



The Frederician Archive  
Book for Cathedral  
Organ Fund



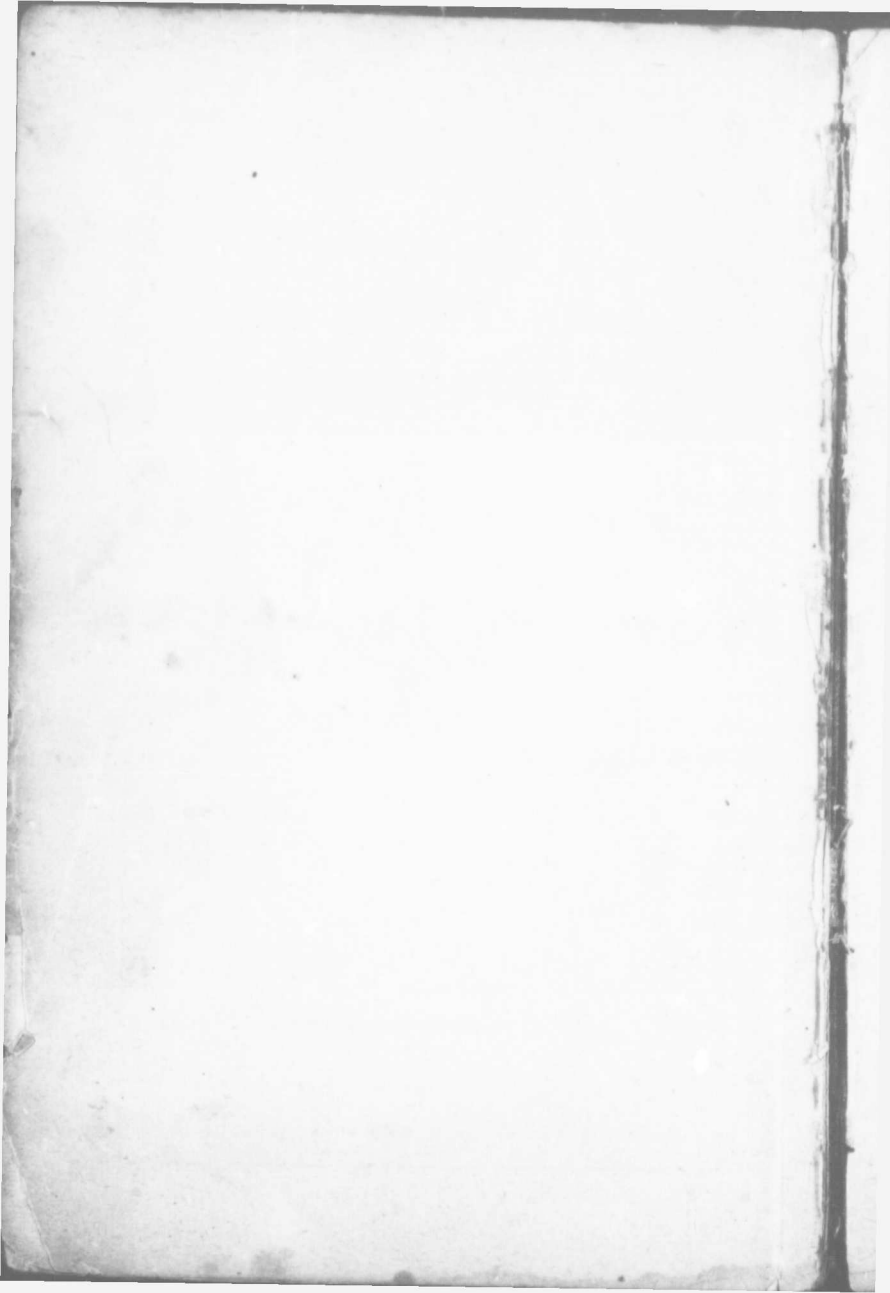
MM50  
F73

MM50  
.F73

Fredericton  
Cathedral Organ Fund  
Cookery Book



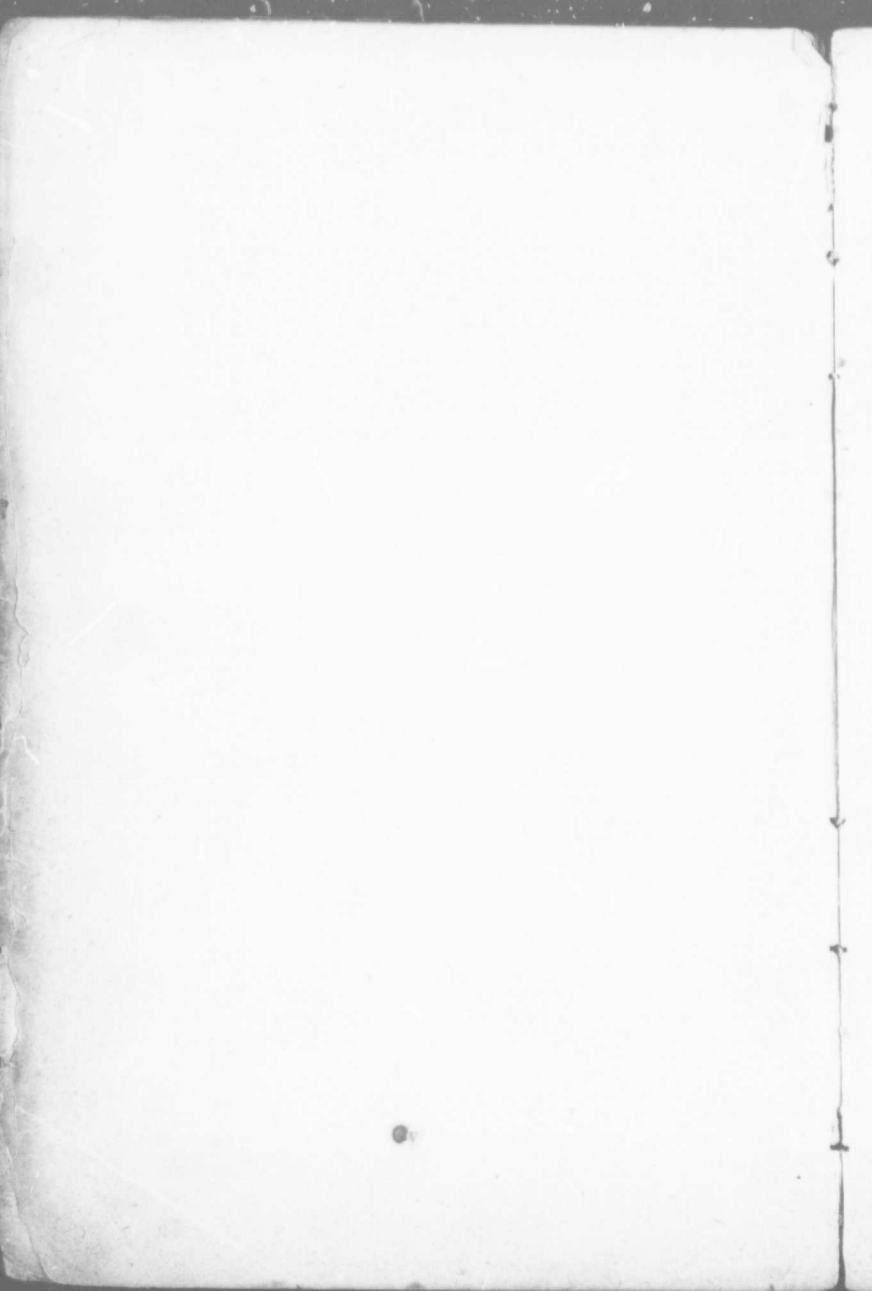
Saint John, N. B.  
J. & A. McMillan, Printers  
1907



THE recipes contained in this book are compiled and published with the purpose of applying the proceeds of sales of the book as a contribution to the Organ Fund of Christ Church Cathedral, Fredericton.

Care has been taken to obtain and select for publication only such recipes as have given satisfaction, not only to the originators of them, but to others who have used them.

The fact that each recipe has a name or signature appended to it is not intended to imply that the recipe is original, but rather that it has been used and is approved by the person over whose name it appears.



## SOUP.

### Cream of Corn Soup.

One can corn, 1 tablespoon flour, 1 cup water, 1 tablespoon butter, 2 cups milk or white stock, 2 tablespoons cream,  $\frac{1}{2}$  teaspoon salt, white pepper, yolks of 2 eggs, add water to corn and boil slowly for 15 minutes; press through a sieve, add milk boiling hot, season, and let simmer while rubbing butter and flour together; add these, stirring constantly till it thickens, then add yolks of eggs. Serve at once. Half an onion, cooked in milk a few minutes and removed, improves flavor.

MRS. DIBBLEE.

### Tomato Soup.

One quart can tomatoes, 1 pint milk, 2 teaspoons corn flour, 1 tablespoon butter, 1 teaspoon soda; season with pepper and salt and an onion cut in two, and cook in milk and remove. Boil tomatoes thoroughly; add soda; stir well and strain; have milk boiling; mix corn flour with a little cold milk; stir into boiling milk; cook a few minutes; add butter, then tomatoes, a few drops tobasco. Serve immediately. If it stands it curdles.

MRS. DIBBLEE.

### Croûtons to Serve with Cream Soup.

Cut slice white bread  $\frac{1}{3}$  of an inch thick; remove crusts; spread with butter on both sides; cut in  $\frac{1}{3}$  inch cubes; put in pan and brown in oven, or fry a delicate brown in deep boiling fat.

MRS. DIBBLEE.

### **Green Tomato Soup.**

Cover 8 good-sized tomatoes with cold water and boil them well; strain through a sieve; return to pot, putting in a little baking soda; add butter the size of an egg and a quart of milk; season with pepper and salt, and thicken with a little flour mixed in cold milk; boil long enough to cook the flour.

MRS. ALBERT J. GREGORY.

### **Cream of Chicken Soup.**

Scald one pint of milk, with a stalk of celery, half an onion cut in slices, cream  $\frac{1}{4}$  cup of butter, add  $\frac{1}{4}$  cup of flour,  $\frac{1}{2}$  teaspoonful of salt and a dash of pepper; mix thoroughly, then stir into the hot milk; cook 15 minutes over hot water; then add 1 pint of chicken liquor well seasoned, and strain into the soup tureen. If a richer soup be desired, add just before straining the beaten yolks of 2 eggs, diluted with  $\frac{1}{2}$  cup of cream.

MRS. R. F. RANDOLPH.

### **Potato Soup.**

Boil and mash 6 potatoes; before they are ready put on stove  $1\frac{1}{2}$  pints milk, with 1 small onion chopped fine and 1 tablespoonful chopped celery. When the milk boils, add gradually a thickening made of 1 tablespoon flour, 1 tablespoon butter and a little boiling water and cold milk. Add slowly the mashed potatoes; let all boil a few minutes; strain and serve.

MISS BEEK.

---

## Tomato Soup.

One can tomatoes, 1 quart milk, 1 quart water, large piece of butter, salt and pepper to taste. Cook the tomatoes thoroughly in water, have the milk scalding over water to prevent scorching. When the tomatoes are done, add a large teaspoonful of soda, which will cause a violent effervescence. It is best to set the vessel in a pan before adding soda. When the commotion has ceased add milk and seasoning.

MRS. W. H. STEEVES.



## FISH.

### Baked Haddock With Stuffing.

About a 3½ or 4 lb. haddock, sprinkled with salt on inside. Make a stuffing of ½ cup cracker crumbs (large cup), ½ cup fine slice bread crumbs, ¼ cup melted butter, ¼ teaspoon salt, a little pepper, nutmeg, grated onion or onion juice, a little cayenne; make moist enough with a little hot water; stuff fish, and sew up. Cut four or five gashes on each side of the back-bone diagonally and insert narrow strips of fat salt pork; place on buttered fish sheet in dripping pan, sprinkle with pepper, salt and brush over with melted butter: dredge with flour; place around fish plenty of small pieces of fat salt pork. Bake one hour in hot oven, basting every ten minutes till fish is done. Serve with brown sauce.

MRS. DIBBLEE.

### Salmon Mould.

One can salmon; chop fine 3 tablespoons butter melted (not hot); rub till smooth paste ½ cup fine bread or cracker crumbs, 4 eggs beaten very light, season with tobasco sauce, salt, a little pepper, minced parsley; add salmon; put in buttered mould; steam one hour. Serve with sauce hot.

MRS. DIBBLEE.

### Sauce for Salmon Mould.

One cup milk, heat till boiling, thicken with 1 tablespoon corn starch and the liquor from the can of salmon, 1 tablespoon butter, 1 raw egg beaten, 1 large teaspoon anchovy sauce, tobasco sauce; put egg in last; very carefully cook till corn starch is done, stirring constantly. Pour over the salmon loaf, and serve hot.

MRS. DIBBLEE.

### To Cook Cold Fish.

One cup milk, 2 tablespoons flour, butter size of an egg; make into white sauce, season well. When almost cold add 1 egg well beaten. Put layer of cold cooked fish into baking dish, then layer of white sauce till dish is sufficiently full; cover with fine bread crumbs. Bake  $\frac{3}{4}$  hour. Serve very hot.

MRS. A. E. BROCK.

### Fresh Fish Pie.

Fresh fish—cod or haddock—1 tablespoon butter, 2 tablespoons flour, 2 eggs well beaten, salt, pepper and nutmeg; boil and shred the fish; have boiling 1 pint of milk; add the butter, smooth flour in a little cold milk, add to the boiling milk and cook five minutes; have eggs well whipped, and pour hot mixture on them, stirring thoroughly; put layer of fish in dish, and sprinkle with, salt pepper and nutmeg, then the sauce, and continue so till dish is full, first fish, then sauce; cover top with fine bread crumbs. Bake 20 minutes.

MRS. W. E. SMITH.

### Oyster Cocktails.

Use very small oysters, and take from four to eight to each glass; keep on ice until wanted, and have glasses thoroughly chilled before using. When ready to serve add from one to two teaspoonsful of the following mixture: One teaspoon grated horse-radish, 1 teaspoon tomato catsup, 1 salt-spoon salt,  $\frac{1}{2}$  salt-spoon cayenne,  $\frac{1}{2}$  salt-spoon tobasco sauce, 2 table-spoons lemon juice. Mix thoroughly and add about three table-spoons of tomato catsup, or according to taste. This is enough for six cocktails. Claret glasses will do if the regular cocktail glasses are not obtainable.

MRS. RANDOLPH.

### Salmon Pudding.

One can salmon, 2 eggs, a little grated onion, 1 table-spoon butter,  $\frac{1}{2}$  cup bread crumbs, pepper, salt, minced parsley to taste; bone and mince the fish, work the butter into the crumbs and seasoning, add eggs last of all. If too dry add a little cream or milk; put into a buttered mould and steam between half and three-quarters of an hour; when turned out dot with capers; pour white sauce over it, and serve very hot.

MRS. ALBERT J. GREGORY.

## MEATS—GAME.

### Moose Meat Pie.

First make a strong beef stock; pour a glass of port wine over some thin slices of the fat off a leg of mutton; let soak some hours, then cut up your moose meat into nice sized pieces (about  $2\frac{1}{2}$  inches square and 1 inch thick), put the moose meat and wine-soaked fat in layers in a brown stone crock with a cover; also with it, put pieces of onions stuck with cloves between each layer; season very sparingly with pepper and salt. Pour over this the beef stock till the crock is almost full; cover tightly, and tie over it a cloth to keep in the steam. Put the crock into a pot of boiling water, and boil  $1\frac{1}{2}$  hours; let cool in the gravy before uncovering crock. Rub the inside of a pie dish well with a piece of garlic; put a small cup (inverted) in centre of dish to collect gravy, lay in the moose meat with a piece of fat on each piece. Take enough of the gravy from crock to fill the dish; season well with port wine, red currant jelly, and a little cayenne; cover with a rich puff paste and bake.

Also good for venison pastie.

MRS. JOHN ROBINSON.

### Jugged Hare.

In skinning and cleaning the hares be sure to save carefully all the blood, all the flavor being in it. Cut into nice-sized pieces and brown quickly in hot butter in a dripping pan, having first seasoned each piece with pepper and salt, and sprinkled them well with

flour. When nicely browned, pack in layers in a stone crock with pieces of onion stuck with cloves put between each layer; pour over a little boiling water; put cover tightly on crock, and tie over it a cloth to keep in all steam; set the crock in pot half full of boiling water, and boil two hours; dredge enough flour in the butter the hare was browned in to make a thick brown gravy; season with a little lemon juice, a little sugar, cayenne and salt, adding port wine and currant jelly to taste; when hare is cooked, pour this rich gravy over it, taking first the onion out of the crock; dish it for the table either hot or cold. For hare pie, prepare in the same way, covering the pie with puff paste.

MRS. JOHN ROBINSON.

### Partridges.

Put a large piece of butter in the stew pan, brown it; put in five or six partridges whole, and let them brown; when brown, pour in one quart of milk and one pint water; when cooked, take the game out and season the gravy with salt and pepper and a pinch of mace, putting in bread crumbs to make a thick sauce. Chickens this way also.

MRS. W. H. STEEVES.

### Spiced Round of Beef.

Get a nice round of about 20 lbs.; get the butcher to take the bone out; also 2 lbs. of clear fat fresh pork, 2 oz. ground pepper, 1 oz. allspice, 1 oz. ground ginger, 1 nutmeg grated,  $\frac{1}{2}$  oz. ground saltpetre, 1 lb dark brown sugar, 1 lb coarse salt; take half the quantity of salt and rub the beef thoroughly, and let stand one night; then add the other ingredients,

which have been well mixed together; rub for ten minutes, and turn every day for two weeks; have the pork lying in the dish with the meat. When it is ready to cook put the pork in the hole where the bone was; skewer and tie up well, put in a pot with close cover, cover well with cold water; when it comes to the boil let it boil hard for half an hour; then remove from the stove, keeping it well covered; stand on the floor and cover with rugs and blankets, and let it stand for 24 hours; take out of the water and put it away to get thoroughly cold before using.

MRS. NORTON-TAYLOR.

### Dressed Beef.

Cut the bone out of a round of beef; use a large handful of salt, with about  $1\frac{1}{2}$  tablespoons each of allspice, cloves and pepper, and rub well into the meat. Let it stand three days on a flat dish, turning over each night and morning; then make bread crumb dressing, as for turkey; make holes through meat with carver, and stuff them with dressing. Tie securely in round, and bake in a slow oven until well cooked. Baste frequently.

MRS. R. P. FOSTER.

### Chicken Pie.

Parboil a pair of chickens, with salt, two onions, a carrot, and a little celery in the water; cut in nice pieces and put in a deep dish, with some small slices of cold boiled ham scattered through; scald a quart of milk, and add a little celery and a small onion cut up fine; when tender thicken with a little flour, in which

is a half teaspoon of curry and a little cayenne pepper; pour over chicken, add three hard boiled eggs cut in slices on top; put on a nice pastry and bake until a nice brown. To be eaten either hot or cold.

MRS. J. B. CUDLIP.

### English Pork Pie.

Three pounds flour, 6 oz. lard, 3 oz. butter, 3 oz. suet (finely chopped), 8 oz. milk, 4 oz. water. Put lard, butter, suet and water into a pan on stove, let get hot; add milk and boil. Pour on to the flour and knead all well together for sometime. Keep warm, and take enough to roll out about half an inch thick; stand on the paste a quart sized jam jar, cut out a round piece of paste, moulding it over the bottom of the jar to make a shell about 2 inches deep to hold the ingredients. Let the paste cool, and remove with knife very carefully from jar, keeping in shape. When ingredients have been added to this shell, and it is ready to cover, make a top crust, covering it as any ordinary pie, and bind the pie together with a strip of cotton to keep it in shape while baking. Stand the little pies on a tin sheet or pan to bake. Three pounds of finely chopped fresh pork, well seasoned with pepper and salt, makes enough filling for about three pies at a time.

MRS. GEORGE E. PHILLIPS.

## ENTRÉE.

### Chicken Croquettes.

One and three-quarter cups finely chopped cold chicken,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon celery salt, cayenne, few drops tobasco, 1 teaspoon lemon juice, few drops onion juice, 1 teaspoon finely cut parsley, 1 cup thick white sauce; mix in order given; cool, shape, crumb and fry. Croquette mixture should be as soft as can be handled, so as to be creamy inside when cooked.

MRS. DIBBLEE.

### Lobster Croquettes.

Two cups chopped lobster meat, 1 cup thick white sauce,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon mustard, few grains cayenne, 1 teaspoon lemon juice; add seasoning to lobster, then white sauce, a few drops tobasco; mix well, shape when cool; dip in crumbs, then egg, crumbs again. Fry in deep fat; drain carefully.

MRS. DIBBLEE.

### Lobster Cutlets.

Two cups chopped lobster meat,  $\frac{1}{2}$  teaspoon salt, a few grains cayenne,  $\frac{1}{4}$  teaspoon mustard, and a few drops tobasco, few gratings nutmeg, 1 teaspoon lemon juice, yolk 1 egg, 1 teaspoon finely chopped parsley, 1 cup thick white sauce. Mix ingredients in order given, and cool; shape into cutlets, crumb and fry as croquettes. Make a cut at small end of each cutlet, and insert in each a tip of a small lobster claw. Stack around a mound of parsley, and serve with sauce tartare.

MRS. DIBBLEE.



### Lobster Newburg.

Cut up a can of lobster in small pieces and put to soak for 15 minutes in  $\frac{1}{2}$  cup of sherry; in a saucepan melt a teaspoonful of butter and a tablespoonful of flour together, then add the lobster and sherry and a good  $\frac{1}{2}$  cup of cream. Boil for three minutes, and serve very hot.

MRS. ALBERT J. GREGORY.

### Chicken Patties.

Cut the white meat of a cooked chicken into small cubes; to each cup of the meat add  $\frac{1}{2}$  cup of butter, mushrooms cut in halves. Make a cream as follows: Put 2 tablespoons butter and 2 tablespoons flour in a saucepan, stirring to a smooth paste; set on the fire and stir until bubbling hot; then add the meat and mushrooms and the yolk of an egg and cayenne. Do not add the egg till ready to fill patties; have the sauce very hot when put in the cases.

MRS. BABBITT.

### Chicken Cream (Entrée).

Four oz. chicken, cut fine, 4 oz. butter, 4 oz. bread crumbs, 2 eggs,  $\frac{1}{2}$  cup milk, 1 teaspoonful salt, and  $\frac{1}{2}$  pepper; add the yolks of the eggs and melted butter to the chicken and beat 10 minutes; add bread crumbs, milk, salt and pepper. Whip the whites of eggs and mix lightly; pour into a buttered pint and a half mould and steam one hour. Serve with rich white sauce.

MRS. M. S. L. RICHEY.

### Delicious Curry.

Pork boiled, cut in dice, chicken, veal, lamb, kidneys, sweet-breads, any light meat,  $\frac{1}{2}$  can tomatoes, small onion shredded fine, juice of small piece garlic, 1 small apple minced fine, 2 teaspoons curry powder, 1 teaspoon turmeric powder, 1 teaspoon ground ginger. Boil rice very dry and serve separately.

MRS. W. HAMILTON-BURNS.

### Entrée Lobster and Mushroom.

One can lobster, 1 bottle mushrooms,  $\frac{1}{2}$  pint milk, 1 teaspoon butter,  $1\frac{1}{2}$  tablespoons corn starch, a bay leaf, salt, cayenne pepper. Boil milk in double boiler, add corn starch, then lobster; strain mushrooms, and add to other ingredients. Serve in ramekins.

MRS. A. E. BROCK.

### Sweet-breads and Mushrooms.

Soak the sweet-breads in cold water, changing it often; cook in boiling salted water till tender; then drop in cold water; trim sweet-breads free from gristle and pipes, and cut in small pieces. Allow 1 can mushrooms to 2 sets sweet-breads; cut mushrooms in small pieces and strain liquor, which keep for sauce; add enough rich cream to mushroom liquor to make 1 pint in all; melt good tablespoon butter and 2 of flour; stir in gradually the heated cream and mushroom liquor; season with pepper and salt; when well thickened and smooth, add sweet-breads and mushrooms; simmer for a few moments; add pinch paprika, and last of all beaten yolks of 2 eggs; cook carefully

to prevent curdling, and remove at once from fire. This is nice served in pastry shells or on rounds of toasted bread.

MRS. W. HAMILTON-BURNS.

### **Cheese Souflé.**

Four oz. grated cheese, put in a pan with one small cup of cream or milk, a piece of butter the size of a walnut. Let them boil for one minute; then pour in one egg well beaten, stirring all the time. Boil for four minutes, pour into a buttered dish, cover with bread crumbs and small pieces of butter, brown and serve hot. Salt and cayenne to taste.

MRS. NORTON-TAYLOR.

### **Cheese Souflé.**

Cream, 1 tablespoon butter and 1 of flour, and stir over fire until it bubbles; add  $\frac{1}{2}$  cup rich milk warm, 4 tablespoons grated cheese, pinch of salt, and a little white pepper, 1 saltspoon of dry mustard. Leave on stove a minute or two, then remove and add well beaten yolks of 2 eggs, mix well and beat in whites of 3 eggs stiffly beaten. Put in hot buttered dish and bake half an hour.

MRS. RANDOLPH.

### **Cream of Chicken.**

Steam a 4-pound chicken till tender, and cut in pieces, put in double boiler, 2 large tablespoons butter, 2 of flour, and blend; add 1 cup of milk and 1 cup cream, 1 teaspoon curry powder, 1 teaspoon celery salt, pinch of cayenne, salt to taste; add the chopped chicken, put into scallop dishes, cover with bread crumbs and pieces of butter; bake 25 minutes.

MRS. BABBITT.

### **Baked Herring.**

Take 1 dozen small fresh herring; take off the head, remove back bone by tearing from the tail upward; spread open and sprinkle with allspice and salt; roll them up in little balls, place in a porcelain vessel, cover with vinegar and water, cut up small pieces of butter over them; cover and bake two hours. To be eaten as a relish when cold.

MRS. LEE STREET.

### **Devilled Lobster.**

One can of lobster, 1 pint of cream, 2 tablespoons of butter, 2 of flour, 1 teaspoon of mustard, a tiny bit of red pepper, salt and pepper to taste; let cream come to boil, mix flour, butter, mustard, salt and pepper together, add them to the boiling cream; then add the lobster last; boil just a minute. When cool put the mixture in a pudding dish, cover with bread crumbs, bake 20 minutes in a hot oven.

MISS E. P. HUNT.

**BREAKFAST AND LUNCHEON DISHES.****Veal and Beef Loaf.**

One and one-half pounds veal or beefsteak, put through mincer,  $\frac{3}{4}$  lb ham, also minced, 1 cup fine cracker crumbs or bread crumbs, 2 eggs well beaten, salt, pepper, Worcester sauce, tobasco, nutmeg and tomato catsup to taste, a little onion juice or a grated onion, add milk enough to make thick as porridge; mix well, and put in well-buttered mould; steam two hours; pour off the liquid which forms around the loaf; add to it 1 teaspoon gelatine and pour over loaf again. To be eaten cold. MRS. A. E. BROCK.

**Potato Puff.**

Take 2 cups of cold mashed potatoes, stir into it 2 tablespoonfuls of melted butter beaten to a white cream before adding anything else; then add 2 eggs whipped very light, a cup of cream or milk, salt to taste; beat all well together and pour into a deep dish and bake in a quick oven until it is nicely browned.

MISS E. M. GREGORY.

**Potato Croquettes.**

Two cups cold mashed potatoes, add yolks of 2 eggs well beaten, 1 tablespoon grated onion, 2 table-spoons cream, 1 large teaspoon butter, salt, pepper and minced parsley; cook till mixture leaves the sides of the pan. When cold shape into croquettes, dip in egg and fry. MRS. DIBBLEE.

### Macaroni and Cheese.

One-half pound of macaroni, 1 lb cheese,  $\frac{1}{4}$  lb of butter, 1 pint of milk, mustard and cayenne pepper; boil macaroni in salt water until tender; put pint of milk in saucepan; first, before boiling, add 1 table-spoon of flour rubbed smooth in a little cold water; put in nearly all the grated cheese, mustard and pepper, boil until thick as custard, pour over macaroni, sprinkle with remainder of cheese and small pieces of butter on top; bake until a nice brown.

MRS. J. B. CUDLIP.

