S. Burns.

SUGAR COOKIES.

Two cupfuls granulated sugar, one cupful butter, one half cupful sweet milk, two eggs beaten light, two and one half teaspoonfuls baking powder, lemon or nutmeg flavoring, flour to roll out soft.

Mrs. C. W. Miller

SPONGE COOKIES.

One half pound of sugar, one quarter pound of flour, four eggs. Stir into the flour one small teaspoonful of baking powder. Beat the whites to a stiff

froth. Beat sugar and yolks together until light. Add the whites and flavoring to the yolks and sugar, and stir into the flour. Drop onto tins with a teaspoon.

Mrs. Horace Fox.

CARAWAY SEED COOKIES.

Three cupfuls sugar, two cupfuls butter, one cupful of sweet milk, three eggs well beaten, two teaspoonfuls baking powder, one ounce caraway seeds.

Helen S. Watts.

CHOCOLATE COOKIES.

One cupful of butter, two cupfuls of brown sugar, two eggs, two tablespoonfuls of sweet milk, one half teaspoonful of soda (in the milk), two and one half squares of chocolate dissolved over the teakettle, flour to roll. Put yolks of eggs, sugar, and butter together. Beat whites separately and put in last. Much nicer if iced.

Mrs. J. S. Bartlett.

CHOCOLATE COOKIES.

Beat four eggs light, then add one cake of German chocolate grated, one cupful of brown sugar, one cupful of chopped citron and almonds mixed, one pint of flour with one teaspoonful of baking powder sifted in. Drop teaspoonfuls on greased cooky pans. Bake in a hot oven, first on lower shelf, then on upper, as they burn easily.

Mrs. Allen Kendall.

GINGER COOKIES.

One half cupful brown sugar, one and one half cupfuls molasses, two eggs, two large teaspoonfuls soda (put soda into one half cupful of warm water), one cupful lard, two teaspoonfuls ginger, one teaspoonful cinnamon, one small teaspoonful cloves, a pinch of salt, flour enough to roll.

Mrs. M. S. Burns.

SOFT GINGER COOKIES.

One half cupful brown sugar, one half cupful butter, one half cupful of molasses, one half cupful sour milk, two and a half cupfuls flour, one teaspoonful ginger, one teaspoonful saleratus dissolved in a little hot water. Stir the butter and sugar to a cream, add one egg, molasses, and saleratus (in milk) before adding flour or ginger.

Mrs. John Parmenter.

GINGER SNAPS.

One cupful butter and lard mixed, one cupful sugar, one cupful molasses, one half cupful water, one tablespoonful ginger, one tablespoonful cinnamon, one teaspoonful cloves, one teaspoonful soda dissolved in warm water. Flour for stiff dough.

Jenny F. Plimpton.

NORTHUMBRIAN CAKES.

Rub into one pound of flour one half pound of butter, one half teaspoonful of salt, two teaspoonfuls of baking powder, one half pound of currants. Mix

with sweet milk, roll one half inch thick, and cut into cakes. Bake on a hot griddle about fifteen minutes; then split, butter liberally, and send to table hot.

Miss Ida E. England.

CRULLERS.

One cupful of sugar, one even tablespoonful of butter, two eggs, three quarters of a cupful of milk, one and a half cupfuls of flour, one heaping teaspoonful of baking powder, one teaspoonful of vanilla. Flour enough to roll. Mix soft. Fry in hot lard.

Mrs. M. S. Burns.

DOUGHNUTS.

One and a half cupfuls of sugar, two eggs, three teaspoonfuls of baking powder mixed in flour, one half pint sweet milk, three and a half teaspoonfuls melted butter, a pinch of salt, a little nutmeg, flour to roll soft.

Mrs. E. T. Smith.

DOUGHNUTS.

Two cupfuls sugar, five eggs, one pint milk, five teaspoonfuls baking powder, salt, flour to roll well.

C. B. G. Waters

FRIEDCAKES.

Two cupfuls sugar, four tablespoonfuls melted butter, four eggs, two cupfuls milk, four teaspoonfuls of baking powder, one half teaspoonful salt, one nutmeg, two quarts flour. Beat eggs very light. Add

sugar and butter and beat together. Add milk, mix baking powder and flour together, and add to the rest.

Mrs. C. W. Miller.

To prevent doughnuts from soaking the fat or lard, mix the sugar with the milk, let stand a little while, then beat the egg and add with the rest.

Miss Brittin.

FRIED CAKES.

One cup sugar, two eggs, one tablespoonful shortening, one cup of milk, three cups of flour, three tablespoonfuls of baking powder.

Mrs. W. T. Thompson.

FRIED CAKES.

Mix one cup of granulated sugar, two eggs, one-half teaspoonful salt, one tablespoonful vanilla, one cup of sweet milk, and two cups of flour; then three tablespoonfuls melted butter and one cup of flour. Sprinkle over the dough one teaspoon saleratus and two teaspoons cream of tartar and from one and one-half to two cups of flour, according to the brand of flour used. Fry in lard hot enough to bring cake to the top **at once** and turn directly so as not to soak fat.

Maude E. Waterman.

ICE CREAM AND DESSERTS.

ICE CREAM.

One quart rich milk, four cupfuls sugar, eight eggs, one and a half quarts cream. Cook milk and sugar in double boiler until sugar is thoroughly dissolved. Beat the eggs separately and stir into the hot milk. Cook until the consistency of boiled custard. When cool, add flavoring and cream well whipped. Freeze.

Mrs. William H. Barr.

ICE CREAM.

One pint of milk, one cupful of sugar. When boiled, add two teaspoonfuls of flour which has been smoothed with a little water. When this is cold, add one quart of cream and one tablespoonful vanilla.

Mrs. M. S. Burns.

CARAMEL ICE CREAM.

One pint of milk, one cupful of sugar, two eggs (can be made without eggs), a scant half cupful of flour. Beat sugar, flour, and eggs together, and stir into boiling milk. When cold, add one quart of cream.

Caramel: One cupful of granulated sugar melted and browned; stir into the custard.

Mrs. G. D. Barr.

MEDITERRANEAN CREAM.

Four lemons, one quart of milk. One pound of sugar. Freeze.

Mrs. William H. Barr.

NUT ICE CREAM.

Beat well the yolks of seven or eight eggs in a saucepan and add gradually about twelve ounces of sifted crushed loaf sugar, working it to a froth with a wooden spoon; then pour in one pint of boiling milk, and add one stick of vanilla to flavor. Pour the cream into a basin and add six teaspoonfuls of nuts blanched and pounded to a paste with a few blanched sweet almonds. Let the preparation cool, pass it through a fine hair sieve into a freezer, and when frozen it is ready for use.

K. M. E.

LEMON ICE.

Juice of two lemons, one half cupful of granulated sugar. Let stand about an hour, and stir into this mixture one quart of milk. Freeze.

M. McP. Polley.

LEMON SHERBET.

Juice of three lemons, one generous pint of granulated sugar, one and one half quarts of milk, one pint of cream. Strain the juice of lemons over the sugar and let stand until thoroughly cold. Then add milk and cream and whip well all together. Add at last the whites of three eggs beaten stiff. Freeze.

Mrs. W. V. Downer.

ORANGE SHERBET.

Four oranges, two lemons, one generous pint of water, and a pint of sugar. Boil sugar and water to-

gether until clear, then add the rest of the water and the grated rind of two oranges. When cold, add the juice of fruit and freeze. (If you like, add a small quantity of sherry after freezing.

Mrs. Edward C. Cochrane.

FROZEN PEACHES.

Two pound of peaches, one and one half pounds of sugar, one quart of water, six kernels from the peach stones. Pound the kernels to a paste. Add to it sugar and water, boil five minutes, strain and cool; then add the peaches mashed, and freeze.

Mrs. E. B. Jewett.

RASPBERRY GRANITE.

Three quarts of raspberries, the juice of three lemons, a pint of sugar and a quart of water. Boil sugar and water together for twenty minutes. Add lemon juice, and juice of two quarts of the berries. Set away to cool. Pack a freezer the same as for ice cream. Put the cooled mixture into the freezer, put on cover, and then put a piece of carpet or blanket over it and set it away in a cool place. After an hour scrape the mixture from the sides of the can. Do not stir. About an hour and a half will freeze this. When ready to serve, stir in the third quart of berries. This can be made of canned raspberries.

Mrs. Edward C. Cochrane.

ICED CHARLOTTE.

Take six small charlotte molds and line them neatly with a dozen lady-fingers. Cut cross-

wise into halves. Have ready one and one half pints of vanilla ice cream. Turn this into the interiors of the molds, and then turn them onto a dessert dish. Divide the remainder of the ice cream evenly among the six charlottes, placing one macaroon on top of each. Then send immediately to the table.

“Oscar,” of The Waldorf.

SPONGE ICE.

Yolks of twenty-four eggs, the whites of six eggs, two pounds of sugar, one pint of water, one pint of kirschenwein or half a pint of maraschino or a little peach brandy. Make a boiling syrup of the sugar and water, and pour into the yolks, previously beaten very light. Beat the mixture until cool. Then pour it into the freezer and continue to beat with the egg beater, turning the freezer with the other hand till it is pretty well frozen. Then add the liquor, a little at a time, and then the whites of the eggs well beaten or whipped very fine. Looks like a very spongy cake. This is excellent.

Mrs. Horace Fox.

FROZEN CABINET PUDDING.

