

CURRANT JELLY.

Put the fruit on and scald thoroughly; strain, and for one pint of juice allow one pound sugar; when juice boils, stir in sugar; boil until dissolved. Pour into glasses.

RASPBERRY JAM.

Six pounds sugar to eight pounds fruit, one pint currant juice with an additional pound of sugar. Jam all together and boil down until a good, rich flavor. Then can.

SALADS.

CABBAGE SALAD.

Two cabbages, chopped fine; sprinkle with salt; let stand overnight. One pint vinegar, one-half cup ground mustard, three eggs. Beat eggs thoroughly and add to boiling vinegar. Wet the mustard with cold water or vinegar, add to the boiling vinegar; pepper and salt to taste, and let all come to a boil, pour over cabbage, and stir thoroughly together.

DRESSING FOR CABBAGE.

One egg, one teaspoon mustard, one teaspoon salt, one teaspoon sugar, one-half cup vinegar, one-half cup milk.

SALAD DRESSING

Beat four eggs light, add one tablespoon mixed mustard, one-half teaspoon salt, five tablespoons vinegar, a little cayenne pepper. Mix well, then stand in a dish filled with boiling water; when warmed through add a tablespoon of butter; cook until a little thicker than custard, stirring constantly. If desired it may be boiled until thicker, then thinned with milk or cream.

CHICKEN SALAD.

Use the white meat of two good sized chickens, and celery enough to make the proportion one-third chicken and two-thirds celery; boil ten eggs hard, rub the yolks perfectly smooth with a silver spoon, adding gradually four tablespoons of olive oil, one tablespoon of made mustard, two teaspoons of salt one teaspoon black pepper, half a teaspoon of cayenne pepper, and one tablespoon of sugar; add sweet cream by degrees until about the consistency of batter. Just before sending to table, mix the dressing with chicken and celery, and moisten with sharp vinegar. The juice of two lemons is an improvement.

MYONAISE DRESSING.

Yolks of three eggs, beaten; oil added gradually until as stiff as cake batter; salt-spoon of salt, lastly the white of one egg.