### Marrow Bones on Toast.

Have the marrow bones cut evenly by the butcher so they will stand upright; make a paste of flour and water, cover the end of each bone with it, tie a cloth over each one so it will not come off in the boiling; set the bones upright in a pot of boiling water (not enough to cover them), boil three hours; take off the paste, wrap each bone round with a napkin so it will stand upright in dish. Serve very hot with pieces of thin toast under each marrow bone.

MRS. JOHN ROBINSON.

### Savory Meat Roll.

Three pounds of beef or veal chopped fine, 3 eggs, 6 soda crackers rolled fine, season with pepper, salt, celery salt and sweet marjoram; beat eggs well to moisten mixture; knead well to form into loaf; put in pan and bake  $1\frac{1}{2}$  hours, basting constantly with butter and hot water. To be sliced when cold for luncheon.

MRS. H. V. B. BRIDGES.

### **Cheese Fondo.**

One cup fine bread crumbs, 2 scant cups sweet milk,  $\frac{1}{2}$  lb cheese grated, 3 eggs whipped very light, 1 small tablespoon melted butter, pepper, salt and  $\frac{1}{2}$  teaspoon mixed mustard, a pinch of soda dissolved in hot water and stirred into milk; soak bread crumbs in the milk, then beat in the eggs, butter and seasoning, then cheese; butter a baking dish, pour fondo into it, strew lightly on top with a few very fine crumbs; bake in rather quick oven till lightly browned. Serve at once, as it falls immediately.

MRS. DIBBLEE.

### **Cheese Potatoes.**

Cut enough cold potatoes into small pieces to fill a pint measure, cover with a pint of white sauce, spread a layer of grated cheese over the top and cover with bread crumbs moistened with water; bake half an hour.

MISS ELIZABETH ROBINSON SCOVIL.

### **Curried Eggs.**

Four slices hot buttered toast, neatly trimmed, 8 eggs poached in salted water; place on heated platter 2 eggs on each service of toast, and cover with the following curry sauce:  $\frac{1}{2}$  pint stock, 1 small cup of cream, 1 small onion, 3 whole cloves, 1 saltspoon paprika, rind of half a lemon grated, a pinch of thyme, salt to taste; let all come to a boil; thicken with  $\frac{1}{2}$  tablespoon flour and 1 tablespoon curry powder; stir and boil a moment; strain.

MRS. J. R. HOWIE.

## Royal Sandwich.

Mix 1 cup of flour, a pinch of salt and two teaspoonfuls of baking powder to a batter with 1 cup of milk; pour into two buttered Washington pie plates and bake. Have ready a mince made of any cold meat, seasoned with pepper, salt, celery salt, or poultry dressing, as preferred; heat it with a little gravy or melted butter and boiling water, and spread between the cakes. Gravy can be served with it if desired.

MISS ELIZABETH ROBINSON SCOVIL.

## Omelette.

Beat 6 eggs very lightly, the whites to a stiff froth that will stand alone, the yolks to a smooth, thick batter; add to yolks small cupful of milk, some pepper and salt; lastly stir in the whites lightly. Have ready in a hot frying pan a good lump of butter; when it hisses, pour in your mixture gently and set over a clear fire. It should cook in ten minutes at most. Do not stir, but contrive, as the eggs set, to slip a broad bladed knife under the omelette to guard against burning on the bottom.

MRS. W. H. STEEVES.

## Potato Cake.

Three cups mashed potatoes, 1 tablespoon melted butter, 1 well-beaten egg, salt, pepper, 1 teaspoon powdered parsley. Mould into cakes, and fry in boiling hot lard; can be rolled in egg and biscuit crumbs before frying if preferred.

MRS. A. B. MURRAY.



### French Baked Potatoes.

Six large potatoes baked. When done cut off the end and scrape out into a warmed dish; beat whites of 2 eggs, 1 cup of milk or less, and 2 tablespoons melted butter in milk, pepper and salt. Beat all together well with the potatoes; put back into the skin, and brush over the top of the potato filling with yolk of egg well beaten. Brown in oven 15 minutes, and serve hot in folded napkin.

MRS. GEORGE M. DOWNING.

### Browned Potatoes.

Boil potatoes till almost done; drain and drop into boiling lard one by one. Brown and serve hot.

MRS. GEORGE M. DOWNING.

### Melton Veal.

Six cups of finely chopped veal and 3 of ham,  $\frac{1}{2}$  cup of bread crumbs, moisten with soup stock or hot water, butter a mould and line with slices of hard boiled egg; press mixture of meat in closely, and steam an hour. To be eaten cold.

MISS E. P. HUNT.

### Mock Terrapin.

Season a calf's liver, and fry it brown; chop it and dredge thickly with flour. Take 1 teaspoon of mixed mustard, a dash of cayenne pepper, 2 hard boiled eggs chopped fine, a piece of butter the size of an egg, 1 teacup of water, and simmer it all together for a minute or two.

MISS JEAN S. FENETY.

### Egg Cutlets.

For a small dish make about a gill of sauce. Stir it over the fire, with a yolk of egg in it, till it thickens but does not boil. Stir into this a couple of hard boiled eggs cut into dice, with a spoonful of minced ham or tongue and some parsley minced; let it cool; take little pieces the size of a plover's egg and rub them in well-flowered hands into the shape of a ball; then flatten them with a knife into cutlet shape; dip them in fine bread crumbs and fry a golden brown in fat to cover them.

MRS. PERROTT.

### Creamed Eggs.

Boil 12 eggs hard, and cut them into slices; cut some crusts of bread very thin; line the bottom and side of a deep dish with the bread; place a layer of the eggs in the dish and then a layer of stale bread grated and seasoned with pepper and salt. When the dish is almost full pour some cream sauce over the eggs; cover the top with the bread crumbs, and brown in the oven.

MISS JEAN S. FENETY.

### Cold Ham.

One pound chopped ham, mixed with one egg, a little cream or milk, season; heat and spread on hot buttered toast.

MRS. W. E. SMITH.

### Tomato Omelette.

One can of tomatoes, 2 eggs, piece of butter size of an egg, pepper and salt. Cook and spread on hot buttered toast.

MRS. W. E. SMITH.

### Chicken Cream (or Veal).

Four ounces each of breast of chicken, butter and bread crumbs, 2 eggs,  $\frac{1}{2}$  teacup of milk, teaspoon salt,  $\frac{1}{2}$  teaspoon white pepper; chop the chicken very fine, put the meat into a bowl, add yolks and butter, beat 10 minutes, add crumbs and milk, pepper and salt; whip the whites very stiff, and mix lightly; pour the compound into a well buttered mould (pint and a half), cover the top with a piece of paper, and place in a saucepan of boiling water half way up the sides of the mould. Cook one hour, turn into a deep dish, and serve with a rich white sauce.

MRS. W. E. SMITH.

### Cheese Omelette.

One and one-half cups milk,  $\frac{1}{2}$  cup grated cheese, 3 eggs well beaten, 1 saltspoon salt; mix all the ingredients together, butter a dish, and bake in the oven ten minutes.

MISS JEAN S. FENETY.

### Vegetable Turkey.

One cup walnut meat ground, 1 cup mashed potatoes, 1 cup boiled green peas,  $1\frac{1}{2}$  cups of bread crumbs, 1 cup of milk, salt to taste; put in a well-buttered mould, and bake to a nice brown. Serve with brown gravy.

MRS. LEE STREET.

#### Brown Gravy to Serve With Above.

One medium onion browned in 2 tablespoons butter, and brown it well; add to it 2 cups of steamed tomatoes and 2 cups of milk and some salt, 1 tablespoon minced parsley just before serving.

MRS. LEE STREET.

### Baked Beans.

Three breakfast cups of beans, 1 lb salt pork, a little salt, according how salt the pork is, a half tea-spoonful pepper, 1 teaspoon mustard, 1½ cups molasses. Pick over beans carefully and soak all night; in the morning boil until nearly done; then put in crock with alternate layers of pork and beans, a little mustard, salt and pepper on each layer; add molasses the last. It is better to fill the crock, as the empty part is apt to burn. Cook at least six hours in a fairly hot oven; add half a cup of boiling water as often as they need it while cooking. The above quantity will fill a two-quart bean jar and some over, which will cook nicely in any tin with a tightly-fitting cover. The tin need not be full. The half cup of molasses goes into the tin.

MRS. ALBERT J. GREGORY.

### Meat Jelly.

Take any bones and make a strong stock, strain and let cool; then skim off the fat and flavor very highly with tomato, Worcester sauce, sherry, celery salt; put a little gelatine (about a tablespoon to a quart should be enough, but it depends upon how good the stock is). Pour into moulds wet previously with cold water.

MRS. ALBERT J. GREGORY.

### Tomato Scramble.

One can tomatoes, 6 eggs. Put tomatoes in double boiler and heat. Season with curry, pepper, salt, sugar, and a little butter. Just before serving put in eggs, beaten, and cook one minute. Serve on toasted bread or biscuit.

MISS BEEK.

### Luncheon Dish.

Bits of cold chicken, turkey, pork, veal, lamb, or all together. There should be a generous pint. Put through the meat chopper, using the coarsest knife. Throw into a saucepan the bones which have been stripped bare, cover with water and let simmer for an hour or more closely covered; add to the stock any cold gravy, one small onion (whole), a pinch of mace, a pinch of cayenne, a pinch of thyme and two cloves; let boil up once, and thicken with flour. Now season the chopped meat with salt and pepper; strain over it the contents of the saucepan and turn into the porcelain baker of your scallop dish. Put into a hot oven, and at once make a small quantity of rich, light biscuit dough; cut small biscuits; remove dish from the oven, put them on top, return to the oven and cook until biscuits are done. Serve very hot.

MRS. J. R. HOWIE.

### Curried Eggs.

Fry some onions (cut small) a golden brown; remove from pan and keep hot; then put into the pan a breakfast cupful of milk, a dessert spoonful of curry powder, salt and cayenne to taste. When boiling poach as many eggs as you need, cooking just long enough to set the whites. Put the eggs on a dish, pour over them what remains of the milk, garnish with the fried onions, and serve immediately.

MRS. ALBERT J. GREGORY.

## PUDDINGS AND PIES.

### Fig Pudding.

One-half pound figs (chopped fine), 3 eggs, 1 tea-spoon baking powder,  $\frac{1}{2}$  lb bread crumbs,  $\frac{1}{2}$  lb beef suet (or butter, which is best),  $\frac{1}{2}$  lb brown sugar, nutmeg, the grated rind and juice of a lemon, wine-glass of brandy. Boil in a buttered mould for  $2\frac{1}{2}$  or 3 hours. If suet is used add salt. Serve with wine sauce.

MRS. ALBERT J. GREGORY.

### Mince Meat.

Two pounds of beef suet, 2 lb of apples, 2 lb of currants, 2 lb of raisins,  $\frac{1}{2}$  lb of moist sugar,  $\frac{1}{2}$  lb of citron,  $\frac{1}{4}$  lb each of candied lemon and orange peel, 2 nutmegs,  $\frac{1}{2}$  oz. of salt,  $\frac{1}{2}$  oz. of ginger,  $\frac{1}{2}$  oz. of allspice,  $\frac{1}{2}$  oz. of cloves, juice and peel of one lemon,  $\frac{1}{4}$  pint of brandy,  $\frac{1}{4}$  pint of sherry.

MRS. ALBERT J. GREGORY.

### Caramel Pudding.

One pound brown sugar, butter size of an egg, 1 cup boiling water, 8 eggs,  $1\frac{1}{2}$  pints cream and milk mixed. Put butter and sugar into frying-pan and brown well, stirring constantly. When dark enough add a cup of boiling water; stir till very smooth, like molasses; beat eggs well, pour in half the caramel syrup, add milk and cream; stir well together, add 1 tablespoon vanilla, pour mixture into mould, steam  $\frac{3}{4}$  hour, or till custard is well set. Turn out the mould and pour rest of syrup around it. Serve either hot or cold as preferred.

MRS. ALBERT J. GREGORY.

### **Dorval Caramel Pudding.**

Put a cupful granulated sugar into an ordinary frying-pan, with 1 tablespoon water (cold), stir constantly over hot fire until burnt brown, but not black, or too dark brown. Put one-half the caramel into a well buttered mould (a plain mould is best, with straight sides and flat top); let caramel get quite cold; add  $\frac{1}{2}$  cup hot water to the rest of the caramel, and set aside to keep hot for the sauce; stir the yolks of 4 eggs and 2 whole eggs with 3 tablespoons sugar and  $\frac{1}{2}$  small saltspoon salt to a cream, but do not beat it or let it froth; add 1 pint scalded milk and 2 teaspoons vanilla; strain into the mould on cold caramel; place in a pan with hot water in pan, and cook in slow oven for an hour at least. Do not let the water in pan boil. Unmould the pudding when cooked; it will be covered with a brown glaze. Serve with the caramel sauce either poured around the pudding or in sauce boat.

MRS. W. A. C. HAMILTON.

### **Mince Meat.**

Four pounds solid raw meat, 6 lb chopped suet,  $\frac{1}{2}$  peck sour apples, 6 lb brown sugar, 4 lb stoned raisins, 2 lb currants,  $\frac{3}{4}$  lb citron (not too fine), 1 tablespoon salt, 6 lemons (juice of all), pulp and peel of two (chopped fine). Spice to taste.

MRS. W. T. WHITEHEAD.

### **Prune Pudding.**

Seven eggs, whites only, 1 cup of sugar, 1 cup prunes. Bake forty minutes in batter; slow oven.

MRS. T. CARLETON ALLEN.

### Plum Pudding.

Two and one-half pounds raisins,  $1\frac{3}{4}$  lb currants, 2 lb finest moist sugar, 2 lb bread crumbs, 2 lb finely chopped suet, 6 oz. mixed candied peel, 1 oz. ground nutmeg,  $\frac{1}{2}$  oz. bitter almonds,  $\frac{1}{4}$  pint brandy, 16 eggs, rind of 2 lemons, juice of 1, 1 tablespoon salt. Divide into five portions—three small and two large.

MRS. ALBERT J. GREGORY.

### Caramel Custard.

One quart milk, yolks 2 eggs, 1 cup white sugar, 2 tablespoons corn starch,  $\frac{1}{2}$  large cup caramel; stir together well. Cook as any custard. Flavor with tablespoon vanilla; serve with whipped cream. Chopped walnuts may be added to custard if preferred.

### To Make Caramel.

Two pounds white sugar,  $\frac{1}{2}$  cup water; put on hot fire in frying-pan. Stir constantly till brown as molasses. Remove from fire and add carefully 1 cup boiling water. Set away in a jar; will keep a long time. To use also in coloring soups, gravies, etc.

MRS. DIBBLEE.

### Cherry Pudding.

Three-quarter box gelatine,  $\frac{1}{2}$  cup sherry, rind and pieces of 2 lemons. Dissolve gelatine in  $\frac{1}{2}$  pint boiling water; add juice and grated rind of lemons and wine, 1 bottle of cherries, but only part of juice, put in mould. Serve with whipped cream.

MRS. M. S. L. RICHEY.



### Sir Watkins Wynn's Pudding.

Two ounces ground rice,  $\frac{1}{4}$  lb suet cut fine,  $\frac{1}{4}$  lb bread crumbs,  $\frac{1}{4}$  lb sugar, yolks of 2 eggs, white of 1, 1 tablespoon orange marmalade. Boil two hours. Serve with orange syrup.

#### To Make Orange Syrup.

Rub some lumps of sugar on half a Seville orange, squeeze the juice and mix with the juice from 2 sweet oranges; add the lumps of sugar to juice, and enough powdered sugar to taste. Boil till it becomes a little thick; pour around pudding. Should oranges not be in season, half a small pot of marmalade may be boiled with one-quarter pint of water and strained.

MRS. C. H. GILES.

### Mince Meat.

Two pounds beef suet chopped fine, 2 lb apples chopped fine, 3 lb currants, 1 lb stoned raisins, 1 lb moist brown sugar,  $\frac{1}{2}$  lb citron cut in very thin pieces, 1 candied lemon and orange peel, 2 lb fresh boiled tongue chopped fine, 2 nutmegs, 1 oz. salt, 1 oz. ground ginger,  $\frac{1}{2}$  oz. allspice,  $\frac{1}{2}$  oz. cloves, the juice and rind of 6 lemons,  $\frac{1}{2}$  pint of brandy and 1 pint of sherry; mix suet, apples, meat, fruit and sweetmeats well together in a large dish; strew in the spices by degrees, mix the sugar, lemons, wine and brandy, pour it over the other ingredients and stir well together. Set it by in a cold place in a covered jar. When wanted stir up well from the bottom and add  $\frac{1}{2}$  glass of brandy to the quantity you want to use.

MRS. W. NORTON-TAYLOR.

### Blueberry Pudding.

Two eggs, 1 teaspoonful of soda dissolved in 1 cup of molasses, 1 tablespoonful of melted butter, 1 tablespoonful of ground cloves, and flour to make a very stiff batter; then add 1 quart of blueberries. Steam three hours.

MISS EDITH M. GREGORY.

### Jack's Delight Pudding.

Two cups bread crumbs, 1 cup sweet milk, 1 cup molasses, 1 cup raisins, 1 cup currants,  $\frac{1}{2}$  teaspoon soda,  $\frac{1}{4}$  teaspoon cloves, 1 teaspoon cinnamon, 1 tablespoon melted butter, 1 egg. Boil two hours.

MISS E. CROOKSHANK.

### Lemon Pie.

The juice and grated rind of 1 lemon, 1 cup of sugar, yolks of 2 eggs, 2 tablespoons flour, melt to fill pie plate. If milk is not handy, water, with a small lump of butter, is a good substitute. Line a medium sized plate with nice pastry, pour in the custard, bake until done. Beat the whites of the 2 eggs to a stiff froth, sweeten with 4 tablespoons powdered sugar, spread smoothly over pie when baked, and brown slightly in the oven.

MISS E. CROOKSHANK.

### Mince Meat.

Two pounds raisins, 2 lb currants, 3 lb apples, 2 lb lean beef (or tongue is better), 2 lb beef suet, 2 lb brown sugar, 2 oz. citron, 1 small nutmeg,  $\frac{1}{2}$  pint brandy.

MISS E. CROOKSHANK.

### English Short Paste.

One pound flour,  $\frac{1}{4}$  lb butter,  $\frac{1}{4}$  lb lard, 2 oz. sugar, pinch of salt, 2 teaspoons baking powder; mix flour, sugar, salt and baking powder together; then rub in butter and lard; make into stiff paste with milk; roll out at once and use. Needs to be rolled thin.

MRS. ARTHUR W. CARR.

### Peaches and Cake, or Poached Eggs on Toast.

Take rounds or squares of stale cake to represent toast, soak with wine or peach juice well flavored with brandy; on each piece of cake put a spoonful of whipped cream slightly sweetened and flavored; in the centre of each put either half a preserved peach or jelly turned out of small egg cups to represent the yolk of the egg.

MRS. W. NORTON-TAYLOR.

### Mince Meat.

Two pounds tongue (fresh boiled), 2 lb suet (chopped fine), 2 lb raisins,  $2\frac{1}{2}$  lb currants, 2 lb apples (chopped),  $2\frac{1}{2}$  lb sugar, 1 pint brandy, 1 quart wine,  $\frac{1}{2}$  oz. salt, 1 oz. mixed spices, 2 nutmegs,  $\frac{1}{2}$  lb citron. Mix thoroughly; keep in close jar.

MRS. J. J. FRASER WINSLOW.

### Marmalade Pudding.

Half a pound of bread crumbs,  $\frac{1}{4}$  lb sugar,  $\frac{1}{4}$  lb butter, 2 eggs well beaten, 3 tablespoonsful orange or lemon marmalade. Steam three hours.

MISS ELIZABETH ROBINSON SCOVIL.

### Date Pudding.

One cup molasses, 1 cup suet, 1 cup milk,  $3\frac{1}{2}$  cups flour, 2 eggs, 1 teaspoon soda, 1 teaspoon cinnamon,  $\frac{1}{2}$  grated nutmeg, 1 pint dates. Mix molasses, sugar, spices and dates (stones taken out); dissolve soda in hot water, mix with milk. Steam five hours. To be eaten with sauce.

MRS. A. E. BROCK.

### St. Peter's Pudding.

Soak 1 oz. gelatine in 1 pint of cold water, add 1 pint boiling water and  $2\frac{1}{2}$  cups sugar. When it begins to stiffen, add 4 oranges cut in small pieces, 1 lb walnuts and 1 lb dates and 2 tablespoonfuls of wine. Serve with whipped cream.

MRS. M. S. L. RICHEY.

### Manchester Pudding.

Half a pound bread crumbs, pour over them 1 pint scalding hot milk, add  $\frac{3}{4}$  cup sugar, 2 tablespoonful butter, 3 eggs well beaten, pouring a little of the hot mixture on them before adding a teaspoonful vanilla. Pour into the bottom of the mould 2 teacupful jam; add the batter and steam two hours in a covered mould.

MISS ELIZABETH ROBINSON SCOVIL.

### Lemon Rice Pudding.

One-half cup cooked rice, yolks of 3 eggs, 1 pint of milk, butter size of an egg, 1 cup of sugar, grated rind of 1 lemon. Bake half an hour. Beat whites stiff, add 1 cup of sugar, juice of the lemon, put on pudding and brown.

MRS. WINSLOW.

### Paste for Raspberry, Blueberry or Apple Pudding.

Five oz. flour, 3 oz. butter rubbed together, 1 level teaspoon baking-powder, very small  $\frac{1}{2}$  cup milk. Roll out, put in cloth, add fruit, and steam  $1\frac{1}{2}$  hours. Serve with butter and sugar.

MRS. A. A. STERLING.

### Puff Pie Paste.

One-half lb butter,  $\frac{1}{2}$  lb flour rubbed well together, yolk of 1 egg beaten very little, sufficient ice water to roll easily; avoid kneading it, and use the hands as little as possible in mixing; beat out flat with rolling pin several times.

MRS. A. A. STERLING.

### Lemon Cheese Filling.

One-half lb butter, 2 lb sugar, 12 eggs well beaten, the grated peel and juice of 4 lemons. Cook in double boiler, stirring all the time until as thick as good cream. Will keep in self-sealed jar for months.

MRS. A. A. STERLING.

### Plum Pudding.

Three ounces suet, 2 oz. sugar, 3 oz. raisins, 4 oz. currants,  $1\frac{1}{2}$  oz. bread crumbs,  $1\frac{1}{2}$  oz. flour, 1 oz. citron peel, 1 egg, little mixed spice,  $\frac{1}{4}$  teaspoon salt, 1 teaspoon soda dissolved in little hot water, 1 cup milk. Beat the egg and spice well together, mix the milk in by degrees to the other ingredients. Steam three hours.

MRS. A. A. STERLING.

### Carrot Pudding.

One pound boiled and mashed carrots, 1 lb flour,  $\frac{1}{2}$  lb each of suet, raisins and currants,  $\frac{1}{4}$  lb citron, and a little salt. Tie in a cloth and boil two hours or more. As this recipe includes neither milk nor eggs, when mixed it is stiff as a loaf of bread, and should be made in form to boil.

MISS TABOR.

### Snow Pudding.

One pint of boiling water,  $\frac{1}{2}$  cup of sugar, 2 table-spoonsful corn starch, mix with a little cold water, the juice and grated rind of 1 lemon. Cook all together, and add the whites of 3 eggs beaten very stiff. Eat with custard made of milk and the yolks of the eggs, adding one whole egg.

MISS TABOR.

### Suet Pudding.

Two cups flour, 1 cup suet, 1 cup molasses, 1 cup milk, 1 teaspoonful soda, 2 eggs, a little salt, cloves, mace and nutmeg; add fruit if required. Boil three hours, and eat with wine sauce.

MISS TABOR.

### Steamed Fig Pudding.

One-third pound beef suet,  $\frac{1}{2}$  lb chopped figs,  $2\frac{1}{3}$  cups fine stale bread crumbs,  $\frac{1}{2}$  cup milk, 2 eggs, 1 cup sugar,  $\frac{3}{4}$  teaspoon salt. Chop suet and work with hands till creamy, then add figs; soak bread crumbs in milk, add eggs well beaten, sugar and salt. Combine mixture 1 teaspoon vanilla to flavor. Turn into buttered mould, steam three hours. Serve with sauce.

MRS. DIBBLEE.

### Plum Pudding.

Two pounds of fruit, 1 lb of suet, 1 lb of brown sugar, 8 eggs, 1 pint of milk, a glass of brandy, a glass of wine, 2 nutmegs, a tablespoonful of mixed cinnamon and mace, 1 lb of flour, 1 teaspoonful of salt. Steam four hours.

MISS TABOR.

### Victoria Pudding.

Three eggs, their weight in butter and flour, 1 good teaspoonful of soda rubbed into the flour, 2 tablespoonfuls brown sugar, 5 tablespoonsful of jam. Steam two hours.

MISS TABOR.

### Queen of Pudding.

Three-quarter cup white sugar, yolks of 3 eggs, 1 cup fine bread crumbs,  $\frac{1}{2}$  oz. butter, 1 pint fresh milk, flavor vanilla. Bake in buttered pudding dish. When custard is set spread with strawberry jam, whip the whites of 2 of the eggs (the other white can be added to the pudding), heap on top of the jam; set in oven a few minutes till meringue is browned slightly; a little sugar should be beaten in the meringue.

MRS. H. V. B. BRIDGES.

### Fig Cream Pudding.

One-quarter pound figs cut up and cooked in a little water till tender; cover with 3 tablespoons brandy, let stand an hour or so; spread over this  $\frac{1}{2}$  cup wild strawberry jam, add a rich custard, and on top put whipped cream. Serve very cold.

MRS. DIBBLEE.

### Sebastopol Pudding.

Two cups flour, 1 cup suet, 1 cup molasses, 1 cup milk, 1 teaspoon soda, cloves, spices and a little salt. As good as a plum pudding if fruit is added. Can be either boiled or baked. If boiled, three hours.

MRS. H. V. B. BRIDGES.

### Suet Pudding.

One cup molasses, 1 cup suet, 1 cup sweet milk, 1 teaspoon soda, 3 cups flour, 1 cup raisins, cloves, allspice and nutmeg. Boil two hours or steam three.

MRS. A. B. MURRAY.

### Lemon Pudding.

Grated rind of 1 lemon,  $1\frac{1}{2}$  cups grated bread, yolks of 2 eggs, white of 1, piece of butter size of a walnut, 1 cup sugar, 2 cups milk; frost with the other white beaten with  $\frac{1}{2}$  cup sugar, and flavor with essence of lemon. Brown slightly.

MRS. A. B. MURRAY.

### Baked Chocolate Custard.

Put 1 inch stick cinnamon in 1 pint milk over the fire in double boiler, cook ten minutes. Shave 1 oz. chocolate and put in a small pan with 3 tablespoons sugar and 1 tablespoon boiling water; stir over the fire until smooth and glossy then stir into hot milk and remove from fire to cool. Beat together with a spoon 2 eggs, 2 tablespoons sugar and a little salt; add to the cooled mixture and strain into cups placed in a pan of tepid water. Bake half hour, or till custard is set, and serve cold.

MISS F. L. CLEMENTS.



### Prune Pudding.

One pound prunes soaked over night in enough water to cover. Cook until soft; take out pits, have 4 whites of eggs well beaten; stir in the prunes, and bake until brown. Serve with whipped cream either on the pudding or separately.

MISS F. L. CLEMENTS.

### Peach Betty.

Layers of bread crumbs in a buttered dish alternating with quartered peaches sprinkled with sugar; first and last layer of bread crumbs, and buttered on top. Bake twenty minutes, and serve with sweetened or whipped cream.

MISS F. L. CLEMENTS.

### Delicious Peach Pudding.

Fill a pudding dish with whole peeled peaches and pour over them 2 cups water; cover and bake until tender, then drain off the juice and let cool. Add to cool juice 1 pint sweet milk, 4 well beaten eggs, 1 small cup flour, 1 teaspoon baking powder, 1 cup sugar, 1 tablespoon melted butter, salt; beat well and pour over peaches; bake until brown. Serve with cream.

MISS F. L. CLEMENTS.

### Marmalade Pudding.

Two eggs, their weight each in flour, bread crumbs and butter, 2 teaspoons baking powder, 1 cup orange marmalade. Mix well, put into mould or individual moulds, and steam three hours. Serve with hard sauce.