Make about a pint of boiled custard. While hot, pour it over six lady-fingers and done quarter pound of macaroons; let soak well. When cool, put in freezer with a pint of rich cream and a tablespoonful of vanilla added. Freeze. This recipe fills a three-pint mold.

Mrs. Allen Kendall.

CAKE FOR DESSERT.

Make a nice cake of two thick layers, between which put a layer of either canned or brandied peaches. Over the peaches put whipped cream flavored with maraschino and sweetened. On top put a thick layer of whipped cream. It is good with large preserved strawberries instead of peaches.

Mrs. E. B. Jewett.

ANGEL CHARLOTTE.

Cut off the top of a round angel cake baked in a pan without the tube. Cut off an inch slice from the top and scoop out the center, leaving an inch thick all round and at the bottom. Then whip one quart of cream and chop one half pound of blanched almonds. Then sweeten to taste, and flavor with vanilla. Fill the cake and put the top on again. Frost and flavor with almond. Put chopped almonds on top, and sprinkle with candied violets.

Mrs. M. S. Burns.

ENGLISH TRIFLE.

In a deep glass trifle dish place a layer of thin slices of light sponge cake. Sprinkle with sherry wine, and strew over all blanched almonds cut thin and lengthwise. Next add a layer of raspberry jam a quarter of an inch in depth. Repeat these layers until the dish is nearly full. Pour over all a thick custard, sweetened and flavored, the proportion of eight eggs to a quart of milk being the rule. Lastly, heap whipped cream on the top raised to a high pyramid

in the center. The cream should be flavored with a wineglassful of sherry and sweetened slightly, and should be skimmed off as it rises and lifted onto a piece of muslin stretched tightly over a large pan. The cream that falls through may be whipped again. Place a row of macaroons around the edge of the dish, dotted here and there over the whipped cream. Candied fruits are also an addition to the dish.

Mrs. Edgar Jarvis.

CAFÉ PRALINE.

Two cupfuls powdered sugar, one cupful chopped almonds. Melt the sugar without any water. When it bubbles, stir in the nuts after being blanched and chopped fine. Set away to cool, then chop this mixture very fine and stir through any mousse or biscuit glacé.

Mrs. F. Deming.

MOUSSE.

One pint of cream, three fourths of a cupful of powdered sugar, one tablespoonful of Chalmers' gelatine, one half pound of candied cherries, citron, nuts, or any kind of candied fruits you may have, chopped fine. Flavor with vanilla, also some other flavor. Whip cream till very stiff, then add gelatine, and then the fruit. Mix very carefully, put into molds, and serve cold. It is fine.

Mrs. Horace Fox.

FRUIT SALAD FOR DESSERT.

Three bananas sliced, a few white grapes. One half hour before dinner take one claret-glassful of sherry, four tablespoonfuls of sugar, one cordial-glassful of maraschino wine.

Mrs. E. B. Jewett.

ORANGE BASKETS.

For luncheon, or for a child's party, orange baskets are exceedingly pretty and decorative. They can be served on cake plates with a small doily underneath. To make an orange basket, select an orange with an exceedingly tough skin. Scoop out the inside, after cutting the skin low in basket shape, with a strip across the top for a handle. Place them in a shallow pan with enough cold water to cover. This will keep them from drying out until you want to use them. From the juice of the inside make an orange jelly by adding sugar, gelatine, and a few drops of coloring substance. Pour into the orange baskets, and just before the jelly "sets" add a few candied cherries. Heap whipped cream on top. Or the baskets can be filled with *salade d'orange*. This is made by slicing the pulp of the orange with candied cherries, bananas, and powdered cocoanut. Fill the baskets with the mixture and eat with ice-cream forks.

BAKED APPLES FOR DESSERT.

Peel and core six medium-sized tart apples. In taking out the core, leave one end of the apple closed. Set them into a pudding dish, in which they should be

served. Take fifteen shelled almonds, blanch them and chop them quite fine. Add two large tablespoonfuls of sugar, one quarter teaspoonful of cinnamon, the yolk of one egg beaten with a tablespoonful of sweet cream, and one tablespoonful of sherry. Mix these ingredients well and fill each apple. Cover each apple with a sliced piece of apple. Then add half a cupful of water and sprinkle a tablespoonful of granulated sugar over the tops of the apples. They should be done in half an hour. It may sometimes take longer, according to the quality of the apple. This should be eaten warm with sweet cream.

Mrs. R. Harries.

FRENCH APPLES.

Prepare ten large tart apples for baking. Place them in a deep pan, with a lump of butter the size of a walnut in each core, adding sugar to taste. Squeeze the juice of one lemon and one orange over all. Sprinkle a little grated orange and lemon peel over this and bake. Serve hot with rich cream or cold with whipped cream.

Mrs. G. B. Richards.

PRUNE WHIP.

One pound of stewed prunes chopped fine, in a rich syrup. Beat the whites of eight eggs stiff, and stir them into the prunes. Grease a pudding dish and bake half an hour in a slow oven. Serve with cream.

Mrs. John H. Smith.

ORANGE SOUFFLÉ.

One quarter box of Chalmers' gelatine, one cupful of sugar, one quarter cupful of cold water, the yolks of three eggs, one quarter cupful of orange juice, one pint of cream. Soak the gelatine in cold water twenty minutes, or until soft. Add orange juice and sugar, and place in a pan of hot water, stirring occasionally until gelatine and sugar are dissolved. Remove from hot water and pour slowly into the well-beaten yolks, stirring constantly. Strain through a wire strainer into a cool bowl, and when it begins to thicken stir in the cream whipped to a stiff froth. Pour into wet molds or into sherbet glasses. When serving the molded soufflé, crystallized fruit makes an effective garnish.

Mrs. Watts.

RUSSIAN CREAM.

One half box of Chalmers' gelatine. Cover with water and let stand fifteen minutes. Put one quart of milk into a double boiler. Beat the yolks of four eggs and one cupful of sugar together. Add the gelatine and stir into the hot milk. Cook a little longer, stirring all the time. Flavor with vanilla. Beat the whites of the eggs to a stiff froth, and stir in after it cools a little. Turn into two molds.

Mrs. A. M. Fought.

SPANISH CREAM.

One quarter box of Chalmers' gelatine, one pint of sweet milk, the yolks of three eggs, one half coffee-

cupful of sugar. Soak the gelatine in a little cold water until soft. Then mix together the gelatine, the beaten yolks of eggs and sugar. Stir this into the boiling milk until gelatine is melted, but do not boil. Flavor with one teaspoonful of vanilla. Beat the whites of the three eggs to a stiff froth, and stir in lightly; then pour into a mold. Serve with cream, whipped or plain.

Mrs. M. S. Burns.

SPANISH CREAM.

One box of Chalmers' gelatine soaked for one hour in a coffee-cupful of milk, one quart of milk, eight eggs (yolks and whites beaten separately), one cupful of granulated sugar. Put the milk into a double boiler. Beat the yolks and sugar together, and the soaked gelatine. Pour into the boiling milk and stir constantly until it thickens like custard. Have the whites of the eggs beaten very stiff in a large earthen bowl. Then pour over them gradually the boiling hot custard, beating it well together. Flavor with vanilla. Put it into molds, and serve with cream. Let it stand six hours.

Mrs. John H. Smith.

TO SERVE WATERMELON.

Cover the bottom of the plate with water cress. Lay on round heart of watermelon, and pour one tablespoonful of claret over each piece.

Jennie W. Waters.

APPLE SNOW.

Three apples grated, one-half cup sugar, whites of three eggs. Beat all together for twenty minutes.

Sauce: One pint milk; when boiling stir in the beaten yolks of three eggs with one-half cup sugar; then add one dessert-spoonful cornstarch dissolved in cold milk, with one teaspoonful vanilla.

Caro Louise Ford.

COFFEE SOUFFLÉ.

One and one-half cups coffee, one-half cup milk, one-third cup sugar, one teaspoon granulated gelatine dissolved in a little cold water. Cook in a double boiler. Add yolks of three eggs beaten, and a pinch of salt. Bring to a boil and remove when it thickens. When cold, beat in the beaten whites of three eggs and one teaspoonful vanilla.

Caro Louise Ford.

BANANA ICE CREAM.

Two eggs, one cup sugar, one pint milk, one large tablespoonful flour. Beat eggs and sugar; stir flour into little milk and then strain into eggs and sugar and pour into hot milk on the stove. Remove from stove and add sliced bananas. Stand aside to cool. Stir together well and freeze.

Caro Louise Ford.

ORANGE ICE CREAM.

Squeeze the juice of one good-sized lemon and one and one-half ripe Florida orange into two cups of granulated sugar and let dissolve. Then add one

quart sweet cream and one tablespoonful vanilla. Mix well and strain into freezer and freeze.

Caro Louise Ford.

COFFEE CREAM.

One-half box of gelatine, one-half cup of milk, one cup of sugar, one cup of clear, strong coffee, four eggs' yolks, one pint of cream. Soak the gelatine in the milk for one hour, then turn into a double boiler, stir until dissolved. Add the sugar and then the coffee, and the yolks of the eggs well beaten. Cook until it thickens, strain and cool. When nearly cold, beat in quickly the cream. Pour into a mold and chill on ice.

Mrs. Prescott LeBreton.

FLUFF PUDDING.

