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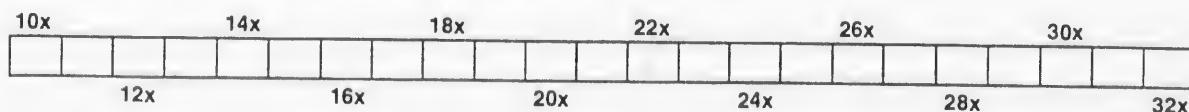
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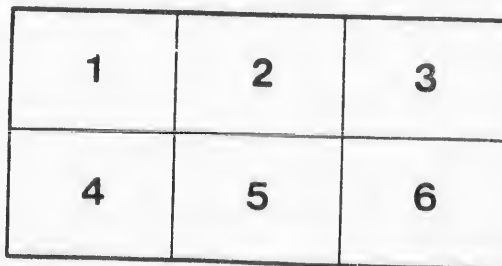
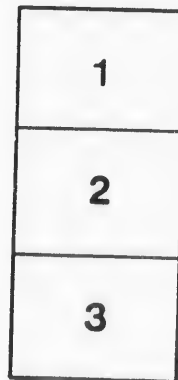
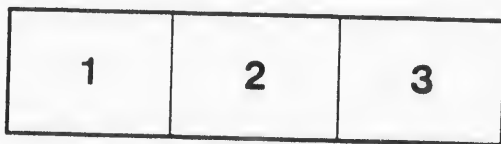
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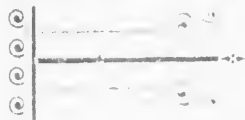
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But civilized man cannot live without cooks.

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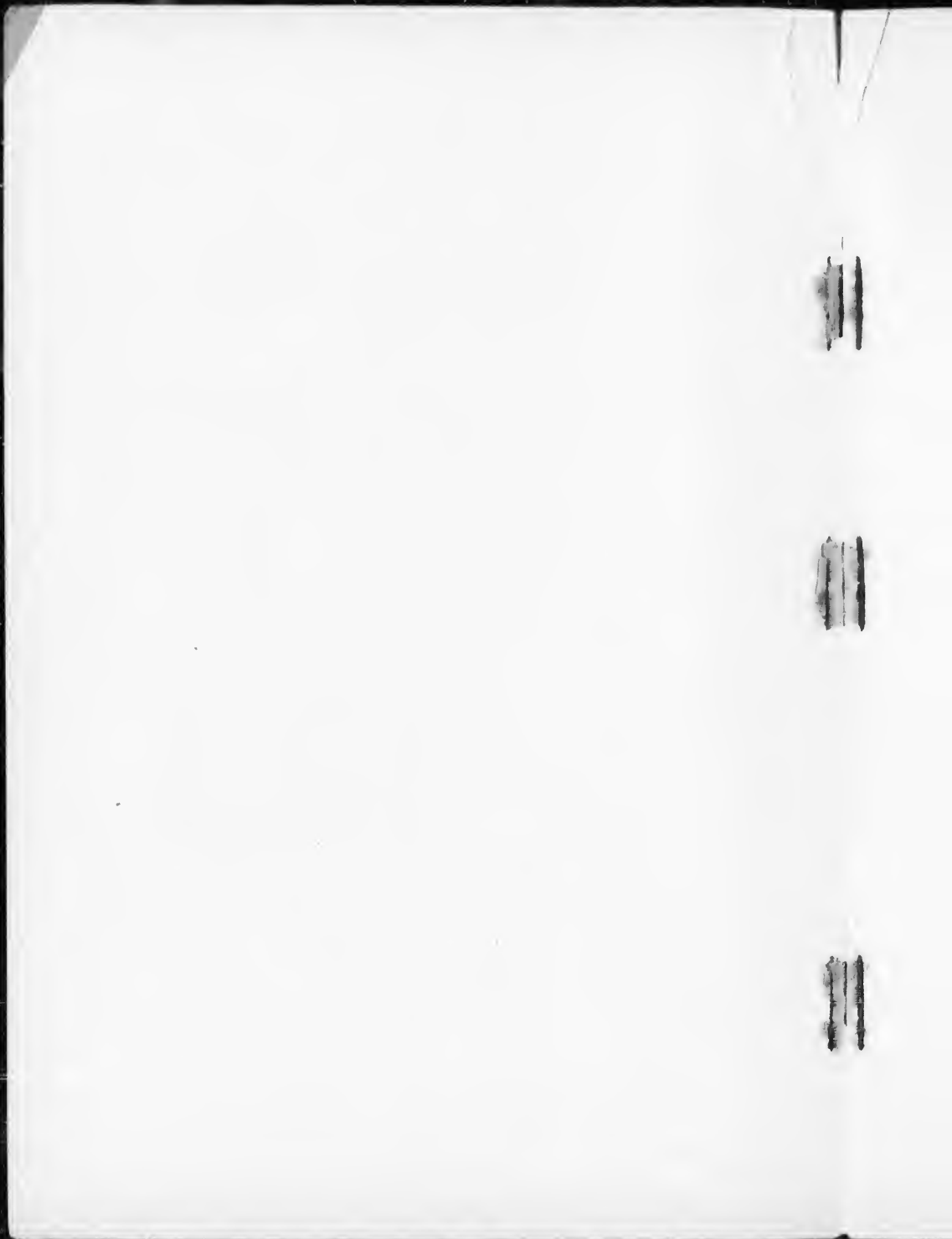
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Dissolve a piece in a Tea-Cup of milk-warm water, and then use the same as any other yeast.

Fleischmann & Co.'s unrivaled Compressed Yeast will make the lightest and sweetest bread and buckwheat cakes.

FACTORY AND DEPOT,  
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## BREAD.

## BREAD NO. 1.

If in mixing bread one has good flour, good fresh yeast, warm water and takes care to keep the dough at an even temperature and bakes carefully, success is sure. In localities where they can be procured the Fleischman's Yeast Cakes are fast taking the place of the homemade yeast. Who for two cents a week would bother making yeast when they can get what is just as good without any trouble?

Those who make their own yeast and keep it sweet and good find that it is only by constant watchfulness in the hot summer weather that they can accomplish it.

## BREAD NO. 2.

1 quart of flour sifted in your bread pan, a piece of butter half as big as an egg, 2 teaspoonfuls of sugar and 2 of salt. Stir into this  $3\frac{1}{2}$  pints of warm water and another  $\frac{1}{2}$  cup of warm water, in which has been soaked for fifteen minutes a half cake of Fleischman's Yeast. Add flour enough to mix up hard. When light knead over and put into well greased pans to raise again. Make the loaves so that they come about two-thirds up in the pan. When they reach the top of the pan bake at once.

## WHITE BREAD. (FLEISCHMAN) FOR USE IN THE MORNING.

Dissolve thoroughly one cake of Compressed Yeast in a quart of lukewarm water and stir in sifted flour till the mixture is a little thicker than griddle cake batter. Set in a warm place, free from draft, until it raises and begins to go back. The sponge is then complete. Add to the sponge 1 pint of lukewarm water, 1 tablespoonful of salt, 2 of sugar, and the same of butter; add sifted flour enough to make a dough as soft as can be handled. When thoroughly light knead, make into loaves and place in well-greased pans for final raising. The last kneading should be very thorough. When light bake, remembering it will spring still more in the oven. When baked lean against something, throw a cloth over it, and cool by contact with the air on all sides.

Remember this yeast is quicker than any other.

Co.'s

EAST

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Recipes. Pre-  
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POT,

N. B.

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—Burton.