MRS. W. J. WEAVER.

### Suet Pudding—Plain.

One cup chopped suet, 1 cup milk, 2 eggs beaten,  $\frac{1}{2}$  teaspoon salt, and enough flour to make a stiff batter, but thin enough to pour from a spoon; put into a bowl, cover with a cloth and boil or steam three hours. The same, made a little thinner, with a few raisins and baked in a well-greased dish, is excellent. Two teaspoons baking powder in the flour if the milk is sweet, or  $\frac{1}{2}$  teaspoon soda if sour milk is used. Serve with sauce made from equal parts brown sugar and butter well rubbed together, with  $\frac{1}{2}$  lemon juice and part of the grated rind, or any other favorite sauce.

MRS. F. D. CLEMENTS.

### Plum Pudding.

One and one-half pounds raisins, 1 lb currants, 1 lb suet, 1 lb bread crumbs;  $1\frac{1}{2}$  lb flour, 3 oz. each of candied orange, lemon and citron,  $\frac{1}{2}$  lb blanched almonds,  $\frac{3}{4}$  lb brown sugar,  $\frac{1}{2}$  pint sweet milk, 2 nutmegs grated, 1 small teaspoon each of cloves, cinnamon, mace, salt, 1 wine glass of brandy and sherry, 6 eggs. Mix at night, and add the eggs and spirits in the morning. Boil or steam five hours. This makes two good-sized puddings.

MRS. W. J. WEAVER.

### Cocoanut Cream Tapioca.

To 1 quart of boiling milk add 4 tablespoons instant tapioca, 3 tablespoons cocoanut and 1 small cup sugar. Boil fifteen minutes in double boiler. Before removing add beaten yolks of 3 eggs; cover the top of dish with the beaten whites of eggs.

MRS. L. W. BAILEY.

### Chocolate Rice.

Put 1 quart milk in double boiler, with little salt: When boiling add half a cup of rice, 1 tablespoon butter, 1 tablespoon grated chocolate, 5 tablespoons sugar; boil two hours, stirring occasionally. When taken from stove flavor with vanilla, and serve either warm or cold with whipped cream.

MISS BEEK.

### Caramel Pudding.

One-half pound of brown sugar, 1 tablespoon of water; stir over fire until a bright dark brown; add a cup of water, salt; boil a few minutes, strain; keep in a corked bottle; 6 eggs, 1 quart milk, beat eggs well, add milk scalding, flavor with the caramel, put in greased mould, stand in a pan of water. Bake until set.

MRS. T. C. ALLEN.

### Minute Pudding.

Set a saucepan or deep frying pan on the stove, the bottom and sides well buttered; put into it a quart of sweet milk, a pinch of salt and a piece of butter size of a walnut; when it boils have ready a dish of sifted flour; stir it into the boiling milk, sifting through the fingers a handful at a time until it becomes smooth and quite thick. If whipped with a wire egg-beater it insures smoothness and an added sponginess. Turn into a dish that has been dipped in water. Serve with a sweet sauce, or highly flavored and sweetened whipped cream. Fresh or canned fruit or berries may be added before taking from the stove.

MRS. F. D. CLEMENTS.

### Dutch Apple Pudding.

One pint flour,  $\frac{1}{2}$  teaspoonful of salt,  $\frac{1}{2}$  teaspoon soda, 1 teaspoon cream of tartar,  $\frac{1}{4}$  cup of butter, 1 egg, 1 scant cup milk, 4 sour apples, 2 tablespoons sugar. Mix all dry ingredients, except the sugar, add eggs beaten mixed with the milk. The dough should be soft enough to spread half an inch thick on shallow baking pan. Core, pare and cut apples into eights, lay them in rows on top of dough, the sharp edge pressed down slightly, sprinkle sugar over top, and bake half an hour. Serve hot with sauce or cream.

MISS BEEK.

### Plum Pudding.

Grate 1 loaf baker's bread (should make a pound),  $\frac{1}{2}$  lb suet, 6 eggs, 1 pint milk,  $\frac{1}{2}$  pint molasses, large bowl raisins (2 lb when stoned), 2 lb currants, 2 teaspoons mixed spices,  $\frac{1}{2}$  teaspoon of ground cloves,  $\frac{1}{2}$  teaspoon allspice, wine-glass brandy  $\frac{1}{2}$  lb citron, little salt, little flour, about 3 small handfuls, 1 lb figs cut fine, little grated chocolate. Steam four and a half hours.

MRS. WINSLOW.

### Cottage Pudding With Strawberry Sauce.

One coffee cupful of sugar, 1 cup milk,  $\frac{1}{2}$  cup butter, 3 eggs, reserving the whites of two, 1 pint of flour, 2 teaspoons of baking powder mixed with the flour. When pudding is baked cover with a frosting made of the whites of the 2 eggs and  $\frac{1}{2}$  cup of sugar; return to oven and brown slightly.

MRS. RANDOLPH.

### Indian Pudding.

Boil 1 quart milk and 3 tablespoons corn meal with salt in double boiler for an hour, then pour in pudding dish, and add 1 cup molasses, 1 tablespoon butter, 2 eggs, 1 cup or more of cold milk. Bake one hour. Eat with hard sauce.

MRS. A. E. MCINNES.

### Disappointed Pudding.

Put  $\frac{1}{2}$  lb coarse brown sugar,  $\frac{1}{4}$  lb butter in pudding dish; lay over it biscuit crust, cut apples small in dish, with sugar to sweeten and nutmeg, then put a top crust on and bake till apples are soft and tender. Be sure and turn it out before serving.

MRS. A. E. MCINNES.

### Mince-Meat Without Meat.

Two pounds apples,  $\frac{3}{4}$  lb suet, 1 lb currants, 1 lb raisins,  $\frac{1}{4}$  lb citron, 2 lb brown sugar, juice and rind of one or more lemons, 1 tablespoon of allspice, cloves and mace, 2 teaspoons salt,  $\frac{1}{2}$  pint of brandy or good cider.

MRS. BALLOCH.

### A Good Dessert.

Make a plain, large cake, putting between the layers this mixture: Three tart apples grated, 1 egg beaten, 1 cup of sugar, 1 lemon rind and juice. Beat the sugar and egg with the lemon. Pare the apples, and grate directly into the mixture, having an assistant stir the while to preserve the color. Let it cool until it thickens; let it cool before putting between cake. Cover the top with a thick layer of whipped cream.

MRS. RANDOLPH.

### Plum Pudding.

One pint raisins, 1 pint currants, 1 pint suet, 1 pint flour,  $\frac{1}{2}$  pint bread crumbs, 1 cup milk, 5 eggs, a little candied orange and lemon, spices to taste. Mix well, and boil in a cloth three hours. To be eaten with brandy sauce. Simple and good.

### Coffee Custard.

Put 2 cups cold milk and 2 tablespoons ground coffee in a double boiler and scald, strain, and pour over 4 eggs slightly beaten,  $\frac{1}{4}$  cup sugar, pinch of salt,  $\frac{1}{4}$  teaspoon vanilla; strain into custard cups; bake in a pan of water till firm. Serve with whipped cream.

### Batter Pudding.

*Boiled*—Five eggs, 5 cups of milk, 5 even cups of flour, salt. Beat the eggs first, and stir in the flour, and add the milk by degrees. Grease the dish, and steam two and a half hours.

*Baked*—Six eggs, 12 tablespoons of flour, 1 quart milk, salt. Bake half an hour.

### Honey Comb Pudding.

Half-cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup flour; beat well together, add 4 well beaten eggs; into  $\frac{1}{2}$  pint molasses put 1 teaspoon soda, stir till it foams, and add the last thing. Bake in a round mould or pan in a slow oven.

MISS ALICE BURCHILL.

### Curate's Pudding.

Two eggs; their weight in butter, flour and granulated sugar, a little flavoring and some jam; cream the butter, gradually dredge in the flour and sugar; keep stirring the mixture till perfectly smooth; add the eggs (well whisked) and flavoring. Butter some small cups or tins, drop in a little of the mixture, then a spoonful of jam, then a little more mixture to half fill them. Bake in hot oven for half an hour. The paste requires a good deal of mixing.

MRS. PERROTT.

### Mother's Mince-Meat.

Two pounds lean beef from the rump boiled tender in as little water as may be (salted to taste), 2 lb loin suet shredded very fine, 2 lb Muscatel raisins, stoned at home, 2 lb Sultana raisins, carefully washed and picked, 2 lb currants, carefully washed and picked, 2 lb dates, stoned and washed, 10 large tart apples, pared and cored, 2 lb brown sugar, 1 lb mixed peel, shredded very fine, 2 large oranges, juice and grated yellow rind, 2 large lemons, juice and grated yellow rind, 2 oz. ground sweet spices, in which there is not too much cloves, 2 nutmegs, grated, 1 pint good brandy,  $\frac{1}{2}$  pint sherry. Chop finely and separately beef, raisins, apples and dates, throwing them all in a large bowl as they are done. Add sugar and all other dry ingredients, and with hands and arms bared to the elbow mix thoroughly the spicy, fragrant mass. Cover and set away over night: then make the addition of the brandy and the sherry an excuse for

another mixing. Fill evenly large glass jars, pour a spoonful of brandy on the firmly smooth top, adjust rubbers, screw down tightly, and set away in a dark, cool place. Good, and will keep almost indefinitely. This recipe (with the exception of the glass jars, which used to be "earthen") has been invariably followed in one English family for over 140 years.

MRS. J. R. HOWIE.

### Raspberry Pudding.

One-quarter pound of sugar, 2 eggs,  $\frac{1}{4}$  lb butter and flour, 2 tablespoons (generous) of raspberry jam, 1 scant teaspoon of baking soda dissolved in a little cold water. Mix butter and sugar together, add the beaten eggs, jam and flour, lastly the soda; butter a bowl and steam two hours. Make a thin sauce flavored with raspberry.

MISS V. MARSH.

### Dutch Pie.

One cup flour, 1 egg,  $3\frac{1}{2}$  cups sugar,  $\frac{1}{4}$  cup milk, tablespoonful butter, 1 teaspoonful baking powder, 6 apples cut in quarters, sprinkling slightly with sugar, cloves, cinnamon and nutmeg; bake three-quarters of an hour; sprinkle sugar on top when baked.

MRS. H. G. C. KETCHUM.

### Steamed Apple Pudding.

One cup milk, 1 egg, 1 heaping teaspoon baking powder, flour to make a stiff batter. Pour this over a bowl nearly filled with sliced apples; steam two hours. Serve with sugar, butter and cream.

MRS. E. L. DU DOMAINE.



## SAUCES.

### Bread Sauce.

Put a pint of milk to boil, a fair-sized onion chopped very fine, and 2 cloves. When boiling add 4 heaping tablespoons fine bread crumbs and an ounce of butter. Let the ingredients simmer for ten minutes; take out the cloves, add a little salt, cayenne pepper and mace. Mix well, and serve very hot.

MRS. ALBERT J. GREGORY.

### Port Wine Sauce.

One cup brown gravy (seasoned),  $\frac{1}{8}$  tumbler currant jelly, 2 tablespoons port wine, a little cayenne.

MRS. DIBBLEE.

### Currant Jelly Sauce.

One cup brown gravy from roast lamb,  $\frac{1}{4}$  tumbler currant jelly, 1 tablespoon sherry wine. To serve with roast lamb.

MRS. DIBBLEE.

### Bread Sauce.

One-half pint very fine bread crumbs, 1 pint milk, 1 good-sized onion stuck with 8 cloves, salt and cayenne to taste, 2 good-sized tablespoons butter. Cook with bread crumbs and onion in double boiler about thirty minutes till quite smooth; remove the onion with cloves, add salt, cayenne and butter. Boil up quickly, and serve with roast partridges, etc.

MRS. DIBBLEE.

### Lemon Butter for Fish.

One-quarter cup butter,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{8}$  pepper, few drops tobasco, if liked,  $\frac{1}{2}$  tablespoon chopped parsley,  $\frac{3}{4}$  tablespoon lemon juice. Put butter in bowl and with a wooden spoon work till creamy; add ingredients and lemon juice last very slowly; shape into one long roll with butter ladle about  $2\frac{1}{2}$  inches long. To serve with panned oysters, fish, etc.

MRS. DIBBLEE.

### A Sharp Brown Sauce.

Put in saucepan 1 tablespoon chopped onion, 3 tablespoons good cider vinegar, 6 tablespoons water, 3 tablespoons tomato catsup, paprika, white pepper and salt to taste; rub smooth 1 tablespoon flour in scant  $\frac{1}{2}$  cup butter; stir into boiling mixture; cook a moment; strain if necessary, but it should not be necessary. Excellent with baked fish, broiled chops and chicken, veal cutlets, etc.

MRS. J. R. HOWIE.

### A Good White Sauce.

One pint milk, 1 smallish onion, 4 whole cloves, 1 saltspoon white pepper, or a little more, a little salt. Put these ingredients into a double boiler, let come to a boil, and thicken with about  $\frac{1}{2}$  tablespoon of flour or corn starch rubbed very smooth with a piece of butter the size of an egg. Stir well, and let boil a few moments; cover, and before using strain out the onion and cloves. One or two yolks of eggs make this sauce richer. If they are used, of course less flour is needed.

MRS. J. R. HOWIE.

### Sauce.

Six ounces loaf sugar,  $\frac{1}{2}$  pint boiling water, stick of cinnamon, a little lemon, 2 cloves. Boil ten minutes; flavor with caramel and 2 tablespoons of sherry.

MRS. T. CARLETON ALLEN.

### Wine Sauce.

One-half cup of butter,  $2\frac{1}{2}$  cups of white sugar, 1 wine glass of brandy, 1 of sherry,  $\frac{1}{2}$  cup of boiling water, a little nutmeg.

MISS TABOR.

### Chocolate Sauce for Puddings.

Two ounces of grated chocolate, 2 cups granulated sugar, 1 tablespoon of butter,  $\frac{1}{2}$  cup of boiling water, vanilla flavoring. Melt butter and chocolate together, add sugar and boiling water. Boil a minute or two and add flavoring.

MRS. J. B. CUDLIP.

### Sauce for Pudding.

One-quarter cup of butter,  $\frac{3}{4}$  cup of sugar, 1 egg, 1 cup of boiling water; add the white of the egg beaten stiff last.

MISS EDITH M. GREGORY.

### Lemon Sauce for Puddings.

One cup sugar,  $\frac{1}{2}$  cup butter, 1 egg, 1 lemon, a little nutmeg, 1 gill boiling water. Stir butter and sugar to a cream, beat egg very light, and stir in; add half the rind and all the juice of the lemon; beat well; then add boiling water; set in double boiler; stir till it thickens.

MRS. W. E. SMITH.

### **Strawberry Pudding Sauce.**

One cup of sugar,  $\frac{1}{2}$  cup butter heated to a cream; add 1 cup of fresh mashed strawberries.

MISS BELK.

### **Pudding Sauce.**

One cup of sugar,  $\frac{1}{2}$  cup butter, beat these to a cream, yolk of 1 egg beat into this; beat the white separately; beat all together a short time, put in less than  $\frac{1}{2}$  cup boiling water; beat all a good while.

MISS E. P. HUNT.

### **Whipped Cream Sauce.**

Yolks and whites of 3 eggs beaten separately, 1 cup sugar, 1 small cup wine, 1 pint cream. Beat yolks of eggs very creamy, add sugar, then whip cream, then wine, then whites of eggs very light. Very good.

MRS. A. E. MCINNES.

### **Lemon Butter.**

Two lemons, 3 eggs, 1 lb sugar, butter size of an egg. Mix sugar and butter, then add well beaten eggs, then lemons. Let all come to a boil.

MRS. G. M. DOWNING.

### **Wine Sauce.**

One small cup of white sugar, piece of butter the size of an egg, cream; add the well beaten yolk of an egg and beat, then the white well beaten; add half a cup of boiling water just before serving. Flavor with sherry or brandy, or both, and a scrap of nutmeg. Do not let it be kept hot, as it will spoil.

MRS. E. L. DU DOMAINE.

**Chocolate Sauce for Ice Cream.**

Boil together  $1\frac{1}{2}$  cupfuls of water and 1 cupful of sugar (white) for two minutes; add 1 teaspoon of corn starch dissolved in cold water; stir for a minute, then boil until clear (three minutes); add 2 table-spoons Baker's cocoa dissolved in hot water, and boil for three minutes; take from fire and flavor with vanilla. Serve warm.

MRS. E. L. DU DOMAINE.

## ICES, SHERBETS, FROZEN PUNCH.

### Nesselrode Pudding.

Three cups milk,  $1\frac{1}{2}$  cups sugar, yolks 5 eggs,  $\frac{1}{2}$  tea-spoon salt, 1 pint cream,  $\frac{1}{4}$  cup pineapple syrup,  $1\frac{1}{2}$  cups prepared French chestnuts. Make a custard of milk, sugar, eggs; strain and cool; add cream, pineapple syrup and chestnuts (which have been prepared by shelling, cooking in boiling water till tender and forcing through a strainer); freeze. Line a 2-quart mould (melon mould) with part of mixture; to remainder add  $\frac{1}{2}$  cup candied fruit,  $\frac{1}{4}$  cup Sultana raisins, 8 chestnuts cut, first soaked in Maraschino syrup; fill mould, pack in salt and ice; let stand two hours.

MRS. DIBBLEE.

### Fig Ice Cream.

Three cups milk, 1 cup sugar, yolks 5 eggs, 1 small saltspoon salt, 1 lb finely chopped figs,  $1\frac{1}{2}$  cups heavy cream, whites 5 eggs, 1 tablespoon vanilla, 2 or 3 tablespoons brandy; make custard of yolks, sugar and milk; strain and cool; add figs, which have been soaking in the brandy; flavor; add whites beaten till stiff, and cream whipped till stiff; freeze, mould, pack in salt and ice.

MRS. DIBBLEE.

### Banana and Lemon Sherbet.

Four ripe bananas well mashed or put through a sieve, juice and grated rind 2 lemons (grated rind of one only), 1 quart of new milk; sweeten to taste: freeze.

MRS. DIBBLEE.

### Roman Punch.

Four cups water, 2 cups sugar,  $\frac{1}{2}$  cup lemon juice,  $\frac{1}{2}$  cup orange juice,  $\frac{1}{2}$  cup tea infusion,  $\frac{1}{2}$  cup rum. Prepare and freeze as any ordinary punch or cardinal punch. Serve between courses at dinner in punch glasses.

MRS. DIBBLEE.

### Cardinal Punch.

Four cups water, 2 cups sugar,  $\frac{3}{8}$  cup orange juice,  $\frac{1}{3}$  cup lemon juice,  $\frac{1}{4}$  cup brandy,  $\frac{1}{4}$  cup tea infusion,  $\frac{1}{4}$  cup curaçoa. Make syrup by boiling sugar and water twenty minutes; add fruit juices and tea; freeze to a mush; add brandy and curaçoa, freeze again. Serve in punch or frappe glasses.

MRS. DIBBLEE.

### Pineapple Punch.

One and one-third cups sugar, 4 cups water,  $\frac{1}{3}$  cup lemon juice, 1 lemon rind, 1 can grated pineapple,  $\frac{1}{4}$  cup brandy, 2 tablespoons gin. Boil sugar, water and rind fifteen minutes; add lemon juice and pineapple, strain and freeze a little; then add brandy and gin; freeze again. Serve in punch glasses.

MRS. A. E. BROCK.

### Ginger Ice Cream.

One quart cream, 1 pint milk, 2 tablespoons Jamaica rum, 1 tablespoon vanilla, sugar to taste, 1 small jar ginger cut into dice; mix juice of ginger with cream, sugar and ginger; stir well and freeze.

MRS. A. E. BROCK.

### Frozen Pudding.

Make a pint of soft custard, 1 pint of cream flavored with lemon, orange, vanilla and almond; sweeten to taste; dissolve a wine glass of gelatine and add to custard. Let the mixture freeze till just stiff enough to hold fruit; add blanched almonds; cut up ginger, preserved or candied cherries, cut up angelica, all soaked in sherry to keep from freezing; freeze stiff. In using all sherry to flavor do not use any other flavoring except a little vanilla.

MRS. H. V. B. BRIDGES.

### Sultana Roll.

Line a round mould with pistache ice cream, fill the centre with whipped cream, into which you have stirred a quarter of a pound of Sultanas that have been soaked in sherry or orange juice; pack the mould and freeze two hours.

#### Claret Sauce.

Boil together  $\frac{1}{2}$  lb sugar and  $\frac{1}{2}$  cup of water for five minutes, or until it forms a syrup; add  $\frac{1}{2}$  pint of claret. Use when cold.

MRS. D. ST. GEORGE FRASER.

### Lemon Milk Sherbet.

One quart milk, grated rind and juice of 3 lemons, 1 pint sugar. Freeze. MISS STERLING.

### Ice Cream.

One quart good cream well whipped; sweeten and flavor to taste. Freeze. MISS STERLING.



### Queen Pudding.

Line a melon mould about two inches deep with vanilla ice cream, or it may be lined with strawberry or pomegranate water ice. Have ready a pint of frozen peaches. Fill these into the centre; cover over with vanilla ice cream; put on the lid, bind the edges with a strip of buttered cloth, pack and stand aside for two hours. When ready to serve wipe the outside of the mould with a warm towel, and turn the pudding out carefully in the centre of a large dish; dust it with grated macaroons and serve immediately, or marrons glacés may be placed here and there over the top.

MRS. R. F. RANDOLPH.

### Sultana Roll.

Pistachio Ice Cream: Make a custard of 1 pint of rich milk, 1 cup of sugar, 1 tablespoon flour, 1 egg, 1 teaspoon salt. Cook twenty minutes in a double boiler. When cool add 1 quart thin cream, 1 tablespoon vanilla, 1 teaspoon bitter almond, color green and freeze. Line a melon mould with the ice cream; then sprinkle with Sultana raisins and chopped walnuts, which have been soaked in sherry and a little brandy for two hours: fill the middle with 1 pint thick cream whipped, sweetened and highly flavored with vanilla; pack in ice and salt for two or three hours; then serve with claret sauce.

#### Claret Sauce.

Two cups sugar,  $\frac{1}{2}$  cup water. Boil until thick, and add 2 cups claret; just before serving add a little brandy.

MRS. JAMES FORD.

---

### Lemon Sherbet.

Grated rinds and juice of 2 lemons and 1 orange; add to this 2 cups white sugar, 1 quart of milk and  $\frac{1}{2}$  cup cream. Freeze about ten minutes.

MRS. L. W. SHERMAN.

## BREAD, ROLLS, ETC.

### Corn Bread.

One-half cup of milk, 1 egg thrown into the milk, 1 teaspoon sugar, salt,  $\frac{1}{2}$  cup flour, and not quite  $\frac{1}{2}$  cup of cornmeal,  $1\frac{1}{2}$  teaspoons baking powder, and 2 tablespoons of melted butter. Bake in a shallow pan 10 or 15 minutes, cut in squares, and serve hot.

MRS. W. NORTON-TAYLOR.

### Brown Bread.

One pint white sponge, 1 pint corn porridge (scald meal), 1 pint graham flour (even pints all),  $\frac{3}{4}$  cup molasses, a little salt. Mix with spoon over night, let stand till well risen in morning, then mix down with enough flour to put in pans (knead well); let rise again; takes longer than white bread to rise. Exact measurements are necessary.

MRS. W. T. WHITEHEAD.

### Quick Brown Bread.

Two cups graham flour, 2 cups white flour, 2 cups sour milk or buttermilk,  $\frac{3}{4}$  cups molasses, 2 scant teaspoons soda, 1 scant teaspoon salt. Bake in one bread pan about 1 hour.

MRS. O. H. SHARPE.

### Flour Muffins.

Two eggs, piece of butter the size of an egg, 2 cups of milk, 1 teaspoonful of soda, 2 of cream of tartar, flour to make a moderately stiff batter. MISS TABOR.

### Graham Biscuit.

One cup graham flour, 2 cups white flour, 2 small tablespoons brown sugar, 2 teaspoons cream of tartar, 1 teaspoon soda, equal quantities of butter and lard about the size of an egg; stir into milk as soft as possible, roll thin. Butter while hot.

MRS. J. J. FRASER WINSLOW.

### Brown Bread.

Two cups scalded milk, 1 teaspoon salt,  $\frac{1}{4}$  cup sugar or  $\frac{1}{3}$  cup molasses, 1 yeast cake dissolved in  $\frac{1}{4}$  cup warm water, about  $4\frac{2}{3}$  cups graham flour; mix with spoon; let rise over night, beat down in morning; put in pan, let rise again, and bake.

MRS. J. J. FRASER WINSLOW.

### Oatmeal Bread.

One and a quarter cups rolled oats,  $\frac{1}{2}$  cup sugar, tablespoon salt, butter size of a large walnut,  $\frac{1}{4}$  teaspoon soda,  $2\frac{1}{2}$  cups boiling water; pour the water on the other ingredients; when cool add  $\frac{1}{4}$  yeast cake and 5 cups white flour; rise over night; put in pans in the morning; bake like ordinary white bread.

MRS. ARTHUR W. CARR.

### Boston Brown Bread.

One pint flour, 1 pint cornmeal, 1 pint cold water, 1 cup molasses, 2 teaspoons soda, a teaspoon salt. Steam three hours and bake half an hour. This simple receipt will be found very good.

MRS. A. B. MURRAY.

### **Corn Muffins.**

One cup cornmeal, 2 cups flour, 2 eggs, piece of butter (melted) size of an egg, 1 teaspoonful soda, 2 of cream of tartar, mix with milk. MISS TABOR.

### **Graham Muffins.**

Two cups graham flour, 1 cup of wheat flour, 1 egg,  $\frac{1}{2}$  cup of sugar, 2 teaspoonsful cream of tartar, 1 teaspoonful of soda, 1 teaspoonful of salt; mix with milk. MISS TABOR.

### **Graham Bread.**

Four cups graham flour,  $\frac{1}{2}$  cup white sugar, 2 cups of milk, 1 teaspoonful of soda, 2 of cream of tartar, a little salt—enough for one small loaf.

MISS TABOR.

### **Soda Biscuit.**

One quart of flour, piece of butter size of an egg, lard size of an egg, a little salt, 1 teaspoonful of soda, 2 of cream of tartar; mix with milk.

MISS TABOR.

### **Corn Bread.**

Scald 1 pint of stale bread, when cold drain off the water and mix with one pint of cornmeal which has also been scalded and allowed to cool,  $\frac{2}{3}$  cup of molasses, a little salt and 1 cup of yeast and enough wheat flour to make a stiff sponge, let this rise over night, in the morning mould into loaves and put in the pans.

MISS TABOR.

### Parker House Rolls.

Two quarts flour, 2 tablespoons butter or lard, 1 teaspoon salt, 1 pint milk, 2 tablespoons sugar,  $\frac{1}{2}$  pint yeast. Put salt in flour, work in shortening thoroughly, scald the milk, and dissolve sugar in it after it is taken from the fire. When milk is luke-warm mix yeast with it; make a hollow in centre of flour, and pour into it the milk and yeast mixture; sprinkle a little of the flour over it, cover pan well, and leave sponge to rise. If this sponge is set at five o'clock in the afternoon, at ten o'clock stir the whole together thoroughly with a spoon; do not beat it; it gets no more kneading till in the morning; turn out the dough on floured board, and work it just a little; roll out evenly half an inch thick, lift off the board to allow it to shrink all it will before cutting out; cut with a biscuit cutter. Place a small bit of butter on one side, and double other side over so the edges meet; let rise two hours. Bake in quick oven 20 minutes.

MRS. H. V. B. BRIDGES.

### Oatmeal Jumbles.

One-half cup butter, 2 tablespoons sugar, 1 egg,  $\frac{3}{4}$  cup sour cream or milk,  $\frac{1}{2}$  teaspoon soda,  $1\frac{1}{2}$  cups flour,  $1\frac{1}{2}$  cups oatmeal.

MRS. A. B. MURRAY.

### Sallies.

Two tablespoons melted butter, 2 tablespoons white sugar, 1 egg, 1 cup sweet milk,  $\frac{1}{2}$  teaspoon soda, 1 teaspoon cream of tartar, a little salt, enough flour to make a stiff batter. Bake in gem pans.

MRS. A. B. MURRAY.