One quart milk, three or four eggs, one-third of a box of Cox's gelatine, one cup sugar, pinch of salt; flavor with vanilla. Put milk on in double boiler, soak gelatine in one-half cup of cold water two hours. When milk is hot, pour the gelatine in, beat yolks of eggs with the sugar and stir into the milk; cook until like thin custard, take off and pour in the beaten whites, flavor and pour into moulds. Serve with cream. To be made at least six or eight hours before needed.

Mrs. W. T. Thompson.

TRIFLE.

Line a dish with sponge cake or macaroons. Fill the dish with layers of the same, spread thinly with

preserved raspberries, a sprinkling of orange rind, a little shredded cocoanut and quite a few chopped almonds. Pour over it a mixture of sherry wine, orange juice and a little brandy (sweetened to taste) until the cake is soft. Cover and let it stand over night. Next day pour over a thin, boiled custard, and just before serving cover with whipped cream and maraschino cherries.

Ethel McCoy.

TURKISH DELIGHT.

One box of Chalmers' gelatine, one-half cupful cold water to dissolve gelatine, two cups of sugar, one-half cup of cold water, juice and grated rind of one orange, juice and grated rind of one lemon, one small table-spoonful sherry wine. Stir sugar and water until first bubbles appear. Add dissolved gelatine and boil about twenty minutes, stirring occasionally. Before removing from fire, add other ingredients. Chopped walnuts may be added if desired. Pour into a buttered dish about one inch thick. Before using, cut in squares and roll in pulverized sugar.

Ethel McCoy.

PARFAIT.

Make a thin custard of one pint of milk and one large egg. Add to the custard one tablespoonful of gelatine dissolved in a little water. Let stand on ice until thoroughly chilled, stirring occasionally so that it will not harden on the sides. Whip one pint of cream. Add custard, also one-half pint preserved pineapple, one-half cup maraschino cherries (drained as dry as possible), one-half cup chopped walnuts and almonds. Sprinkle with powdered macaroons.

Ethel McCoy.

LEMON SNOW.

One-half box Chalmers' gelatine, three-quarters cup of sugar, three-quarters pint of cold water, whites of two eggs, juice and grated rind of two lemons. Soak gelatine in cold water. Add juice, rind and sugar and boil three minutes. Strain and let stand until it begins to set; then beat very light. Whip whites of eggs very stiff and beat into gelatine. Beat all until nearly set, then pour into mold. Serve with custard or whipped cream.

Ethel McCoy.

ORANGE CHARLOTTE.

Two tablespoonfuls granulated gelatine dissolved in one-half cup of cold water, one-half cup of boiling water, three-quarters of a cup of sugar, one cup of orange juice, one tablespoonful of lemon juice, grated rind of two oranges, one pint of cream whipped. Soak gelatine ten minutes in cold water, add boiling water, sugar, orange and lemon, and stir until sugar is dissolved. Let the mixture cool, and when slightly thickened add the whipped cream, stir in and mold.

C. T. D. Richards.

CHICAGO BLANC-MANGE.

One quart milk, two and one-half tablespoonfuls cornstarch, one teaspoonful butter, one tablespoonful sugar, two eggs. Mix yolks of eggs with cornstarch. Boil milk in double boiler, add butter, sugar and cornstarch, take from fire and add whites of eggs beaten to a stiff froth. Flavor with vanilla. When ready to serve, turn from mold onto platter and decorate with whipped cream put through pastry bag. Candied violets and rose leaves can also be used in decoration.

Mrs. Deming.

JAMS AND JELLIES.

PRESERVED CITRON.

(A good substitute for preserved ginger.)

Cut into small pieces two citrons after having removed the rind and pips. Sprinkle over two pounds of granulated sugar, and let it stand for twenty-four hours. Then add about three pounds more sugar, one quarter pound white ginger well bruised, one dozen chilies (tied in a muslin bag), the juice and peel of four lemons, and boil for four hours, or until set like jelly.

Mrs. Turner.

CRAB APPLE JELLY.

Slice without peeling or coring. Cover with water and cook slowly until soft enough to press the juice out. Strain through a flannel bag. To one pint of juice add one pound of sugar. Boil twenty minutes, skimming while the juice is boiling. Put the sugar on pie plates or tins in the oven until hot enough to hiss, when put into the juice. Stir until it is entirely dissolved; it is then ready to put into the glasses. Place the glasses into hot water until you are ready, in order to prevent their breaking or cracking.

Mrs. Cyrus P. Lee.

CRANBERRY JELLY.

One quart of cranberries, three fourths of a pound of granulated sugar, one large coffee-cupful of water.

Cook until berries are soft, or fallen to pieces, then strain through a colander, pour into glasses, and set into a cool place.

Mrs. C. C. McCain.

BAKED CRANBERRIES.

Wash and pick over one quart of cranberries, and put into a granite baking dish. One coffee-cupful of white sugar spread on top. Make a hole in the middle and pour in half a cupful of water. Set into a slow oven and bake forty minutes. When cold, and you want to serve them, take a spoon and turn them into a glass dish, turning them over. As you dish them, you will find them whole and crystallized at the bottom. Pass around as you would jelly. Sometimes half an hour will cook them.

Mrs. William Thurstone.

CURRENT JELLY.

Put the currants, with the stems on, into a stone jar. Stand it on the stove in hot water until the currants are steamed through. Mash a little while steaming, and squeeze through a jelly bag. Boil twenty minutes. To every pint of juice add one pound of sugar. Pour into jelly glasses and seal.

Mrs. Cyrus P. Lee.

CURRENT JELLY.

Clean the currants, but leave them on the stems. Weigh the fruit accurately; then put a pint of water into the kettle and add the fruit, pressing it enough to start the juice. Let them boil at least twenty min-

utes, stirring and pressing from time to time, that they do not burn. Have a three-cornered bag of unbleached cotton that has been scalded and wrung until almost dry. Hang it up and pour the boiled currants into it. Let it drip into a stone crock all night. In the morning pour the juice into the kettle without measuring. Let it boil thoroughly three or four minutes, then pour in half as many pounds of sugar as you have pounds of currants. Have the sugar heated. The moment the sugar is dissolved, the jelly is done. Do not let it boil any more. All the boiling is done before you add the sugar, but be sure the sugar is dissolved.

Mrs. M. B. Patch.

ELDERBERRIES.

Nine pounds of berries, one pint of vinegar. Put on the stove and cook thoroughly, then add three pounds of sugar and three grated nutmegs. Stir constantly until cooked down like jam. Good for pies in winter.

Mrs. Horace Fox.

ORANGE JELLY.

Six small oranges or four large ones, four lemons, one box of Chalmers' gelatine, three and a half cupfuls of sugar, three quarts of water, one small stick of cinnamon. Soak gelatine, add the juice of lemon and oranges and the sugar and water.

Mrs. W.

ORANGE MARMALADE.

One dozen and a half large oranges. Put down in cold water to boil till the head of a pin will go in.

Then take them up, and scoop out the pulp. Have two basins. Into one put the juice of six sweet oranges, the rind and juice of two lemons, and all the good pulp of your boiled oranges, which weigh before they are cut up. Put one pound and a half of sugar to each pound of orange into the other basin. Put the seeds and shreds and strain one quart of water through them. Cut the rind of the boiled oranges into fine shreds. Boil all together twenty minutes, or till quite clear.

Mrs. F. Dixon.

ORANGE MARMALADE.

One dozen oranges, six lemons. Use a lemon squeezer. Take the juice and some of the pulp of one dozen oranges. Grate the rind of ten oranges. Slice the lemons as thin as possible. Put all into a stone vessel and cover with cold water. Leave this for three days. Then, with a cup, measure cup for cup of sugar and fruit. Boil until like jelly, about three hours.

Mrs. Turner.

PEAR MARMALADE

Take pears, not quite ripe, and chop quite fine. To eight pounds of pears add eight pounds sugar, the juice and rind of four lemons. Cut rind into small pieces. Add one quarter pound of green ginger root, also chopped fine, first scraping the root on the outside. Stir the mixture well, and boil one hour, or longer if necessary, until the pears have a clear, transparent look. Stir frequently. This is delicious. Try it.

Lucy B. Lee.

PRESERVED PEARS.

Eight pounds pears peeled and sliced, eight pounds granulated sugar, three lemons sliced (remove all seeds), one quarter pound green ginger peeled and chopped fine. Cook slowly until thick and clear like jelly and of a rich amber color.

Mrs. H. D. Ingraham.

PEAR CHIPS.

Eight pounds hard pears (absolutely necessary that they be hard), eight pounds of granulated sugar, six lemons sliced very thin, two ounces of green ginger root. Cut pears and ginger root into small, thin pieces. Add one glassful of water and boil slowly until clear. Very nice to serve with ice cream and blancmange.

Mrs. F. Deming.

PIEPLANT MARMALADE.

Three pounds of pieplant, three and a half pounds of granulated sugar, two lemons, and one quarter pound of shelled almonds. Peel and cut the pieplant into small pieces and put on the stove with sugar. When the latter is dissolved, squeeze in the lemon juice and grate the rind. Add almonds, which should be blanched and chopped fine. Boil half an hour.

Jennie F. Wheeler.

PINEAPPLE JELLY.

Half a box of Chalmers' gelatine. Pour one pint of cold water on it. Let it stand twenty minutes,

then pour on one pint of boiling water. Add the juice of one pineapple. Sweeten to taste. Let it boil twenty minutes. Strain and pour into jelly glasses and cover.

Lucy B. Lee.