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## BROWN BREAD.

Three cupfuls of oatmeal porridge, two cupfuls of cornmeal porridge, three-quarters of a cupful of molasses one good teaspoonful of soda (not heaping), dissolved in hot water, a good half cupful of sugar, one cupful of yeast, one tablespoonful of butter. Add molasses, sugar, soda and butter to the warm porridge and when cool mix well.

## MRS. C. J. OSMAN'S BROWN BREAD.

2 quarts of graham flour, 1 pint of hot water, 1 pint milk,  $\frac{1}{2}$  cupful molasses, 2 tablespoonfuls yeast, 1 teaspoonful baking-soda, and a little salt. Mix with a spoon VERY THOROUGHLY. Pour into well oiled bakepans and leave to raise for nine hours.

## BOSTON BROWN BREAD.

1 cupful of cornmeal,  $\frac{1}{2}$  cupful of rye flour, 1 cupful of flour, 1 cupful of sweet milk and 1 of sour, 1 teaspoonful of soda,  $\frac{1}{2}$  cupful of molasses, 1 teaspoonful of salt. Steam three and a half hours.

## GRAHAM BREAD.

Take  $4\frac{1}{2}$  cupfuls of warm water,  $\frac{1}{2}$  cupful of brown sugar,  $\frac{1}{2}$  a Fleischman's Yeast Cake,  $1\frac{1}{2}$  teaspoonfuls of salt. Thicken the water with graham flour to a thin batter, add sugar, salt and yeast, and stir in more flour till it is quite thick. In the morning add a small teaspoonful of soda and flour, enough to make the batter thick as can be stirred with a spoon, put in pans to raise again. Bake in an even oven, not too hot at first. Keep warm while raising and smooth the top with a knife dipped in water.

## BISCUITS, ETC.

## GRAHAM BISCUIT.

3 cupfuls of graham flour, 1 cupful of wheat flour, 2 tablespoonfuls of brown sugar, 4 teaspoonfuls of "Royal Baking Powder," 2 tablespoonfuls of melted butter,  $\frac{1}{2}$  saltspoonful of salt, milk enough to mix. Bake in a moderate oven.

## MUFFINS AND ROLLS.

$\frac{1}{4}$  of a cupful of butter, 4 cupfuls of flour, 2 teaspoonfuls of sugar, 4 teaspoonfuls of "Royal Baking Powder," water or milk to mix. Bake in a quick oven for twenty minutes.

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## PARKER HOUSE ROLLS.

2 quarts of flour, 1 large tablespoonful of lard or butter; make a hole in the centre of the flour, into which turn a mixture of 1 pint of cold-boiled milk,  $\frac{1}{2}$  a cake of compressed yeast, dissolved in  $\frac{1}{4}$  a cup of warm water,  $\frac{1}{2}$  of a cup of sugar and a little salt; stir until you have enough flour in to make a thin sponge. Let it raise over night and in the morning stir and knead in all the flour thoroughly, but do not add any more. Let it raise till noon; then knead once again and cut out an inch thick with a biscuit cutter, rub a little melted butter on the edges and double them together and let them raise in the pans in which they are to be baked, taking care not to crowd them. Bake in a quick oven. If for breakfast, start in the morning, knead at noon and put in the pans at night.

## CORN MUFFINS.

3 cupfuls of cornmeal, 2 cupfuls of flour, 2 eggs, 2 tablespoonfuls of brown sugar, 1 teaspoonful of soda, if sour milk is used; if sweet milk is used, use 4 teaspoonfuls of "Royal Baking Powder" or 2 teaspoonfuls of cream of tartar, 1 tablespoonful of melted butter. If graham muffins are desired graham flour may be used instead of cornmeal.

## FLOUR MUFFINS.

1 cupful of sweet milk, 2 eggs, 3 cupfuls of flour, 2 teaspoonfuls (heaped a little) of "Royal Baking Powder," 2 tablespoonfuls of sugar, a little salt and 1 tablespoonful of melted butter added the last thing. Bake in muffin rings.

## MISS BLAIR'S RICE MUFFINS.

Boil 1 cupful of rice, while hot put in a cup of shortening. When the shortening is melted add 1 tablespoonful of sugar, salt, and 1 quart of milk; stir in some flour, then sponge; next  $\frac{1}{2}$  teaspoonful of soda dissolved in a little warm water, add more flour, and when stiff enough set to raise. It should be as stiff as a thick cake batter.

## SPONGE FOR RICE MUFFINS.

2 cupfuls of flour mixed with warm water and  $\frac{1}{2}$  a Fleischman's Yeast Cake dissolved in a  $\frac{1}{2}$  cupful of warm water.

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- **N. B.**

carefully and

TY'S

- **N. B.**

## MRS. C. J. OSMAN'S ENGLISH PLUM BUNS.

Mix  $\frac{1}{2}$  teaspoonful of salt with 3 pounds of flour. Rub into this  $\frac{1}{2}$  of a pound of fresh butter, put the mixture into a bowl and make a hole in the centre, turn in  $\frac{1}{2}$  of a pint of yeast, mix in enough flour to make a batter, allow to raise for an hour; then beat 2 eggs and 12 ounces of moist sugar together; stir this into the yeast and knead the dough thoroughly with 1 pint of warm milk, cover and raise until light, add 6 ounces well washed currants, mould the dough into small loaves, large loaves, or buns, if small loaves let raise again about ten minutes and bake in a quick oven. Very wholesome for the children, as well as popular.

## CREAM BISCUITS.

2 cupfuls of sour cream, 1 tablespoonful of butter, 2 teaspoonfuls of soda dissolved in hot water and mixed with the cream, 2 teaspoonfuls of cream of tartar rubbed into the flour, a scant teaspoonful of salt and flour to roll out.

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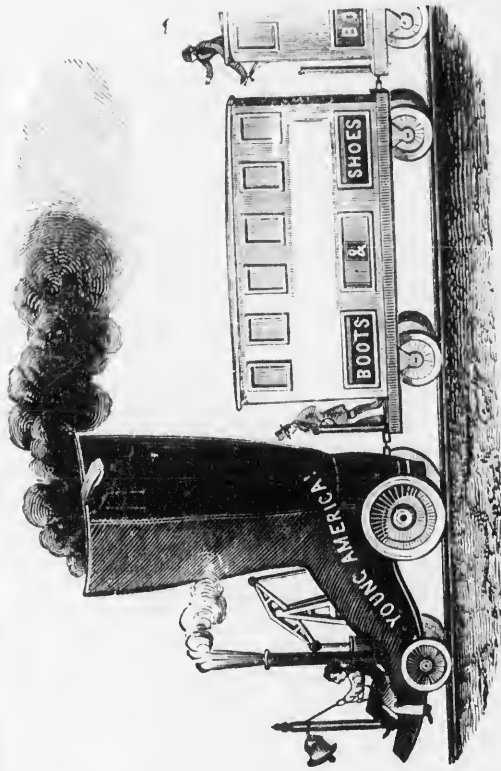
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The United States Official Investigation of Baking Powders, made under authority of Congress, shows the Royal Baking Powder to be a cream of tartar baking powder of the highest quality, superior to all others in strength, leavening power, and general usefulness.

*(Bulletin 13, Ag'l Dep't, p. 599.)*

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*Department  
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The Canadian Official Tests, recently made, commend the Royal Baking Powder as of highest excellence, and show it to be highest of all in leavening strength.

*(Bulletin 10, p. 16, Inland Rev. Dep.)*

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## CREAM OF TARTAR BISCUITS.