### Muffins.

Cream  $\frac{1}{3}$  cup of butter, add gradually  $\frac{1}{4}$  cup sugar,  $\frac{1}{2}$  teaspoon salt, one egg well beaten,  $\frac{3}{4}$  cup milk, 2 cups sifted flour, 4 level teaspoons baking powder. Bake in hot buttered gem pans 25 minutes.

MISS STERLING.

### Graham Gems.

One cup graham flour, 1 cup white flour, 2 teaspoons baking powder, 1 egg, 1 cup milk, 2 tablespoons sugar, pinch salt, 1 tablespoon melted butter.

MRS. A. E. MCINNES.

### Oatmeal Bread.

Two cups oatmeal porridge,  $\frac{3}{4}$  cup molasses,  $\frac{1}{2}$  cup liquid yeast (or  $\frac{1}{2}$  a yeast cake dissolved in  $\frac{1}{2}$  cup of water), 1 small teaspoon salt,  $\frac{1}{2}$  teaspoon soda. After breakfast put the molasses with the porridge, dissolve the soda in a little warm water, add the salt and yeast, then put enough white flour to make a dough as for other bread; kneed smooth, put immediately in the pan, and when very light bake an hour and a half.

MRS. R. P. FOSTER.

### Brown Bread.

One scant cup Indian meal, 1 cup oatmeal,  $\frac{1}{2}$  yeast cake, 1 cup molasses, salt, 1 pint boiling water. Stir meals together; salt, pour on water and boil 15 minutes. When cool add molasses and yeast and wheat flour, enough to make stiff as any brown bread.

MISS BEEK.

### Flour or Bread Pancakes.

One cup sifted flour, 1 cup sour milk, 1 egg, pinch of salt,  $\frac{1}{2}$  teaspoon soda. Pour in a little hot water just before frying. By using a scant cup of soaked bread, with a little flour, everything else just the same, makes bread pancakes. MISS E. POWYS.

### Bread Pancakes.

One cup dried bread crumbs, 2 cups of flour, 1 egg,  $1\frac{1}{2}$  teaspoonfuls cream of tartar,  $\frac{2}{3}$  teaspoonful of soda, mix with sweet milk. MISS TABOR.

### Rice Griddle Cakes.

Two cups of boiled rice,  $1\frac{1}{2}$  pint sweet milk, 2 eggs, 1 teaspoon soda, a little salt and sugar, flour enough to make a batter to fry.

MISS E. CROOKSHANK.

### Spanish Bun.

Four eggs (whites of 3 left out), 2 cups sugar,  $\frac{1}{2}$  cup butter, 1 cup sweet milk, 2 cups flour, 4 teaspoons baking powder, 1 teaspoon cinnamon and cloves, and a little nutmeg. Beat the whites of the eggs with six dessert spoons of white sugar, put on top of cake after it is baked, and brown lightly.

MRS. A. B. MURRAY.

### Oatmeal Biscuits.

Two cups of oatmeal, 2 cups of flour,  $\frac{1}{2}$  cup of white sugar, less  $\frac{1}{2}$  cup of lard or butter, 1 egg,  $\frac{1}{2}$  teaspoonful of soda, mace or cinnamon. Bake 10 to 15 minutes. MISS EDITH M. GREGORY.



### Sally Lunn.

One tablespoon sugar, 1 egg, 1 cup sweet milk, butter the size of an egg, 3 teaspoons baking powder, 2 cups flour. To be served hot. Bake in a large pan.

### English Tea Cakes.

One quart flour, a little salt, 1 pint warm milk,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup currants,  $\frac{1}{2}$  yeast cake. Rub butter, sugar and salt through the flour, add milk and yeast cake dissolved in a little warm water; let rise for about five hours; then make into four cakes about the size of a large saucer; bake when light; glaze with milk and sugar about ten minutes before taking from the oven.

MRS. JAMES FORD.

### Muffins.

One egg and  $\frac{1}{2}$  cup sugar beaten light; put 2 teaspoons Royal Baking Powder in 1 pint of flour, sift on top of egg and sugar, thin to a batter with about 1 cup of milk, add piece of butter the size of an egg. Bake in gem pans in quick oven.

MRS. G. M. DOWNING.

### Pone.

One heaping cup cornmeal,  $2\frac{1}{2}$  cups flour,  $2\frac{1}{2}$  teaspoons Royal Baking Powder, 1 teaspoon salt (mix together dry),  $1\frac{1}{2}$  tablespoons butter,  $1\frac{1}{2}$  tablespoons lard (mix into flour dry), 4 tablespoons sugar, 3 well beaten eggs, as much milk as will make a stiff batter (about a quart). Beat eggs separately and mix sugar in. Bake in quick oven.

MRS. G. M. DOWNING.

### **Brown Bread.**

Two cups graham flour, 2 cups white flour, 1 cup molasses, 2 cups sour milk, 2 heaping teaspoons soda, 1 teaspoon fine salt.

MRS. BABBITT.

### **Flannel Rolls.**

Nine eggs, 1 quart milk,  $1\frac{1}{4}$  quarts flour,  $\frac{1}{2}$  teaspoon salt, whip eggs and mix flour thoroughly; put in tin cups  $\frac{3}{4}$  full; quick oven.

MRS. G. M. DOWNING.

### **Corn Gems.**

One tablespoon butter, 2 tablespoons sugar, 1 cup sweet milk, 2 teaspoons cream tartar, 1 teaspoon soda, 1 cup Indian meal, flour enough to make batter, not too stiff.

MRS. G. M. DOWNING.

### **Buckwheat Pancakes**

(With Yeast Cake).

Three cups of milk,  $1\frac{1}{2}$  cups of buckwheat meal, 2 tablespoons flour, 1 teaspoon salt,  $\frac{1}{4}$  of a yeast cake. Mix over night, and set to rise in a warm place. Just before frying add  $\frac{1}{2}$  teaspoon soda dissolved in a little boiling water, and poured in while frothing. The above quantity should be enough for six people.

MRS. ALBERT J. GREGORY.

### **Buckwheat Pancakes**

(With Buttermilk).

Three cups of buttermilk,  $1\frac{1}{2}$  cups buckwheat meal, 2 tablespoons flour, 1 teaspoon salt. Mix in the morning, and just before frying add  $\frac{1}{2}$  teaspoon soda dissolved in boiling water.

E

MRS. ALBERT J. GREGORY.

### Rusk, or Spiced Loaf.

Two large cups light dough,  $\frac{1}{2}$  cup butter, 1 cup brown sugar, 1 small cup raisins,  $\frac{3}{4}$  cup currants, spices to flavor well, a pinch of soda. Mix thoroughly together, adding enough flour to knead stiff. Bake in a loaf, as ordinary bread.

MRS. DIBBLEE.

### Rusk.

Take  $\frac{1}{2}$  a pint of milk and  $\frac{1}{2}$  a pint of water, 1 large cup of sugar,  $\frac{1}{2}$  a cup of butter, 1 cup of currants, small teaspoonful cinnamon,  $\frac{1}{2}$  of cloves,  $\frac{1}{2}$  of alspice; dissolve an yeast cake in a little water or use a small cup of yeast, add flour enough to make stiff and knead well, let stand all night, in the morning add two eggs; put into pans, let stand until light and bake.

MRS. DIBBLEE.

## CAKES AND ICINGS.

### Fruit Cake.

Four lb raisins, 2 lb currants, 2 lb Sultana raisins,  $\frac{1}{2}$  lb citron,  $\frac{1}{2}$  lb candied peel, 3 nutmegs, 1 lb prunes,  $1\frac{1}{4}$  lb butter,  $\frac{1}{4}$  lb dark brown sugar, 1 lb flour, 12 eggs,  $\frac{1}{2}$  lb chopped blanched almonds,  $\frac{1}{2}$  pint brandy, a little salt  $\frac{1}{2}$  cup strawberry jam,  $\frac{1}{2}$  cake melted chocolate,  $\frac{1}{2}$  lb chopped figs, 2 table-spoons each of cloves, cinnamon and allspice, 1 teaspoon soda. Steam six hours, bake two hours in cool oven. Makes two very large cakes.

MRS. DIBBLEE.

### Cocoanut Macaroons.

Two whites of eggs beaten stiff,  $\frac{1}{2}$  generous size cup white sugar, into which stir 1 heaping dessert-spoon corn starch. Set this over steam of kettle to cook, stir when sugary around edge, take off, add 1 very heaping cupful cocoanut, and 1 large tablespoon vanilla, drop from spoon on buttered paper in little macaroons size of a penny; cook in quick oven, put four blanched almonds around top of macaroons if preferred before baking.

MRS. DIBBLEE.

### Imperial Cake.

One lb of sugar, 1 lb butter, 1 lb of flour, 1 lb of raisins, 1 lb of walnuts chopped fine, 1 lb citron, 9 eggs, 1 teaspoon baking powder, a saltspoon of salt. Beat whites and yolks separately; flavor to taste.

MRS. ALBERT J. GREGORY.

### **Crumb Ginger-bread, or Ginger Scotch Cake.**

One pound flour,  $\frac{1}{2}$  lb sugar,  $\frac{1}{2}$  lb butter, 1 large tablespoon ground ginger. Mix well with hands, then crumb between hands in a pan at least half an inch deep. Bake; cut in squares while hot.

MRS. DIBBLEE.

### **Imperial Cake.**

One pound granulated sugar, 1 lb butter (scant), 1 lb walnuts, 10 eggs beaten separately, 1 lb cut citron, 1 lb raisins, cut, 1 lb pastry flour, 1 teaspoon baking powder, cream, butter and sugar; add whites of eggs last beaten very light, a large-sized wine glass of brandy or wine. Bake in slow oven two and a quarter hours. Will keep a long time.

MRS. DIBBLEE.

### **Cold Water Pound Cake.**

Six eggs,  $1\frac{1}{2}$  cups butter, 2 cups sugar,  $1\frac{1}{2}$  cups ice water,  $5\frac{1}{2}$  cups pastry flour, twice sifted after measuring, any preferred flavor. Carefully cream the butter and sugar together, add the yolks of eggs well beaten, then the water, mix well. Sift in gradually the flour in which the cream of tartar has been dropped, beat well. Add soda dissolved in a small quantity of boiling water, beat again, and then lightly mix in the whites of eggs which have been whipped stiff. Bake in pans lined with buttered paper, in a moderately hot oven. This is a good foundation for many kinds of cake, and will keep well. Good foundation for mocha cake.

MRS. J. R. HOWIE.

### Christmas Cakes.

Two pounds flour, 1 lb butter, 1 lb brown sugar, 3 eggs, 2 teaspoons cream of tartar, 1 teaspoon soda,  $\frac{1}{3}$  teaspoon cloves, 1 teaspoon extract of lemon.

MRS. ALBERT J. GREGORY.

### Sand Tarts.

Ten ounces butter, 12 oz. sugar, 14 oz. flour, 1 tablespoon milk, yolks of 2 eggs. Beat the butter and sugar to a cream, add milk and beaten yolks and flour; put in a cold place until very firm; roll thin, cut into squares, and place on each one a small teaspoonful of white of egg, beaten to a stiff froth, put on this  $\frac{1}{2}$  of an English walnut, and sprinkle with cinnamon and granulated sugar mixed.

MRS. D. ST. GEORGE FRASER.

### Walnut Cookies.

One cup brown sugar, 2 eggs, 1 cup chopped walnuts,  $\frac{1}{2}$  cup flour,  $\frac{1}{4}$  teaspoon salt, vanilla; beat eggs well, add salt, sugar, flour and nuts, flavoring; spread very thin; bake in moderate oven.

MRS. T. CARLETON ALLEN.

### Chocolate Cake.

Half cup butter,  $1\frac{1}{2}$  cups sugar, 4 eggs, yolks and whites beaten separately,  $\frac{1}{2}$  cup milk, 3 squares Baker's Chocolate melted in 6 tablespoons of boiling water,  $1\frac{3}{4}$  cups flour, measured before sifting, 1 heaping teaspoon of baking powder, vanilla, and a little salt. Bake in rather shallow pan in a moderately hot oven; frost. MRS. D. ST. GEORGE FRASER.

### White Fruit Cake.

Eight ounces butter, 8 oz. sugar, 8 oz. flour, 4 oz. almonds (cut up), 6 oz. candied peel, 12 oz. raisins, 12 oz. currants,  $\frac{1}{2}$  cup strawberry jam, 1 wine glass brandy, 4 eggs. Beat butter and sugar to a cream, add eggs well beaten, then part of flour; mix fruit, almonds, etc., with remainder of the flour, and gradually stir in the brandy. Steam for two and a half hours, and bake in a slow oven for one hour.

MRS. W. NORTON-TAYLOR.

### White Fruit Cake.

One pound flour, 1 lb sugar, 12 oz. butter, 1 cup milk,  $\frac{1}{2}$  lb almonds, blanched and chopped coarsely, 6 eggs, beaten yolks and whites separately, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon soda, 1  $\frac{1}{2}$  lb Sultana raisins carefully washed and dried, any preferred flavor. Cream sugar and butter carefully together, add yolks of eggs and beat, gradually add flour twice sifted with cream of tartar and beat, put in flavoring and beat, add fruit and nuts well dredged with extra flour and beat, add soda dissolved in a little boiling water, and lightly beat in the whites of eggs. Turn into deep pan lined with buttered paper; bake in moderate oven about an hour.

MRS. J. R. HOWIE.

### Oatmeal Cakes.

Two cups of flour, 2 cups oatmeal, 2 cups brown sugar, 1 cup butter, 1 small teaspoon of soda dissolved in  $\frac{1}{4}$  cup (or less) of warm water, roll very thin, cut any shape you like, and bake in a pretty hot oven.

MRS. W. NORTON-TAYLOR.

### Sultana Cake.

One pound flour,  $\frac{1}{2}$  lb butter,  $\frac{1}{2}$  lb sugar,  $\frac{3}{4}$  lb Sultana raisins, 6 eggs beaten separately, 1 oz. citron peel cut in very thin slices, 2 teaspoons baking powder sifted in the flour, the rind of a lemon grated. Beat butter and sugar to a cream, then well beaten yolks, add flour by degrees (sift some of the flour over the fruit), add Sultanas, and lastly the well beaten whites of the eggs. Bake in a moderate oven an hour or more.

MRS. W. NORTON-TAYLOR.

### Chocolate Frosting.

Two cups brown sugar,  $\frac{3}{4}$  cups milk,  $\frac{1}{3}$  cake of chocolate if Mott's, if Baker's  $\frac{1}{4}$  cake; melt the chocolate with a teaspoon of butter. Boil sugar and milk until it will form a thick syrup in water; then pour on top of chocolate and butter, flavor with vanilla, and heat until it thickens.

MRS. R. P. FOSTER.

### Dorchester White Fruit Cake.

Twelve ounces butter, 1 lb sugar, 6 eggs, 1 cup of milk, 1 lb flour,  $\frac{1}{2}$  lb raisins,  $\frac{1}{2}$  lb citron,  $\frac{1}{2}$  lb almonds, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon each of lemon and vanilla, and nearly  $\frac{1}{2}$  teaspoon bitter almonds.

MRS. R. P. FOSTER.

### Ginger Cookies.

One cup molasses, 1 cup sugar, 1 cup butter, 2 eggs, 2 teaspoons ginger, 2 teaspoons soda dissolved in a little warm water; flour enough to roll out. Bake in a quick oven.

MISS STERLING.



### Chocolate Cake.

Three ounces Baker's Chocolate,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup sugar, boil until thick, let cool, 1 cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk, 2 eggs, 1 teaspoon soda, 2 cups flour. Put two mixtures together. Flavor with vanilla.

MISS STERLING.

### Drop Cakes.

One cup sugar,  $\frac{2}{3}$  cup butter, 1 cup molasses, 1 cup warm water, 5 cups flour, 3 teaspoons spice sifted with flour, 1 teaspoon soda sifted with flour, 2 eggs, a little salt, 1 cup chopped raisins.

MISS STERLING.

### Ginger Snaps.

One cup butter, 1 cup molasses, let come to boil, then cool a little before adding 1 cup brown sugar, 2 teaspoons ginger, 2 teaspoons soda dissolved in boiling water, flour to thicken, roll thin and cook in hot oven.

MISS STERLING.

### Cream Puffs.

One cup hot water,  $\frac{1}{2}$  cup butter. Boil together, and while boiling stir in 1 cup of sifted dry flour; take from the stove and stir it to a smooth paste, and after this cools stir in 3 eggs (not beaten); stir it five minutes; drop in tablespoonsful on a buttered tin. Bake in a quick oven twenty-five minutes, being careful not to open oven door oftener than is absolutely necessary. Makes twelve puffs. Do not let them touch each other in the pan.

MRS. W. T. WHITEHEAD.

### Delicious Spice Ginger-bread.

Three-quarters cup brown sugar, butter size of an egg, 1 egg beaten in cake,  $1\frac{1}{4}$  cups molasses, 1 cup sour cream or milk,  $2\frac{1}{2}$  cups flour, 1 small dessert-spoon soda, 1 heaping dessert-spoon ginger,  $\frac{1}{2}$  dessert-spoon cinnamon;  $\frac{1}{2}$  dessert-spoon allspice.

MISS OXLEY.

### Oatmeal Cookies.

Two cups oatmeal, 1 cup sugar, 1 tablespoon butter, 1 tablespoon flour, 1 tablespoon milk, 2 eggs, 1 teaspoon baking powder, flavor with bitter almond, a little salt. Drop in small portions on greased pan; bake in medium oven.

MISS LILA FOSTER.

### Peanut Cookies.

Cream 1 tablespoon butter with  $\frac{1}{4}$  cup sugar, beat 1 egg and mix, add  $\frac{1}{2}$  cup sifted flour with 1 rounded teaspoonful baking powder, 1 saltspoon salt, add  $\frac{1}{2}$  cup peanuts cut fine (chopped). Stick half a nut in each cake before putting in oven; bake in a slow oven.

MISS LILA FOSTER.

### Chocolate Cake.

Beat 4 eggs very light, with 2 scant cups of granulated sugar, melt 3 squares of chocolate with 1 cup of butter, and add to eggs and sugar, beat very light, add 1 cup of milk, 3 cups of flour and 1 tablespoon of soda and 2 of cream of tartar.

### Frosting.

Four tablespoons of water, 1 of vanilla and 1 of butter; thicken with frosting sugar.

MRS. J. B. CUDLIP.

### Cup Fruit Cake.

One cup butter, 1 cup sugar, 1 cup molasses, 3 cups flour, 4 eggs,  $\frac{1}{2}$  lb currants,  $\frac{1}{2}$  lb raisins,  $\frac{1}{4}$  lb citron,  $\frac{1}{4}$  teaspoonful soda, 1 teaspoonful each of all kinds of spices.

MRS. W. T. WHITEHEAD.

### Cream for Filling.

One cup milk,  $\frac{1}{2}$  cup sugar, 1 egg, 3 tablespoonsful flour, flavor with vanilla. When both this and the puffs are cool open the puffs a little way with a sharp knife and fill them with the cream.

MRS. W. T. WHITEHEAD.

### Mocha Cake.

One good tablespoon butter,  $\frac{1}{2}$  cup milk, 1 cup sugar, 2 eggs, 2 teaspoons baking powder,  $1\frac{1}{2}$  cups flour, cream, butter and sugar, add eggs well beaten, but not separately, thin milk, lastly the baking powder and flour sifted together; bake in a flat, shallow pan.

### Icing.

Three ounces butter creamed with enough icing sugar to make thick enough to spread, 2 tablespoons of sherry added gradually,  $\frac{1}{4}$  lb almonds blanched, chopped, and slightly browned in the oven. Cut the cake when cool in small squares, cover with icing, and roll in the browned nuts.

MRS. W. NORTON-TAYLOR.

### Gold Cake.

Like above, with addition of one whole egg, using yolks.

MISS TABOR.

### Ormskirk Ginger-bread Cookies.

Two and a half pounds flour, 1 lb butter, 1 lb brown sugar, 1 quart molasses, 1 ounce ginger, rub butter into flour and sugar, then molasses; flavor with a little nutmeg. Mix over night and roll very thin next day. Bake in quick oven. MRS. DIBBLEE.

### Xmas Cookies (Without Eggs.)

Three and a half pounds flour, 1 lb butter,  $\frac{1}{2}$  lb lard,  $1\frac{3}{4}$  lb brown sugar,  $\frac{1}{2}$  pint boiling water, 1 teaspoon soda, 2 teaspoons cream tartar (small), 1 tablespoon cinnamon,  $\frac{1}{2}$  nutmeg. Pour boiling water on sugar. Mix spice, cream tartar, butter and lard in flour, dissolve soda in a very little boiling water, pour on the sugar, mix well before putting with the flour. Bake in quick oven. MISS E. CROOKSHANK.

### Oatmeal Cakes.

Two cups of oatmeal, 1 cup white sugar, 1 egg, 2 teaspoons baking powder, 1 tablespoon melted butter, 2 tablespoons flour,  $\frac{1}{2}$  cup chopped walnuts. Drop in buttered pans an inch apart; bake in quick oven; leave until cold in pans.

MISS E. CROOKSHANK.

### Spice Cake.

One cup butter, 2 cups brown sugar, beat well together, add 2 well beaten eggs and 1 cup milk, 3 cups flour, with 2 teaspoons baking powder,  $\frac{1}{2}$  cup of raisins,  $\frac{1}{2}$  cup currants, flavor with nutmeg, cloves and cinnamon. MRS. O. H. SHARPE.

### Tidnish Hot Water Cake.

One small cup butter, 2 cups sugar, 3 cups flour, 3 eggs,  $\frac{1}{2}$  cup boiling water,  $\frac{1}{2}$  cup milk, 2 teaspoons baking powder. Stir butter and sugar with  $\frac{1}{2}$  cup boiling water, then add 1 cup of flour, then stir 1 egg in without beating, then 1 cup of flour and 1 egg, the last cup of flour add the baking powder, then last egg, then the last add  $\frac{1}{2}$  cup milk and essence to taste. The cake requires not much beating.

MRS. STOPFORD.

### Chocolate Cookies.

One cup chocolate, 1 cup brown sugar, 1 cup white sugar, 1 cup butter, 1 egg, 1 teaspoon vanilla, about  $1\frac{1}{2}$  cup flour; roll very thin.

MRS. T. CARLETON ALLEN.

### Chocolate Cookies.

Half cup butter, 1 cup sugar (white or brown),  $\frac{1}{2}$  cup flour, 1 teaspoon baking powder, 1 tablespoon chopped almonds, 1 egg,  $\frac{1}{2}$  cup sweet milk, 3 tablespoons melted chocolate, 1 small cup raisins. Drop from spoon on buttered tins, or spread on shallow pan and cut in strips when warm. Frost with chocolate icing.

MRS. J. J. FRASER WINSLOW.

### Crumbled Ginger-bread.

Half pound butter,  $\frac{1}{2}$  lb brown sugar, 1 lb flour, 1 teaspoon soda, 3 teaspoons ginger. Rub all together, spread in a bake pan and cook twenty minutes in a quick oven. Cut in squares when cooked.

MRS. T. CARLETON ALLEN.

### Brownies.

One cup butter,  $1\frac{1}{2}$  cups sugar, 3 eggs, 1 teaspoon soda dissolved in  $1\frac{1}{2}$  tablespoons hot water,  $3\frac{1}{4}$  cups flour,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon cinnamon, 1 cup chopped walnuts,  $\frac{1}{2}$  cup raisins, chopped,  $\frac{1}{2}$  cup currants. Drop on buttered tin; bake in a moderate oven.

MRS. T. CARLETON ALLEN.

### Cream Puffs.

Boil together 1 cup water and  $\frac{1}{2}$  cup butter, add 1 cup flour all at once and beat hard. When the mixture balls together and leaves saucepan, take from stove and break in 4 eggs, beating two minutes after each egg. Drop spoonful on buttered pan, and bake thirty minutes in quick oven.

MISS BEEK.

### Filling.

Mix together  $\frac{3}{4}$  cup sugar,  $\frac{1}{2}$  cup flour and 2 eggs; pour on this 1 pint hot milk, and boil a little, flavor. Whipped cream makes a nice filling for puffs.

MISS BEEK.

### Jumbles.

One-half pound powdered sugar,  $\frac{1}{2}$  lb butter, creamed, beat 2 eggs very light and stir into the cream mixture, then add  $\frac{3}{4}$  lb sifted flour, flavor with bitter almonds or any preferred flavoring; sprinkle board with granulated sugar, break off pieces of the dough size of a walnut; roll lightly with the palm of the hand on the sugared board and twist into small round cakes. Lay them on buttered tins one inch apart; bake in a moderate oven.

MRS. W. J. WEAVER.

### Orange Cake.

Two cups sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup water, yolks of 5 eggs, whites of 4 eggs,  $\frac{1}{2}$  teaspoon cream of tartar, rind of 1 orange, juice  $1\frac{1}{2}$  oranges, 2 cups flour. Beat the butter to a cream, add sugar gradually, then the orange, eggs well beaten, water, flour in which soda and cream of tartar have been well sifted. Bake in two sheets 25 minutes. When cool frost.

#### Frosting for Orange Cake.

The white of 1 egg, juice and rind of 1 orange, pulverized sugar. Put between and on top of cake.

MISS BEEK.

### Mocha Frosting.

One-quarter cup of butter, 1 cup pulverized sugar, 2 teaspoonsful cocoa or chocolate, 2 teaspoonsful strong coffee, 2 teaspoonsful vanilla. Melt the butter and dissolve the cocoa with the hot coffee (cleared). You can use extract of coffee if you wish.

MISS ADELAIDE ROBINSON.

### Cookies.

One cup of butter, 2 cups of sugar, 1 cup of milk, 4 eggs,  $1\frac{1}{2}$  teaspoons baking powder, a little salt, flavor with nutmeg or lemon. Good without eggs. Roll thin.

MRS. T. W. STREET.

### California Cake.

Two cups of sugar, 1 of butter, 1 of milk, 2 eggs,  $3\frac{1}{2}$  cups of flour, 3 teaspoons of baking powder; flavor to taste.

MRS. T. W. STREET.

### Crullers.

One cup white sugar, 2 eggs, 1 cup sweet milk, 2 scant tablespoons of melted butter, 2 teaspoons cream of tartar in flour, 1 teaspoon of soda in milk, 1 nutmeg, 1 pinch of salt, flour enough to roll soft.

MRS. LEE STREET.

### Brownies.

Two squares chocolate, melted, 1 cup sugar,  $\frac{1}{2}$  cup melted butter (equal to 1 cup butter), 2 eggs beaten separately, 1 cup flour, 1 teaspoon vanilla, pinch of salt. Put in large pan and spread as thin as paper; sprinkle 1 cup of chopped walnuts over it. Bake eight to ten minutes.

MRS. A. E. McINNES.

### Cheese Straws.

One cup grated cheese,  $\frac{1}{4}$  cup melted butter, yolk of one egg, 1 pinch red pepper, 1 teaspoon of salt, 1 tablespoon of vinegar, 1 tablespoon cold water, 1 teaspoon of mustard, flour enough to roll quite hard. Cut in long narrow strips; bake in rather hot oven; mix with the hand.

MRS. LEE STREET.

### Lemon, Cheese-cakes.

One pound of loaf sugar, pounded, 6 eggs, leaving out the whites of 3, the juice of 3 lemons and the grated rind of 2,  $\frac{1}{4}$  lb butter. Stir all together over the fire until as thick as honey. This will keep for a year if put into pots with brandied paper over it. This filling must be cooked in the shells before using.

MRS. T. W. STREET.



### Spice Drop Cakes.

One cup molasses, 1 cup sugar,  $\frac{2}{3}$  cup butter, 1 cup warm water, 5 cups flour, 3 teaspoons spice sifted with flour, 1 teaspoon soda sifted with flour, 2 eggs, 1 cup chopped raisins and currants. Drop in spoonful on buttered pan. MRS. A. E. BROCK.

### Coffee Cake.

One cup sugar,  $\frac{1}{2}$  cup of butter, 2 eggs, 1 cup of molasses,  $\frac{1}{2}$  cup of strong coffee in which is dissolved 1 scant teaspoonful of soda,  $2\frac{1}{2}$  cups of flour, 1 cup of raisins, 1 cup of currants,  $\frac{1}{4}$  lb citron, 1 teaspoonful each of cinnamon, cloves and nutmeg. Flavor with lemon. MISS TABOR.

