

MAGIC COOK BOOK

AND
HOUSEKEEPERS GUIDE



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ALL BAKING POWDER

LOOKS ALIKE—BUT

MAGIC
BAKING
POWDER

IS THE ONLY WELL
KNOWN MEDIUM PRICED
BAKING POWDER MADE
IN CANADA THAT

DOES NOT

CONTAIN ALUM.

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THE MAGIC COOK BOOK

A collection of selected recipes suitable for home cooking, also various useful hints to housekeepers.

If you already have a **MAGIC COOK BOOK**, kindly hand this copy to a friend.

This little Cook Book is respectfully dedicated to the housewives of Canada. The recipes have been selected with great care and all of them are suitable for everyday home cooking.

Use **MAGIC BAKING POWDER** and other lines of Gillett's Goods mentioned in recipes. They never fail.

E. W. GILLETT COMPANY LIMITED.

MAGIC BAKING POWDER CONTAINS NO ALUM.

The only well known medium priced Baking Powder made in Canada
That Contains No Alum.

Complies with the law of Great Britain by
Containing No Alum.

Anticipates the Pure Food law of Canada
by Containing No Alum.

Safeguards the health of the family by
Containing No Alum.

Is honest with consumers by
Containing No Alum.

No other Manufacturer of medium priced Baking Powder can truthfully make these statements.

**MAGIC BAKING POWDER
NOTHING IS "JUST AS GOOD"**

1914?

BEWARE OF FAKE BAKING POWDER TESTS.

Do not be taken in by them. Tell the party who tries to mislead you that you know all about them.

WARNING.

Sometimes canvassers (male or female) representing some poor alum brand, endeavor to cause people to infer they are working in the interest of some Pure Food organization, and make demands they have no right to make. Pay no attention to these people and their claims. Their principal fake scheme is known as "The Glass Test."

("THE SPICE MILL" (N.Y.), September, 1913).

Unscrupulous manufacturers of baking powder, in order to sell their product, sometimes resort to the old game of what is known as "the glass test." In reality it is no test at all, but, in cases where the prospective buyer does not understand that the so-called "test" is a fake, pure and simple, the salesman is sometimes able to make him believe it shows conclusively that the so-called baking powder he is selling, and which of course contains egg albumen, is superior to other brands which do not contain this ingredient.

IS USED TO DECEIVE.

"Albumen is not a necessary constituent of baking powder," states Dr. D. S. Abbott, Pure Food Commissioner for Texas, in discussing his decision. "Its use in baking powder is to produce a foam when water is added, for the purpose of deceiving the consumer with respect to its quality. In this respect albumen serves a fraudulent purpose."

According to the Department's statement, albumen in powder forms a slight membrane over the mixture made when water is added to the powder, and, as the gas is generated from the powder, it is held beneath the membrane, thereby causing the mixture to rise rapidly, whereas there may be less gas really generated from the powder than is generated in other brands of powder where the egg albumen is not used.

—Interstate Grocer, January 24th, 1914.

No tricks or schemes are needed to sell **MAGIC BAKING POWDER**. It is pure, wholesome and economical. It does not contain anything but pure ingredients. It does NOT contain alum or any injurious material, or albumen. Read the label. All the ingredients are plainly stated there. Grocers and consumers should compare with other labels.

IMPORTANT.

When using recipes calling for baking powder, be careful to have liquid used for mixing (water or milk) **COLD** as possible, and keep dough in a cool place while waiting for oven.

CAKE.**BUCKWHEAT CAKES.**

1 pt. buckwheat flour, $\frac{1}{2}$ cup cornmeal, $\frac{1}{2}$ cake Royal Yeast (or $\frac{1}{2}$ cup of yeast), 1 pt. warm water, 1 teaspoon salt, 1 tablespoon molasses. Beat the batter thoroughly, and place where it will rise over night (it should rise and fall again by morning) when 1 teaspoon of Magic Soda should be added then stir well and fry.

If the cakes are desired three times a week, fresh yeast will not be required after first making, if a little more than a pint of batter is reserved each time in a cool place, and used instead of the yeast. Always put molasses in buckwheat cakes. It helps to give them a good color in frying.

