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The Capital Cook Book

Published by the Ladies' Home Missionary
Society of St. Andrew's Church,
Ottawa, Canada



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one thousand nine hundred and five, by The Ladies' Home Missionary Society
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FIRST EDITION

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"THE CAPITAL COOK BOOK."

The wealth of material received necessitated our enlarging this volume considerably, and therefore, we present a much larger work than was originally contemplated.

We fully realize that the scientific housewife aims for three cardinal requirements in food, namely,—food value for building up the tissues, easy digestibility, and the presentation of a dish which will not only tickle the palate but please the eye. Economy in the kitchen does not consist in the reduction of expenses only, but in the proper selection of the raw materials and the knowledge of how to prepare them, *it pays to know how.*

Ruskin says,—“Wife means weaver,—you must either be housewives or house moths. In the deep sense you must either weave men's fortunes and embroider them, or feed upon them and bring them to decay.”



THE CAPITAL COOK BOOK.

"My happiness in this world and welfare in the next depend largely upon my cook; for my future life depends upon my usefulness in this, my value here upon a clear mind and sound body, my health upon the food I eat, and that food upon the person who selects and prepares it."—*Ancient Philosopher.*

SOUP.

SOUP STOCK (Method of Preparation).

Cut meat into small pieces and have bone well cracked. To one pound of meat and bone allow 1 pt. of water, and $\frac{1}{2}$ teaspoon of salt. Let stand for 2 hours, then put on the back of the stove to simmer for four hours. It is then ready for use.

BROWN SOUP STOCK

Wipe a 6 pound shin of beef. Cut the lean meat in small pieces. Brown $\frac{1}{3}$ of the meat, put remaining meat with bone into a soup kettle, add 3 qts. of cold water, let stand thirty minutes. Place on the back of the range, add the browned meat, heat gradually to the boiling point. Cover, cook slowly six hours just below boiling point, add $\frac{1}{2}$ teaspoon peppercorns, 6 cloves, $\frac{1}{3}$ bay leaf, 3 sprigs thymol of marjoram and 2 of parsley, $\frac{1}{2}$ cup each of carrot, turnip, onion, celery and 1 tablespoon of salt.

CHICKEN PUREE

$\frac{1}{2}$ cup chopped, cooked fowl, 1 cup scalded milk, 2 tablespoons butter and a little salt. Force the meat through a puree strainer, then pound in a mortar, add the butter and gradually the scalded milk. Season to taste with salt. Nice for an invalid.

This night I hold an old accustom'd feast.—*Romeo and Juliet.*

CHICKEN BROTH WITH EGG

Beat 1 egg slightly, and pour on gradually 1 cup of hot chicken stock, stirring constantly. Cook one minute strain and serve.

CHICKEN SOUP

This can be made from the broth in which a fowl was boiled. Melt in an agate saucepan a heaping tablespoon of butter; when boiling hot, but not brown, stir in 2 scant tablespoons of flour, add a tablespoon of salt, and pepper to taste, have boiling hot a quart of the broth and a pint of milk. Pour this slowly into the mixture and stir until the consistency of cream.

WHITE SOUP (from chicken).

3 or 4 lbs. of fowl, 3 qts. of cold water, 6 peppercorns, 1 tablespoon of chopped onion, 2 tablespoons of butter, 1 tablespoon of corn starch, 1 teaspoon of salt, 1 saltspoon of pepper and 2 eggs. Singe, clean and wipe the fowl, cut off the wings and legs and disjoint the body. Put it on to boil in cold water. Let it come to a boil quickly, for the meat is used as well as the water, skim thoroughly. The meat may be removed when tender and the bones put on to boil again. Use the meat for croquettes or other made dishes. Add the salt and vegetables. Simmer until reduced about one-half. Strain and when cold remove the fat. For one quart of stock, allow one pint of cream or milk. If cream, use a little flour for thickening. Boil the stock, add the milk, the butter and corn starch, cooked together; and lastly the seasoning. Beat the eggs well in the soup tureen, then strain the soup slowly over them, stirring as you pour, or the eggs will curdle. Pour a cupful of whipped cream over the soup.

At dinner-time, I pray you, have in mind where we must meet.—*Merchant of Venice*.

TOMATO SOUP

1 qt. of tomatoes, 1 qt. of water, and 1 qt. of milk; butter, salt and pepper to taste. Cook the tomatoes thoroughly in the water. Have the milk scalding when the tomatoes are done, add a teaspoon of soda, which will cause a violent effervescence. When the commotion has ceased add the milk and seasoning. This soup is eaten with crackers.

TOMATO SOUP (without stock).

1 can of tomatoes, 1 tablespoon of flour, 3 pts. of milk, a pinch of soda and a small piece of butter; pepper and salt to taste. Heat the tomatoes well—also the milk—in a separate saucepan, mix the flour with cold milk and stir into the boiling milk and thicken slightly. To the tomatoes add the soda and put through a wire strainer. To the milk add the butter and seasoning. Just before serving, pour into the tomatoes.

TOMATO SOUP

To 1 pt. of stewed tomatoes add a pinch of soda, stir until it ceases foaming, add 1 pt. of boiling water, then strain, add 1 pt. of warm milk and when near boiling, 1 tablespoon of corn starch, mixed with a little cold milk, add 2 tablespoons butter. Pepper and salt to taste.

CLEAR TOMATO SOUP

1 can tomatoes—fill the can with water and add the tomatoes, 2 tablespoons chopped onions, 2 tablespoons carrots, 3 whole cloves, several whole peppers and salt to taste. Let boil 2 hours. Strain and thicken the least bit unless it has boiled down thick.

"Binksley seems to enjoy living out in the country."

"He can't talk or think of anything else. At lunch yesterday he even ordered a piece of "suburb pie."—*Record-Herald*.

TOMATO SOUP

1 qt. of milk. 1 doz. tomatoes, 4 large onions, a piece of butter the size of an egg, 1 dessertspoon of corn starch and 1 saltspoon of soda. Boil the onions and tomatoes in about a pint of water for twenty minutes then strain, add the soda, and put all into the milk, add the butter and the corn starch. Pepper and salt to taste. Serve at once.

TOMATO SOUP

$\frac{1}{4}$ cup each of chopped onion, carrot, celery and raw ham, 4 tablespoons of butter, $\frac{1}{2}$ teaspoon of pepper corns, 1 small bay leaf, 3 cloves, 3 sprigs thyme and 1 can of tomatoes. Cook, rub through a sieve, and add to 1 qt. of hot stock.

SPLIT PEA SOUP

Simmer a cup of split peas very slowly in 1 qt. of boiling water until thoroughly dissolved. Rub through a sieve, salt and reheat, stir into it 2 teaspoons of flour rubbed smooth in a little cold water. If preferred, it may be flavored with a little celery or onion. This is good for children in the winter time, as it gives the same nourishment as meat. Dried green peas may be used in the same way.

BEAN SOUP

Soak a cup of beans over night in cold water, pour off and add 1 qt. of boiling water. Cook slowly until tender, adding more boiling water if needed. Rub through a sieve, add salt and reheat. Add two or more spoonful of lemon juice and serve. Milk may be added if desired. A good substantial winter soup.

"Yes," he declared, "I think one grows to be like the things he eats."

"You must have been brought up on marsh-mallows," she suggested.—*Record-Herald*.

CREAM OF PEA SOUP

$\frac{1}{2}$ cup canned peas, $\frac{1}{4}$ cup cold water, $\frac{1}{4}$ teaspoon sugar, $\frac{3}{4}$ cup scalded milk, $\frac{1}{4}$ tablespoon butter, $\frac{3}{4}$ tablespoon flour, $\frac{1}{8}$ teaspoon salt and a few grains of pepper. Drain the peas from their liquor, rinse thoroughly, add sugar and cold water and simmer 10 minutes. Rub through a sieve and thicken with the butter and flour cooked together, add the milk and seasoning. Strain into a hot cup and serve with cretons.

GREEN PEA SOUP

Cover a qt. of green peas with hot water and boil with an onion until they will mash easily, (twenty or thirty minutes), when mashed add a pint of stock or water. Cook together 2 tablespoons of butter and one of flour until smooth, but not brown, add to the peas and then add one cup of cream and one cup of milk. Season with pepper and salt, let boil up once, strain and serve. A cupful of whipped cream added the last moment is an improvement.

OYSTER SOUP

1 qt. oysters, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup flour, 1 qt. scalded milk, 1 slice onion, 2 stalks of celery, 2 blades mace, a sprig parsley and a bit of bay leaf. Season with pepper and salt. Drain the oysters, pick them over carefully to remove any bits of shell and wash. Then chop the oysters and put them on to cook in their own liquor and add the seasonings. Strain and add to the scalded milk which has been mixed with the butter and flour. Serve at once.

At a dinner given some time ago in honor of Hall Caine, Thomas Nelson Page was invited to introduce the English novelist. One of the guests next to Mr. Page, just before the toasts began, passed his menu-card around the table with the request that Mr. Caine put his signature on it. "That's a good idea," said Page; "I must do that too. I've got to introduce Caine in a few minutes, and I want to be able to say that I have read something he has written."

BLACK BEAN SOUP

1 qt. black beans, 2 gallons water, 3 lbs. beef or veal, 1 onion, 1 doz. cloves, 6 allspice, salt and pepper to taste. Wash the beans and soak them over night. Boil the soup until the beans are quite soft (six or seven hours). Chop up fine 3 hard-boiled eggs and put into the tureen before pouring in the soup. Garnish with thin slices of lemon.

OYSTER SOUP.

Pour 1 qt. of boiling water into a granite saucepan, then 1 qt. of good rich milk, stir in 1 teacup of rolled cracker crumbs. Season with pepper and salt to taste. When all come to a boil, add 1 qt. of good fresh oysters, stir well, then add a piece of butter about the size of an egg. Let it boil up once, then remove and send to table.

WHITE SOUP.

Beat 3 eggs, 2 tablespoons flour and 2 tablespoons of milk together; pour slowly through a sieve into boiling stock, adding salt and pepper to taste.

CELERY SOUP.

Ingredients for soup for nine or ten persons. 9 heads of celery, 1 teaspoon of salt, nutmeg to taste; 1 lump of sugar, $\frac{1}{2}$ pt. of strong stock, 1 pt. of cream or milk and 2 qts. of boiling water.

President Eliot, of Harvard, dined recently at a New York hotel, where the man who takes care of the hats at the dining-room door is celebrated for his memory about the ownership of headgear. "How do you know that is my hat?" the collegian asked, as his silk tile was presented to him. "I don't know it, suh," said the doorman. "Then why do you give it to me?" insisted President Eliot. "Because you gave it to me, suh," replied the darky.—*San Francisco Argonaut.*

CREAM OF OYSTER SOUP.

1 pt. oysters, 1 pt. milk, 2 tablespoons butter, 2 tablespoons flour, 1 teaspoon salt, $\frac{1}{2}$ onion and 1 stalk celery. Put the milk on to scald with the onion and celery; mix the butter and flour and add to the scalded milk removing the onion and celery. Stir until it thickens. Scald the oysters, press through a sieve and add to the sauce. Serve hot.

CREAM SOUP.

1 tablespoon of butter, 1 tablespoon flour and $\frac{1}{2}$ cup milk. Any vegetable desired—spinach, celery, tomato, asparagus or lettuce. When the vegetable is boiling, warm the butter, rub the flour into it and over this pour a little milk adding the rest of the milk as needed in cooking it. Into this pour gradually the juice of the vegetable or the vegetable itself rubbed through a sieve. If the juices of any of these vegetables were saved from the previous day's dinner, the left-over vegetable could be used with it for soup the following day.

CREAM OF CELERY SOUP.

1 stalk celery, $\frac{3}{4}$ cup milk, $\frac{1}{2}$ tablespoon butter, $\frac{3}{4}$ tablespoon flour, $\frac{1}{4}$ cup cream, salt and pepper. Break the celery in pieces and pound in a mortar; add them to the milk and cook in a double boiler twenty minutes. Thicken with the butter and flour cooked together. Season, add cream, strain and serve.

"Don't you like the 'Autocrat of the Breakfast Table, Mr. Tinkham?" asked a lady at a rural dinner party. "Well, really," he replied, "I can't keep track of them foods. Maria," he called to his wife, "have we ever tried the water cracker of the break-fast table?"—*Christian Register*.

ASPARAGUS SOUP.

Cut the heads from 2 bunches of asparagus, cook the stalks with 1 onion, sliced in 1 qt. of boiling water for twenty minutes, rub through a strainer. Blend together 2 tablespoons each of butter and flour, add slowly 1 qt. of boiling milk, season, mix with the asparagus and boil five minutes. Strain, add the asparagus heads which have been cooked meanwhile in boiling salted water for twenty minutes, and serve very hot.

ASPARAGUS SOUP.

Three pounds of a knuckle of veal make a good strong stock. Put the veal in the kettle with 1 bunch of asparagus and 3 qts. of water. Boil rapidly for three hours when the meat will be boiled through, and the asparagus entirely dissolved; strain well and return to the kettle, adding another bunch of asparagus cut in small pieces. Let it boil twenty minutes. Stir in a cup of cream or milk and a tablespoon of flour. Let it come to a boil and serve without straining. Toasted bread should be served with this soup. One can of asparagus can be used instead of the two bunches.

POTATO AND CELERY SOUP.

1 pt. milk, 3 potatoes, 1 tablespoon flour, 3 slices of onion and 3 stalks of celery. Boil the potatoes. Cut up the celery and onion into the milk and simmer until tender. Mash the potatoes after pouring off the water and add to the milk. Make a sauce with the flour and water and add to the mixture, simmer all together, strain and season with pepper and salt.

I'll be with you in the squeezing of a lemon.—*She Stoops to Conquer.*

POTATO SOUP.

1 qt. of milk, 6 large potatoes, 1 stalk of celery, 1 onion and 1 tablespoon of butter. Put the milk to boil with the onion and celery; pare the potatoes and boil thirty minutes; turn off the water and mash fine and light. Add the boiled milk, pepper and salt to taste. Rub through a strainer and serve immediately. A cup of whipped cream added when in the tureen is a great improvement. This soup must not be allowed to stand not even if kept hot. Serve as soon as ready is excellent.

MUSHROOM SOUP.

Prepare 1 qt. of mushrooms, cut into small pieces, put butter in a saucepan with the cut up mushrooms and a little water. Cook slowly about three-fourths of an hour. Take 1 pt. of milk, heat and season it and thicken like cream with corn starch. Put in the mushrooms and serve. Two bunches of asparagus cut into small pieces are very nice when mushrooms are not procurable. Asparagus does not require more than twenty minutes to cook before adding the other ingredients.

JUBILEE BROTH.

3 lbs. of beef off the round, (no fat) put twice through the mincer. Pour on it 5 pts. of cold water, stir well and allow it to stand in a cool place for one and one-half hours, then add 1 small onion, 1 cup of canned tomatoes, 3½ of pearl barley, 3 cloves, a little savory, celery tops and spice to taste. Bring to a boil and simmer for an hour. Boil hard ten minutes, then press through a fine strainer. Nourishing for invalids.

The world is a looking-glass, and gives back to every man the reflection of his own face. Frown on it and it will in turn look sourly upon you; laugh at it and with it and it is a jolly, kind companion.

CREAM OF CORN SOUP.

Heat 1 can of corn and strain through a colander, boil 1 qt. of sweet milk and thicken with 2 tablespoons of melted butter and one of flour, add the corn and season

SOUP A LA SOUBISE.

Slice thin 2 Spanish onions, cook ten minutes in $\frac{1}{4}$ cup butter, stirring constantly. Add 1 qt. chicken stock, cook slowly thirty minutes and strain. Mix 3 tablespoons of flour with a little cold water; add to the soup, bring to boiling point. Add 1 cup cream and 1 tablespoon chopped green-peppers, season with salt and pepper.

FISH CHOWDER SOUP.

Use raw fish, also bones of raw fish, carrots, celery and onions. More than cover with cold water and let boil slowly for two or three hours and strain. Then work flour and butter in a basin and pour the stock slowly over it, stirring all the time until free from lumps. Put on the fire and add raw potatoes and fish cut in slice. Boil slowly until tender.

MACARONI SOUP.

Put into a stewpan of boiling water 4 oz. of macaroni 1 oz. of butter, and an onion stuck with five cloves. When the macaroni has become quite tender, drain it very dry, and pour on it 2 qts. of clear, gravy soup; let it simmer for ten minutes, taking care that the macaroni does not burn or become a pulp. It will then be ready to serve. It should be sent to the table with grated Parmesan cheese.

You are very welcome to our house:

CREAM OF CAULIFLOWER SOUP.

Scald 1 qt. of milk with a sliced onion and 3 sprigs of parsley. Let the cauliflower stand, head downwards, half an hour in strong salted water, then cook covered with well-seasoned, hot chicken or veal stock half an hour (boiling water may be substituted). Take off a floweret for each plate of soup and press the remainder through a potato ricer. Melt $\frac{1}{4}$ cup of butter and cook with $\frac{1}{4}$ cup of flour, $\frac{1}{2}$ teaspoon of salt and a dash of pepper. When frothy, stir in gradually the pureé and broth. Let simmer ten minutes then strain in the milk. Half a cup of cream is an improvement.

CREAM OF SPINACH.

Pick, wash and boil enough spinach to measure 1pt. when cooked, chopped and pounded into a soft paste. Put it into a stewpan with 4 oz. of butter, a little grated nutmeg and 1 teaspoon of salt. Cook and stir it about for ten minutes. Add to this 2 qts. of strong stock, let boil up, then rub it through a strainer. Set it over the fire again and when on the point of boiling mix with it a tablespoon of butter and a teaspoon of sugar. Serve at once.

BISQUE OF RICE.

Wash $\frac{1}{2}$ cup of rice, throw it in 1 qt. of boiling water and boil rapidly for ten minutes, drain. Put in a double boiler with 1 qt. of milk, $\frac{1}{2}$ cup of finely chopped celery and a bay leaf; cover and cook slowly for thirty minutes. While this is cooking, cut a large sized onion into slices, put it with 2 tablespoons of olive oil or butter in a shallow frying pan, cook slowly, add this to the rice in the double boiler and press the whole through a colander. Return to the boiler with 1 tablespoon of butter and strain again. Serve at once.

"What's the price of your best tea?" asked the woman with the market basket.

"Two dollars a pound," replied the clerk.

"Isn't that too steep?" asked the bargain chaser.

"Yes, ma'am," answered the youth. "That's what my folks buy tea for."—*Exchange*.

CLAM BROTH WITH WHIPPED CREAM.

Use canned clam broth, dilute with an equal quantity of milk, season with salt, pepper and butter. Drop a tablespoon of whipped cream into hot bouillon cups and pour over the hot clam broth. Serve at once.

FRESH FISH CHOWDER.

Cod, haddock, lake fish, pickerel and bass are all good in chowders. Skin the fish and remove the flesh from the bones in two long fillets. Cut these in two-inch pieces and set aside in a cool place. Cover the head, body, bones and trimmings with cold water, let come slowly to the boiling point, then simmer one-half hour. For 3 or 4 lbs. of fish try out the fat from 3 oz. of fat salt pork, cut in tiny bits. In this sauté an onion, cut in thin slices, without discoloring the onion. Add the contents of the pan, rinsing well, to the saucepan in which the heads are simmering and strain the liquid over the fish that has been cooked, without breaking the pieces. Have ready a scant quart of sliced potatoes parboiled and drained. Add these to the fish and simmer until the potatoes are tender. Then add three cups of milk or tomato pureé and $\frac{1}{4}$ cup of butter. Put buttered crackers in the soup tureen and pour over the chowder. Serve with pickles and crackers.

A HEAVY VEGETABLE SOUP.

Put lean meat two or three times through a chopper, (so that it may be reduced to a paste), add cold water and chopped vegetables, cook long and slowly, and serve without straining.



PLATE I.—BONEING A FOWL.—Starting the knife down the left side
See page 43.

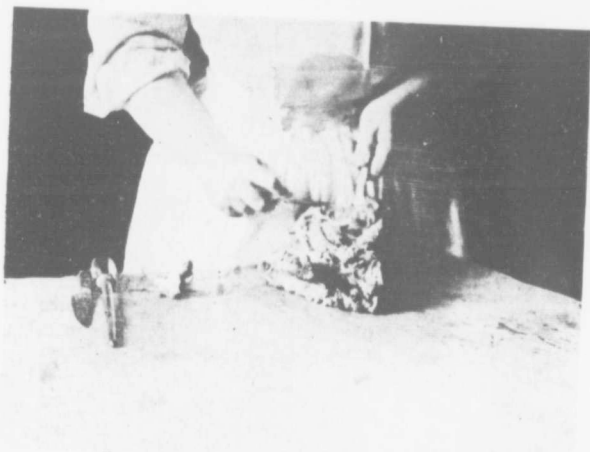


PLATE II.—BONEING A FOWL.—Scraping the meat from the leg.
See page 43.

A seven-year-old boy didn't know his lesson, and raised his hand. "What is it, Jamie?" "I must go home with a headache." The teacher said, "Oh, I wouldn't go now!" And Jamie went back to his seat. Soon his hand was raised again. "My tooth aches so bad I can't stay a moment longer," he said. The teacher looked at his teeth, found them in remarkably fine condition, assured him the pain was imaginary, and went back. She had just become absorbed, when a wail from Jamie's seat caused her to say rather impatiently, "What is it this time, Jamie?" With tears in his eyes, Jamie answered, "It's the stomach-ache, and my stomach's so far down that you can't see it."

EGG BALLS (FOR SOUP).

Rub the yolks of 3 hard boiled eggs to a smooth paste with a little melted butter, pepper and salt. To these add 2 raw eggs, beat in light, add enough flour to mould the paste together, make into balls with floured hands and set in a cool place until just before the soup is ready to serve, then put these in carefully and boil one minute.

POTATO NOODLES, No. 1.

Take one cupful of mashed potatoes and add two well beaten eggs, mix well. Add a cooking spoonful of flour, mix thoroughly and roll out as long and as thick as an average finger. Fry in hot butter.

POTATO NOODLES, NO. 2.

Cold mashed potatoes may be converted into an appetizing luncheon dish by mixing 2 cups of mashed potatoes with 1 egg and enough flour to knead into a smooth noodle dough. Roll the dough half an inch thick and cut into narrow strips. Boil them ten minutes in salted water, drain and cool. Brown the noodles in hot butter, grated cheese or minced parsley may be sprinkled over them if liked.

Must we all march?

Yea, two and two, Newgate fashion.—*Henry IV.*

MEATS.

FILLET OF BEEF WITH DUTCH SAUCE.

1½ lbs. of beef, yolks of 2 eggs, ½ oz. butter, 2 table-
spoons cold water, 1 tablespoon cream, ½ tablespoon
lemon juice, pepper and salt. Cut beef in pieces about
an inch thick and broil seven minutes. Cut some raw
potatoes with a vegetable cutter, dry in a towel and
sprinkle with flour, fry in hot lard till brown. Mix the
yolks and water thoroughly, add lemon juice, milk,
pepper and salt. Whisk over a slow fire when the beef is
almost done. Take out the potatoes, drain on paper
and pile in the centre of dish, encircled with the beef;
pour the sauce on and sprinkle salt and pepper over all.

FILLET OF BEEF.

French Style.

Select a fillet weighing 3 lbs., trim and tie into shape.
Put ¾ of a cup of clarified butter in a flat saucepan,
when the butter is hot put in the meat, season with salt
and turn constantly until all sides are browned. Remove
the pan to a cooler part of the range and cook for thirty
minutes. Remove the meat to a hot platter, pour off
the butter, leaving 1 tablespoon; add 1 tablespoon of
flour and blend with 1 cup of rich stock; add salt and
the juice of half a lemon.

HAMBURG STEAK.

Take a round steak and ¼ lb. of suet or bacon, to
each pound of steak. Chop the beef and suet or bacon,
season with pepper and salt to taste. Make into balls
and fry in butter. Add a little onion juice if liked.

Some . . . are to be tasted, others to be swallowed, and some to be chewed and digested.—*Bacon.*

PAN BROILED STEAK.

Heat a frying-pan over a good, hot fire to blue heat, rub with a bit of fat, lay in a nicely trimmed steak, sear quickly, turn and sear the other side, keep turning every ten seconds until done—from five to ten minutes, according to thickness of steak. The cheapest steak, if done this way, is delicious.

SCOTCH SCALLAPS.

Take two or more pounds of round steak, chopped fine, and cover with water; add two or more whole onions. Place on the back of the stove and let simmer until cooked. Season with pepper and salt.

SHAPED COLD ROAST BEEF.

$\frac{3}{4}$ of a lb. of cold minced beef, 1 cup chopped suet, 1 cup bread crumbs, 2 eggs, pepper and salt to taste and a little savory. Mix all together and moisten with a little stock or milk, turn into a buttered mould, lined with brown bread crumbs, cover the mould and steam one and one-half hours. Turn out on platter, serve with gravy.

MEAT AND RICE LOAF.

2 cups cold meat, 2 tablespoons butter, 2 cups cold rice, 2 tablespoons of parsley, 2 eggs, $\frac{1}{2}$ small onion, salt and pepper. Fry the onion in butter until a nice brown. Put in cold rice and meat (chopped fine) and stir well. Remove from the fire; add the eggs, parsley and seasoning. Pack in a buttered pudding mould and steam 45 minutes. When done, turn out on a hot dish and serve with thick tomato sauce.

A woman's idea of economy often gets no farther than hash for breakfast.

BEEF CROQUETTES.

Chop cold beef fine, beat two eggs and mix with the meat and add a little milk, melted butter, salt and pepper. Make into rolls and fry.

BEEF AND MACARONI LOAF.

1 cup macaroni chopped and boiled, 1 cup chopped meat, 1 teaspoon onion juice, $1\frac{1}{2}$ tablespoons grated cheese, 1 cup milk, 2 eggs, salt and pepper. Put into a tin and bake in a slow oven.

BEEF LOAF.

1 lb. pork, chopped fine, 3 lbs. beef, 2 cups sweet milk, 2 cups rolled cracker crumbs, 1 tablespoon pepper, 2 tablespoons salt and 2 eggs well beaten. Mix with the hands and bake in a slow oven one hour and a half—or less. If baked too long it is not as juicy.

BEEF LOAF.

2 lbs. Hamburg steak, 3 eggs, salt, sage, savory and enough cracker crumbs to make a stiff loaf. Beat the eggs well, then add the seasoning, meat and crumbs and roll very hard into a compact loaf. Roast in a moderate oven one and one half or two hours, basting frequently. Serve sliced, cold for luncheon.

MOCK DUCK.

Take a piece of beefsteak off the round, salt and pepper both sides, prepare bread or crackers with or without oysters. As for stuffing a turkey, lay the dressing on the meat, sew up and roast about an hour.

Bishop (to timid curate on a visit)—Dear me, I'm afraid your egg's not good!" Timid curate—"Oh, yes, my lord, really—some parts of it are very good."

SPICED BEEF LOAF.

4 lbs. round of beef, chopped fine, removing all the fat; add to it 3 soda biscuits rolled fine, 4 eggs, 1 cup of milk, 1 tablespoon of ground mace, 2 tablespoons of black pepper and 1 tablespoon of melted butter. Mix well and put in a pan that it will just fill, packing it well. Baste with butter and water and bake two hours in a slow oven.

VEAL AND PORK LOAF.

2 lbs. veal, 1 lb. pork, 1 egg and 2 soda biscuits. Chop the veal and pork fine, add the beaten egg and rolled biscuits; form into a loaf, roll in graham flour. Put small piece of butter on the loaf and roast in a slow oven for about two hours, basting often.

VEAL LOAF.

4 lbs. veal, 1 lb. salt pork, (chopped fine), 3 well beaten eggs, 1 cup sweet cream, 1 teaspoon salt, $\frac{1}{4}$ teaspoon black pepper and 1 tablespoon powdered sage. Bake in a mould.

CASSEROLL OF RICE AND MEAT.

Boil 1 cup of rice until tender, chop $\frac{1}{2}$ lb. of any cold meat, season with $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, $\frac{1}{4}$ teaspoon celery salt and 1 teaspoon chopped onions; add 1 beaten egg, and 2 tablespoons of fine bread crumbs, moisten with enough hot water to pack easily. Butter a mould, line the bottom and sides half an inch deep with rice, pack in the meat, cover closely with rice, steam or bake 45 minutes. Turn out on the platter and cover with tomato sauce.

It is a good breakfast food that will cause early rising.

CORN BEEF HASH AND EGGS.

Chop cold corn beef, about one-third meat and two-thirds potatoes; season with pepper, moisten with sweet cream, warm in butter and serve on slices of well buttered toast, with a poached egg on top of each slice.

SENATOR'S HASH.

Take equal portions of tender boiled corned beef and mealy potatoes. Cut the potatoes into cubes, and the meat as fine as possible. Mix thoroughly with these a small onion, chopped very fine. Butter a hot frying pan and turn into it the chopped materials. Press into the centre of the mass a clove of garlic, wrapped in a slice of salt pork or bacon. Set over a moderate fire, cover and let cook, adding a small quantity of water and kitchen bouquet. When heated through, stir and remove the garlic and give the whole a round shape. While the hash is cooking, cut Bermuda onions in thin slices and fry until crisp, in deep fat. Use onions as a garnish for the hash and serve also quarters of lemon.

FORE-QUARTER OF LAMB.

Take a fore-quarter of lamb, which is less expensive than a hind-quarter, and better suited to the needs of a small family. Remove the rib bones as follows: Place your quarter of lamb on the table and commence with the breast bone. Keep the knife close to the bone while removing the flesh. After the ribs are removed, place flat on the table, slit the flesh on the shoulder blade from the shank downwards, moving the knife to the right and left carefully. After the bones are removed, roll the meat as you would a rolled cake. The dressing is prepared the same as that for a chicken, stuff the cavity left by the removal of the bones. Roast in a hot oven and baste often.

"The proof of the pudding is in the eating."

MUTTON AND TOMATOES SCRAMBLED.

Butter an earthen baking dish and sprinkle with bread crumbs, then in alternate layers place cold roast mutton and sliced tomatoes, season with salt, pepper and bits of butter. The top layer should be of tomatoes with bread crumbs sprinkled over the whole. Bake forty-five minutes.

SCRAMBLED MUTTON.

2 cups of cold chopped mutton, 2 tablespoons of hot water and a piece of butter the size of an egg. When the meat is hot, break in 2 eggs and stir constantly until the eggs begin to set and then remove from the fire. Season with salt and pepper.

POT-PIE DUMPLINGS.

1 cup flour, sifted, 1 teaspoon baking powder and salt. Mix with water or milk until a thick dough. Drop in spoonful into the broth which is just below boiling point. Do not lift the cover for twenty minutes, when they will be done.

VEAL CUTLETS, BREADED.

Pound and season the cutlets, cut the outer edges and beat into a good shape with a cleaver. Beat up an egg, roll the cutlet in it, then cover thoroughly with bread crumbs. Have a good sized lump of melted butter in your pan, put in the cutlets and cook slowly. When nicely browned on both sides, take up the cutlets and lay on a hot dish. Stir one spoon of flour into the gravy, add a little sweet milk and let it come to a boil. Pour on the dish with the cutlets.

He was a bold man that first ate an oyster.—*Swift*.

VEAL FRICASSEE.

Cut veal cutlets into serving pieces and dust lightly with pepper and salt. In a frying pan melt 1 tablespoon of bacon fat and when quite hot sear the pieces of veal quickly on both sides. When all the meat has been seared, pour $1\frac{1}{2}$ cups of hot water in the frying pan, add 2 Spanish onions, sliced fine, cover the frying pan and move to the back of the stove and let the meat simmer thirty minutes. Just before serving remove the pieces of meat to a hot platter and place a piece of butter on the top of each piece of meat. Pour off the gravy in a bowl, leaving 1 tablespoon in the pan and add 1 tablespoon of flour. Let these cook and add the rest of the gravy with $\frac{1}{2}$ teaspoon of kitchen boquet. Strain this gravy over the meat and serve.

RISSOLES.

Take 1 lb. of tender veal and mince it fine with a little veal suet; add $1\frac{1}{2}$ lbs. bread crumbs, slightly moistened and a little salt. Mix well together. Season to taste with mace, pepper and salt. Beat an egg and add to the mince, form them into any shape you prefer; egg and bread crumb them and fry in a basket, placed in a pan of hot fat, until a delicate brown. Serve them piled up, with a thick, brown gravy.

VEAL SOUFFLE.

Mix 1 pt. of chopped veal with 1 pt. of white sauce and cook in a double boiler for two or three minutes, then add the yolks of 3 eggs well beaten, 1 teaspoon of chopped parsley, $\frac{1}{2}$ teaspoon of chopped onion, 1 level teaspoon of salt, 1 saltspoon of pepper and lastly the whites of the eggs beaten to a stiff froth. Thoroughly grease a pudding dish or individual dishes, pour in the mixture and bake $\frac{1}{2}$ hour in a moderate oven. Serve with white sauce containing chopped celery or sliced mushrooms.

Even an oyster may be crossed in love.—*Sheridan.*

VEAL PIE.

Butter a large bowl very thickly and line with sliced hard-boiled eggs, put in perpendicular layers a lining of veal cut in thin slices. Season with pepper, next a layer of sliced ham, each slice peppered and sprinkled with lemon juice, then more veal and then more ham until the dish is packed to the brim. Cover with a paste made of flour and hot water, just stiff enough to handle with ease. Press it closely to the outside of the bowl which should not be greased, and let it overlap the rim for $\frac{1}{2}$ of an inch. Set the bowl in a pot of hot water, not deep enough to bubble over the top of the bowl; boil steadily, not hard, for three hours. Remove the paste when the bowl and contents are perfectly cold, cut in circular slices, thin as wafers, beginning at the top, piling the slices in shape. Butter eggs as well as dish, the salt ham answers for other salt. Pack very closely together.

VEAL AND OYSTER PIE.

Cut 1 lb. veal cutlets into small pieces, roll in flour, brown in a little hot bacon fat. Cover with boiling water or stock, simmer about two hours. Put into baking dish. Chop 1 cup cooked ham, moisten with stock, pound smooth and press through a sieve. Add to remaining liquid with seasonings, pour over meat in dish, adding here and there $\frac{1}{2}$ pint oysters, with a little butter. Cover with pastry or biscuit crust, bake about twenty-five minutes.

MEAT PIE.

Cut up cooked meat into small pieces and put into a greased granite pan with meat gravy; on top of this, some mashed potatoes and some cracker crumbs. Put in the oven and bake about fifteen to twenty minutes.

The darkest hour is always just before breakfast.

CURRIED BEEF.

A few slices of lean cold roast or boiled beef, 3 oz. butter, 2 oz. onions, 1 cup of good stock and 1 dessert-spoonful curry powder. Cut the beef into pieces about one inch square; put the butter into a stewpan, with the sliced onions and fry them to a light brown color; add all the other ingredients and stir gently over a brisk fire for about ten minutes. Should this be too dry, a spoonful or two more of stock may be added; but a good curry should not be very thin. Place in a deep dish with an edging of dry boiled rice, the sauce as for other curries.

CURRY.

1 onion, sliced and browned, 1 small tablespoon of flour, 1 small tablespoon of sugar and $\frac{1}{2}$ teaspoon of curry powder. Mix dry with fried onion, add 1 cup of boiling water, then gravy; also 1 cup of tomato juice. Add meat, sliced thin, cover and let simmer. A cup of cream makes it much richer.

BAKED HAM.

Cover the ham with cold water and simmer gently just long enough to loosen the skin so it can be removed. When skinned, put into a dripping pan in the oven, pour over it a teacupful of vinegar and one of hot water, in which is dissolved a teaspoonful of mustard. Bake slowly for two hours, basting with the liquid; then cover the ham all over to the depth of one-inch with coarse brown sugar—press it down firmly and do not baste again until the sugar has formed a crust, which it will soon do in a slow oven. Let it remain in the oven a full hour after covering with the sugar, until it becomes a rich golden brown when done. Put on a dish to cool, press by placing another flat dish on top with a weight on it.

You may not believe this statement,
But I know it to be so:
The most fascinating diet
For a baby, is—his toe.

BONELESS HAM.

Secure a fresh cured ham from the butcher, place on the table, skin side downwards, begin at the shank and slit the flesh from the bone, follow the bone to the end, using a very sharp knife. Begin by removing the flesh from the bone, keeping the knife close to the bone and moving it gently. When the bone is removed from the meat, take a strong cord, roll the ham and tie firmly. Place in a kettle and boil from three to four hours, according to the weight.

COOKED HAM (VIRGINIA STYLE).

Soak the ham for twelve hours in cold water. Put it on to boil, allowing a quarter of an hour for each pound. Then pour off the water and fill up the pot with fresh boiling water, add 1 pt. of vinegar, a handful of allspice, two dozen or so of cloves, and a bay leaf. Let the ham boil in this, allowing again a quarter of an hour (all hams should cook in the proportion of half an hour to the pound) to each pound. Let the ham lie in the liquor until cold. Then skin it, cover the top with a paste of mustard made with vinegar. Sprinkle with bread crumbs, then lightly with sugar; now score the ham. Pull the scorings wide, pour in two cups of cooking sherry, slip into a slow oven for half an hour, and baste every five minutes.

HAM FROUDIE.

Use bits of cold, boiled or fried ham with bread crumbs in layers, seasoned with salt, pepper and bits of butter. Beat an egg, pour in enough milk to cover the crumbs. Bake one-half hour.

Alexis came home one night with his clothes full of holes.

"What has happened to you?" exclaimed his mother.

"Oh, we've been playing shop ever since school closed," Alexis replied.

"Shop?" echoed his mother.

"Yes. We opened a grocery, and everybody was something," Alexis explained. "I was the cheese."