1 quart of flour, 2 teaspoonfuls of soda, 4 of cream of tartar and a little salt sifted together. Rub into this mixture  $\frac{1}{4}$  of a cupful of butter or other shortening; add water or sweet milk enough to mix up, knead as little as possible, roll out and bake quickly.

## CAKES.

## FRUIT CAKE. — MRS. HOWARD SCOTT'S.

4 eggs, 1 cupful of butter, 2 pounds of raisins, 2 pounds of currants, 1 cupful of molasses, 1 cupful of brown sugar, 1 cupful of milk, 1 teaspoonful of soda, spice to taste, and citron.

## FRUIT CAKE NO. 1.

1 cupful of molasses, 2 cupfuls of brown sugar, 1 cupfuls of butter, 1 cupful of milk, 1 teaspoonful of soda, 2 pounds of raisins, 2 pounds of currants,  $\frac{1}{2}$  pound of citron, 5 eggs - 6 cupfuls of flour, 1 cupful of preserves and spice to taste.

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## FRUIT CAKE NO. 2.

$\frac{1}{2}$  pound of butter creamed,  $\frac{1}{2}$  pound of brown sugar, yolks of 11 eggs,  $\frac{1}{2}$  cupful of molasses, 3 pounds of raisins, 4 pounds of currants,  $\frac{1}{4}$  of a pound of citron, 1 pound lemon peel,  $\frac{1}{4}$  of a pound of orange peel, 2 teaspoonfuls of cloves, 4 of cinnamon, 1 each of mace, essence of lemon, almonds, vanilla, peach and soda, flour to make a proper consistency. Steam 3 hours, and bake  $\frac{1}{2}$  an hour.

## FRUIT CAKE NO. 3.

15 eggs beaten separately, 1 pound of brown sugar, 1 cupful molasses, 2 cupfuls of strawberry preserves, 1 pound of browned flour, 3 pounds of cut raisins, 3 pounds of currants,  $\frac{1}{2}$  pound of citron,  $\frac{1}{2}$  pound of orange and lemon peel, 1 dessertspoonful of soda (or 2 teaspoonfuls) mace, cloves, cinnamon, allspice, nutmegs,  $\frac{1}{4}$  of a pound of butter.

ORDER.—Butter, sugar, eggs, molasses, strawberries, flour, etc.

## SPONGE CAKE.

2 scant cupfuls of sugar, 4 eggs, 2 heaping cupfuls of flour, 2 teaspoonfuls of "Royal Baking Powder" and  $\frac{1}{4}$  of a cup of boiling water.

## SPONGE JELLY CAKE.

3 eggs, 1 cupful of sugar, flour to thicken with 2 teaspoonfuls of "Royal Baking Powder" sifted in it. Beat the yolks, sugar and the grated rind of a lemon together in a cream; add the whites beaten to a stiff froth, then the flour and yeast powder perfectly mixed. Bake in a large meat pan. When done spread with preserves or jelly (not sweet), and roll from the sides. A napkin rolled around it and pinned till cool keeps it in shape.

## SILVER CAKE NO. 1.

2 cupfuls of white sugar,  $\frac{1}{2}$  cupful of butter creamed with the sugar,  $\frac{1}{4}$  of a cupful of sweet milk, 3 teaspoonfuls of "Royal Baking Powder" sifted with  $2\frac{1}{2}$  cupfuls of flour which has been already sifted once, whites of 8 eggs. Flavor with lemon or rose.

## SILVER CAKE NO. 2.

2 cupfuls of flour, 1 cupful of sugar,  $\frac{1}{2}$  a cupful of butter,  $\frac{1}{2}$  a cupful of sweet milk, whites of four eggs, 2 teaspoonfuls of "Royal Baking Powder," flavor to taste.



## GOLD CAKE.

1 cupful of sugar,  $\frac{1}{2}$  cupful of butter,  $\frac{1}{2}$  cupful of milk, 2 cupfuls of flour, yolks of 4 eggs, 2 teaspoonfuls of "Royal Baking Powder," cream butter and sugar together, then the yolks well beaten, next the milk, and last the flour with the baking powder sifted in it.

## GOLD CAKE NO. 1.

$\frac{3}{4}$  of a cupful of butter beaten to a cream, 1 cupful of sugar, yolks of 8 eggs well beaten, 2 cupfuls of flour, 2 teaspoonfuls of "Royal Baking Powder,"  $\frac{1}{2}$  a cupful of sweet milk, flavor to taste. Add if you choose a cup and a half of currants.

## GOLD CAKE NO. 2.

2 cupfuls of flour, 1 cupful of sugar,  $\frac{1}{2}$  a cupful of sweet milk,  $\frac{1}{2}$  a cupful of butter, yolks of 4 eggs, 2 teaspoonfuls of "Royal Baking Powder" and a cupful of currants if you wish.

## GOOD WHITE CAKE.

1 cupful of sugar,  $\frac{1}{2}$  cupful of butter,  $\frac{1}{2}$  cupful of milk, 2 cupfuls of flour, 2 teaspoonfuls of "Royal Baking Powder" and whites of 4 eggs, cream butter and sugar together; add the milk, sift the baking powder with the flour, and last stir in the whites of the eggs well beaten.

## RICH SPICE CAKE. (MRS. L. A. L.)

Beat 1 pound of brown sugar and  $\frac{1}{2}$  a pound of butter to a cream, add 1 teacupful of milk with half a teaspoonful of soda dissolved in it,  $\frac{1}{2}$  a cupful of molasses with another  $\frac{1}{2}$  a teaspoonful of soda in it, 4 cupfuls of flour, spice to taste, break in 4 eggs without beating, then 1 pound each of raisins and currants.

## RAISED CAKE.

3 cupfuls of light bread dough, 2 good cupfuls of sugar, 1 cupful of butter, 1 cupful of chopped raisins, 3 eggs, spice to taste, mix well together and set to raise. Bake the same as bread.

## TUMBLER CAKE.

1 tumblerful of butter, 2 tumblerfuls of brown sugar, 1 tumblerful of molasses, 1 tumblerful of sour cream, 6 tumblerfuls of flour, 2 tumblerfuls of raisins and currants, 4 eggs well beaten, 2 teaspoonfuls of soda and spice to taste.

## MRS. I. B. COLWELL'S WHITE CUP CAKE.

2 cupfuls of sugar, 4 cupfuls of flour, 5 eggs whites and yolks beaten separately, 1 cupful of sweet milk, 4 teaspoonfuls of "Royal Baking Powder," flavor to taste;  $\frac{1}{2}$  a pound of citron is very nice added to this receipt.

## COCOANUT CAKE.

1 coffee cupful of butter, 3 cupfuls of sugar, 1 cupful of milk,  $4\frac{1}{2}$  cupfuls of flour, 4 eggs, the whites beaten to a stiff froth, 4 teaspoonfuls of "Royal Baking Powder," 1 cocoanut grated.

## COCOANUT DROPS.

Whites of 3 eggs beaten to a stiff froth,  $\frac{3}{4}$  of a cupful of sugar, 1 tablespoonful of cornstarch, cocoanut to thicken. Bake on sheets of buttered paper in a pan.