POP OVERS.

2 eggs, 2 cups milk, 2 cups flour, a little salt. Put all in a bowl and beat together. Bake in iron gem pans.

JOHNNY CAKE.

1 cup milk, 1 cup flour, 1 cup cornmeal, 1 egg, $\frac{1}{4}$ cup sugar, $1\frac{1}{2}$ teaspoons Magic Baking Powder, a little salt, a piece of butter the size of a large egg.

HOE CAKE.

Pour boiling water over $1\frac{1}{2}$ cups cornmeal. A little salt and 1 tablespoon lard or butter. Cover over and let stand 2 hours, then add the yolks of 3 eggs beaten up with $\frac{1}{2}$ cup milk, 1 teaspoon Magic Baking Powder, lastly, the beaten whites of 3 eggs. Bake for $\frac{1}{2}$ hour,

Use Magic Baking Powder.

GINGERBREAD.

3 cups molasses, 1 cup cream or milk, 1 cup lard or butter melted, 2 eggs, 1 teaspoon Magic Soda, 2 teaspoons ginger, 6 cups flour. Bake in a slow oven.

SOFT GINGERBREAD.

Cream $\frac{1}{2}$ cup butter and lard mixed, with 1 cup sugar, 1 cup molasses, 1 cup sour milk, 1 teaspoon Magic Soda dissolved in a little boiling water, 2 teaspoons each of cinnamon and ginger, 1 teaspoon each of cloves and nutmeg, 3 cups flour. Not too hot an oven.

GINGERBREAD. (Mrs. Kay's).

3 cups sifted flour, 1 cup sour milk, 1 cup brown sugar rolled, 1 cup baking molasses, $\frac{3}{4}$ cup butter, 2 eggs not beaten, 1 teaspoon Magic Soda, 2 teaspoons ginger, 1 teaspoon cinnamon, 1 teaspoon cloves, $\frac{1}{4}$ teaspoon grated nutmeg.

Put sugar, molasses, butter and spice in your mixing bowl, and set where it will be quite warm, while you sift the flour (then measure). Rub baking pan well with butter. Beat all together briskly and bake in a slow oven for about 40 minutes.

The secret of making dark "crackly" gingerbread, shiny on top, is to bear in mind that the shortening must be poured boiling hot on the molasses, and that the mixture must be beaten as little as possible. The flour should be mixed in with a few deft turns of the spoon.

GINGER SNAPS.

1 cup sugar, 1 cup molasses, 1 cup butter or lard, 1 teaspoon ginger, 1 egg, 1 teaspoon Magic Soda, $\frac{1}{2}$ cup warm water, salt, $5\frac{1}{2}$ cups flour. Roll out as soft as possible.

EAGLE CAKE.

1 cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 egg, 1 teaspoon each of Magic Soda and cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg, 1 cup raisins, 2 cups flour.

SMALL LAYER CAKE.

1 cup sugar, $\frac{1}{3}$ cup butter, 2 eggs, $\frac{1}{2}$ cup of milk, 2 teaspoons Magic Baking Powder in 2 cups flour.

HERMITS (Cookies).

$1\frac{1}{2}$ cups sugar, 1 cup butter, 3 eggs, 1 large cup raisins stoned and chopped, 1 teaspoon allspice, cinnamon and nutmeg, 2 teaspoons Magic Baking Powder. Flour to roll out.

ANGEL CAKE.

The whites of 11 eggs, $1\frac{1}{2}$ tumblers sifted sugar, 1 tumbler sifted flour, 1 teaspoon vanilla, 1 teaspoon Gillett's Cream Tartar.

Sift flour and sugar three times. Beat eggs on a large platter. Add the sugar, then flour and Gillett's Cream Tartar, then vanilla. Bake 45 minutes in a slow oven, turn upside down to cool, and then turn out and ice, with 3 yolks and icing sugar. Use a pan that has not been greased.

SPANISH BUN.