HAM SOUFFLE.

Melt two tablespoons of butter, and cook in it one slice of onion without browning; add 2 tablespoons of flour, a dash of pepper, and gradually 2 cups of milk. Let boil two minutes, then strain over $\frac{1}{2}$ cup of bread crumbs and 1 pt. of finely chopped ham. Mix thoroughly and stir through the mixture the yolks of 3 eggs, beaten light, and fold in the whites beaten dry. Turn into a buttered baking dish, set into a pan of hot water and bake about twenty-five minutes. Serve at once. Tomato puree may take the place of milk.

ROAST PORK TENDERLOIN.

Secure the largest size possible and cut lengthwise down the centre, enough to make them flat; season with salt and pepper, then spread with a roll of moist dressing (the same as used for chicken), put small pieces of butter on top. Roast in a moderate oven one and one-half hours. Baste often.

CORN BEEF.

For 50 lbs. of beef, use 4 lbs. coarse salt, 2 lbs. brown sugar, 1 oz. soda and $\frac{1}{2}$ oz. salt-peter. Dissolve all in about 2 gallons of hot water, or enough to cover the meat when well packed.

RULE FOR MIXING SAUSAGE.

To 8 lbs. of minced pork add 10 teaspoons savory, 5 teaspoons sage, $7\frac{1}{2}$ teaspoons salt and a little pepper.

Within this home it will be dinner time.—*Comedy of Errors.*

BEEF TONGUE.

Boil tongue until the skin peels off. Roll in an egg well beaten, then roll in cracker crumbs and brown in the oven. Serve hot with caper sauce.

GOLASH (HUNGARIAN DISH.)

2 lbs. steak cut in small pieces, 1 pt. onions cut in slices, 1 pt. uncooked potatoes cut in slices and 1 large spoon of butter. Heat an iron kettle, and when hot, melt the butter; add onions and cook until they are brown, stirring to prevent their burning. Add steak and about $\frac{1}{2}$ cup of boiling water. Season with salt and pepper. Let simmer about three hours, add the raw potatoes and cook one hour. Turn on a platter and serve.

DANISH LIVER PUDDING.

Scald and remove skin from 1 lb. of calfs' liver, chop and press through a colander, chop fine $\frac{1}{4}$ lb. of bacon, 1 onion and 6 anchovies. Press these through a colander and add to the above with 2 tablespoons of rye or graham bread crumbs, 3 beaten eggs, 3 tablespoons of milk, salt and pepper. Pour into a well buttered mould and bake one hour and a half. Let it cool in the dish in which it is baked. To be eaten cold.

CALF'S LIVER.

Take a calf's raw liver and chop it well, then put it in a mortar and pound it fine. Take $1\frac{1}{2}$ lbs. of salt pork, line a 2 qt. pan with thin slices and chop the remainder very fine; add it to the liver. Season with pepper and salt. Add 4 eggs, the yolks and whites beaten separately. Mix all together and put in the pan previously lined with pork. Cover with a plate and bake until done. When cooked, turn the liver out, you do not use the pork. Good either warm or cold—better cold.

Some men are born great, some achieve greatness, and some know how to carve.

BAKED SWEETBREADS.

After washing the sweetbreads and removing the "tubes," put them in boiling water; add 1 teaspoon of vinegar, 1 teaspoon of salt, a bay leaf, a slice of onion and cook gently for three-fourths of an hour. Drain and save the liquor for stock. When the sweetbreads are cool remove the membranes and place them in a baking dish with $\frac{1}{2}$ cup of chopped celery and $\frac{1}{2}$ pt. of the boiling stock. Bake in a very quick oven for three-fourths of an hour, basting frequently. Cover the bottom of the serving dish with 1 pt. of well seasoned green peas. Dish the sweetbreads on top of the peas.

SWEETBREADS.

Scald the sweetbreads in salt and water, take out the stringy parts, then put in cold water for a few minutes; dry in a towel, dip in egg and bread crumbs and fry brown in butter. When done, place in a hot dish, pour into a pan a cup of sweet cream, a little pepper, salt and teaspoon of chopped parsley; add flour; when boiling pour over the sweetbreads; add mushrooms if desired.

CREAMED SWEETBREADS.

Parboil sweetbreads and cut in one-half inch cubes. To $\frac{1}{2}$ of a cup of cubes, add $\frac{1}{2}$ cup white sauce, made as follows: Melt $\frac{1}{2}$ tablespoon butter; add $\frac{3}{4}$ tablespoon flour and pour on gradually, while stirring constantly, $\frac{1}{2}$ cup milk. Season with salt and a few grains of pepper. Cold chicken may be substituted for sweetbreads, adding celery salt.

Living costs more in these days,—but it is worth more to live.

KIDNEY OMELET.

1 sheep's kidney, 1 tablespoon butter, $\frac{1}{2}$ teaspoon parsley, pepper and salt, 1 tablespoon milk or rich gravy and 3 eggs. Put the kidney or sweetbread cut up fine with a piece of butter in a saucepan and cook for four minutes. Put the rest of the butter into an omelet pan. Break the eggs into a bowl and beat; add the salt, pepper and parsley. Cook like other omelets and divide in half. Spread the cooked kidney or sweetbreads on one-half; place the remaining half on top and put in the oven to brown. Slip on to a hot plate and serve.

KIDNEYS WITH TOMATOES.

Mutton kidneys may be used for this appetizing dish. Scald and skin 4 kidneys, then cut in pieces. Mix together 1 dessertspoon of flour, $\frac{1}{2}$ teaspoon of salt and a dash of cayenne pepper. Roll the kidneys in this. Melt 3 tablespoons of butter in a saucepan and put the floured kidneys in when it begins to bubble. Stir until brown, (about five minutes) then add half a pint of hot water and a dessertspoon of vinegar. Let boil up, then add one lump of sugar. Peel 4 tomatoes in hot water without breaking them, put them in the saucepan whole, on top of the kidneys, covering for ten minutes until steamed. Serve on toast with gravy and tomatoes as garnish.

SCRAPED BEEF SANDWICHES.

Scrape raw beef cut from round. Prepare bread as for bread-and-butter sandwiches, spread one-half the pieces with scraped beef seasoned with salt. If pepper is desired, use sparingly, cover with remaining pieces, then cut in finger shaped pieces or triangles. After sandwiches are made, they may be toasted delicately, on both sides, if preferred.

Most poems are like flying machines, soaring inspirations on the public.

GLACE FOR MEATS.

1 teaspoon of gelatine, $\frac{1}{4}$ teaspoon of kitchen bouquet and $\frac{3}{4}$ of a cup of stock or water. Use while warm.

FISH.

FISH SHAPE.

Skin a small haddock and remove the bones. Divide the flakes and mix with the whites of 2 eggs, unbeaten, put in a bowl or mould and steam thirty minutes. Salt and pepper to taste. Serve hot, with white sauce.

BAKED FISH.

1 cup of cooked fish broken up fine, 2 eggs beaten very light; mix and beat lightly; add $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup cream and a little salt. Bake about half an hour in a hot oven.

CREAMED FISH.

$\frac{1}{4}$ cup cold, cooked, flaked fish, 1 teaspoon butter, 1 teaspoon flour, $\frac{1}{4}$ cup milk, 3 drops onion juice and a little salt. Make a sauce of the butter, flour and milk, season with the onion juice and salt, add the fish and reheat. This may be served attractively in potato border.

KIDGAREE.

Mince cold fish fine, boil rice until soft, to equal quantities of fish and rice, add one hard boiled egg, and pepper and salt to taste. Put a piece of butter in the sauce-pan add the mixture and stir with a fork until quite hot, then serve. Left over rice will do but it is better to have it fresh-boiled and warm.

EASY EITHER WAY.

They were discussing domestic matters with masculine confidence.

"There's only one way to keep a cook," asserted one.

"How is that?" asked the other.

"Marry her."

"But suppose you're already married?"

"Easy again. Any time that you can't make the cook your wife, why, make your wife the cook."—*Brooklyn Eagle*.

FISH A LA CREME.

Put 1 pint of sweet milk on to boil. Rub 1 oz. of butter and 2 tablespoons of cornstarch together, stir in the boiling milk. Add 1 teaspoon of onion juice and a little chopped parsley. Let boil two or three minutes, add the well beaten yolks of 2 eggs. Take from the fire and strain. Season with salt and pepper. Put a layer of sauce in the bottom of a deep dish, then a thick layer of cold, boiled or baked fish, chopped fine, then another layer of sauce and more fish until the dish is full. Have the sauce on top, sprinkle over with grated bread crumbs and set in the oven to brown. Serve in the dish in which it is cooked.

SALMON CREAM.

Boil 2 lbs. of salmon, remove the skin and bones. Rub and pound the fish to a smooth paste, add one teaspoon onion juice, 1 teaspoon salt, $\frac{1}{2}$ teaspoon white pepper, mix and add gradually the well beaten whites of 2 eggs, then carefully stir in $\frac{1}{2}$ pt. of whipped cream. Put into a well buttered mould and steam three-quarters of an hour.

SALMON BALLS.

1 can salmon, 3 eggs, 1 cup milk, 1 cup soda biscuit crumbs, 1 teaspoon salt and a little pepper. Beat all together, shape into small cakes and fry in browned dripping. Serve hot.

A Jingle.—By Marie Rue.

"I always know," said little Jane, "Just when my mealtimes come.

I wonder if I have a clock inside my tummy-tum.

HALIBUT A LA CREME.

1 lb. cold boiled halibut or other white fish. 1 oz. butter, 1 oz. flour, $\frac{1}{2}$ pt. milk, 1 gill cream, 1 oz. grated cheeze, pepper, salt and grated nutmeg.

Remove all bones carefully, skin, and place the fish in a flat dish. Melt the butter in a sauce-pan, then stir in the flour and add the milk gradually until it boils; then add the cream and boil for two minutes, take from the fire and add the pepper, salt and nutmeg. Pour the mixture over the cold fish, sprinkle the cheese over this, with more pepper and salt, and brown very quickly in the oven.

SALT CODFISH (Shaker Style).

Pick salt codfish into tiny bits. Cover with cold water and let stand over night. Drain and press out all the water. To one part of fish allow three parts of potatoes, pared and cut into cubes. Cook the fish and potatoes in separate waters and when done combine with 2 tablespoons of butter and 1 cup of cream. Then make the whole very hot. Turn the mixture on a serving dish and sprinkle with 2 hard boiled eggs, chopped fine.

SALMON MOULD.

1 can of salmon, $\frac{1}{2}$ cup of fine bread crumbs, 3 eggs, beaten lightly, 4 tablespoons of melted butter—pepper, salt, and a little minced parsley.

Take the fish, drain off the liquor and remove the bones. Melt the butter and mix with it also the seasoning. Beat bread crumbs with the eggs. Place all in a buttered mould or bowl, and steam one hour. Garnish with white sauce and green peas.

In China, where tea is the great national drink, the inhabitant describes his morning cup of tea as "washee facee inside."
—*The Epicure*.

ESCALLOPED SALMON.

Take 1 can salmon and drain off the oil. Put a layer of rolled crackers in the bottom of a baking dish, then a layer of salmon, until the salmon is used. On every layer of crackers put small pieces of butter, a little salt and moisten thoroughly with milk. Bake in a hot oven twenty minutes.

STEAMED SALMON.

1 can of salmon, or 1 lb. of fresh salmon steak; 2 eggs, beaten light, 2 tablespoons melted butter, $\frac{1}{2}$ cup fine bread crumbs, seasoning of pepper, salt and finely minced parsley. Chop the fish fine, then rub with a silver spoon until it is a smooth paste. Beat the bread crumbs with the eggs and add the seasoning before cooking together. Put into a buttered mould and steam three-quarters of an hour.

SAUCE FOR STEAMED SALMON.

1 cup of milk heated to a boil and thickened with 1 tablespoon of corn starch; add one large tablespoon of butter, 1 raw egg, 1 tablespoon of tomato sauce, a pinch of mace; cayenne pepper and $\frac{1}{2}$ lemon (juice only). Put the egg in after removing from the stove and just before serving or it will curdle. When the salmon is done turn it out of the mould on a flat dish and pour the sauce over it.

BUTTER SAUCE (for fish).

Melt $\frac{1}{2}$ lb. butter, add $\frac{1}{2}$ lb. flour, 1 pt. of boiling water, the juice of 2 lemons and season well. Cook about five minutes.

"We are told to cast our bread upon the waters," said a young wife.

"But don't you do it," said her husband. "A vessel might run against it and get wrecked."

HOLLANDAISE SAUCE.

Put $\frac{1}{2}$ cup butter into a bowl and rub to a cream, add the yolks of 3 eggs putting them in one at a time and mixing each in well. Before adding the next, season with juice of $\frac{1}{2}$ a lemon, a little onion juice, $\frac{1}{2}$ teaspoon salt and a dash of cayenne pepper. Slowly add 1 cup of boiling water. Place the bowl on the fire, in a pan of boiling water, and beat the liquid sauce until it becomes the consistency of thick cream. Do not let it boil. Beat it a few minutes after it is taken from the fire, and before it is served. This sauce is used with boiled vegetables as well as with meats and fish.

EGG SAUCE.

One-quarter cup of butter mixed with 3 tablespoons of flour, stir into it 1 pt. of water and season with salt, pepper and a little chopped parsley. Boil until thick and stir in 3 hard-boiled eggs cut in small cubes.

MAITRE D'HOTEL SAUCE.

2 tablespoons of butter, 1 tablespoon of chopped parsley, 1 tablespoon of lemon juice, $\frac{1}{2}$ tablespoon of salt and $\frac{1}{2}$ teaspoon of pepper.

BREAD SAUCE.

1 pt. of milk, 1 pt. of onion (sliced), 1 pt. of bread crumbs, pepper, salt and a little butter. Simmer the onion in the milk until tender. Take the onion out and pour the milk over the bread crumbs. Soak one-half hour. Boil up once and serve.

It must appear in other ways than words.—
Merchant of Venice.

WHITE SAUCE.]

1 pt. milk or $\frac{1}{2}$ pt. milk and $\frac{1}{2}$ pt. white stock, 2 table-
spoons butter, 2 heaping tablespoons flour, $\frac{1}{2}$ teaspoon
salt and $\frac{1}{2}$ saltspoon pepper. Heat the milk over hot
water. Put the butter in a granite saucepan, stir until
it melts and bubbles. Add the dry flour and stir quickly
until well mixed. Pour on $\frac{1}{3}$ of the milk. Let it boil,
and stir well as it thickens, add another $\frac{1}{3}$ of the milk,
let it boil up and thicken, stir vigorously until perfectly
smooth. Then add the remainder of the milk; let it
boil and when smooth add the salt and pepper.

DRAWN BUTTER SAUCE.

1 pt. of hot water, $\frac{1}{2}$ cup of butter (scant), 2 table-
spoons of flour, $\frac{1}{2}$ teaspoon of salt and $\frac{1}{2}$ teaspoon of
pepper. Put one-half the butter in a saucepan; when
melted, add the dry flour and mix well. Add the hot
water, a little at a time, and stir rapidly as it thickens.
When perfectly smooth, add the remainder of the butter
in small pieces and stir until it is absorbed. Add the
salt and pepper. Strain if not smooth.

WHITE SAUCE.

1 tablespoon of butter, 1 tablespoon of flour, $\frac{1}{2}$ pt. of
white stock, salt and pepper to taste. Melt the butter,
(but do not brown), add it to the flour, mix and add the
stock. Stir continually until it boils; add salt and pepper
and serve.

ONION SAUCE.

Cook 4 large onions, whole, in a saucepan of boiling
water, when done, mince fine and add to 1 cup of boiling
milk with 1 tablespoon of butter. Season with salt
and pepper.

Landlady—Will you have eggs this morning?

Star Punster—No, thank you; I beg to be eggscused!

SHELL FISH.

OYSTER COCKTAIL.

Mix 2 tablespoons of grated horseradish, $\frac{1}{4}$ teaspoon of tobasco sauce, 2 tablespoons of tomato catsup, the juice of 2 lemons and about 1 teaspoon of salt. Divide this liquid in six or eight cocktail cups and set the cups in the centre of oyster plates supplied with cracked ice and five or six oysters, as for oysters on the half-shell. The cocktail cup with sauce fills the space formerly occupied by quarters of lemon. The oysters taken on the fork are dipped at will in the liquid. Sandwiches of Boston brown bread are passed at the same time.

PIGS IN BLANKET.

Season large oysters with salt and pepper. Cut slices of breakfast bacon very thin, wrapping each oyster in a slice and fastening with a toothpick. Put into a hot frying pan and cook long enough to crisp the bacon and ruffle the edges of the oysters. Serve on small pieces of toast.

SCALLOPED OYSTERS.

1 pt. oysters, 4 tablespoons oyster liquor, 2 tablespoons milk or cream, $\frac{1}{2}$ cup bread crumbs, 1 cup crackers, $\frac{1}{2}$ cup melted butter, salt and pepper to taste. Place oysters and crumbs in layers in a baking dish. Pour liquor over the whole, sprinkle the top with bread crumbs that have been mixed with 1 tablespoon of butter. Bake twenty minutes.

BREAD CRUMBS.

Dry odds and ends of bread; put through the chopper, then sift. Store in a gem jar ready for use.

The best decoration for a dining room is a well cooked dinner.
—*Theodore Child.*

DEVILED OYSTER.

1 scant pt. of bread crumbs, 4 lobsters (or about 5 lbs.) chopped fine, 1 pt. cream, 2 tablespoons butter, 2 tablespoons flour, a speck of cayenne pepper, salt and pepper. Put the cream on to boil, mix butter, flour, pepper and 3 spoons of cold cream together and stir into the hot cream, cook two minutes, add the lobster and cook one minute. Turn into a slightly buttered dish and cover with the bread crumbs. Brown in the oven and serve hot. Garnish with lettuce or celery.

CREAMED OYSTERS.

$\frac{1}{2}$ cup oysters, $\frac{3}{4}$ tablespoon butter, 1 tablespoon flour and $\frac{1}{4}$ cup scalded milk; a few grains of salt, pepper and celery salt. Wash and pick over the oysters, then cook until plump and the edges curl. Drain, and add to the sauce made of remaining ingredients. Sauce may be made of half oyster liquor and half milk or cream, if preferred. Serve on toast.

LOBSTER ENTREE.

$\frac{1}{2}$ lb. boiled or canned lobster, 2 oz. butter, 1 oz. flour, $1\frac{1}{2}$ gills cold water, 1 tablespoon milk, 1 tablespoon bread crumbs, salt, pepper, cayenne and a few drops of lemon juice. Mince the fish, (not too finely) and put in a shallow dish or entree dish, melt $\frac{1}{2}$ oz. of the butter in a saucepan; add the flour, and when thoroughly mixed add the cold water. Stir until it boils, then take from the fire and add the pepper, salt, milk, lemon and cayenne. Pour over the lobster, sprinkle on the bread crumbs and the remainder of butter in small bits. Brown quickly in the oven.

Our ancestors were brave and hardy heroes. They had no pepsin tablets to follow the plum pudding.

OYSTER PATTIES.

Line patty tins with rich puff paste, wipe the oysters, season with salt and pepper. Place two oysters in each tin, adding a little butter to each. Wet the edges of the crust slightly, cover with puff paste, pinching the edges tightly together. Bake twenty minutes in a hot oven.

LOBSTER CHOPS.

1 pt. tin of lobster, 3 tablespoons of flour, 1 tablespoon of chopped parsley, 1 cup of cream or milk, 1 tablespoon of butter, $\frac{1}{4}$ grated nutmeg and the yolks of 2 eggs, juice of $\frac{1}{2}$ a lemon, a pinch of salt, a pinch of cayenne pepper and 1 teaspoon of sugar. Melt the butter, stir in the flour and then the cream or milk, salt and the yolks of the eggs. Cook until it thickens, stirring all the time. Drain the water off the lobster and pick out the shell; add parsley, lemon juice, red pepper and sugar. Mix all together and put on ice until quite cold. Form in shape of chops, dip in egg, roll in bread crumbs and fry in lard. Decorate with parsley and lemon.

There are good chances and bad chances, and nobody's luck is pulled only by one string.—*Charles Lamb.*

POULTRY.

CHICKEN MOULD.

1 cup minced chicken, 2 eggs, $\frac{1}{2}$ cup milk, 1 teaspoon Worcester sauce, pepper and salt to taste. Beat all ingredients together and steam for one hour. Serve with white sauce. SAUCE—1 pt. of milk, 1 tablespoon of butter, 1 tablespoon of flour, salt and pepper to taste. Put the milk on in a double boiler, mix the butter and flour together until quite smooth. When the milk boils, stir the butter and flour into it. Cook eight minutes, strain and serve.

PRESSED CHICKEN.

Draw, singe and wipe well, put in a kettle and cover with cold water; place over a moderate fire and simmer gently until the meat falls off from the bones. Cut into small pieces. Put the bones and skin back into the kettle and boil until the liquor is reduced to one and one-half pints, then strain and season to taste with salt and pepper. Mix this with the chicken, pour the whole into a square mould and let stand in a cool place over night, placing a light weight on top of it. When hard and cold, turn out and garnish with parsley.

CHICKEN, A LA NEWBERG.

For every 2 cups of chopped chicken meat, allow 4 tablespoons of butter, 1 tablespoon of flour, 3 hard-boiled eggs, 1 cup of cream and $\frac{1}{4}$ cup of sherry. Rub the butter and flour together until smooth, put in a saucepan over the fire; when heated, add the chicken, the whites of the eggs pushed through a sieve and the yolks mashed fine with a little of the cream; add the remainder of the cream and stir until it is hot; add sherry, season and serve.

"Bridget, this is the fourth china cup you have broken since you have been with me. How does it happen?"

"I suppose, ma'am, it is your strong coffee that does it."

JELLIED CHICKENS.

2 large fowls, pepper and salt, and an ounce of gelatine. Cut the fowl at the joints, put in a stewpan with enough boiling water to cover well, add a little salt. Let come slowly to a boil, skim carefully and stew gently for two hours, or until tender. When done, remove the bones, place the meat in a deep dish, flavor with pepper and salt. Strain the stock and have enough to cover the meat; add to this the gelatine, dissolved in a little water, let come to a boil, then pour over the meat and put in a cool place to jelly. Turn out and garnish.

POULET AU BLANC.

Dress a chicken as for roasting and fasten a slice of bacon on the breast. Mix 1 oz. butter and 1 tablespoon flour with 1 pt. of boiling water; add a bouquet of herbs and button mushrooms. Place the chicken in a pot with this sauce and simmer one-half hour, turning often. When cooked, place the chicken on a dish with the mushrooms about it; strain the sauce and add to it 2 well-beaten egg yolks. Let thicken, but not boil, and pour over fowl.

FRIED CHICKEN.

Take choice pieces of chicken, remove the skin, dip into a French batter and drop in hot fat. When brown, take out and drain on white paper. Garnish with parsley. The following is a reliable batter to drop them into before frying. A good fritter batter: 3 tablespoons flour, 5 tablespoons tepid water, 1 tablespoon olive oil and just before using, add the white of one egg beaten stiff. Good for fried chicken, apple fritters, for timbales, or for fish fried in deep fat.

"My dear, this is just exactly like the kind my mother used to make——"

"Oh, John! I'm so glad you——"

"And my mother was the worst cook in Cook county, Ill. I hope you will try to improve!"

FRIED CHICKEN.

Fry the chicken in hot bacon fat; when it is all done nice and brown, pack in the frying pan, turn on a little water, cover closely and sit on the back of the stove. Let steam until ready to serve.

FRIED CHICKEN.

Clean and cut the chicken the same as for a fricassee. Dredge each piece thickly with salt, pepper and bread crumbs. Put a little lard in a deep dish or frying pan, and when very hot (not smoking hot) put in the chicken and fry slowly until done. If young, it will fry in three-quarters of an hour. When done, arrange on a hot dish and garnish with parsley.

MINCED CHICKEN ON TOAST.

Mince cold turkey, chicken or veal, and warm up in gravy, left from the day before. Turn over well buttered toast, (moisten toast if very dry) over the top put hard boiled eggs pressed through a ricer. Add a little parsley or savory if liked.

CHICKEN CROQUETTES.

Make a white sauce of 1 cup of stock, flavored with vegetables, and 1 tablespoon of flour. Cook in a double boiler twenty minutes, remove from the fire and to this add 2 cups of chicken, which has been finely minced, mix until stiff enough to roll, then dip in egg and rolled biscuit crumbs. Fry in a basket set in boiling lard for seven minutes and drain on brown paper.

Well, he was an ingenious man that first found out eating and drinking.—*Swift*.

CHICKEN SOUFFLE.

1 pt. of chopped chicken, 1 pt. of cream, 1 table-spoon of flour, mixed with $\frac{1}{2}$ cup of cream, reserved from the pint. Put the cream into a frying pan and let come to a boil; stir the cream and flour mixture in, cook two minutes, then add the chicken. Season to taste with salt and pepper (a little cayenne if desired). Cook three minutes, remove from the fire, add the beaten yolks of four eggs and set away to cool. When ready to serve, add the beaten whites of the eggs. Turn into a buttered dish and bake for one-half hour. Serve hot. Other meats can be used in place of chicken.

SPANISH STEW (Chili-con-Carur.

1 good sized chicken, 1 qt. can tomatoes, 1 qt. can peas, 2 large potatoes, 1 can mushrooms, 2 doz. pickled peppers, 2 large onions, 1 piece garlic, 4 to 6 slices bacon and season to taste. Cut up the chicken, cover with cold water; add the bacon cut up fine, tomatoes, onions and garlic sliced. Boil steadily $1\frac{1}{2}$ hours, or until the chicken is cooked. Put the peppers in a small pan, cover with water and boil until tender, press through a colander and add to the chicken. Three-quarters of an hour before serving add the peas, mushrooms and potatoes, cut up fine. Boil to a pulpy mass, stirring frequently as it sticks easily. Serve with baked potatoes and cabbage salad.

CHICKEN CROQUETTES.

To every 2 cups of chopped meat add 1 cup of milk, salt and pepper to taste, also a little nutmeg. Put on the stove and cook, when well heated put in a beaten egg and mix well through the meat, but do not cook much; then turn out on a platter to cool. Take a small quantity for each croquette, roll in flour, then dip in beaten egg and roll in bread crumbs. Cook in boiling lard until brown. Three is considered sufficient to cook at a time.

Mrs. Gabbsy—"I wish to send my daughters to a cooking school; do you know of a good one?"

Miss Koed—"Oh, yes; Vassar is famous for its fudge, and Wellesley and Smith and Bryn Mawr turn out perfectly lovely Welsh rarebit cooks."—*Exchange*.

GALANTINE OF CHICKEN.

Select a plump chicken, weighing not less than four pounds. Singe and remove pin feathers. Cut through the skin the entire length of the backbone, then push and cut the flesh from the bones to secure the frame work in one piece and the flesh in another, keeping the skin intact. Remove entirely the outer wing joints and scrape the flesh from the bone, commencing at the joint nearest the body and pushing the wing meat inside. Follow the side of the chicken down and do the same to the leg, being careful in always holding the blade of the knife away from the left hand. Spread the whole out on the table and sprinkle with pepper, salt and lemon juice. The chicken can now be stuffed or made into a galantine. Have ready a pickled tongue that has already boiled eight hours, 1 lb. of uncooked veal and $\frac{1}{4}$ lb. bacon, which has been passed through a meat chopper. Season the whole with one small can of mushrooms, salt, pepper, lemon juice and 1 cup of stock, with 1 teaspoon each of kitchen boquet and onion juice. When these things have been well mixed, fill in the body of the chicken and sew the bird together. Rub over the outside with lemon juice and roll in a piece of white cotton. Tie the ends and pass tapes in two other places. Cover the bones of the chicken and veal with cold water, add an onion, some parsley and herbs and bring to boiling point, then put in the galantine, letting it rest evenly on the bones. Cover and let simmer six hours. Take out and let cool; loosen the cloth and tie up tight again, and set in an oblong bread tin to cool with a weight on the top. Strain off the liquid and save this for the chaudroid sauce used to cover the galantine with before decorating.

When the young husband boasts of home cooking, the recording angel gets indigestion.

CHANDFROID SAUCE.

Melt 3 tablespoons of butter, add 3 tablespoons of flour, 1 cup of the stock, $\frac{1}{3}$ cup of thick tomato puree and $\frac{1}{4}$ cup of cream. Dissolve $\frac{1}{2}$ a package of gelatine in $\frac{1}{2}$ cup of cold water, stir until dissolved and strain into the first mixture. Spread this sauce over the galantine and if it gets hard before the surface is all covered set in the oven for a few seconds and it will readily run when it can be smoothed with a knife. Decorate with parsley and hard boiled eggs in the shape of daises, using aspic jelly to set the decorations and a thin covering all over the galantine. **ASPIC JELLY**— $\frac{1}{2}$ box of gelatine (dissolved in $\frac{1}{2}$ cup of cold water) 2 teaspoons of kitchen bouquet, $\frac{1}{2}$ teaspoon of salt and 1 cup of boiling water. Set the decorated galantine on a bed of parsley.

GRAVY MADE FROM GIBLETS.

Cook giblets in water until tender, take from the fire and chop fine. Place in a frying-pan, in the water they were cooked in, stir into this a tablespoon of flour, mixed with a little water; salt, pepper and butter the size of a walnut. When cooked it will be quite thick. Use sweet, fresh milk to thin, stirring all the while. As soon as it bubbles, remove from the fire, pour into a gravy tureen, cover closely and send to the table hot.

ROAST PARTRIDGES.

Pick and draw the same as chickens, wipe carefully inside and out, tuck the wings back and fasten the legs up to the sides with a small skewer. Lard them thickly over the breast and strap thin slices of bacon on them; also put some pieces inside. Place in a baking pan, baste well with butter, at first, and afterwards with their own gravy. Dredge with salt and pepper and roast one hour.

The true essentials of a feast are only fun and feed.
O. W. Holmes, Nux Postcoenatica.

POULTRY LEGS (Deviled).

Skin the legs of cold poultry, scoring to the bone, lay them for twenty minutes in a marinade, made of 1 teaspoon of mustard, a little cayenne and salt, 1 teaspoon Worcester sauce and 1 tablespoon of salad oil or melted butter. Fry over a slow fire, turning often.

ROAST GOOSE.

Wash thoroughly and wipe dry, rub outside and in with salt containing a little pepper. Prepare dressing by mixing thoroughly 1 small loaf of bread crumbs, $\frac{1}{2}$ cup butter, 1 onion chopped fine, 1 tablespoon of savory, 2 tablespoons of sage rubbed fine, salt and pepper; pour boiling water over this until all is moist. Do not stuff the goose too full, and sew the openings carefully with a strong thread. Place in a covered boiler, with equal quantities of water and milk to cover. Boil until a fork will penetrate easily. Place in a baking pan with a little water and baste frequently. Turn often that the sides and back may be evenly browned. To make the gravy—after the goose is dished, place the baking pan on top of the stove, skim off most of the fat, add water if necessary, and season with salt and pepper. Add a smooth thickening of flour and water. Stir constantly until the flour is well cooked.

ROAST DUCK.

Prepare a dressing the same as for roast goose. Draw, wash thoroughly, wipe and stuff; truss and dredge with salt, pepper, butter and flour. Put in a baking pan with a little water and baste frequently. Have the oven hot and bake until tender. Make a gravy the same as for goose.

Brownovich—"I thought you were a vegetarian?"

Smithinsky—"So I am."

Brownovich—"Then why did you order roast beef for dinner?"

Smithinsky—"My boy, haven't you heard that all flesh is grass?"—*New Yorker*.

BREAD SAUCE WITH ROAST DUCK.

1 pt. milk, 1 cup bread crumbs, 2 tablespoons chopped onion, 1 tablespoon butter, $\frac{1}{2}$ teaspoon salt and $\frac{1}{2}$ saltspoon pepper. Boil the bread crumbs and onion in the milk and add the butter, salt and pepper.

PARTRIDGES.

Prepare the same as roast duck. Bake with slices of bacon strapped on the breast. Serve with bread sauce and currant jelly.

ROAST TURKEY.

Stuff with soft bread or cracker crumbs, highly seasoned with sage, thyme, salt and pepper. Moisten the stuffing with half a cup of melted butter and hot water, enough to make it quite moist. Add one beaten egg. Oysters, chestnuts, chopped celery added to these makes a nice variety. Bake the same as roast duck and serve with giblet gravy.

The best thing to put away for a rainy day is good health.—
Exchange.

EGGS.

OMELET.

4 eggs, 2 tablespoons of milk, $\frac{1}{8}$ teaspoon of salt and 1 small onion minced fine. Beat the whites and yolks separately, add the milk, salt and pepper to the yolks, also the onion; then fold in the whites of the eggs beaten to a stiff froth. Put a generous teaspoon of butter into the frying pan, add the mixture and cook slowly. Fold and serve on a hot platter.

OMELET.

4 eggs, 1 cup milk, 2 large spoons flour. Beat the whites and yolks separately. Blend the flour with the yolks, then add the milk, a little at a time. Beat the whites stiff and stir in.

OMELET.

1 cup milk, 6 eggs, 1 tablespoon flour, 1 tablespoon butter and a little salt. Boil one cup milk and thicken with one tablespoon flour; add 1 tablespoon butter and a little salt. Let cool, then add 6 well beaten yolks and last, the well beaten whites of 6 eggs. Bake in a moderate oven five minutes.

BREAD OMELET.

Soak $\frac{1}{2}$ cup stale bread crumbs 15 minutes in $\frac{1}{2}$ cup sweet milk, and add the beaten yolks of 4 eggs; $\frac{3}{4}$ teaspoon salt and $\frac{1}{8}$ teaspoon pepper. Fold in the beaten whites of the 4 eggs, put 1 tablespoon of butter in a hot omelet pan, turn in the mixture. When well puffed, finish cooking in the top of the oven. Serve with **WHITE SAUCE**. Melt 2 tablespoons butter, add $1\frac{1}{2}$ tablespoons flour, seasoning and add gradually 1 cup of hot milk.

"Oh, the refreshments needn't cost much."

"No?"

No, if one manages, nobody will be able to decide which are refreshments and which are decorations, and in that way most everybody goes away without eating."—*Detroit Free Press.*

BEAUREGARD EGGS.

Separate the whites and yolks of five hard boiled eggs, press through an ordinary fruit press or chop fine. Make one-half pint of cream sauce; when boiling, add the whites of the eggs. Have ready on a heated platter five squares of toasted bread; heap the white sauce over these squares, dust the top with the yolks of the eggs, then with a little salt and pepper and send at once to the table. CREAM SAUCE—1 tablespoon of butter, 1 tablespoon of flour and $\frac{1}{2}$ pt. of milk.

EGG AS BASKETS--- (for a Lunch).

Boil eggs until hard and cut in half the long way of the eggs. Take out the yolks and put into a dish with a little salt and pepper, a dash of curry powder and melted butter; mix and form into balls dropping them into the hard white shapes of the eggs. Place each on a plate with a paper doily under. Take long stalks of parsley and make a handle for the basket, fastening it at each end with a sprig of parsley leaf.

CURRIED EGGS.

$\frac{1}{2}$ doz. hard boiled eggs, 1 cup stock, $\frac{1}{2}$ cup cream or milk, 1 tablespoon flour, 3 tablespoons butter, 1 teaspoon chopped onion, 1 teaspoon curry powder, salt and pepper. Cook the onion and butter in a frying pan three minutes, add the flour and curry powder, stir until smooth. Add the stock, milk and seasoning. Cook ten minutes. Cut the eggs in two, put them in a deep saucepan, strain the sauce over them and after simmering for three minutes, serve hot with toast.

Mrs. Smith—"I'm afraid you'll have to look for a new place the first of the month, Bridget." Fat Bridget—"What fur, Ma'am?" Mrs. Smith—"Mr. Smith objects to so much waste in the kitchen." Fat Bridget—"Lor', Ma'am, if that's all, I'll lace mesilf widin' an inch of my life.

CREAMED EGGS.

Boil 7 eggs hard, take out the yolks and slice the whites into a dish. Heat 1 cupful of cream, thicken it with a little flour and add a pinch of salt. Pour this over the whites. Put the yolks through a ricer, sprinkle over the top, add a dash of cayenne pepper and send to the table hot.

BAKED EGGS.

Take a pie tin, cover the bottom with bread crumbs, put on little pieces of butter, break 6 or 7 eggs on the crumbs and season with salt and pepper. Sprinkle with crumbs and put pieces of butter on top. Bake a few minutes.

SCRAMBLED EGGS WITH TOMATOES.

Simmer 1 cup tomatoes with 1 tablespoon of sugar five minutes, fry 2 tablespoons butter with 1 slice onion three minutes, remove onion, add strained tomatoes, $\frac{1}{4}$ teaspoon salt, a few grains of pepper and 1 egg slightly beaten. Cook until creamy, stirring and scraping from bottom of pan. Serve with whole wheat bread or brown bread toasted.

EGGS AU PLAT.

To each egg add 1 oz. butter, 1 tablespoon bread crumbs, pepper, salt and cayenne. Place half the crumbs in a flat dish, sprinkle over them the pepper and salt and half the butter in small bits. Break the eggs and drop them on the bread crumbs, sprinkle the remainder of the crumbs over the eggs, add the rest of the pepper, salt and cayenne. Bake five minutes in a moderate oven.

Mrs. Subbubs—"I told Bridget to string the beans this morning."

Mr. Subbubs—"Yes. Well?"

Mrs. Subbubs—"Well, she flared up and told me I couldn't string her; that we'd eat them loose or not at all."—*Ex.*

SOFT BOILED EGGS.