CANNED PINEAPPLE.

To one large pineapple, one and a quarter pounds of sugar. Pick up the fruit with a fork, add the sugar, and let it stand twenty-four hours. Can without cooking.

Mrs. G. D. Barr.

PLUM JAM.

Stone the plums, weigh them, and take as many pounds of sugar as fruit. Put the plums on in a kettle, heat slowly to boiling point, boil twenty minutes, then add sugar and boil five minutes longer. Put into jars.

Mrs. W. L. Parmenter.

RED RASPBERRY JAM.

Pick over raspberries. Mash a few in the bottom of a preserving kettle (using a wooden potato masher), and so continue until all the fruit is mashed. Heat slowly to boiling point, and add gradually an equal quantity of heated sugar. Cool slowly forty-five minutes. Put into stone jars or tumblers.

Jeanie L. Harries.

STRAWBERRY PRESERVES.

For every quart of berries take one half pound of sugar. Hull the berries. Pour in enough boiling

water on the sugar to melt it, then pour in the berries. Boil twenty minutes. Take off and pour into preserving glasses and seal tight. Jelly can be made of the juice left, by adding more sugar and letting it boil twenty minutes. Strain and pour into jelly glasses.

Mrs. Cyrus P. Lee.

ORIENTAL JAM.

One pint of currant juice, two pounds of raisins (carefully stoned), three pints of currants (stemmed), four pounds of sugar. Boil the currant juice ten minutes. Add the sugar, which has been heated, and stir until the sugar is dissolved. Let come to boiling point, and add the currants and raisins. Let it boil again for three minutes. Put into tumblers and cover as jelly, or seal in ordinary jars.

Mrs. H. D. Ingraham.

WEST INDIA PRESERVES.

Use small yellow or white tomatoes the size and shape of plums, ten pounds of fruit, ten pounds of sugar, three lemons (leaving on the rind), one quarter pound large raisins, one ounce of white ginger root. Dissolve the sugar in a little water. Pour it, boiling, over the fruit. Add the raisins, lemons, and ginger, simmer gently until very thick.

N. B. Cut each little tomato into two pieces, as they will cook much quicker and avoid splattering over stove when they burst.

Mrs. Waldo Ramsdell.

GOLDEN CHIPS.

Six pounds of pumpkin, five pounds of sugar, one half dozen lemons, one half pound of ginger root. Slice the pumpkin into very thin slices, shave the ginger root into small pieces, chop the rind and pulp of the lemons, mix all together, and let it stand overnight. In the morning put the mixture on the stove. Let it boil about four hours, and then put into jelly glasses.

Mrs. George B. Webster.

COFFEE JELLY

One box of Chalmers' gelatine, one cupful of sugar, one pint of boiling water, one pint of cold water, one pint of strong coffee (boiling). Dissolve gelatine in cold water. Serve with cream.

Mrs. Kate B. Armstrong.

WINE JELLY.

One box of Chalmers' gelatine, half a pint of cold water, a pint and a half of boiling water, one pint of sherry, one pint of sugar, the juice of a lemon. Soak the gelatine two hours in the cold water. Pour the boiling water on it and stir until dissolved. Add the lemon juice, sugar, and wine. Strain through a napkin, turn into molds, and when cold place in the ice chest for six or eight hours.

Mrs. Edward L. Brady.

WINE JELLY.

One third of a cupful of Chalmers' gelatine dissolved in one cupful of cold water overnight. Add one cup-

ful of boiling water, one cupful of granulated sugar, one scant cupful of sherry wine, the juice of one large sweet orange. Let boil from three to five minutes, and strain into a mold. This makes about a quart of jelly. Serve with whipped cream.

E. B. K.

WINE JELLY.

One box of Chalmers' gelatine soaked in one pint of cold water for one hour, one pound and a half of granulated sugar, the juice of three good lemons, one pint of sherry wine. Pour one quart of boiling water over this, and stir until the gelatine is thoroughly dissolved. Strain through a napkin into molds wet with water first. When ice cold and well formed, cut fine with a knife (silver) and put into champagne glasses with whipped cream on top.

Mrs. G. B. Richards.

WINE JELLY.

One half box of Chalmers' gelatine, one half pint of cold water. Let cook one hour. One pound and three ounces of loaf sugar, the juice of three lemons and the rind of one, one half pint of boiling water, one half pint of sherry wine. Strain through muslin.

Mrs. George B. Webster.

BEEF WINE JELLY.

Soak one half box of Chalmers' gelatine in one half pint of cold beef tea one hour. Pour one pint of boiling beef tea on it, and let it stand until dissolved. Then add one cupful and a half of sugar, one half

pint of sherry wine, and the juice and grated rind of one large lemon. Put over the fire and let it boil one minute, then strain. Let stand until cold. One quart of cold water to two pounds of lean meat. Very nice for the sick.

Mrs. Curtiss.

GREEN TOMATO PRESERVES.

Four pounds green tomatoes, peeled and sliced, three pounds sugar, three lemons. Cook slowly until juice is thick.

Mrs. Wm. H. Leslie.

RED RASPBERRY AND CURRANT JELLY.

Take an equal amount of each fruit. Wash the fruit. Put it in preserving kettle and mash it. Boil twenty minutes or until thoroughly cooked. Squeeze, or better still, drip through a jelly bag, and for each pint of juice allow one pint of sugar. Put the juice over the fire and let it boil rapidly for five minutes, then add the sugar and let it boil rapidly one minute longer. Take from the fire, skim, and put in tumblers.

Mrs. Wm. H. Leslie.

APPLE GINGER.

Four pounds apples, four pounds sugar. Add one pint water to sugar and make a syrup. Chop apples fine and put into syrup after it has boiled, then add the grated rind of four lemons and about ten pieces white ginger root. Boil slowly two and one-half hours, or until it looks clear. Put into tumblers and remove ginger root.

Caro Louise Ford.

PEAR CONSERVE.

Peel, quarter, core and remove the stems from twelve pounds of fall pears and cut them into small pieces. Add six and one-half pounds of sugar and one-half pound of preserved ginger and let the mixture stand twelve hours; then add four lemons cut in small pieces, and cook slowly for three hours.

Mrs. W. T. Thompson.

GRAPE CONSERVE.

Nine pounds of grapes, eight pounds of sugar, two pounds of raisins (stoned and chopped), six oranges (pulp and juice of all and peel of three chopped, not fine). Cook slowly one and one-half hours.

Mrs. W. T. Thompson.

GRAPE FRUIT ORANGE MARMALADE.

One grape fruit, two oranges, one lemon. Cut skins all up into very narrow, long strips; break all the quarters in two. Place in porcelain kettle and add three times the amount of water that you have of ingredients. Let soak 24 hours. Put over the fire and boil ten minutes and then put it aside for 24 hours more. Then add sugar, bowl for bowl that you have of material, except for the last, then omit three-quarters of the bowlful, unless you like it very sweet. Place over the fire and boil about an hour to an hour and a half. After boiling an hour, test a little on ice, as it is much thicker when cold and one often boils it too long. Put in glasses and seal. This makes from one dozen to 15 glasses.

Anonymous.

SANDWICHES.

HAM AND CELERY SANDWICHES.

Cold boiled ham, celery, made mustard. Chop the ham and celery fine and mix with the mustard. Spread between the bread.

Miss Watts.

SARDINE SANDWICHES.

Take one small box of boneless sardines; remove them from the box, and take off the skins; place them in a bowl and pour the sardine oil from the box over them; then add the juice of one lemon, and stir together. Spread the bread thinly with butter, and then with the sardine paste. Salted crackers are very nice done this way.

L. L. M.

OLIVE MAYONNAISE SANDWICHES.

One pint of stiff mayonnaise, one pint of chopped olives. Mix mayonnaise and olives together and spread between thin slices of bread or pieces cut into rounds, triangles, or any fancy shape.

Miss Watts.

CLUB SANDWICHES.

Hot buttered toast (on which lay a leaf of lettuce spread with mayonnaise dressing), a little cold turkey or chicken, then add a slice of hot boiled bacon and cover with a piece of very thin buttered toast.

L. L. M.

PEANUT SANDWICHES.

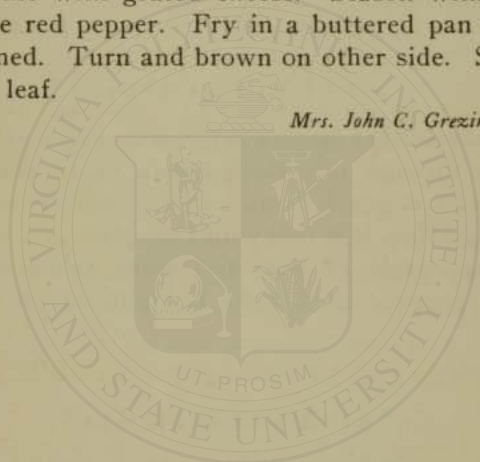
One pint of stiff mayonnaise, one pint of chopped peanuts. Mix together and spread between thin slices of bread. Any nuts may be substituted for peanuts.

Miss Watts.

DREAM SANDWICHES.

Make cheese sandwiches, first butter the bread then sprinkle with grated cheese. Season with salt and a little red pepper. Fry in a buttered pan until well browned. Turn and brown on other side. Serve on lettuce leaf.

Mrs. John C. Grezinger.



CATCHUP, PICKLES, ETC.

GOOSEBERRY CATCHUP.

