



These recipes have been contributed by housekeepers, who have used and proved them. No book can give instructions or rules, which will take the place of skill and good judgment. In making cake, if the butter is very salt, it should be washed, and never melted so much as to become oily.

Any cake, however plain, is improved by beating the butter and sugar together till light and creamy, also the whites and yolks separately.

Fine granulated sugar is better than coarse for cake; crushed sugar is the best for preserves and jellies. Do not be discouraged with *one* trial of graham, for no bread material varies more, or demands more varied treatment.

Many thanks are extended to the Ladies, who so promptly and generously contributed these recipes, and we shall feel repaid for our labor if they meet with their approval.



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