Have ready a saucepan containing boiling water. Carefully put in with a spoon the number of eggs desired, covering them with water. Remove the saucepan to the back of the range where the water *will not* boil. Cook from six to eight minutes if liked soft boiled, forty to forty-five minutes if liked hard boiled.

EGG SOUFFLE.

Beat together the yolks of 5 and the whites of 2 eggs; add 1 cup of milk, a bit of butter (or a cup of cream) and a little salt. Pour into a buttered frying pan and place over a moderate fire. When the eggs begin to thicken, spread the 3 whites, beaten to a stiff froth, over the tops of the eggs and set in the oven until the whites are stiffened. Fold and turn on to a warm platter. The bottom of the omelet should be a delicate brown when taken from the frying pan.

LIMED EGGS.

Secure the eggs in April, and be sure that they are fresh. Place them, small end down, in a jar, covering them with a plate to hold them in place. Pour over the eggs the following solution: $\frac{1}{4}$ lb. fresh unslacked lime, 2 lbs. coarse salt, and 1 pail of water. Let the liquid stand over night and stir it in the morning as a scum will form. After removing this, pour the solution over the eggs. When using the eggs take out in such quantities that the remainder may be disturbed only when necessary to get a new supply. If the eggs are quite fresh when placed in the lime-water, they will keep until the following spring or longer.

Sporting Customer—"A pound of cheese, please."

Grocer—"Gorgonzola or Cheddar?"

Sporting Customer—"Oh, I don't care. Start 'em both across the counter and I'll take the winner."—*Philadelphia Telegram.*

PRESERVED EGGS.

Fill an earthen or water-tight wooden vessel with eggs, then to one part silicate of soda or water glass, add 10 parts of tepid water, stirring water slowly into the glass solution. When cold, pour this mixture gently over the eggs, using sufficient to immerse them. Three pints of water glass, or silicate of soda, and fifteen quarts of water will generally cover fifty dozen of eggs. Keep the vessel covered and in a cool place. This is the method recommended by the United States Department of Agriculture.

VEGETABLES.

POTATO CROQUETTES.

Heat together 2 cups of mashed potatoes and 2 tablespoons of butter, until the butter melts; then add 1 teaspoon of salt, a bit of cayenne, 1 teaspoon of chopped parsley and the yolk of 1 egg. Spread in a shallow dish to cool. Form in oblong shapes, dip in bread crumbs and then in beaten egg; dip again in bread crumbs and fry in hot butter until brown.

SOUTHERN POTATOES.

Put 1 tablespoon of butter and 1 tablespoon of flour in a kettle, rub together and let cook until brown (about ten minutes). Have an onion chopped fine and add to the butter and flour. Have about 6 medium-sized potatoes, cut in squares or thick slices and put in the kettle with just enough boiling water to cover them, cook about twenty minutes, stirring often. Season with salt and pepper.

All philosophy lies in two words, "sustain" and "abstain"
—*Epicetus*.

PUFFED POTATOES.

Peel the potatoes, cut lengthwise in slices about one-quarter of an inch thick. Put in warm, but not hot fat, let them cook ten minutes. Take the potatoes from the fat, let them drip and put aside. Heat the fat very hot and put the potatoes in it again and fry quickly. They will puff and have a very nice appearance. Sprinkle with salt before serving.

WALDORF POTATOES.

Pare, wash and dry 8 potatoes of medium size. Cut them round and round in curls, in the same manner in which apples are pared, having the pieces as long as possible. Lay in cold water for an hour, drain, dry and fry in deep fat in a basket until brown and tender. Drain on soft paper, sprinkle lightly with salt and serve as a garnish to the roast. Have the platter hot.

DELMONICO POTATOES.

2 cups of cold boiled potatoes, cut in $\frac{1}{2}$ inch cubes, $\frac{1}{3}$ cup grated cheese and 2 cups cream sauce. Arrange in layers with buttered bread crumbs on top. Bake in a slow oven three-fourths of an hour. CREAM SAUCE—1 large tablespoon butter, 2 level tablespoons flour and $1\frac{1}{4}$ cup milk.

POTATO BALLS.

2 cups of hot mashed potatoes, 2 tablespoons butter, and the yolk of 1 egg. Season with $\frac{1}{2}$ teaspoon of salt, 1 teaspoon chopped parsley, celery salt and pepper. Mix, beat thoroughly, form into balls, dip in egg and crumbs, then fry in hot fat.

Madam—"Be sure to put plenty of nuts in the cake."

Cook—"I'll crack no more nuts to-day. My jaws hurts me already."—*Harper's Bazar.*

POTATO PUFF.

Take 1 pt. of mashed potatoes, add $\frac{1}{2}$ pt. milk, 2 beaten eggs and salt to taste. Butter a shallow pan, pour in the mixture and boil ten minutes in a hot oven.

DUCHESSE POTATOES.

Bake potatoes forty-five minutes. As soon as baked cut a slice off the top and remove the potato from the skin. For 6 potatoes take 2 tablespoons butter, 3 tablespoons hot milk, the whites of 2 eggs, salt and pepper. Add to potatoes, beat well together, fill up skins and bake five minutes in a hot oven.

POTATOES WITH CHEESE.

1 lb. boiled potatoes, 2 tablespoons milk, 3 oz. grated cheese, 1 oz. butter, pepper and salt to taste. Use browned bread crumbs. Mash the potatoes while hot, add the milk, seasoning, half the butter and the cheese. Butter a pie plate, strew the crumbs rather thickly on the plate, put in the potatoes and bake one-half hour in a hot oven. Turn out, after rolling up, and serve hot on a heated platter.

SWEET POTATOES (Southern Fashion).

In a flat bottomed granite dish melt 2 heaping tablespoons of butter and 1 of sugar. Pare the sweet potatoes, cut in pieces (not too small) and season with pepper and salt. Put a layer of the potatoes in the dish, cover with water, then add another layer. Cover and cook slowly. When the bottom layer is well colored, change it to the top. When serving, pour what sauce is left over the potatoes.

Pedlar (to a supposed servant)—"Can I see the lady of the house?"

Woman of the house—If you can't you ought to see an eye doctor."—*Ex.*

POTATOES AU GRATIN.

Prepare creamed potatoes, put in a buttered dish, cover with buttered crumbs and bake until crumbs are brown. Allow 1 tablespoon melted butter to $\frac{1}{4}$ cup of cracker crumbs and stir with a fork until well mixed.

CREAMED POTATOES.

Wash, pare and soak potatoes, cut in $\frac{1}{2}$ -inch cubes. Cook $\frac{1}{2}$ cup in salted boiling water to cover until soft. Drain, add $\frac{1}{2}$ cup of white sauce and sprinkle with finely chopped parsley.

LYONNAISE POTATOES.

Cut an onion in small pieces and cook for five minutes in 3 tablespoons of butter; add 2 cups of cold boiled potatoes, cut in small pieces. Stir until well mixed with the onion and butter. Let stand until the potato is well browned underneath, fold and turn like an omelet on a hot platter. Garnish with parsley.

GREEN PEAS AND NEW POTATOES.

When green peas are young and tender, and new potatoes in the earliest stage, almost too small to cook separately, cook the two together and serve as one vegetable. Boil them in salted water. When tender, drain and pour over them a pint of sweet cream; add a small bit of butter and heat until steaming hot and serve at once.

Dorothy—"Isn't it horrid? I've just discovered that my dolly is stuffed with sawdust!"

Dick—"Pooh! What of it? Lots of respectable people eat breakfast food."—*Chicago News.*

GLACED SWEET POTATOES.

Wash and pare 6 sweet potatoes. Cook ten minutes in salted water, drain, cut in halves and place in a buttered tin. Make a syrup by boiling $\frac{1}{2}$ cup of sugar and 4 tablespoons of water. Boil five minutes, add 1 tablespoon of butter, brush over the potatoes. Bake fifteen minutes basting with the remaining syrup.

PEA TIMBALES.

Drain and rinse 1 can peas, save $\frac{1}{3}$ for white sauce. Rub the remaining two-thirds through a sieve. To pea-pulp add 2 beaten eggs, 2 tablespoons melted butter, $\frac{3}{4}$ teaspoon salt and $\frac{1}{4}$ teaspoon of pepper; a few grains cayenne and a few drops of onion juice. Place in buttered moulds set in a pan of water and cover with buttered paper. Bake until firm, serve with one cup of white sauce to which has been added the $\frac{1}{3}$ cup of peas. **WHITE SAUCE** (thin)—2 tablespoons butter, $1\frac{1}{2}$ tablespoons flour, (3 tablespoons for a thick sauce), 1 cup milk, salt and pepper. Scald in a double boiler. Place butter and flour in sauce-pan with pepper and salt; heat, but do not allow to brown, then add the milk and let come just to boiling point. (Level measurements).

TOMATOES A LA CREME.

1 teacup tomato pulp, $\frac{1}{2}$ oz. butter, $\frac{1}{4}$ teaspoon finely chopped onion, 2 eggs and 2 or 3 grains of cayenne pepper. Put the tomatoes in a saucepan with the onions; butter, salt and pepper. Cook two or three minutes without the lid on the saucepan. Then add the eggs, well beaten. Stir all together until thick and creamy. Have slices of toast well buttered on a hot platter. Spread the mixture on top and garnish with parsley. Cut the crusts off the toast.

Mrs. Newlywed—Have you any nice slumps this morning?
Butcher—Slumps? What are they?

Mrs. Newlywed—Indeed, I do not know, but my husband is always talking about a slump in the market, and I thought I would like to try some.—*Ex.*

CROQUETTES OF PEAS.

1 pt. cooked peas, $\frac{1}{2}$ pt. milk, 2 rounding tablespoons butter, 3 rounding tablespoons flour, a scant teaspoon salt and 4 shakes of white pepper. Heat the milk, rub together butter and flour; stir into the boiling milk until a heavy sauce is formed, add sauce to peas and mix thoroughly. Spread this out on a platter and chill. Mix 1 egg with 1 tablespoon boiling water. Take a tablespoon of peas and sauce mould into rolls, dip in bread crumbs, then in egg and again in crumbs. Fry in hot lard.

CARROT TIMBALES.

Grate 3 good-sized carrots, add to them $\frac{1}{2}$ cup of cream, 4 eggs well beaten, 2 teaspoons of salt and a dash of pepper. Fill into custard cups and bake in a moderate oven thirty minutes. If carrots are old or large, parboil them before grating.

FRIED TOMATOES.

Slice smooth green tomatoes, or those just beginning to turn—as for pickles. Let lie in salt water half an hour. Dip in egg and cracker crumbs and fry in lard or butter.

BROILED TOMATOES AND GREEN PEPPERS.

Cut fresh tomatoes in slices one inch thick, sprinkle over them green peppers cut in thin strips. Put bits of butter on here and there and sprinkle lightly with salt. Cook on a buttered agate pan in the oven. They may be cooked above or below a gas flame.

Now good digestion wait on appetite and health on both.
—*Shakespeare.*

EGG PLANT.

Take one large-sized egg-plant, leave the stem and skin on and boil in a porcelain kettle until very soft. Remove the skin and mash fine in an earthen bowl. When cold, add salt, pepper and a large spoon of flour, $\frac{1}{2}$ cup of cream or milk, and 3 eggs. Fry in hot lard as you would corn fritters.

FRIED EGG PLANT.

Cut the egg plant into slices about three-quarters of an inch thick. Sprinkle salt over each slice and pile them up; put a plate over the top with a weight to press out the juice. Let stand about an hour, wipe off each piece carefully, dip in beaten egg and then in bread crumbs, seasoned with pepper and salt. Fry in hot fat.

SCALLOPED ONIONS.

Take white Bermuda onions, slice them and boil till perfectly tender, drain. Put a layer in the bottom of a dish, then a layer of bread crumbs, little bits of butter, pepper and salt and so on till the dish is full; putting bread last and fill up with milk till you can see it at the sides. Bake till a nice brown, about half an hour.

TOMATO SAUCE FOR FRITTERS.

$\frac{1}{2}$ can tomatoes, 1 small onion, 3 tablespoons flour, 3 tablespoons butter, $\frac{1}{4}$ teaspoon salt and a little pepper. Cook onion and tomato for fifteen minutes, rub them through a sieve; mix butter, flour and seasonings together and add to the tomato liquid. Cook until thickened and pour around the fritters.

Mrs. Pancake (to a fourth-floor lodger)—"Anything the matter with your steak, Mr. Hardup?"

Hardup—"A trifle overtrained, maybe, madam; but, really, I never saw a firmer muscle!"—*London Tit-Bits*.

MACARONI WITH CHEESE.

Put a layer of boiled macaroni in a buttered pudding dish, sprinkle with grated cheese, pepper salt, and bits of butter; repeat until the dish is full, having the grated cheese on top. Pour in milk until you can just see it and bake thirty minutes in a hot oven.

HOT SLAW.

Cut a good cabbage with a sharp knife and slice it fine. Put in a stewpan with a piece of butter, salt and pepper to taste. Pour in just enough hot water to prevent it from sticking to the pan. Cover it closely and let it stew, stirring frequently. When quite tender, add a little vinegar and serve hot.

CANNED CORN PUDDING.

Dilute 3 level tablespoons of cornmeal with $\frac{1}{2}$ cup of cold milk; stir into this two cups of scalded milk, stir until the mixture thickens, then remove from the fire and add about $\frac{3}{4}$ of a teaspoon of salt, a dash of pepper, a tablespoon of butter, $\frac{1}{2}$ can of corn (chopped) and 2 eggs beaten without separating. Mix thoroughly, cook on several folds of paper. The pan containing the mixture should be set in a dish of boiling water. Bake in a hot oven until the centre is firm. Serve hot as a vegetable with the meat course or with bread and butter, for lunch or supper. One or two tablespoons of chopped red or green pepper is an addition. For a company dish, beat up the white of an egg, add a few grains of salt, pipe this in nests upon the top and return to the oven to set the egg. Finish with a cube of jelly in the centre of each nest.

SOMETHING AS GOOD.

A lady who is a lover of books entered a book store in Detroit.

"Have you the last *Literary Digest*?" she asked.

The clerk was a young woman, and evidently a novice at bookselling.

"I'll see," she said, and presently returned to say the magazine wanted was not in stock.

"I'm very anxious to get a copy," said the lady.

"I'll look again," said the obliging clerk, and in a few minutes returned.

"I'm sorry, but the last copy has been sold. But I have something here that I think will do just as well;" and she handed the amazed customer a copy of "What to Eat, and How to Cook It."—*Detroit Free Press*.

CELERY FRITTERS.

1½ cups flour, ¼ teaspoon salt, ⅔ of a cup milk, 2 eggs, beaten separately and 1 tablespoon melted butter. Mix salt and flour; add the milk gradually, then the butter, eggs and 1½ teaspoons of baking powder. Cut the celery about 2 inches long and boil. After cooking, drain and sprinkle with salt. Dip the celery in the above batter and fry in hot lard. (If bread will brown while you count 60 the fat is hot enough).

To make a salad dressing, four persons are wanted: A spend thrift, for oil; a miser for vinegar; a counsellor, for salt; and a madman to stir it up.—*Spanish Proverb.*

SALADS.

SIDNEY SMITH'S SALAD.

Two large potatoes passed through a kitchen sieve,
Unwonted softness to the salad give:
Of mordant mustard add a single spoon,
Distrust the condiment which bites so soon;
But deem it not, thou man of herbs, a fault,
To add a double quantity of salt;
Three times the spoon with oil of Lucca crown,
And once with vinegar, procured from town
True flavor needs it, and your poet begs
The pounded yellow of two well-boiled eggs;
Let onions at once lurk within the bowl,
And, scarce suspected, animate the whole;
And lastly on the flavored compound toss
A magic teaspoon of anchovy sauce.
Then, though green turtle fail, though onion's tough
And ham and turkey are not boiled enough,
Serenely full, the epicure may say,
"Fate cannot harm me, I have dined to-day."

STUFFED TOMATOES.

Take solid, fresh tomatoes, peel and put on ice.
Mix cucumber and celery, (cut in fine dice pieces) with
mayonnaise dressing. Cut out the hard heart of tomato,
fill with the mixture and serve each tomato on lettuce
leaf.

TOMATO JELLY.

1 can of tomatoes, just heated and strained through
a cloth, 1 box gelatine dissolved in a cup of cold water.
Flavor it well with celery salt. Set in a mould to cool.
Serve with lettuce leaves.

Hewith—How many meals did you have on the voyage?
Jewett—"Gross or net?"

CHICKEN AND NUT SALAD.

Mix 6 tablespoons cold, cooked chicken or fowl, cut in cubes, with 3 tablespoons finely cut celery and $4\frac{1}{2}$ tablespoons English walnuts, browned in the oven with $\frac{3}{8}$ teaspoon of butter. Break the nuts in pieces, salt to taste and moisten with Mayonnaise dressing. Mound and garnish with celery and whole nut-meats.

CHICKEN SALAD.

Boil two chickens without salt. Chop both light and dark meat; add 6 cups chopped celery dressing, 2 cups vinegar, 2 eggs (beaten), one tablespoon each of mustard, salt, sugar and a little red pepper. Cook until thick. Boil 2 eggs hard, rub the yolks to a paste with butter, mix all together, cut whites of eggs and place on top of salad.

TOMATO SALAD.

From 1 can of tomatoes take 2 coffee cups of the strained juice, $\frac{1}{2}$ box of gelatine, $\frac{1}{2}$ cup of cold water, pepper, salt, celery salt and sugar to taste; also a little cayenne. Heat the tomatoes and strain, using only the juice. Soak the gelatine for half an hour and add to the tomatoes, also add the other ingredients. Turn into a mould. When cold, turn out on a lettuce leaf. This can be made and placed in individual moulds if desired.

CHEESE AND TOMATO SALAD.

Peel and chill medium sized tomatoes and scoop out a small portion of the pulp. Mix equal quantities of Roquefort and Neufchatel cheese and mash, then moisten with mayonnaise dressing. Fill the cavity made in tomatoes with cheese. Serve on lettuce with or without dressing.

GOLF AND BREAKFAST FOOD.

An expert declares that golf will cure nine-tenths of man's diseases. This leaves the other tenth to be worked on by the doctors and health food manufacturers.—*Denver Republican*.

TOMATO ASPIC JELLY.

1 tin tomatoes, 1 large onion, 8 whole allspice, 6 peppercorns, 1 even teaspoon salt, 1 bay leaf and 1 oz. gelatine. Chop the onion, and put all the ingredients, except the gelatine, in a saucepan and let boil until the onion is soft; then strain through a wire sieve, using the back of a spoon to force as much through as possible. Dissolve the gelatine, add to the strained mixture, turn into one large, or six individual moulds, garnish with shredded lettuce and serve with mayonnaise.

CHEESE SALAD.

1 cake Neuchatel cheese, $\frac{1}{2}$ the quantity of butter, 6 drops tobasco sauce, 3 teaspoons of cream, a little salt and walnuts or olives cut up small. Color with green color paste. Mould in fancy shape, place on lettuce leaves and cover with mayonnaise dressing. Very much improved by adding apple cut in small dice.

SWEET BREAD SALAD.

Select a nice pair of calf's sweetbreads, wash them in cold water, throw them into boiling water and add a teaspoon of salt, a slice of onion, a sprig of celery and a bay leaf, cover the saucepan and simmer gently for half an hour. Lift the sweetbreads, throw them at once into cold water. When cold, pick them apart, rejecting all the membrane and set them away to cool. When ready to serve, cut in small pieces, mix with mayonnaise dressing, arrange on lettuce leaves and serve at once. Garnish with stuffed olives.

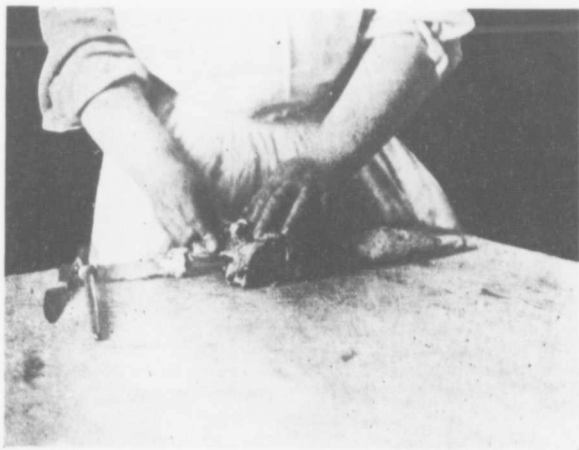


PLATE III.—BONEING A FOWL.—Removing the wingbone.
See page 43.

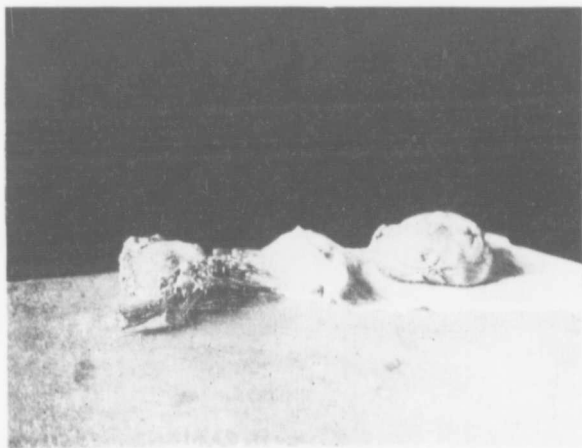


PLATE IV.—BONED FOWL.—Fowl stuffed, ready to be rolled in a cloth.
See page 43

The sauce to meat is ceremony; meeting were bare without.
—*Macbeth*.

SWEETBREAD AND ALMOND SALAD.

Prepare the sweetbreads as directed in "Sweetbread Salad." Blanch 24 almonds and put them in the oven until thoroughly dry, then chop them fine. When ready to serve, mix the almonds with the sweetbreads, add half a teaspoon of salt, a dash of paprica, sprinkle over a tablespoon of Worcestershire sauce and mix thoroughly; then mix with them a good stiff mayonnaise dressing, arrange on lettuce leaves and serve at once.

LOBSTER SALAD.

Cut the meat from one cold boiled lobster into squares of one inch. Season with salt, pepper and lemon juice, mix with mayonnaise dressing and serve on lettuce leaves. It may be served on a round dish or in a salad bowl, or may be garnished with the shell of the lobster and lettuce leaves, the lobster rather hidden by the green.

LOBSTER SALAD.

Cut lobsters into small pieces, add a little of the fat and coral. Season with salt and pepper. Moisten well with mayonnaise dressing. Put in platter, garnish with lettuce leaves, pour on more dressing and then place slices of hard boiled eggs and olives on top.

WALDORF SALAD.

Pare, core, quarter and slice three solid tart apples. Cut sufficient celery to make an equal quantity. Sprinkle over a half teaspoon of paprica a teaspoon of salt and a tablespoon of lemon juice; mix, add a cup of mayonnaise dressing and serve at once, plain or on lettuce leaves.

Nothing lovelier can be found in woman, than to study household good."—*Milton*.

SHRIMP SALAD.

This is made by mixing canned or cooked shrimps with mayonnaise dressing, having first seasoned them with lemon juice, salt and pepper.

COLD SLAW.

Select a small heavy cabbage, take off outside leaves, cut in quarters, with a sharp knife slice very thinly, soak in cold water until crisp, drain, dry and mix with:

CREAM DRESSING—Mix together 1 teaspoon mustard, 1 teaspoon salt, 2 teaspoons flour, $1\frac{1}{2}$ teaspoons powdered sugar, a few grains cayenne, 1 teaspoon melted butter, yolk of 1 egg and $\frac{1}{2}$ cup hot vinegar. Cook very slowly over hot water until mixture thickens, cool, add $\frac{1}{2}$ cup cream beaten until stiff.

WALDORF SALAD.

$1\frac{1}{2}$ cups chopped apples, $1\frac{1}{2}$ cups chopped celery and $\frac{1}{4}$ cup chopped walnuts. DRESSING—3 eggs, 1 tablespoon of sugar, 2 tablespoons of butter, 1 teaspoon of salt and 1 teaspoon of mustard. Beat the yolks of the eggs and mix with the other ingredients. Have heated 2 tablespoons of water and 2 of vinegar, mix and pour into the egg mixture, stirring quickly all the time; then heat in a double boiler until sufficiently thick and pour on the beaten whites of eggs. Before serving, add about 1 cup of cream, or as much as desired for thickness of dressing. Serve on lettuce leaves, or place sliced tomatoes on lettuce leaves and serve.

POTATO SALAD.

4 potatoes, 3 hard boiled eggs, 1 cucumber and celery cut in small dice pieces. Mix dressing well through.

What's a table richly spread without a woman at its head.
—*J. Wharton.*

BEET SALAD

Chop half-a-dozen medium-sized beets very fine, and sprinkle with salt and pepper. Make a dressing as follows: 1 dessertspoon of mustard, 2 large tablespoons of sugar, a piece of butter the size of a thimble, yolks of 2 eggs and 1 small cup of vinegar. Set into a dish of hot water, stir constantly until it thickens like cream. Pour over the chopped beets.

BEET SALAD.

Select beets even in size, boil until tender and cool. Scoop out the centres and chop, adding cucumbers or celery cut in tiny pieces. Put on lettuce leaves and pour over it a mayonnaise dressing.

PARISIAN SALAD.

Cut 24 balls from apples with a vegetable scoop and cover at once with French dressing. Make 12 larger balls from cream cheese to which have been added 1 teaspoon of Worcestershire sauce, 1 tablespoon of finely chopped pickles and a little salt and pepper. Serve on crisp lettuce leaves and garnish with tiny pickles.

CELERY AND BAKED BEAN SALAD.

Sprinkle a pint of cold baked beans with $\frac{1}{2}$ teaspoon of onion juice and 4 tablespoons of lemon juice. Let stand and chill $\frac{1}{2}$ hour while the celery is crisping in water. Then mix the beans with a cup of tender celery cut in bits, and 1 cup of boiled dressing. Garnish with small pickles.

Fair Painter—"I hope you don't mind my sketching in your field."

Farmer—" 'Lor', no, missie! You keep the birds off the peas better'n a' ordinary scarecrow."—*Stray Stories*.

HAM BALLS WITH CABBAGE SALAD.

Let a cup of grated bread crumbs cook in 1 pt. of milk, with a slice of onion and 1 teaspoon of fine chopped parsley, until the mixture is thick and smooth. Add a dash of pepper, a teaspoon of mixed mustard, the yolks of 2 eggs and 2 cups of cold boiled ham (chopped fine). Mix thoroughly and set aside to cool. Shape into balls then egg and crumb, and fry in deep fat. Drain on brown paper. Serve on a hot folded napkin on a cold plate; surround with sliced cabbage and green peppers mixed with boiled dressing.

SALAD DRESSING.

COOKED SALAD DRESSING.

Beat the yolks of two eggs, thoroughly; add a teaspoon of salt, 2 teaspoons of white sugar, 1 teaspoon of mustard, 1 tablespoon of butter and 4 tablespoons of vinegar. Mix and put into a double boiler, stir constantly until it thickens, then set away to cool.

BOILED SALAD DRESSING.

$\frac{1}{2}$ tablespoon salt, $1\frac{1}{2}$ tablespoons sugar, $\frac{1}{2}$ tablespoons flour, 1 teaspoon mustard, a few grains of cayenne pepper, yolks of 2 eggs, $1\frac{1}{2}$ tablespoons melted butter, $\frac{3}{4}$ cup milk and $\frac{1}{4}$ cup vinegar. Mix the dry ingredients, add the yolks slightly beaten, melted butter and milk. The vinegar must be added slowly to prevent the milk from curdling. Cook the mixture until it coats the spoon. Stir constantly. All measurements level.

"From four things God preserve us: a painted woman, a conceited valet, salt beef without mustard, and a little late dinner."—*Italian*.

PLAIN OR FRENCH DRESSING.

Mix well together 3 tablespoons of olive-oil, 1 tablespoon of vinegar, salt and a little pepper. Keep cool until wanted.

SALAD DRESSING.

2 tablespoons melted butter, 1 cup hot milk, 2 beaten eggs, 1 teaspoon salt, 1 teaspoon mixed mustard, 1 tablespoon of flour, 1 small cup of white wine vinegar, 3 tablespoons sugar, and a pinch of cayenne. Mix butter and flour to a paste and add to the hot milk. Beat the eggs, add the other ingredients to them and stir into the boiling milk. Stir in the vinegar last—very, very slowly so as not to curdle. Cook over hot water.

SALAD DRESSING.

12 yolks of eggs, 1 cup milk, $\frac{1}{2}$ cup vinegar, 1 tablespoon butter, 1 tablespoon sugar, 1 tablespoon mustard, and salt to taste. Boil the milk, pour it over the yolks slightly beaten and return to the double boiler. Add the vinegar, sugar, salt and mustard and cook until thick. After removing from the fire add the butter, and strain. When ready to serve add half the quantity of whipped cream.

SALAD DRESSING.

1 tablespoon butter, 3 teaspoons sugar (heaping), $\frac{1}{2}$ teaspoon mustard, 2 tablespoons milk, 2 eggs, $\frac{1}{2}$ cup vinegar, salt and pepper to taste. Melt the butter, then mix it with the sugar, mustard, salt and pepper, add the beaten eggs, then the milk; last of all stir in the vinegar. Cook over the fire until it thickens, but do not let it boil.

It is an irritating, nay more, a deeply saddening problem for a wise dyspeptic to ponder, the superabundance in this little world of ours of things cookable, and the extreme rarity of cooks.
—*Maarten Maartens*.

MAYONNAISE DRESSING.

1 tablespoon mustard, 1 tablespoon salt, 2 tablespoons flour, 5 tablespoons sugar, 2 eggs, 1 cup vinegar and $\frac{1}{2}$ cup water, mixed, and $\frac{1}{2}$ teaspoon pepper. Mix the dry ingredients together, add the beaten eggs—then the vinegar. Boil over steam of kettle and stir continually. Thin with cream.

MAYONNAISE DRESSING.

4 eggs, 2 teaspoons of salt, 3 teaspoons of sugar, 2 teaspoons of mustard, 2 teaspoons of flour, 6 tablespoons of vinegar, and 6 tablespoons of cold water. Cayenne pepper to suit taste. When cold, add slowly 6 tablespoons of oil.

FRENCH MUSTARD.

Slice one onion into a bowl, cover it with vinegar and let it stand two days. Pour off the vinegar, add to it one teaspoon of pepper, one of salt, and a tablespoon of white sugar. Stir in enough ground mustard to make a paste; set on the stove stirring until it boils. Beat well and bottle for use. One large onion and nearly a pint of vinegar make enough for once.

SALAD DRESSING (without oil).

1 teaspoon mustard, $\frac{1}{2}$ teaspoon salt, 1 tablespoon sugar, 2 tablespoons vinegar, 2 eggs, a small $\frac{1}{2}$ cup of milk, a small teaspoon melted butter. Cook in a double boiler until smooth and thick. To make real thick add another egg.

An editor who thinks he knows all about farming says, in speaking about strawberries, that the best way to raise them is with a spoon.—*American Weekly*.

SWEET SALADS.

FRUIT SALAD.

One layer of oranges, one layer of bananas, one layer of strawberries, sprinkle sugar and cocoanut between each layer. Repeat the layers until the dish is full. Pour one wine glass of port wine over it. Let it stand three hours and serve.

GRAPE FRUIT SALAD.

Pare the fruit and remove pulp carefully from all the partitions, and break into small bits. Sprinkle lightly with sugar and let stand a couple of hours. Serve with mayonnaise dressing.

FRUIT SALAD.

1 grapefruit, 2 bananas, 2 oranges, and $\frac{1}{2}$ of a pineapple. Cut all in small pieces, add the juice of 1 lemon and 2 tablespoons of sherry. Cover with sugar and let stand on ice—covered air tight.

FRUIT SALAD.

1 cup Malaga grapes, 3 oranges, 1 cup English walnut kernels, 1 bunch celery, 1 head lettuce and mayonnaise dressing. The only tedious part of this recipe is peeling the grapes and removing the seeds. Line a dish with lettuce leaves, cut the celery into inch lengths and mix with the fruit and nuts. Mix in the dressing, set on ice, until ready to serve.

"Smithers is a poor, ignorant man at the table."

"What's he done now?"

"Why, he was so bewildered at Mrs. Houghton-Houghton's dinner last night by the miscellaneous array of cutlery that he asked the waiter which fork he was supposed to use in eating his lemonade!"

BANANA SALAD.

Place three or four slices of banana on a lettuce leaf, serve with salad dressing and grated walnuts on the top of all.

FRUIT SALAD.

Cut a juicy, sour orange into thick slices; cut it again into quarters, arrange it on lettuce leaves, cover with mayonnaise dressing and then with whipped cream. All fruit salads may be made in the same way. White grapes are nice.

FRUIT SALAD.

Peel, cut in two and take out the seeds of a good sized pear. Scoop out quite a little. Put in pieces of pineapple, halved white grapes and pieces of bananas. Pour the dressing over it. Serve on a lettuce leaf.

UNCOOKED SALAD DRESSING (Especially nice for fruits).

Yolks of 4 eggs, $\frac{1}{2}$ cup melted butter, $\frac{1}{4}$ cup vinegar, juice of $\frac{1}{2}$ lemon, 1 small teaspoon salt, 1 dessertspoon mustard, 2 tablespoons sugar, and a pinch of red pepper. Beat the eggs very light, add salt, sugar, mustard and pepper, beat again—then add the butter, lemon and vinegar, a little at a time—add $\frac{1}{2}$ cup of whipped cream before serving. If the dressing seems to separate when making, whip it good, with a wire beater, and it will all go together again.

THE REPLY COURTEOUS.

Four-year-old Garland is devoted to his young and beautiful Aunt Louise. One morning, as she was talking to him from the second-story window while he gave her ecstatic answers from the brick sidewalk, he suddenly held up his chubby arms, and called up to her:

"Throw yourself down in my arms auntie! I'll catch you."

"Why, Garland, if I were to do that," his auntie said, laughing, "I might make a buckwheat cake of you."

"Well, then, Auntie," said the gallant little lover, "I'd be the buckwheat cake and you'd be the honey!"—*Living Church.*

ORANGE SALAD.

Pare the oranges and cut into slices. Serve on a lettuce leaf and on top of the orange put blanched English Walnuts; over all put salad dressing.

ENTREES.

ENTREES.

An Entrée is a side dish served between the courses and sometimes with the joint or roast. It is an extra dish, the meal being complete in makeup without it. Meat, fish, eggs, vegetables or fruit, may form the foundation, and this may be hot or cold. Entrées may be fashioned of new material procured especially for this purpose or of left-over materials.

TOMATO SOUFFLE.

Take $\frac{1}{2}$ pt. tomato pulp that has been rubbed through a sieve, add: 1 oz. butter, 2 oz. grated cheese, $1\frac{1}{2}$ oz. boiled macaroni, 1 oz. stale bread crumbs, and 1 teaspoon made mustard. Mix all together in a saucepan. Stir over the fire until it boils, let cool, add first, the yolks of 2 eggs, then the whites of three eggs, with salt and pepper. Dust over with the cheese. Turn into a buttered dish and set in oven to bake quickly.

"Poor fellow! How his head is crushed! Did somebody hit him with a club?"

"No; worse'n that. Somebody hit him with a Maryland beat biscuit!"

RICE AND SARDINES.

With sardines serve hot boiled rice seasoned with salt and butter. Arrange the sardines in the centre of a platter and the rice around them.

SAUSAGE WITH APPLE SAUCE.

Prick the skin of the sausage many times, then let simmer in a frying pan fifteen minutes, drain and brown in the oven. Make a syrup using 1 cup each of sugar and water, and in it cook pared apples, cut lattice fashion, a few at a time, to preserve the shape. Serve the sausage on the apples.

FRESH MUSHROOMS.

Peel and put in salt and water for $\frac{1}{2}$ hour, take out and dry with a cloth. Fry them in butter—just a minute or so—turning once. Have ready some hot cream, pour over the mushrooms and let all cook and brown quickly. Put the mushrooms on thin slices of toast, dip a little of the cream over them and serve immediately. To a pound of mushrooms use about $\frac{3}{4}$ of a cup of cream.

CHICKEN AND OYSTERS.

2 tablespoons butter, 3 tablespoons flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ saltspoon celery salt, $\frac{1}{4}$ saltspoon pepper and 1 cup milk; 1 cup cooked chicken, cut in dice, 1 cup oysters and 5 slices of toast. Melt the butter, add the flour, salt and pepper. When well mixed, add gradually the milk, the oysters, after washing and draining, and then the chicken. As soon as the oysters are plump, serve on the toast. Veal may be substituted for chicken.

ALONG THE OHIO

"Do you boil your drinking water?"

"Oh, no: it is so full of mud we have to broil it."

—*Cincinnati Commercial Tribune*

TOMATOES FOR LUNCH.

Take nice, round, even-sized, ripe tomatoes, scoop out the centre and fill with a regular chicken salad placing a spoonful of salad dressing on top and either one olive (stuffed) or a sprig of parsley on that. Serve each tomato individually on a fresh lettuce leaf.

CHICKEN AND HAM TIMBALES.

Pass $\frac{1}{2}$ cup of chicken and ham through a chopper and add $\frac{1}{2}$ cup of stale breadcrumbs, 2 eggs slightly beaten, salt and pepper. Butter timbale moulds and fill to within $\frac{1}{4}$ of an inch of the top, cook on folded paper in hot water until the centres are firm. Serve with cream sauce and 1 tablespoon of parsley chopped fine.

CAULIFLOWER TOAST.

Mix 2 tablespoons of flour with the yolk of 1 egg, adding cold water enough to make a thin paste and season with salt. Dip each branch of the cooked cauliflower in the batter and fry in hot fat. When done drain on a colander, dusting freely with salt and serve on rounds of hot buttered toast made of graham bread, and garnish with parsley.

RICE AND CHEESE.