$1\frac{1}{2}$ cups brown sugar, $\frac{3}{4}$ cup butter, 3 eggs, 1 cup milk, 2 cups flour, 3 teaspoons Magic Baking Powder, 1 tablespoon cinnamon, 1 teaspoon ginger, $\frac{1}{2}$ nutmeg. Plain icing.

SPONGE CAKE.

4 eggs beaten separately, 1 cup flour, 1 cup sugar, 1 teaspoon Magic Baking Powder. Flavoring.

XMAS CAKE.

2 lbs. butter, 2 lbs. sugar, 2 lbs. almonds, 5 lbs. currants, 6 lbs. raisins, 2 lbs. mixed peel, 3 lbs. flour, 24 eggs, 1 oz. cassia, 3 nutmegs, 1 tablespoon cloves, 1 tumbler brandy, $\frac{1}{2}$ teaspoon ammonia.

Magic Baking Powder Works Wonders.

Cream butter and sugar, add eggs, one by one, beat with the hand. Put in the spices, then stir in the flour, with ammonia in the last handful, and the brandy with a large spoon. Add the almonds and peel, currants and raisins.

CARAMEL CAKE.

1 tablespoon butter, 1 cup sugar, 3 eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 2 teaspoons Magic Baking Powder.

Filling.

2 cups brown sugar, $\frac{2}{3}$ cup milk, boil 13 minutes, add butter the size of a small egg, 1 teaspoon vanilla. When done stir until thick enough to spread.

WEDDING CAKE.

Cream till very light, 1 lb. butter. Gradually add 1 lb. of sugar, and beat it well together. Separate the yolks and whites of 12 eggs. (If you can have two assistants at the work, it will hasten matters if one beats the yolks till thick and lemon colored, while the other whips the whites to a froth. It will do no harm if during the same time one continues the steady creaming of the butter and sugar). To this add the yolks of the eggs, then the whites. Add 1 lb. of flour, saving $\frac{1}{3}$ of a cup to dredge the fruit. Now put in 2 teaspoons cinnamon, $\frac{3}{4}$ teaspoon each nutmeg, allspice and mace, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{4}$ cup of brandy and 2 tablespoons lemon juice, 3 lbs. raisins seeded and cut in halves, 1 lb. currants, 1 lb. citron cut very fine, 1 lb. finely chopped figs. Dredge the raisins, figs and currants with flour, and add to the mixture. Butter and flour a large round pan. Put in a layer of the mixture. Dredge the citron with flour, and lay carefully over the batter. Cover with remainder of mix-

Magic Baking Powder is Pure and Wholesome.

ture. Lay the rest of citron on top. Cover the pan with a buttered paper, tying it down about the rim. Steam 3 hours. Bake $1\frac{1}{2}$ hours in a slow oven. Make a month or six weeks before required. Keep it tightly covered, and set away in a stone jar or tub.

WHITE WEDDING CAKE.

1 cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, 1 teaspoon Magic Baking Powder, whites of 8 eggs, 1 lb. citron sliced thin, 1 lb. almonds blanched and chopped fine, 1 medium sized fresh cocoanut grated, 1 wine-glass white wine.

Cream butter and eggs thoroughly together. Add the milk, and Magic Baking Powder and flour sifted together three times. Stir well together. Add the fruits and nuts, stirring only enough to mix. Last of all add the whites of eggs beaten stiff and the wine.

Fold in lightly and bake in a moderate oven. When cold, ice heavily with an icing made of confectioners' sugar and white of egg.

WHITE CAKE.

1 cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, 3 teaspoons Magic Baking Powder, whites of 5 eggs.

CORN STARCH CAKE.

1 cup sugar, $\frac{1}{3}$ cup butter, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup corn starch, 1 cup flour, $1\frac{1}{2}$ teaspoons Magic Baking Powder.

Sift flour and corn starch together 2 or 3 times. Whites of 3 eggs beaten stiff. Flavoring. Rose is nice.

MARBLE CAKE.**Light.**

1 cup white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 (scant) cups flour with 2 teaspoons Magic Baking Powder. Whites of 3 eggs.

Dark.