### Three Egg Cake.

One pound flour,  $\frac{1}{2}$  lb sugar,  $\frac{1}{2}$  lb butter, 3 eggs, 1 teaspoonful soda, 2 teaspoons cream of tartar, eggs. Mix the cake. Roll out moderately thin and bake. MISS TABOR.

### Fruit Cake.

One and a quarter lbs. butter, 1 lb flour, 1 lb brown sugar, 4 lb raisins, 2 lb currants, 1 lb chopped figs, 1 dozen eggs, 1 lb citron, 3 glasses of brandy, 4 large tablespoons strawberry jam, cinnamon, nutmegs, cloves, alspice to taste. Flour the fruit with extra flour. Steam 3 hours; bake 3 hours. This will make two large cakes. If figs are used omit strawberry jam, but moisten figs with juice of plum or quince. MRS. F. D. CLEMENTS.

### Silver Cake.

Whites of 4 eggs,  $1\frac{1}{2}$  cups of sugar,  $\frac{1}{2}$  cup of butter,  $\frac{1}{2}$  cup of milk, 2 cups of flour, heaping teaspoonful of cream of tartar, even one of soda.

MISS TABOR.

### Crullers.

One teacup of sour cream or milk, 2 of sugar, 1 of butter, 4 eggs, spice, nutmeg and cinnamon, 1 teaspoon of salt, and 1 of soda. Beat well together, with the flour stiff enough to roll. Fry in hot lard.

MRS. T. W. STREET.

### Scotch Cake.

One pound of flour,  $\frac{1}{2}$  lb of butter,  $\frac{1}{2}$  teaspoon baking powder,  $\frac{2}{3}$  cup granulated sugar, 1 teaspoon vanilla. Mix flour with baking powder, rub in butter as for biscuits; work in the sugar and flavoring with hands. Bake in a moderate oven.

MRS. T. W. STREET.

### Filling for Nut Cake.

One cup brown sugar, mix with a little water and boil, add white of 1 egg beaten to a froth, beat this well, add vanilla and nuts cut fine.

MRS. H. V. B. BRIDGES.

### Luncheon Cake.

One pound flour,  $\frac{1}{2}$  lb raisins chopped,  $\frac{1}{2}$  lb sugar,  $\frac{1}{2}$  lb butter, 2 eggs,  $\frac{1}{2}$  pint molasses, dark spices,  $\frac{1}{2}$  teaspoon soda dissolved in a teacup of warm milk.

F

MISS OXLEY.

### Marguerites.

One cup walnuts, 1 cup raisins, 1 cup sugar, chopped fine. Mix with the well beaten whites of 3 eggs, the tiniest speck of salt. Put a small spoonful on small, square zephyr biscuit. Brown in a moderate oven.

MRS. D. ST. GEORGE FRASER.

### Wet and Dry Cake.

Whites of 2 eggs dropped in a cup which is one-half filled with melted but not hot butter, fill the cup with milk, 1 teaspoon vanilla. Cup of sugar,  $1\frac{1}{2}$  cups flour (measure after sifted), 1 teaspoon baking powder. Put in a bowl, mix together, then add the cup of wet and cook five minutes.

MISS STERLING.

### Chocolate Cake.

One-quarter pound grated chocolate, 5 tablespoons of water, 3 tablespoons sugar, small cup butter. Melt together on the stove. Then add  $1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup milk, 1 teaspoon soda, 2 cups sifted flour, 2 teaspoons cream of tartar, 4 eggs beaten right in.

MISS OXLEY.

### Whole Wheat Muffins.

One cup of entire wheat flour, 1 cup white flour, 2 tablespoons sugar,  $\frac{1}{2}$  teaspoon salt, 2 tablespoons sugar and  $3\frac{1}{2}$  teaspoons baking powder. Sift these all together, mix with 1 beaten egg, add  $1\frac{1}{4}$  cups milk; lastly add 3 tablespoons melted butter. Bake in buttered roll or muffin tins.

MRS. R. F. RANDOLPH.

### Sponge Cake.

Five eggs,  $\frac{1}{2}$  lb sugar,  $\frac{1}{4}$  lb flour (sifted twice), lemon and nutmeg to taste. Beat eggs and sugar together for 20 minutes, then stir the flour lightly in, add flavoring last. Do not beat after the flour is added. Bake in rather a quick oven. Sometimes the cake falls in the middle, but it does not seem to injure it.

MRS. ALBERT J. GREGORY.

### Ginger-bread.

One cup butter, 1 cup brown sugar, 1 cup molasses, 1 teaspoon all kinds of spice, 4 cups sifted flour, 1 cup sour cream or milk,  $\frac{1}{2}$  teaspoon soda if cream is sweet, if sour 2 teaspoons, 1 cup of currants 1 cup of raisins.

### Doughnuts.

One cup of brown sugar, piece of butter the size of an egg, creamed together, 2 eggs well beaten; then add 1 cup of flour, 2 teaspoons cream of tartar,  $\frac{1}{2}$  a grated nutmeg, pinch of salt, 1 cup sweet milk, 1 teaspoon soda dissolved in a little of the milk; then when well mixed add enough flour to roll out.

MRS. BABBITT.

### Plum Cake.

Ten eggs beaten separately, 1 lb dark brown sugar beaten with 1 lb butter, 1 cup molasses, 2 lb raisins, 3 lb currants,  $\frac{1}{2}$  lb each of citron, lemon and orange peel,  $\frac{1}{2}$  lb walnuts and prunes, 1 cup strawberries,  $\frac{1}{2}$  lb figs, 5 teaspoons cinnamon, cloves, allspice, mace and nutmeg, 1 lb flour, essences of almond, lemon, vanilla, 1 gill brandy.

MRS. BABBITT.

### **Crullers.**

Piece of butter size of an egg, 1 cup brown sugar, 2 eggs, 1 cup milk, 2 heaping teaspoons baking powder, flour enough to roll.

MRS. A. A. STERLING.

### **Pound Cake.**

One cup butter, 1 cup sugar, 4 eggs beaten separately,  $1\frac{1}{2}$  cups sifted flour; mix butter and sugar together, then put in yolks beaten light and flour; add whites last.

MRS. BABBIT.

### **Coffee Cake.**

Take a little bread dough (about a pint), add butter the size of an egg, melted, 1 egg and  $\frac{3}{4}$  cup sugar, knead tight and set to raise. After dinner roll out size of pan and let raise again. Bake about half an hour; when done spread over top brown sugar and cinnamon, wet with thick cream set on top of oven for a few minutes.

MRS. A. A. STERLING.

### **Boiled Frosting.**

One cup granulated sugar,  $\frac{1}{4}$  cup boiling water,  $\frac{1}{4}$  teaspoonful cream tartar, boil six minutes; do not stir, beat the white of an egg stiff and gradually add to the boiling syrup. Flavor with vanilla.

### **Icing (Chocolate.)**

Three ounces grated vanilla chocolate,  $\frac{1}{2}$  gill water, stir in a pan over the fire until melted, then add  $\frac{1}{2}$  lb confectioners' sugar and a spoonful or two of warm water, when sugar is dissolved use.

MRS. DIBBLEE.

### Angel Cake.

Eleven eggs, whites only, beaten very light,  $1\frac{1}{2}$  cups caster sugar added to the eggs, 1 teaspoon vanilla, 1 cup flour, sifted 5 times, 1 teaspoon cream of tartar added to the flour. Leave in the tin until cold, after baking in a slow oven for 1 hour. Do not butter the pan in which it is cooked.

MRS. J. W. BRIDGES.

### Nut Drops.

Beat the yolks of two eggs until thick and lemon-colored, and add gradually, while beating constantly, one cup brown sugar, then add one cup chopped nuts, the whites of two eggs beaten until stiff and 6 tablespoons flour mixed with a few grains salt. Drop from tip of spoon on a buttered sheet and bake in a moderate oven.

MISS KATHLEEN BALLOCH.

### Coffee Cake.

Two cups brown sugar, 1 cup butter, 1 cup molasses, 1 cup strong coffee, 4 eggs, 1 teaspoon saleratus, 2 teaspoons cinnamon, 2 teaspoons cloves, 1 teaspoon nutmeg, 1 lb raisins, 1 lb currants, 4 cups of flour.

MISS KATHLEEN BALLOCH.

### Seed Cakes.

Two lb flour, 1 lb sugar,  $\frac{3}{4}$  lb lard; rub these all together, then add 1 tablespoon caraway seed,  $\frac{1}{2}$  pint milk, 2 scant tablespoons soda, and a little salt. Roll thin, and bake in a moderate oven.

MRS. LEE STREET.

### Vine Rock Cake.

One pint milk, 2 eggs, piece of butter half the size of an egg, nearly a cup (kitchen) sugar, 1 teaspoon soda, 2 teaspoons cream of tartar, 4 cups flour. Beat the eggs and sugar together, then melt the butter and stir it in; pour half the mixture into the flour at a time, and beat out all the lumps before it goes into the oven. Dissolve the soda in half cup of water and work it in the last thing.

### Fruit Hermits.

Cream 1 cup butter, 2 cups brown sugar, add 3 beaten eggs, then 1 cup flour sifted with 2 teaspoons baking powder and 1 teaspoon allspice; add 1 cup seeded raisins, 1 lb chopped figs,  $\frac{1}{2}$  lb finely cut citron and 1 lb of blanched chopped almonds dredged with flour; then add sufficient flour to mold, and roll out; cut into squares with a sharp knife and bake.

MRS. W. J. WEAVER.

### Molasses Sponge Cake.

One cup butter, 1 cup sugar, 1 pint molasses, 1 tablespoon soda, 1 cup water, 3 eggs, sufficient flour to make it as stiff as pound cake.

### Marguerites.

Whites of 2 eggs, beaten until stiff,  $\frac{1}{2}$  cup of powdered sugar, 1 cup peanuts chopped fine, 1 teaspoon vanilla. Spread mixture on zephyretta, and put in oven until hardened.

MRS. A. E. MCINNES.

### **Cheese Straws.**

One cup grated cheese,  $\frac{1}{4}$  cup melted butter, yolk of 1 egg, little salt and red pepper, 1 tablespoon vinegar, 1 tablespoon water,  $\frac{1}{2}$  teaspoon mustard. Flour to roll out. Cut in thin strips and bake.

MISS BEEK.

### **Doughnuts.**

Two eggs, 1 cup sugar,  $\frac{3}{8}$  cup milk, 2 teaspoons cream tartar, 1 of soda, tablespoon melted butter; flavor to taste.

MRS. A. A. SHUTE.

### **Oatmeal Macaroons.**

Put 2 cups Quaker oats, 1 cup sugar, 1 teaspoon baking powder in a bowl. Beat 2 eggs with 2 teaspoons almond extract, add the dry mixture, then put in a tablespoon melted butter. Place on a buttered tin by the teaspoonful, with good big space between.

MRS. A. E. MCINNES.

### **Favorite Cake.**

One-half pound butter, 1 lb sugar, 1 lb flour, 1 cup milk, 1 large teaspoon baking powder, 1 teaspoon each vanilla and almond, 6 eggs. Beat butter to a cream, add sugar, beat well; then yolks of eggs, one at a time (without beating first); beat two minutes between each yolk, add milk, flour and baking powder (sifting flour three times), lastly whites 2 eggs beaten to a stiff froth. For variety add 1 lb chopped figs,  $\frac{1}{2}$  lb chopped almonds or 1 lb figs,  $\frac{1}{4}$  orange peel,  $\frac{1}{4}$  lb lemon peel.

MISS ALICE BURCHILL.



### **Cookies.**

One and one-half cups sugar, 1 cup butter and lard mixed,  $\frac{1}{2}$  cup sour cream, 3 eggs, nutmeg and carraway, flour to roll soft, sprinkle with sugar, and pass the rolling-pin over before cutting out. Bake in a hot oven.

MRS. A. A. SHUTE.

### **Nut Crackers.**

Quarter lb walnuts chopped fine, 1 cup powdered sugar, white of egg. Stir into the white (not beaten) the nuts and sugar; mix well. Sprad on saltines and brown in the oven; makes 1 dozen. Nice for afternoon tea or to eat with ice cream.

MISS ALICE BURCHILL.

### **Fruit Cake.**

Two cups brown sugar, 1 cup molasses, 2 eggs, 1 large cup butter, 1 cup water, 1 cup currants, 2 cups raisins, a little sliced citron, spice to taste, 1 teaspoon soda dissolved in a very little hot water. Steam two hours and bake one hour.

MISS TABOR.

### **Nut Rocks.**

One pound flour,  $\frac{1}{2}$  lb sugar,  $\frac{1}{2}$  lb butter, 4 eggs, 2 teaspoons baking powder, (1 soda, 2 cream tartar). Rub butter into flour, add sugar, then eggs, leaving out a small portion to brush over cakes. Roll into balls the size of a small walnut; have ready prepared cocoanut or chopped nuts; dip balls into white of egg, then into the nuts or cocoanut, and cook quickly.

MISS F. L. CLEMENTS.

### Chocolate Cake.

Three ounces chocolate, 3 eggs,  $1\frac{3}{4}$  cupsful flour,  $1\frac{3}{4}$  cupsful sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  tea-  
spoonful vanilla extract, 2 teaspoonsful cream tartar,  
1 of soda. Grate or melt the chocolate. Bake 20  
minutes in a moderate oven. MISS TABOR.

### Quick Cake.

One-third cup soft butter,  $1\frac{1}{3}$  cups brown sugar,  
 $\frac{1}{2}$  cup milk,  $1\frac{1}{3}$  cups flour, 2 eggs, 3 teaspoons  
baking powder,  $\frac{1}{2}$  teaspoon cinnamon and nutmeg,  
 $\frac{1}{2}$  lb raisins cut in pieces. Put all ingredients into a  
bowl and beat for 5 minutes; if added separately will  
not be as light. MISS ALICE BURCHILL.

### Nut Cake.

One cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet milk,  
2 eggs, 2 cups flour, 2 teaspoons baking powder, 1  
cup nuts chopped,  $\frac{1}{2}$  cup raisins, grated rind and  
juice  $\frac{1}{2}$  lemon, pinch of salt.

MRS. LEWIS H. BLISS.

### California Oatmeal Cookies.

One cup sugar, 2 eggs, 3 cups oatmeal, 1 teaspoon  
soda, 1 cup butter, 1 cup raisins, 2 cups flour,  $\frac{1}{2}$  tea-  
spoon salt,  $\frac{1}{2}$  cup sour milk or hot water,  $\frac{1}{2}$  cup nuts,  
1 teaspoon cinnamon. Chop raisins and nuts, or roll  
latter to coarse powder with a bottle; drop this latter  
mixture off the point of a spoon. Do not put many  
in the pan, and bake in a moderate oven until well  
browned.

MISS F. L. CLEMENTS.

### Crullers.

One-quarter pound butter (light weight), 2 cups sugar, 4 eggs, 2 quarts bread flour, 2 cups milk. Put 4 teaspoons baking powder (2 soda, 4 cream tartar) into the flour, 2 teaspoons vanilla or nutmeg, a little salt.

MISS F. L. CLEMENTS.

### Nut Drop Cakes.

One cup brown sugar,  $\frac{1}{2}$  cup butter, 1 cup raisins (chopped), 1 cup walnuts (chopped),  $1\frac{1}{4}$  cups flour, 2 eggs,  $\frac{1}{2}$  teaspoon soda; flavor with cassia, nutmeg and cloves.

MRS. A. B. MURRAY.

### Delicious Cake.

One cup butter and 2 cups sugar (beaten to a cream), 3 eggs, 1 cup of milk, 3 cups flour, 1 teaspoon soda, 2 teaspoons cream tartar, flavoring; beat the whites of the eggs separately, and add last of all.

MRS. A. B. MURRAY.

### Cookies.

One cup of butter, 1 cup of sugar, 2 eggs, 1 teaspoon of soda,  $1\frac{1}{2}$  teaspoons cream tartar, flour to roll out. Roll very thin.

MISS E. P. HUNT.

### Ginger-bread.

Half cup butter, 1 teaspoon cinnamon,  $\frac{1}{2}$  cup sugar, 1 teaspoon ginger, salt. Mix all together, add 1 cup molasses, 1 teaspoon soda, fill cup with boiling water, 2 cups flour; add 1 egg last, well beaten.

MISS F. L. CLEMENTS.

### **Patty Pan.**

One-half cup butter, 1 cup of sugar, 4 eggs,  $1\frac{1}{2}$  cups of flour, 2 tablespoons milk, 1 teaspoon soda, 2 of cream tartar; dissolve the soda in the milk; flavor.

MISS E. P. HUNT.

### **Brown Sugar Frosting.**

One cup brown sugar and sufficient cream or hot water to dissolve by stirring until it commences to boil. When it "hairs" properly or a drop will make a soft ball between thumb and finger, stir into well beaten white of egg. Flavor with vanilla.

MISS F. L. CLEMENTS.

### **Crullers.**

Three quarts of flour, 1 lb of sugar, 6 eggs, 6 even teaspoons cream tartar, 3 even teaspoons of soda, 6 oz. of butter, 2 tablespoons of nutmeg. To be mixed with milk.

MISS E. P. HUNT.

### **Butter Frosting.**

Two tablespoons butter, creamed, 1 tablespoon vanilla, 2 tablespoons cold water. Stiffen with frosting sugar, and, if liked, add blanched almonds cut in strips.

MISS JEAN S. FENETY.

### **Tea Cakes.**

Two pounds butter, 2 lb sugar, 8 eggs, 1 cup milk, 1 teaspoon soda, 2 teaspoons cream tartar, flour to roll out. Flavor with lemon and roll very thin.

MRS. J. J. FRASER WINSLOW.

### English Seed Cake.

One and one-half cups butter, 2 cups sugar, creamed together, 7 eggs well beaten,  $1\frac{1}{2}$  pints flour,  $\frac{1}{2}$  teaspoon soda, 1 cream tartar, or 2 teaspoons baking powder, a little nutmeg, a little lemon, 1 tablespoon seeds. If you like, a tablespoon finely cut up citron; salt. Bake about one and one-half hours—less if in a large pan.

MRS. L. W. SHERMAN.

### Plain Seed Cake.

Three eggs,  $1\frac{1}{2}$  cups sugar,  $\frac{3}{4}$  cup butter (creamed together),  $\frac{3}{4}$  cup milk, 3 cups flour (scant), 1 tablespoon caraway seeds, a few drops of lemon, a little nutmeg or mace,  $\frac{1}{2}$  spoon soda, 1 spoon cream tartar or 2 baking powder, salt.

MRS. L. W. SHERMAN.

### Old Fashioned Crullers.

Half a cup of butter,  $1\frac{1}{2}$  cups sugar, 3 eggs, 1 cup of sweet milk, 2 teaspoons cream tartar, 1 teaspoon soda; flour to roll out soft, nutmeg and cinnamon, the rind and part of the juice of a lemon to flavor.

MRS. ALBERT J. GREGORY.

### Sponge Cake.

Four eggs, 1 cup white sugar, 1 cup flour, 1 teaspoon baking powder, flavoring. Beat whites of eggs stiff, add the sugar gradually, beat yolks and add to the whites and sugar, add flour and baking powder and flavoring. Bake from fifteen to twenty-five minutes.

MRS. J. W. HAMILTON.

### Nut Cake.

Two-third cup butter, 2 cups pulverized sugar, whites of 4 eggs,  $\frac{1}{2}$  cup milk, 3 cups flour, 2 teaspoons Royal Baking Powder, 1 teaspoon vanilla, 1 cup floured nuts added last.

MRS. G. M. DOWNING.

### Yorkshire Spice Cake.

One and a half pounds flour,  $\frac{3}{4}$  lb white sugar, 2 lb mixed fruit and candied peel,  $\frac{3}{4}$  lb shortening (dripping, butter or lard), 4 eggs, 4 teaspoons baking powder, a very little milk. Rub shortening into flour, sugar and baking powder, add fruit; lastly, the eggs and milk beaten together; mix with a knife. Makes one large or two small cakes.

MRS. JAMES FORD.

### Patty Pans.

One and one-half cups butter, 2 cups sugar, 2 cups milk, 3 eggs, 4 teaspoons cream of tartar, 2 teaspoons soda, flour enough to make a stiff batter. Flavor to taste.

MISS PETERS.

## SALADS AND DRESSINGS.

### Winter Salad.

One dozen carrots, 6 large beets, 4 heads cabbage, 6 heads celery, 3 quarts of vinegar,  $\frac{1}{2}$  cup mustard, a little allspice and pepper. Boil carrots and beets and chop rather fine, not too fine. Chop cabbage and celery also rather fine; do not boil. Add to carrots, etc. Boil vinegar with pepper and allspice and pour over the vegetables boiling hot; mix the mustard and add; mix all thoroughly; let stand in stone jar three days; will keep for 2 months well covered in jar. When serving, pour over thick cream dressing; sour cream is best.

MRS. DIBBLEE.

### Mayonnaise Oil Dressing.

One teaspoon mustard, 1 teaspoon salt, 1 teaspoon powdered sugar, 2 yolks of eggs, 2 tablespoons lemon juice or more, 2 tablespoons vinegar,  $1\frac{1}{2}$  cups best olive oil, cayenne pepper. Mix dry ingredients, add egg, beating all the time, then  $\frac{1}{2}$  teaspoon vinegar, add oil gradually drop by drop, stirring constantly. As mixture thickens, add lemon juice and vinegar; add oil, vinegar, lemon juice alternately, beating all the time till all is used. Ingredients want to be ice-cold. If oil is added too quickly mixture will curdle. A smooth consistency can be restored by taking yolk of another egg and adding curdled mixture slowly to it. Keep on ice, and use last thing before serving, as it liquefies quickly.

MRS. DIBBLEE.

### **Salad Dressing (Boiled).**

Four eggs well beaten, 1 tablespoon mixed mustard,  $\frac{1}{2}$  teaspoon salt, 6 tablespoons vinegar, a little cayenne pepper and a few drops of tobasco. Mix and cook in double boiler or pan set in hot water. When warmed through add 1 tablespoon butter or oil. Stir constantly till thick and smooth. When cold, add whipped cream lightly whipped in. Will keep some time without the cream.

MRS. DIBBLEE.

### **Celery Jelly.**

Celery jelly is a great addition to a salad of chestnuts and lettuce. Cut up the outer green stalks of celery; to a cup use 1 pint of water and a slice of onion, 1 teaspoonful of salt and a dash of cayenne; let simmer until soft, add a tablespoonful of granulated gelatine that has been softened in cold water, and strain. If wanted very clear strain through a jelly bag. A few drops of green coloring may be added. This jelly is usually moulded in a ring mould; when hard turn out on a bed of crisp lettuce leaves and fill the centre with boiled chestnuts, mixed with pepper and salt and a squeeze of lemon and mayonnaise. Walnuts may be used instead of chestnuts.

MRS. R. F. RANDOLPH.

### **Salad Dressing.**

Yolks of 3 eggs, 1 tablespoon mustard, 2 teaspoons salt,  $\frac{1}{4}$  saltspoon cayenne, 2 tablespoons sugar, 2 tablespoons melted butter,  $\frac{1}{2}$  cup hot vinegar, 1 cup of cream or milk, whites of 3 eggs put in the last.

MISS KATHLEEN BALLOCH.



## **Cheese Balls**

(To Serve with Salad).

Cream fresh cheese, and sprinkle with red pepper and a drop or two of tobasco, and a very little salt; add chopped walnuts, and shape into balls; or, shape the cheese into balls, and add half a walnut meat on each side of cheese ball. Serve with salads.

MRS. DIBBLEE.

## **Fruit Salad.**

Six oranges, 6 bananas, pineapple, peach, and any kind of fruit in season. To this quantity take 2 cups sugar, boil in a little water till it hairs when dropped from spoon. Dissolve  $\frac{1}{2}$  box gelatine in a little of the fruit juice, add to it the sugar syrup, with a wine glass of sherry. When this is quite cool, pour over fruit, having first squeezed over the fruit the juice of 1 lemon. Set on ice for some hours. To serve very cold.

MRS. J. W. BRIDGES.

## **Oil Dressing.**

Take the yolk of 1 egg, beat and stir in drop by drop as much of the best salad oil as you want, a little salt and cayenne, then put enough vinegar to make it pleasantly sharp, added drop by drop. There is less danger of the dressing curdling if you have everything on ice while you are mixing it. If it should curdle, beat another yolk and drop the mixture slowly on it. An oil dropper lessens the danger of curdling very much.

MRS. T. C. ALLEN.

### Tomato Jelly Salad.

One can stewed tomatoes, strain; add salt, pepper, onion juice or grated onion, a few drops of tobasco, and a few of Worcester sauce,  $\frac{2}{3}$  box of gelatine which has been soaked 15 minutes in  $\frac{1}{2}$  cup cold water. Pour into mould which has been wet with cold water, or can be used in individual moulds; add a few French peas gradually as it hardens; turn out on lettuce leaves with mayonnaise dressing.

MRS. DIBBLEE.

### Grape Salad.

One pint white grapes cut in half and seeded, 1 cupful chopped apples, 1 cupful chopped celery,  $\frac{1}{2}$  cup English walnuts. Mix together and moisten with mayonnaise dressing.

MRS. G. M. DOWNING.

## CREAMS, JELLIES.

### Charlotte Russe.

A quart of soft custard quite cold, a quart of rich cream beaten stiff; dissolve a small package or wine glass of gelatine in rum, line the moulds with ladies' fingers, previously dipped in melted gelatine. Mix together the cream and custard, flavor with vanilla, then add the gelatine quickly, fill the moulds and put in a cool place to set.

MRS. ALBERT J. GREGORY.

### Judge Peter's Pudding.

Three-quarter box of gelatine, 2 lemons, 2 oranges, 2 bananas, 6 figs, 9 dates, 10 nuts of any kind. Dissolve the gelatine in  $\frac{1}{2}$  pint of cold water 1 hour, add then  $\frac{1}{2}$  pint boiling water, juice of 2 lemons and 2 cups of sugar; strain and let stand until it commences to thicken, then stir in all the fruit cut into small pieces. If there seems too much gelatine put a pint of boiling water.

MRS. ALBERT J. GREGORY.

### Fresh Strawberry Jelly.

One box gelatine soaked in cold water, one hour, 1 quart berries, 1 pint boiling water, mash half the berries with  $\frac{3}{4}$  of a cup of sugar, add to the gelatine the juice of 2 lemons and  $1\frac{1}{2}$  cups of sugar, pour on boiling water, stirring constantly, set on fire for a few minutes, strain, and when half stiff add the whole berries and mould. Serve with whipped cream.

MRS. ALBERT J. GREGORY.

### Danish Pudding.

Half pint claret,  $\frac{1}{2}$  pint raspberry syrup,  $\frac{3}{4}$  pint sherry,  $\frac{1}{2}$  lb sugar, juice of two lemons, part of rind of one, rather less than an ounce of gelatine, mix and boil carefully. Served with custard for pudding and without for jelly. The raspberry syrup is principally for coloring; the syrup of raspberry jam is the best.

MRS. ALBERT J. GREGORY.

### Marsh-mallow Cream.

Half pound marsh-mallows, pink and white, 1 pint cream,  $\frac{1}{2}$  cup walnuts, more if liked, 1 wine glass sherry. Cut marsh-mallows in small pieces with scissors, dipping the scissors in hot water to prevent them sticking, moisten the marsh-mallows with sherry, add nuts and whipped cream. Serve in glass dish and keep on ice until wanted.

MRS. M. S. L. RICHEY.

### Macaroon Cream.

One-quarter box gelatine,  $\frac{1}{4}$  cup water, 2 cups scalded milk,  $\frac{1}{3}$  cup sugar,  $\frac{1}{8}$  teaspoon salt,  $\frac{2}{3}$  cup of pounded macaroons, yolks of 3 eggs, 1 teaspoon vanilla, whites 3 eggs. Soak gelatine in water, make custard of yolks, sugar and salt, add soaked gelatine, strain, then add macaroons and flavoring, stir until it begins to thicken, then add whites well beaten, mould, chill, and serve garnished macaroons, brandied cherries or anything preferred.

MRS. T. CARLETON ALLEN.