Let 1 cup rice and 2 qts. boiling water cook until the water is all absorbed, then put into a buttered baking dish. Take a layer of rice and then one of cheese, (same as macaroni), moisten with a little cream and bake about $\frac{1}{2}$ hour. Nice with roasts, or chicken.

Cookery is become an art, a noble science.—*Burton Anatomy of Melancholy.*

NUT LOAF.

Put through the chopper enough walnut and almond meats to make 2 cupsful. Add to them 1 pt. of stale bread crumbs removed from the loaf with a fork, 1 teaspoon salt, and, if desired, 1 teaspoon of mixed herbs (powdered). Melt 2 tablespoons of butter in 1 cup of milk and when cool add to the nut and crumb mixture. Shape into a loaf and bake for one hour in a greased pan in a moderate oven. Baste occasionally with butter and water. May be served cold with mayonnaise or hot with tomato sauce.

SWEET POTATOES.

A favorite way of cooking the Sweet Potato in the South.

Slice cold, boiled sweet potatoes, put them in a baking dish, cover plentifully with butter, brown sugar, a little water and lemon juice. Bake until brown then turn the potatoes on the other side. When nicely browned serve in the same dish.

TOASTED CHEESE.

Cut as many slices of bread (brown or white) as are needed. Cut some cheese (sage if liked) into thin slices, and cover each slice of bread. Heat in the oven until the cheese is melted, sprinkle on a little salt and serve hot.

CHEESE AND EGG DISH.

To $\frac{1}{4}$ lb. cheese cut very thin, add $\frac{1}{2}$ cup of milk and melt over a slow fire. Season with pepper and salt, add small pieces of butter, and 2 well beaten eggs, with another $\frac{1}{2}$ cup of milk. Cook until set and serve on hot toast.

A professor was lecturing on the caterpillar, which he described as the most voracious thing living; in a month it would eat 600 times its own weight.

A lady, slightly deaf, on hearing the last words, turned to her neighbor and asked: "Whose boy did he say he was?"

—*New York News.*

CHEESE SOUFFLE.

1 cup bread crumbs, 1 cup of grated cheese, 1 cup boiling milk and $\frac{1}{2}$ tablespoon butter; cayenne pepper and salt to taste; 3 eggs, the yolks and whites beaten separately. Stir the cheese and bread crumbs into the milk, add pepper and salt, then yolks and last the whites of the eggs. Pour in a buttered dish. Bake twenty minutes in a pan of hot water.

CHEESE SOUFFLE.

2 tablespoons butter, 1 heaping tablespoon flour, $\frac{1}{2}$ teaspoon salt, 1 cup milk, 1 cup grated cheese and 3 eggs. Put butter in the pan, when melted add flour, then the milk, making all perfectly smooth. Lift to the back of the stove and stir in the beaten yolks of the eggs, grated cheese, salt and pepper. Set in a pudding dish to cool. Half an hour before luncheon, fold in the whites of the eggs thoroughly beaten. Bake in a quick oven until a golden brown, and serve at once.

CHEESE FONDU.

$\frac{1}{2}$ cup of bread crumbs, $\frac{1}{2}$ cup dry grated cheese, 1 scant cup of milk, 1 tablespoon of butter, 1 egg, yolk and white beaten separately, a speck of soda, salt and pepper to taste. Soak crumbs in milk, dissolve soda in 1 teaspoon of water, and add the milk. Add the rest of the ingredients, beat well, pour into a well buttered baking dish, strew dry crumbs moistened with butter over the top, and bake in a hot oven until brown. Serve at once in the dish in which it is baked.

"No soil upon earth is so dear to our eyes,
As the soil we first stirred in terrestrial pies."
—O. W. Holmes.

CHEESE SAUCE ON TOAST.

1 tablespoon of butter, 1 tablespoon of flour, 1 cup of milk, $\frac{1}{4}$ teaspoon of salt., $\frac{1}{2}$ teaspoon of pepper and $\frac{3}{4}$ of a cup of grated or chopped cheese. Cream, butter, flour, pepper and salt over the fire, then add the milk; boil about eight minutes, adding cheese just before removing from the fire. The cheese should be just melted.

CHEESE BALLS.

1 cup grated cheese, (better a little dry rather than fresh), white of one egg beaten very light and a pinch of red pepper. Mix with the hands, into small balls and bread them. Fry in a basket, in very hot fat just a minute. Serve hot. Garnish with parsley.

CHEESE DISH.

1 cup milk, butter size of a walnut, 1 level tablespoon bread crumbs, 2 eggs, and 1 cup of grated cheese. Over the bread crumbs pour the melted butter and milk. Let this cook a few minutes then add the eggs well beaten and the grated cheese. Pour into a buttered mould and bake in a quick oven.

MACARONI AND CHEESE.

$\frac{1}{2}$ lb. macaroni boiled and cut in small pieces and twenty five large oysters. Place a layer of macaroni, then a layer of oysters into a baking dish having macaroni as the top layer. Sprinkle with three tablespoons of grated cheese, cover with well-buttered bread crumbs and bake in a hot oven thirty minutes.

The glory of the kitchen! that holds cookery
A trade from Adam, quotes his broths and salads,
And swears he is not dead yet, but translated
In some immortal crust, the taste of almonds.
B. Johnson, The Staple of the News. III. I.

GREEN CORN OYSTERS.

Take 8 ears of corn, grate on a fine grater, scraping out all the remaining pulp from the hulls. Add to this the beaten yolks of 2 eggs, 1 level teaspoon of salt, $\frac{1}{4}$ teaspoon of pepper and the whites of the eggs beaten to a stiff froth. Form in little cakes, fry like oysters in lard. If the corn is so watery that the cakes spread too much, add cracker dust to make the batter stiffer. Use neither milk nor flour in the oysters.

CORN OYSTERS.

To 1 pt. canned corn add: 2 well beaten eggs, $\frac{1}{2}$ teaspoon salt, 2 tablespoons flour— or just enough to keep the egg and corn together. Fry in small cakes, on a hot griddle, brown well on both sides.

EGG CROQUETS.

2 hard-boiled eggs and 1 oz. ham chopped fine, 4 tablespoons flour, 2 tablespoons butter, mix and add $\frac{1}{2}$ cup milk. Put on the stove and stir until it thickens, then add mince. Shape into croquets, roll in cracker crumbs, then in beaten egg and again in the cracker crumbs. Fry in hot lard or butter.

HOMINY CROQUETTES.

Wash $\frac{1}{2}$ cup of hominy in cold water, drain, add 1 pt. canned tomatoes pressed through a sieve, $\frac{1}{2}$ teaspoon salt and a dash of paprica; let cook over boiling water until tender. Stir in 1 or 2 tablespoons butter, turn into a shallow dish to cool. Shape, roll in sifted bread crumbs, egg, and crumbs again. Fry in deep fat.

A dinner lubricates business.—*Lord Stomell.*

SALMON CROQUETTES.

1 can salmon, 2 raw eggs, 1 tablespoon butter, the yolks of two hard-boiled eggs, 1 tablespoon of anchovy sauce, the juice of $\frac{1}{2}$ a lemon, and $\frac{1}{2}$ cup bread crumbs. Season with salt, pepper, mace and a little nutmeg. Mince the fish, work in the butter slightly warmed, the powdered yolks, the seasonings, raw eggs and finally the bread crumbs. Make into rolls. Shape well by rolling in a dish covered with flour. Fry quickly in lard.

EGG CROQUETTES.

Put 5 hard-boiled eggs through a vegetable press, or chopper. Put 1 tablespoon of butter and 2 of flour in a saucepan; add $\frac{1}{2}$ pint of milk, stir until boiling; add $\frac{1}{2}$ cup of stale, unbrowned bread crumbs, 1 teaspoon of salt, 1 tablespoon of chopped parsley, a dash of pepper and $\frac{1}{2}$ teaspoon of onion juice; add the eggs. Mix and turn out to cool. When cold form into cutlets, dip in egg, then in bread-crumbs and fry in smoking hot fat. Serve with cream sauce.

SALMON CROQUETTES.

1 $\frac{3}{4}$ cups cold flaked salmon, 1 cup thick white sauce, 1 tablespoon lemon juice, pepper and salt. Make a paste of all these ingredients, shaping as desired; roll in bread crumbs, then in beaten egg and again in bread crumbs. Fry in hot fat.

THICK WHITE SAUCE.

2 $\frac{1}{2}$ tablespoons butter, 1 cup milk, $\frac{1}{3}$ cup flour, $\frac{1}{4}$ teaspoon salt and a few grains of pepper. Melt the butter, rub the flour into it, then add the milk gradually. Stir constantly.

"Mary, what have you done with the sponge cake?"
"Oh, missus! Th' boys stole it t' play ball wid!"

BREAD CROQUETTES.

Take 2 cups of stale bread crumbs, mix with the grated rind of a lemon, 1 teaspoon of lemon juice, 1 teaspoon of cinnamon, $\frac{1}{2}$ a cup of chopped English walnuts and the slightly beaten whites of 2 eggs. Mix thoroughly, form into croquettes, egg, crumb and fry. Serve with hot vanilla or wine sauce. An excellent entree or dessert.

VARIETIES.

3 eggs, 2 tablespoons sugar, 1 tablespoon of water and a pinch of salt. Beat eggs very light, add the sugar, water and salt. Work in enough flour to make rather a stiff dough. Roll very thin, tear off in pieces about the size of a tablespoon, and drop in boiling lard.

BANANA FRITTERS.

2 eggs, $\frac{1}{2}$ cup of milk, a pinch of salt, flour enough to thicken and 6 bananas. Cut the bananas in halves and split lengthwise. Dip in butter and fry like doughnuts.

BANANA FRITTERS.

3 large bananas, 1 egg, $\frac{1}{2}$ cup sugar, 1 cup sweet milk, 2 teaspoons baking powder and flour enough to make a stiff batter. Drop off the spoon into hot lard and cook until a light brown. Serve with syrup.

FRENCH FRYING BATTER.

$\frac{1}{4}$ lb. flour, 1 tablespoon melted butter, 1 gill of tepid water, the whites of 2 eggs, and a pinch of salt. Put the flour into a small basin, add the melted butter, then the tepid water, then the whites of 2 eggs, beaten to a stiff froth, and the salt. Stir very smooth.

A HOUSEKEEPER'S MOTTO.

If I would serve, while others sit at ease,
My heart and hand, my brain and tongue,
Must please to do their best:
Not only dainty viands must be brought,
But kindly speech, that waits on kindly thought,
Must greet my guest.

HOT PUDDINGS.**BLACKBERRY PUDDING.**

Beat $\frac{1}{3}$ of a cup of butter to a cream, add gradually $\frac{1}{2}$ cup of white sugar and the beaten yolks of 2 eggs. Sift together 2 cups of sifted flour, 4 teaspoons of baking powder and $\frac{1}{2}$ teaspoon of salt. Add them to the first mixture, alternately with $\frac{1}{2}$ cup of cold water. Beat very thoroughly, then beat in the whites of 2 eggs, beaten dry. Turn into a well buttered mould, adding a cup of blackberries here and there as the mixture is put into the mould. Steam one and one-half hours. Serve with blackberry hard sauce.

BLACKBERRY HARD SAUCE.

Cream $\frac{1}{2}$ cup of butter and gradually beat into it 1 cup of white sugar, and then about $\frac{1}{2}$ cup of crushed blackberries. Place in a glass dish, putting whole blackberries around it and cool on the ice.

LEMON PUDDING.

4 eggs, saving the whites of 3 for frosting, $1\frac{1}{2}$ cups granulated sugar, 2 tablespoons butter, 6 tablespoons corn starch and 2 cups boiling water, juice of 2 and grated rind of 1 lemon. Put in a baking dish and cook as for lemon pie. When the pudding is done put a meringue of the whites of the eggs on top and return to the oven to brown. Eat cold.

Since Eve ate apples much depends on dinner.—*Byron.*

LEMON PUDDING.

1½ cups bread crumbs, ¾ cup white sugar, juice and grated rind of 2 lemons, 1 cup milk, yolks of 4 eggs and whites of 2. Put a good tablespoon of butter into a pudding dish and let it melt, then pour the other ingredients into the melted butter. Let bake slowly twenty minutes. Whip the remaining whites with sugar, flavor with vanilla, put on top and let brown.

BAKED INDIAN PUDDING.

Boil 1 qt. of sweet milk, stir in 1 cup of cornmeal, taking care no lumps remain. When cool add 1 pt. sweet milk, 2 eggs, 1 cup molasses, 1 small teaspoon of ginger, 1 small teaspoon of salt and 3 teaspoons of white flour. Bake one hour and a half. That you may have a nice whey add a little of any spice you may like.

BAKED INDIAN PUDDING.

Stir 4 tablespoons of Indian meal into 1 cup of cold milk, then stir in 1 pt. of scalded milk; add ½ cup of sugar, ½ cup of molasses, ½ teaspoon of salt, 1 teaspoon of cinnamon, ½ teaspoon of ginger and 2 eggs, beaten until the whites and yolks are well mixed. Bake in a buttered pudding dish one-half hour. Then pour on ½ cup of cold milk and bake without stirring, two hours.

BREAD PUDDING.

Put 4 slices of bread into a dish holding 2 qts. of milk, let it stand on the stove until it simmers, but not boil. Take off and let cool. When ready to use, beat together 3 eggs, a small cup of sugar and a little nutmeg. Carefully stir into the milk. Bake about three-quarters of an hour. Put whipped cream on top before serving.

Mr. Boerum—"Willie, you should'nt eat so much between meals. It will take away your appetite at meal-times."

Willie Boerum (earnestly)—"I don't see why it should. My eating at meal-times never takes away my appetite for eating between meals."

HONEY-COMB PUDDING.

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup flour. Beat these ingredients well together, then add 4 well beaten eggs and 1 pt. of molasses with 1 teaspoon of soda in it. Stir until it foams. Bake in a slow oven, in a round mould, and serve with cream sauce.

BATTER FOR PUDDINGS OR MEAT PIE.

1 pt. flour, 1 egg, 1 cup sweet milk, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cup sugar and salt. Omit the sugar when used with meat. Beat well and pour over the meat when hot. Bake half an hour. When used for apple cake, pour the batter into jelly tins and bake, then spread with apple sauce nicely seasoned. Serve with rich cream.

WAFFLE AND PEACH SHORT CAKE.

Mix and sift together $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ teaspoon salt and 2 teaspoons baking powder. Beat yolks of 2 eggs, add 1 cup of milk, stir into the dry ingredients. Stir in 3 tablespoons of melted butter, fold in the whites of the eggs, beaten stiff. Cook on hot, greased waffle iron. Put together with peaches. Sprinkle with powdered sugar.

CHOCOLATE PUDDING.

$\frac{1}{4}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, $1\frac{1}{4}$ cups flour, 3 teaspoons baking powder, 2 well beaten eggs, $1\frac{1}{2}$ squares melted chocolate, $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon vanilla. Bake in angel-cake pan, remove from pan, fill cavity with whipped cream. Sweetened and flavored to taste.

Why is a beehive like a bad potato? A beehive is a bee-holder, a beholder is a spectator, and a specked 'tater is a bad 'tater.

DATE PUDDING.

2 cups sifted flour, 2 rounding teaspoons baking powder, 1 rounding tablespoon butter, 1 rounding tablespoon sugar, 1 egg, $\frac{3}{4}$ cup milk, $\frac{1}{2}$ teaspoon salt and 1 cup of dates, or 1 pt. berries. Sift flour, baking powder and salt together, add sugar, then work in the butter with the fingers. Beat the egg in a bowl and add the milk to it. Pour with the flour mixture and mix quickly to a smooth batter, then stir in the dates or berries. Pour into buttered cake tins, brush over with butter and bake fifteen minutes.

MILTON PUDDING.

1 pt. bread crumbs, 1 qt. of milk, 2 eggs, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon ground cinnamon, 3 tablespoons of sugar and 3 tablespoons grated chocolate. Mix the bread, milk, cinnamon and chocolate in a bowl and soak for an hour or two. Beat the eggs, add all the ingredients together and bake in a slow oven for forty minutes. Serve with cream sauce. SAUCE—1 egg, $\frac{3}{4}$ cup of milk, 2 tablespoons sugar, $\frac{3}{4}$ cup of water and 1 teaspoon butter. Cook until creamy. When cool, add $\frac{1}{2}$ teaspoon vanilla and a little salt.

CUP PUDDINGS.

2 eggs, 1 cup sugar, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup milk, butter size of a walnut and 2 teaspoons baking powder. Fill the cups half-full of berries, or any kind of fresh fruit, place sufficient sugar over the fruit and a spoon of batter over all. Steam thirty minutes. Turn out and serve with hard sauce. HARD SAUCE FOR CUP PUDDING—1 cup pulverized sugar with 1 tablespoon butter mixed to a cream; add 1 tablespoon of cream and a few drops of flavoring. If the sauce becomes too liquid, add more sugar, it should be fairly stiff. Color with fruit coloring if desired, or with a little grated chocolate.

Better three hours too soon, than a minute too late.—
Merry Wives of Windsor.

COTTAGE PUDDING.

1 cup sugar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup butter, 2 eggs and 2 cups flour with 1 teaspoon baking powder. Bake thirty minutes. SAUCE FOR SAME— $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup butter, 2 cups hot water, 1 tablespoon flour, 1 tablespoon vinegar and a little nutmeg. Let come to a boil.

FIG PUDDING.

1 lb. chopped figs, 1 lb. bread crumbs, 1 cup granulated sugar, 1 cup butter and 2 eggs. Mix figs and butter; add other ingredients and steam three hours. LEMON SAUCE— $\frac{1}{2}$ cup granulated sugar, 1 tablespoon corn starch and the juice of 1 lemon; mix together and add 1 pt. of boiling water slowly. Cook until it thickens and add small pieces of rind.

FIG PUDDING.

1 cup each of molasses, chopped suet and milk, $3\frac{1}{4}$ cups of flour, 2 eggs, 1 pt. of figs, 1 teaspoon each of soda and cinnamon, $\frac{1}{2}$ teaspoon of nutmeg. Chop figs fine and mix them with the molasses, suet and spices. Dissolve the soda in a little hot water and add to the milk. Beat the eggs and stir into the mixture, then the flour, beating all thoroughly. Butter a mould and steam five hours. Serve with creamy or wine sauce.

ORANGE PUDDING.

2 cups of milk, $\frac{1}{4}$ cup bread crumbs, 2 eggs (yolks), $\frac{1}{2}$ cup of sugar, and 1 teaspoon melted butter, the juice of an orange and some of the grated rind. Heat the milk and mix with the bread crumbs. Beat the yolks of the eggs; add other ingredients and steam three-fourths of an hour. Beat the whites, flavor and brown in the oven. The same sauce as for Milton pudding.

A New York woman tells of an experience which she had recently in one of the large department stores. She was looking for some housefurnishings, and walking up to one of the floor-walkers, asked where she could see the candelabra.

"All canned goods two counters to the left," answered the official guide, briefly.—*Harper's Weekly*.

SPONGE PUDDING.

3 eggs, 1 pt. of milk, a pinch of salt, $\frac{1}{2}$ cup sugar, piece of butter size of an egg and $\frac{1}{2}$ cup flour (or little more). Scald the milk and stir in $\frac{1}{2}$ cup of flour, stir until thick, pour hot over the yolks of eggs, sugar and butter. Beat the whites to a stiff froth and stir into mixture and bake. To bake, put in a round dish and set in a pan of hot water. Cook for half-an-hour. ALMOND SAUCE FOR SPONGE PUDDING—1 cup of sugar, 2 tablespoons of butter and 1 tablespoon of corn starch. Mix all to a paste, add $\frac{1}{2}$ teaspoon almond flavoring and pour boiling water over, just to make it thick for use.

LEMON CREAM PUDDING.

$\frac{1}{2}$ cup of sugar, 1 cup of bread crumbs, the yolks of 2 eggs, $\frac{1}{2}$ teaspoon of butter and 1 pt. of milk. Rub butter into the sugar and beat with the yolks of eggs to a cream; add the bread crumbs, (which have been soaked in the milk). Bake in a buttered dish, afterwards cover the pudding with the following: $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup of butter, 1 egg, 1 lemon (juice and rind), $\frac{1}{2}$ cup boiling water. Dissolve 1 cup of corn starch in a little water and add to the rest of the ingredients and cook until it thickens. Bake one and one-half hours in the same dish on several folds of paper surrounded with hot water. Beat the whites of the eggs with a little sugar and use as a meringue. Brown slightly. LEMON SAUCE—3 eggs, yolks and whites beaten separately; add 1 cup sugar and $\frac{3}{4}$ cup of water. Boil sugar and water fifteen minutes, then pour slowly over the beaten yolks, stir briskly, then add the whites of the eggs. Before serving, add juice of 1 small lemon.

The hungry man and the man in love hustle.

CHOCOLATE BREAD PUDDING.

Scald 4 cups of milk, add 2 cups of stale bread crumbs and let stand half an hour. Melt one square of Baker's chocolate and add; beat 2 eggs, add gradually $\frac{2}{3}$ cup of sugar, $\frac{1}{4}$ teaspoon salt and vanilla to taste. Bake about forty minutes in a slow oven. Serve with hard sauce or cream. **HARD SAUCE**— $\frac{1}{2}$ cup butter, creamed, add gradually 1 cup of berry (or brown) sugar and flavor with wine, lemon or nutmeg. A little cream greatly improves it. Use less butter, if you add the cream.

CRACKER PUDDING.

Pour 1 qt. of boiling water over 6 soda biscuits, let stand until very soft; add 3 eggs, 1 cup of raisins, a pinch of salt and sweeten to taste, flavor or use spices. Bake forty minutes in a slow oven.

COCOANUT PUDDING.

Cover a cup of freshly grated bread crumbs with 2 cups of hot milk, add 1 tablespoon of butter, stir until melted and set aside to cool. Beat the yolks of 2 eggs with $\frac{1}{2}$ cup sugar and 1 tablespoon of lemon juice; add a little of the grated rind, $\frac{1}{2}$ teaspoon of vanilla, $\frac{1}{2}$ cup of shredded cocoanut and the bread mixture. Bake in a buttered pudding dish in a moderate oven until of a custard-like consistency throughout. Use the whites of the eggs for a meringue beaten stiff with $\frac{1}{2}$ cup of powdered sugar and 1 teaspoon of lemon juice. Brown in the oven.

PLAIN BAKED RICE.

2 tablespoons of washed rice, 2 tablespoons sugar, 1 cup seeded raisins stirred into 1 qt. of milk. Bake for three or four hours in a moderate oven, stirring occasionally.

"Better is a dinner of herbs where love is than a stalled ox and hatred therewith"—Better is a luxurious dinner at your mother-in-law's than a picnic lunch in the woods.

CORN MEAL CUSTARD.

Scald 1 qt. of milk over hot water, stir in $\frac{1}{2}$ cup of granulated cornmeal and a teaspoon of salt, mixed thoroughly with $\frac{1}{2}$ cup of sugar. Stir until the mixture thickens, then add a cup or more of currants or stoned raisins, cover and let cook one hour. Remove from the fire, and when cooled slightly, stir in 2 beaten eggs. Turn into a baking dish, buttered and dredged with sugar, and bake half an hour.

PRUNE PUDDING.

A rich and delicious prune pudding is made by steaming 1 cup of raisins with 2 cups of prunes until both are tender. Sweeten to taste and cover with a rich biscuit crust. Bake and serve with cream.

PRUNE SOUFFLE.

Boil $\frac{1}{4}$ lb. prunes, and when thoroughly cooked, rub through a colander. Beat the whites of 5 eggs very stiff, add 3 tablespoons of pulverized sugar, beat in the prunes and turn into a well buttered pudding dish and bake in a slow oven twenty minutes.

GINGER PUDDING.

$\frac{1}{2}$ cup of syrup, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of milk, a piece of butter size of an egg, 2 eggs well beaten, 1 teaspoon of ginger and sufficient flour to thicken, and 2 teaspoons of baking powder, sifted with the flour. Steam three hours. 1 cup of molasses, 2 cups flour, 1 cup cold water, 1 cup suet, 1 teaspoon soda, 1 $\frac{1}{2}$ teaspoons ginger and a little salt. Steam for two hours. To be eaten with a sweet sauce.

A Definition.—“What does the word aroma mean? was recently asked by a Newark teacher. Only one hand went up. Its owner thus explained, “When you cook an onion in the kitchen, the aroma is what you get in the parlor.”

CUSTARD SOUFFLE.

1 tablespoon butter, $\frac{1}{2}$ tablespoon flour, $\frac{1}{4}$ cup scalded milk, yolk of one egg, white of 1 egg, 1 tablespoon sugar and $\frac{1}{8}$ teaspoon vanilla. Melt butter, add flour and when well mixed pour the milk on gradually. Beat yolk of egg until thick and lemon-colored; add sugar and continue beating, then add to cooked mixture, cool and fold in the white of the egg beaten until stiff and dry. Add the vanilla. Turn into a small buttered dish set in a pan of hot water and bake until brown and firm. Serve at once.

GINGER BREAD PUDDING.

Pass 1 lb. of stoned dates and $\frac{1}{2}$ lb. of suet through a mincer, sift in 1 cup of flour, $\frac{1}{2}$ cup sugar, 1 teaspoon of ginger, cinnamon and a scant teaspoon of salt. Mix thoroughly, then add 1 cup of soft bread crumbs, $\frac{1}{2}$ cup of milk and 2 well beaten eggs. Turn into individual moulds and steam two hours. Serve with lemon sauce.

DATE PUDDING.

1 tablespoon of flour or corn starch and 1 tablespoon of butter mixed together, then add $\frac{1}{4}$ cup of maple syrup, $\frac{3}{4}$ cup sugar and 2 cups of boiling water. Cook over boiling water twenty minutes.

JOHN'S DELICHT PUDDING.

2 cups chopped bread, 1 cup milk, $\frac{1}{2}$ cup molasses, 1 cup raisins, 1 egg, a little salt, spices and $\frac{1}{2}$ teaspoon soda, a little flour to make it stick together. Steam 2 hours.

HIS WISH

Fond Mother—You will be five years old to-morrow, Willie, and I want to give you a real birthday treat. Tell me what you would like better than anything else.

Willie (after thinking earnestly for five minutes)—Bring me a whole box of chocolate creams, mother, and ask Tommy Smith to come in and watch me eat 'em.—*Youth.*

CARROT PUDDING.

1 cup brown sugar, 1 cup suet, 1 cup raisins, 1 cup currants, $1\frac{1}{2}$ cups flour, 1 cup carrot and 1 cup potato, grated fine, 1 teaspoon soda and a little salt. Steam in a mould for three hours.

CHERRY OR FRUIT PUDDING.

2 tablespoons sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup sweet milk, 1 cup chopped raisins, $2\frac{1}{2}$ cups flour and 2 teaspoons baking powder. Steam one hour in a buttered mould. Serve with pudding sauce. For raisins, substitute 1 pt. sour cherries; pit cherries and let stand a little while in sugar, long enough to sweeten them.

CRANBERRY PUDDING.

$\frac{1}{2}$ cup sugar, 1 tablespoon butter, $\frac{1}{2}$ cup milk, 1 teaspoon baking powder, a pinch of salt and flour enough to make stiff as a cake batter. Stir in a good coffee cup of cranberries and steam one hour. Eat with cream and sugar. One can substitute other fruit for cranberries.

VEGETABLE PUDDING.

1 cup raisins, 1 cup currants, 1 cup grated potato, 1 cup of grated carrot, 1 cup of suet, 1 cup of brown sugar, 1 cup of molasses, 1 cup of bread crumbs, 1 cup of flour, 3 teaspoons of baking powder and a little cinnamon. Steam four hours. If prepared the previous day, do not add flour and baking powder until just before steaming.

Tommy: "Pop, what becomes of good little calves when they die?"

Tommy's Pop: "Well, if they are very, very good, they become chicken croquettes."

BOILED OR STEAMED PUDDING.

1 cup milk, 1 cup molasses, 1 cup suet, 3 cups flour, 1 egg, 1 cup raisins, 1 cup currants, 2 teaspoons cream of tartar and $1\frac{1}{2}$ teaspoons of soda, dissolved in a little hot water; a few bread crumbs, spices. Boil three hours.

CITRON PUDDING.

Cream 1 cup of very light brown sugar with $\frac{1}{2}$ cup of butter; add 1 egg, 1 cup of sweet milk, 2 cups flour, 2 even teaspoons baking powder, $\frac{1}{4}$ lb. citron peel, cut in thin strips and add essence of lemon to taste. Steam in a mould three hours and eat with sauce.

STEAMED BROWN PUDDING.

1 cup chopped suet or butter, 1 cup sour milk, 1 cup molasses, 3 eggs, 1 cup stoned raisins, $2\frac{1}{2}$ or 3 cups of flour and $\frac{1}{2}$ teaspoon soda. Steam three hours. FOAMY SAUCE— $\frac{1}{2}$ cup butter, 2 tablespoons wine, fruit juice or syrup, 1 cup powdered sugar, $\frac{1}{4}$ cup boiling water, 1 teaspoon vanilla and the white of 1 egg beaten stiff. Cream the butter; add the sugar, vanilla and wine. Just before serving add the boiling water, stir well, then add the egg and beat until foamy.

ENGLISH PLUM PUDDING.

1 cup sweet milk, 1 cup molasses, 2 cups stoned raisins, 3 cups sifted flour, (or less is better), 1 cup chopped suet, 1 teaspoon soda and 1 teaspoon salt. Put the soda into the molasses; add the milk, flour, suet and salt. Steam three or four hours and serve hot with hard sauce. Will keep and steam over just as well.

Pat, reading a placard in a window of a small restaurant bearing this inscription: "One dozen oysters fried in a box, 25 cents." Bedad, whin I ate oysters I wan them fried in a frying-pan. How do you fry thim in a box, anyway?"

ENGLISH PLUM PUDDING.

$\frac{3}{4}$ lb. suet, chopped fine, 1 lb. seeded raisins, 1 lb. currants, $\frac{1}{2}$ lb. mixed peel (citron and lemon) cut fine, 1 cup sugar and $\frac{1}{2}$ lb. of nuts. Roll the raisins and currants in flour before mixing. Mix together with the hand; add to all $\frac{3}{4}$ lb. of bread crumbs and $\frac{3}{4}$ teaspoon ground mace, or 1 large nutmeg. When well mixed, add 4 eggs and $\frac{1}{2}$ cup milk. Steam six hours in a 2 qt. melon mould, well buttered.

PLUM PUDDING.

1 cup suet chopped fine, 1 cup carrots grated, 1 cup potatoes grated, 1 cup apples (chopped), 1 cup raisins, 1 cup currants, 1 cup sugar, 1 cup flour, nutmeg and spice. Steam four hours.

CHRISTMAS PLUM PUDDING.

1 lb. of best Valencia raisins and 1 lb. of best currants. Sift a little flour on the fruit to prevent clinging together. 1 lb. nicely shredded beef suet, chopped to look like flour, 1 lb. moist brown sugar, rolled free of lumps; 1 lb. grated bread crumbs, off a stale loaf; $\frac{1}{4}$ lb. candied peel, mixed orange, lemon and citron; the rind of a lemon grated and a pinch of salt; 1 dessertspoon of spices, mixed; $\frac{1}{2}$ a nutmeg, grated; 1 wine-glass of brandy and 8 eggs. Mix in a large pan and place articles thus: Raisins, sugar, currants, suet and bread. Stir well and add candied peel, fresh lemon, spices, salt. Beat 4 eggs to a frothy state and pour over the mixture, stirring it well. Now add 4 dessertspoons of flour and then the brandy. Cover and leave in a cool place until next day. Then add 4 more eggs, well beaten, and 3 more spoons of flour. Steam eight hours.

TOMMY AND THE PIE.

"Which do you prefer, Tommy, apple pie or peach?"

"Thank you, ma'am," said Tommy, "I prefer a piece of each."—*Malcolm Douglas, in St. Nicholas.*

ENGLISH PUDDING.

$\frac{1}{4}$ lb. butter, 2 eggs, the weight of eggs in sugar, flour and bread crumbs, $\frac{1}{2}$ cup milk, 1 teaspoon baking soda, 2 tablespoons of jam and 1 tablespoon of marmalade. Cream the butter and sugar; add the eggs, well beaten, and the milk; then the flour and bread crumbs mixed. Stir in the jam and marmalade, and lastly add the soda dissolved in a little boiling water. Steam two hours.

FRUIT PUDDING.

1 cup of suet (chopped fine), 1 cup of molasses, 1 cup of sweet milk, 3 cups of flour, 2 cups of raisins (chopped), 2 teaspoons of cream tartar, 1 teaspoon soda, 2 teaspoons of cinnamon and a little salt. Steam three hours. SAUCE, 4 tablespoons of sugar, 1 egg, 1 pt. of cream, butter half the size of an egg and 3 tablespoons of sherry. Melt the butter and sugar together and beat to a cream; add the egg (not whipped) and stir all together thoroughly, then add the sherry and just before using, stir into the cream, which has been whipped.

VANILLA OR LEMON SAUCE FOR PUDDING.

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 pt. boiling water, 1 tablespoon corn starch, lemon or vanilla (juice and grated rind of 1 lemon or 1 teaspoon of vanilla). Cream butter and mix sugar gradually into it, then add lemon juice or vanilla. Beat until very light in a large bowl and set away until serving time. Moisten corn starch in a little water and pour over it a pint of boiling water. Cook till clear. Add grated rind of 1 lemon; pour this hot mixture over butter, sugar and lemon juice at serving time. Stir just enough to mix.

Give us the luxuries of life and we will dispense with its necessities.—*Motley.*

CARAMEL SAUCE.

Brown 1 tablespoon of butter and 1 of sugar; add 1 tablespoon of flour, and then add boiling water, and lemon flavoring. Make the sauce thick or thin, according to taste.

PUDDING SAUCE (Woman's Exchange, Milwaukee, Wis.)

1 cup pulverized sugar and $\frac{1}{2}$ cup butter. Beat together until very creamy, then add $\frac{1}{2}$ cup boiling water, and flavor with sherry.

PUDDING SAUCE.

1 cup pulverized sugar, 1 tablespoon butter. Cream them, then add the well beaten yolk of 1 egg and the beaten white last. Flavor with sherry, nutmeg or vanilla.

PUDDING SAUCE.

$\frac{1}{2}$ cup butter, 1 cup pulverized sugar, cream; add 1 tablespoon wine and $\frac{1}{2}$ cup boiling water. Just before serving, pour this mixture over the well beaten white of 1 egg and beat thoroughly.

FOAMING SAUCE.

1 cup of butter, 2 cups powdered sugar, the whites of 2 eggs, 5 tablespoons of wine or (weak) brandy, and $\frac{1}{4}$ cup of boiling water. Beat the butter to a cream and gradually beat the sugar in; add the whites of eggs, un-beaten, one at a time and then the brandy or wine. When all is a light smooth mass add the water, beating in a little at a time. Place the bowl in a basin of hot water and stir until smooth and frothy, which will be in about two minutes. This sauce is for rich puddings.

Do as adversaries in law, strive mightily, but eat and drink as friends.

—*Taming of the Shrew.*

COLD PUDDINGS.

ORANGE PUDDING.

6 oranges, peeled, sliced and cut into small pieces. Over this pour 1 cup of sugar and let stand one hour, stirring occasionally. Make a custard as follows: 1 pt. sweet milk, yolks of 3 eggs, $\frac{1}{2}$ cup sugar and 1 heaping tablespoon of flour. Beat the eggs; add sugar and flour and put into the heated milk. Cook until creamy. When cold, mix well with the oranges. Beat the whites of the eggs to a stiff froth, add a tablespoon of sugar. Pour over the rest and brown lightly. Serve cold.

PRUNE SOUFFLE (for invalids).

1 cup prunes, $\frac{3}{4}$ cup sugar, white of 1 egg, lemon juice and a few grains of salt. Wash the prunes and soak several hours in cold water to cover. Cook in the same water until soft, when the water should be evaporated. Remove the stones using a silver knife and fork and force the pulp through a sieve. Add the sugar and lemon juice to taste and repeat to dissolve the sugar, then cool the mixture. Beat the white of the egg until stiff and add gradually while beating, three tablespoons of the prune mixture; pile lightly in a buttered pan and bake in a slow oven eight or ten minutes. Serve cold with cream or a custard sauce.

PRUNE WHIP.

To the white of 1 egg, beaten to a stiff froth, add 1 tablespoon of powdered sugar, 2 tablespoons of stewed, stoned and chopped prunes. Serve cold, with cream.

Hope is good sauce, but poor food.

TAPIOCA WITH COCOA.

4 tablespoons of tapioca, $1\frac{1}{2}$ cups of milk, 4 level teaspoons of cocoa, white of 1 egg, 8 teaspoons of sugar, a few grains of salt and $\frac{1}{2}$ teaspoon of vanilla. Cook the tapioca and milk in a double boiler thirty minutes, then add the cocoa, sugar and salt mixed together. Remove from the range and add the white of the egg beaten stiff; add vanilla the last. Mould and chill. Serve with sugar and cream.

STRAWBERRY TAPIOCA.

Put 1 box hulled strawberries with 1 cup sugar, $\frac{1}{4}$ teaspoon of salt and juice of a lemon over the fire. When hot, stir in $\frac{1}{2}$ cup of fine tapioca and cook until the tapioca is transparent. Then fold in stiffly beaten whites of eggs. Serve hot or cold, with cream and sugar.

MACARON GELATINE DESSERT.