$\frac{1}{2}$ cup brown sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ nutmeg, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, 2 (scant) cups flour with 2 teaspoons Magic Baking Powder. Yolks of 3 eggs.

Drop in deep baking pan in alternate dark and light mixtures, a spoonful at a time, and bake in moderate oven.

EXCELLENT CAKE.

2 cups brown sugar, 1 cup butter, 2 eggs, 1 cup sour milk, 1 teaspoon each of Magic Soda, mace, cloves, cinnamon, ginger, and a little salt in 4 cups flour, 1 cup each of raisins, currants, and citron.

OATMEAL MACAROONS.

1 tablespoon butter, 1 cup white sugar, 2 eggs, 2 cups rolled oats, $\frac{1}{2}$ teaspoon salt, 2 teaspoons Magic Baking Powder, 1 teaspoon vanilla.

Rub together butter, sugar, rolled oats, salt and Magic Baking Powder, then drop in the eggs unbeaten. Add vanilla. Drop mixture about the size of a hazel nut in buttered pans and bake.

BOSTON COOKIES.

1 cup butter, $1\frac{1}{2}$ cups sugar, 3 eggs, 1 teaspoon Magic Soda, dissolved in $1\frac{1}{2}$ tablespoons hot water, $3\frac{1}{4}$ cups flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon cinnamon, 1 cup chopped nuts (either hickory or walnuts), $\frac{1}{2}$ cup currants, $\frac{1}{2}$ cup raisins (seeded and chopped).

Cream butter and sugar, gradually add egg well beaten. Add Magic Soda dissolved in water. $\frac{1}{2}$ of flour mixed and sifted with salt and cinnamon. Then add nuts and fruit and remaining flour. Drop spoonfuls an inch apart on a buttered paper in pan, and bake in a moderate oven.

Use Food Products that are Produced in
Clean Factories.

DOUGHNUTS.

Cream $\frac{1}{2}$ cup butter with one cup sugar, 1 cup milk, 2 eggs whipped light, 1 teaspoon each of nutmeg, and cinnamon. Enough flour to make a soft dough, about 2 cups. 1 heaping teaspoon Magic Baking Powder. Do not heat lard too rapidly at first before frying.

DOUGHNUTS.

1 cup sugar, 2 eggs, 1 cup milk, 2 tablespoons melted lard, 1 teaspoon salt, 2 teaspoons Magic Baking Powder in flour to roll out.

PLAIN FRUIT CAKE.

2 cups brown sugar, 1 cup butter, 2 eggs, 1 cup sour milk, 1 teaspoon each of Magic Soda, mace, cloves, cinnamon, ginger, and a little salt, in 4 cups flour, 1 cup each of raisins, currants and citron.

CHEAP FRUIT CAKE.

2 cups sugar, 1 cup butter, 3 eggs, 1 cup sour cream, 1 teaspoon Magic Soda, 1 tablespoon ground cloves, 1 tablespoon cinnamon, $\frac{1}{2}$ of grated nutmeg, 2 cups raisins and citron. Flour to make stiff enough.

PLAIN LOAF CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup milk or water, 2 cups flour, 2 teaspoons Magic Baking Powder, and a little nutmeg.

FRUIT CAKE. (Spencer's).

$\frac{1}{2}$ lb. raisins, $\frac{3}{4}$ lb. currants, 2 cups sugar, 1 cup of butter, creamed together. 4 eggs, $\frac{1}{2}$ cup sweet milk, 3 cups flour, $\frac{1}{2}$ lb. citron, 1 teaspoon cinnamon, mace and nutmeg, 2 teaspoons Magic Baking Powder. Bake slowly about two hours.

SPONGE CAKE.

2 eggs, well beaten, $\frac{1}{2}$ tumbler sugar, 1 tumbler flour, $\frac{1}{2}$ tumbler cold water, 1 teaspoon Gillett's Cream Tartar, $\frac{1}{2}$ teaspoon Magic Soda. Flavor with extract of lemon.

COOKIES.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{2}$ cup milk, 2 teaspoons Magic Baking Powder. Flour to roll out.