## SNOW FLAKE CAKE. (MISS PARLOA'S.)

$\frac{1}{2}$  a cupful of butter,  $1\frac{1}{2}$  cupfuls of sugar, 2 cupfuls of flour,  $\frac{3}{4}$  of a cupful of milk, whites of 5 eggs, 2 teaspoonfuls of "Royal Baking Powder," the juice of  $\frac{1}{2}$  a lemon. Beat the butter to



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a cream, gradually add the sugar, then the lemon, and when very light the milk and whites of the eggs beaten to a stiff froth, then the flour in which the baking powder has been sifted or well mixed. Bake in sheets in a moderate oven. When nearly cold, frost.

### CHRISTMAS CAKE NO. 1.

1 pound of sugar, butter, citron and currants, 2 pounds of raisins,  $1\frac{1}{2}$  pound of flour,  $\frac{3}{4}$  of a cupful of currant-jelly, 12 eggs, 1 teaspoonful of soda, the same of salt, a dash of cayenne and black pepper, 1 cupful of molasses. Divide the flour in two parts: with one part put 1 teaspoonful of cinnamon, 1 of nutmeg,  $\frac{1}{4}$  of a teaspoonful of cloves,  $\frac{3}{4}$  of a teaspoonful of allspice. Mix the fruit with the rest of the flour; cream the butter and sugar, add the eggs which should be well beaten, dissolve the soda in warm water and stir in the molasses. Mix well, bake in pans lined with buttered paper in a moderate oven for 2 hours. This makes two cakes.

### CHRISTMAS CAKE NO. 2.

2 pounds of butter, 2 $\frac{1}{2}$  pounds of sugar, 1 pint of water 7 pounds of flour, 2 teaspoonfuls of soda.

## MOTHER'S POUND CAKE.

1 pound of butter, 1 pound of sugar, 1 pound of flour, 12 eggs, 1 teaspoonful of soda, 2 teaspoonfuls of cream of tartar. The soda and cream of tartar must be dissolved separately, the cream of tartar in  $\frac{1}{2}$  a cup of water and the soda in a little less. Beat the yolks and sugar together, the flour and butter together, the whites beat separately to a stiff froth. When all are well beaten mix the eggs into the flour and butter thoroughly; flavor to taste, and last add soda and cream of tartar. Milk can be used if preferred. Bake rather quickly.

## CURRANT CAKES.

1 pound of butter, 2 pounds of sugar, 5 eggs, 1 pound of currants, 1 ounce of cinnamon, 2 teaspoonfuls of soda, 4 teaspoonfuls of cream of tartar, or 4 teaspoonfuls of "Royal Baking Powder," 1 cupful of sweet milk, flour to roll out.

## TEA CAKES.

1 quart of sifted flour, 1 pint of sweet milk, butter the size of an egg, 2 eggs, 5 teaspoonfuls of sugar, 4 teaspoonfuls of "Royal Baking Powder." Bake in small pattypans.

## SURPRISE CAKE.

1 egg, butter the size of an egg, 1 cupful of sugar,  $\frac{1}{2}$  cupful of milk, 1 teaspoonful of "Royal Baking Powder," 2 small cupfuls of flour; flavor to taste.

## DELICIOUS CAKE.

$\frac{3}{4}$  cupful of butter, wash and cream with 2 cupfuls of sugar, add  $\frac{1}{4}$  a cupful of warm water,  $\frac{1}{2}$  a cupful of milk, then stir in

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1 cupful of sifted flour, break into the mixture 1 egg, add flour and eggs alternately until 3 eggs and 3 cupfuls of flour are used, 3 spoonfuls of "Royal Baking Powder." Flavor to taste.

## ALMA'S MARBLE CAKE.

(Light Part.)  $1\frac{1}{2}$  cupfuls of white sugar,  $\frac{1}{2}$  cupful of butter, whites of four eggs, 2 teaspoonfuls "Royal Baking Powder,"  $\frac{1}{2}$  cup of sweet milk,  $2\frac{1}{2}$  cups of flour. (Dark Part.) 1 cupful of brown sugar,  $\frac{1}{2}$  cupful of molasses,  $\frac{1}{2}$  cupful of butter,  $\frac{1}{2}$  cupful of sour milk, 2 teaspoonfuls of "Royal Baking Powder,"  $2\frac{1}{2}$  cupfuls of flour, yolks of four eggs, 1 teaspoonful each of cinnamon, nutmeg, allspice and cloves.

## MRS. SCOTT'S SPONGE CAKE.

3 eggs, 1 cupful of white sugar, 2 teaspoonfuls of "Royal Baking Powder" or 1 teaspoonful of cream of tartar and  $\frac{1}{2}$  teaspoonful of soda, 3 teaspoonfuls of boiling water, flour to thicken.

## GOOD SPANISH BUNN. (MRS. E. HICKSON.)

$\frac{1}{4}$  of a cupful of butter,  $1\frac{1}{2}$  cupfuls of brown sugar, 4 eggs, 1 cupful of milk,  $2\frac{1}{2}$  cupfuls of flour, 3 teaspoonfuls of "Royal Baking Powder," 1 teaspoonful of cinnamon and 1 of allspice,  $\frac{1}{2}$  a teaspoonful of cloves and nutmeg, 1 cup of currants. Keep out the white of 1 egg, add 1 cupful of brown sugar, beat light and spread on the cake after it has cooled a little and return to the oven just long enough to dry the frosting so it will not be running.

NOTE. — In using receipts in which baking powder is used it is always safest to add a little more than the receipt says.

## HERMITS. GOOD.

1 cupful of butter, 2 cupfuls of sugar, 1 cupful of chopped raisins, 3 eggs, 1 teaspoonful each of soda, allspice, cloves and cinnamon, 1 nutmeg and flour to roll VERY SOFT.

## SPIDER CORN CAKE.

$\frac{1}{4}$  of a cupful of cornmeal, fill the cup up with flour, 1 tablespoonful of sugar,  $\frac{1}{4}$  a teaspoonful of salt,  $\frac{1}{2}$  a teaspoonful of soda, 1 egg,  $\frac{1}{2}$  a cup of sour milk. Mix all the dry ingredients together and sift three times, beat the egg light, add the half cup of sour milk and half of the cup of sweet milk, then beat in the egg. Put 1 tablespoonful of butter

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in the fryingpan, heat hot tuck in your batter, then in the centre of your cake turn the other half cup of sweet milk and do not stir. Set the frying pan in the oven to bake.

## COOKIES NO. 1.

2 cupfuls of sugar, 1 cupful of butter, 2 eggs,  $\frac{1}{2}$  cupful of milk, 2 teaspoonfuls of "Royal Baking Powder," or 1 teaspoonful of cream of tartar and  $\frac{1}{2}$  teaspoonful of soda; flour to roll stiff.

## COOKIES NO. 2.

1 cupful of butter, 1 cupful of brown sugar, 1 teaspoonful of soda, 3 eggs, flour enough to roll out thin.

## WHOLE COOKIES.

1 cupful of butter, 2 cupfuls of sugar, 1 cupful of milk, 4 eggs, 2 tablespoonfuls of caraway seeds, add flour to roll and cut out.

## DROP COOKIES.

2 cupfuls of sugar, 1 cupful of milk,  $\frac{1}{2}$  cupful of butter,  $\frac{1}{4}$  of a cupful of flour, 2 teaspoonfuls of "Royal Baking Powder," 2 eggs.

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MRS. HOWARD SCOTT'S DELICIOUS DOUGHNUTS.

1 pint of flour, 1 teaspoonful of "Royal Baking Powder," 1 grated nutmeg, salt, 1 pint of sugar, 1 tablespoonful of butter, Beat up 4 eggs in a pint cup and fill it up with sweet milk, mix and knead well.

MY GRANDMOTHER'S DOUGHNUTS. MRS. C. J. OSMAN.