$\frac{1}{4}$ cup gelatine dissolved in $\frac{1}{4}$ cup of water. Make a boiled custard as follows: 2 cups milk, yolks of 3 eggs, a pinch of salt and $\frac{1}{2}$ cup of sugar. Turn the custard over the gelatine and add $\frac{3}{4}$ cup rolled macaroons and 1 teaspoon of vanilla. Stir until it begins to thicken then add the well beaten whites of 3 eggs. Cool in individual moulds. When ready to serve, turn out on individual plates, add to each mould a tablespoon of whipped cream surrounded by a whole macaroon, or two or three Marischino cherries.

CAKE WITH SNOW EGGS.

Cut the cake in small cubes, cut a firm jelly in slices and stamp out in figures. Partly fill a glass cup with the prepared cake and jelly, and turn in enough custard to fill the cup. Set a snow egg on top and decorate as before. Serve thoroughly chilled.

True love is at home on the carpet; and mightily likes his ease—

And true love has an eye for a dinner and starves beneath shady trees.—*Willis*.

CAKE WITH SNOW EGGS AND CUSTARD.

Cut sponge cake in slices and place in glass serving dishes and pour over the cake a cold boiled custard, flavored to taste. Set a snow egg on top of each slice of cake. Set a few bits of fruit jelly around the eggs on the cake and sprinkle with chopped pistachio nuts. **BOILED CUSTARD**—1 pt. of milk, 1 teaspoon of corn starch, $\frac{1}{3}$ cup of sugar, the yolks of 4 eggs and a few grains of salt. **SNOW EGGS**—Beat the whites of 4 eggs until foamy, gradually beat in 4 tablespoons of sugar, beating until light and dry, then fold in 4 tablespoons of sugar. Shape in 2 tablespoons, wet in boiling water, and poach about ten minutes in water just off the boil. Remove with a skimmer and drain before using.

CREAMED RICE PUDDING.

$\frac{1}{2}$ cup of rice, 1 pt. of milk, 1 cup of sugar, 4 tablespoons of sherry, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ oz. of gelatine (soaked for two hours in $\frac{1}{2}$ cup of cold water). Wash rice and put to boil in 1 qt. of cold water. Let it boil five minutes, drain, add the milk and let it boil for one hour; then add the gelatine, sugar, salt and wine. After removing from the fire, set in a dish of cold water and stir occasionally, till nearly cold, then add $\frac{1}{2}$ pt. whipped cream. Put into a mould, and when cold, serve with whipped cream.

RICE A LA IMPERATRICE.

Boil 1 cup of rice until flaky, each grain must be separate, put aside to cool. Whip $\frac{1}{2}$ pint rich cream to a froth, but do not drain, sweeten, flavor with rum, vanilla or sherry, then whip in the cold rice. Turn all into a cut-glass dish, decorate with pink sugar and serve.

Do not worry, eat three square meals a day.—*Lincoln.*

SAPICON OF FRUITS IN GLASSES.

4 large Navel oranges, $\frac{1}{2}$ lb. Malaga grapes, $\frac{1}{4}$ lb. of candied cherries, 1 teacup of white sugar and 3 table-spoons of rum. Have 6 small lemonade glasses into the bottom of each, put a couple of layers of nicely cut, carefully peeled oranges; add a couple of layers of grapes, cut in two and stoned, then a few candied cherries that have been cut in small pieces. Make a syrup of the sugar, flavor with the rum, pour over the fruit and let stand in the refrigerator several hours before serving.

IRISH MOSS JELLY.

Soak $\frac{1}{4}$ cup Irish moss in cold water to cover, drain and pick over, put in double boiler with $1\frac{1}{2}$ cups cold water. Cook forty-five minutes, drain, add lemon juice and syrup to taste, cool and serve.

LEMON, COFFEE JELLY.

$\frac{1}{2}$ box gelatine, 2 cups strong coffee. Soak the gelatine in the cold coffee until soft, then warm on the stove until the gelatine melts; add 1 cup sugar and the juice of 1 lemon. Turn into a mould and set away until formed. Turn out of mould and chop into chunks. Whip the whites of 2 eggs until stiff, set the jelly that has been cut on stove until melted a little, then mix in the whites of the eggs and set away to form. Serve with whipped cream.

APPLE SNOW.

Peel and core 5 large apples, boil them in a little water until soft enough to press through a colander, sweeten to taste, and beat with them the whites of 5 eggs. Serve with cream poured around. Any good preserve will do, and it is quite nice without the cream.

AT THE EATING HOUSE.

Chef: There ought to be some way to work off our cold meats.

Proprietor: Why not make hash of it?

Chef: Our customers are a trifle above hash, you must remember.

Proprietor: Oh, well, add ten cents a plate and call it un-assembled croquettes.—*Exchange*.

WINE JELLY.

1 oz. refined gelatine, pour upon it $\frac{1}{2}$ pt. of cold water, soak for ten minutes, then add 1 pt. of boiling water and stir until the gelatine is dissolved; then add $\frac{1}{4}$ of a pt. of wine, $\frac{1}{3}$ of a lb. of white sugar, the juice and grated rind of 1 lemon, a little nutmeg, whole cinnamon, or whole cloves. Then beat well the whites of 2 eggs and stir in briskly into the mixture. Put it on a slow fire and stir *very gently* until it boils, when it should be immediately taken off and allowed to stand one minute. Then strain through a jelly bag, returning instantly to the bag to let run through again until perfectly clear. Be sure to have the bag well rinsed in boiling water and suspended near the fire.

CORN STARCH PUDDING.

1 pt. milk, 1 tablespoon sugar, 1 tablespoon corn starch, a little salt, 2 eggs, beaten light. Cook in a double boiler.

DELICATE PUDDING.

Mix 3 tablespoons of corn starch with a little cold water and 1 cup of sugar; add the juice and grated rind of 1 lemon, 2 cups of boiling water and let boil a few minutes. Then whisk the whites of 3 eggs thoroughly beaten into the mixture and put into a mould to cool. Use with a custard sauce made as follows: To 2 cups of boiling milk add the yolks of 3 eggs, beaten with a little milk and 2 tablespoons of sugar. Turn the mould out and pour the custard around it.

A banquet is an assemblage of men who look slyly at their watches, wishing they were in bed, while loudly proclaiming they are jolly good fellows who won't go home till morning.

HAMBURG CREAM.

Yolk of 1 egg, 1 tablespoon sugar, $1\frac{1}{2}$ tablespoons lemon juice, a few grains of salt and the white of 1 egg. Beat the yolk of the egg slightly; add the sugar, lemon juice and salt, then cook over hot water until the mixture thickens slightly; add the white of the egg, beaten until stiff. Turn into a glass and chill. Serve with lady fingers. WINE CREAM—Add 2 tablespoons sherry to Hamburg cream to make wine cream.

BURNT CREAM.

1 qt. of milk, 4 tablespoons of corn starch, $1\frac{1}{4}$ lbs. brown sugar, $\frac{1}{2}$ cup walnuts. Put milk to boil; when boiling, add corn starch blended with a little cold milk, stir until it thickens. Burn the sugar in an iron pan until it is a deep brown, then pour into the corn starch and add the walnuts. Pour all into a mould and set away to cool. May be served with cream.

CHERRY GELATINE.

1 pt. canned cherries, 1 cup sugar, juice of 1 lemon, and $\frac{1}{2}$ box gelatine, dissolved in a pt. of water. Mould and chill and serve with whipped cream.

CREAM BRULET PUDDING.

1 cup brown sugar, browned in a frying pan, 1 pt. milk brought to the boil, $\frac{1}{2}$ cup flour mixed to a cream with milk. Stir flour into the boiling milk, when that is sufficiently cooked, pour into the browned sugar, mix well, then pour into a mould. When cold, serve with cream.

"Society" is death to the home life, hospitality its flower.

QUEEN OF PUDDINGS.

1 pt. bread crumbs, 1 qt. sweet milk, 1 cup sugar, yolks of 4 eggs and butter size of an egg. Bake in a buttered dish two-thirds full. When done, spread over the top a layer of currant jelly. Beat the whites of the eggs, add 1 cup sugar, brown in the oven and serve either hot or cold.

TAPIOCA PUDDING.

Cook 1 cup of tapioca, and 1 pt. of milk, until soft then add the yolks of 2 eggs, 2 tablespoons sugar, 1 tablespoon butter and 1 teaspoon vanilla and bake. Make a meringue of the whites of the eggs, put over the pudding and brown in the oven.

A DELICIOUS DESSERT.

3 tablespoons of tapioca soaked over night in plenty of cold water, in the morning drain off most of the water and cook until clear; then add 1 grated pineapple (or 1 can of pineapple), the juice of 1 lemon, 1 cup of sugar and whites of 2 eggs well beaten. Boil for a few minutes. Serve with cream, either plain or whipped.

MOCK CHARLOTTE.

1 cup boiling water, 2 rounded tablespoons corn starch, $\frac{1}{2}$ cup granulated sugar and the whites of 4 eggs, beaten stiff. First, moisten the corn starch with cold water, then stir it into 1 cup of boiling water, and let boil until clear. Remove from the stove and stir in $\frac{1}{2}$ cup sugar. Pour it over the beaten whites and stir gently until well mixed. Set away to cool in a mould that has been wet with cold water. SAUCE— $1\frac{1}{2}$ cups milk put in a double boiler, let boil, then add the 4 yolks, well beaten, and $\frac{1}{2}$ cup sugar. Stir three minutes; add 1 teaspoon of vanilla and serve. To be eaten cold.

Room! Make away! Hunger commands; my valour must obey.—*Beaumont and Fletcher.*

VIOLET RusSE.

Cover 1 box of gelatine with half a cup of cold water and soak for half an hour. Whip 1 qt. of cream, turn it into a pan; place this in another of cracked ice, or very cold water, add 1 cup of powdered sugar, 10 drops of extract of rose, a teaspoon of vanilla and the grated rind of half an orange. Add half a cup of cream to the gelatine, stand it over hot water. Stir until dissolved, strain it in the cream and stir carefully until it begins to thicken. Turn at once into a melon mould which has been lined with candied violets. The violets may be fastened in place with a little melted gelatine. Stand in the cold for at least 2 hours. When ready to serve, turn out on a white platter that has been covered with maiden-hair fern, or violet leaves. A few fresh violets may be added as a garnish. The pudding may be made suitable for a green tea or luncheon, by substituting pistachio coloring for rose and dusting the mould with chopped pistachio nuts. Garnish with ferns only.

ORANGE CHARLOTTE.

1½ tablespoons gelatine, ¼ cup cold water, ½ cup boiling water, 1 cup sugar, 1 cup orange juice, 3 tablespoons lemon juice (strained), whites of 3 eggs and whip from 2 cups of cream. Soak the gelatine in ¼ cup cold water, then pour ½ cup boiling water over it and set over boiling water. Add 3 tablespoons of lemon juice to 1 cup orange juice and the sugar. Whip the cream and drain, beat gelatine, when cold, add beaten whites of eggs; beat awhile, then add beaten cream and pour in moulds lined with slices of oranges, lady fingers or plain cake. Put over the fire some of the orange rinds cut in quarters, boil ½ hour, scrape out the pulp and cut in strips and boil in a syrup made of ¼ cup of water and ½ cup of sugar, boil till clear, then garnish the charlotte with it.

"To be a good cook means the economy of your great-grandmothers and the science of modern chemists. It means much tasting and no wasting. It means English thoroughness, French art and Arabian hospitality. It means, in fine, that you are to see that every one has something nice to eat."—*Ruskin*.

CHARLOTTE RUSSE.

1 pt. cream, $\frac{1}{2}$ box gelatine, 1 teaspoon flavoring and $\frac{1}{2}$ lb. lady fingers. Whip the cream; add the gelatine dissolved in hot water, 1 cup sifted pulverized sugar and flavoring. Line a mould with the lady fingers, pour in the cream and leave in a cool place until served.

COFFEE BAVARIAN CREAM.

Soak $\frac{1}{2}$ package gelatine in cold water to cover. Make 1 cup strong coffee, when hot, add to it 1 cup of sugar and the gelatine. Whip a pint of rich cream stiff, add the coffee mixture gradually, when cool. This will make a little more than a quart would. Serve with whipped cream.

COFFEE BAVARIAN CREAM.

No Eggs.

Scald $1\frac{1}{2}$ cups of milk, add $\frac{1}{2}$ cup of dissolved caramel and $\frac{3}{4}$ of a cup of sugar; also $\frac{1}{2}$ package of gelatine, softened in $\frac{1}{2}$ cup of clear, strong coffee. Stir until the gelatine is dissolved, then strain and stir in a dish over ice until the mixture thickens, then fold in $1\frac{1}{2}$ cups of cream, beaten solid. When the mixture begins to get firm, turn into a mould that has been rinsed out with cold water.

FAMILY TROUBLES.

Father plays the horses,
Mother plays bridge whist,
And pork and beans is all there is
Upon the dinner list.

—*Washington Star.*

FROZEN DESSERTS.

BANANA CREAM.

Cut up 3 bananas in small pieces into $\frac{1}{2}$ cup of water; add 6 tablespoons of sugar; cook ten minutes. Remove from fire and add the juice of 1 lemon. Add $\frac{1}{2}$ tablespoon of gelatine moistened with 2 tablespoons of cold water. Stir until mixture is thick. Add $\frac{1}{2}$ cup of cream (which has been whipped) and pour into a mould to chill.

ICED APRICOTS.

Drain the liquor from 1 can of peeled apricots and cut in small pieces, or put through a sieve. Make a syrup by boiling 2 cups of sugar and 1 qt. of water, five minutes, strain, add apricots and apricot liquor, cool and freeze.

CARAMEL PARFAIT.

Caramelize $\frac{1}{2}$ cup sugar, add $\frac{1}{2}$ cup boiling water, stir, add $\frac{1}{4}$ cup sugar, set saucepan over hot water. Beat yolks of 2 eggs, add $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, beat again, add to hot syrup, cook until slightly thickened. Chill, set in ice water. Whip 1 cup heavy cream and 1 cup thin cream or rich milk, beat $\frac{1}{2}$ the cream into mixture, fold in remainder. Mould, let stand about 2 hours, in salt and ice. Sprinkle with browned almonds and crushed caramel.

"My dear," said Mrs. Newlywed, her face flushed with the excitement of her afternoon in the kitchen, "I want you to be perfectly frank with me now. What would you suggest to improve those doughnuts I made to-day?" "Well," replied Mr. Newlywed, lifting one with a slight effort, "I think it might be better if you made the hole bigger."—*Cincinnati Times-Star*.

MAPLE PARFAIT.

8 eggs, 1 cup of hot maple syrup, 1 pt. thick cream. Beat the yolks of the eggs until light and add the hot syrup. Cook in a double boiler, stirring constantly until a coating forms on the spoon. When cool fold in carefully 1 pt. of thick cream, beaten stiff. Put the mixture in moulds and cover the moulds with buttered paper, before putting the covers on. Pack in ice for 3 or 4 hours. Take two parts ice and one part salt for the packing. Have the cream cold for whipping.

MAPLE PARFAIT.

Beat the yolks of 3 eggs until light, add 1 cup of maple syrup. Place mixture over a slow fire and stir constantly until the eggs thicken. Then turn into a bowl and whip until cold—it will then be light. When cold, add a pt. of cream whipped to a stiff froth and the whites of the eggs well beaten. Stir well together, turn mixture into a mould and pack in ice and freeze.

ANGEL PARFAIT.

Whip the whites of 3 eggs to a stiff froth. Put $\frac{1}{2}$ a cup of sugar and $\frac{1}{2}$ a cup of water into a sauce pan, on the fire, stir and cook slowly, until a little dropped in cold water will form a ball when rolled between the fingers. Pour 3 tablespoons of the boiling hot syrup slowly on to the whipped whites, beating constantly, add a teaspoon of vanilla, sherry or any other flavoring. When the meringue is cold, add a pint of cream whipped very stiff. Mould and pack in ice and salt for four hours.

"How long shall I boil the eggs, ma'am?" asked the cook. "I don't exactly know," replied the young housewife, "but cook them until they are real tender."—*Chicago Post*.

ANGEL PARFAIT.

Boil 1 cup of sugar and $\frac{1}{2}$ cup of water until the mixture will ball when dropped in water. Whip the whites of 2 eggs until foaming, and pour over them the syrup, slowly beating all the time, until cold, then add $\frac{1}{2}$ cup of almond meats broken fine, 1 tablespoon of flavoring extract, $\frac{3}{4}$ cup of cream whipped to a stiff froth. Mix well and freeze.

ICE CREAM.

1 qt. rich cream, 1 coffee cup sugar, and vanilla flavoring. Directly before freezing add the well beaten whites of two or three eggs. Work the dasher until the mixture is very thick and stiff, then remove the dasher. It is important to pack the salt and ice for freezing directly after all are mixed.

CREOLE ICE CREAM.

Scald 1 pt. of cream in a double boiler, caramelize $\frac{1}{2}$ cup sugar, and add gradually to the scalded cream; to this add 2 pints of cream, 1 cup maple syrup, 1 cup almonds chopped fine, $\frac{1}{4}$ teaspoon salt, 1 tablespoon vanilla. Freeze.

ICE PUDDING.

Scald 1 pt. milk, and to it add 1 scant cup flour, one cup sugar, and 2 eggs. Boil twenty minutes and while hot stir into it 1 tablespoon gelatine which has been previously soaked in cold water to cover. When cool add 1 qt. cream, four tablespoons wine, 1 cup sugar and half a pound to a pound of candied fruit cut fine. Freeze and mould.

That all-softening, overpowering knell,
The tocsin of the soul—the dinner bell.
—Byron.

MAPLE ICE CREAM.

1 pt. cream, 1 teacup maple syrup, and the beaten yolks of 6 eggs. Beat the yolks until smooth and thick, then add the syrup and lastly the cream. Freeze in the usual way.

MAPLE MOUSSE.

1 cup of maple syrup, and the beaten yolks of 4 eggs. Mix them together, put on the stove and stir until it boils up, then set to cool. Beat 1 pt. of cream then add the whites of the 4 eggs. Beat the maple mixture, which is cool, until light, and stir into the cream. Put it into a pail or freezer and pack as ice cream. Use plenty of salt with the ice. Let stand three or four hours before serving.

GINGER MOUSSE.

Boil $\frac{1}{2}$ cup sugar and $\frac{1}{4}$ of a cup of water until it spins a thread, pour slowly upon the stiffly beaten whites of 2 eggs and whip until cold, then fold in 1 cup whipped cream and 1 cup finely chopped preserved ginger. Pour into a mould and cover with ice and salt allowing it to ripen three or four hours before serving.

FROZEN PUDDING.

1 pt. of cream, 1 pt. of milk, thickened with 2 tablespoons of flour and 2 well beaten eggs, $\frac{3}{4}$ cup of sugar, $\frac{1}{4}$ pound of candied cherries, a few raisins, chopped, $\frac{1}{2}$ cup of macaroni, chopped, $\frac{1}{2}$ cup of almonds, chopped, 1 tablespoon of vanilla, or any other flavor one chooses and one tablespoon of gelatine measured before soaked. Freeze.

Variety's the very spice of life that gives it all its flavor.
—Cowper.

LEMON WATER ICE.

1 qt. of water, 1 tablespoon cornstarch, 2 lemons and 1 cup sugar. Boil water and starch until all taste of starch is gone. Add the lemons, leave the rind in for a while. Sweeten to taste. When the mixture is cold strain through a sieve and freeze.

ORANGE SHERBET.

1 qt. milk, 3 oranges and the grated rind of one, juice of 1 lemon and 1 pt. sugar. Mix ingredients except milk and have that ice cold, add last and freeze immediately. Lemon sherbet can be made the same way, having everything very cold and adding milk just before freezing.

PINEAPPLE SHERBET.

1 qt. of water, the juice of 4 lemons, 1 pt. granulated sugar, and 1 can grated pineapple. Mix all together and freeze. When partly frozen add the beaten whites of 4 eggs and continue freezing until stiff.

GRAPE SHERBET.

Boil 1 qt. water, 2 cups sugar, fifteen minutes. Soak 1 teaspoon gelatine in a little cold water, add to the syrup with one pint grape juice and the juice of 2 lemons. Freeze.

FROZEN PEACHES.

To 1 qt. of ripe peaches cut fine, add 2 cups granulated sugar and the whites of two eggs (not beaten). Freeze as ice cream. A simple and nice dessert.

Color blindness is an affliction of women who paint.

BURNT CREAM.

1 qt. milk, $\frac{3}{4}$ cup wheat flour and 1 cup brown sugar. Mix the flour with a part of the milk (cold)—add the rest of the milk (scalded) and boil until it thickens. Burn the sugar in another pan and add to the mixture. Mould and serve with whipped cream.

FRUIT TO SERVE WITH ICE CREAM.

1 cup chopped or diced pineapple, 1 cup Maraschino cherries cut, 1 cup chopped English walnuts, 1 cup Tokay or Malaga grapes, seeded and cut fine, sugar to taste, and 2 tablespoons of sherry. Let stand some hours and serve a spoonful over a sherry glass of ice cream. Add the grapes just before serving.

CHOCOLATE SAUCE.

Boil 1 cup sugar, $\frac{1}{2}$ cup water, a few grains cream of tartar and $1\frac{1}{2}$ squares chocolate to the consistency of a syrup. Flavor with $\frac{1}{2}$ teaspoon of vanilla.

RASPBERRY SYRUP FOR ICE CREAM.

Take 1 qt. raspberries or strawberries, add the least bit of water, cook until thoroughly done, then strain through a cloth. To 1 cup of juice, add 1 cup of sugar. Cook until like a syrup, from five to ten minutes.

HOT CHOCOLATE SAUCE TO SERVE WITH ICE CREAM.

Boil 1 cup water and $\frac{1}{2}$ cup sugar, 5 minutes. Mix 6 tablespoons Baker's chocolate, 1 tablespoon arrow-root, and $\frac{3}{4}$ cup sweet milk. Add to the water and sugar, boil three minutes and strain. Add $\frac{1}{2}$ teaspoon vanilla. Serve hot.

Squire (to rural lad): Now, my boy, tell me how do you know an old partridge from a young one?

Boy: By teeth, sir.

"Nonsense, boy. You ought to know better. A partridge has'n't got any teeth."

"No, sir; but I have."—*Exchange*.

PIES.

PUFF PASTE.

Wash 1 lb. of butter and fold. Reserve 2 tablespoons butter, and shape the remainder into a circular piece $\frac{1}{2}$ inch thick, put on floured board. Work the 2 tablespoons butter into 1 lb. of flour with the tips of the fingers, moisten to a dough with ice water. Place on slightly floured board, knead one minute, cover with a towel and let stand 5 minutes. Pat and roll $\frac{1}{4}$ inch thick, place butter on lower half of paste, cover butter by folding paste over it. Fold right side of paste over enclosed butter, left side under, turn paste half way round, cover, let stand five minutes. Pat and roll $\frac{1}{4}$ inch thick. Fold from end towards centre, making 3 layers. Repeat 3 times and chill.

PLAIN PASTE.

Wash $\frac{1}{4}$ cup butter, pat, form into a circular piece. Add $\frac{1}{2}$ teaspoon of salt to $1\frac{1}{2}$ cups of flour, work in $\frac{1}{4}$ cup of lard with the tips of the fingers or knife; moisten to a dough with ice water. Toss on floured board, pat and roll out. Fold 3 times, chill and bake in a moderate oven.

PIE CRUST.

$\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup butter, 2 cups flour, a little salt and $\frac{1}{2}$ teaspoon baking powder mixed with the flour. Use sufficient ice-water to just mix. Roll thin.

CONUNDRUM.

How can you divide fourteen apples between nine boys, if four of the apples are very small?
By making them into apple sauce.

PIE CRUST WITH MILK.

$\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup lard, 1 cup flour, salt, an even teaspoon of baking powder and a little milk. Mix the flour, salt and baking powder, rub in the butter and lard mixed, and moisten with a little milk, stirring lightly with a spoon. Roll very thin.

PIE CRUST---for one pie.

1 cup flour, $\frac{1}{3}$ cup lard, a little salt, about a salt-spoon of baking powder and just enough cold water to roll out.

LEMON PIE.

Cover the pie-plate with a rich paste. FILLING: 1 large lemon, the juice and grated rind, 1 cup sugar, 1 whole egg and the yolks of two, (save the whites for decorating), $1\frac{1}{2}$ tablespoons corn starch in one cup of cold water. Boil in double boiler until thick. Add to the two well beaten whites, 2 tablespoons of pulverized sugar, and spread over the top after the pie is baked. Brown lightly.

LEMON PIE (two crusts.)

1 cup of sugar, the grated rind of 1 lemon, 2 level teaspoons of corn starch, 1 egg, 1 cup of boiling water, the juice of 1 lemon and 1 tablespoon of melted butter. Sift sugar and corn starch together, pour on the boiling water, cook and stir until the mixture thickens, then stir in the grated rind and juice of 1 lemon; add the melted butter and beaten egg. Bake between two crusts. This is for one pie.

Little Ethel was driving with her mother and as they drove past a swamp she saw some cat-tails growing. "Oh, mamma," she said, pointing at them, "I didn't know that sausages grew on sticks before."

LEMON PIE.

3 tablespoons corn starch, 1 saltspoon salt and $1\frac{1}{2}$ cups sugar. Mix well and add 1 pint of boiling water; let boil five minutes stirring constantly; add the grated rind and juice of 2 large lemons. When slightly cool, add the beaten yolks of 4 eggs. Cover with meringue of beaten whites with $\frac{1}{2}$ cup sugar.

LEMON PIE (made with milk).

3 crackers, the yolks of 3 eggs well beaten, 2 cups of sugar, 1 tablespoon of melted butter, $\frac{1}{2}$ teaspoon of salt, 2 cups of rich milk and the grated rind and juice of 2 lemons. Mix in the order given and let stand while mixing the pie crust. Use the whites of the eggs for a meringue. The above quantity will make two pies.

LEMON PIE.

Pour $\frac{3}{4}$ of a cup of hot milk over $\frac{1}{2}$ cup of sugar and $1\frac{1}{2}$ tablespoons of corn starch mixed together, cook over hot water five or six minutes stirring constantly. Then stir into $\frac{1}{2}$ cup of sugar beaten into 1 egg and 2 yolks, add a few grains of salt, a teaspoon of butter and turn into a plate lined with pastry. When the pie is baked, spread over it a meringue made of the whites of 2 eggs and 4 tablespoons of powdered sugar; return to the oven and brown.

SUMMER MINCE PIE.

1 cup of sour cream, 1 cup of sugar, 1 egg, 1 cup of raisins, and flavor to taste. Make with two crusts.

Supply is unlimited, but it rests with us to apportion it to our wants.

CRANBERRY PIE.

1 cup of cranberries, $\frac{1}{2}$ cup raisins, 1 cup sugar, 1 cup of warm water, 1 tablespoon flour and 1 teaspoon vanilla. Rub flour and sugar together dry; cut berries and raisins in half, then put all together and bake with two crusts.

FILLING FOR BLUEBERRY PIE.

1 qt. berries, 1 cup sugar and 2 tablespoons flour, mixed together. Put a layer of berries in the crust, then a layer of sugar and flour, and so on until the pie is full. Squeeze the juice of $\frac{1}{2}$ lemon over all and add little pieces of butter. On the top crust sprinkle powdered sugar and bake a light delicate brown.

FILLING FOR PUMPKIN PIE.

For a large pie: $1\frac{1}{2}$ cups of cooked pumpkin, sweeten very sweet, 2 beaten eggs, a pinch of salt, $\frac{1}{4}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon ginger and 2 cups of rich milk.

FILLING FOR PUMPKIN PIE.

$1\frac{1}{2}$ cups cooked pumpkin, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ cup sugar, $1\frac{1}{4}$ cup sweet milk, 1 egg, $\frac{1}{4}$ teaspoon nutmeg, $\frac{1}{4}$ teaspoon ginger and 1 tablespoon molasses. Strain the whole mixture through a wire strainer and fill a pie-tin lined with pastry.

PINEAPPLE CUSTARD PIE.

1 pineapple shredded, 1 cup of sugar and 4 eggs, reserving the whites of two for the top of the pie. Beat well together and pour over a thin pie crust.

School teachers sometimes ask their pupils queer questions if one may believe a story told by the youngest member of the Withington family.

His mother one morning discovered a shortage in her supply of pies, baked the day before, and her suspicions fell upon Johnny.

"Johnny," she said, "do you know what became of that cherry pie that was on the second shelf in the pantry?"

"Yes, ma'am," he replied, "I ate it. But I had to."

"You had to!" exclaimed his astonished mother. "What do you mean child?"

"The teacher asked yesterday if any of us could tell her how many stones there are in a cherry pie, and I couldn't find out without eating the whole pie, could I? There's just a hundred and forty-two."—*Exchange*.

CHOCOLATE PIE.

Take 3 tablespoons of unsweetened chocolate and 1 pt. of milk; boil them together until the chocolate is melted. Set aside to cool. Beat the yolks of 3 eggs very light and add $\frac{1}{2}$ cup sugar or a little more according to taste. Mix these together and put in the pie. Use the whites of the eggs for a meringue.

CHOCOLATE PIE.

4 tablespoons grated chocolate, 2 tablespoons cornstarch, 1 pt. cold water, 2 eggs, a pinch of salt, 1 teaspoon vanilla and 6 teaspoons sugar. Mix chocolate and cornstarch with half the cold water, then add sugar, yolks of eggs, salt and the remainder of the water. Set into the double boiler and cook until thick. Use the whites for the top of the pie.

THE THREE C'S.

The German emperor is said to regard the empress as an ideal woman.

"I can wish nothing better," he has said, than the girls of Germany should, like the empress, devote themselves to the church, their children, and their cooking.

COOKIES.

WHITE COOKIES.

1 cup of butter, 2 cups of sugar, 2 eggs, 1 teaspoon soda, 2 teaspoons cream of tartar, flour sufficient to roll and flavor to taste.

SUGAR COOKIES.

1 small cup sugar, 1 cup flour, 1 egg, 1 tablespoon of milk, 1 piece of butter the size of an egg, $\frac{1}{2}$ teaspoon baking powder and 1 teaspoon carraway seeds. Roll thin and cut out. Bake in a *moderate* oven until light brown.

GINGER SNAPS.

1 cup butter, 1 cup molasses, 2 cups sugar, 1 tablespoon ginger, $\frac{1}{2}$ tablespoon cinnamon, 2 teaspoons soda and 2 eggs. Boil all together and then add 2 well beaten eggs, flour enough to knead and roll out. It will take about 6 cups of flour. Bake in a hot oven and watch very closely.

GINGER COOKIES.

2 cups molasses, 1 cup sugar, 1 cup butter, 2 eggs, $\frac{1}{2}$ cup sour milk, 3 even teaspoons soda, dissolved in the milk, 1 tablespoon ginger and flour enough to roll. Ginger snaps may be made from this recipe by leaving out the milk, adding more flour and rolling thinner.

Mrs. Newliwed: "I want to get some salad."

Dealer: "Yes, ma'am. How many heads?"

Mrs. Newliwed: "Oh, goodness! I thought you took the heads off. I just want plain chicken salad."—*The Standard*.

GINGER CAKES.

1 cup molasses, 1 tablespoon lard and a pinch of soda. Put on the stove and heat until the lard is melted. Mix 2 cups flour, 2 teaspoons ginger, 1 teaspoon baking powder and $\frac{1}{2}$ teaspoon salt in a bowl, pour in the molasses $\frac{1}{4}$ cup of milk or cold coffee; break in 2 eggs, beat well and bake in patty pans.

OATMEAL COOKIES.

2 cups fine oatmeal, 3 cups flour, 2 cups brown sugar, 1 cup butter, $\frac{1}{4}$ cup water and a small teaspoon of baking powder. Mix butter and sugar together, then add the oatmeal and lastly the water. Roll thin and bake in a moderate oven.

OATMEAL COOKIES.

1 cup sugar, 1 cup lard, $\frac{1}{2}$ teaspoon soda, 2 cups oatmeal and 2 cups warm water. Mix lard and sugar together, dissolve the soda in warm water, then add oatmeal and flour sufficient to roll out.

OATMEAL COOKIES.

$\frac{2}{3}$ cup brown sugar, $\frac{2}{3}$ cup butter, 1 cup rolled oats, 1 cup flour, 1 egg and 1 teaspoon soda. Bake in a very hot oven.

OATMEAL CAKES.

1 cup sugar, 1 cup milk, 1 cup melted butter, 1 cup oatmeal, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream tartar and flour to make stiff. Roll thin.

"Why, said a youngster to his elder brother, "do herrings have so many more illnesses than other fish?"

"Who says they do?" asked the youth addressed.

"Why, this book says that thousands upon thousands of them are cured every year."—*New England Grocer.*

OATMEAL CAKES.

1 cup of oatmeal, 1 cup of flour, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk or cream and $1\frac{1}{2}$ teaspoons baking powder. Roll out thin.

ROLLED OAT COOKIES (with dates).

4 cups rolled oats, 2 cups flour, 1 cup brown sugar, 1 cup shortening or dripping, $\frac{1}{2}$ teaspoon soda (in flour), $\frac{3}{4}$ cup sour milk, 1 teaspoon salt and $\frac{1}{2}$ lb. dates (seeded). Roll thin and cut in squares.

MACAROONS.

2 cups rolled oats, 2 eggs, $\frac{3}{4}$ cup white sugar, 2 teaspoons baking powder, butter size of an egg and flavoring (vanilla or bitter almond). Drop small bits from a teaspoon on a buttered pan, not too close together as they spread quickly. They take only a few minutes to bake, and should be about the size of a ginger snap, and porous looking when cooked.

ROLLED OATS MACAROONS.

2 tablespoons butter, 1 cup white sugar, 2 eggs (beaten separately), 3 cups rolled oats and $1\frac{1}{2}$ teaspoons baking powder. Beat butter and sugar to a cream, then add the yolks; mix the baking powder with the rolled oats; add the whites last with a teaspoon of Ratifia or bitter almond. Grease pan well and drop with a mustard spoon 1 inch apart. This will make about eighty macaroons.

AT THE COUNTY SEAT.

Mrs. Philpot—"Where did you get that tea? At the hardware store?"

Mrs. Spooner—"Oh, no. The shoe store is making a special offer in tea and coffee this week."—*Chicago Daily News.*

ROCKS.

2 cups brown sugar, 1 cup butter, $3\frac{1}{2}$ cups flour, 3 eggs well beaten, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 lb. English walnuts (chopped), 1 lb. seeded raisins and 1 teaspoon soda dissolved in hot water. Mix all together and drop off a teaspoon on a buttered paper. Cook at once in a hot oven.

ROCKS.

1 cup butter, $1\frac{1}{2}$ tablespoons hot water, $1\frac{1}{2}$ cups sugar, 3 eggs, $3\frac{1}{4}$ cups flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon soda, 1 teaspoon cinnamon, 1 cup chopped walnuts, $\frac{1}{2}$ cup chopped figs and $\frac{1}{2}$ cup currants. Cream the butter and sugar, then add eggs well beaten, dissolve the soda in hot water; add half of the flour mixed and sifted with salt and cinnamon, then the nuts and fruit, and lastly the remainder of the flour. Drop on the pan in spoonful.

OATMEAL ROCKS.

2 eggs, 1 cup brown sugar, $\frac{1}{2}$ cup butter or lard, $2\frac{1}{2}$ cups rolled oats, 1 cup flour, 1 teaspoon soda sifted in the flour, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt (if lard is used), 1 cup raisins, seeded and chopped. Drop on buttered tins and bake.

JUMBLES.

2 eggs, $1\frac{1}{2}$ cups of brown sugar, 1 cup of butter, 1 tablespoon of milk and $\frac{1}{3}$ of a teaspoon of soda; add flavoring and flour enough to make a soft dough. Roll out thin and cut. Bake in a hot oven.

Hungry as the sea and can digest as much.—*Twelfth Night.*

JUMBLES.

2 cups sugar, $\frac{3}{4}$ cup butter, 1 cup sour cream, $\frac{1}{2}$ teaspoon salt, 3 eggs well beaten, 2 teaspoons soda dissolved in cold water and 4 teaspoons cream tartar sifted through the pastry flour. Mix and roll out like cookies. Sprinkle sugar over them before baking. Cut with a biscuit-cutter. Bake in a hot oven.

JACKSON COOKIES.

2 $\frac{1}{2}$ cups of brown sugar, 1 cup butter, 3 eggs, 1 cup sour cream and 1 teaspoon soda; 1 teaspoon each of cinnamon and nutmeg and 4 cups of flour. Drop on pan with a spoon.

BANBURY CAKES.

1 lb. currants, $\frac{1}{4}$ lb. beef suet (chopped very fine), $\frac{1}{4}$ lb. macaroons (powdered), 6 oz. chopped candied peel and $\frac{1}{4}$ oz. mixed spices. Mix well. Make a light puff paste; roll out very thin, spread the mixture over one-half, cover with the other half of the paste. Mark into squares and bake in a moderate oven thirty minutes.

WALNUT WAFERS.

$\frac{1}{2}$ lb. chopped walnuts, $\frac{1}{2}$ lb. brown sugar, 2 eggs, 1 scant cup flour, $\frac{1}{4}$ teaspoon baking powder and a pinch of salt. Mix the dry ingredients and add the well beaten eggs. Put a small teaspoon of the mixture on a well buttered pan and bake in quick oven.

BERLINES.

Cream 1 lb. of butter and the yolks of 3 hard boiled eggs, then 1 lb. of sugar and 1 lb. of flour. Form into balls the size of a hickory nut and roll in chopped almonds. Put in the tin and flatten with a silver fork. Bake in the oven until a light brown.

This dish of meat is too good for any but anglers or very honest men.—*Walton*.

BROWNIES.

1 cup sugar and 1 cup butter creamed, 2 eggs beaten lightly, 2 squares melted chocolate and $\frac{1}{2}$ cup flour. Flavor with vanilla and add 1 cup chopped nuts. Bake in a quick oven for fifteen minutes in a sheet and cut into shapes while warm.

