

ing any gravy left out at first. Season more if needed, with a little salt, pepper and butter, and I hope you will all enjoy it as much as my family do. A shank of uncooked veal, boiled till tender, with seasoning, is excellent if you do not wish to use remnants of cooked meat. Before putting in dumplings, see that there is broth enough so it will not boil dry and burn.—[L. M. B.]

Plain Cake—Good plain cake which never fails, if directions are followed, is made thus: Rub $\frac{1}{2}$ cup butter and 2 cups sugar to a cream (if granulated sugar is used, put in only $\frac{1}{4}$ cup). Add $\frac{1}{4}$ cup sweet milk and 3 cups sifted flour. Beat the yolks and whites of 3 eggs separately, add to above mixture and beat well together. Lastly add 1 teaspoon soda and 2 of cream tartar, mix well and bake in layers. Put together with any filling preferred.—[Anna W. Gallher.]

Potato Scores—Take 1 pt yeast bread dough. When it is light, add 1 egg well beaten and 2 cups warm mashed potatoes, a lump of butter and salt to season. Mix well, roll out and cut like biscuit. Let rise and bake in a brisk oven.—[A. R. A.]

Plain Doughnuts—Two cups sour milk, 1 tablespoon (a little heaped) of sour cream, 1 egg, 1 teaspoon soda. Beat egg with 1 teaspoon sugar and add a heaping teaspoon salt, add milk and cream. Stir in flour enough to make a dough to roll out comfortably, cut in strips and pinch the ends together, making cakes the size you wish, and let rise on cake board for an hour. Fry in hot fat, turning but once when the under side is a nice brown.—[L. M. B.]

Old-Fashioned Indian Pudding—Take 1 cup very finest Indian meal and mix with it in a bowl 1 tablespoon flour and a pinch of salt. Pour on this 1 cup good molasses and stir until perfectly smooth. Add 2 pts boiling milk, mix well and then turn it into a milk boiler and stir it over the fire until it thickens. This will take about 10 minutes. Then pour it back into the bowl and allow it to cool. When cold, stir in thoroughly 1 qt cold milk, and put the mixture in a pudding dish, pouring $\frac{1}{2}$ pt milk over the top, and set it in the oven to bake. It should be baked very slowly for at least three hours. Half the quantity given will be sufficient for a small family, but it is equally as good warmed over as when first baked.—[M. F. S.]

FARM AND HOME

Potato with Boiled Eggs—Take mashed potatoes and make into balls, hollow out the center of each ball, forming a nest. Take hard-boiled eggs, remove the yolks and put one yolk in each nest. Cut up the white in small pieces and lay about the yolks. Place in the oven and brown slightly.—[A. R. A.]

Beef Omelet—Two pounds beefsteak (clear beef) chopped fine, 4 soda crackers rolled fine, 4 eggs (beaten), $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, salt and pepper to taste, a small onion chopped fine and a pinch of sage. Mix in chopping bowl and make into two loaves. Put in a covered pan with 2 cups water to each loaf. Bake in a moderate oven three-quarters hour.—[A. R. A.]

Baked Corn—One can corn, 1 cup milk, $\frac{1}{2}$ cup bread crumbs, 2 eggs, a little butter, pepper and salt. Bake in the oven until brown.—[R. R.]

Cherry Pudding—Take canned cherries and separate the juice. Use 1 pt cherries, 3 eggs, 2 tablespoons butter and 2 heaping tablespoons flour. Stir well and bake in a quick oven. Serve with cream and sugar.—[R. R.]

Boiled Dinner—Boil a nice piece of fat beef one hour. Pare 6 parsnips, 6 carrots and 3 turnips and cut in medium-sized pieces. Place these in the kettle with the beef. Let boil together one-half hour. Cut in quarters 1 cabbage head, place on top of the other ingredients and boil one hour longer. Then pare 6 good-sized potatoes, place on top of the cabbage and other vegetables, salt and pepper to taste and cook until the potatoes are done. Then

take up the vegetables, leaving the water in the kettle, to which add a lump of butter, a little ground mustard, and a doz crackers rolled fine.—all this after the grease has been skimmed from the liquor. Serve as sauce with the vegetables.—[A. R. A.]

Stuffed Squash—Pare a squash (small size), cut off one end and remove the inside with seeds. Lay in salt water one hour, then fill with a stuffing made of bread crumbs, a little chopped salt pork, parsley, and salt and pepper to season. Replace the end cut off. Put a lump of butter and $\frac{1}{2}$ cup hot water in a baking dish, lay in the squash, cover closely and bake two hours. Add water if needed. Serve with a buttery gravy.—[A. R. A.]