In the morning boil 1 quart of milk and when lukewarm make a sponge with 1 cupful of yeast. When light add 2½ cupfuls of sugar, heaping cupfuls of shortening, (half lard and half butter) stirred in thoroughly, 4 eggs well beaten, 1 teaspoonful of cinnamon or any spice. Let raise until night, then thicken to consistency of soft dough and leave until very light. Add soda then if needed. Cut out into small rounds or diamonds and fry in lard. One raisin pressed into the center of each doughnut makes them real Dutch "Olecooks" and most delightful to the childish imagination.

GINGER SNAPS.

1 cupful of butter, 2 cupfuls of molasses, 2 teaspoonfuls of soda, ½ cupful, more or less, of ginger. Boil and when cool enough flour to roll out.

## MRS. MC'S. GINGER BREAD.

1 cupful of molasses,  $\frac{1}{2}$  cupful of butter, (less is very good when eaten fresh),  $\frac{1}{2}$  cupful of luke warm water, 1 heaping teaspoonful of soda, 1 egg. Put the molasses in a dish and add the soda to it (dry), place on the stove and stir till it foams all through; then add the beaten egg, melted butter, spice to taste, water and flour. Bake quickly in a shallow pan. Cut in square.

## WHITE FROSTING.

1 cupful of granulated sugar,  $\frac{1}{2}$  cupful of water. Place on the stove and boil till it threads from the spoon. Have the white of an egg beaten till you can turn the dish upside-down without spilling it, and beat the melted sugar into it. Flavor to taste, and beat till stiff enough to put on the cake. If you choose, you can beat the sugar till stiff and omit the egg.

## MILK FROSTING.

Start with two teaspoonfuls of milk and stir into it pulverized sugar. When it is stiff enough to go on the cake, if there is not enough, add more sugar and milk. Flavor with lemon.

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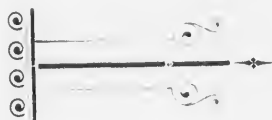
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## CHOCOLATE FROSTING.

Cocoa is often used instead of chocolate for frosting purposes. It is less expensive, and very much less trouble than the chocolate, as it is already grated.

Boil 1 cupful of sugar, in  $\frac{1}{2}$  a cupful of water with 2 teaspoonfuls of cocoa dissolved in it, till it threads from the spoon. Flavor with vanilla and beat till thick. If pulverized sugar is used, dissolve the cocoa in a little warm water and stir in pulverized sugar till it is thick enough to spread on the cake. Flavor with vanilla.

## PIES, ETC.

## BALTIMORE CREAM PIE.

1 pint of milk, 1 salt-spoon of salt, 1 cupful of sugar, 1 tablespoonful of corn-starch, whites of 4 eggs, beaten to a stiff froth. Wet the corn-starch in milk, add salt and sugar, put in the beaten whites as you would for an omelette, very lightly. Bake in a moderate oven till the custard is well set. Do not cut till perfectly cold.

## CREAM PIE. MRS. KILBURN.

2 tablespoonfuls of melted butter, 1 cupful of sugar, 3 eggs, beaten separately, 6 tablespoonfuls of milk, 2 teaspoonfuls of "Royal Baking Powder," flour to make a thin batter.

FILLING. — 1 egg, well beaten,  $\frac{1}{2}$  cupful of sugar, 5 teaspoonfuls of flour, nearly 1 pint of milk. Cook till quite thick and flavor to taste.

## LEMON PIE. (DELICIOUS.)

3 lemons, 6 eggs, 2 cupfuls of sugar, a piece of butter the size of a walnut, 1 tablespoonful of water. Cook this mixture in a double boiler, leaving out the whites of the eggs for the top. Cook the paste first and if it does not lay flat on the plate pick with a pin. Makes two pies.

## SQUASH PIE.

1 pint of milk, 2 eggs,  $\frac{1}{4}$  of a teaspoonful of salt, a pinch of ginger, a dash of nutmeg and cinnamon, a teaspoonful of melted butter and one cupful of sugar. This makes one pie.

## APPLE PIE.

Line a plate with paste, fill with sliced apples, (not too thin), spread 1 cupful of brown sugar evenly over the fruit; grate nut-

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meg to taste; cut a teaspoonful of butter in small pieces and drop at even distances on the sugar; cover with paste and bake in a quick oven.

MINISTER'S PUDDING.

3½ cupfuls of flour, ½ cupful of butter or suet, 1½ cupfuls of sour milk, 1 cupful of molasses, 1 teaspoonful of soda, 1 pound of raisins. Steam three hours and serve with sauce.

DELIGHTFUL PUDDING.

1 quart of boiled milk, add ½ tumblerful of warm mashed potatoes, ½ tumblerful of flour and a small piece of butter; when cool stir in 3 beaten eggs; bake ½ an hour. To be eaten with sugar and cream, or a sweet sauce.

JUDGE FERRIS'S PUDDING.

1 box of gelatine, 2 oranges, 2 bananas, 6 figs, 2 lemons and 10 walnuts. Dissolve the gelatine in a ½ pint of cold water, then add ½ a pint of boiling water, the juice of the 2 lemons and 2 cupfuls of granulated sugar, strain, let it stand until it begins to thicken, stir in the fruit, cut in small pieces. Turn in a mould and harden. Serve with whipped cream.

## RICE PUDDING.

Steam  $\frac{1}{2}$  cupful of rice in a quart of milk, add salt, flavoring and sugar to taste. When cool stir in 3 eggs, and bake slowly for  $\frac{1}{2}$  of an hour.

## BATTER PUDDING.

1 pint of milk, 4 eggs, whites and yolks beaten separately, 10 table-spoonfuls of sifted flour, a little salt. Beat in the whites the last thing before baking. Bake half an hour.

## GUESS PUDDING.

1 cup sweet milk, 2 eggs, 1 teaspoonful soda, 2 of cream of tartar, butter half the size of an egg, a little sugar, flour to stiffen.

## SUET PUDDING.

1 cupful of suet, 1 of bread crumbs, 1 of flour,  $\frac{1}{2}$  a cupful of milk with  $\frac{1}{2}$  a teaspoonful of soda, 1 cupful of molasses, 1 spoonful of cream of tartar. If you wish to make it richer add a cupful of currants and a few raisins.

## CONTACT PUDDING.

2 cupfuls of flour, 1 of sugar, 1 $\frac{1}{2}$  cupfuls of milk, 2 table-spoonfuls of butter, 1 or 2 eggs, 1 teaspoonful of cream of tartar and soda. Flavor with lemon. Bake one hour in a moderate oven. Serve with cream or sauce.

## COOPERSTOWN PUDDING. MRS. C. H. MACELL.

Stir into 1 pint of boiling milk, 7 or 8 table-spoonfuls of flour and 1 of corn-starch, made into a paste with a little cold

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milk, add a small piece of butter, beat 4 eggs, yolks and whites separately, and when the mixture of milk, flour, etc., is cool, stir in the eggs. Just before you put it in the oven to bake, place your pudding dish in a pan of boiling water and bake about half an hour. Serve immediately with sweet sauce.

#### BREAD AND APPLE PUDDING.

Butter a pudding dish well and drop several small pieces of butter in the bottom. Cover with small pieces of bread, about an inch square, then a layer of sliced apples covered with sugar (brown is best,) a little grated nutmeg and some little pieces of butter, another layer of bread and so on till the dish is nearly full. The last layer should be apples, sugar, etc. Turn over it a little boiling water and bake half an hour.