MARGUERITES.

Beat 2 eggs slightly, add 1 cup brown sugar, $\frac{1}{2}$ cup flour, $\frac{1}{4}$ teaspoon baking powder, $\frac{1}{2}$ teaspoon salt and 1 cup pecan nuts chopped fine. Bake in muffin tins. Use walnuts if you prefer.

MARGUERITES.

1 cup sugar and $\frac{1}{2}$ cup water. Boil until it forms a soft ball in water. Cut 5 marshmallows in small pieces, add to the sugar and water. Pour slowly on the whites of 2 eggs beaten stiffly. Add 2 tablespoons shredded cocoanut, 1 cup chopped walnuts and $\frac{1}{4}$ teaspoon vanilla. Spread on salted wafers and bake in a very slow oven.

SOFT MOLASSES CAKES.

Mix $\frac{3}{4}$ of a cup of brown sugar with $\frac{3}{4}$ of a cup of shortening (lard), $\frac{3}{4}$ cup of molasses, $\frac{3}{4}$ cup of thick sour cream, 2 well beaten eggs, 1 teaspoon of soda, 1 tablespoon of ginger, mixed with $4\frac{1}{2}$ cups pastry flour. Chill on ice one hour, roll out and bake.

SPANISH BUN.

$\frac{1}{2}$ cup butter, 1 cup brown sugar, $1\frac{1}{2}$ cups milk, the yolks of 2 eggs, a teaspoon each of cinnamon, nutmeg and cloves, 2 teaspoons of baking powder and $2\frac{1}{2}$ cups of flour.

A woman's nature will never be changed. Man might spin and churn and knit and sew and cook and rock the cradle for a hundred generations, and not be woman. And woman will not become man by external occupations. God's colors do not wash out.—*H. W. Beecher.*

COCOANUT COOKIES.

Whites of 3 eggs, 1 cup of white sugar and a teaspoon of dry corn starch mixed together. Beat the whites to a stiff froth, then add the sugar and corn starch. Stir the mixture over a tea kettle until quite thick; when done, stir in $\frac{1}{2}$ lb. of cocoanut and 1 teaspoon of vanilla. Drop on buttered paper from a teaspoon. Bake in a very slow oven.

LEMON DROP CAKE.

1 cup sugar, 1 cup flour, 1 cup butter, 3 eggs, 1 teaspoon lemon essence and 1 teaspoon baking powder. Beat all together very lightly for ten minutes. Drop from a spoon on buttered paper. Cook in a hot oven.

SHORTBREAD.

1 lb. flour, 4 oz. fine sugar, 1 oz. rice flour and 8 oz. butter. Cream the butter, gradually add the sugar, rice flour and flour in the order given. Knead well together. Mould into cakes and pinch with a fork or pen knife to prevent blistering. Bake in a very slow oven.

KISSES.

Beat the whites of 3 fresh eggs to a stiff froth, mix with 5 tablespoons of powdered sugar and flavor with lemon. Butter a pan and lay in it white paper. Drop the mixture upon it in teaspoonsful, at least one inch apart. Sift sugar over them. Bake half an hour in a slow oven.

About the time a man goes into politics his wife starts to keeping boarders.

CAKES.

SOFT GINGER BREAD.

$\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup molasses, 2 eggs, $\frac{2}{3}$ cup of sour milk or cream, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon ginger and $2\frac{1}{4}$ cups flour. Cream butter and sugar; add molasses, spices, eggs (beaten together), then the soda dissolved in the milk, lastly the flour. Bake in a slow oven.

SOFT GINGER BREAD OR DROP CAKES.

$\frac{1}{2}$ cup medium brown sugar, $\frac{1}{2}$ cup molasses, 2 table-
spoons shortening, (butter or lard), 1 egg, 1 small spoon
salt, 1 teaspoon ginger, $\frac{1}{4}$ teaspoon cinnamon, $\frac{1}{8}$ teaspoon
cloves, 1 teaspoon soda dissolved in $\frac{1}{2}$ cup boiling water
and $1\frac{1}{2}$ cups flour.

GINGER BREAD.

1 cup molasses, 1 cup sugar, 1 cup butter, 1 cup sour
milk, $3\frac{1}{2}$ cups flour, 2 eggs, 3 teaspoons soda and 2 table-
spoons ginger. Stir sugar and butter together, work in
eggs without beating, dissolve soda in milk, then add to
the mixture; mix ginger in flour, then stir in. Bake in
hot oven about forty minutes.

GINGER BREAD.

1 cup brown sugar, 1 scant cup butter, 2 cups
molasses, 2 unbeaten eggs, 1 cup flour, 1 teaspoon ginger
and 1 teaspoon cinnamon. Mix well and add to above,
3 cups flour, 1 cup cold water and 1 teaspoon soda. Bake
in a hot oven about forty minutes.

Music hath charms to soothe the savage heart, to soften rocks, or bend a knotted oak.—*Congiene*.

GINGER BREAD.

1 cup sugar, 1 cup black molasses, 1 cup sweet milk, $\frac{2}{3}$ cup butter, 2 tablespoons chopped preserved ginger, 2 tablespoons chopped blanched almonds, 1 tablespoon ground ginger and 4 eggs beaten separately; $\frac{1}{2}$ teaspoon soda dissolved in 2 tablespoons of milk or hot water and 3 cups flour, less 1 tablespoon. Bake slowly in two tins.

GINGER BREAD.

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups molasses, $2\frac{1}{2}$ cups flour, 1 egg, 1 teaspoon soda, 1 tablespoon ginger, and $\frac{1}{2}$ cup milk.

HARD GINGER BREAD.

2 cups molasses, 1 cup sugar, 1 cup butter, 2 eggs, $\frac{1}{2}$ cup sour milk, 3 even teaspoons of soda, 1 tablespoon of ginger and flour enough to roll well. Bake in a slow oven thirty-five to forty minutes.

CARAMEL CAKE.

1 cup of sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, the whites of 4 eggs and 2 teaspoons of baking powder. Bake in layers. CARAMEL—6 heaping tablespoons of grated chocolate, 2 eggs, 1 cup of brown sugar, 1 tablespoon of vanilla and a scant $\frac{1}{2}$ cup of sweet milk; mix all together. Stir while boiling, until thick.

BROWN CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 egg, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon soda, 1 cup seeded raisins and flour to make pretty stiff. Add the soda to the sour milk and mix in the order given.

"Pa, said the boy looking up from his book, what does a man's better-half mean?"

"Usually my son, replied the father from behind the evening paper, "she means exactly what she says."

CLOVE CAKE.

$\frac{1}{2}$ cup butter, 1 cup brown sugar, 2 eggs, 1 small cup sour cream, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon cinnamon, 1 cup seeded raisins, 2 cups flour, $\frac{1}{2}$ teaspoon soda dissolved in a little water and 2 tablespoons molasses. Bake in a slow oven, testing with a straw.

DARK MOLASSES CAKE.

$\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 3 eggs, the whites beaten separately, 1 cup dark molasses, 1 cup buttermilk, 1 teaspoon soda, 1 tablespoon ginger, 1 tablespoon cinnamon and 3 cups flour. Rub butter, sugar and eggs together, then add the molasses; the soda dissolved in a little hot water, added to the buttermilk; flour and beaten whites of eggs last. Bake in a slow oven.

SPICE CAKE.

$\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses and $\frac{1}{2}$ cup sour milk. Mix molasses and sour milk together with 1 teaspoon soda, the yolks of 2 eggs, $1\frac{1}{2}$ cups flour, 1 teaspoon cinnamon and 2 teaspoons mixed spices. Use the whites of the eggs for frosting. Bake in two layers, or a small loaf cake.

SPICE CAKE.

$\frac{1}{2}$ cup butter, 1 cup brown sugar, $2\frac{1}{2}$ cups flour, the yolks of 4 eggs, $\frac{1}{2}$ cup milk, 2 teaspoons cinnamon, 1 teaspoon allspice, $\frac{1}{2}$ teaspoon cloves and 1 teaspoon baking powder. Rub butter and sugar to a cream; add the eggs, beat a few minutes, then add the flour, baking powder, spice and milk. Mix to a smooth batter.

Husband—"Those biscuits we had for supper last evening were just like my dear old mother used to make."

Wife—"How kind of you to say so."

Husband—"I didn't notice the similarity at the time, but I recognized the old familiar nightmare that disturbed my slumbers."—*Chicago Daily News.*

SPICED CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 cup raisins, $2\frac{1}{2}$ cups flour, 1 even teaspoon soda, $\frac{1}{2}$ teaspoon baking powder, cinnamon, nutmeg and salt. Mix baking powder with part of the flour, and raisins with the rest and add last. Bake in a moderate oven.

CHOCOLATE CAKE (Loaf cake).

2 oz. of chocolate, 4 eggs, $\frac{1}{2}$ cup of milk, 1 teaspoon of vanilla, $1\frac{3}{4}$ cups of flour, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar and 1 heaping teaspoon of baking powder. Dissolve the chocolate in 5 tablespoons of boiling water. Beat the butter to a cream; add the sugar gradually, beating all the while; add the yolks and beat again, then the milk, then the melted chocolate and flour. Give the whole a vigorous beating. Now beat the whites of the eggs to a stiff froth and stir them in carefully; add the vanilla and baking powder, mix quickly and turn into a greased cake-pan (with paper on the bottom). Bake in a moderate oven forty-five minutes.

CHOCOLATE CAKE.

2 squares Baker's chocolate melted and mixed with 5 tablespoons of boiling water. Set to cool. $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups (scant) sugar, 3 eggs, $\frac{1}{2}$ cup milk, 2 cups (scant) flour and 2 teaspoons baking powder. Add chocolate and 1 teaspoon of vanilla. ICING—Boil 2 cups granulated sugar and $\frac{1}{4}$ cup boiling water, pour into beaten white of 1 egg.

WHEN IT'S SAFE.

Mary—"No, indeed, I don't never give my dolly no medicine. She's a Christian Scientist." Jane—"Well, I s'pose it's all right to be a Christian Scientist when you've nothing but sawdust in your stummick."—*Life*.

LOAF CHOCOLATE CAKE.

$\frac{1}{2}$ cup of butter, $1\frac{1}{2}$ cups of sugar and 4 eggs, beaten. Beat this together, then add 2 oz. of unsweetened chocolate in 5 tablespoons of boiling water, $\frac{1}{2}$ cup of milk, $1\frac{3}{4}$ cups of flour, 2 teaspoons baking powder, 1 teaspoon vanilla and the whites of 4 eggs (beaten) and added last. Bake in a shallow tin, chocolate frosting for the top, and nuts, if desired. Cut in small squares.

CHOCOLATE CAKE.

Make the brown mixture for this cake by melting a double boiler a cake of sweet chocolate (grated), a cup of light brown sugar and a gill of milk. Cook until it boils, then remove. Beat in a tablespoon of vanilla, and set aside to cool. Cream a cup of sugar with half a cup of butter; add a gill of milk, the beaten yolks of 2 eggs, enough flour to make a good batter and the beaten whites of the eggs. Now stir in quickly and lightly the brown mixture and bake in larger tins. Spread each layer when cold with a chocolate filling and cover the entire cake with a chocolate frosting.

NANCY HANKS CAKE.

1st. $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 3 eggs, $\frac{1}{2}$ cup flour and $\frac{1}{2}$ cup milk. 2nd. 8 tablespoons of chocolate (Baker's) with 5 tablespoons of milk until thick—less if desired; add to above and add $1\frac{1}{2}$ cups flour and 2 teaspoons baking powder. Prepare second part first and set to cool. Bake in three layers, white icing between and eat with whipped cream.

There is no higher art than that which tends towards the improvement of human food.—*H. W. Beecher.*

CHOCOLATE SPONGE CAKE.

Melt 4 oz. of unsweetened chocolate over hot water; add a cup of powdered sugar, a cup of milk and stir until smooth. Beat the yolks of 4 eggs and a cup of sugar until light, using a wire egg-beater. Add the hot chocolate mixture and continue beating. Flavor with vanilla. Beat in the whites of the eggs and lastly a heaping cup of flour mixed with a level tablespoon of baking powder. Bake in layers. This is particularly fine in two layers. Spread with icing between layers and on top of cake. Nuts (pecans) are very nice in the icing.

SPONGE CORN CAKE.

$\frac{3}{4}$ cup cornmeal, 1 cup flour, $\frac{1}{2}$ cup brown sugar, 1 cup milk, 1 large tablespoon of butter, $1\frac{1}{2}$ teaspoons of baking powder, 2 eggs and a small pinch of salt. Mix cornmeal, flour, salt and baking powder together and sift two or three times. Beat butter and sugar to a cream, add beaten eggs and milk, then the sifted flour and bake in a deep pan.

MACKDONALD CAKE.

1 cup butter, creamed, $1\frac{1}{2}$ cups sugar, the yolks of 4 eggs, 1 teaspoon of lemon or vanilla, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup corn starch, $1\frac{1}{2}$ cups pastry flour, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda and the whites of the eggs. Mix in the order given and bake in a moderate oven.

SPONGE CAKE.

1 cup of white sugar, 4 eggs beaten ten minutes, 1 cup of flour with a teaspoon of cream of tartar sifted through it and 3 tablespoons of hot water with half a teaspoon of soda dissolved in it. Mix to a thin batter and bake in two round cake tins.

A good digestion to you all; and once more I shower a welcome on ye!—*Henry VIII.*

BERMUDA SPONGE CAKE.

6 eggs, their weight in sugar, half their weight in flour, the juice and rind of 1 lemon, or essence of any kind for flavoring. Beat briskly the whites till very stiff, rub yolks and sugar to a smooth cream; add the beaten whites and stir in the sifted flour. Bake gently in a moderate oven.

SPONGE CAKE.

1 cup sugar, 1 cup flour, less 1 tablespoonful, 4 eggs, 1 tablespoon corn starch, 1 teaspoon cream tartar and $\frac{1}{4}$ teaspoon soda. Beat the yolks of the eggs and sugar together till smooth. Put 1 tablespoon of corn starch in a cup and fill the cup up with flour; add the cream of tartar and soda, sift all together three times; beat into the eggs and sugar, and lastly add the whites of the eggs beaten stiff. Bake in a rather hot oven.

DELICATE SPONGE CAKE.

1 cup sugar, 4 tablespoons water, a pinch of salt, 3 eggs, $\frac{1}{2}$ teaspoon vanilla and 1 cup of flour. Cook sugar and water together until it just threads, turn the hot syrup slowly into the whites of the eggs, which have been beaten very light, beat while turning in the syrup and continue to beat fifteen minutes; then add salt, vanilla and the beaten yolks. Beat all together thoroughly, then gently cut and fold in the sifted flour. Bake in a loaf, in a moderate oven, about forty minutes.

SPONGE CAKE.

5 eggs, 1 cup granulated sugar, 1 cup flour and flavoring. Beat the whites and yolks separately, then put together; add the sugar and flavoring and beat for fifteen minutes. Mix the flour in as lightly as possible and put immediately into the oven. Bake twenty-five or thirty minutes.

What an excellent thing did God bestow upon man when He gave him a good stomach.—*Beaumont and Fletcher.*

WALNUT LOAF CAKE.

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, 3 eggs, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups walnut meats and flavor to taste. Rub the butter, sugar and yolks of eggs to a light cream; add milk and flavoring, then the flour, into which the baking powder has been sifted; next the whites of eggs (well beaten), then the chopped meats, and lastly 2 tablespoons of boiling water. Bake in steady oven thirty-five minutes.

WALNUT CAKE.

1 cup of butter, 2 cups brown sugar (rolled), 4 eggs (beaten separately), 1 cup of milk, 1 dessertspoon molasses, 3 cups of flour, 2 teaspoons baking powder, 1 cup of chopped walnuts and 1 cup raisins. Bake in a dripping-pan and frost.

NUT CAKE.

2 cups sugar, $\frac{3}{4}$ cup butter, $\frac{3}{4}$ cup milk, 3 cups flour, 1 cup nutmeats, whites of 4 eggs, 2 teaspoons baking powder and flavor with vanilla. Bake in a slow oven.

LIGHTNING CAKE.

$\frac{1}{4}$ cup butter, 2 eggs, 1 cup sugar, 1 cup flour, $\frac{1}{2}$ teaspoons baking powder and $\frac{1}{2}$ teaspoon each of rose, lemon and vanilla extracts. Take a measuring cup, first put in the butter, then eggs and fill up with milk; add this to the other ingredients and beat five minutes.

QUEEN CAKE.

1 cup sugar, 1 tablespoon butter; add the yolks of 3 eggs, $\frac{3}{4}$ cup milk, 1 cup of sifted flour, then the whites of 3 eggs, then $\frac{3}{4}$ cup flour with 2 teaspoons baking powder.

Those palates who must have inventions to delight the taste.—*Pericles*.

CREAM CAKE.

1 cup of granulated sugar, 1 egg, 1 large cup of flour, $\frac{3}{4}$ cup of milk, butter size of an egg, 1 large teaspoon of baking powder and essence of vanilla. Bake in one layer. When cooked, mash up 3 bananas with a fork and sprinkle plentifully with sugar, then sprinkle on top of the cake. After this, spread $\frac{1}{2}$ pt. of cream, whipped quite stiff, over the whole.

ICE CREAM CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 1 teaspoon essence lemon, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder and the whites of 3 eggs. Bake three-quarters of an hour in moderate oven. FROSTING—Yolks of 3 eggs well beaten, flavor with vanilla and thicken with pulverized sugar. Put on cake before it gets quite cold.

FEATHER CAKE.

Whites of 6 eggs beaten stiff, 2 cups sugar, 1 scant cup of butter, $3\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup sweet milk and 1 teaspoon baking powder. Flavor with bitter almond. Mix well in the order given and bake thirty-five to forty minutes in a hot oven.

GOLD CAKE.

Is made in the same way, with the addition of 1 egg to the yolks of 5, and brown sugar, instead of white.

SILVER CAKE.

2 cups sugar, $\frac{1}{2}$ cup butter, the whites of 5 eggs, 1 cup milk, 3 cups flour, $\frac{1}{2}$ teaspoon soda and 1 teaspoon cream of tartar, or 2 of baking powder.

Any home is happy where the inner man is satisfied with good food, and the outer woman dressed up with fine raiment.

WASHINGTON WHITE CAKE.

The whites of 2 eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup corn starch, 1 cup flour, $\frac{1}{2}$ teaspoon soda and 1 teaspoon cream tartar. Mix well together, adding the milk last and bake in a hot oven.

SNOW CAKE.

1 lb. arrowroot, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. fruit sugar, the whites of 6 eggs, 1 teaspoon baking powder and flavor to taste. Beat the butter to a cream, sift in the sugar, arrowroot and baking powder gradually, beating well. Whisk the whites of eggs to a stiff froth, add them to the other ingredients and beat for twenty minutes. Add flavoring and bake in a moderate oven for one hour.

CORN STARCH CAKE.

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 cup flour, $\frac{1}{2}$ cup corn starch, $\frac{1}{2}$ cup milk, 1 heaping teaspoon baking powder and the whites of 4 eggs.

ARROW ROOT CAKE.

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, the whites of 6 eggs, 1 lb. arrowroot, 1 teaspoon cream of tartar and $\frac{1}{2}$ teaspoon soda. Put soda in a little hot water. Sift the arrowroot.

RICE FLOUR CAKE.

5 eggs, 1 cup of white sugar, 1 cup of rice flour and 1 teaspoon baking powder. Beat the yolks of the eggs very lightly, add the sugar, then the rice flour into which the baking powder has been sifted; lastly, add the whites of the eggs which have been beaten very stiff. Beat the mixture about twenty minutes. Bake thirty minutes.

Be not forgetful to entertain strangers for thereby some have entertained angels unawares.—*Heb. xiii., 2.*

BRIDE'S CAKE.

Whites of 16 eggs, 1 lb. sugar, $\frac{3}{4}$ lb. butter, 1 lb. flour, 1 teaspoon soda, $1\frac{1}{2}$ teaspoons cream of tartar and 1 cup sour cream or milk. Beat the eggs to a froth, add the sugar and beat twenty minutes. Cream the butter, to which add the flour, put the cream of tartar into the flour and the soda into the milk. Use lemon or almond extract for flavoring.

PEACH SHORT CAKE.

$\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 1 egg, 2 teaspoons baking powder, 1 cup flour, $\frac{1}{2}$ cup milk and $\frac{1}{2}$ teaspoon salt. Mix butter and sugar, add egg well beaten. Mix flour, salt and baking powder; add the milk and then the flour, a little at a time. Beat well and turn into a round buttered tin. Bake twenty minutes in a hot oven. When baked, cool, and spread with fruit. Serve with whipped cream made as follows: 1 pt. of thick cream, flavored with vanilla, and $\frac{1}{2}$ cup pulverized sugar, whipped stiff and heaped on top of the cake.

ORANGE CAKE.

$\frac{1}{4}$ cup butter, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour and $2\frac{1}{2}$ teaspoons baking powder. Rub butter to a cream, add sugar, then the yolks of the eggs beaten well; next the milk and sifted flour, to which has been added the baking powder, and lastly the well beaten whites. Bake in two pans of the same size. **ORANGE FILLING**— $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup orange juice, $2\frac{1}{2}$ tablespoons flour, $\frac{1}{2}$ tablespoon lemon juice, grated rind of $\frac{1}{2}$ orange, 1 egg and 1 teaspoon butter. Cook all to a cream. **ORANGE FROSTING**—Grated rind of 1 orange, 1 teaspoon lemon juice, 1 tablespoon lemon juice, and the yolk of 1 egg. Thicken to desired consistency with confectioner's sugar.

When a woman asks you to stay to supper, her mind goes off on a lightning visit to her cupboard, and if her manner grows more cordial it means that the trip was satisfactory.—*Atchison Globe.*

TILDEN CAKE.

1 cup butter, 2 cups sugar, 3 cups flour, 1 cup sweet milk, 2 teaspoons baking powder, 2 teaspoons essence of lemon and 4 eggs. Beat butter and sugar together, then the eggs and milk, add the lemon, sift baking powder and flour together. Mix well and bake in a moderate oven.

PEACH SHORT CAKE.

1 tablespoon of butter, $\frac{1}{2}$ cup of white sugar, 2 eggs, $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ cups of flour and $1\frac{1}{2}$ teaspoons baking powder. Bake in a quick oven. Have ready a bowl of sliced peaches heated. Split the cake and spread a little butter on each layer. Fill in with the peaches and spread some on top. Serve with cream, or put whipped cream on top of the cake just before serving. Send to the table warm.

BLUEBERRY CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 1 egg, 2 cups flour, with 2 teaspoons baking powder and 1 pt. of blueberries, rolled in flour. Mix in the order given and bake thirty minutes in a hot oven. To be eaten warm.

BLACKBERRY JAM CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups flour, 3 eggs, 3 tablespoons sour cream (or milk), 1 even teaspoon soda, 1 even teaspoon nutmeg, 1 even teaspoon cinnamon, 1 even teaspoon allspice and 1 cup blackberry jam stirred in last. Bake in two layers and put together with chocolate frosting.

Let us have faith that makes might, and in that faith let us to the end dare to do our duty, as we understand it.—*Lincoln.*

RASPBERRY CAKE.

2 eggs, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup of sugar, 1 large cup of flour, 1 tablespoon of sour milk, 1 teaspoon soda and 1 cup canned raspberries. Mix in the order given and bake in two layers twenty-five minutes in a hot oven. Put layers together with any layer cake filling or frosting.

JELLY CAKE.

1 cup sugar, 3 tablespoons of melted butter, 3 eggs, 1 cup milk, flour enough to thicken (about 2 scant cups), 1 teaspoon soda, 2 teaspoons cream tartar and flavoring. Bake in three layers. ICING—1 cup sugar and 4 tablespoons of water. Let boil until it feathers. Have the white of 1 egg beaten up stiff, stir the boiling syrup into the beaten white, beat well, flavor and spread between cake.

ROLL JELLY CAKE.

3 eggs, 1 cup of sugar, 1 cup of flour, 3 tablespoons of water and 1 teaspoon of baking powder. Beat the yolks of eggs until smooth, then add water and beat again. Add sugar to the beaten whites, then fold lightly into the yolks, lastly add flour well sifted with the baking powder. Bake in a moderate oven for about ten minutes, turn out on a cloth, spread with jelly, then roll.

ROLLED JELLY CAKE.

5 eggs beaten very light, 1 teacup flour, 1 teacup sugar, 3 tablespoons water, 1 scant teaspoon baking powder and flavor as desired. Sift flour, sugar and baking powder several times before adding to the eggs. Bake in a thin sheet. Cover with jelly and roll while warm.

Loves sees enough in a plate of ice cream with two spoons.
Matrimony loves a regular order for a whole freezer.

GERMAN FINGERS.

Beat the yolks of 5 eggs with $\frac{1}{2}$ lb. of sugar; add $\frac{1}{2}$ lb. of almonds cut fine, the grated rind and juice of 1 lemon. Mix well, add $\frac{1}{2}$ lb. flour gradually, roll out thin and cut in strips the size of finger.

ROLED WALNUT CAKES.

$\frac{1}{2}$ lb. of brown sugar, $\frac{1}{2}$ lb. walnut-meats, slightly broken, not chopped, 3 tablespoons (even) of flour, $\frac{1}{4}$ teaspoon baking powder, $\frac{1}{8}$ teaspoon of salt and 2 eggs. Beat eggs; add sugar, salt, flour and lastly the walnuts. Drop in small teaspoonfuls on buttered pans and bake until brown. Remove from the pan, and roll as soon as baked.

ANGEL CAKE.

Whites of 9 eggs, $1\frac{1}{2}$ cups of sugar, 1 cup of flour, $1\frac{1}{2}$ teaspoons cream tartar and $\frac{1}{2}$ teaspoon vanilla. Mix well together in the order given. Bake with oven door open until it rises to top of pan, then close. Take about forty minutes to bake.

ANGEL FOOD.

Beat the whites of 9 eggs almost half an hour, add a pinch of salt, then half a teaspoon of cream tartar and beat until stiff. To this add $1\frac{1}{2}$ cups granulated sugar which has been sifted, and a teaspoon of vanilla. Beat well, then add 1 cup of flour, sifted five times and measured after being sifted, fold in lightly and bake forty minutes in a slow oven.

PRINCE'S CAKE.

1 cup of butter, 2 cups of sugar, 6 eggs, $\frac{1}{2}$ cup of milk, 4 cups of flour, 4 teaspoons of baking powder and 1 lb. of raisins.

Why is asparagus like many sermons? The end is the part the people enjoy the most.—*Sunny Hours*.

PLAIN LAYER CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{3}{4}$ cup sweet milk, 2 cups flour and 2 teaspoons baking powder. Cream butter and sugar and beat the whites separately, then add yolks beaten. ICING—Melt 1 square Baker's chocolate with 3 or 4 tablespoons of hot water. Thicken with pulverized sugar.

BOSTON MARBLE CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs beaten separately, 2 cups flour, $\frac{1}{2}$ cup milk, 1 teaspoon cream tartar and $\frac{1}{2}$ teaspoon soda. When mixed, take half the dough and to it add 2 tablespoons of grated chocolate, 1 tablespoon of molasses, $\frac{1}{2}$ teaspoon cinnamon and $\frac{1}{2}$ teaspoon cloves. Mix the two parts together like any marble cake.

COCOANUT CAKE.

1 cup of butter, 1 cup of sweet milk, 2 cups of flour, 2 cups of sugar, 1 cup of corn starch, whites of 5 eggs, 1 teaspoon of soda and 2 teaspoons of cream tartar. Bake in three round jelly tins. JELLY FOR CAKE—1 lb. of sugar, boil until candied. When cold, take the whites of 2 eggs, well beaten, and stir in $1\frac{1}{2}$ coffee cups of coconut. Spread over each cake like jelly.

FRUIT CAKE.

1 lb. butter, 1 lb. sugar, 10 eggs (beaten separately), 1 lb. mixed peel, $1\frac{1}{4}$ lbs. flour, 2 lbs. raisins, 2 lbs. currants, $\frac{3}{4}$ cup black molasses, 2 tablespoons ground cinnamon, 1 tablespoon ground cloves, 1 tablespoon ground allspice and 1 wine glass of brandy. MIXTURE—Beat butter and sugar to a cream: add yolks of eggs, then molasses, next peel, and the flour, into which 1 teaspoon of soda has been mixed. Then add currants and raisins, lastly add the whites of eggs.

On the honeymoon there is a fine disregard of price and the number of dishes, but afterward one order is served for two.

SUNSHINE CAKE.

Whites of 7 small eggs, yolks of 5 eggs, 1 cup granulated sugar, $\frac{2}{3}$ cup of flour, $\frac{1}{4}$ teaspoon cream tartar and a pinch of salt. Flavor to taste. Sift the flour and sugar five times, measure and set aside as for angel cake. Beat the yolks of the eggs thoroughly, then after washing the beater, beat the whites about half; add the cream tartar and beat until very, very stiff. Stir in the sugar lightly, then the beaten yolks thoroughly; add flour and flavoring and put in a tube pan. Bake at once. It will bake in thirty-five to forty minutes.

POUND CAKE.

$\frac{3}{4}$ lb. butter, 10 eggs, 1 lb. sugar, 1 lb. flour, $\frac{1}{4}$ teaspoon soda, and flavor to taste.

FRUIT CAKE.

Make pound cake and add 2 lbs. raisins, 2 lbs. of currants, 1 lb. citron, 1 teacup of strained honey, $\frac{3}{4}$ oz. nutmeg, $\frac{3}{4}$ oz. cloves and 1 oz. cinnamon. Roll the fruit in flour.

BRIDE'S CAKE.

12 oz. of flour, 8 oz. of butter, 1 lb. of white sugar, whites of 16 eggs. Flavor with lemon. Beat sugar and butter together; add the whites of the eggs well beaten, then the flour with 1 teaspoon of baking powder in it.

LEOPARD CAKE.

Bride's cake and Fruit cake mixed like marble cake make what is called Leopard cake.

"Don't you know," said the tall man at the free lunch counter, "I'd be satisfied with the world if I could find a pearl in this oyster soup."

"Some people want so much," sighed the little man, "I'd be satisfied if I could only find an oyster."

DAVIS CAKE.

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 cup sour milk, 1 cup stoned raisins, 1 egg, 1 teaspoon soda, 2 teaspoons cream tartar in flour, 1 teaspoon mixed spices and 2 cups flour. Dissolve soda in a little hot water. A cheap cake, but nice.

LOAF CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 cup sweet milk, 1 pt. flour, 1 cup raisins and 2 teaspoons baking powder.

FRUIT CAKE.

1 lb. flour, 2 lbs. seeded and chopped raisins, 2 lbs. currants, $\frac{3}{4}$ lb. citron, 1 lb. sugar, $\frac{3}{4}$ lb. butter, 10 eggs, 2 wine glasses brandy, 3 teaspoons baking powder, 1 tablespoon cinnamon, 1 tablespoon nutmeg and 1 teaspoon cloves. Stir sugar and butter to a cream; add the yolks of the eggs, then spice, then the flour, to which has been added the baking powder, then the fruit, and lastly the whites of the eggs beaten to a froth. Bake slowly.

FRUIT CAKE.

2 cups of butter, 4 cups of brown sugar, mix to a cream; add 12 eggs well beaten, 1 cup syrup, 1 nutmeg, 2 teaspoons cloves, 2 teaspoons of cinnamon, 1 teaspoon of allspice, 2 cups of flour, 2 teaspoons of baking powder, 3 lbs. of currants, 3 lbs. of raisins, $\frac{1}{2}$ lb. citron peel, $\frac{1}{2}$ lb. lemon peel, and 1 lb. of figs cut thin and small. Bake in a slow oven for three hours.

Get wise when you make a mistake: the only crime is in making the same one twice.

FRUIT CAKE.

12 eggs, $\frac{3}{4}$ lb. butter, 1 lb. brown sugar, 1 lb. flour, 2 lbs. raisins, 2 lbs. currants, $\frac{1}{2}$ lb. mixed peel (more of citron than any other), 4 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, 1 lb. dates, $\frac{1}{2}$ cup molasses, 1 teaspoon baking powder and $\frac{1}{2}$ lb. almonds. Stone the raisins and clean the currants. Cut the peel in small pieces, blanch the almonds and cut in fourths, wash the dates dry, stone and cut in four pieces. Sift the flour and spices together and sift a little flour over the fruit. Cream the butter and sugar, beat well, then add the eggs, well beaten. Mix the baking soda with the molasses, then add to butter; add the flour and stir in the fruit. Bake in a moderate oven until a straw may be put in and come out dry. Line the pans with three thicknesses of buttered paper.

Receipt from the Toronto Y.W.C.A. Cooking Class.

WHITE FRUIT CAKE.

$\frac{1}{2}$ lb. butter, 1 lb. sugar, 1 lb. raisins, 6 eggs, 1 lb. flour, 1 cup milk and 1 teaspoon baking powder. Flavor to suit. Can be varied by adding grated cocoanut and peel, if desired.

CREAM PUFFS.

In a dish on the stove have 1 cup of boiling water and $\frac{1}{2}$ cup of butter. When the butter is dissolved, add 1 cup of flour, stir in quickly and set to cool. When cool enough, so that you can put in the eggs without curdling, add 3, beating them in one at a time. Drop batter from a teaspoon and bake twenty minutes in an oven suitable for bread. This will make nine. FILLING—1 pt. of milk heated in a double boiler, sweetened to taste, and thickened with the yolk of 1 egg and 2 heaping teaspoons of corn starch. Fill puffs when cold and sift powdered sugar over them before serving. Use any flavoring preferred.

If we will take the good we find, asking no questions, we shall have heaping measures. The great gifts are not got by analysis.—*Carlyle*.

WHITE MOUNTAIN CAKE.

1 lb. flour, 1 lb. sugar, $\frac{1}{2}$ lb. butter, 6 eggs beaten separately, 1 cup milk and 2 teaspoons baking powder. Flavor to taste. Mix the ingredients in the order given and bake in a hot oven thirty-five to forty minutes.

FILLING FOR LEMON CAKE.

1 lemon, juice and grated rind, 1 cup sugar, $\frac{1}{2}$ cup water, the yolk of 1 egg and 1 tablespoon corn starch. Dissolve the sugar in the water and add the rest, cooking only till well mixed.

RAISIN FILLING FOR LAYER CAKE.

1 cup sugar and $\frac{1}{2}$ cup water. Boil until it hairs. Pour this over the beaten white of 1 egg. Stir in 1 cup of chopped raisins or $\frac{1}{2}$ cup raisins and $\frac{1}{2}$ cup chopped walnuts. Beat until it will spread.

CREAM ALMOND FILLING FOR LAYER CAKE.

1 cup pounded almonds, 1 cup pulverized sugar, 1 cup sour cream and 1 teaspoon vanilla. Whipped sweet cream may be used if you haven't the sour. Mix in the order given and spread on the layers.

MAPLE ICING.

Boil 2 cups of maple syrup until it hardens in water, then beat into the well beaten white of 1 egg. Chopped nuts are delicious through this icing.

CHOCOLATE ICING.

Dissolve $\frac{3}{4}$ of a cup of pulverized sugar in a little hot water; add 2 tablespoons of grated chocolate, stirring slowly, into the sugar until well dissolved. Use at once.

A man ought not to make a digestion a business apart. He ought to dine and digest at the same time, and nothing aids this dual function like good conversation.—*Dr. Vron.*

MAPLE FROSTING.

Take 1 cup of maple syrup, let it boil $\frac{1}{2}$ hour; cool, but do not let it get cold. Add $\frac{1}{2}$ teaspoon of cream tartar and the white of 1 egg beaten stiff. Beat all till of the proper consistency to spread.

BREADS AND YEAST.

HOME-MADE BREAD.

3 qts. flour, 2 tablespoons salt, 3 pts. water, 2 potatoes (mashed), 1 yeast cake, a little sugar, lard and butter. Dissolve the yeast in 1 pt. of water—make a thick batter and let rise three or four hours. Add the other ingredients and knead till the flour is used up. Cover well and let rise over night. In the morning, mould lightly and put in pans. Bake one hour.

HOME-MADE BREAD.

Have your flour warm. Soak an yeast cake in 1 pt. of warm water (not hot), stir in enough flour to make a batter. Cover and set in a warm place to rise. When light, add 3 pts. of warm water, 2 tablespoons of brown sugar and a little salt. Dissolve salt and sugar in the water fifteen minutes before using. Beat (not stir) and set in a warm place over night to rise. In the morning, add flour until it does not stick to the hands. Knead well, let rise, knead well again; second time mould into rolls or loaves and bake in a moderate oven from three-quarters of an hour to an hour. Do not let your bread get chilled over night; keep warm and you will have good bread.

Plain food is quite enough for me,
Three courses are as good as ten,
If Nature can subsist on three,
Thank Heaven for three. Amen.

—*Oliver Wendell Holmes.*

HOME-MADE BREAD.

Sift 3 qts. of flour, add 2 tablespoons of sugar, 1 tablespoon of salt and work in with the tips of the fingers 2 tablespoons of lard. If there is any sweet milk left at night, scald it and set to cool until it is luke warm; dissolve a fresh yeast cake in 1 cup of luke warm water and add to the cool scalded milk. Add this liquid to the flour and if there is not enough add more luke warm water to take up all the flour, but do not have it too soft. Turn out on a floured board and knead lightly, place in a bread tin, cover, and set in a warm place over night. In the morning knead and again set in a warm place to rise. When it has risen to twice its bulk, turn out on a board and cut off into loaves, kneading each one into shape. Place in greased tins to rise and then bake fifty minutes in a moderate oven. **TO TEST AN YEAST CAKE**—Remove the tin foil wrapper and break the yeast cake in two: if it breaks plumb, the yeast cake is fresh; if it draws apart like creamy candy, it is not fresh, and should not be used.

