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See Harper's Weekly, Oct. 3, 1908

WHEELING, W. VA., U. S. A.

SELECTED RECIPES

Jersey Wonders.—One pound flour, one-quarter pound each of sugar and butter, one teaspoon baking powder, one egg, cinnamon and nutmeg to taste.

Jersey Simnels. Two pounds flour, one-quarter pound butter, ten eggs. Roll out and form like saucers. Score across the dough, and drop in boiling water till they float, then brown in the oven. This will make a dozen large cakes.

Chocolate Drops.—Beat the white of an egg light with a teaspoonful of sugar, add a teaspoonful of vanilla and enough confectioner's sugar to make a mixture stiff enough to be rolled into balls. Beat very smooth, then form into balls the size of a small marble, and spread in a pan to get stiff and firm. Cover with the following chocolate coating: Melt sweetened chocolate in a double boiler. Run a thick skewer into each cream ball and dip in the melted chocolate until thoroughly coated. Spread on buttered tins to dry, or upon waxed paper.

Lemon Cookies.—Cream thoroughly half a pound of butter and half a pound of granulated sugar. Add two eggs beaten light, three-fourths of a pound of flour, the grated rind of one small lemon and the juice of two. Roll out thin and cut into disks or circles, sprinkle thickly

with coarse powdered sugar and bake in a quick oven. These should be pale-yellow, not brown.

French Apple Pudding.—Melt in a stewpan an ounce and a half of butter, stir into it till quite smooth two ounces of flour, and then add gradually three gills of milk, stirring all the time. Let it boil for three minutes, then pour the mixture into a basin, and add one ounce sugar and half teaspoonful vanilla. Beat in the yolks of two eggs, one at a time, whisk to a stiff froth, and stir these lightly in. Put a thick layer of stewed apples in a pie dish, pour the batter over, and bake for forty minutes.

Rice Cake.—It is a very nice cake. **Ingredients:** Six ounces fresh butter, six ounces fine sugar, one-half pound flour, one-half pound ground rice, one-half ounce baking powder, four eggs, one gill of milk. Beat butter to a cream. Beat eggs well, and stir into butter, then the milk. Mix the flour, sugar, rice and baking powder together, and stir into the eggs and milk. Don't open the oven door for half an hour. Bake one hour.

Home-made Paste.—Make a good paste for home use by mixing to the right consistency with cold water a few ounces of flour and one and one-half ounces of brown sugar, put the cup which contains the paste in the centre of a saucepan of boiling water and stir rapidly until the paste thickens, when a few drops of carbolic acid should be added to preserve it. It may be bottled as it will keep indefinitely.

Chestnut Filling.—Remove the shells from a quart of nuts, boil till very soft and mash, or pass through the chopper and then boil, which takes less time and trouble; simply add salt, pepper and butter, and the stuffing is ready for the bird. A beechnut filling was the original stuffing used for a turkey.

Ginger Creams.—One white of egg, one tablespoonful of cold water, two or three pieces of preserved ginger, chopped finely. Mix the water and white of egg together; put in the ginger and mix to a solid paste with icing sugar. Roll into marbles. Melt a couple of sticks of plain chocolate over the fire without adding water. When liquid, dip the ginger centres in and set aside to dry.

Snow Cake.—Beat to a cream two cupfuls of sugar and one cupful of butter. Add one-half cupful sweet milk, and two cupfuls of flour sifted, with two teaspoonfuls of baking powder. Mix one cupful of cornstarch with half a cupful of milk and add to the batter, beat thoroughly, add one teaspoonful of lemon extract, and lastly, the whites of six eggs beaten to a stiff froth. Bake in a moderate oven and while warm spread with an icing made as follows:—Boil one cupful of granulated sugar with six tablespoonfuls of water until it spins a thread when dropped from a spoon, then pour the boiling syrup slowly upon the stiffly whipped white of an egg, continuing to beat it all the time. Flavor with vanilla.

Currant Muffins.—Roll bread dough out to one-quarter inch thickness, cut in long strips, spread them with a hard sauce of butter and sugar creamed together and flavored with vanilla, nutmeg or cinnamon, sprinkle with currants and raisins, roll up and cut into buns. When light, bake in moderately hot oven.

L. J.—Linen garments which have become yellowed through long storing may be whitened by being boiled in a lather made of milk and any good pure soap, such as Castile, using about a pound of the latter for a gallon of the former. After the boiling process the linen should be well rinsed twice, a little blue being added in the last water used. This method will bleach them as well as by using chloride of lime or bleaching powders, and is absolutely uninjurious to the material.

Chilblains.—These agonizing spots are caused by poor circulation and to overcome it two things are beneficial: 1. Bathing the feet in hot water at night and applying a mixture of coal oil and gum camphor. 2. Wearing shoes with heavy soles and soft uppers and having them at least one size too large. The coal oil and camphor is excellent applied externally for sore throat or rheumatism.



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