Ten pounds green gooseberries, six pounds sugar, three pints vinegar, one tablespoonful cloves, one tablespoonful allspice, two tablespoonfuls cinnamon. Boil until thick.

Helena S. Watts.

CUCUMBER CATCHUP.

Pare twelve large cucumbers, grate them, and strain through fine cloth fifteen or twenty minutes, but do not press them. Four medium-sized onions chopped fine. Mix this with four pints of vinegar, four tablespoonfuls of salt, and three tablespoonfuls of black pepper. Seal tight and put into a cool, dark place.

Mrs. F. Dixon.

CUCUMBER PICKLES.

For one thousand pickles, add one pailful of scalding hot water and one teacupful of salt. This is the proportion of salt and water. Of course, this quantity may not cover them; if not, add as many pailfuls of water and cupfuls of salt as they require. Let them lie in it one day. Repeat this for three successive days. Then put them into fresh scalding water for one day. Then pour over weak vinegar and water, about one half water. Add one quarter pound of powdered

alum, scald, and let them stand several days. In putting up finally, use another quarter pound of alum. Three pounds of dark brown sugar, one pound of mustard seed, about one dozen small Cayenne peppers, and some horseradish in cold vinegar, enough to cover them. Lay some grape leaves over them if convenient.

Mrs. George W. Bull.

SLICED CUCUMBER PICKLE.

Fifty medium-sized cucumbers, two quarts of vinegar, one cup of sugar, one cup of olive oil, two tablespoonfuls of white mustard seed, two tablespoonfuls of black mustard seed, two tablespoonfuls of celery seed. Slice the cucumbers into thin pieces and soak in brine two hours. Then heat the vinegar with the other ingredients, and pour over the cucumbers while hot.

Mrs. G. B. Webster.

CUCUMBER RELISH.

(Do not pare.) Twenty-four medium-sized cucumbers sliced thin. Lay in salt from three to five hours. Drain (and wash if too salty). One quart of vinegar, one half cupful of olive oil, one tablespoonful of white mustard seed, one tablespoonful of black mustard seed, one tablespoonful of celery seed. Mix thoroughly and pour over the pickles.

Mrs. Waldo Ramsdell.

CUCUMBER RELISH.

Two quarts of cucumbers (cut into dice to measure), one onion chopped fine. Add one quarter cupful of salt, and let it stand overnight. In the morning

drain well, add one pint of vinegar and one half pint of water, boil fifteen minutes, and drain again. Then add one half pound of brown sugar, two tablespoonfuls of mustard seed, two teaspoonfuls of celery seed, one half teaspoonful of allspice, three fourths of a cupful of vinegar. Boil slowly fifteen minutes. This makes one quart.

Mrs. G. B. Webster.

PICKLED ONIONS.

Take small silver-skinned onions, boil in sweet milk and water (half and half), then remove the skins. Boil strong salt and water and pour over hot. Let them stand twenty-four hours. Drain them off and wipe dry. Boil white ginger root and white pepper seed in vinegar and pour over them.

Mrs. C. W. Miller.

GREEN TOMATO PICKLES.

One peck of green tomatoes, one cupful of salt, two quarts of water, one quart of vinegar. Slice the tomatoes, put over them the salt, and let them stand overnight. In the morning boil them in vinegar and water twenty minutes. Drain. Take two quarts of vinegar, two pounds of brown sugar, one half pound of white mustard, and three teaspoonfuls of ground mustard, same of ginger, cloves, cinnamon, and one teaspoonful of pepper. Boil all together five minutes.

Mrs. G. B. Webster

SWEET TOMATO PICKLE.

One peck of green tomatoes sliced, six onions sliced. Put a teacupful of salt over them. Let them

stand overnight. Drain off next morning, and add two quarts of water and one quart of vinegar. Boil them fifteen or twenty minutes. After boiling, place them in a sieve to let them drain. Then take two and one-half quarts of vinegar, three pounds of sugar, one quarter pound of white mustard seed, one tablespoonful and a half of ground allspice, the same of cloves, ginger, cinnamon, mustard, and red pepper, and boil five minutes. Put into a kettle a little at a time, as it is apt to burn.

Mrs. W. L. Parmenter.

TOMATO SOY.

One peck of tomatoes, four large onions, two green peppers, one half cupful of salt, one tablespoonful ground pepper, one tablespoonful of cloves, one tablespoonful of cinnamon. Boil two hours, and just before taking off add one quart of vinegar. Bottle cold.

S. S. B.

TOMATO SOY.

One peck of green tomatoes sliced thin. Put in layers with two thirds of a pint of salt. Let this stand twenty-four hours. Pour off the brine, and add one ounce whole allspice, one ounce green peppers, one half pound white mustard seed, one quarter pound mustard mixed as for table and stirred in a short time before removing the tomatoes from the fire, one dozen onions sliced. Stir together and cover with vinegar. Boil fifteen minutes.

Mrs. Cyrus P. Lee.

SWEET PICKLED MARTINOES.

Select fresh and young martinoes, rub with woolen cloth before wetting. Place in a stone jar with one half cupful of salt. Cover with boiling water. The following morning wash them from the brine. Repeat the half cupful of salt and boiling water three mornings. Then drain them. Boil them in half vinegar and half water until soft enough to pierce with a whisk-broom splint. Drain thoroughly in a colander. For two hundred martinoes use the following: One gallon cider vinegar, four pounds light brown sugar, two ounces stick cinnamon, two ounces whole cloves, two ounces cassia buds, one half pound mixed spices, one pinch of whole mace. Tie spices in thin bag and place in kettle with sugar, with sufficient vinegar (taken from the gallon) to cover them. When boiling, add remainder of vinegar, with a few small pieces of horseradish root (it preserves the vinegar), then throw over the pickles hot. Let stand in jar three or four days. If not spiced or sweet enough, add more sugar and spice. Leave in jar or can. They will keep for years.

Mrs. C. W. Miller.

MUSTARD PICKLE.

Fifty small cucumbers, a small measure of onions, a small measure of string beans, one dozen green tomatoes, three heads of cauliflower. Bring the onions, beans, and cauliflower to a scald in milk and water; then pour off and put on strong brine, strong enough to bear up an egg. Let it stand twenty-four hours. Then take one pound of English mustard, one gallon

of vinegar, one cupful of brown sugar, one cupful of flour, one teaspoonful cinnamon, cloves, and allspice; put all into the vinegar, bring to a scald, and pour over the pickles. At first the pickles will seem very hot with that amount of mustard, but it soon evaporates.

Mrs. E. L. Brady.

MUSTARD PICKLE.

Fifty small cucumbers, one small measure of onions, one small measure of beans, one dozen small green tomatoes, three heads of cauliflower. Scald cauliflower and onions in water. Put all together and pour over them a strong hot salt brine. Let stand twenty-four hours. To one gallon of vinegar add one pound best English mustard, one cupful of sugar, one cupful of flour, one teaspoonful of spice. Add three chopped red peppers. Bring to a boiling heat and pour over the whole.

A. M. Vought.

BALTIMORE PICKLES.

Fifty medium-sized cucumbers, three onions, two green peppers, four ounces of Coleman's mustard, one quarter teaspoonful of red pepper, and one cupful of olive oil. Slice the cucumbers, sprinkle a half pint of salt through them, and let stand overnight. Pour off the brine and drain for an hour. Put them into a crock in layers with the sliced onions and green peppers. Make a paste of the oil and mustard, and put into three quarts of vinegar with the red peppers and a very little salt. Pour over the cucumbers and let stand a month. If it will not cover them, add more vinegar. Stir thoroughly before using.

Jennie F. Wheeler.

FRENCH PICKLE.

One peck of green tomatoes sliced, six large onions, a teacupful of salt thrown on overnight. Drain thoroughly, then boil in two quarts of water and one quart of vinegar fifteen or twenty minutes. Drain in colander. Then take four parts of vinegar, two pounds of brown sugar, one half pound of white mustard seed, two tablespoonfuls of cloves, two tablespoonfuls of cinnamon, two tablespoonfuls of ginger, one cupful of grated horseradish, remove seeds of one green pepper and add, two tablespoonfuls of ground mustard, one teaspoonful of Cayenne pepper; put all together and cook fifteen minutes.

Mrs. C. W. Miller.

SPANISH PICKLES.

One hundred and fifty small cucumbers, one and a half dozen green peppers, one half peck small white onions, one half peck green tomatoes, two large cauliflowers. Sprinkle with one pint of salt and let them drain all night. In the morning add one ounce of powdered cloves, one ounce of mace, one ounce white mustard seed, one ounce tumeric, one half ounce celery seed, eight tablespoonfuls ground mustard, one pound sugar, a large piece of grated horse-radish. Cover with vinegar and boil for half an hour. Young and tender string beans or any other vegetable that is usually pickled can be added.

Mrs. Cyrus P. Lee.

PICCALILLI.

One peck green tomatoes sliced and put into a covered jar, and one pint of salt added. Let them stand

twenty-four hours. Take them out and squeeze dry, then cover with cold water for an hour or two to extract the salt. Then take them out and press as dry as possible. Add two or three onions, ten or twelve green peppers, and chop all fine. Add grated horseradish, one ounce brown mustard seed, whole cloves, and a little whole allspice. Put all together and scald in weak vinegar and water. Take out when scalding hot and cover with cold vinegar.

Mrs. James L. Barton.

CHILI SAUCE.

