

LEMON PIE.

One cup of sugar ; yolks of three eggs, stirred to cream ; add tablespoon flour ; grated rind and juice of two lemons ; one coffeecup milk. Bake with under crust. Make a meringue of whites of the eggs and three tablespoons of sugar ; spread over the top of pie. Set in oven and brown slightly.

CHOCOLATE PIE.

One coffeecup milk, two tablespoons grated chocolate, three fourths cup sugar, yolks of three eggs. Heat chocolate and milk together ; add the sugar and yolks together, beaten to cream. Flavor with vanilla. Bake with under crust. Spread meringue of the whites over the top.

RICH MINCE PIES.

Four pounds of meat, two pounds of suet, eight pounds of apples, six pounds of sugar, four and one-half pounds of raisins (stoned) ; one pint of brandy ; ten nutmegs, add cinnamon, cloves salt and citron to your taste. Wet with boiled cider. The quantity will make twenty-four pies on the largest sized plates.

MINCE MEAT FOR PIES.

Four pounds of round of beef, seven pounds apples, five pounds raisins (chopped or stoned) ; two pounds suet ; seven pounds sugar, one pint brandy, ten nutmegs, grated ; cinnamon and cloves to taste ; a little salt, three-fourths pounds citron, sliced fine. Boiled beef until tender ; when cold chop fine, add the apples, chopped also, and the other ingredients. This quantity makes a three gallon crock full.

MINCE PIES (makes 17).

Boil one large or two small beef hearts ; one and half and one half pounds fine chopped suet, six pints fine chopped sour apples, two pounds fine chopped raisins, two pounds currants, one pound fine chopped citron, one quart molasses, two pounds brown sugar, one quart brandy, two quarts cider, one ounce allspice, one ounce cinnamon, three nutmegs. Chop the meat when cold, add the other ingredients and cook one hour ; let it stand two days before making into pies, then if two rich add more apples.

MOCK MINCE PIE.

Two cups sugar, one small cup butter, one-half cup of molasses, two eggs, one cup rolled crackers, one cup cold water, one cup wine, one-half cup boiled cider, one cup chopped raisins, a little salt, cinnamon and cloves.

For Rheumatism and Nervousness use Edison's Electric Belt.

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