#### PEACH PUDDING.

Pare and cut fine 12 large peaches, sprinkle with 3 tablespoonfuls of sugar and let them stand 1 hour. Make a custard of a pint and a half of milk in a double boiler. Beat together 1 egg and 2 tablespoonfuls of sugar. When the milk is hot, stir in  $\frac{1}{2}$  of a package of Cox's gelatine, which has been soaking 1 hour in a cupful of milk. Add the beaten egg and sugar and cook 4 minutes, stirring all the time. Take off and add 1 teaspoonful of salt and 1 teaspoonful of vanilla.

#### CREAM LADDOX PUDDING. (GIBBS' GAMES SCOTCH.)

Soak 2 tablespoonfuls of gelatin in water over night. Put the tablespoonful of gelatin in a quart of boiling milk and boil half an hour. Beat the yolks of 4 eggs with 200 grains of sugar. Boil if you wish, with a pinch of cream and a quarter of an egg, stir and boil 10 minutes longer. Turn into a boiling dish. Beat the whites of 4 eggs with 100 grains of sugar and spread over the top of the pudding. Set in a press and bake a light brown, with a wavy surface. Turn out on a cold plate, with cold milk sauce.

#### ORANGE PUDDING.

1 pint of milk, the juice of six oranges and the rind of 3. Set in a cupful of butter, 1 large cupful of granulated sugar, 1 cup of a cup of powdered sugar, 1 tablespoonful of ground rice, paste to line the pudding dish. Mix the ground rice with a little of the cold milk. Put the remainder of the milk in a

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double boiler, and when it boils, stir in the mixed rice. Stir for five minutes, then add the butter and set away to cool. Beat together the sugar, the yolks of the 8 eggs and the whites of 4. Grate the rind of the oranges, and stir with the juice into this. Stir all into the cooked mixture. Have a pudding dish, holding about 3 quarts, lined with paste. Pour the preparation into this, and bake in a moderate oven for 40 minutes. Beat the remaining 4 whites to a stiff froth and gradually beat in the powdered sugar. Cover the pudding with this. Return to the oven and cook 10 minutes with the oven door open. Set away to cool and serve ice cold.

GETTAX ICE CREAM.

The yolks of 3 eggs, 5 tablespoonfuls of flour, 1 of melted butter, 1 pint of milk, 1 a teaspoonful of salt. Beat the yolks of the eggs very light, add the milk to them and pour part of the mixture on the flour, beat light and smooth, then add the remainder of the eggs and milk, then the salt and butter. But-

ter 12 ordinary stone cups, or little  $\frac{1}{2}$  pint bowls, and half fill them with the batter. Bake 20 minutes in a quick oven. Serve on a hot platter with the sauce poured over them.

**SAUCE:**— The whites of 6 eggs, 1 cupful of sugar, the juice of 1 lemon or of 2 oranges. After beating the whites to a stiff froth, gradually beat in the sugar, and then the juice of the fruit.

CUSTARD SOUFFLE. (MRS. J. A. L.)

2 scant tablespoonfuls of butter, 2 tablespoonfuls of sugar, 1 cupful of milk, 4 eggs, 2 tablespoonfuls of flour. Let the milk come to a boil, beat the flour and butter together, add to them gradually the boiling milk and cook eight minutes, stirring all the time. Beat sugar and yolks together, and add to the cooked mixture. Set away to cool. (Let the red heat get off the flour, butter and milk before adding the yolks.) when cool beat the whites of the eggs to a stiff froth, and stir very lightly into the mixture. Turn in a buttered pudding dish, and bake in a moderate oven for twenty minutes. Serve immediately with sauce.

PUFF PASTE.

Wash  $\frac{1}{2}$  a pound of butter. Divide in four parts, and cut into it, with a knife, 14 cupfuls of flour. Moisten with cold water, in which has been dissolved a piece of soda as big as a pea.

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## PRESERVES, JELLIES & PICKLES

### CANNED PEACHES

Place peaches on a large, deep dish and cover with boiling water, allow to stand ten minutes when the skins will come off easily. Weigh carefully and put into the preserving kettle with about 1 quart of water to 1 peck of peaches. Allow to boil slowly ten minutes after beginning to boil, as the fruit must be cooked through and the stones well heated, then add the sugar. Allow a 1 of a pound of sugar to 1 pound of fruit. Plunge the self-sealers in boiling water, after first being warmed, to prevent cracking and fill to overflowing. Seal immediately, and as bottles cool keep tightening the covers. Freestone peaches are the best.

### CANNED PEARS

Select Bartlett pears if possible. Make a syrup, allowing 1 pint of water and 1 of a pound of sugar to 1 quart of fruit. While the syrup is heating peel the pears, dropping each as it is pared, into a pan of clean water to prevent the pears dis-coloring. When the syrup has come to a smart boil, drop in the pears very, very carefully so as not to bruise them, and boil until they look clear and when tested with a fork look tender. Have the sealers ready, as for peaches, and pack a little over half full with the pears and fill up to overflowing with the boiling syrup, which must be kept on the fire all the while. Seal immediately and keep tightening as the jars cool. Hard, tough, pears must



be boiled until tender, dropped into the syrup while warm and boiled ten minutes before they are canned. Can apples in either way as their texture demands.

#### CANNED PLUMS.

Prick with a needle, prepare a syrup allowing a gill of water and  $\frac{1}{2}$  of a pound of sugar to every 3 quarts of fruit. When the sugar is dissolved and the water blood-warm, drop in the plums. Heat slowly to a boil. Boil five minutes slowly or they will all break up, nearly fill the jars with plums, turn in the boiling syrup till it overflows and seal. Greengages are best.

#### PRESERVED PEACHES.

Prepare the peaches for preserving the same as for canning. Weigh accurately. Put into the preserving kettle with water, allowing 1 quart of water to 1 peck of fruit. Boil slowly till nearly done then add sugar, 1 pound of sugar to each pound of fruit. Boil very slowly till the sugar is all dissolved. Do not stir, because stirring breaks the fruit. Put away in small jars rather than large ones. Cut a circle of paper the size of the jar and spread with butter, lay this on the preserves and tie up tightly the jar with paper spread with the white of an egg, and outside of this a thick, strong paper. A paper dipped in alcohol may be used, instead of the buttered paper.

#### PRESERVED PEARS.

Preserve pears the same as peaches and leave the stems on.

---

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## PRESERVED PLUMS.

Turn boiling water over the plums and allow to stand ten minutes so the skins can be easily removed. Weigh. Allow to stand an hour after being skinned to exude the juice, which must be drained off; lay the plums in the kettle, alternately with layers of sugar, allowing pound for pound; pour the juice over the top and heat slowly to a boil. At this point lift out the plums very carefully on a perforated skimmer, draining well and spread upon platters in the sun. Boil the syrup until thick and clear, skim it well; put back the plums and boil ten minutes. Spread out again until cool and firm, keeping the syrup hot on the fire, fill your jar  $\frac{3}{4}$  full with the fruit, turn on the boiling syrup, cover to keep in the heat, when cold, tie up. If you think peeling the plums too much trouble prick them in several places with a needle and proceed according to above receipt. All small fruit may be preserved according to these rules.