### Lemon Solid.

One-half pound sugar, juice and rind of 2 lemons, squeeze the lemon juice on the sugar,  $\frac{1}{2}$  oz. of isinglass or gelatine dissolved in a gill of hot water. Mix these together and beat 3 eggs, add 1 gill of cream whipped, stir well together and put into mould. Nothing to be heated but the gelatine.

MRS. ALBERT J. GREGORY.

### Lemon Jelly.

Six lemons,  $\frac{1}{4}$  lb sugar, 1 pint water, 1 ounce gelatine, peel 3 of the lemons, pour  $\frac{1}{2}$  pint boiling water on the rind and let it infuse for half an hour, put the gelatine, sugar and  $\frac{1}{2}$  pint of water in lined saucepan. Simmer these ingredients for 20 minutes, then put in the strained lemon juice, the strained infusion of the rind and bring the whole to the point of boiling. Skim well; run the jelly through a bag; pour in a mould that has been soaked in cold water.

MISS STERLING.

### Rice Pudding Glase.

Wash  $\frac{1}{4}$  cup rice, boil ten minutes in boiling salted water, drain carefully, put in double boiler with 2 cups milk,  $\frac{1}{4}$  teaspoon salt, cook until tender, add  $\frac{3}{4}$  cups powdered sugar, soak  $\frac{1}{4}$  box gelatine in 2 tablespoons cold water, add 3 tablespoons boiling water, add to rice; set in cold water until it begins to set, then flavor with one tablespoon vanilla, and fold in 1 cup thick cream beaten stiff; put in mould, chill for two hours. Serve with strawberry preserves.

MISS STERLING.

### Claret Jelly.

One pound loaf sugar, 1 bottle claret, juice 1 lemon and 1 rind, 1 glass red currant jelly, 1 box Cox's Gelatine. Boil together 5 or 10 minutes; add 1 wine-glass brandy; strain into moulds. Serve garnished with whipped cream. Make day before using.

MRS. A. E. BROCK.

### Pine-apple Jelly.

One tin pine-apple cut very fine, add to juice enough water to make 1 pint liquid, pour this over 2 ounce box gelatine, soak 1 hour, then pour over that 1 quart of boiling water, add juice and rind of 2 lemons, 1 scant lb sugar. Strain and add chopped pine-apple. Pour in moulds.

MRS. A. E. BROCK.

### Frozen Egg-nog.

Four eggs, 3 tablespoons sugar, 3 cups milk. Let milk simmer. Beat yolks and sugar very light, add to hot milk, then let it cool; beat whites of eggs very light, add to mixture and freeze. When ready to serve, take 3 teaspoons brandy and 1 of rum, mix quickly into sufficient quantity to fill six punch glasses.

MRS. A. E. BROCK.

### Spanish Cream.

One-third box gelatine soaked in a little cold water, 3 cups of milk, boil together and add the yolks of 3 eggs and  $\frac{3}{4}$  cupful of sugar, when thickened, take off the fire and add the well beaten whites of the eggs. Flavor with wine and vanilla.

MISS TABOR.

### Prune Jelly.

One pound prunes, soaked three hours in 1 quart cold water, 1 box gelatine dissolved in 1 cup cold water. Strain the water off the prunes, adding enough to make up the quart after boiling prunes and removing the pits; add to the water 1 scant pound sugar and the prunes; let boil; add gelatine and 1 cup chopped walnuts; pour into moulds. Serve with whipped cream.

MRS. DIBBLEE.

### Cranberry Cream.

One pint of cranberries put in a saucepan with just enough water to keep them from scorching, cover the saucepan, and as soon as the cranberries pop press them through a colander. Add 1 cup of sugar, 2 tablespoonfuls of gelatine that has been allowed to stand for half an hour covered with 4 tablespoons of water. Let harden a little, then stir in 1 pint of cream, whipped stiff; turn into a mould.

MISS EDITH M. GREGORY.

### Lemon Foam.

Two cups hot water, 1 cup white sugar, 2 large tablespoons corn starch, 2 whites of eggs, juice 1 large lemon. Put the sugar and water in a double boiler; when it boils add the corn starch wet with cold water, stirring fast as it boils for five minutes; then add the juice of lemon; take off and cool; add the well beaten whites of eggs, beat all together until perfectly white, pour into mould, make custard of the yolks of the eggs to serve with it. Serve cold.

MRS. O. H. SHARPE.

### Pine-apple Cream.

Put the syrup from a can of pine-apple into a saucepan with 3 ounces of loaf sugar and  $\frac{1}{2}$  a pint of water. When the sugar is dissolved put in the fruit and boil quickly for 10 minutes. Add  $\frac{3}{4}$  of an ounce of gelatine and boil for 10 minutes longer. Pour in a bowl, and, when cool, add 1 pint and a quarter of whipped cream. Stir all together, and as soon as it begins to thicken, pour in a mould and set on ice. Stir for a few minutes after it is on ice to prevent the fruit settling to the bottom. Time  $\frac{3}{4}$  of a hour.

MRS. W. T. WHITEHEAD.

### Wine Jelly.

An ounce hot gelatine soaked in  $\frac{1}{2}$  pint of cold water,  $\frac{1}{2}$  pint of wine and brandy mixed,  $\frac{3}{4}$  cupful of sugar, juice of 1 lemon, 1 pint of boiling water.

MISS TABOR.

### Pine-apple Sponge.

Juice of 2 lemons, 1 fresh pine-apple, or a pint and a  $\frac{1}{2}$  can of the fruit, 1 cup of sugar, a  $\frac{1}{2}$  package of gelatine, 1 and a half cups of water, the whites of 4 eggs. Soak the gelatine 2 hours in a half cup of water. Chop the pine-apple fine, and put it and the juice in a porcelain dish with the sugar and remainder of the water. Simmer ten minutes. Add the gelatine. Take from the fire, and when partially cooled add the whites of the eggs beaten stiff. Beat until the mixture begins to thicken. Pour into a mould and put away to thicken. Serve with whipped cream.

MRS. W. E. SMITH.



### Coffee Jelly.

An ounce hot gelatine soaked in  $\frac{1}{2}$  pint of cold water,  $\frac{3}{4}$  cupful of sugar, juice of 1 lemon, 1 pint strong coffee,  $\frac{1}{2}$  pint of boiling water.

MISS TABOR. .

### Mint Jelly.

Take about  $\frac{3}{4}$  of a teacup of fresh mint leaves, stripped from the stalk, dried mint can be used, in which case  $\frac{1}{2}$  a teacup will be enough. Pour over the leaves a small cupful of vinegar,  $\frac{3}{4}$  cup of brown sugar, and sufficient boiling water to make a quart of liquid, let steep on the back of the stove about an hour, or until it tastes very strongly of the mint. Dissolve a package of Knox's gelatine in  $\frac{1}{4}$  pint of cold water and a little salt. Pour the mint and vinegar over this, mix together, then strain into moulds. To color the jelly green adds to its appearance. If your vinegar is very strong put less than a cupful, and make up the quantity with water. Salt to taste. To serve with roast lamb.

MRS. A. J. GREGORY.

### Maple Cream.

One cup rich cream, whites of 2 eggs,  $\frac{1}{2}$  package gelatine, 1 scant cup maple honey, 1 cup cut nuts (Pecan or walnuts); cover gelatine with cold water and let stand for half an hour or more; turn into porcelain saucepan, add about 2 tablespoons boiling water and stir on range until gelatine is perfectly dissolved; put in the syrup, let heat together a moment, and stand away to cool. While this is cooling (watch

that it does not "set"—it must only thicken), whip the cream stiff, also the whites of eggs. Now turn contents of saucepan into bowl with whites of eggs, beating all the time, quickly turn in the cream, and let the beating go on while you throw in the nuts. Turn into mould previously wet with cold water. Make some hours before using, and keep in a cold place. When ready to serve, loosen the edges delicately with your finger tips and turn out deftly on the dish. Eat with whipped cream, or a little maple syrup, or a cold chocolate sauce, but it is very good alone.

MRS. J. R. HOWIE.

### Fruit Charlotte.

One quart cream beaten stiff,  $\frac{1}{2}$  box gelatine, dissolved in  $\frac{1}{2}$  cup milk, add to cream when tepid  $\frac{1}{4}$  lb raisins, stoned,  $\frac{1}{4}$  lb currants,  $\frac{1}{4}$  lb citron cut in small bits,  $\frac{1}{4}$  lb candied cherries. Butter well a deep, narrow tin, put in layer of cream, then fruit, and so on until full; put on ice to harden, turn out and serve in slices. You must work quickly, as the gelatine sets quickly.

MRS. D. ST. GEORGE FRASER.

### Cocoanut Cream Tapioca.

To 1 quart of boiling milk add 2 tablespoons of minute tapioca, 3 tablespoons cocoanut and 1 small cup sugar. Boil 15 minutes in double boiler, stirring frequently. Just before removing from the fire add the beaten yolks of 3 eggs; cover with the whites of eggs beaten to a stiff froth, with a little sugar, and brown in quick oven.

MRS. G. M. DOWNING.

### Tapioca Cream.

Cook in a double boiler for 15 minutes 1 quart hot milk, 2 heaping tablespoons minute tapioca and a little salt, stirring often. Beat together the yolks of two eggs and  $\frac{1}{2}$  cup sugar, and, at the end of 15 minutes, stir into the milk and tapioca. Let all this cook until it thickens. Remove from fire. Pour into a dish and whip in the beaten whites of the eggs until the white is to be seen. It is delicious when cold, poured over any fresh fruit—strawberries, raspberries, peaches or oranges.

MRS. G. M. DOWNING.

## JAMS AND MARMALADE.

### Brandied Peaches.

Half pound granulated sugar to 1 lb fruit,  $\frac{1}{2}$  pint water to each lb fruit. Peel peaches, not removing stones. Drop into cold water to keep from discoloring. Have syrup of sugar and water boiling, drain fruit and add to boiling syrup. Cook till soft enough to pierce with a straw, remove the peaches carefully not to break, put in screw-top jars, boil down syrup a little, add to peaches in jars, also add to each pint bottle 2 large tablespoons best brandy. Screw down top while hot.

MRS. A. E. BROCK.

### Cranberry Jelly.

Four cups bog cranberries, 1 cup boiling water; boil twenty minutes, put through wire sieve, add 2 cups sugar, boil five minutes more, put in glasses wet with water.

MRS. A. E. BROCK.

### Rhubarb Marmalade.

Five pounds rhubarb cut into small pieces, 5 lb sugar; boil slowly three hours, and just before done add the juice and rind of 2 oranges.

MRS. M. S. L. RICHEY.

### Pine-apple Jam.

To 1 lb of ripe grated pine-apple, add  $\frac{3}{4}$  lb loaf sugar. Make a syrup, and boil the grated pine-apple in it fifteen minutes.

MRS. A. A. SHUTE.

### Grape Fruit Marmalade.

Wash the grape fruit, grate off any defective parts. To 3 lb of fruit allow 5 lb of sugar; put the fruit into a saucepan with plenty of cold water, cover close and boil till a straw or head of a pin can easily pierce them; take them out and cut in four, pick out the seeds and tough skin, slice peels and all as thin as possible; to each pound of sugar allow  $\frac{1}{4}$  pint of cold water, stir till dissolved, and boil for a few minutes, take off the fire, and add  $\frac{1}{4}$  pint of cold water, let stand a few minutes and skim them, put on fire, adding the sliced fruit, and boil for fifteen minutes or half an hour.

MISS ADELAIDE ROBINSON.

### Jim Jams.

To 1 pint of brandy put 1 lb each of all kinds of fruit and 1 lb of sugar to each lb of fruit. Keep tightly sealed.

MISS BEEK.

### Orange Marmalade.

Half dozen bitter oranges, 6 pounds granulated sugar, 5 quarts of water. Cut orange peel and pulp as fine as possible, removing the seeds and saving them. Put the peel and pulp in a large bowl and let them stand 36 hours in 4 quarts of water, put the remaining quart on the seeds, let it stand 36 hours, then strain and add to the 4 quarts with the peel. Boil the water with peel and pulp 2 or 2  $\frac{1}{2}$  hours hard, then add the sugar and boil 1 hour more (not longer). This receipt has been tried and has proved good.

MRS. L. W. BAILEY.

### **Pine-apple Marmalade.**

Pare fruit, taking out all the eyes and discolored parts. Cut in small bits, taking out all the core. Weigh the fruit and put in crock with half as many pounds of sugar as of fruit. Let it stand over night. In the morning put it over the fire and let it boil 1 minute only, as cooking long discolors it.

MISS E. CROOKSHANK.

### **Lemon Marmalade.**

Six lemons, 1 orange, 7lb sugar, 7 pints water. Slice the lemons and orange very thin, and remove the seeds. Let the fruit stand over night. In the morning cook it slowly for two hours, add sugar and cook briskly for twenty minutes.

MRS. W. J. WEAVER.

### **Lemon Marmalade.**

Six lemons sliced very thin, and each pile of slices cut in quarters, cover with 10 cups of cold water and let it stand twenty-four hours. Boil until the rind is perfectly tender, add 11 cups of sugar and simmer for twenty minutes, or until the syrup jellies.

MISS ELIZABETH ROBINSON SCOVIL.

### **Tomato Marmalade.**

Two pounds tomatoes, 2lb sugar, juice and grated rind of 1 lemon; scald tomatoes, remove skin, mix sugar and boil slowly for one hour, skimming and stirring occasionally; add juice and rind, boil half an hour or more until it forms a thick mass.

MISS ALICE BURCHILL.

### Orange Marmalade.

One dozen oranges,  $\frac{1}{2}$  dozen lemons, cut oranges into quarters, remove seeds, then cut in thin strips, cut off the rind of the lemons and add it and the pulp to the oranges. To 1 lb of this add 3 pints of water, let stand 48 hours. Boil  $\frac{1}{2}$  hour or until tender, let stand 24 hours. To 1 cup of this add 1 and a  $\frac{1}{2}$  cups of sugar, after the oranges have come to the boil and the sugar has been heated in oven. It should jelly after boiling about  $\frac{1}{2}$  hour.

MRS. A. A. STERLING.

### Pumpkin Preserve.

Four pounds pumpkin cut in small squares, sprinkle 4lb sugar over; let stand all night. In the morning boil with root ginger and lemon until pieces are clear.

MRS. A. A. SHUTE.

### Rhubarb Marmalade.

Six pounds rhubarb cut in pieces. Put as many pounds of sugar in your kettle, and leave over night. This forms a syrup. Slice 3 or 4 oranges and the peel of all; also 2 lemons and the peel.

### Green Tomato Jam.

Eight pounds of green tomatoes, 7 lb sugar, 3 lemons and 4 ounces of whole ginger. Boil fruit in a little water until tender, then add sugar and boil again, then take out fruit and boil syrup a short time. Pour over the fruit in jars and seal up.

MRS. DE LANCEY ROBINSON.

### Pear Marmalade.

Eight pounds pears, 5lb sugar,  $\frac{1}{2}$  lb preserved ginger, 6 lemons. Pare and cut pears into small thin slices, slice the ginger and lemons, 2 peeled, 4 unpeeled. Put all into kettle and stand twenty-four hours; then cook until all is transparent.

MISS ALICE BUCHILL.

### Orange Sticks.

Cut the peel with scissors into strips, put into an earthen dish and cover well with cold water, to each quart of which has been added 1 large tablespoon salt; soak twenty-four hours or longer if the peel is still bitter; strain this off; put into clear cold water and boil very tender—from six to eighteen hours—changing the water at least three times, always taking cold water; if necessary to put away over night, change the water. Add cold water while cooking, to keep the kettle filled; when very tender drain; add equal weight of sugar to the fruit, add a cupful of water to each pound. Cook one hour covered; then uncover and cook until the syrup is nearly all boiled away; drain in sieve, and roll each piece in sifted powdered sugar. Care should be taken in handling, and never use a spoon. They keep well in glass. Give the kettle an occasional turn, to prevent sticking. Thick-skinned fruit only should be used. Grape fruit prepared the same way, soaked a little longer (forty-eight hours), is delicious.

MRS. D. ST. GEORGE FRASER.



## PICKLES AND SPICED FRUITS.

### Mustard Pickles.

Put beans and cucumbers in strong salt and water for 24 hours. Tear the cauliflower in pieces and put it and the onions in brine over night, in the morning pour off the brine, scald them in vinegar sufficient to cover, adding a small piece of alum and a large spoonful of turmeric, cook until this begins to be a little tender. Do not scald beans or cucumbers. Turn off the vinegar (which can be used again), let the onions and cauliflowers stand until perfectly cold, then put with beans and cauliflowers (heat wilts these.) About a peck of vegetables will make a good supply.

#### Dressing for Above.

One gallon vinegar, 4 cups sugar,  $\frac{1}{2}$  lb mustard, 1 cup flour,  $\frac{1}{4}$  lb turmeric. Bring vinegar to the boil, then put in turmeric and sugar, mix mustard and flour with cold water before adding, a little red pepper is an improvement. Let all be cold before covering the pickles, the pickle jars should be filled with the vegetables put in in layers, then fill with the mustard mixture. The turmeric is only used as a coloring matter, and  $\frac{1}{4}$  lb is too much, less than half the quantity is enough.

MRS. ALBERT J. GREGORY.

### Pickled Pears.

Wipe pears dry with cloth, cut out blossom end, do not pare. Boil them in large kettle with plenty of

water till soft enough to handle without danger of breaking. Strain carefully, weigh fruit. To 7 lb of fruit add 4 lb brown sugar, 1 quart good vinegar,  $\frac{1}{2}$  ounce stick cinnamon broken up,  $\frac{1}{2}$  ounce ginger root scraped. Boil all together, and while it is boiling get pears ready, by sticking each pear with 2 whole cloves, not more, pushing them in entirely. When syrup boils put in pears carefully, let them heat a few minutes, but not boil. Stand away until next day, then pour off all the syrup, boil it up and while boiling hot pour over pears, do this for two days running, then when cool, put in jars with large top and seal up. MRS. ARTHUR W. CARR.

### Spiced Grape.

(To Serve With Cold Meats.)

Five pounds grapes, 4 lb sugar, 1 large pint vinegar, 2 tablespoons cloves, 2 tablespoons cinnamon. Simmer three hours. To prepare grapes, separate skins from the pulp, keeping them in separate dishes. Put the pulp in kettle with 1 teacup water; when well heated through, press through a colander to separate the seeds; then add the skins. MRS. DIBBLEE.

### Spiced Crab-apple Jelly.

One-half peck crab-apples cut in two, 3 pints cider vinegar, 1 pint water, cloves, stick cinnamon, and all-spice tied in muslin bag. Boil till soft; strain through flannel bag over night. To 1 pint of juice add 1 lb granulated sugar. Boil till jelly.

MRS. DIBBLEE.

### Sweet Pickle.

Four and one-half pounds green tomatoes, 4½ lb sound apples pared, quartered and cored, stick a few cloves into each piece, 3 lb sugar, 3 pints vinegar, about an ounce each of cinnamon and allspice, 4 green peppers. Tie spices in muslin and put them in sugar and vinegar, let come to a boil, then put in the fruit and cook slowly until done.

MRS. ALBERT J. GREGORY.

### Pickled Plums.

Seven pounds plums, 4 lb sugar, 3 oz. stick cinnamon, 2 oz. cloves, a little mace, 1 quart vinegar. Put in jar a layer of plums and spices, scald vinegar and sugar; pour over plums three times, the fourth time scald all together, and prick plums. Bottle while hot.

MRS. A. E. BROCK.

### Spiced Cranberries.

One quart bog cranberries; cook in 1 pint water till tender, add ¾ lb sugar, 1 teaspoon cinnamon, ½ teaspoon cloves, ground; boil a few minutes; put in glasses. To serve with cold turkey.

MRS. A. E. BROCK.

### Sweet Tomato Pickle.

Eight pounds sliced tomatoes, 4 onions sliced, 4 lb brown sugar, 1 gallon cider vinegar. Put on vinegar to boil with the sugar, remove the scum, then add the tomatoes and onions, teaspoon cloves, cinnamon and mustard, 2 teaspoons salt, put on the stove and boil until soft.

MRS. T. B. WINSLOW.

### Butternuts Pickled.

Gather butternuts when soft enough to be pierced with a needle, run a heavy needle through them several times, place them in a strong brine, using as much salt as water will absorb, let them remain in the brine a week or ten days, change brine every other day, then drain nuts and expose them to the air till they have turned black. Pack in jars and cover them with boiling hot vinegar prepared as follows: To 1 gallon of vinegar add 1 ounce each of root ginger, mace, allspice and cloves, and 2 ounces of pepper corns. Boil together for 10 minutes and strain over the nuts. Let stand a month before using. Scald the vinegar several times during the month, and pour over nuts boiling hot.

MRS. T. CARLETON ALLEN.

### Chili Sauce.

Boil together for 1 hour 6 large ripe tomatoes, 4 red peppers chopped, 1 large onion chopped, 1 tablespoon salt, and 1  $\frac{1}{2}$  cups of cider vinegar.

MRS. W. H. NORTON-TAYLOR.

### Russian Bear.

Large ripe cucumbers, before they are soft, cut in pieces (rings), pare, divide in small pieces, remove seeds and pulp, cooking slightly in weak brine, drain well and place in jar 2 quarts vinegar, 2 lb sugar, a few slices onion, some cayenne, whole allspice, cinnamon and clove to taste. Scald and pour over all.

MRS. A. A. SHUTE.

### Knickerbocker Pickle.

Three gallons soft water, 4  $\frac{1}{2}$  lb salt, 1  $\frac{1}{2}$  lb brown sugar, 1  $\frac{1}{2}$  oz. saltpetre,  $\frac{1}{2}$  oz. soda, 2 quarts good molasses, boil mixture and skim well. When cold pour over meat and see it is well covered.

MRS. T. B. WINSLOW.

### Cabbage Pickles.

One quart raw cabbage, chopped fine, 2 cups sugar, 1 cup grated horse radish, 1 tablespoon salt, 1 teaspoon black pepper,  $\frac{1}{4}$  teaspoon of cayenne pepper. Cover with cold vinegar and keep from the air.

MISS BEEK.

### Tomato Catsup.

One gallon tomatoes (after straining), 1 teaspoonful cayenne pepper, 3 tablespoons salt, whole spices, cinnamon, cloves and allspice—tied in a bag, 1  $\frac{1}{2}$  pints vinegar. It is an improvement to add one grated onion to the tomatoes while boiling. Boil nearly half away; then bottle; seal tightly.

MRS. H. V. B. BRIDGES.

### Sweet Tomato Pickle.

Take 4  $\frac{1}{2}$  lb of green tomatoes, the same of apples quartered. Stick a few cloves in each quarter, 3 pints of vinegar, 4 lb sugar, 1 oz. allspice, 1 oz. pepper, and some stick cinnamon. Tie all the spices in muslin bags. Let vinegar, sugar and spices come to a boil, and then add fruit and boil till tender.

MRS. W. T. WHITEHEAD.

### Chow-chow.

Eight quarts green tomatoes,  $1\frac{1}{2}$  dozen onions, 1 quart green peppers; chop all together, then sprinkle with salt and let stand all night, then drain well and cover with good malt vinegar; let scald three-quarters of an hour, and add 2 lb of brown sugar. Put the following in a thin muslin bag and cook with the rest: One ounce of cloves, 1 oz. whole peppers, 1 oz. whole allspice,  $\frac{1}{4}$  lb mustard seed, 1 tablespoon ground mustard, 1 tablespoon ground cinnamon; put through the pickles.

MRS. WINSLOW.

### Tomato Chili Sauce.

Eighteen ripe tomatoes peeled and cut small, 2 red peppers cut small, 2 onions peeled and cut small, 2 cups vinegar, 2 tablespoons salt, 4 tablespoons brown sugar, 2 teaspoons ginger, 2 teaspoons cloves, 2 teaspoons allspice; put vinegar in last; stew an hour; bottle while hot. Nice with cold meats.

MISS E. CROOKSHANK.

### Chow-chow.

Chop 1 gallon of green tomatoes fine, and salt them over night, drain them in the morning, add six onions and six large peppers chopped fine, also  $\frac{1}{2}$  pint grated horse radish, same of mustard seed, 1 tablespoonful of ground cloves, also 1 tablespoonful of pepper and 1 of ground mustard, 1 tablespoonful of turmeric to give it color, and celery seed to taste, add a cup of brown sugar. Mix all well together, cover with vinegar, boil 2 or 3 hours. Stir frequently while boiling.

MISS EDITH M. GREGORY.

### Green Cucumber Pickle.

One gallon cold vinegar, 1 oz. ginger root,  $\frac{1}{4}$  lb mustard,  $\frac{1}{4}$  lb salt, 2 oz. white mustard seed, 2 oz. pepper corns, a few red peppers. Drop in cucumbers, beans, etc. Stir frequently.

MRS. W. T. WHITEHEAD.

### Sweet Pickle for all Fruits.

For every quart of fruit allow 1 generous pint good cider vinegar, 1 cup white sugar,  $\frac{1}{2}$  oz. stick cinnamon, 1 tablespoon whole cloves, 1 tablespoon whole allspice. Put spices (in muslin bag) with other ingredients in a porcelain saucepan; boil well ten minutes; pack fruit, which must be sound and clean, in jars, pour hot pickle over it, cover; next day drain and boil again, throwing in spices; pour over fruit and cover; repeat this four succeeding days; seal hot.

MRS. J. R. HOWIE.

### Preserved Pears.

Weigh fruit before paring, and for every pound of fruit take  $\frac{1}{2}$  lb sugar. Peel pears and throw into cold water until syrup is ready for fruit. Two or three pieces of root ginger thrown into syrup whole is an addition. Do not let fruit boil, let it stay in the syrup until a straw will penetrate easily. A few whole cloves are a great improvement.

MRS. W. E. SMITH.

### Grape Jelly.

Small pint of water, 1 peck of grapes (Canadian). Let boil until all the juice is out, then strain, add a pound of sugar to a pint of juice. Boil until it jellies. Nice to go with turkey, etc.

## BEVERAGES.

### Ginger Cordial.

Four pounds of red currants,  $\frac{1}{2}$  lb fresh ginger, root rinsed, 2 dozen bitter almonds, juice of 3 lemons, rind of 2. Put the above into 1 gallon of whiskey; let it stand ten days; then strain twice, and add 7 lb of block sugar and bottle for use.

MRS. DELANCEY ROBINSON.

### Claret Cup.

To 1 large bottle claret add 2 bottles of soda water,  $\frac{1}{2}$  pint brandy, sugar to taste, juice of 3 lemons and skins of 2 lemons cut in small pieces, the skin of 1 cucumber cut fairly thick, several sprigs mint. Mix all together (except the soda water, which is added just before serving), and let stand two hours. When ready to serve, after keeping cold, put in plenty of chipped ice; also a few whole strawberries can be used.

MRS. DIBBLEE.

### Claret Punch.

One quart cold water,  $\frac{1}{2}$  cup raisins, 2 cups sugar, 2 inch piece stick cinnamon, few shavings lemon rind,  $1\frac{1}{3}$  cups orange juice,  $\frac{1}{3}$  cup lemon juice, 1 pint claret. Put raisins in cold water, bring slowly to boiling point, boil twenty minutes, strain; add sugar, cinnamon, lemon rind and boil five minutes; add fruit juice, cool and strain again, add claret. May dilute, if preferred, with ice water and chipped ice.

MRS. DIBBLEE.



### Milk Punch.

Four quarts rum, 5 pints of boiling milk, 3 quarts water, 3 lb of granulated sugar, 24 lemons, 2 nutmegs. Cut thin slices from the yellow part of the lemons only. Let these thin parings and the two nutmegs grated infuse 24 hours in 1 quart of rum, keep in a warm place. At the end of 24 hours add the juice of the 24 lemons, freed from the seeds, the water, sugar, rum, also the rum containing lemon and nutmeg. Put all into large pan, when the sugar is dissolved add the 5 pints of boiling milk while the mixture is being constantly stirred. (It will curdle), then cover it and let it stand still an hour, then filter it through a bag (cheese cloth) until it is as clear as crystal. Keep pouring it back into the bag, put into bottles, cork well, keep standing, use American rum. Will keep for years.

MRS. DE LANCEY ROBINSON.

### Fruit Punch.

Boil 1 quart water and 2 cups of finely chopped apple for twenty minutes; add  $\frac{1}{2}$  cup lemon juice, 1 cup orange juice. Strain, and serve very cold with chipped ice.

MRS. A. E. BROCK.