ANGEL COCOANUT CAKE.

2 cups powdered sugar, 1 cup butter, 3 cups flour, 1 teaspoon Magic Baking Powder, whites of 8 eggs, $\frac{1}{2}$ cup milk. Flavor very slightly with sweet almond. Bake in jelly-cake pans. Spread the top of each with icing, then the bottom. Let dry and sprinkle with grated cocoanut. Ice well over tops and sides, and sprinkle with cocoanut.

POUND CAKE. (Susie's).

1 lb. butter, 1 lb. sugar, 1 lb. flour, 10 eggs, beaten separately, $\frac{1}{2}$ lb. figs, or raisins or almonds. Bake $1\frac{1}{4}$ hours or so.

LAYER CAKE. (Susie's).

$\frac{1}{2}$ cup butter, 1 cup sugar, 3 eggs, $\frac{1}{2}$ cup milk, 2 cups flour, 3 teaspoons Magic Baking Powder.

CAKE MADE IN A HURRY.

2 cups flour, 1 egg, 1 cup white sugar, 1 cup milk or water, 2 teaspoons Gillett's Cream Tartar, 1 teaspoon Magic Soda, 2 tablespoons melted butter. Put all in a bowl together, and beat until light.

GINGER COOKIES.

1 cup each, sugar, molasses and butter, (or lard), 1 teaspoon ginger, 1 egg, 1 teaspoon Magic Soda, $\frac{1}{2}$ cup warm water, salt, $5\frac{1}{2}$ cups flour. Roll soft as possible.

Magic Baking Powder Works Wonders.

IMPORTANT.

When using recipes calling for baking powder, be careful to have liquid used for mixing (water or milk) **COLD** as possible, and keep dough in a cool place while waiting for oven.

OATMEAL CAKES.

1½ cups oatmeal, 1½ cups flour, ½ teaspoon Magic Soda, ½ cup shortening (butter and lard), ¼ cup sugar. Water enough to mix. Roll **very thin**. Cut with biscuit cutter and bake.

OATMEAL CAKES.

½ cup of butter, ½ cup lard, 1 cup brown sugar, 2 cups oatmeal, 3 cups flour, 3 teaspoons Magic Baking Powder, ½ cup milk, roll out thin and bake.

WALNUT CAKE.

½ cup butter creamed, 1½ cups sugar added gradually, ¾ cup milk, 2 cups flour, 1 teaspoon Magic Baking Powder, 1 cup walnuts chopped fine, whites of 4 eggs beaten stiff. Bake one hour in a moderate oven.

WALNUT CAKE No. 2.

Beat to a cream ½ cup of butter and 1 cup sugar, dissolve ½ cup cornstarch in ½ cup milk, and add to butter and sugar, 1 cup flour, 1 teaspoon Magic Baking Powder, whites of 2 eggs beaten stiff, 1 cup of chopped walnuts. Flavor with vanilla.

CHOCOLATE CAKE.

1 cup grated chocolate, ½ cup sweet milk, ¾ cup brown sugar, yolk of 1 egg, 1 teaspoon vanilla. Cook slowly like a cream, cool, then add the following:—½ cup butter, 1 cup brown sugar, 2 eggs, ½ cup milk, 2 cups flour, in which sift 1 teaspoon Magic Soda. Bake in a slow oven.

ROCK COOKIES.

4 cups flour measured and sifted, 2 teaspoons Magic Baking Powder, pinch of salt, $\frac{3}{4}$ cup lard and butter mixed, 1 cup granulated sugar, $\frac{1}{2}$ cup currants, milk enough to wet. Drop in dabs on buttered pans.

ONE EGG MUFFIN.

1 $\frac{3}{4}$ cups flour, 3 teaspoons Magic Baking Powder, $\frac{1}{2}$ teaspoon salt, 1 $\frac{1}{2}$ teaspoons sugar. Beat a small egg thoroughly. Add it gradually with $\frac{3}{4}$ cup of milk, to the dry ingredients, and beat hard. At the last moment add 1 $\frac{1}{2}$ tablespoons melted butter. Drop the batter into hot buttered iron gem pans, and bake in a hot oven 25 minutes.