YEAST.

First morning, boil 2 ounces of the best hops in 4 qts. of water, one-half hour. Strain and cool (to the thickness of new milk). Add a small handful of salt and one-half pound of brown sugar. Beat up one pound of flour with some of the liquid. Mix all well together and allow to stand till the third day. Then add 3 lbs. of mashed potatoes, allow to stand until the next day, then strain and put in a jar. (Must be stirred frequently while being made and kept in a warm place.) Shake well before using. This quantity lasts for three or four months.

When you entertain, do it in an easy natural way, as if it was an every day occurrence, not an event of your life; but do it well.—*Ward McAllister.*

HOME-MADE YEAST.

Soak 2 Royal yeast cakes in $\frac{1}{2}$ cup of warm water. Take 6 large tablespoons of flour and pour over them 1 qt. of hot water. Mix together, do this in the morning. At noon, take 10 large potatoes, boil, drain and mash. Put in 3 pts. of boiling water, 1 cup of sugar, 1 teaspoon of ginger and a pinch of salt. Mix together, when luke warm, add the first pint. Let rise over night. When mixing bread, use equal parts of yeast and warm water. Mix stiff at once.

BOSTON BROWN BREAD.

$1\frac{1}{2}$ cups yellow Indian meal, 2 cups graham flour, 1 cup molasses, 2 teaspoons baking powder and $\frac{1}{2}$ teaspoon salt. Mix all into a thick batter with water, pour into a buttered mould, or tin pail and steam four hours.

STEAMED BROWN BREAD.

2 cups cornmeal, 1 cup graham flour, 1 cup white flour, 1 pt. sour milk, 2 cups molasses, 1 teaspoon soda and a little salt. Steam four hours.

BOSTON BROWN BREAD.

2 cups of rye meal, 1 cup of molasses, 1 teaspoon of salt, 2 cups of Indian meal, 1 teaspoon of soda and $1\frac{1}{2}$ pts. of sour milk. Mix the rye and Indian meal together, dissolve the soda in 2 tablespoons of boiling water and add to the sour milk; add the molasses, mix and pour on the meal; add salt and mix thoroughly. Pour into a well-greased two-quart brown bread mould, put the lid on and steam five hours. Remove the lid, put in the oven and bake thirty minutes.

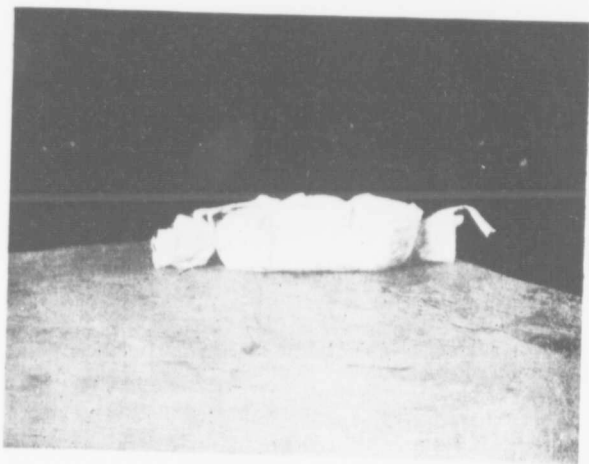


PLATE V.—BONED FOWL.—Ready to be placed on the bones to cook.
See page 43.



PLATE VI.—GALANTINE OF FOWL.—Ready for slicing.

INVESTMENT.

"Which is the more attractive—a home at which 'plant' is put down at three millions, and good will at three cents, or one in which the plant figures up about three hundred and the good will three millions?"—*G.S.*

BROWN BREAD.

Put 1 egg, 1 cup brown sugar, 2 tablespoons molasses 1 large cup sour milk, 1 teaspoon soda, 1 teaspoon salt and 1 teaspoon baking powder into graham flour, enough to make rather a stiff batter. Steam four hours.

BROWN BREAD.

1 cup Indian meal, 1 cup rye meal, 1 cup graham meal, 1 cup molasses, 1 cup raisins, $\frac{1}{2}$ cup white flour, $1\frac{1}{2}$ cups milk, 1 teaspoon soda and salt. Mix Indian, rye, graham and white flour together; add molasses with the soda dissolved in it, next the milk and salt, last the raisins. Steam four hours.

BROWN BREAD.

1 cup molasses, 1 cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ cups cornmeal and $\frac{1}{2}$ cup flour with a dash of cinnamon and nutmeg. Put into a two-quart mould and steam two hours.

CUTTING BROWN BREAD.

A steaming loaf of brown bread requires a remarkably sharp knife to cut it successfully, and the best of knives become rapidly clogged with the adhesion of the hot moist substance. A most satisfactory substitute is the "string cut," accomplished by means of a common piece of twine, and no trouble at all. Slip the string around the loaf, cross the ends and pull tight, and the result is a clean even cut.

"I find that with light meals my health improves," said an Esquimaux, and down went another candle.—*W. T. E.*

HOT BREAKFAST BREADS.

GRAHAM GEMS.

1 egg, $1\frac{1}{2}$ cups sour milk, $\frac{1}{2}$ teaspoon soda, 2 tablespoons sugar, $1\frac{1}{2}$ tablespoons melted butter, $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup white flour and add graham flour until only thick enough to drop from a spoon. Bake twenty minutes.

GRAHAM GEMS.

1 cup of sugar, 2 tablespoons of butter, 2 eggs, $1\frac{1}{2}$ cups of milk, 2 teaspoons of baking powder and 3 cups of graham flour. Bake in a hot oven.

CORN GEMS.

1 egg, $1\frac{1}{2}$ tablespoons butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sweet milk, 2 teaspoons baking powder and a little salt. Add enough corn and wheat flour (equal parts) to make a soft butter and bake in gem tins.

MUFFINS.

2 cups flour, 4 level teaspoons, or 2 heaping teaspoons baking powder, 1 teaspoon salt, 2 tablespoons butter, 1 cup milk, 1 egg and 2 tablespoons sugar. Mix flour, baking powder and salt, then sift; add sugar, beaten egg and milk, lastly the melted butter. Drop in hot greased pans. Bake in a quick oven.

MUFFINS.

1 cup sugar, 1 teaspoon butter, 2 eggs, $\frac{1}{2}$ cup milk, $2\frac{1}{2}$ cups flour, 3 teaspoons baking powder mixed with the last $\frac{1}{2}$ cup of flour and a little salt. Bake in muffin tins.

Next to a beautiful supply of fresh air and breathing the health and life of the body are dependent on a proper supply of well cooked food.—*Henry Ward Beecher.*

MUFFINS.

2 cups flour, 2 rounding teaspoons sugar, 2 rounding teaspoons baking powder, 2 tablespoons butter, $\frac{3}{4}$ cup milk, 2 eggs and $\frac{1}{2}$ teaspoon salt. Sift flour, baking powder and salt together; add sugar, butter and milk, then add 2 unbeaten eggs. Stir quickly and lightly. Bake in buttered gem tins, touch over the top with melted butter before putting into the oven. These quantities make twelve muffins and may be made of half each of cornmeal and flour, or all graham flour.

MUFFINS.

3 well beaten eggs, 1 pt. sweet milk, flour enough for a thin batter, a good tablespoon of melted butter stirred in last and a little salt. A cool oven to begin with: push damper in when the cakes are in. Bake twenty minutes.

OATMEAL MUFFINS.

Take 1 cup of cold cooked oatmeal, add 1 cup of milk and beat well; stir in 1 saltspoon of salt, 2 tablespoons of sugar, 2 cups of flour that have been well mixed with 2 teaspoons of baking powder, add 1 egg well beaten. Last of all, stir in 1 tablespoon of melted butter. Bake immediately in well-greased muffin rings for thirty minutes.

GRAHAM MUFFINS.

$\frac{1}{2}$ cup butter and 3 tablespoons sugar, mix and add 2 well beaten eggs, $2\frac{1}{2}$ cups graham flour, $\frac{1}{2}$ cup white flour, 3 teaspoons baking powder and enough milk to make a thick batter.

"Nothing lovelier can be found in woman than to study household good."—*Milton*.

GRAHAM MUFFINS.

1 egg, 2 tablespoons melted butter, 2 tablespoons sugar, 2 teaspoons cream of tartar mixed with flour, 1 teaspoon soda dissolved in 1 cup of milk. Baking powder may be used if desired, in which case use 2 heaping teaspoons, 1 cup graham flour, enough wheat flour to make a stiff batter and a little salt. Add melted butter last, beating well.

CORNMEAL MUFFINS.

Stir together 1 egg and 1 tablespoon sugar; add $\frac{1}{4}$ cup melted butter, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoon soda, sifted into $\frac{1}{4}$ cup flour, $\frac{3}{4}$ teaspoon cream tartar in $\frac{1}{2}$ cup flour; add $\frac{1}{4}$ cup more flour and $\frac{3}{4}$ cup cornmeal. Bake in gem tins in a hot oven.

LONDON BUNS.

1 lb. flour, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. suet, 3 oz. lemon peel, 3 well beaten eggs, 3 teaspoons of baking powder and milk enough to make a soft dough.

SPANISH BUNS.

3 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 1 cup brown sugar, 1 teaspoon of cinnamon, 1 grated nutmeg, 2 teaspoons of baking powder and $1\frac{1}{2}$ cups of flour. Beat the butter and sugar together; add the spices and milk, then the flour with the baking powder mixed into it. Bake in a quick oven. ICING—Take the white of 1 egg well beaten; add 1 cup of brown sugar and 1 teaspoon cinnamon. Spread over the cake while warm and set in the oven to brown.

"Good cooks are more in demand these days than saints."
—(*From the tempting of Father Anthony.*)

CHELSEA BUNS.

2 eggs, 2 cups flour, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup cold water and $\frac{1}{2}$ teaspoon baking powder; mix flour and baking powder, add sugar, then butter. Mix smooth, break in the eggs (keeping out 1 yolk), mix again, then add water, stirring with knife, cut out the same as biscuits. Mix $\frac{1}{4}$ cup brown sugar with the yolk kept out and place a spoonful of the mixture on each bun. Have the oven same temperature as for hot biscuits.

FRENCH ROLLS.

1 pt. warm milk, 1 tablespoon sugar, 1 teaspoon salt, 1 egg, $\frac{1}{2}$ cup home-made yeast and a piece of butter size of an egg. Let butter melt in milk. Let rise and knead. Cut the dough with biscuit cutter, butter one-half and fold the other over it. If the rolls are set in the morning, they will be ready to bake for tea.

POPOVERS.

2 eggs, 1 cup flour and 1 cup milk. Stir well and bake forty minutes. Leave a little butter in the bottom of the deep cups, in addition to the ordinary greasing and they will not stick.

POP OVERS.

1 egg, 1 cup sweet milk, 1 cup flour and a pinch of salt; beat the egg and salt, add the flour and milk alternately. Bake twenty minutes.

BAKING POWDER BISCUITS.

4 heaping cups of flour, 3 heaping teaspoons of baking powder, and $\frac{1}{2}$ cup of butter (when you use water for mixing, but 1 tablespoon when you use milk). Only enough milk or water to mix nicely, and not be sticky.

Who can clog the hungry edge of appetite by mere imagination of a feast.—*Shakespeare*.

TEA BISCUITS (without shortening).

1 qt. flour well sifted with 2 teaspoons baking powder, 1 teaspoonful salt and 1 pt. milk.

BAKING POWDER BISCUITS.

2 cups flour, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 1 cup sweet milk, $\frac{1}{2}$ cup water or milk and 1 tablespoon of butter. Sift the dry ingredients together, work the butter into the mixture, then add the milk. Toss on a board dredged with flour. Pat until $\frac{1}{4}$ -inch thick. Cut in biscuit shape and bake in a quick oven twenty minutes.

SODA BISCUITS.

Follow directions as given for Baking Powder biscuits, using $\frac{1}{2}$ teaspoon soda, instead of baking powder, and enough sour milk to make soft dough instead of sweet milk.

POTATO BISCUITS.

To $\frac{3}{4}$ of a cup of melted shortening add 1 cup of home-made yeast, or 1 cake of compressed yeast softened in $\frac{1}{2}$ cup of water; 1 cup of luke warm water, 1 cup mashed potato, 1 beaten egg and $\frac{1}{2}$ teaspoon of salt. Beat all together thoroughly, then mix in 6 cups of flour. Knead until elastic and set to rise. When nearly doubled in bulk, shape in biscuits, let rise again and bake twenty-five minutes

Bad cooking diminishes happiness and shortens life.—*Wisdom of Ages.*

DOUGHNUTS.

RAISED DOUGHNUTS.

1 cup of sugar, 3 cups of milk and 1 cup of yeast, or $\frac{1}{2}$ yeast cake. Make the foregoing and let stand over night. In the morning, add 1 cup of sugar, $\frac{1}{2}$ cup of butter, 3 eggs, $\frac{1}{2}$ teaspoon each of nutmeg and soda. Sift in flour until stiff and let rise again, then mix stiff enough to roll out and cut into shape. Let rise until light and then fry. Raised doughnuts require longer cooking.

PLAIN TWISTED FRIED CAKES WITHOUT SUGAR.

1 egg, 1 cup sour milk, $\frac{1}{2}$ cup cream (sour or sweet), 1 teaspoon soda, a little salt and enough flour to roll nicely like doughnuts. Fry in deep lard. Good for breakfast or dessert with maple syrup. Are best warm, but good cold.

DOUGHNUTS.

$1\frac{1}{2}$ cups of sugar, 2 eggs beaten together; add $\frac{3}{4}$ of a cup of milk and $2\frac{3}{4}$ cups of flour, 3 level teaspoons of baking powder sifted with the flour and $\frac{1}{2}$ teaspoon of nutmeg. When all is well blended, add melted butter the size of an egg and beat well. Turn out on a floured board and mould lightly, roll out and cut with a doughnut cutter. Fry in hot lard.

DOUGHNUTS.

2 eggs, 1 cup sugar, 1 cup sour milk, 1 teaspoon soda, a little salt and cinnamon. Mix soft.

The sense of taste may be combined with our other pleasures and even console us for their absence.—*Saraim.*

DOUGHNUTS.

$\frac{1}{2}$ cup butter, 1 cup sugar, 3 eggs, 3 cups sweet milk, nutmeg to taste and $1\frac{1}{2}$ teaspoons baking powder. Cream butter and sugar, then add beaten yolks and milk, with baking powder dissolved in it. Sufficient flour to roll out and lastly the well beaten whites. Fry in hot lard.

DOUGHNUTS.

1 cup sugar, 2 eggs, 1 cup sweet milk, 3 teaspoons melted lard, 1 teaspoon soda in the milk, 2 teaspoons cream tartar in the flour and a pinch of salt, enough flour to roll and keep from soaking fat. Fry in deep fat.

DOUGHNUTS.

1 cup sugar, 1 cup sweet milk, 2 eggs, a piece of butter the size of an egg, a little salt and cinnamon, 1 heaping teaspoon baking powder with flour enough to roll.

SUGARED DOUGHNUTS.

Take a medium-sized paper bag, into it put three or four doughnuts and 2 tablespoons of powdered sugar, close the top of the bag and shake back and forth.

Many a fair home has been desiccated by poor cooking, and a man's table has been the rock on which happiness has split.—*Mrs. Partington.*

SCONES.

FRUIT SCONES.

4 cups flour, 1 teaspoon soda, 2 teaspoons cream tartar, $\frac{1}{4}$ teaspoon nutmeg, a little salt, 3 tablespoons butter, 4 tablespoons sugar, 1 cup of chopped raisins and currants with milk to make a soft dough. When mixed, divide into two parts and roll into shape for buttered pie plates. When baked, mix together 1 tablespoon of sugar and 1 tablespoon of milk. Brush over the top of the scones and return to the oven for a few minutes.

SCOTCH SCONES.

1 lb. flour, 2 oz. butter, 2 teaspoons cream tartar, 1 scant teaspoon soda or 3 teaspoons of baking powder, 1 oz. sugar, 1 pt. new milk and a pinch of salt. Rub butter into flour thoroughly; add salt, sugar and baking powder. Mix well and make into very moist dough with milk. Flour the board, turn out the dough and knead with dry flour until it will roll out. Roll out round, about an inch thick, mark across into four parts, or cut into buns. Place in a bake pan and bake in a moderate oven twenty minutes.

SCONES.

1 lb. flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt and $\frac{1}{2}$ pt. sour milk. Brush over with milk. Do not roll or handle much. They will bake in six minutes in a hot oven.

Laughter is one of the greatest helps to digestion.—*Hufeland*.

PANCAKES.

WHEAT PANCAKES.

1 pt. flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream tartar, 2 eggs, a little salt and milk enough to make a thick batter. Put soda and cream tartar into the flour and sift well. Have griddle hot.

Chef "Ottawa House," Cushing's Island, Me.

BREAD PANCAKES.

Take $1\frac{1}{2}$ cups fine stale bread crumbs, soak them in $1\frac{3}{4}$ cups of scalded milk until soft; add 2 tablespoons of butter, and 2 well beaten eggs, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ teaspoon salt and $3\frac{1}{2}$ teaspoons baking powder mixed and sifted together. Bake the same as any pancakes.

RICE CAKES.

2 cups cold boiled rice, 2 eggs, $\frac{1}{2}$ cup of milk, $\frac{1}{2}$ cup of flour and 1 teaspoon of salt. Stir to a smooth batter and fry on a hot griddle. Serve with maple syrup either for dessert or breakfast.

Before long it will be possible to have a new health food for breakfast every day in the year.—*Taunton Gazette*.

PICKLES.

CHOPPED PICKLES.

Chop 4 qts. of green tomatoes (after peeling) quite fine, sprinkle with salt and let stand over night. Drain in a colander in the morning and add 4 onions and 4 red peppers chopped fine, 1 tablespoon ground cinnamon, 1 tablespoon ground cloves, 2 teaspoons celery salt, $\frac{1}{4}$ lb. white mustard seed, a little ginger (horse-radish if you can get it), 1 large cup brown sugar and $1\frac{1}{2}$ pts. vinegar. Boil all thirty minutes.

SLICED GREEN TOMATO PICKLES.

2 gals. tomatoes (peeled and sliced), 12 good-sized onions (sliced), 2 qts. vinegar, 1 qt. sugar, 2 tablespoons salt, 2 tablespoons ground mustard, 2 tablespoons black pepper, 1 tablespoon allspice, 1 tablespoon ground cloves and 1 tablespoon cinnamon. Boil all together till the tomatoes are tender. Stir occasionally to cook even.

MIXED PICKLES.

1 gal. each green tomatoes, onions, cabbage and cucumbers; cut in coarse pieces. Sprinkle with salt and let drain over night in a thin cloth bag. In the morning, rinse and boil in the following: $1\frac{1}{2}$ gals. vinegar, 3 lbs. brown sugar, 2 heaping tablespoons mustard, $\frac{1}{2}$ lb. black pepper (or less) and 2 tablespoons celery seed. Boil the vinegar, stir in the sugar, wet the pepper and mustard with cold vinegar and stir into the hot vinegar; then add the pickles and boil until it thickens.

A frying-pan becomes a chafing-dish after it gets into society.—*Atchison Globe.*

CHUTNEY SAUCE.

18 tomatoes, 18 apples, $\frac{1}{2}$ lb. raisins, stoned, $\frac{1}{4}$ lb. salt, 3 lbs. brown sugar, 3 pts. vinegar, 2 oz. mustard seed, 2 tablespoons ginger, $\frac{1}{2}$ oz. Chili peppers and 6 large onions. Chop the tomatoes, apples, raisins, peppers and onions fine; then add the salt, sugar, vinegar, mustard seed and ginger. Boil two to three hours.

PICKLES.

Peaches, pears or crab apples may be used. For 6 lbs. of either of these fruits, use 3 lbs. of granulated sugar, 1 pt. vinegar and 5 doz. cloves (whole). Into each apple, pear or peach place a clove in either end after paring. Have the syrup boiling and drop the fruit in and boil till tender.

FRENCH PICKLES---No. 1.

2 qts. onions, 2 ripe cucumbers, 2 green cucumbers, 1 cauliflower, 1 musk melon and 2 heads of celery. Cut and mix with 1 cup of salt, cover with boiling water and let stand over night. In the morning, drain them. Take 3 pts. of vinegar, $\frac{1}{2}$ lb. mustard, 4 cups sugar, $\frac{1}{2}$ oz. tumeric powder, 1 cup of flour and 2 green peppers. Heat the vinegar and spices; add the flour and let come to a boil, then add all the vegetables and let boil twenty minutes. Put into crocks or bottles or seal.

FRENCH PICKLES---No. 2.

$\frac{1}{2}$ bushel green tomatoes chopped fine. Let stand over night covered with $1\frac{1}{2}$ cups of salt. Drain, then add $1\frac{1}{2}$ pts. vinegar and $1\frac{1}{2}$ pts. water. Boil $\frac{1}{2}$ hour, then drain again. Add to this 4 green peppers chopped fine, 1 doz. small onions chopped fine, 2 qts. vinegar and $3\frac{1}{2}$ lbs. brown sugar. Cook until tender. Seal in fruit jars.

Little Eddie was looking at the drop of water through the microscope.

"Now I know," he said, after seeing the microbes darting around in the water; I know what sings when the kettle is boiling; it is these little bugs."—*New York Times*.

CHILI SAUCE---No. 1.

12 large ripe tomatoes, 4 ripe or 3 green peppers, 2 onions, 2 tablespoons salt, 2 tablespoons sugar, 1 tablespoon cinnamon and 3 cups vinegar. Peel tomatoes and onions, and chop onions and peppers separately; add the other ingredients and boil for an hour and a half.

CHILI SAUCE---No. 2.

1 pk. ripe tomatoes, 10 large onions, 1 teaspoon cinnamon, 1 teaspoon cloves, $\frac{1}{2}$ teaspoon cayenne, 2 small cups sugar, 2 tablespoons salt and 3 pts. vinegar. Tomatoes and onions cut small. Boil two and one-half hours.

RIPE TOMATO SAUCE---No. 1.

30 large tomatoes, 6 large onions, 6 large pears, 6 large peaches, 3 red peppers and 3 green peppers. Cut all fine, then add 3 cups of brown sugar, 2 tablespoons of salt, 2 tablespoons each of whole cloves, allspice, cinnamon and mace in 1 qt. of vinegar. Cook two hours and keep corked in a cool place.

TOMATO SAUCE---No. 2.

1 gal. red tomatoes, $\frac{1}{2}$ doz. apples, 9 onions, 1 lb. raisins, $\frac{1}{2}$ teaspoon red pepper, 1 tablespoon salt, 1 cup sugar and $\frac{1}{2}$ oz. mixed spice. Cover with vinegar in a kettle. Boil well, pass through a colander and add $\frac{1}{2}$ cup mustard, mixed with a little cold vinegar. Boil half an hour.

In buying spring lamb one should make inquiries regarding which spring.

TOMATO SAUCE---No. 3.

1 peck ripe tomatoes cut in slices. Sprinkle salt on each layer, then boil for two hours with 1 oz. of root ginger and 4 red peppers, chopped. Strain through a colander, then through a sieve. Put on the stove again and boil for two hours more, adding 1 pt. of vinegar, 1 lb. of sugar, $\frac{1}{2}$ oz. cinnamon, $\frac{1}{2}$ oz. mace, $\frac{1}{2}$ oz. cloves, $\frac{1}{2}$ oz. allspice and $\frac{1}{2}$ teaspoon white pepper. Then add 1 gal. of chopped white onions and boil for two hours, making four hours in all.

RIPE CUCUMBER PICKLES.

Peel large ripe cucumbers, cut in quarters lengthwise, remove seeds and juicy pulp and let stand over night in a weak brine. In the morning, drain and scald them slightly in clear water, drain and cook till clear in a syrup made as follows: To every 10 lbs. cucumbers, add 1 qt. vinegar, 4 lbs. sugar, 1 tablespoon each of whole cloves, cinnamon and mace. Put the sugar in a saucepan with a cup of hot water, boil, skin and add the vinegar and spices in a cheese-cloth bag. Put pickles in sealers and cover with syrup boiled down thick.

CUCUMBER PICKLES.

Get small green cucumbers with stems and leave the stems on. Wash and put into a moderately salt brine for one day and night. Remove from the brine, wash in cold water and put into a large kettle. Pour cold water over them and add a piece of alum, about the size of a butternut, to a two-gallon crock of cucumbers. Let the water come to a boil, then drain and put into crocks or bottles. Dilute strong vinegar, about one-third, sweeten to taste, add mixed spices, say 3 tablespoons (leaving out the red peppers), to 3 qts. of the prepared vinegar and water. Heat very hot and pour over the pickles until they are covered, then add several small pieces of horseradish roots. Any that are to be kept long are safer sealed.

If it wasn't for faith there would be no living in this world. We couldn't even eat hash with safety, if it wasn't for faith.—
Josh Billings.

TOMATO CATSUP.

$\frac{1}{2}$ bushel tomatoes, 1 qt. vinegar, $\frac{1}{2}$ lb. salt, $\frac{1}{4}$ oz. Cayenne pepper, $\frac{1}{4}$ lb. whole allspice, 1 oz. mustard, 6 large onions, 2 lbs. brown sugar and a handful of peach leaves. Boil five hours; strain through colander and if not thick enough, boil a little longer.

RIPE CUCUMBER CATSUP.

1 doz. large cucumbers, 3 onions minced fine, 3 red peppers minced fine, 1 tablespoon salt (heaping) and 1 qt. best vinegar. The cucumbers must be very ripe. Pare them, remove seeds and chop fine with the onions and peppers. Sprinkle salt over them and let stand in a colander to drain over night. Add the vinegar, and bottle putting 2 or 3 pieces of horse-radish in the mouth of each bottle.

PLUM CATSUP.

5 lbs. red plums, 2 lbs. sugar, 1 pt. vinegar, 1 tablespoon ground cinnamon, 1 tablespoon ground allspice, 1 teaspoon pepper and 1 teaspoon salt. Cover the fruit with water and boil till well cooked. Strain through a colander; add spices, sugar and vinegar and boil twenty minutes, or till it thickens.

BORDEAUX SAUCE.

4 qts. of cabbage chopped fine, 2 qts. green tomatoes, 6 large onions, 3 red peppers, 2 oz. white mustard seed, $\frac{1}{2}$ oz. celery seed, $\frac{1}{2}$ oz. turmeric, 2 lbs. of sugar, 1 gill salt and 2 qts. of vinegar. Mix all together and boil for twenty minutes. Chop the vegetables.

A little girl sent out to look for eggs returned without success, complaining that *all the hens were standing about doing nothing.*"—*Our Dumb Animals.*

CURRENT RELISH.

2 qts. of currants, washed and steamed, 1 qt. white sugar, 2 cups raisins (stoned) and 2 oranges; juice, pulp and part of grated rind. Boil about fifteen or twenty minutes.

PLUM TOMATO SWEET PICKLE.

7 lbs. yellow plum tomatoes, 4 lbs. granulated sugar, 1 pint vinegar, and 2 oz. mixed spice (white). Boil the vinegar and sugar; add the plum tomatoes, cooking till tender.

OLIVE PICKLES.

25 large cucumbers, a small cup of olive oil, 1 cup of salt, 1 oz. mustard seed, 1 oz. celery seed and vinegar. Slice the cucumbers thin, place in jar, in layers, with salt and oil; add the mustard and celery seeds, then cover with vinegar.

PICKLED PEACHES.

1 lb. sugar to 1 lb. of fruit. 1 gill vinegar, or more, as desired, to 6 lbs. fruit. To every 2 lbs. of sugar, add about a gill, or a little less, of water; add the vinegar and dissolve the sugar. Stick a clove into one end of each peach and a small piece of cinnamon into the other end. Cook slowly so as not to break the fruit.

GREEN TOMATO SOY.

2 gallons green tomatoes, sliced; 12 good sized onions sliced; 2 qts. vinegar, 1 qt. sugar, 2 tablespoons salt, 2 peppers, 1 tablespoon allspice and 1 tablespoon cloves.

The first aim of every housewife should be to make herself mistress of the situation.

PICKLED CHERRIES.

Cover red cherries with vinegar and let stand forty-eight hours. Drain. To 1 pt. of cherries add 1 pt. of sugar and let stand until the sugar is dissolved, stirring occasionally, then put into cans.

CELERY PICKLE.

2 doz. heads of celery, $\frac{1}{2}$ gal. vinegar, $\frac{1}{4}$ lb. mustard (mixed with vinegar), $\frac{1}{4}$ lb. mustard seed, 2 to 4 cups brown sugar, salt and pepper to taste. Cut the celery into inch or half-inch lengths, using all but the green parts. Boil until the celery is tender. Thicken a little with flour and water, or leave as it is, it will thicken some after cooling.

CELERY SAUCE---No. 1.

30 ripe tomatoes, 4 large white onions, 3 red peppers, 3 heads of celery, 16 tablespoons of white sugar, 4 tablespoons of salt, 4 cups of vinegar and 1 grated horseradish. Chop celery, onions and peppers very fine, peel the tomatoes; put all together and boil two hours.

CELERY SAUCE---No. 2.

$\frac{1}{2}$ cup mustard (wet with vinegar), 1 peck green tomatoes (chopped), 2 onions (chopped), $\frac{1}{2}$ cup brown or white sugar, 4 tablespoons salt, 3 tablespoons cinnamon, 2 teaspoons curry powder, 3 pts. of vinegar and 1 teaspoon red pepper. Boil about two hours.

SWEET PICKLE---No. 1.

$4\frac{1}{2}$ lbs. green tomatoes and $4\frac{1}{2}$ lbs. good firm apples; pare both, halve and quarter. 2 qts. vinegar, 4 lbs. sugar, 1 oz. each of allspice, whole black peppers, cloves and stick cinnamon. Tie spices in small bags and put into the kettle with sugar and vinegar. Let it boil, skim well, then add fruit. Cook slowly until tender and do not stir.

"A noble soul dwells in a strong body."—*Japanese Proverb.*

SWEET PICKLES---No. 2.

For 500 small cucumbers, take 3 qts. of vinegar; add 2 oz. each of cinnamon, allspice and cloves, 3 lbs. brown sugar and a few red peppers. Let the pickles stand over night in salt water, then put in cold vinegar with the other ingredients and bring to a boil; let boil for two or three minutes. If the vinegar is strong, add 1 qt. water.

SWEET CUCUMBER PICKLES.

$\frac{1}{2}$ gal. vinegar, 3 lbs. white sugar, 1 oz. cloves, 1 oz. cinnamon and 1 oz. allspice. After cucumbers (9 lbs.) are pared, seeds scraped out and cut into proper size, boil in water with a little alum until soft. Make the syrup, put cucumbers in syrup and boil until clear. Put in sealers and cover with the syrup.

WATERMELON SWEET PICKLES.

1 large watermelon, 1 oz. alum, 1 gal. water, 1 qt. vinegar, 3 lbs. brown sugar, 1 oz. stick cinnamon and 1 oz. cloves. Pare the melon and slice in thick pieces. Boil the alum and water, pouring the same over the melon slices and let stand on the back of the stove half a day. Change from the alum water into cold water and let stand until cold. Boil the sugar and vinegar, strain, add the spices and melon and boil until soft.

MIXED MUSTARD PICKLES---No. 1.

To each gallon of vinegar, add $\frac{1}{4}$ lb. ground ginger, $\frac{1}{4}$ lb. mustard, 2 oz. white mustard seed, $\frac{1}{4}$ lb. salt, $1\frac{1}{2}$ oz. turmeric, 1 oz. ground black pepper and $\frac{1}{4}$ oz. cayenne pepper. Have a large jar with tight cover, in which put as much vinegar as required, mix ingredients to a smooth paste, then add to the vinegar. Keep this in a warm place and stir every morning for a month with a wooden spoon, then it will be ready for the vegetables as they come along. Vegetables can be put in at once, if preferred.

To live well is essential nowadays, not expensively, but making the most of what we have.

MUSTARD PICKLES---No. 2.

2 qts. small cucumbers, 2 qts. cauliflower, 2 qts. small onions and 5 red peppers chopped fine. Put these into a weak brine for twelve hours, then scald in the same brine. Strain well, and make a mixture of 2 qts. of white wine vinegar, 1 cup of brown sugar, 1 cup of mustard 1 oz. of turmeric powder and $\frac{1}{2}$ cup of flour, add the pickles and cook a few minutes.

MUSTARD PICKLES---No. 3.

1 gallon best English vinegar, 4 oz. ground ginger, 2 oz. ground allspice, $\frac{1}{2}$ oz. ground turmeric, $\frac{1}{2}$ oz. cloves, $\frac{1}{2}$ oz. whole peppers, 1 lb. coarse salt and 1 lb. mustard. Put the spices into a muslin bag. Mix the mustard and turmeric with a little cold vinegar quite smooth; then boil all together for fifteen minutes. Turn into a large jar. When cool, wipe beans, gherkins, cucumbers or any vegetable, drop them into the pickles and stir twice a week for three weeks.

MUSTARD PICKLES---No. 4.

1 qt. very small cucumbers, 1 qt. very small onions, 1 qt. ripe cucumbers, quartered, seeds scraped out and then cut very thin; 1 qt. medium-sized cucumbers, sliced, 1 qt. medium-sized white silver-skinned onions, sliced, 6 green peppers sliced in rings and 3 red peppers sliced in rings. Pour over all scalding hot brine, let stand twenty hours, then drain well and boil in the following: 3 qts. vinegar (not too strong), 2 cups sugar and $\frac{3}{4}$ cup flour (scant), 1 small cup mustard, 1 oz. turmeric, mix, put into the cold vinegar. Boil until thick as cream. Pour over the pickles, and when cold, add 1 oz. celery seed and as much olive oil as suits your taste.

HOW HE HAPPENED TO BURN IT.

Many interesting neighbors drop in and chat with Mark Twain when he is at "Quarry Farm," his summer home near Elmira. A small boy turned up not long ago with his hand wrapped in a bandage. Mr. Clemens expressed concern and asked the cause.

"Laid it on a red-hot stove and forgot to take it off," was the terse reply.

MUSTARD PICKLES---No. 5.

To 7 qts. of vinegar, add 4 oz. ground ginger, 2 oz. whole allspice, 2 oz. turmeric powder, $\frac{1}{2}$ oz. shalots, 1 oz. garlic, 1 oz. black pepper, 1 oz. whole cloves, 1 lb. mustard and $\frac{1}{2}$ lb. salt. Boil all together gently, fifteen minutes. Mix turmeric and mustard smooth with a little cold vinegar before putting on to boil. When cold, put in your small cucumbers. One pail of cucumbers is required for this recipe.

MUSTARD PICKLES---No. 6.

1 qt. small cucumbers, 1 qt. large cucumbers, 1 qt. small green tomatoes, 1 qt. large tomatoes cut up, 2 qts. small onions, 3 heads cauliflower cut up, 3 heads celery cut into inch pieces, 6 green peppers, $\frac{1}{2}$ lb. mustard, 1 oz. turmeric, 4 cups brown sugar, 1 cup flour and 1 gallon vinegar. Put vegetables to soak in salt water over night. Make the dressing, and after draining the vegetables, scald them well in the dressing and bottle.

DUTCH CHOW-CHOW.

Cut up 3 qts. cauliflower and 1 qt. green tomatoes, put in strong salt and let it remain over night. Next morning drain, and add 1 qt. of onions (cut). PASTE—2 cups sugar, 5 tablespoons mustard, 1 teaspoon turmeric powder and 1 cup flour. Wet all with $1\frac{1}{2}$ gallons vinegar, using some of the vinegar to wet the paste. First boil vegetables a little, then add paste, and boil until done,

A boy once placed an apple on some steps and was reproved by a gentleman passing.

"My boy, do you know that you are doing very wrong by placing that apple on those steps? Some poor boy might be tempted to steal it."

"That's what I want him to do."

"Why?" asked the gentleman.

"Because I've hollowed the inside out and filled it with mustard."

PICKLED ONIONS.

Peel small white onions, cover with brine, allowing $1\frac{1}{2}$ cups of salt to 2 qts. of boiling water and let stand two days. Drain and cover with more brine, let stand two days and drain again. Make more brine and heat to boiling point, put in the onions and let boil three minutes. Put in jars with peppercorns, cloves, bits of bay leaf and slices of red pepper. Fill jars to overflow with vinegar, scalded with sugar, allowing 1 cup of sugar to 1 gallon of vinegar. Cork while hot.

OIL PICKLES.

Slice 100 uniform, medium-sized cucumbers, without paring, lay in salt three hours. Drain off all this liquor, and if they should seem too salt, wash them off in clear water. Add 3 pts. of small white onions, sliced first in water, a piece of alum the size of a nutmeg dissolved in hot water, 3 oz. of white mustard seed, 3 oz. of ground pepper, 1 oz. of celery seed and 1 pt. of olive oil. Mix all together thoroughly and cover with cold vinegar.

RUMMAGE PICKLE.

2 qts. of green tomatoes, 1 qt. of red tomatoes, 3 small bunches of celery, 3 large onions, 3 red sweet peppers, 1 green sweet pepper, 1 small head of cabbage, 1 large ripe cucumber, $\frac{1}{2}$ cup of salt. Chop the vegetables, cover with the salt and let stand over night. Drain well in the morning; add 3 pts. of vinegar, 2 lbs. of dark brown sugar, 1 teaspoon of mustard, $\frac{1}{4}$ teaspoon of pepper. Cook one and one-fourth hours and then seal.

She—"And do you think I'm a coquette? Why, I don't believe you know what a coquette is."

He (bitterly)—"A coquette is a woman who syndicates her affections."—*Life*.