### Fruit Sangaree.

Crush two or three sprays of mint with a lump of sugar, put in a glass with chipped ice; add 4 table-spoons grape juice, and fill glass to brim with charged water or soda water, shake and strain in glass; serve ice cold.

MRS. DIBBLEE.

### Rhubarb Wine.

Four pounds rhubarb, 4 bitter almonds, 1 lemon, 4 quarts boiling water, let stand 3 days. Strain, bruising rhubarb well to extract all the juice. Put in a jug with 4 lb brown sugar, 1 cup of yeast, let stand 2 days, then cork jug tightly. Stand three months, then bottle.

MRS. H. V. B. BRIDGES.

### Dandelion Wine.

Four quarts of yellow flowers, 4 quarts of water, grated rind of two oranges and 1 lemon. Boil twenty minutes, strain, add 4 lb sugar, when lukewarm add a cake of yeast, then slice oranges into it; let it stand in an open vessel three or four days, strain and bottle.

MRS. BALLOCH.

### Lemonade.

One and a half pounds white sugar, 1 ounce tartaric acid, the rind of 2 lemons, 5 quarts water boiling. When cool add the juice of 3 lemons, more if liked stronger.

MRS. POWYS.

### Hop Beer--Good.

One quart wheat bran, 2 oz. root ginger, bruised, 2 oz. hops. Boil for two hours in 1 gallon water, then strain, and add 1 quart molasses and put in a five gallon cask or crock, fill up with milk-warm water; and add 1 yeast cake in a cup of warm water, let stand in warm place twenty-four hours, then bottle, tying down corks; fit for use in four days; to be kept in a cool place.

MISS E. CROOKSHANK.

### Good Hop Beer.

Three ounces hops,  $2\frac{1}{2}$  ounces ginger (use root ginger and bruise well), 1 quart molasses, 1 quart bran. Boil hops, ginger and bran in 3 quarts of water for two hours. Strain through cheese cloth on the molasses, add water to make 4 gallons. When luke warm add 1 yeast cake or one cup of good yeast. Let stand all night. Skim and bottle in the morning.

MRS. PARTRIDGE.

### Ginger Beer.

Two pounds sugar, 2 lemons, 2 oz. cream of tartar, 2 oz. of root ginger, bruised, 2 gallons water, 1 cup yeast. Pour the boiling water over the ingredients, when lukewarm add yeast; let stand twenty-four hours, strain and bottle.

MISS BEEK.

### Orange Syrup.

Grated yellow rinds of 1 dozen oranges, 4 ounces citric acid, 7 lb granulated sugar, 3 quarts boiling water. Grate oranges, put in a crock with sugar, acid and hot water, and stir occasionally till quite cold and dissolved. Let stand about 24 hours and bottle. Use about 2 tablespoons of syrup to a glass of water. Note that the juice of oranges is not used.

MRS. R. P. FOSTER.

### Lemon Syrup.

One pound sugar to every  $\frac{1}{2}$  pint of lemon juice. Let stand twenty-four hours or until sugar is dissolved, stirring often with silver spoon. When dissolved strain and bottle; will keep for some time.

### Vienna Chocolate.

Three heaping tablespoons grated chocolate (cocoa will do as well, using a little more). Mix to a paste with cold water, pour into a double boiler, with 4 cups milk boiling hot; add sugar to taste, cook five minutes; beat the whites of 2 eggs to a stiff froth and put in chocolate pot, add a large teaspoon vanilla to the chocolate after removing it from the fire; pour the hot chocolate slowly on the whites of eggs, beating all the time. Serve with whipped cream.

MRS. DIBBLEE.

### Raspberry Cordial.

To four quarts raspberries add 4 quarts cold water. Let stand 3 days, stirring often. Strain through a double cheese cloth. To every quart of liquid add 1 lb granulated sugar. Stir until sugar is dissolved. Let stand three months in stone crock with cover; bottle, after straining a second time, and a little brandy may be added.

MISS MARGARET B. JAFFREY.

### Raspberry Vinegar.

Hardly cover the berries with vinegar, let stand one night; then press through a colander and strain through a cloth. For every pint of juice add a pound of sugar. Boil half an hour and bottle.

### Claret Cup.

One bottle claret, 1 wine glass brandy, essence verbena to taste, sugar to taste, juice and rind of 1 lemon, 1 orange sliced, 1 sprig fresh mint, 1 syphon soda, cherries in maraschino, ice cold.

MRS. JAMES FORD.

## CANDIES.

### Turkish Delight.

One ounce Cox's gelatine soaked in  $\frac{1}{2}$  cup cold water for two hours; put 1 lb granulated sugar in a saucepan with  $\frac{1}{2}$  cup cold water. When this boils add the gelatine, with the grated rind of 1 orange and juice of 2 oranges and 2 lemons; let boil twenty minutes, add cochineal coloring and a few drops of rose flavoring; also add when taken off the fire 2 table-spoons rum; put an inch deep in pan previously wet with cold water, let harden; cut in squares and roll in white sugar.

MRS. DIBBLEE.

### Sucre à la Crème.

One pound white sugar (granulated), enough cream to moisten well. Let boil six or eight minutes, adding, when cooking, a pinch of cream of tartar. Take off, and add 1 cup finely cut walnuts and 2 teaspoons vanilla; beat well, pour on a well buttered platter. Preserved ginger cut in small pieces may be used instead of walnuts. Cut in squares when almost cold.

MRS. DIBBLEE.

### Chocolate Fudge.

Two ounces Baker's chocolate, 2 cups sugar,  $\frac{3}{4}$  cup milk, piece of butter size of an egg. Boil until it forms soft ball in cold water. Take from stove, and, after a minute or two, add teaspoon vanilla and some chopped walnuts, and beat until thick. Pour in pan.

MISS STERLING.

### Chocolate Peppermints.

Three cups white sugar, 1 cup boiling water, a pinch of cream of tartar. Boil till it threads, remove from the stove and add enough peppermint to flavor well. Beat until creamy, then knead till smooth and fine grained. Shape and let stand till firmly set. Have, ready melted,  $\frac{1}{2}$  cake Baker's unsweetened chocolate. Dip each peppermint in chocolate, using a fork to dip with. Drain carefully and let cool on oil paper.

MRS. DIBBLEE.

### Potato Creams.

Cut some blanched almonds into thin strips. Add almond meal to a fondant to make a rich paste. Break off pieces of the paste and mould into oblongs. Roll in cinnamon or grated chocolate, then stick in the strips of nuts, allowing a small end to protrude to resemble the eyes of a potato.

MISS STERLING.

### Peppermints.

One cup sugar,  $\frac{1}{4}$  cup boiling water, pinch cream tartar. Boil until it balls in cold water, then cool, heat again on back of stove, add 3 drops oil of peppermint, beat until it sugars, then drop from teaspoon.

MISS STERLING.

### Sweetmeats.

One cup of walnut meat, 1 cup of stoned dates, 1 cup of figs. Mix together, and put through a fine chopper, roll thin, using powdered sugar to keep from sticking. Cut into small squares.

MRS. D. ST. GEORGE FRASER.

### Fondant.

Four cups sugar, 2 cups cold water, pinch cream tartar. Put on stove and stir until sugar is dissolved. Boil until it makes a soft ball in cold water. Pour out carefully to cool. When cool, but not cold, add flavoring, and stir with a spoon until it becomes thick and dull, cooking quickly. Take into hands and knead. This is the foundation for a number of bon-bons. The addition of nuts, flavoring and coloring giving great variety.

MISS STERLING.

### College Fudge.

Three cups white sugar, 1 cup milk,  $\frac{1}{4}$  lb butter,  $\frac{1}{4}$  cake Baker's chocolate. Boil sugar, milk, butter together five minutes, stirring after it has reached boiling point. Add melted chocolate, boil five more minutes, stirring constantly. Take from stove, flavor and beat until mixture becomes sugary.

MISS V. MARSH.

### Butter Scotch.

Four cups brown sugar, 1 small cup water,  $\frac{1}{3}$  lb butter,  $\frac{1}{2}$  cup cream, juice and grated rind of 1 lemon, pinch cream tartar. Boil sugar and water in porcelain saucepan about 7 minutes, add cream and softened butter, boil again sharply, watching carefully that it does not burn. Just before it is done (which will be when it crisps immediately on a little being dropped into cold water) add lemon juice and rind. Pour into buttered plates and set to cool. Just before it hardens mark deeply in squares.

MRS. J. R. HOWIE.

### Smith College Fudge.

Melt  $\frac{1}{4}$  cup butter, mix together 2 cups brown sugar,  $\frac{1}{4}$  cup molasses,  $\frac{1}{2}$  cup cream. Boil two and one-half minutes; add 2 squares chocolate dissolved, boil five minutes, stirring rapidly first, then slowly. Vanilla flavoring.

MRS. A. A. SHUTE.

### Cream Nut Fudge.

Two cupfuls of granulated sugar,  $\frac{2}{3}$  cupful of milk, butter the size of a walnut, 1 cupful of chopped nut meats, vanilla to flavor. Put the sugar and milk together in a granite saucepan and beat rather slowly to boiling. Boil hard, stirring constantly, and when almost done add the butter. Test by dropping a little in cold water. When a soft ball may be formed it is done. Take the mixture from the fire, add vanilla and nut meats, and stir until it is smooth and will keep in shape. Pour into a buttered pan to the depth of half an inch, then check in squares. English walnuts and almonds are the favorite nuts, although one or several other kinds may be used. Almonds should be blanched before chopping.

MISS KATHLEEN BALLOCH.

### Coffee Nut Candy.

Boil together, without stirring,  $\frac{1}{2}$  cup strong coffee and 1 cup sugar till thick enough to spin a thread, remove pan to a dish of cold water and beat the mixture rapidly till it creams, stir in 1 cup chopped nut meats, pour on warm flat tin and cut in squares.

MRS. J. W. HAMILTON.



### Cocoanut Candy.

Put a good-sized cocoanut through the meat mincer or grate it, weigh  $1\frac{1}{2}$  lb sugar, which moisten with the milk of the nut; boil very fast till it threads and begins to froth a little, add the cocoanut, boil for one-quarter of an hour, beat the mixture till it begins to set, then put it on cold plates with a fork and leave till cold. Sometimes an oily nut will need a little longer boiling.

MRS. J. W. HAMILTON.

## MISCELLANEOUS.

### Good Pickle for Meat.

Six pounds salt, 4 oz. salt petre,  $\frac{1}{2}$  lb brown sugar, dissolved by boiling in 4 gallons of water. Let stand till cold before putting in meat.

MRS. A. B. MURRAY.

### Learned by Experience

That 4 cloves, 1 small onion,  $\frac{1}{2}$  teaspoon white salt to taste, with a pinch of thyme added last, make a delicious seasoning for stewing chicken or veal, especially when the broth is to be used clear;

That the same seasonings, with a good pinch of paprika added, make an equally acceptable flavor for a stew of beefsteak and kidney, or of venison for pie or pasty. A dash of tobasco and of kitchen bouquet helps taste and color;

That in stewing meat which is to be used with its own gravy, a much better dish results if the meat be quickly browned in a pot with hissing-hot butter before adding the boiling water, if the pepper, cloves and onion be thrown in at first, and if after ten minutes' quick boil the thickening be added, after an hour or so the salt, and before using for pie or serving, a pinch of herbs (not sage); but when the thickening is added the pot must be set where it will only simmer and be kept closely covered. The increased richness which the stewing in thickened gravy gives to the meat is hardly believable until it is tried. It does not "catch" in the cooking. A good way to cook a tough fowl.

MRS. J. R. HOWIE.

### **Pickle for Tongue.**

Two handfuls of salt, 1 tablespoon saltpetre,  $\frac{1}{2}$  teaspoon of allspice,  $\frac{1}{2}$  teaspoon of cloves. Rub the tongue well, and leave in pickle for ten days, turning every day. Boil gently until tender, press and jelly.

MRS. W. NORTON-TAYLOR.

### **To Corn Pork.**

Six pounds salt, 4 gallons water,  $\frac{1}{2}$  pint molasses, 1 ounce of saltpetre. Let it stand until dissolved and skim it thoroughly. Make this cold.

### **To Free House Plants of Insects.**

Dissolve a bar of laundry soap, shaved fine, in a quart of lukewarm water, set over the fire and bring to a gentle boil; keep this up for ten minutes. Take to table away from the stove, and add 2 quarts of kerosene to the mixture, gradually beating all the while with a Dover or other egg beater. It should be as thick as mayonnaise dressing when done. Keep in a cool place. In using dilute 1 cupful with 2 gallons of water. It will be almost milk-white. Spray the plants infested by aphidæ, red spiders or other green-house pests with this. The recipe was given by a celebrated florist, and may be depended upon.

MISS EDITH M. GREGORY.

### **Dr. Coulthard's Cough Mixture.**

One pint of boiling water on 2 ounces flaxseed, steep and strain, and add 1 ounce bees honey, 1 teaspoon paregoric, juice of 2 lemons. Take two teaspoons when cough is troublesome.

MISS E. CROOKSHANK.

### Sago Gruel.

Soak half a cup of sago in water all night, in the morning put it with 1 quart of fresh milk, pinch of salt and 1 tablespoon sugar into a double boiler to boil until sago is soft, then set aside to cool. Beat the white of 1 large egg to a stiff froth, and mix it well through the sago. Flavor with brandy or sherry.

MRS. R. P. FOSTER.

### Infants' Food.

Well wash 3 teaspoons of pearl barley, put in a saucepan with a pinch of salt and a tablespoon of brown sugar, 3 teacups of cold water, let come to the boil and then cook hard for twenty minutes, stirring often enough to prevent sticking, strain into jug and mix with milk in whatever proportion desired. This quantity is only for an infant; increase by degrees. A child of six months could take 3 table-spoons of barley and 8 cups of water; sugar and salt to taste. The same amount of cooking will do. Granulated sugar can be used.

MRS. ALBERT J. GREGORY.

### To Cure a Piece of Beef About 8 Pounds.

To 1 lb salt add 1 teaspoon baking soda,  $\frac{1}{2}$  teaspoon saltpetre, 2 tablespoons brown sugar or molasses, mix well and rub the meat particularly about the bone, strew bottom of tub with mixture. In 24 hours turn and baste well with pickle that has been made. Repeat every day, unless a thick piece, it should be fit for use in three or four days. Let meat cool in water before pressing.

MRS. BABBITT.

**Pickle for Tongues.**

Two handfuls salt, 1 tablespoon saltpetre,  $\frac{1}{2}$  teaspoon allspice,  $\frac{1}{2}$  teaspoon ground cloves. Turn in pickle for ten days every day.

MRS. E. L. DU DOMAINE.

## USEFUL INFORMATION.

### What to Serve with Soups.

With all clear Soups: Bread or bread sticks.

With clear Macaroni Soup: Grated parmesan.

With Oyster, Clam or Lobster Soups: Light, flaky crackers.

With Chowders: Hardtack or hard water crackers.

With Purées, like tomatoes, peas, lentils or beans: Small croûtons.

With Fish Soups: Large croûtons.

With Rich Soups, mock turtle, black bean or oxtail: Hard-boiled egg cut in thin slices, and lemon cut in quarters.

Serve also with soups either tender celery, radishes or olives; one or all may be used.

### What to Serve with Shellfish.

With Oysters and Clams, cold, in the deep under shells: Tobasco sauce, horseradish, lemon or vinegar, long oyster crackers or brown bread and butter.

With Broiled Oysters: Toast and brown sauce.

With Fried Oysters: Cabbage salad with French dressing.

With Broiled Lobster: Lettuce with French dressing, chilli sauce.

With Cold Boiled Crabs: Lettuce with French dressing, brown bread and butter.

With deviled Crabs: Tartar sauce, bread and butter.

### What to Serve with Fish.

With Boiled Fish: Sauce Hollandaise, boiled potatoes, parsley sauce, cucumbers or lettuce with French dressing.

With Baked Fish: Fried or plain boiled potato balls, cucumbers or lettuce with French dressing.

With Broiled or Planked Fish: Potato balls, potato puff or plain boiled potatoes, cucumbers or lettuce with French dressing.

With Small Fried Fish such as smelts: Tartar sauce, light, crisp bread and butter.

With Creamed or Deviled Fish: Crisp bread and butter.

With Plain Mackerel: Fried mush or corn bread.

With Plain Cod: Boiled potatoes, parsnips, sour milk biscuits or brown bread.

With Creamed Cod: For breakfast, baked potatoes; for luncheon or supper plain boiled potatoes.

With Halibut Steaks for luncheon: Cucumbers with French dressing, Graham bread and butter.

With Fried Halibut Steaks for dinner: Plain boiled potatoes, cucumbers or lettuce with French dressing.

Fish for luncheon or dinner should be followed with a salad with French dressing, wafers, a small bit of cheese and coffee.

Sweets should never be served with fish, either for breakfast, luncheon or dinner.

### What to Serve with Entrées.

With Croquettes: Peas.

With Boudins: Peas, a delicate sauce as Béchamel or cream.

With Timbales in general: Cream sauce, peas, mushrooms or truffles, crisp bread.

With Brown Entrées: Brown sauce; with light entrées, white sauce.

With Fish or Oyster Croquettes or Cutlets: Sauce Hollandaise or tart sauce, crisp rolls, potatoes au gratin or creamed potatoes or potato roses.

With Fish Timbales: Cream sauce or oyster sauce, tiny potato balls.

Patties are served alone because they contain both meat and bread material.

### **What to Serve with Meats.**

With Spring Lamb: Mint sauce, boiled rice, cucumbers with cream sauce, new peas or asparagus tips.

With Cold Lamb: Lettuce and mint salad with French dressing.

With Broiled Lamb Chops: Creamed potatoes, peas.

With Breaded Lamb Chops: Tomato sauce, potatoes au gratin.

With Boiled Leg of Mutton: Caper sauce, boiled rice, stewed cabbage or turnips.

With Baked or Roasted Leg of Mutton: Brown sauce, rice croquettes, creamed turnips or Brussels sprouts.

With Braised Leg of Mutton: Brown sauce, macédoine, plain boiled rice.

With Shoulder of Mutton, boiled or roasted: Boiled rice, stewed turnips.

With Saddle of Mutton: Baked macaroni without cheese, French peas or asparagus tips.

With Roasted Loin of Mutton: Rice, either croquettes or boiled, scalloped or baked tomatoes.



With Cold Mutton: Sliced tomatoes with French dressing.

With Irish Stew: Dumplings, stewed onions.

With Plain Fat Pork: Beans or old peas or lentils, boiled cabbage, apple sauce.

With Roasted Fresh Pork: Apple sauce, boiled potatoes or baked pumpkin with ladies' cabbage, stewed kale or spinach.

With Cold Roasted Pork: Apple sauce, cabbage or celery salad.

With Hot Boiled Ham: Potatoes, apple sauce and any delicate cabbage.

With Baked Ham: An acid sauce, such as cider sauce or currant jelly, sweet potatoes or panned baked squash, spinach, Brussels sprouts or cabbage.

With Cold Boiled or Baked Ham: Cabbage salad with French dressing.

With Broiled Bacon for breakfast: Poached eggs.

With Veal Cutlets: Tomato or paprika sauce, rice balls, peas.

With Stewed Veal: Dumplings, baked tomatoes.

With Fricandeau of Veal: Rice, spinach or cauliflower, or Brussels sprouts, peas or asparagus.

With Cold Veal: Sorrel salad or mayonnaise of celery.

With Cold Veal Loaf, for supper or luncheon: Celery, lettuce or Waldorf salad, or plain tomato salad with French dressing.

With Rolled Steak or Roulettes: Brown or tomato sauce, potato puff or potato croquettes, stewed carrots or string beans.

With Hamburg Steaks for dinner: Brown or tomato sauce, baked potatoes, stuffed sweet chillies.

With Sirloin Steak for breakfast: French fried or hashed browned potatoes; for luncheon, lettuce or celery salad with French dressing.

With Broiled Sirloin Steak for dinner: Stuffed white or sweet potatoes or potato croquettes, string beans, baked tomatoes, broiled or baked mushrooms.

With Plain Boiled Beef: Boiled potatoes, string beans or browned parsnips.

With Brown Stew of Beef: Brown sauce, dumplings, baked tomatoes, string beans or stewed carrots.

With Braised Beef or Beef à la Mode: Brown sauce and macédoine of vegetables.

With Fillet of Beef: Mushroom sauce, sweet or white potato croquettes, peas.

With Broiled Fillet: Sauce Bearnaise, hashed creamed potatoes, cold asparagus with French dressing.

With Baked or Roasted Ribs of Beef: Mashed or plain boiled potatoes, or mashed and browned potatoes, or, in the winter, plain boiled sweet potatoes or browned sweet potatoes or baked Hubbard squash. For green vegetables: String beans, cucumbers or new lima beans, green corn, baked tomatoes, kale or stewed cabbage.

With Sirloin Roast: Stuffed white or sweet potatoes, baked white potatoes, baked squash. For green vegetables: Green corn, baked tomatoes, spinach, savoy, Brussels sprouts, young carrots, young lima beans.

With a Pot-Roast or Boiled Beef: Cream horseradish sauce, plain boiled potatoes, stewed turnips, or any of the delicate cabbage dishes.

With Cold Roasted Beef: Cream horseradish sauce, aspic jelly, salad with French dressing.

With Creamed Chipped Beef: Corn bread or mush bread.

With Boiled Corned Beef: Cabbage or kale or dandelions, turnips, plain boiled potatoes.

With Hot Plain Boiled Tongue: Potato salad, rye or brown bread.

With Fresh Boiled Beef's Tongue: Raisin sauce, boiled rice, stewed carrots.

With Stuffed Beef's Heart: Mashed potatoes, stewed carrots or plain buttered beets or browned parsnips.

With Stuffed and Baked Calves' Hearts: Roulettes of potatoes, peas or asparagus tips.

With Sweetbreads Broiled: Peas, dainty rolls.

With Sweetbreads Stewed: Mushrooms, peas.

With Sweetbreads Baked or Braised: Brown sauce, peas.

Serve with every meat course one starchy and one green vegetable. Where a short service is required the green vegetable may be a salad, and this may be placed on the table before dinner is announced.

### **What to Serve with Poultry.**

With Broiled Chicken: Cream sauce, hominy bread, waffles or tea rolls. For luncheon: peas, guava jelly.

With Boiled Chicken: Rice with egg sauce, boiled onions.

With Fricasseed Chicken: Dumplings or boiled rice, baked tomatoes or baked onions.

With Panned Chicken: Brown sauce, baked dumplings or corn fritters, or corn pudding or plain boiled rice, baked or fried tomatoes.

With Roasted Chicken: Rice, white or sweet po-

tato croquettes, stewed or boiled chestnuts, grape or crab-apple jelly.

With Roasted Capon: Chestnut stuffing, boiled rice, panned or baked sweet potatoes, stewed celery, Brussels sprouts or spinach, cranberry or guava jelly.

With Cold Chicken: Mayonnaise of celery or lettuce salad.

With Hot Boned Chicken: Sauce supreme, stewed chestnuts.

With Boned Chicken: Lettuce, celery or Waldorf salad with mayonnaise dressing.

With Turkey: Plain boiled rice, white potato or chestnut croquettes, baked onions or stewed celery, an acid jelly such as cranberry, currant or barberry.

With Cold Turkey: Tomato aspic, Waldorf salad.

With Guinea Fowl: Crisp rolls, broiled bacon, hominy, stewed celery, currant jelly.

With Tame Duck: Walnut or potato stuffing, brown sauce, browned turnips or parsnips or salsify fritters, French green peas or asparagus. With unstuffed duck: Macaroni, browned sweet potatoes, hominy croquettes, stewed celery, red or black currant or sour grape jelly.

With Cold Duck: Aspic, chicory with French dressing.

With Goose: Potato or hominy croquettes, apple sauce or barberry jelly.

### **What to Serve with Birds and Game.**

With Squabs: Peas, asparagus tips.

With Pigeons: Rolls of broiled bacon, stewed celery or lettuce salad with French dressing.

With Small Birds on Toast, such as reed and rail: Creamed onions, baked sweet potatoes.

With Broiled Birds, such as quail or grouse: Fried hominy or mush, chicory or lettuce or celery salad with French dressing.

With Woodcock: Baked macaroni or spaghetti lettuce salad with French dressing.

With Prairie Hens or Pheasants: Bread, horseradish sauce, French fried sweet potatoes, lettuce or chicory or celery salad with French dressing.

With Ordinary Rabbit, stewed or roasted: Sweet potatoes and parsnips, or baked squash and stewed turnips, currant or cranberry jelly.

With Belgian Hare: Hominy or rice, stewed celery or Brussels sprouts or delicate cabbage or spinach, crab-apple or cranberry jelly.

With Venison: Baked sweet potatoes or baked squash, any delicate cabbage such as cauliflower or Brussels sprouts of savoy, cranberry or currant jelly, a salad with French dressing.

### When to Serve Beverages.

Appetiser: Dry Pale Sherry plain or with a dash of bitters, Vermouth, plain or with a Cocktail.

With Oysters: Rhine Wine, Moselle, Sauternes, Chablis—Cool.

With Soup: Sherry or Madeira—Cool.

With Fish—Sauternes, Chablis, Rhine Wine and Moselle—Cool.

With Entrées: Claret—Temperature of Room.

With Roast—Claret, Burgundy—Temperature of Room.

With Game: Champagne—Cold.

With Pastry: Madeira—Cool.

With Cheese: Port—Temperature of Room.

With Fruit: Malvoisie, Malaga or Muscat—Temperature of Room.

With Coffee: Brandy—Temperature of Room.

If you do not wish to serve such a variety, use the following, viz.:

Either Sherry or Sherry and Bitters, Vermouth or Vermouth Cocktail as an appetizer.

Either Rhine Wine, Moselle, Sauternes or Chablis with oysters and fish.

Either Sherry or Madeira with soup.

Either Champagne, Claret, Burgundy, Chianti or Whiskey High Ball throughout the meal.

Either Brandy, Cordial or Port after dinner.

Either Ale or Stout with oysters, fish, cold meats, steaks, chops or bread and cheese.

### Measuring.

Always sift flour, sugar, spices before measuring. Stir closely-packed baking powder and mustard.

Measure melted butter after melting. Butter melted before.

Four teaspoonsful liquid equal one tablespoonful. Three teaspoonsful dry material equal one tablespoonful. Four tablespoonsful liquid equal one wine glass, half gill, quarter cup. Sixteen tablespoonsful equal one cup. Twelve tablespoonsful dry material equal one cup. Four cups liquid equal one quart. Four cups flour equal one quart—1 pound. Half cup butter equals quarter pound. Two cups granulated

sugar equal one pound. Two and a half cups powdered sugar equal one pound. Three cups meal equal one pound. One pint milk or water equals one pound. Ten medium eggs equal one pound. Butter size of an egg equals quarter cup—two ounces. One tablespoonful liquid equals half ounce. Pinch of salt or spice equals about one saltspoonful.

### **Approximate Time for Boiling.**

- Artichokes—Half an hour.
- Bacon (2 lb)—One and a half hours.
- Beetroot—One and a half to three hours.
- Cabbage—One hour.
- Carrots (medium sized)—One hour.
- Cauliflower—Twenty minutes to one hour.
- Chicken—Forty minutes.
- Cod—Forty minutes.
- Fowl—One and a half hours.
- French Beans—Twenty minutes.
- Green Peas—Twenty minutes.
- Ham—Allow twenty minutes a pound.
- Turkey—Allow fifteen minutes a pound.
- Salmon—Allow fifteen minutes a pound.
- Leg of Mutton—Two and a half hours.
- Leg of Pork—Three hours.
- Parsnips—Three-quarters of an hour.
- Spinach—Twenty minutes.
- Steak Pudding—Three and a half hours.
- Tongue—Two and a half hours.

### Hints About Coffee.

1. To make a good cup of coffee, you must use good coffee.

2. The water used must be fresh drawn from the faucet and freshly boiled.

3. The percolation method is best; coffee, preferably, should not be boiled, but if you must boil it, do not boil it over three minutes, or a bitter concoction of tannin results.