SEED CAKE.

4 eggs beaten separately, 1 good sized cup of butter, 2 small cups of sugar. Beat the butter and sugar together, and add the well beaten yolks, then add 1 cup of milk, 3 cups of flour, 3 teaspoons caraway seeds, 3 teaspoons Magic Baking Powder, all mixed together, add the well beaten whites last of all. This will make two cakes.

CHOCOLATE CAKE.

1 cup sugar, $\frac{1}{3}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sour milk, 1 teaspoon Magic Soda, 1 section chocolate, 1 large cup flour.

CHOCOLATE CAKE.

Boil 2 squares chocolate and $\frac{1}{2}$ cup of milk until thick. While hot add the beaten yolks of 2 eggs. When cool, add: 2 tablespoons melted butter, 1 cup sugar, $\frac{1}{2}$ cup milk, 1 teaspoon vanilla, 1 teaspoon Magic Soda in 1 $\frac{1}{2}$ cups flour.

CHOCOLATE LOAF CAKE.

$\frac{1}{2}$ cup butter, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup milk, a little salt, 3 teaspoons Magic Baking Powder in 1 $\frac{1}{2}$ cups flour. Lastly add two squares chocolate, melted. Put it in a little bowl and set in top of tea kettle. Ice thickly with plain white caramel icing. Flavor both cake and icing with vanilla.

Use Magic Baking Powder.

TEA CAKE.

$\frac{1}{2}$ cup butter, 3 cups flour, 3 eggs, 1 cup currants, $\frac{1}{2}$ cup sugar, 3 teaspoons Magic Baking Powder, $\frac{3}{4}$ cup milk. Bake in a long pan. Split and butter. (Cut into squares).

CREAM CAKE.

1 cup sugar, 3 dessertspoons melted butter, 3 eggs beaten light, 4 dessertspoons boiling water (last), 1 cup flour sifted twice, 2 teaspoons Magic Baking Powder.

Filling.

1 pint milk, 1 egg, piece of butter, 1 dessertspoon cornstarch, 1 teaspoon vanilla, $1\frac{1}{2}$ teaspoons sugar.

DATE COOKIES.

2 cups rolled oats, $2\frac{1}{2}$ cups flour, 1 cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup milk, 1 teaspoon Magic Baking Powder. Roll, bake, and put mixture between.

Mixture.

1 lb. dates, 1 cup brown sugar, 1 cup hot water, cook well, and put between cookies.

DATE CAKE.

Cream together 1 cup brown sugar, $\frac{1}{2}$ cup butter; 2 eggs, $\frac{1}{2}$ cup warm water, $1\frac{1}{2}$ cups flour, with 1 teaspoon Magic Soda in flour, 1 lb. chopped dates, $\frac{1}{2}$ cup English walnuts (chopped), 1 teaspoon vanilla.

1, 2, 3, 4 CAKE.

1 cup butter, 2 cups sugar, 3 cups flour, 4 eggs, 1 cup milk, 3 teaspoons Magic Baking Powder. This is a most useful cake as it can be varied in so many ways, at one time caraway seeds may be added, at another a cup of currants or raisins or some citron peel, or some melted chocolate.

MOCHA CAKE.

$\frac{1}{2}$ cup butter, 1 cup sugar, 3 eggs, $\frac{1}{2}$ cup milk, 1 teaspoon vanilla, 2 cups flour, 2 teaspoons Magic Baking Powder. Bake in shallow pan. The following day cut in narrow oblong pieces and cover all sides with icing. **Icing.**— $\frac{1}{2}$ cup butter creamed with 2 cups icing sugar, 1 tablespoon milk, vanilla. Roll in almonds blanched, browned and chopped.

Magic Baking Powder is Pure and Wholesome.

MARBLE CAKE.

1 cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, $1\frac{1}{2}$ teaspoons Magic Baking Powder, whites of 3 eggs. Dark part same as white part, use yolks of eggs and 1 whole egg, 1 tablespoon each of cinnamon and cloves.