## CRAB-APPLE JELLY.

Stew the crab-apples in as little water as possible, stirring often with a wooden spoon, as a metal one would blacken. When well cooked turn into the jelly-bag and allow to drain all night. Do not squeeze the bag in the least, or the jelly will be muddy. In the morning measure the juice and weigh out one pound of sugar for each pint of juice, (scant the sugar a little), divide the sugar into several portions on pie plates, and put into the oven, heat until you cannot bear your hand in it, and stir often. While the sugar is heating, cook the juice. The juice must boil exactly twenty minutes from the moment it begins to boil; then turn in the hot sugar, which should hiss as it goes in, and melt quickly. Let it come to a boil and remove instantly from the fire. Have the glasses in boiling water and turn in the jelly quickly, which will begin to set before the last glass is filled.

This method can be followed for all kinds of fruit jelly, and if done accurately will never fail.

## ORANGE MARMALADE.

Peel the oranges, being very careful to only take off the yellow rind, leaving the white pulp on the orange. Cut the

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rind with the scissors into the smallest possible strips and boil in water till very tender, changing the water twice, which will make the marmalade clearer and not so bitter. Scrape the white pulp all off the oranges into small bits, being most careful to discard all seeds and stringy bits of white core, cook them quickly in their weight of sugar and boiled rind until thick and clear, stirring all the while. Add the juice of four lemons to each dozen oranges. Cheap oranges are good enough for marmalade.

#### APPLE MARMALADE.

Boil the apples until soft, when cold rub through the colander. Cook with half their weight of sugar till as thick as jam. Add lemon juice to taste.

## PICKLED CRAB APPLES.

One peck of crab apples, washed and the blossomed end taken out. Stick a clove in every one, unless very small. Put on to cook in a quart of vinegar. Cook very slowly until half done, then set away to cool. When cold add 7 pounds of brown sugar, and cook slowly until done. If the vinegar does not come up, round them pretty well when the sugar is added, they will need more vinegar to keep them from burning.

## SWEET PICKLES OR CHOW CHOW.

1 peck of green tomatoes, 1 pound of sliced onions, 1 cupful of coarse salt. Let them stand over night and next morning drain thoroughly through a colander, then add 2 quarts of water and 1 quart of vinegar. Stew 15 minutes and drain, add 2 quarts of vinegar, 2 pounds of sugar, 1 tablespoonful of ground cloves, 1 of allspice, 1 of cinnamon, 1 pound of mustard seed, 1 ounce of ginger-root, 2 red peppers. Tie spices in muslin bags and cook till quite soft.

## MIXED PICKLES.

One colander of sliced green tomatoes, one quart of sliced onions, one colander of cucumbers pared and sliced and two heaping handfuls of salt; let all stand twenty-four hours, then drain through a sieve and bottle; mix one half ounce of celery seed, one-half ounce of allspice, one teacupful of black pepper, one tablespoonful of turmeric, one pound of brown sugar, and two tablespoonfuls of mustard in one gallon of vinegar and pour over the pickles.

## PICKLED PEARS.

Steam the fruit until easily punctured with a fork; take off the stove and as you place in an earthen jar stick three or four cloves into each pear; when the jar is full pour over them boiling vinegar to which has been added one pint of sugar to each quart; in a week they will be ready for use. Seckel pears are best prepared in this way.

## RUSSIAN BEAR.

Take large, ripe cucumbers before they become soft. Pare, quarter and remove the seeds. Cut inch pieces and cook very slightly, salted just enough to flavor well, drain and put in a stone jar. Prepare a vinegar as follows: 2 pounds of sugar, 5

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sliced onions, some cayenne pepper, whole cloves, allspice and cinnamon, according to taste. Much cooking injures the pickles; the pieces when taken from the water should be firm and admit a silver fork with difficulty.

MEATS, SOUPS ETC.

Salt meat should be put on to boil in cold water to extract the salt. Soup meat should be put on in the same way in order that the juices will be extracted for the broth. If more water is required after the meat has boiled for a time be careful to have the water boiling. Skim when the meat begins to boil and do not boil too fast. When roasting meat always have a strong fire. Twenty minutes to each pound of fresh meat, unless it is pork, is sufficient for baking or boiling. Pork should have ten minutes to the pound extra.

BROILED BEEFSTEAK.

Grease the bars of a small wire gridiron and place the steak in one piece, if possible, upon it. Have ready a bed of good hot coals. Keep turning the gridiron from side to side over the coals till cooked, place upon a hot platter, dress with salt, pepper and butter, and serve at once.

ANOTHER WAY is to have a frying pan smoking hot, grease as you would a griddle. Turn your steak from side to side until done and dress as usual.



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---

TO BOIL A HAM.

Soak for two days, changing the water frequently, and boil from 5 to 7 hours.

BEEF STEW.

Boil  $1\frac{1}{2}$  pounds of beef an hour, very slowly. Have the beef cut in small pieces. Add a carrot, cut in rings, a few slices of turnip and eight or nine potatoes. Season to taste twenty minutes before taking it up. Add the paste which is made in the following way:

$1\frac{1}{2}$  cupfuls of flour, small  $\frac{1}{2}$  teaspoonful of soda, the same of salt, and milk enough to make a batter.

PRESSED BEEF.

Simmer any cheap or tough pieces of beef slowly until very tender and drop from the bones. While hot chop fine with knife and fork, season with salt, pepper, summersavory or sage. Put in a mould or bowl, place on top a saucer or small plate and press down with weights till cold, when it will cut in nice slices. Be sure and cook slowly.

HASH.

Take remains of yesterday's cold roast lamb or beef and remove all fat, gristle and bone. Chop the lean nicely and to two cupfuls of chopped meat add one cupful of mashed potato. Season with salt, pepper, and any herbs you fancy. Put all in the frying pan with a cupful of beef gravy, and cook till all is hot and thick. Serve on a hot platter with dice of toast and slices of lemon or bits of parsley.

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## HAM HASH.

Chop fine one pint of ham with one pint of bread crumbs. Moisten with a teacupful or more of milk; add one teaspoonful of dry mustard and a little pepper, and cook in the frying pan till all is heated. Turn on a hot platter and garnish with slices of two hard boiled eggs.

## ROAST TURKEY OR CHICKEN.

Wash your fowl in two waters and wipe thoroughly dry. Make a dressing of bread and cracker crumbs. Fill both bodies and crops as it makes them better shape. Baste frequently while roasting.

## ROAST GOOSE.


Prepare for stuffing the same as turkey. Make a dressing of two cupfuls of soaked bread, six mashed potatoes, butter the size of an egg, a slice or two of pork cut in little pieces and fried till crisp; salt, pepper, summer savory and any seasoning preferred. Boiling for an hour removes a great deal of the strong oily taste. It can then be roasted in a moderate oven for one hour at least.

## CODFISH BALLS.

Take equal quantities of mashed potatoes and boiled codfish minced fine; to each half pound allow one ounce of butter and a well beaten egg; mix thoroughly and make up into balls; drop into hot lard and fry.

## SALT CODFISH.

Skin your fish, tear it in strips, put in your fish pan and



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cover with cold water at noon, at bed-time change the water, being careful to have it cold and to keep it as cold as you can while it is soaking. In the morning it will be fit to use. Put in the pot and cover with cold water, and put on a part of the stove where it will heat very slowly. Let it come to a boil, then take it up at once. Never let it boil. Dress it with butter and pepper.

CODFISH HASH.

One dozen large potatoes mashed, half the quantity of boiled codfish from which the bones have been removed, a slice or two of salt pork, cut in small pieces and fried crisp. Stir all together in the pot and just before taking up add one-half a cupful of milk.

BROILED SHAD.

Wash, drain and wipe dry. Sprinkle with salt and pepper, place in a gridiron and broil over red-hot coals. When the inside is a nice brown turn for a minute on the other side. Place on a hot platter and dress with butter. Any fish may be broiled in this way.