Thirty-six ripe tomatoes, twelve onions, six peppers, twelve teacupfuls of vinegar, eight small tablespoonfuls of sugar, six small teaspoonfuls of ginger, six small teaspoonfuls of cloves, six small teaspoonfuls of salt. Chop tomatoes, onions, and peppers separately, boil all together with spices for two hours; then bottle.

Miss Brittin.

CHILI SAUCE.

Twenty-four tomatoes (peel and quarter), twelve onions, six green peppers, one cupful of granulated sugar, one half cupful of salt, one quart of vinegar. Boil three hours.

M. McP. Polley.

HIGDOM.

One half dozen large cucumbers, one dozen small cucumbers, one half dozen large onions, two dozen green tomatoes, one cabbage, four large green peppers, two large red peppers. Chop fine and sprinkle over a

coffee-cupful of salt. Let it stand overnight, then drain through a colander. Put two quarts of vinegar and one quart of water with this, and boil fifteen minutes. Drain again, and add one pound of brown sugar, one half pound white mustard seed, three tablespoonfuls cloves, three tablespoonfuls cinnamon, two tablespoonfuls allspice, two tablespoonfuls ginger, two tablespoonfuls mustard, one small teaspoonful Cayenne pepper, one small teaspoonful black pepper, alum the size of a walnut. Add vinegar enough to cover all. Let it just boil.

Mrs. C. W. Miller.

GERMAN SAUCE.

One gallon of chopped cabbage, one gallon of chopped green tomatoes, one quart of chopped onions, and six chopped green peppers, one half cupful of mustard seed, one half cupful of whole white pepper, one tablespoonful of ground cloves, one teaspoonful of celery salt, three pounds of granulated sugar, three quarts of white wine vinegar, eight teaspoonfuls of salt. Boil slowly one hour and a half, stirring often, and put it into canning bottles.

Mrs. R. Harries.

PEPPER SAUCE.

One tablespoonful of olive oil, three green peppers chopped fine and cooked till almost brown. Add one pint of soup stock (brown) and one tablespoonful of brandy. Thicken with a little flour.

N. S. Vought.

HOW TO MIX MUSTARD.

Mustard should be mixed with water that has been boiled and allowed to cool. (Hot water destroys its essential properties, and some cold might cause it to ferment.) Put the mustard into a cup with a large pinch of salt, and mix it with sufficient boiled water to make it drop from the spoon without being watery.

Jeannie H. Lee.

RELISH FOR RAW OYSTERS.

Two tablespoons finely chopped white onion, one teaspoon of English "made" mustard, one dozen drops of Tobasco Sauce, one-half teaspoon of salt, one tablespoon of horse-radish, one saltspoon of white pepper, one gill strong white vinegar. Mix, let stand a few moments and put a very little on each oyster.

John B. Zirngihl, Hotel Iroquois.

MUSTARD PICKLES.

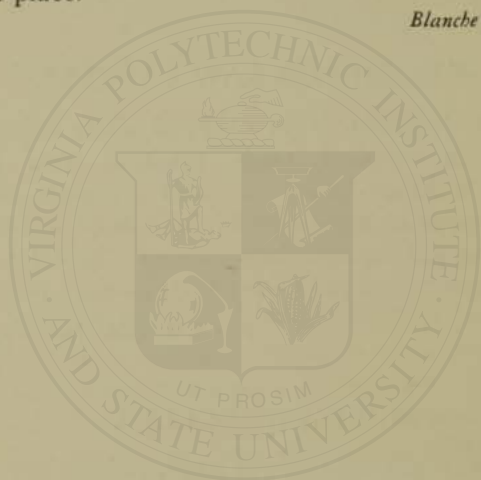
One quart cucumbers, one quart onions, one cauliflower, one green pepper. Put pickles in weak brine overnight. In the morning drain thoroughly and cook in weak vinegar until tender, then take one quart of boiling vinegar; pour over, one-half cup flour, one and one-half cups sugar, two cents' worth tumeric, six tablespoonfuls mustard, thoroughly mixed with cold vinegar. Cook this paste and pour on the pickles. This will make one gallon of pickles.

Mrs. Wm. H. Leslie.

OLIVE OIL PICKLES.

Twenty-five cucumbers (table size), one cup best olive oil, one cup brown mustard seed, one-half cup salt, one tablespoonful celery seed. Slice cucumbers very thin, do not peel; place a layer of cucumbers in jar and sprinkle with seed, salt and oil. When jar is filled, cover with vinegar, put a weight on it and set in cold place.

Blanche Carmen.



CANDIES.

MOLASSES CANDY.

Two cupfuls of New Orleans molasses, one cupful of granulated sugar, a small piece of butter. When done, add one half teaspoonful of soda. Pull until very light.

Miss Emily Barr.

MOLASSES CANDY.

One pint of vinegar, one quart of molasses (New Orleans), one pint of sugar, one tablespoonful of vanilla or lemon.

Mrs. C.

CREAM VANILLA CANDY.

Two cupfuls of granulated sugar, one cupful and a half of water, one tablespoonful of vinegar. Cook until it hardens in water. Put in greased pans. When cold enough, pull as molasses candy, and add vanilla when pulling.

Mrs. M. S. Burns.

PLANTATION DROPS.

Three cupfuls of sugar, two thirds of a cupful of water, two tablespoonfuls of vinegar, one tablespoonful of soda, one tablespoonful of vanilla. Put the soda in after it has been cooked, and let it boil again. Pull and cut into pieces.

Mrs. Robertson.

CARAMELS.

Two cupfuls of brown sugar, one cupful of molasses, one tablespoonful of butter, two tablespoonfuls of flour, one half cupful of sweet milk, one half cake of Baker's chocolate. Flavor with a teaspoonful of vanilla.

Edith Ketcham.

MAPLE CREAM.

One pound of brown sugar, butter the size of an egg, two tablespoonfuls of cream. Boil five minutes. Beat till stiff. Pour into a pan half an inch thick. Cut into squares before quite cold.

Mrs. H. Baylis.

FUDGE.

Two cupfuls of granulated sugar, one cupful of milk, and two squares of chocolate. Boil ten minutes, and when taken off the stove beat until it becomes very thick. Pour into a pan and mark in squares.

Florence F. Wheeler.

HOREHOUND CANDY.

Five pounds of granulated sugar, water to cover (about a quart), one scant teaspoonful of cream of tartar. Steep one half ounce (ten cents worth at a drug store) horehound in one pint of water, and add soon after sugar boils. Boil twenty minutes. Pour onto oiled marble. Cut into squares before cold.

C. B. G. Waters.

COCOANUT CANDY.

One and one half pounds white sugar, one half cupful sweet milk. Boil together for ten minutes, add one grated cocoanut, and boil ten minutes more. Pour out on buttered dish. When cool, cut into bars.

S. S. B.

PEANUT CRISP.

One quart granulated sugar, two quarts peanuts shelled and the skins removed. Put the skillet over the fire. When very hot, sprinkle in a little sugar, stirring rapidly. As soon as it melts, sprinkle in more until all is in, being careful not to let it burn. Then flavor with a teaspoonful of vanilla, and stir in the peanuts, which have previously been rolled fine, and pour immediately into shallow tins, spreading very thin.

Mrs. H. D. Ingraham.

ENGLISH WALNUT CREAMS.

Break into a bowl the white of one egg (or more, according to the quantity you wish to make). Add an equal quantity of cold water; then stir in XXX powdered or confectioners' sugar, until you have it stiff enough to mold into shape with your fingers. Flavor with vanilla. Have ready some English walnuts, using care not to break the meats. Place a half nut meat upon either side of the cream ball, pressing the nut into the cream. Lay them away to dry.

Lucy B. Lee.

GLACÉ MALAGA GRAPES.

Three pounds of granulated sugar, one pint of water, one fifth of a teaspoonful of cream of tartar. Cook to 300 degrees. Cut the stems of grapes a quarter of an inch long. Have the grapes in a warm place one hour before dipping. Take a wire fork and dip one grape at a time. Put on a platter that is cold and well oiled (with butter). When cold, put each grape into a paper case. The paper cases are to be found at Gager's, 552 Main Street.

POPCORN.

Three tablespoonfuls of molasses, two tablespoonfuls of sugar, one tablespoonful of butter, a little salt. Put into a large kettle, boil two or three minutes, and stir into this about two quarts of corn (popped). Stir all together and turn out onto a platter.

Edith Ketcham.

BEVERAGES.

TEA PUNCH.

Peel six lemons very thin. Take one pound of sugar, and add the juice of the lemons. Let one tablespoonful of green tea draw in one quart of water. Pour over sugar, lemon juice, and peel. Strain and add one half pint of Jamaica rum.

Miss Crafts.

BLACK CURRANT VINEGAR.

Let one gallon of black currants, covered with white vinegar, stand ten days, keeping it well covered. Strain through a jelly bag. To each pint add two pounds of granulated sugar. Bring to a scald and bottle while hot. For drinking, two tablespoonfuls to a tumbler of water.

Mrs. H. Baylis.

BLACKBERRY CORDIAL.

Four quarts of berry juice, one pound loaf sugar, one half ounce cinnamon, one quarter ounce allspice, one half ounce cloves, one half ounce nutmeg, one pint brandy.

E. J.

RASPBERRY ACID.