PANCAKES.

1 cup flour, 1 teaspoon Magic Baking Powder, 1 egg, 1 cup of milk. A pancake should not be very thick, but perhaps it may require a little more flour. Fry in butter, in a hot frying pan.

MACAROONS.

Blanch and pound fine 1 pound of sweet almonds. Whip the whites of 7 eggs. Add 1 pound sugar. Mix well. Drop on buttered paper. Sift sugar over and bake quickly.

JUMBLES.

$1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup butter, 3 eggs well beaten, 1 teaspoon vanilla, a pinch of salt, 1 teaspoon Magic Soda dissolved in a little warm water, 1 cup broken walnuts, 1 lb. dates, cut up; flour to stiffen.

CORN FRITTERS.

1 can of corn drained, 2 eggs, salt and pepper, $\frac{1}{2}$ teaspoon Magic Baking Powder, $\frac{1}{2}$ cup of flour, and milk to make thick batter. Fold in beaten whites last and drop by spoonful in deep fat, or fry in a pan.

CARAMEL ICING.

1 cup sugar and $\frac{1}{3}$ cup milk, boiled together until it hairs, add 1 teaspoon butter. Flavor and stir until thick enough to spread on cake.

RAISIN FILLING.

1 teacup sugar and a little water, boiled together until brittle when dropped into cold water. Remove from stove, and stir quickly into the well-beaten white of one egg. Add to this 1 cup of stoned raisins chopped fine, or dates, figs or nuts.

BANANA FILLING.

Chop 2 bananas with a little pulverized sugar and lemon juice.

ORANGE FROSTING.

1 lb. frosting sugar, juice of 1 lemon, juice and grated rind of an orange.

Use Magic Baking Powder.

IMPORTANT.

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SPICE CAKE.

1 cup butter, 1 cup brown sugar, 1 pint flour, 2 teaspoons Magic Baking Powder, 1 teaspoon each of caraway and coriander seeds, 1 teaspoon each extract nutmeg, cinnamon, and ginger, 1 cup milk, sift flour, sugar and Magic Baking Powder together, rub in butter, add milk, seeds and extracts. Mix smooth into a batter, bake in patty tins for ten or twelve minutes.

IMPERIAL CAKE.

$\frac{3}{4}$ cup butter, $1\frac{1}{2}$ cups sugar, 3 egg yolks, $2\frac{1}{2}$ cups flour, 3 teaspoons Magic Baking Powder, $\frac{1}{4}$ cup milk, 2 cups seeded raisins, $1\frac{1}{2}$ cups currants, 1 cup citron, $\frac{1}{2}$ cup candied orange peel, $\frac{1}{4}$ cup brandy, 3 egg whites, $\frac{1}{2}$ teaspoon salt. Mix as batter cake, adding fruit last, bake in buttered and papered tins for one hour in moderate oven.

HOT WATER SPONGE CAKE.

3 egg yolks, 1 cup sugar, 1 cup flour, 1 tablespoon lemon juice, 1 teaspoon Magic Baking Powder, 2 teaspoons hot water, 3 egg whites, $\frac{1}{2}$ teaspoon salt.

Beat yolks until lemon-colored and thick, add sugar and continue beating, add flour mixed and sifted with baking powder and salt, add hot water and whites of eggs stiffly beaten, and lemon juice. Bake 40 minutes.

SILVER CAKE.

Whites of 6 eggs, 1 cup milk, 2 cups sugar, $\frac{3}{8}$ cup butter, 4 cups flour, $\frac{1}{4}$ teaspoon

salt, 2 teaspoons Magic Baking Powder, 1 teaspoon almond extract. Cream butter and sugar and add alternately the milk and flour mixed with salt and Magic Baking Powder, then the extract, and stiffly beaten whites. Beat well, and bake in loaf pan in moderate oven.

SHREWSBURY CAKE.

1 cup butter, 3 cups sugar, 1½ pints flour, 3 eggs, 1 teaspoon Magic Baking Powder, 1 cup milk, 1 teaspoon rose flavoring.