4. The infusion must be drunk soon after making or its aroma and fine flavor are missed.

5. Whatever utensil is used, it must be strictly clean.

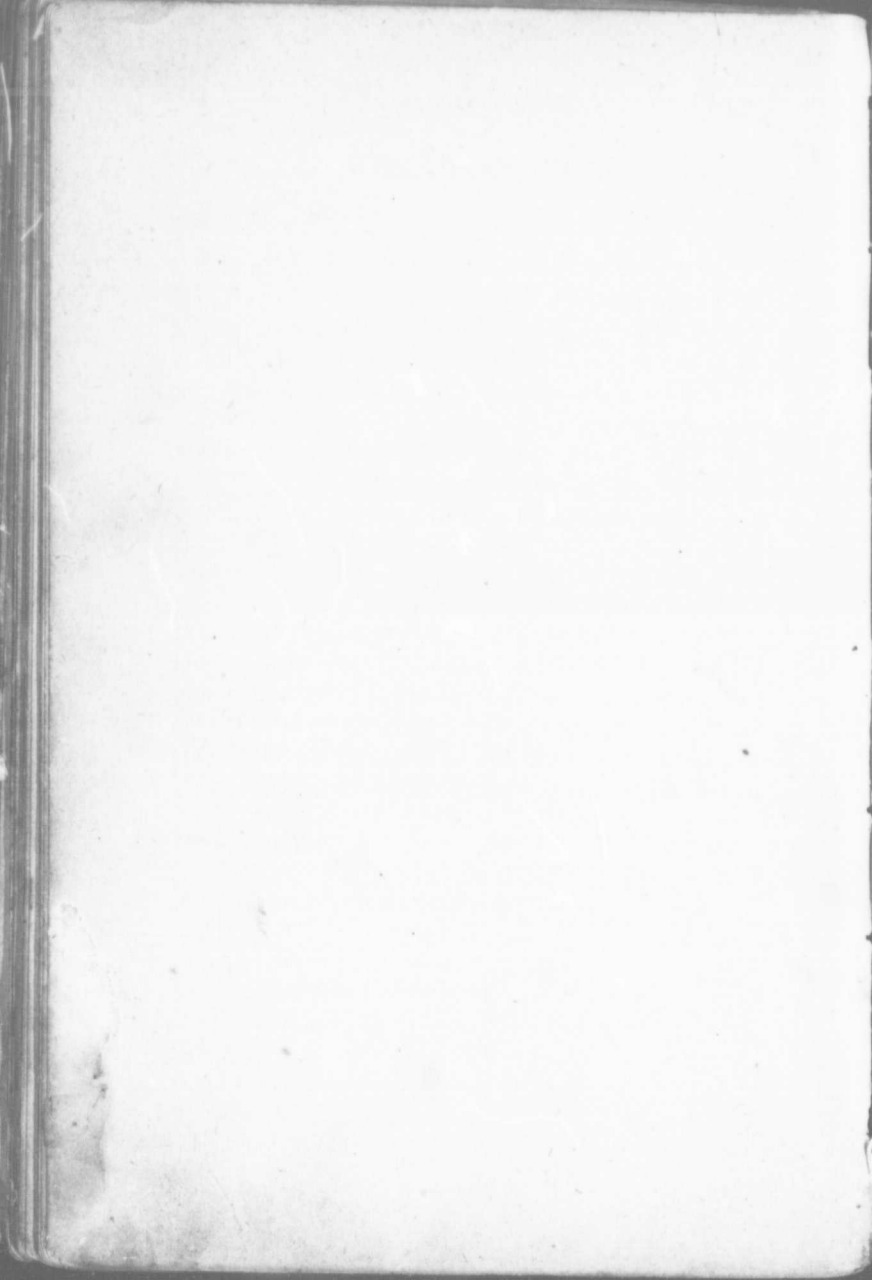
6. To obtain the full aroma and flavor, the beans must be freshly ground—even if not freshly roasted.

Use one tablespoon of coffee to each cup.

Mix the coffee with a little cold water and part of an egg. When well mixed, add more cold water and just bring to a boil; add a dash of cold water and stand back on stove to settle for a few minutes. Do not allow it to stand too long before serving. One pound of coffee is enough for twenty-five persons.

*It takes 2 Small cups of Flour to  
make a Pound  
of a large cup Flour makes  
one Pound.*





# INDEX.

SOUPS.		PAGE	PAGE	
Cream of Chicken Soup	6	Egg Cutlets	25	
Cream of Corn Soup	5	French Baked Potatoes	24	
Croûtons to serve with Cream Soup	5	Luncheon Dish	28	
Green Tomato Soup	6	Macaroni and Cheese	21	
Potato Soup	6	Marrow Bones on Toast	21	
Tomato Soup	5	Meat Jelly	27	
Tomato Soup	7	Melton Veal	24	
		Mock Terrapin	24	
		Omelette	23	
		Potato Cake	23	
		Potato Croquettes	20	
		Potato Puff	20	
		Royal Sandwich	23	
		Savory Meat Roll	21	
		Tomato Omelette	25	
		Tomato Scramble	27	
		Veal and Beef Loaf	20	
		Vegetable Turkey	26	
FISH.		PUDDINGS AND PIES.		
Baked Haddock, with Stuffing	8	Baked Chocolate Custard	39	
Fresh Fish Pie	9	Batter Pudding	45	
Oyster Cocktails	10	Blueberry Pudding	33	
Salmon Mould	8	Caramel Custard	31	
Salmon Pudding	10	Caramel Pudding	29	
Sauce for Salmon Mould	9	Caramel Pudding	42	
To Cook Cold Fish	9	Caramel, To Make	31	
		Carrot Pudding	37	
		Cherry Pudding	31	
		Chocolate Rice	42	
		Cocoanut Cream Tapioca	41	
		Coffee Custard	45	
		Cottage Pudding, with Strawberry Sauce	43	
		Curate's Pudding	46	
		Date Pudding	35	
		Delicious Peach Pudding	40	
		Dessert, A Good	44	
		Disappointed Pudding	44	
		Dorval Caramel Pudding	30	
		Dutch Apple Pudding	43	
		Dutch Pie	47	
		English Short Paste	34	
		Fig Cream Pudding	38	
		Fig Pudding	29	
		Honey-comb Pudding	45	
		Indian Pudding	44	
		Jack's Delight Pudding	33	
		Lemon Cheese Filling	36	
		Lemon Pie	33	
		Lemon Pudding	39	
		Lemon Rice Pudding	35	
		Manchester Pudding	35	
		Marmalade Pudding	34	
		Marmalade Pudding	40	
		Mince-meat	29	
		Mince-meat	30	
		Mince-meat	32	
		Mince-meat	33	
MEATS—GAME.				
Chicken Pie	13			
Dressed Beef	13			
English Pork Pie	14			
Jugged Hare	11			
Moose Meat Pie	11			
Partridges	12			
Spiced Round of Beef	12			
ENTRÉE.				
Baked Herring	19			
Cheese Soufflé	18			
Cheese Soufflé	18			
Chicken Cream (Entrée)	16			
Chicken Croquettes	15			
Chicken Patties	16			
Cream of Chicken	18			
Delicious Curry	17			
Devised Lobster	19			
Entrée Lobster and Mushroom	17			
Lobster Croquettes	15			
Lobster Cutlets	15			
Lobster Newburg	16			
Sweet-breads and Mushrooms	17			
BREAKFAST AND LUNCHEON DISHES.				
Baked Beans	27			
Browned Potatoes	24			
Brown Gravy to Serve with Vegetable Turkey	26			
Cheese Fondo	22			
Cheese Omelette	26			
Cheese Potatoes	22			
Chicken Cream (or Veal)	26			
Cold Ham	25			
Creamed Eggs	25			
Curried Eggs	22			
Curried Eggs	28			

	PAGE		PAGE
Mince-meat .....	34	Lemon Sherbet .....	57
Mince-meat without Meat .....	44	Nesselrode Pudding .....	53
Minute Pudding .....	42	Pine-apple Punch .....	54
Mother's Mince-meat .....	46	Queen Pudding .....	56
Orange Syrup, To Make .....	32	Roman Punch .....	54
Paste for Raspberry, Blueberry, or Apple Pudding .....	36	Sultana Roll .....	55
Peaches and Cake, or Poached Eggs on Toast .....	34	Sultana Roll .....	55
Peach Betty .....	40		
Plum Pudding .....	31	<b>BREAD, ROLLS, Etc.</b>	
Plum Pudding .....	36	Boston Brown Bread .....	59
Plum Pudding .....	38	Bread Pancakes .....	63
Plum Pudding .....	41	Brown Bread .....	58
Plum Pudding .....	43	Brown Bread .....	59
Plum Pudding .....	45	Brown Bread .....	62
Prune Pudding .....	30	Brown Bread .....	65
Prune Pudding .....	40	Buckwheat Pancakes with But- termilk .....	65
Puff Pie Paste .....	36	Buckwheat Pancakes with Yeast Cake .....	65
Queen of Pudding .....	38	Corn Bread .....	58
Raspberry Pudding .....	47	Corn Bread .....	60
Sebastopol Pudding .....	39	Corn Gems .....	65
Sir Watkins Wynn's Pudding .....	32	Corn Muffins .....	60
Snow Pudding .....	37	English Tea Cakes .....	64
Steamed Apple Pudding .....	47	Flannel Rolls .....	65
Steamed Fig Pudding .....	37	Flour Muffins .....	58
St. Peter's Pudding .....	35	Flour or Bread Pancakes .....	63
Suet Pudding .....	37	Graham Biscuit .....	59
Suet Pudding .....	39	Graham Bread .....	60
Suet Pudding (Plain) .....	41	Graham Gems .....	62
Victoria Pudding .....	38	Graham Muffins .....	60
		Muffins .....	62
<b>SAUCES.</b>		Muffins .....	64
Bread Sauce .....	48	Oatmeal Biscuits .....	63
Bread Sauce .....	48	Oatmeal Bread .....	59
Chocolate Sauce for Ice Cream .....	52	Oatmeal Bread .....	62
Chocolate Sauce for Puddings .....	50	Oatmeal Jumbles .....	61
Currant Jelly Sauce .....	48	Parker House Rolls .....	61
Good White Sauce .....	49	Pone .....	64
Lemon Butter .....	51	Quick Brown Bread .....	58
Lemon Butter for Fish .....	49	Rice Griddle Cakes .....	63
Lemon Sauce for Puddings .....	50	Rusk .....	66
Port Wine Sauce .....	48	Rusk, or Spiced Loaf .....	56
Pudding Sauce .....	51	Sallies .....	61
Sauce .....	50	Sally Lunn .....	64
Sauce for Pudding .....	50	Soda Biscuit .....	60
Sharp Brown Sauce .....	49	Spanish Bun .....	63
Strawberry Pudding Sauce .....	51		
Whipped Cream Sauce .....	51	<b>CAKES AND ICINGS.</b>	
Wine Sauce .....	50	Angel Cake .....	85
Wine Sauce .....	51	Boiled Frosting .....	84
		Brownies .....	77
<b>ICES, SHERBETS, FROZEN PUDDING.</b>		Brownies .....	79
Banana and Lemon Sherbet .....	53	Brownies .....	79
Cardinal Punch .....	54	Brown Sugar Frosting .....	91
Claret Sauce .....	55	Butter Frosting .....	91
Claret Sauce .....	56	California Cake .....	78
Fig Ice Cream .....	53	California Oatmeal Cookies .....	89
Frozen Pudding .....	55	Cheese Straws .....	79
Ginger Ice Cream .....	54	Cheese Straws .....	87
Ice Cream .....	55	Chocolate Cake .....	69
Lemon Milk Sherbet .....	55	Chocolate Cake .....	72
		Chocolate Cake .....	73
		Chocolate Cake .....	82



	PAGE
Lemon Solid .....	100
Macaroon Cream .....	99
Maple Cream .....	104
Marsh-mallow Cream .....	99
Mint Jelly .....	104
Pine-apple Cream .....	103
Pine-apple Jelly .....	101
Pine apple Sponge .....	103
Prune Jelly .....	102
Rice Pudding Glacé .....	100
Spanish Cream .....	101
Tapioca Cream .....	106
Wine Jelly .....	103

**JAMS AND MARMALADE.**

Branded Peaches .....	107
Cranberry Jelly .....	107
Grape Fruit Marmalade .....	108
Green Tomato Jam .....	110
Jim Jams .....	108
Lemon Marmalade .....	109
Lemon Marmalade .....	109
Orange Marmalade .....	108
Orange Marmalade .....	110
Orange Sticks .....	111
Pear Marmalade .....	111
Pine-apple Jam .....	107
Pine-apple Marmalade .....	109
Pumpkin Preserve .....	110
Rhubarb Marmalade .....	107
Rhubarb Marmalade .....	110
Tomato Marmalade .....	109

**PICKLES AND SPICED FRUITS.**

Butternuts Pickled .....	115
Cabbage Pickles .....	116
Chili Sauce .....	115
Chow-chow .....	117
Chow-chow .....	117
Dressing for Mustard Pickles .....	112
Grape Jelly .....	118
Green Cucumber Pickle .....	118
Knickerbocker Pickle .....	116
Mustard Pickles .....	112
Pickled Pears .....	112
Pickled Plums .....	114
Preserved Pears .....	118
Russian Bear .....	115
Spiced Crab-apple Jelly .....	113
Spiced Cranberries .....	114
Spiced Grape (to serve with Cold Meats) .....	113
Sweet Pickle .....	114
Sweet Pickle, for all Fruits .....	113
Sweet Tomato Pickle .....	114
Sweet Tomato Pickle .....	116
Tomato Catsup .....	116
Tomato Chili Sauce .....	117

**BEVERAGES.**

	PAGE
Claret Cup .....	119
Claret Cup .....	123
Claret Punch .....	119
Dandelion Wine .....	121
Fruit Punch .....	120
Fruit Sangaree .....	120
Ginger Beer .....	122
Ginger Cordial .....	119
Hop Beer, Good .....	121
Hop Beer, Good .....	122
Lemonade .....	121
Lemon Syrup .....	122
Milk Punch .....	120
Orange Syrup .....	122
Raspberry Cordial .....	123
Raspberry Vinegar .....	123
Rhubarb Wine .....	121
Vienna Chocolate .....	123

**CANDIES.**

Butter Scotch .....	126
Chocolate Fudge .....	124
Chocolate Peppermints .....	125
Cocoanut Candy .....	128
Coffee Nut Candy .....	127
College Fudge .....	126
Cream Nut Fudge .....	127
Fondant .....	126
Peppermints .....	125
Potato Creams .....	125
Smith College Fudge .....	127
Sucre à la Crème .....	124
Sweetmeats .....	125
Turkish Delight .....	124

**MISCELLANEOUS.**

Dr. Coulthard's Cough Mixture .....	130
Infants' Food .....	131
Learned by Experience .....	129
Pickle for Meat, Good .....	129
Pickle for Tongue .....	130
Pickle for Tongues .....	132
Sago Gruel .....	131
To Corn Pork .....	130
To Cure Beef .....	131
To Free House Plants of Insects .....	130

**USEFUL INFORMATION.**

Approximate Time for Boiling .....	142
Hints about Coffee .....	143
Measuring .....	141
What to Serve with Birds and Game .....	139
What to Serve with Entrées .....	134
What to Serve with Fish .....	134
What to Serve with Meats .....	135
What to Serve with Poultry .....	138
What to Serve with Shellfish .....	133
What to Serve with Soups .....	133
When to Serve Beverages .....	140



N. A. SEELEY,  
**Ladies' Tailor,**

85 Germain Street,

SAINT JOHN, N. B.

J. & F. WATSON,

IMPORTERS AND DEALERS IN

**Choice Family Groceries,**

MEATS AND POULTRY.

SPECIAL ATTENTION GIVEN TO SUBURBANITES.

399 MAIN STREET,  
COR. ELM,

ST. JOHN, N. B.

TELEPHONE 417.



## Your Shoes

are more Important  
than your DRESS.

### HIGH CLASS \* Footwear for Ladies

IS A SPECIALTY WITH US.

Newest Models,  
Latest Designs,  
Choicest Materials,

make us proud of this  
part of our Business.

H. S. CAMPBELL, SHOE  
MAN

Opposite City Hall, - FREDERICTON, N. B.

## CUTLERY.



Table and Dessert Knives.

English Case Carvers.

Plated Dessert and Table Knives.

## ELECTRO PLATED WARE.

Spoons and Forks.

Baking Dishes.

Tea and Dessert Sets.

Fruit Dishes.

Butter Dishes.

Sugar Dishes.

STERLING SILVER FORKS AND SPOONS, Etc.

T. McAVITY & SONS, - Saint John, N. B.

---

HAVE YOU EXAMINED THE  
**OXFORD CHANCELLOR STEEL RANGE**

If not, do so, and we will convince you that it is the Cheapest and Most Up-to-Date Steel Range on the market. Burns Coal or Wood, and is fitted with Duplex Grates, Warming Closets, and Hot Water Reservoirs. **Every OXFORD CHANCELLOR is Fully Guaranteed.**

FOR SALE ONLY BY

**JAMES S. NEILL, FREDERICTON'S BIG  
 HARDWARE STORE.**

---

**Queen Hotel.**

---

FREDERICTON, N. B.

---

**J. J. McCAFFREY, PROPRIETOR.**

---

**J. BEBBINGTON & SON,**

Roses.  
 Carnations.  
 Violets.

**Florists.**

---

Lily of the Valley.  
 Asparagus.  
 Smilax.

SEASONABLE FLOWERS.

---

RUSH ORDERS FOR ALL OCCASIONS OUR SPECIALTY.

---

Charlotte Street, - FREDERICTON, N. B.

TELEPHONE 254.



# Jules Grondines

THE PLATER.

Gold, Silver, Nickel  
Copper and Brass

**PLATING**

Bronzing and Oxidizing

Lamps, Gas and Electric Fix-  
tures Refinished and Repaired.

Also Hand Plating.

TELEPHONE, MAIN 1567.

24 Waterloo St., ST. JOHN, N. B.

**OAK HALL,** SAINT JOHN'S  
GREATEST  
CLOTHING STORE

Here's Where You Save Money on Clothing.

Somehow or other men expect to get more for their money here than anywhere else, and they do. We haven't been in the Clothing Business (making, wholesaling, retailing) these years for nothing. We have the ability, the inclination and the facilities to give you the best Clothing careful tailoring can produce at the lowest prices, and the advantages we have over every other house enable us to do it.

Let our Mail Order Department Serve You.

It will do it promptly and to your guaranteed satisfaction. More people are ordering goods by mail from us than ever before. The business is growing. That shows that it pays to buy in this way and that the service is satisfactory. Whatever your needs, write us and we will supply information by return mail.

**SCOVIL BROS., LIMITED,**  
OAK HALL. Saint John, N. B.

---

# GEORGE BEATTY,

WHOLESALE AND RETAIL DEALER IN

**Fresh and Corned Meats, Poultry, Etc.**

SAUSAGES IN SEASON.

---

TELEPHONE 262-31.

FREDERICTON, N. B.

---

## Vanilla Extract.

Are you satisfied with the Vanilla you are now using? We make our own Extract from the best Vanilla Beans on the market, and exercise such care in its manufacture that the result is a flavoring extract which satisfies the most fastidious. TRY IT.

**HUNT & MACDONALD,**

DRUGGISTS.

Queen Street.

FREDERICTON.

---

## ADA M. SCHLEYER,

UP-TO-DATE GROWER OF

❁ **Roses and Carnations.** ❁

---

Wedding Bouquets and Floral Designs a Specialty.  
Bedding Plants in Season. 7,000 Celery ready to ship.

---

Greenhouses: Charlotte St., - FREDERICTON, N. B.

'PHONE 217.

---

ASK YOUR GROCER FOR

# Humphrey's Coffee.

---

The most popular Coffee sold in this part  
of the country.

Blended from carefully selected Coffees.

---

Wholesale and Retail at 111 Charlotte Street,  
ST. JOHN, N. B.

---

## White's Restaurant,

90 King Street, ST. JOHN, N. B.

ROCKWOOD PARK. SEASIDE PARK.

---

Caterers to all kinds of Social Functions.

---

When in St. John don't fail to visit Rockwood Park, the finest natural park in Canada. The attractions include Shoot the Chutes, Ferris Wheel, Merry-go-Round, Mechanical Swings, Boating, Canoeing, etc.

Meals at all hours in Pavillion, as well as Confectionery, Fruit, Ice Cream, Soda Water, etc.

---

The Frank White Catering Co., Limited,  
ST. JOHN, N. B.

---

# CUTLERY.

---

THE LARGEST AND BEST STOCK OF

DINNER  
DESSERT  
TEA  
FISH  
BREAD

## KNIVES

BUTCHER  
CARVING  
HAM  
KITCHEN  
POCKET

SCISSORS—SMALL AND LARGE.

**W. H. THORNE & CO. LIMITED**  
MARKET SQUARE, ST. JOHN, N. B.

---

J. R. FERGUSON.

H. C. PAGE.

FERGUSON & PAGE,  
*Jewellers, &c.*

41 King Street, ST. JOHN, N. B.

---

**T. DONOVAN,**  
SHIPPING BUTCHER.

**General Provision Dealer,  
Poultry, Vegetables, Etc.**

All Orders promptly attended to and delivered Free of Charge.

MARKET:

203 Queen Street, ST. JOHN, WEST, N. B.

# Washington's Restaurant.

Edgecombe Block, FREDERICTON, N. B.

Meals and Lunches  Oysters and Clams

AT ALL HOURS.

IN ALL STYLES.

ICE CREAM A SPECIALTY.

Orders Filled to Any Part of the City.

E. S. WASHINGTON, - - Proprietor.

'PHONE 98-11.

P. O. BOX 439.

# BUZZELL'S, Dyers and Cleaners.

FRENCH CLEANING A SPECIALTY.

Gents', Ladies' and Children's Wear, Feathers, Ribbons,  
etc., Cleansed or Dyed.

Gloves, Slippers and Fancy Collars cleansed to look  
like new.

Out of town orders receive prompt attention at

**BUZZELL'S,**  
Queen Street, - - FREDERICTON.

FRANK H. EVERETT, Proprietor.

## Snow-white Flour.

MADE FROM MANITOBA'S CHOICEST WHEAT.  
UNSURPASSED FOR BREAD.  
EVERY BARREL GUARANTEED.  
ORDER IT FROM YOUR GROCER.

WHOLESALE ONLY.

A. F. RANDOLPH & SONS,  
FREDERICTON, N. B.

## TWIN STORE.

This is the place where you can get, when  
in season,

Salt Fish, Smoked Fish, Fresh Fish.

ALSO, FULL LINE OF

Canned Goods, Teas, Spices, Soaps, and Vegetables.

Don't Forget the Place, - - 576 King Street.

JOHN McCLUSKEY,  
Phone 365-11. FREDERICTON, N. B.

# JAMES BOYLE & SONS,

WHOLESALE AND RETAIL DEALERS IN

**Fresh and Corned Meats,  
Vegetables, Etc.**

---

---

214 AND 216  
KING STREET,

FREDERICTON.

TELEPHONE 318-11.

---

# JOHN J. WEDDALL & SON,

FREDERICTON, N. B.

DEALERS IN

**Staple and Fancy Dry Goods.**

Dress Goods, Fine Furs, and Ladies' Furnishings a Specialty.

Stamping for Fancy Work, under the supervision of a competent young lady.

Give our Mail Order department a trial.

---

# JOHN J. WEDDALL & SON,

Agents for STANDARD PATTERNS.

---

# G. T. WHELPLEY,

IMPORTER AND DEALER IN

## FANCY GROCERIES.

Flour, Meal, Pork, Fish, Kerosene Oil.  
Green and Dried Fruits, Canned Goods, etc.  
Seeds, Oats, Bran, and Middlings.

---

**TEAS AND COFFEES A SPECIALTY.**  
**TRY OUR ROYAL PALACE TEA.**

---

Barker House Block, - - 580 Queen Street,  
**FREDERICTON, N. B.**

---

## RESIDENTS OF FREDERICTON

Summering at BAY SHORE  
and DUCK COVE will find

# PHILPS' GROCERY

Cor. Douglas Ave. and Main St., ST. JOHN, N. B.

Very convenient for all  
kinds of Food Supplies

Order Clerk calls for your order } DAILY.  
Delivery Wagons deliver all orders }

---

**Best Quality ONLY Meats, Groceries and Provisions in Stock.**

Try Philps' English Breakfast Bacon, Best in Canada.  
Mail orders solicited.

Machine sliced; every slice same thickness; specify thin  
or thick.



# FANCY CHINA

.. IN ..

CAULDON, AYNSLEY and LIMOGES.

*Cut Glass and Art Goods.*

W. H. HAYWARD CO. Ltd.

85 to 93 Princess Street, - ST. JOHN, N. B.

## New Brunswick's Greatest Shoe House.

### WOMEN WHO COOK

Must stand around a hot kitchen all morning and should wear only such shoes as will give them absolute comfort.

### OUR "GOOD CHEER" SHOE

Is made of nice soft Dongola Kid, Juliet style, seamless fronts, plain toes, heavy hand-sewed flexible soles, and Silence rubber heels. Sizes from 3 to 8, at \$2.00 a pair. Should be worn by every woman who appreciates comfort at her work.

## WATERBURY & RISING,

61 KING STREET,  
212-214 UNION STREET,

ST. JOHN, N. B.

---

# RED ROSE TEA

---

---

Is advertised in this Cook Book  
because of its GOOD QUALITY.

---

---

The recipes are contributed  
by the women of Fredericton,  
who are famous for their good  
cooking. Ask any of them  
their opinion of Red Rose Tea.

---

---

Its flavor, richness, bright  
salmony brown color, and the  
fact that it is absolutely pure,  
are the qualities which have  
made Red Rose Tea so much ap-  
preciated in Fredericton, where  
there is more of this brand  
sold than of all other brands  
combined.

---

---

## T. H. ESTABROOKS

SAINT JOHN, N. B.

BRANCHES: TORONTO AND WINNIPEG.

ESTABLISHED 1822.

**McMillan Press**

PUBLISHERS,  
WHOLESALE, RETAIL  
AND MANUFACTURING  
STATIONERS.



BOOKSELLERS,  
PRINTERS,  
BOOKBINDERS,  
ETC.

WEDDING AND SOCIETY  
STATIONERY A SPECIALTY.

MAIL ORDERS HAVE OUR  
PERSONAL ATTENTION.

**J. & A. McMillan**

98 AND 100 PRINCE WILLIAM STREET

SAINT JOHN, N. B.

**Fred. B. Edgecombe Co. Ltd.**

THE LEADING AND LARGEST  
DRY GOODS STORE.

Headquarters for Carpets, Curtains and House  
Furnishings, Men's and Boys' Clothing, FINE  
FURS, Etc.

Our Ladies "Ready-to-Wear" Department is the most  
up-to-date in the Maritime Provinces, with comfortable Rest  
Room and Fitting Rooms.

With Goods absolutely reliable, Styles unusually attractive  
and every courtesy to customers, we invite you to visit our  
spacious store.

**FRED. B. EDGECOMBE CO. LTD.**  
FREDERICTON, N. B.

Pure Extract Vanilla, } DOUBLE  
Pure Extract Lemon, } STRENGTH.  
Pure Cream of Tartar.  
Caramel Flavoring.  
Tobasco Sauce.

---

---

GEORGE Y. DIBBLEE,  
DRUGGIST,  
Opp. City Hall, - FREDERICTON, N. B.

---

IF YOU ARE A LOVER OF  
GOOD COFFEE, USE

**EARDLEY'S IMPERIAL BRAND**

A Blend of the Finest JAVA and MOCHA obtainable.

---

---

Try it. It's Delicious. If you are not perfectly  
satisfied your money will be refunded. Sold only by

**A. E. EARDLEY,**

Dealer in High Class Groceries and Provisions.

Cor. King and St. John Streets, - FREDERICTON, N. B.

TELEPHONE 316-11.

We Buy  
**THE BEST**  
 of  
 Everything.

We Sell  
**THE BEST**  
 of  
 Everything.

**APOLLO CHOCOLATES**

**EDUCATOR BISCUITS**

**FORMULA**  
 FOR ALL RECEIPTS IN  
 THIS BOOK:

THE  
**BEST INGREDIENTS**  
 GIVE THE  
**BEST RESULTS.**

We Aim and Claim to keep  
**ONLY THE BEST**  
 AT  
**VAN WART'S**

We Keep  
**THE BEST**  
 of  
 Everything.

You Get  
**THE BEST**  
 of  
 Everything.