To twelve pounds of fruit put three quarts of water and five ounces tartaric acid. Let it stand twenty-four

hours, and stir once or twice during that time. Then strain off juice, and add one and a half pounds of sugar to every pint of juice. Boil half an hour. Bottle For drinking, put two tablespoonfuls into a tumbler of water.

Mrs. H. Baylis.

RASPBERRY SHRUB.

Put six quarts of raspberries into a stone jar and cover with three pints of best cider vinegar. Let it stand one day, then scald and strain through a cheese cloth jelly bag. Measure, and put one pound of sugar to each pint of liquor. Add the sugar while warm, and boil up four or five times to make a rich syrup. Bottle and cork while warm. Use a wineglassful of syrup to a tumbler of ice water. Strawberry shrub is made in the same way.

Mrs. H. D. Ingraham.

GRAPE JUICE.

Twelve pounds of Concord grapes stemmed and washed clean. Put into a stone jar with water enough to cover them well. Dissolve in the water five ounces of tartaric acid. Let it stand forty-eight hours. Then drain off the juice as for jelly. Add sugar to the juice. Be sure that the sugar is thoroughly dissolved. Then bottle and tie thin muslin over the bottles.

S. S. B.

GRAPE DRINK.

Pick off of the stems and wash as many grapes as you wish. Mash the grapes some and put them into a

kettle with a plate in the bottom. To every gallon of grapes add one pint of boiling water. Boil twenty minutes. Strain through a colander, and then through a bag, Measure, put back into the kettle, adding one quart of sugar to each gallon of clear juice. Boil twenty minutes and bottle while hot. Put sealing wax over the corks.

Mrs. E. B. Jewett.

UNFERMENTED GRAPE WINE FOR INVALIDS.

Concords are about the best, not too ripe. Pull the grapes from the stems. Put a layer into the kettle and cover with sugar. Repeat this until the kettle is full. Let them stand overnight. Next morning boil, mash through a colander, and add more sugar. Boil twenty minutes and bottle hot and seal. (Fine.)

Lucy B. Lee.

MISCELLANEOUS.

HOW TO SELECT MEATS, POULTRY AND FISH.

Beef. The finest-grained beef is the best. The flesh should be red, and the fat a light cream color but not yellow. The fat should be solid and firm.

Mutton. The lean of mutton should be red, and the fat white. Be sure that lamb or mutton has been killed and hung at least two or three weeks. Otherwise it will be tough.

Veal. The lean of veal should be a light color, and the fat white.

Poultry. In all kinds of poultry the breast should be broad and plump, the flesh pliable, and the toes easily broken when bent back. Young chickens may be known by pressing the lower end of the breastbone. If it yields readily to the pressure, it is tender. A tender goose or duck is known by raising its wing. If the skin tears easily, it is tender; or if it can easily have the head of a pin inserted in the flesh, the fowl is young.

Fish. Fish should always be perfectly fresh when cooked. Observe the eyes. If they have a bright, life-like appearance, they are fresh, but if the eyes are sunken and dark-colored, and have lost their brilliancy, they are certainly stale.

Lucy B. Lee.

TIME TABLE FOR COOKING VEGETABLES.

Potatoes, boiled	30 minutes.
Potatoes, baked,	45 minutes.
Sweet potatoes, boiled	45 minutes.
Sweet potatoes, baked	1 hour
Squash, boiled	25 minutes.
Green peas, boiled	20 to 40 minutes.
Squash, baked	45 minutes
Shelled beans, boiled	1 hour.
String beans, boiled1 to 2 hours.
Green corn	25 minutes to 1 hour.
Asparagus15 to 20 minutes.
Spinach	1 to 2 hours.
Tomatoes, fresh	1 hour.
Tomatoes, canned	30 minutes.
Cabbage	45 minutes to 2 hours.
Cauliflower	1 to 2 hours.
Dandelions	2 to 3 hours.
Beet Greens	1 hour.
Onions	2 to 3 hours.
Beets45 minutes to 5 hours.
Turnips, white	1 to 2 hours.
Turnips, white45 minutes to 1 hour.
Turnips, yellow	1 to 2 hours.
Parsnips	1 to 2 hours.
Carrots	1 to 2 hours.

Miss Parloa.

THE SERVING OF WINES AND CORDIALS.

With oysters	Sauterne.
With the soup	Sherry.
With fish	Rhine Wine.

With entrees.	Claret.
With roasts	Champagne.
With game	Burgundy.
With Coffee	Liquors.

“Oscar,” of *The Waldorf*.

CABBAGE SALAD.

One head cabbage, twelve hard-boiled eggs, one small tablespoonful Coleman’s mustard, one tablespoonful salt, three-fourths cupful granulated sugar, pinch of cayenne pepper, two tablespoonfuls melted butter, and one cupful vinegar.

Chop cabbage and eggs very fine, add other ingredients and mix well.

Mrs. Martin Lautz.

PUFF PUDDING.

Three tablespoonfuls butter, three tablespoonfuls sugar, three tablespoonfuls flour, three eggs, one teaspoonful baking powder, vanilla. Bake in cups and serve with wine sauce.

Ethel McCoy.

DELMONICO POTATOES.

Two cups cold, boiled potatoes, cut into dice, warmed in a white sauce, cover the bottom of a buttered baking dish with a layer of the potatoes, sprinkle with grated cheese, add another layer of potatoes, then cheese, then potatoes; then cover with buttered bread crumbs and bake a nice brown.

Mrs. John C. Grezinger.

RHUBARB CUSTARD PIE.

Beat two eggs until very light, stir into these two cupfuls of thick, sweetened rhubarb sauce to which has been added one teaspoonful cornstarch. Have ready a pie tin lined with paste; pour mixture and bake.

Mrs. John C. Grezinger.

TOMATO RAREBIT.

Can be made on an ordinary chafing dish, and the sauce can be all prepared some time before using.

One-half can tomatoes, one-quarter of small onion (chopped), three cloves and one bay leaf, one-half teaspoonful mustard, one-half teaspoonful salt, one dash cayenne, one-quarter teaspoonful of soda. Stew all together for ten minutes. Thicken with one-half teaspoonful of cornstarch. Strain and put aside. When ready to make rarebit, put the above sauce into the chafing dish and when very hot add six ounces of cheese broken into small bits. Stir occasionally until it is all melted and creamy. Then add slowly two beaten eggs. Cook one to two minutes longer and serve on toast or crackers. It will never be stringy and can be warmed over well. This amount will serve four people.

Mrs. Wm. H. Turner.

VEGETABLE SALAD DRESSING.

One cup French dressing made with tarragon vinegar, one cup of tomato catsup, one hard-boiled egg, white and yolk chopped fine separately, small

piece of green pepper cut small, piece of pimientos cut small. Mix all together. Fine for watercress or any vegetable salad.

Mrs. Henry B. Spaulding.

ORANGE FRAPPÉ.

Boil three cups of water, one large cup sugar. Add juice of eight oranges and two lemons. When cold, whip in the unbeaten whites of one egg and freeze, grinding until quite stiff. Serve in slender goblets, with spoons.

John B. Zirngibl, Hotel Iroquois.

SWEETBREADS AND BACON.

Cut thin slices of bacon in strips. Put into a hot blazer and fry until brown. Remove bacon and use fat for sauteing sweetbreads. Have sweetbreads par-boiled and cold, cut in one-third inch slices. Sprinkle with salt and pepper, dip in crumbs, egg and then crumbs again, and saute until delicately browned. Serve with the bacon.

Mrs. Deming.

HOUSEKEEPERS' RECIPES.

TAKING OUT STAINS.

Good Housekeeping gives the following advice regarding the removal of stains:

Coffee. Lay the stained portion of the cloth over a bowl and pour boiling water through it.

Fruit. Boiling water as above. If ineffectual, rub with a solution of oxalic acid and rinse in warm water.

Ink. Dip into boiling water, rub with salts or sorrel, and rinse well.

Blood. Soak in cold water. For ticking and thick goods apply a thick paste of starch and water, leave till dry, and brush off.

Scorch. Dip into soapsuds and lay in the sun. If fibers are not much injured, dip repeatedly in saturated solution of borax, and rinse.

Mildew. Wet with soapsuds, and lay in the sun. Spread with a paste of soft soap and powdered chalk, and sun it; soak in buttermilk, and again lay in the sun.

Paint. Turpentine for coarse goods, benzine or naphtha for fine.

Grease. Moisten with strong ammonia water, lay blotting paper over and iron dry. If silk, use chloroform to restore color, or cover with powdered French chalk, and iron.

Mrs. Thurston.

TO WASH FLANNEL BLANKETS OR FLANNEL OR DRESS GOODS OF ANY KIND.

Tie one quarter pound of soap bark in a piece of cheese cloth. Put it into hot water, and shake about until it makes a strong suds. Put in the blankets one at a time, and wash through hands, as rubbing on board pulls them up. Make another strong suds (same as first), leaving blankets in first

suds. Wring the blankets through the wringer, and shake thoroughly, one person holding each end. Place in clean suds, changing until thoroughly clean. Add a small amount of soap bark to rinsing water, shake thoroughly, and dry out of doors.

Mrs. C. W. Miller.

TO LAUNDRY LACE OR MUSLIN CURTAINS.