French Mustard—An easy way of making French mustard, which excels that of commerce, is to mix 3 tablespoons druggist's dry mustard with 1 tablespoon granulated sugar. Then add the beaten white of an egg. Beat until well incorporated and very smooth, and add 4 tablespoons very keen elder vinegar. Set in a dish of boiling water over the fire and stir with a granite or wooden spoon until smooth.—[S. E. W.]

Little Pigs in Blankets—Season large oysters with pepper and salt, cut fat pork or bacon into thin slices, wrap one oyster in each slice and fasten with a little skewer (toothpicks are the best). Cook long enough in a frying pan to crisp the bacon. Place on small slices of buttered toast and serve.—[Ellis Cook Book.]

Prune Whip—One-half pound prunes stewed until soft, put through a colander. To every cup prunes add the whites of 3 eggs, beaten stiff. Sweeten to taste and add 1 teaspoon vanilla. Put in oven about two minutes. Serve with cream and sugar.—[Ellis Cook Book.]

Clam Soup—Select fine, large, plump clams, and after chopping them fine, add the liquor to the meat. To every 12 clams allow 1 qt cold water, and putting meat liquor and water into a pot, let simmer gently, but not boil, an hour and a half. At the end of this time, every particle of meat should be so well cooked as to make it seem that there is only thick broth. Season to taste and pour into a tureen in which a few slices of well-browned toast, cut in dice, have been placed. If desired, 1 teacup new milk and 1 egg may be allowed to every 2 doz clams, with good result. Beat the eggs very light, add to them the milk. Beat hard for a minute, then add the whole to the soup when taken from the fire.—[S. O. F.]

Excellent Fruit Cake—One-half pound white sugar, $\frac{1}{2}$ lb brown sugar, 1 lb butter, $\frac{1}{2}$ lb flour, 1 cup molasses, 12 eggs, 1 teaspoon soda, 3 lbs raisins (seeded), 3 lbs English currants, 1 lb citron, 1 small cup dark jelly, juice and rind of 1 lemon, chopped fine, 1 tablespoon each of nutmeg, cinnamon and cloves. Bake in three long tins.—[Ellis Cook Book.]

Chicken and Toast—Cut a chicken in small pieces, add salt, pepper and an onion, with sufficient water to cover. Cook until done, then add $\frac{1}{2}$ pt rich cream and a little chopped lemon peel. Nicely toast slices of stale bread, pour the chicken over them and serve at once.—[L. M. A.]

Rolled Wafers—One-fourth cup butter, $\frac{1}{4}$ cup powdered sugar, $\frac{1}{4}$ cup milk, $\frac{1}{4}$ cup bread flour, $\frac{1}{2}$ teaspoon vanilla. Cream the butter, add sugar gradually and milk drop by drop, then add flour and flavoring. Spread very thinly with a broad, long-bladed knife on a buttered inverted dripping pan. Crease in three-inch squares and bake in a slow oven until delicately browned. Place pan on back of range, cut squares apart with a sharp knife and roll while warm in tubular or cornucopia shape. If squares become too brittle to roll, place in oven to soften. If rolled tubular shape, tie in bunches with narrow ribbon. These are very attractive and may be served with sherbet, ice cream or chocolate. If rolled cornucopia shape they may be filled with whipped cream just before sending to table. Colored wafers may be made from this

mixture by adding leaf green or fruit red. If colored green, flavor with $\frac{1}{4}$ teaspoon almond and $\frac{1}{4}$ teaspoon vanilla. If colored pink, flavor with rose. Colored wafers must be baked in a very slow oven to prevent browning.—[Miss Farmer's Cook Book.]

Chicken Jelly and Loaf—Clean and disjoint a chicken, cut into small pieces, breaking the bones, and place in a saucepan with 1 pt cold water to each pound of chicken. Heat slowly and let simmer until the meat falls from the bones. Then strain and let stand until cold. Skim off all fat, season with salt, pepper and a little lemon juice, and turn into molds to harden. To make a chicken loaf, prepare a chicken as for jelly, cook until tender, remove all bones and chop the meat finely. Put into a saucepan with $\frac{1}{2}$ cup butter (unless it be very fat), salt and pepper. When hot, pour into a mold the bottom of which has been covered with slices of hard-boiled egg. When cold, turn out, cut in slices and serve for tea.—[L. M. A.]

Vegetables—Never put vegetables into water which is not boiling hard. If left to soak in hot water it will toughen them as well as destroy the flavor and color.—[I. G. C.]

When was Noah's wife like a county in New Hampshire?—When she was Rocking-Ham.



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