BEAN PICKLES.

Take 1 pk. of butter beans, cut and prepare as for the table, sprinkle with salt and cover them with water. Scald until tender and drain well. Prepare a dressing of 3 qts. vinegar, 4 cups brown sugar, 4 teaspoons celery seed, $\frac{1}{2}$ lb. ground mustard, 1 cup flour and $\frac{1}{2}$ oz. turmeric. Stir the flour, turmeric and mustard, smooth with the vinegar; add the sugar and celery seed, pour all over the beans and let come to a boil. Put up hot in gem jars.

CHILI SAUCE WITH CELERY.

2 $\frac{1}{2}$ pks. ripe cucumbers, 10 large onions, 12 large red peppers, 8 large heads of celery, 8 teacups white wine vinegar, 5 even tablespoons ground cinnamon, 10 tablespoons brown sugar and 6 or 8 tablespoons of salt, according to taste. Chop all the vegetables fine, mix with the other ingredients and boil from four and a half to five hours.

GRAPE JUICE.

In the bottom of an earthen crock, place a half-inch layer of brown sugar, then a layer of Concord grapes that have been cut from the stem and washed; another layer of sugar, just deep enough to cover the grapes and so continue until the crock is full. Cover the top with a little thicker layer of sugar. Let this stand five or six weeks, then turn off the juice, strain and put into bottles. Keep in a cool place.

"Its poor eating when the flavor of the food lies in the cruet."
—*George Eliot.*

MUSHROOM CATSUP.

1½ pks. mushrooms, peel and slice into a stone crock, sprinkle with salt. Cover and let stand twenty-four hours, stirring frequently. Strain through a coarse cloth, and to each quart of the mushroom liquor, add 1 even teaspoon-of whole allspice, 1 even tablespoon of whole peppercorns, 9 whole cloves, a blade of mace and a piece of ginger-root. Boil one and one-half hours. When cool, strain and bottle. Use very small bottles and seal securely.

MARMALADES, JELLIES, ETC.

CURRANT JELLY.

6 boxes of currants and 3 boxes of raspberries. Wash the currants, put them with the raspberries into the preserving kettle and mash them. Boil twenty minutes or more, until they are thoroughly cooked. Put about a quart at a time in the jelly bag and squeeze out all the juice; measure this, and for each pint of juice allow one pound of sugar. Put the juice on the fire and let it boil rapidly five minutes, then add the sugar (loaf sugar preferred). Boil one minute longer; take off the fire, skim clear and put in jelly glasses.

LEMON HONEY.

2 lbs. granulated sugar, 12 eggs (leave out the whites of 4), ½ lb. butter and juice of 6 lemons with grated rind of 4. Put the above ingredients into a double boiler and stir gently until as thick as honey. Pour into small jars, and when cold, cover with brandied paper.

"Why did Jack marry his typewriter?"

"Merely a matter of economy—she wanted her salary raised."

TO SWEET PICKLE PEARS, PEACHES, &c.

7 lbs. fruit peeled, 1 qt. vinegar and 4 lbs. sugar; 2 oz. stick cinnamon, 1 oz. whole cloves and a little mace tied in a bag. Boil the vinegar, sugar and spices together. Drop in the fruit and cook until tender. Take out, put in jars, and fill up with the hot vinegar.

GINGER PEARS.

8 lbs. fruit peeled and quartered, 6 lbs. sugar, 1 pt. water, $\frac{1}{2}$ lb. preserved ginger, grated peel of 3 lemons and juice of 1 lemon. Boil four and one-half or five hours, until clear and dark like ginger. Very good with ice cream.

RASPBERRY AND GOOSEBERRY JAM.

2 qts. gooseberries, 8 pts. red raspberries and $1\frac{1}{2}$ pts. sugar. Cook the gooseberries until soft in as little water as possible, add the raspberries and cook ten minutes. Add the sugar in *thirds*, just letting it come to a boil each time. After the last sugar is added, boil until it jellies.

CIDER JELLY.

3 cups sugar, 1 pt. good cider, 1 cup cold water, 1 package gelatine, juice of 2 lemons, the grated rind of 1 and 1 qt. boiling water with a good pinch of cinnamon. Soak the gelatine in the cold water one hour. Into the boiling water put all the other ingredients and turn over the gelatine. Put into a mould, first wet with cold water.

PLUM CONSERVE.

4 lbs. of plums, 3 lbs. of sugar, 4 oranges, 1 lb. of seedless raisins and 1 lb. of chopped nuts. Boil the plums and take out the pits. Peel the oranges and add the grated rind of two; boil all together, then add the sugar and boil until thick.

Every husband ought to make his wife a regular allowance. Every wife, you know, is constantly making allowances for her husband.—Somerville *Journal*.

PINEAPPLE AND RHUBARB.

1 large pineapple to 5 lbs. of rhubarb. Peel and cut the pineapple in small pieces, cut the rhubarb also in small pieces, then weigh; allow 1 pound of sugar to every pound of fruit. Make a syrup of the sugar and boil until clear, then add the fruit. Boil three quarters of an hour slowly.

LEMON MARMALADE.

1 doz. lemons cut in slices, taking out pips. Steep twenty-four hours in 5 qts. of water. Boil fast in the same water for two hours, or until quite tender; then add 8 lbs. of white sugar and boil slowly one-half hour, then bottle.

PRESERVED PEARS.

For 6 lbs. pears, 4 lbs. sugar, 2 coffee cups water, the juice and rind of 2 lemons and a handful of whole ginger. Boil all together for twenty minutes, then put in peeled and halved pears and boil until soft, then place the pears in gem jars. Boil the sugar for fifteen minutes longer and pour over fruit.

SPICED GRAPES.

10 lbs. of Concord grapes, 5 lbs. of sugar, 2 qts. vinegar, 1 tablespoon ground cinnamon, $\frac{1}{2}$ tablespoon ground cloves and 1 teaspoon allspice. Wash the grapes thoroughly and simmer until soft, in just enough water to cover them. Press through a sieve to remove the stones and skins; add the sugar, vinegar, spices and boil until they are about the consistency of thick catsup. Seal in jars.

"Nay, madam, the day I married you I gave you the key to my heart."

"Yes, and then you went right off and had the lock changed."—*Town and Country*.

ORANGE MARMALADE.

1 dozen bitter oranges sliced very thin and 14 cups of water. Let stand a few hours, or over night. Boil one hour, then add 16 cups of sugar and let come to a boil, or a little longer if necessary, to jelly.

BITTER ORANGE MARMALADE.

Slice oranges very thin and omit pips. To each pound allow 3 pts. of cold water, let stand over night. Next morning boil for forty-five minutes, let stand again over night. To each pound of this product, add 1 lb. 3 oz. of white sugar, boil quickly for forty-five minutes. Boil the little pips in a pint of water and strain into the liquid. These pips makes the marmalade a little more bitter. Try a little in a saucer to see if it jellies before removing from the fire.

SCOTCH MARMALADE.

Take 3 doz. bitter oranges, weigh, and to 1 lb. of fruit put $1\frac{1}{4}$ lbs. of sugar. Use the peel of 9 oranges, peel very thin and clip with scissors. Quarter the oranges saving the seeds. Put the seeds on in 1 pt. of water and boil one-half hour. Take 1 pt. of water to every pound of fruit and boil three-quarters of an hour, then put in a bag and leave to strain. Put the clipped peel into a pint of water and boil twenty-five minutes; pour the water off as it makes it very bitter. After straining (usually takes one hour), put in a kettle with the peel and the water off the seeds. Boil hard fifteen minutes and put in jars.

"What song is that bee singing?"

"My dear Mr. Bug, bees don't sing. I hear the bee humming 'Home, Sweet Home.'"

ORANGE MARMALADE.

12 Seville oranges, sliced small and thin (omit the pips). To each pound of fruit, add 3 pints of cold water and let stand over night. Then boil gently, until quite soft (about forty-five minutes); to each pound of this product add 1 lb. 3 oz. of granulated sugar and boil until quite clear and the juice thickens (about one hour). Seal white hot.

ORANGE MARMALADE.

8 sweet oranges, 4 bitter oranges, 5 lemons, 4 qts. of water and 8 lbs. sugar. Cut the fruit in small pieces; add the water and let soak for thirty-six hours, then put on the stove and boil for three hours. Add sugar and boil one hour more, then bottle.

YELLOW TOMATO MARMALADE.

1 basket tomatoes, 1 doz. lemons and 6 oz. whole ginger. Squeeze the inside out of the tomatoes and boil the inside part for a few minutes, then strain over the rest; add 1 lb. of sugar to 1 pt. tomatoes. Boil one hour.

GRAPE FRUIT MARMALADE.

Slice grape-fruit very thin, cover with water, leave for fifteen minutes; then drain in a colander. Weigh and add 3 pts. of water to each pound of fruit. Let soak for at least three hours, and not more than six. Boil until weight is reduced one-half. Add $1\frac{1}{2}$ lbs. granulated sugar to each pound of fruit. Boil hard for twenty minutes.

From a California Recipe.

"Is there anything catching going round the village?"

"Well yes, I should say there was something of that sort—measels, mumps and sin—that is always catching."—O. W. Holmes.

BOILED APPLES.

Remove the cores from as many apples as required Boil until tender in sufficient water to cover. Place in the dish in which they are to be served. Add to the juice, sugar and a few slices of lemon, if desired. Boil for ten or fifteen minutes, then pour over the apples and cool.

QUINCE PRESERVE.

Pare, core and quarter the fruit, then weigh it and allow an equal quantity of white sugar. Take the peelings and cores and put in a preserving kettle; *cover them with water* and boil for half an hour, then strain through a sieve. Put the juice back into the kettle and boil the quinces in it, a few at a time, until they are tender. Lift out as they are done with a drainer and lay on a platter. If the liquid seems scarce, keep adding warm water. When all are done, throw in the sugar and allow it to boil ten minutes. Skim, then add all the quinces, let boil until they become a clear garnet, say, one hour and a quarter over a slow fire. Occasionally slip a silver spoon under them, that they may not burn, but on no account stir them. Have ready two or three lemons, sliced thin and seeds taken out, put them in a few minutes before taking off the fire.

GRAPE JAM.

Separate the pulp from the skin. Boil pulp till seeds are freed and push through a colander, keeping seeds back; mix in as many skins as you desire (about one-third of whole). Then weigh, and add $\frac{3}{4}$ lb. sugar to 1 lb. of pulp. Boil until skins are tender.

A life that has been rightly trained will extract sweetness from everything; it will see beauty everywhere.

PICKLED PEACHES.

7 lbs. of peaches, 3½ lbs. of white sugar, 1 pt. of strong vinegar, mixed spices to taste, ½ oz. whole ginger and 1 oz. stick cinnamon. Make a syrup of the sugar and vinegar; add the ginger, cinnamon and whole spices in a muslin bag. When the syrup is clear, drop the peaches in, a few at a time. Boil until you can pierce them with a straw.

RHUBARB JELLY.

This should be made in July.

Wash rhubarb, cut in small pieces, and put a part in the top of double boiler. Let this heat over the hot water until the juice is extracted. It may then be put into a preserving kettle and the remainder of the rhubarb added to it. (If water is added to rhubarb, it is almost impossible to make it jelly, it must be cooked in its own juice). Cook the rhubarb until very tender. Let it drip from a jelly bag until all the juice is extracted. (If the rhubarb is squeezed, the jelly will be cloudy). Measure the juice, add an equal quantity of white sugar heated, and let boil about forty-five minutes. It is well to taste this jelly, by turning some out into a cold dish as it requires more or less cooking, according to the age of the rhubarb. Pour into jelly tumblers, set in the sun and let stand twenty-four hours.

CHERRY MARMALADE.

Wash and stone the cherries, measure and let them heat slowly to extract the juice. If necessary, add a little water to keep them from burning on the kettle. Add equal measure of white sugar and cook slowly for about two hours.

Church—I see a New York man has 14 educated dogs.
Gotham—Good gracious! No wonder they can't find seats
for the children in the public schools!—Yonkers Statesman.

PEAR MARMALADE.

8 lbs. fruit, 8 lbs. sugar, 5 lemons and 2 oz. whole ginger. Boil the lemons until tender, then chop fine, taking out the seeds. Peel, core and cut the pears fine, put the sugar over them and let simmer until the juice is drained out. Boil all until the thickness of marmalade.

PLUM RELISH.

5 lbs. Damson plums, 4 lbs. sugar, 1½ lbs. seeded raisins, the grated rind and juice of 4 oranges and 2 lemons. Take the pits out of the plums, put all together and boil one-half an hour, stirring all the time.

SPICED JELLY.

To 1 peck of crab apples, add 5 cups of vinegar and enough water to just cover the apples; add 1 oz. of whole cinnamon, ½ oz. of whole cloves, and ½ oz. of whole allspice. Let boil until soft, strain through a bag, and to every pint of juice, add 1 lb. of sugar. Let the juice boil twenty minutes, then add the sugar previously warmed in the oven. When boiling, it is ready to take off and put into jelly glasses.

ORANGE MARMALADE.

2 sweet oranges, 2 lemons and 1 doz. bitter oranges. Allow 3 pts. of water to 1 lb. of fruit. Slice the sweet oranges and lemons very thin and boil for thirty minutes in part of the water. Cut the bitter oranges in large pieces and boil for thirty minutes in the remainder of the water. Then strain through a colander and add the sweet oranges and lemons. To 1 lb. of pulp, add 1 lb. of sugar and boil forty minutes, or until it begins to jelly.

First Kid—Say, what is the oil of youth?
Second Kid—Why, strap oil, of course.

SPICED GRAPES.

Separate the skin from the pulp of grapes and keep in separate dishes. Put the pulp in a kettle with a little water. When well heated, strain through a colander and add the skins and weigh. To 1 lb. of fruit allow $\frac{1}{2}$ lb. sugar, and to every 5 lbs. of fruit, 1 pt. of vinegar. Add spices, cinnamon, cloves and nutmeg to taste. Boil three-quarters of an hour.

SHORT CUT IN MARMALADE MAKING.

To slice oranges and lemons in the process of making marmalade, there is nothing better than an ordinary carpenter's plane, an instrument which is found in almost all households in a larger or smaller form. The older wooden planes are preferable, as they do not discolor the fruit. To use, invert the plane over the pan in which the marmalade is to be made. Take the whole fruit and move it back and forth over the knife, removing the seeds as they appear. This will give slices equal to those made with the expensive marmalade machines. The plane blade should be sharp and properly adjusted before commencing the slicing. An individual once trying the short cut will never use the ordinary kitchen knife again, for the ease and rapidity with which the fruit can be sliced is marvellous.

Doctor—You require something strengthening. Eat two soft-boiled eggs every morning at breakfast.

Patient—I do, doctor.

Doctor—Then don't.—Illustrated Bits.

CANDY.

FONDANT.

2½ cups granulated sugar, 1 cup water, as much cream tartar as you can lift on a five cent piece. Stir sugar and water until it boils, then add the cream of tartar. Boil without stirring until it forms a soft ball in cold water. Pour on buttered platters and leave until it wrinkles, when plate is tipped, then add flavoring and coloring; beat until stiff. Work into any fancy shape desired with dates, figs or nuts, or make layers of different colors.

MAPLE CREAM.

3 cups brown sugar, 1 cup maple syrup, ½ cup milk or cream and ½ cup chopped nuts. Boil sugar, syrup and milk, stirring occasionally until it forms a stiff ball in cold water. Take off the stove, beat, add nuts, and pour into a buttered pan.

CREAM CANDY.

Put 2 cups sugar, ½ cup milk and ½ cup water into a very deep stewpan. Stir until it is dissolved, but not any more, while cooking. If you think it will boil over, dip out a spoonful and pour back, but do not move the pan. Try in a cup of cold water, and when it will make a soft ball, it is done. Pour in several dry plates and let cool for about fifteen minutes. Flavor each plate to taste and stir until it creams, then mould in form, using nuts and fruits.

Man was created first, but woman came a second after and asked him how long he had been waiting.

CANADIAN MAPLE CREAM.

1 pt. fresh cream and 2 lbs. maple sugar. Boil together until you can gather it on a spoon when trying in a cup of cold water. Stir as little as possible while cooking. When done, throw in $\frac{1}{2}$ cup chopped walnuts; beat until it begins to sugar, then pour on a buttered plate.

MOLASSES TAFFY.

2 cups molasses and butter the size of an egg. Place in a frying pan and stir frequently to keep from burning. When it commences to thicken, drop a little from a spoon into cold water, and if is brittle when taken up in the fingers, take off and pour in a buttered pan. Set aside till cool enough to pull. The pulling is made easier by having a nail in the wall at a convenient height on which to throw the taffy, it can then be pulled back and forth on the nail till quite light in color.

TURKISH DELIGHT.

Take 1 oz. of gelatine, soak until soft in 1 cup of cold water; add 2 cups of granulated sugar and boil for twenty minutes. Take from the fire and add vanilla, the juice of 1 orange and the juice and grated rind of 1 lemon. Pour into a square dish, when cold cut in squares and roll in confectioner's sugar.

TURKISH DELIGHT.

$\frac{3}{4}$ lb. of sugar, $\frac{1}{4}$ lb. strained honey, the juice of 1 lemon, the juice and grated rind of 1 orange and $\frac{3}{4}$ of a package of gelatine. Soak the gelatine in enough water to cover. Set the rest of the ingredients on to cook, and when they reach boiling point, add the dissolved gelatine. Stir just enough to mix and boil for twenty minutes. Have ready a cake tin rinsed out with cold water and pour the candy in. Let rest twenty-four hours and cut in squares and roll in powdered sugar.

"He's sorry that he quarreled with his wife."—"She has gone home to her mother, I suppose."

"No, she's had her mother come home to her."—*Philadelphia Press.*

PEANUT NOUGAT.

1 lb. of sugar and 1 qt. of peanuts. Chop peanuts and place in buttered tin. Melt sugar in saucepan, pour over peanuts and, when cool, mark in squares. Stir sugar constantly until melted.

PEANUT BRITTLE.

Put 1 lb. of sugar in an iron saucepan, stir over the fire until it melts and slightly browns; then stir in just as many peanuts as the sugar will hold and pour into a greased tin. Almonds, walnuts or pecans may be used in the same way, chopped very fine. When almonds are used, they should be blanched.

NUT BAR.

1 lb. granulated sugar, $\frac{1}{2}$ teaspoon cream of tartar and 1 cup boiling water. Stir until thoroughly dissolved, then boil without stirring till the syrup is a light straw color. Put plenty of almonds in a buttered tin and pour the syrup over the nuts.

GLACE NUTS.

2 cups sugar, 1 cup boiling water and $\frac{1}{2}$ teaspoon cream of tartar. Put the ingredients in a saucepan and boil without stirring until the syrup begins to discolor. Wash down sides of saucepan while boiling. Remove from fire and set into a pan of cold water to instantly stop boiling. Remove from cold water and place in pan of hot water during dipping. Dip nuts separately and place on oiled paper.

A salesman who never opens his sample-case soon fails at business. But that is the way some persons carry around their religion.

GLACE NUTS AND FRUIT.

Put 1 lb. of sugar, $\frac{1}{3}$ teaspoon of cream of tartar and 1 cup of hot water over the fire in a granite saucepan. Stir until the sugar is dissolved and with a cloth wrung from cold water wipe down the sides of the pan where the granules have collected. Boil continuously without stirring until the syrup is brittle and clear when dropped in ice water. Stand the saucepan in hot water, tipping it slightly to one side; drop the nuts, grapes, cherries, etc. in with the left hand. Lift them at once and place on paper to harden. Be sure that stem of the grape is left on, otherwise the juice will run out.

PARISIAN SWEETS.

1 lb. figs, 1 lb. dates, 1 lb. English walnut meats and confectioner's sugar. Mix fruit with walnut meats and and force through meat chopper. Work until well blended on a board dredged with confectioner's sugar. Roll to $\frac{1}{4}$ -inch thickness. Cut in squares, or with small round cutter first dipped in sugar. Roll each piece in sugar.

FRUIT CANDY.

2 oz. candied citron, $\frac{1}{2}$ lb. raisins, $\frac{1}{2}$ lb. figs or dates, $\frac{1}{4}$ lb. almonds, 2 lbs. brown sugar, $\frac{1}{4}$ lb. butter and 3 table-spoons of vinegar. Cut up the citron, figs and raisins, blanch and cut up the almonds; put the sugar, butter and vinegar into a saucepan and let them boil until almost hard, but not brittle. Add the fruit and nuts, then stir together until thoroughly blended. Pour the whole mass into a wet pudding cloth and roll up like a roly-poly pudding. When cool, remove the cloth, and cut the candy in slices.

There is a good deal of socialism and anarchy about a mince pie.

BUTTER SCOTCH.

1 cup sugar, $\frac{1}{4}$ cup molasses, 1 tablespoon vinegar, 2 tablespoons boiling water and $\frac{1}{2}$ cup butter. Boil ingredients together until the mixture becomes brittle when tried in cold water. Cool, and mark in squares.

BUTTER SCOTCH.

1 cup of white sugar, 1 cup of molasses and $\frac{1}{2}$ cup butter. Boil until it hardens in cold water, then add 1 tablespoon of vanilla and pour into buttered pans.

BUTTER TAFFY.

2 cups light brown sugar, $\frac{1}{4}$ cup molasses, 2 tablespoons vinegar, 2 tablespoons water, $\frac{1}{8}$ teaspoon salt, $\frac{1}{4}$ cup butter and 2 teaspoons vanilla. Boil first five ingredients until mixture becomes brittle when tried in cold water. When nearly done, add butter, and just before turning into pan, add vanilla. Cool, and mark in squares.

BUTTER-CUPS.

2 cups molasses, 1 cup sugar, $\frac{1}{2}$ cup boiling water, 2 tablespoons butter, $\frac{1}{4}$ teaspoon cream of tartar and fondant flavored with vanilla. Boil first five ingredients until a firm ball may be formed in the fingers when tried in cold water, not stirring until last few minutes of cooking. Pour on buttered platter, and when cool, pull until light colored. Shape on a floured board having strip wide enough to enclose a roll of fondant 1-inch in diameter. Place fondant on candy, bring edges of candy together and press firmly over fondant. With both hands pull candy into long strip. Cut in small pieces. Do not cook candy too long, it should be soft, and not brittle.

"Grandma, did you like that gumdrop?"

"Yes, I liked it very much, dear."

"Well, Towser didn't. He spit it out twice."—*From Life.*

FUDGE.

Put 2 cups of granulated sugar in a saucepan on the front lid of the stove, having a moderate fire. Add to this $\frac{1}{2}$ cup of milk; let this boil up well for about two minutes, then add 2 squares of Baker's chocolate, let this melt. After it has melted, take your egg beater and beat the fudge while still on the stove, in order to mix the chocolate through it, and after this beating do not touch any more, but allow it to boil up well once or twice after that. Then take a tablespoonful out in a saucer and stir it until it becomes creamy. If it forms a soft ball, you have cooked it enough, if it becomes a very hard ball, you have cooked it too long and will have to add a little milk, say 3 table-spoons, and boil up just once. Take the mixture from the stove and add a piece of butter the size of an egg (small one). During this process do not touch it with a spoon or stir in any way, as this will cause it to be coarse grained. When the butter is added, pour into a well greased cake tin to cool.

WELLESLEY MARSHMALLOW FUDGE.

2 cups sugar, 1 cup rich milk (or cream), 2 squares grated chocolate, 2 teaspoons butter and $\frac{1}{2}$ lb. marshmallows. Boil sugar, milk and chocolate together until it has reached the "soft ball" stage. Just before it is done, add the butter, then begin to stir in marshmallows, crushing and beating them with a spoon. Continue to stir in marshmallows after the fudge has been taken from the fire, until half a pound has been stirred into the fudge. Cool in sheets $\frac{3}{4}$ inch thick and cut in cubes.

Go to your banquet then, but use delight, so as to rise still with an appetite.

MOLASSES FUDGE.

3 cups of sugar, 1 cup of milk, 1 tablespoon of butter, 2 tablespoons of molasses and $\frac{1}{2}$ teaspoon of soda dissolved in a little milk. Cook until a little dropped in cold water will form a soft ball. Let it get almost cold, then add 1 teaspoon of vanilla, beat until thick and turn into buttered pans.

PENUCHIE.

3 cups light brown sugar, 1 cup milk, 2 teaspoons butter and 1 cup walnut or pecan meats. Boil sugar, milk and butter together until mixture will form a soft ball when tried in cold water. Stir occasionally, while cooking. When cooked, remove from the fire, add vanilla and heat in chopped nuts. When mixture begins to thicken, pour at once into a buttered tin. When cool, mark in squares.

HICKORY NUT CARMELS.

1 cup chopped meats, 1 cup light brown sugar, 1 egg and enough flour to make it stick together, as little as possible, or they will be hard. Bake on buttered tins in a slow oven.

COCOANUT CANDY.

2 cups white sugar, $\frac{1}{4}$ cup water, $\frac{1}{2}$ cup cocoanut and vanilla to taste. Boil the sugar and water five minutes without stirring; add the cocoanut and vanilla. Place the dish in which the candy is boiled in a pan of cold water and stir until the candy begins to whiten. Pour quickly on a buttered plate, and when cool, cut in squares. Do not stir the candy too long or it becomes stiff before you can pour it on the plate.

Punctuality is the soul of dinner.

NUT CANDY.

2 cups granulated sugar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ teaspoon cream of tartar and nuts of any kind. Mix thoroughly and boil slowly. While boiling, prepare the nuts by blanching (cutting in half if almonds are used) and lay them flat side down on a buttered tin. When the candy has become a golden brown, pour it over the nuts. Do not stir the candy while boiling, but shake the saucepan gently at intervals

VINEGAR CANDY.

2 cups sugar, $\frac{1}{2}$ cup vinegar and 2 tablespoons butter. Melt the butter, and add sugar and vinegar. Boil until brittle when tried in cold water. Turn on buttered platter to cool. Pull, flavor and cut in small pieces.

PATIENCE.

3 cups sugar, 2 cups milk, 1 cup pecan meats and 1 tablespoon butter. Put 1 cup of sugar into a saucepan, stir until melted and browned; then add 1 cup of milk and stir until the caramel is dissolved. Add remaining quantity of sugar, milk and butter. Stir and boil until it forms a hard ball in cold water; add nuts, remove from fire and stir until it begins to grain. Pour in buttered pan and mark in squares when cool.

CHOCOLATE CARAMELS.

Put $\frac{1}{2}$ lb. of grated unsweetened chocolate, 4 oz. of butter, 1 lb. brown sugar, $\frac{1}{2}$ a cup of molasses, $\frac{1}{2}$ a cup of cream and 1 teaspoon of vanilla into a granite saucepan, stir the whole over a slow fire until thoroughly mixed, and then boil slowly until the mixture hardens when dropped into ice water. Turn into greased, shallow pans and stand aside to cool. When nearly cold, mark the caramels in squares; when cold, break apart and wrap in waxed paper.

Mrs. Kyndley—"But you promised that if I gave you your breakfast you would cut the grass and rake the lawn." Homeless Holmes—"And I lied. Let this be a lesson to you, lady, not to put your trust in strange men. They are all gay deceivers."
—*Cleveland Leader*.

CHOCOLATE CHIPS.

1 lb. sugar, 1 cup water and 1 saltspoon of cream of tartar. Boil ingredients without stirring until syrup is brittle when dropped in cold water. Remove from fire, add a teaspoon of vanilla and turn out in a pan, or on a marble slab. When cool, fold in the edges, and with a China or wooden roller, roll quickly until the whole is thin as a wafer. Cut into strips two inches long and one inch wide. Dip into melted chocolate or chocolate fondant.

NEW POTATOES.

Cut sponge cake into oblong pieces the size of a walnut. Roll out almond paste in a piece larger than the cake; spread with apple jelly and then cover the cake with the jelly-covered almond paste. Mould in the hands to the shape of a potato. Mark with a blunt skewer to represent eyes. Roll in equal portions of cocoa and powdered sugar. Dry for several hours.

ALMOND PASTE.

$\frac{1}{2}$ lb. of ground sweet almonds, 1 lb. of fruit sugar, the juice of $\frac{1}{4}$ of a lemon, $\frac{1}{2}$ teaspoon of vanilla and the yolks of 2 eggs. Mix all together and work until it is easy to roll out, using sugar to knead with. To make the paste stick on the sides of a cake, daub some icing on first.

"Ah," she sighed, "sometimes I can hardly convince myself that I am not growing old." "Well," her dearest friend replied, "that's what comes of having mirrors scattered all around the house."—*Chicago Record Herald*.

MISCELLANEOUS.

MINCE MEAT.

4 lbs. apples, 2 lbs. beef, 2 lbs. beef suet, 2 lbs. currants, 2 lbs. raisins, $\frac{1}{2}$ lb. very brown sugar, 2 lbs. sultanas, $\frac{1}{2}$ lb. citron, $\frac{1}{4}$ lb. lemon peel, $\frac{1}{4}$ lb. orange peel, 2 nutmegs, $\frac{1}{2}$ oz. salt, $\frac{1}{2}$ oz. ginger, $\frac{1}{2}$ oz. allspice, $\frac{1}{2}$ oz. ground cinnamon, $\frac{1}{4}$ oz. cloves, juice and the peel of 2 lemons and $\frac{1}{2}$ pt. brandy.

MINCE MEAT.

To 3 lbs. of meat, (chopped beef) raw or cooked; add 3 lbs. chopped suet, 4 lbs. chopped apples, 4 lbs. chopped stoned raisins, 2 lbs. chopped currants, 1 lb. chopped citron peel, $\frac{1}{4}$ lb. each of lemon and orange peel, the juice of 4 oranges and 4 lemons, 4 lbs. brown sugar, 2 grated nutmegs; 1 teaspoon each ground cloves, allspice cinnamon and mace; a little pepper and salt, with sufficient cider to moisten; 1 lb. of almonds and $\frac{1}{4}$ oz. bitter almond.

MINCE MEAT.

Chop very small $1\frac{1}{2}$ lbs. of beef suet, 3 lbs. good baking apples, 4 lbs. currants washed clean, picked and dried well before the fire; 1 lb. raisins stoned and chopped very small and $1\frac{1}{2}$ lbs. powdered sugar. Mix them all together and add $\frac{1}{2}$ an oz. of mace, $\frac{1}{2}$ an oz. of nutmegground, $\frac{1}{4}$ oz. each ground cloves and cinnamon and 1 qt. of French brandy. Make a rich puff paste and as you fill the pie up, put in a little candied citron, orange and lemon peel, cut in small pieces. Whatever is to spare, put in a pot and cover closely. Do not add citron, orange or lemon till you are ready to use it.

And men sit down to that nourishment which is called supper.—*Love's Labour's Lost.*

PORK AND BEANS.

To 1 qt. of small beans, allow 1 lb. of pickled pork. Soak the beans over night in cold water. In the morning, wash them well in a colander. Put them on to boil in cold water; at the first boil, drain off and cover with fresh boiling water. Score the rind of the pork, and when the skin cracks on the beans, add 1 heaping teaspoon of mustard and sprinkle with pepper. Pour over the top of the beans one-quarter of a cup of molasses. Cover the beans with the water they were boiled in and bake in a moderate oven six or eight hours.

BAKED BEANS.

Soak 1 qt. of small white beans in about 3 pts. of water over night. In the morning, turn off the water and parboil the beans until the skins will crack easily when blown upon. Drain in a colander. Put into a 2 qt. stone jar with a half pound piece of salt-pork (scored across the top) in the centre. Cover with hot water and cook slowly until supper time (6 o'clock). Watch carefully and put in more water if necessary. About an hour before serving, take off the cover of the jar and let the water evaporate.

BOSTON BAKED BEANS.

Pick over 1 qt. of beans, cover with cold water and soak over night. In the morning drain, cover with fresh water and bring slowly to boiling point. Drain and place the beans in a bean pot with $\frac{1}{2}$ lb. of salt pork, and then pour over the beans the following mixture: 1 tablespoon of salt, $\frac{1}{2}$ cup of molasses, 3 tablespoons of sugar and 1 pt. of boiling water. Cover the bean pot and let bake slowly five or six hours, uncovering the last hour to let the rest of the liquid evaporate. In New England the beans are served in the bean pot with a napkin twined around the handles.

Governess (looking over Geography paper)—“What's this? ‘The people of Lancashire are very stupid!’ Where in the world did you get that idea from?” *Pupil*—“Out of the book. It says that Lancashire is remarkable for its dense population.”—*Punch*.

TOMATO RAREBIT.

1 tin of tomatoes, $\frac{1}{2}$ lb. grated cheese, 2 tablespoons of chopped onion, 1 tablespoon of chopped parsley, salt and cayenne pepper. Cook the onion in 2 tablespoons of butter; add the tomatoes and cook ten minutes; add the cheese and cook until melted; add parsley and 1 tablespoon of flour mixed in a little cold water. Cook a few minutes and serve on buttered toast.

WELSH RAREBIT.

1 cup of hot milk, $\frac{1}{4}$ lb. grated cheese, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon mustard, a dash of cayenne pepper, 1 teaspoon flour, 1 egg well beaten and 1 teaspoon butter. Heat the milk. Mix the cheese, salt, mustard, cayenne, flour, and egg in a pan; then add the milk, scalding hot, a little at a time to avoid curdling. Cook slowly until smooth and creamy.

RICH MILK TOAST.

A nice addition to milk toast is to take the yolks of 2 or 3 hard boiled eggs and pass through a coarse strainer. They fall from the strainer in broken threads looking something like vermicelli. Scatter over the cream toast. When eggs are very expensive, this gives one the idea of eggs for breakfast at small cost.

MUSHROOM SANDWICHES.

Mince boiled beef tongue and boiled mushrooms together; add French mustard to taste. Spread between buttered bread.

AN EPICUREAN STEW.

A fastidious man undertook to transmit instructions through the waiter to the cook. He wanted an oyster stew and these were his instructions. "Now waiter, kindly tell the cook I don't want the oysters and milk merely mixed and heated. I want the milk carefully boiled first. The oysters should then be added without the liquor. The liquor should not be put in until the seasoning is added. Be very particular to get good, rich milk, and nothing but the best gilt-edged butter. As for the oysters, I want Cape Cod salts. No ordinary stock oysters for me. Do you understand?" "I think so, but do you want the oysters with or without?" "With or without what?" "Pearls, sir."

NOISETTE SANDWICHES.

Scald $\frac{1}{2}$ cup of milk, add $\frac{1}{2}$ cup of boiling water, and when luke warm, 1 fresh yeast cake softened in $\frac{1}{4}$ cup of luke warm water; 1 tablespoon of shortening, 2 tablespoons of molasses, 1 cup of walnut meat broken in small pieces, $\frac{1}{2}$ cup of white flour and enough entire wheat flour to knead. Finish and bake as ordinary bread. Let it stand 24 hours, cut in thin slices, spread with softened butter and then with orange marmalade, and cover with another slice of buttered bread.

SANDWICH FILLING.

1 small can potted veal, $\frac{1}{2}$ lb. grated cheese, $\frac{1}{2}$ lb. walnuts chopped fine and $\frac{1}{2}$ lb. chopped celery. Mix with mayonnaise dressing.

CHEESE SANDWICHES.

$\frac{1}{2}$ lb. of fresh grated cheese, the yolks of 3 hard boiled eggs and 1 teaspoon of salad dressing. Mix well together and spread thinly on slices of buttered bread. Roll or fold together like sandwiches.

Home cooking is often a memory of a time before dyspepsia began.

RIBBON BREAD.

Cut Boston brown bread and white bread into uniform slices. Spread a slice of white bread thickly with butter and press upon it a slice of brown bread also spread with butter. Press upon this another slice of white bread well buttered. Use in all five or six slices of bread, having the colors alternate. Trim the crusts and slice as ordinary bread. Serve with oysters or salads at card parties or afternoon tea.

SALTED ALMONDS.

Blanch the almonds by pouring boiling water over them, when, by pressing between thumb and finger, the skin will easily slip off. Put them in a pan in a hot oven and let remain until a light brown, stirring frequently. Then add a lump of butter the size of a walnut to 2 lbs. of nuts; add a large tablespoon of salt, and mix well with the buttered nuts.

INDIAN MEAL GRUEL.

1 tablespoon Indian meal, $\frac{1}{2}$ tablespoon flour, $\frac{1}{4}$ teaspoon salt, 3 tablespoons cold water and 2 cups boiling water, milk or cream. Mix the meal, flour and salt; add the cold water slowly to form a thin paste, then add gradually the boiling water while stirring constantly and let boil one hour; add milk or cream to meet the needs of the patient.

RICE GRUEL.

1 tablespoon of rice and 1 cup of milk. Wash the rice, cover with cold water and let stand two hours. Drain, add milk and cook one and one-half hours in a double boiler. Strain and season with salt. Serve either hot or cold.

First Cabman—"What did you charge that stranger for driving him around the corner to the hotel?"

Second Cabman—"Four dollars and ninety-seven cents."

First Cabman—"Why didn't you make it an even five dollars?"

Second Cabman—"Because four dollars and ninety-seven cents was all he had."—*Lippincott's*.

GRAPE JUICE.

For 12 lbs. Concord grapes, dissolve 5 oz. tartaric acid in 2 qts. of cold water, turn over the grapes and let stand forty-eight hours. Mash, strain and to 1 pt. of juice, add $\frac{1}{2}$ pt. sugar; let stand until the sugar is dissolved, then bottle or put into a jug with a tight cork. Serve 2 tablespoons of juice to a tumbler of water with or without a slice of lemon.

LEMON SYRUP.

Put 3 lbs. white sugar in a large bowl with 2 oz. of powdered citric acid, the juice and grated rind of 1 lemon. Pour over this 1 qt. of boiling water. Stir until dissolved, strain and bottle.

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