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### BAKED SHAD.

Have your fish dry and clean, stuff it with a dressing made the same as goose dressing, taking care not to have it too full. Place it on a gridiron and put the gridiron on top of a dripping pan which has a little boiling water in it. Set in the oven and bake for half an hour. Larger fish, such as salmon or halibut, require a longer time to bake and no dressing. Either of the last named fishes are delicious baked and served with drawn butter sauce.

### POTATO SOUP.

Boil five potatoes with a small piece of salt pork and a little celery, pass through a colander and add milk or cream, (if milk a little butter, to make the consistency of thick cream.) Chop a little parsley fine and throw in; let boil five minutes; cut some dry bread in small dice; fry brown in hot lard; drain them and place in the bottom of the soup-tureen and pour the soup over.

### CORN SOUP.

One quart of corn cut from the cob, in three pints of water. When the grain is quite tender mix with them two ounces of sweet butter rolled in a tablespoonful of flour. Let it boil fifteen minutes longer. Just before taking up the soup beat up an egg and stir in with pepper and salt.

### TOMATO SOUP.—MRS. J. A. B.

Boil chicken or beef four hours, then strain. Add to the soup one can of tomatoes and boil one hour. This will make four quarts of soup.

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## BEAN SOUP.

One pint of beans; four quarts of water; a small piece of fat beef. Boil three hours and strain. If too thin add one tablespoonful of flour.

## VERMICELLI SOUP.

A knuckle of lamb, a small piece of veal and water to cover well. When well cooked, season with salt, pepper and herbs to your taste, and a small onion, to which you may add Worcestershire sauce, about a tablespoonful. Have ready one quarter of a pound of vermicelli, which has been boiled tender. Strain your soup from the meat, add the vermicelli, let it boil well and serve.

## BAKED EGGS.

Butter a flat dish and break into it as many eggs as it will conveniently hold without one encroaching on the other; sprinkle with pepper and salt, and a tiny bit of butter laid on each egg. Bake in a tolerably hot oven until the whites are set. Serve on buttered toast.



## MISCELLANEOUS.

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### VANILLA ICE CREAM.

One quart of cream, half a pound of sugar, whites of six eggs; beat all together. Flavor with vanilla and freeze.

### LEMON ICE CREAM

One quart of cream, eight ounces of sugar, three eggs; put on the fire and stir. Let cool. Flavor with extract of lemon, pour in freezer and freeze.

### ORANGE ICE CREAM.

To one gallon of cream, squeeze in the juice of four oranges. Rub lumps of sugar on the orange peel, and put in the cream. Sweeten and freeze.

### FRUIT ICE CREAM.

Half a gallon of new milk, one ounce of gelatine dissolved in cold milk and poured in, three eggs and four cups of sugar, pour in the freezer. As soon as it begins to freeze add a pound of raisins, one pint of strawberry preserves, one pound of chopped almonds, one grated cocoanut, one pound each of currants and citron, and freeze.

### CHOCOLATE ICE CREAM.

Half a gallon of rich cream, four eggs, one pound of sugar, two teaspoonful of extract of vanilla, six ounces of chocolate, mixed smooth in a cup of milk. Pour in freezer and freeze.

### PEACH ICE CREAM.

Take very ripe soft peaches, to each quart after being mashed add a pint of cream and a pint of rich milk, with half an ounce of gelatine dissolved and mixed in. Sweeten to taste and freeze.

### BISQUE.

One gallon of rich custard, to which add two pounds of macaroons, and freeze.

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#### LEMON SHERBET.

To one pint of lemon juice, add one quart of water and one pound of sugar. When partly frozen stir in whites of six eggs.

#### PINEAPPLE SHERBET.

Take one large pineapple, or a two-pound can of pineapple, add three quarts of water, one ounce of dissolved gelatine, four lemons and the whites of six eggs. Make very sweet and freeze. Oranges can be used in place of lemons if preferred.

#### APPLE SHERBET. (Original.)

Take half a gallon of fresh cider, add the juice of three lemons, whites of six eggs, and a pound of sugar, and freeze hard.

## CITRON ICE.

Slice one pound of citron, pour over it half a gallon of lemonade and freeze.

## RASPBERRY VINEGAR, NO. 1.

Put ripe raspberries in a stone jar, cover with good cider vinegar, and let stand over night; steam, and to one pint of juice add one pint of sugar. Boil ten minutes and bottle.

## RASPBERRY VINEGAR, NO. 2.

Put a gallon of ripe raspberries in a large bowl, pour over them half a gallon of cider vinegar. Let stand twenty-four hours. Pour the liquor over a gallon of fresh berries and let stand over night. Allow one pound of loaf sugar to one pint of juice. Boil and skim, and when cold bottle.

## LEMON VINEGAR.

Keep a large jar of vinegar, into which put the lemon peel not used in cooking. It will always be ready for use, not only as a substitute for fresh lemons, but can be used to make lemonade.

## FARMER'S BEER.

Two gallons of water, one pint of molasses, one pint of hop tea, one pint of yeast. Mix and allow to settle; strain and bottle.

## GINGER BEER.

Pour two gallons of water on two pounds of brown sugar, and one and a half ounces of cream of tartar and the same of ginger; stir them well and put in a small cask, when cool put in half a pint of good yeast and stop close. In two days, bottle and cork; in ten days it will sparkle like champagne. If lemons are added they will be found an improvement.

## ICE CREAM CANDY.

Three cupfuls of sugar, half a cupful of vinegar, one cupful of water, a spoonful of butter. Boil until it hardens. Flavor with extract of vanilla or pineapple.

## CREAM CANDY.

Four cupfuls of white sugar, two of water, a pinch of soda. Let boil until brittle, take from the fire, and flavor lightly with extract of vanilla.

## LEMON CANDY.

Take half a pound of loaf sugar, and a cupful of water, cook slowly over the fire, add a tablespoonful of vinegar. Skim when it threads. Flavor with extract of lemon. Pour in buttered plates to cool.

## SUGAR CANDY.

Three cupfuls of sugar, half a cupful of vinegar, half a cupful of water, the juice of one lemon. Boil without stirring until brittle. Pour on buttered dishes, and cool.

## CHOCOLATE CARAMELS.

Two cupfuls of brown sugar, one cupful of molasses, one cupful chocolate grated fine, one cupful boiled milk, one tablespoonful of flour; butter the size of a large English walnut; let it boil slowly and pour on flat tins to cool; mark off while warm.

## MOLASSES CANDY.

One cupful of molasses, one cupful of sugar, one tablespoonful of vinegar, a piece of butter the size of an egg; boil (but do not stir) until it hardens when dropped in cold water; then stir in a teaspoonful of soda, and pour on buttered tins; when cool, pull and cut in sticks.

Or, two cupfuls of sugar, two tablespoonfuls of vinegar, boil; when done add a teaspoonful of soda, cool and pull, or cut in squares without pulling; do not stir while it is boiling.

## COCOANUT DROPS.

To one grated cocoonut, add half its weight of sugar and the white of one egg, beat to a stiff froth; mix thoroughly and drop on buttered white paper or tin sheets. Bake fifteen minutes.

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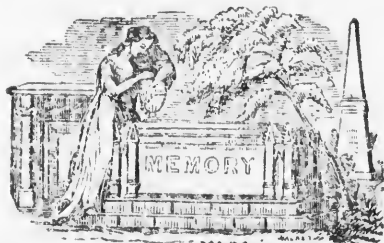
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