Place in cold water for two or three hours. Squeeze them out of that water, place in fresh lukewarm water with one half cupful of "Sulpho Naphthol," having water enough to cover the curtains. Let stand for two hours. Wash out of this water through hands, always handling curtains by either top or bottom. Melt soap, to which add two tablespoonfuls of powdered borax, adding another half cupful of "Sulpho Naphthol." Continue using strong suds until curtains are perfectly clean, then rinse thoroughly in clear water, and throw over them hot (not boiling) water. Let stand until cool enough to handle. Rinse again in cold water. Make a very little bluing water; add to that boiled starch. If yellow curtains are desired, add a little coffee instead of bluing. Then place on curtain stretchers, measure the length desired with tape measure, or if already the right length measure before putting into the water. Make stretcher same measurement as tape measure. Muslin curtains are greatly improved by placing on stretcher instead of ironing. If lace curtains are very much worn, place cheese cloth on stretcher first. It will relieve strain on the curtain.

Mrs. C. W. Miller.

JAPANESE CREAM.

Four ounces ammonia, four ounces white Castile soap, two ounces alcohol, two ounces glycerine, two ounces sulphuric ether. Cut the soap fine and dissolve over the fire in a quart of hot water. When nearly cold, add the other ingredients with four quarts of cold water. Bottle and cork tight. Will keep indefinitely. For cleaning woolen goods, silks, and any dress materials, use a teaspoonful of the cream to a large pailful of water. Rinse in clear water after cleaning.

Mrs. H. D. Ingraham.

WHITE SOAP BARK.

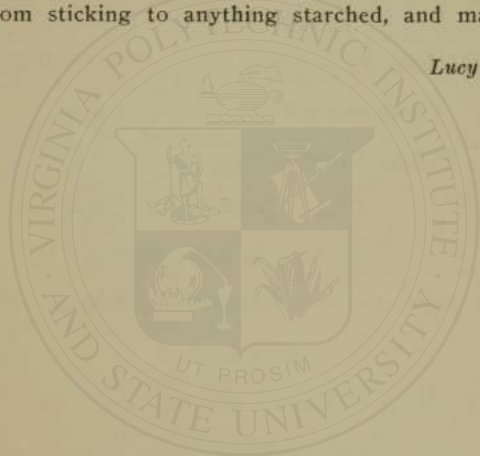
Two ounces of bark. Pour on this one pailful of boiling water and allow it to stand overnight. Divide into halves and wash goods in one half and rinse in the other. It is excellent for cashmere, henrietta cloth, alpaca, etc.

Mrs. G. B. Richards.

FLATIRONS.

If your flatirons are rough and smoky, lay a little fine salt on a flat surface and rub them well. It will prevent them from sticking to anything starched, and make them smooth.

Lucy B .Lee.



MENUS.

DINNER.

Bluepoints.

Clear Green Turtle Soup.

Fillet of Sole.

Radishes au Gratin.

Olives.

Salted Almonds.

Celery.

Chicken Croquettes.

Peas and Mushroom Sauce.

Saddle of Southdown Mutton.

Jelly.

Boston Fried Potatoes.

Asparagus.

Orange Sherbet.

Partridge.

Englebread Sauce.

Water Cress.

Lettuce and Tomato Salad.

Camembert Cheese.

Roquefort Cheese.

Toasted Crackers.

Frozen Pudding.

Assorted Cakes.

Coffee.

DINNER.

Oyster Mignonnette.
 Olives. Celery. Salted Almonds..
 Mousseline of Crayfish.
 Fillet of Kingfish Menniere.
 Potatoes Parisienne.
 Sweetbread. Glace Hernani.
 Lorbet Yvette.
 Roast Squab Sur Canape.
 Salade Barbe de Capucine.
 Fancy Ice Cream.
 Petits Fours.
 Fromage.
 Cafe.

DINNER.

Canape.
 Cream of Mushroom Soup.
 Celery. Olives.
 Fish Souffle and Sauce.
 Rolls. Cucumbers.
 Boned Squab. New Potatoes.
 Jelly, Rolls. French Beans.
 Grapefruit and Romaine Salad.
 French Crisps.
 Individual Ice Creams on Spun Sugar Mats.
 Cream Mints. Angel Cake.
 Coffee.

Mrs. Biesenthal,

DINNER FOR SIXTEEN FOR \$8.00

- Soup (Plain Stock)—10c.
 Crackers (Part of Small Box)—8c.
 White Fish (2, Planked)—48c.
 Brown Bread—5c.
 Cucumber—16c.
 Filet of Beef—\$2.05.
 Potatoes—10c.
 Rolls—10c.
 Jelly—10c.
 Peas (2 Cans at 12c., Domestic)—24c.
 Mushrooms (2 Cans)—40c.
 Squab (Firm Market, After Bargaining)—\$2.72.
 Lettuce—15c. French Dressing—15c.
 Cafe Frappe (Home Made)—40c. Cake—20c.
 After Dinner Coffee—15c.
 Peanuts—10c Olives (Bulk, 20)—30c.
 Parsley—5c. Lemon—2c.

Katrina T. Harmon.

DINNER.

- Tomato Bisque with Croutons.
 Celery. Olives.
 Fillet of Beef.
 Vegetables, a la Jardiniere.
 Potato Croquettes.
 Rolls.
 Fruit Salad. Puff Paste Cheese Fingers.
 Vanilla Ice Cream with Strawberry Sauce.
 Angel Cake. Macaroons.
 Coffee.

Mrs. F. Deming.

\$1.00 BRIDGE LUNCHEON MENUS.

- Tomato Soup—9c. Saltines—1c.
- Lamb Chops—32c.
- Potatoes—5c.
- Jelly (½ Glass)—3c.
- Salted Peanuts—2c.
- Small Rolls—5c.
- Butter—10c.
- Green Beans on Lettuce, with French Dressing—10c.
- Satlines (1 for Each Person)—1c.
- Cream Cake—12c. Candy—5c.
- After-dinner Coffee with Loaf Sugar—5c.

LUNCHEON.

- Clam Cocktails.
- Clear Soup.
- Timbals and Brown Bread. Stuffed Olives.
- Pork Tenderloin, Stuffed.
- Stewed Potatoes. Apples.
- Celery Salad. Green Cream Chees Balls.
- Crackers.
- Mousse with Fruit Sliced and put over it.
- Coffee.

LUNCHEON.

Black Bean Soup, Served in Cups with Slice of Lemon.
 Veal Croquettes, Scalloped Potatoes, Jelly, Biscuits, Butter.
 Tomato Jelly on Lettuce. Saltines.
 Fresh Pineapple. Ice Cookies.
 After-dinner Coffee. Sugar.

LUNCHEON.

Anchovy. Lettuce.
 Radishes. Celery.
 Essence of Tomato aux Perles.
 Breast of Chicken, Theodora.
 Potatoes, Lorette.
 Fruit Salad.
 Cafe.

LUNCHEON FOR EIGHT FOR \$1.

Bean Soup—3c.
 Fish (4 Lobsters, Boiled)—10c.
 Pork Chops (2 Pounds, 4 Chops to Pound)—28c.
 Fried Hominy—2c. Potatoes (Fried)—5c.
 Cabbage Salad, Boiled Dressing—7c. Waffles—10c.
 Coffee (After Dinner, Small Cups, No Egg.
 1-8 Pound at 25c. per Pound)—
 Rolls (Home Made)—5c. Milk (1 Cup)—2c.
 Butter (1-3 Pound)—10c. Crackers—3c.
 Maple Syrup—10c Parsley—2c.

Katrina T. Harmon.

LUNCHEON.

Consomme in Cups.

Salmon, Maitre d'Hotel.

Potato Croquettes.

Sweetbreads in Caces,

Lamb Chops and Peas,

Cauliflower au Gratin.

Broiled Squabs on Toast.

Sliced Tomatoes

Lettuce Salad.

Orange Ice.

Neapolitan Ice Cream.

Assorted Cakes.

Fruit.

Bonbons.

Coffee.

LUNCHEON.

Caviare on Toast.

Green Turtle Soup.

Fish.

Brown Bread.

Birds and Salad.

Celery.

Olives.

Salted Almonds.

Beef Tenderloin.

Potatoes.

Cauliflower.

Ice Cream and Cake.

Fruit.

Coffee.

A Statement of Facts

The deposits and other resources in the Trust Companies of New York State, amounted on January 1st, 1909, to over

\$1,477,000,000.00

With that enormous amount of money in their keeping on that particular day, try to conceive the billions and billions of money which have been handled by these institutions since their conception, and at the same time realize that

No Depositor has ever lost a dollar by keeping his account in any Trust Company in New York State.

Inquire about our Special Interest Department.

The Fidelity Trust Company

Cor. Main and Swan Sts.

GEORGE V. FORMAN, President.

Now for **OUR** Receipt

Take One of Our Vulcan Gas Ranges

and place in a convenient part of your kitchen, then add: One dainty cook smothered in white dressing, two inverted center burners for good light

One Vulcan Water Heater

(for instantaneous hot water). Mix all together, being careful to exclude all specks of dust or soot from the outside.

Now take any of the foregoing receipts in this book, and with an even, reliable oven mistakes cannot occur, even to the most inexperienced. When done, take from the oven and serve while hot, seasoned with the Golden Rule of the

BUFFALO GAS COMPANY

**We make new friends by giving good,
honest, reliable service to the old ones.**

186-188 Main St.

*Gold Medal Flour
It's a Biscuit Flour
It's a Pastry Flour
It's a Bread Flour
It's a Cake Flour*



WASHBURN & CROSBY'S
GOLD MEDAL FLOUR
THE VERY HIGHEST QUALITY