Cream butter and sugar, add eggs one at a time, beating 5 minutes after each, add flour and Magic Baking Powder sifted. Bake 40 minutes.

BOILED CAKE.

1 cup raisins, 1 cup currants, 1 cup granulated sugar, 2 beaten eggs, 1 cup butter (scant). Bring these to a boil and cook 5 minutes, when cold add 2 cups flour, ¼ teaspoon salt, ¾ teaspoon Magic Soda in flour, ½ teaspoon ginger, 1 teaspoon cinnamon, ¼ teaspoon cloves, flavor with vanilla. Bake in slow oven one hour and a quarter.

LADY BALTIMORE.

For Lady Baltimore cakes, cream together one cup of butter and two cups of powdered sugar, and when very light and smooth work in a cup of fresh milk. Beat the whites of 6 eggs until stiff, then whip them gradually into the mixture, and when all these ingredients are well blended add 3 large cups of flour that have been sifted twice, with 2 level teaspoons of Magic Baking Powder. Stir just enough to mix well, add a teaspoon of rose-water, and pour into greased layer tins. Bake in an even oven. When cool, turn out and put together with a filling made by boiling 3 cups of granulated sugar with a gill of water until it threads. Take from the fire

and pour, beating steadily, upon the English walnuts or pecan-nuts and 6 figs stiffened whites of 3 eggs. Beat until thick, adding as you do so 1 cup of seeded and chopped raisins, one cup of chopped nuts—cut into thin strips or into dice. Beat hard to mix thoroughly before spreading on the cake layers.

BREAD AND ROLLS.

HAVE FLOUR WARM.

If directions are followed **Royal Yeast** will never fail to make the lightest, whitest and sweetest bread.

Can be used the same as any other Yeast, or as follows:

Soak a **Royal Yeast Cake** half an hour in a pint of warm (not hot) water. Stir in enough flour to make a batter. Cover and set in a warm place to rise; when light add salt, 3 pints of warm water (or scalded milk and water) and flour enough to make a batter. Beat all briskly for 15 minutes (beat, not stir); set again in a warm place to rise (usually over night). When light add flour until it does not stick to the board; knead well; set in a warm place, when light mould into loaves. Bake in a moderate oven from three-quarters to one hour.

Allow one pint of wetting to one loaf of bread. Use more wetting and flour if more bread is desired. In cold weather have your flour warm, and keep the sponge in a warm place whilst rising. A gentle, even warmth is necessary to make good bread. **Don't let it get chilled.** Two or three boiled potatoes, mashed finely and added to the sponge will improve the quality of the bread, and a little **Magic Soda** can always be used to advantage.

HOME MADE YEAST.

Use 1 pint of flour scalded with potato water, $\frac{1}{2}$ pint mashed potatoes, $\frac{1}{2}$ teaspoonful of salt, 2 teaspoonfuls granulated sugar. Stir this mixture well, and when cool add 1 cake of **Royal Yeast**, which previously must be dissolved in a half cup of luke warm water. Let above stand one day in heat to ferment; then keep in a warm place, and after fermenting allow to stand one day more before using.

Gillett's Cream Tartar is Chemically Pure.

To Make Bread with Above Liquid Yeast.

To make six to ten loaves of sweet, wholesome bread, use the above Yeast and one quart of water, with flour to make soft dough that can be handled without sticking to the hands or board.

In commencing bread in the morning it is important to have the flour warm. First add enough flour to the water to make pancake batter, salt to taste, then add the liquid Yeast, and stir thoroughly, and add more flour until dough does not feel sticky. Allow this dough to stand for two hours, then knead slightly and allow to stand from one to one and one-half hours, until light, then put in pans and leave for one hour, and then bake in a moderate oven an hour to an hour and a quarter. Care must be used to allow bread sufficient time to rise in pans before putting pans in the oven.

NOTE.—For double quantity use two cakes Royal Yeast, and other materials in proportion.

DIRECTIONS FOR USING ROYAL YEAST TO GET QUICK RESULTS.

Boil 8 large potatoes, mash in water boiled in, and while boiling, pour this over 4 tablespoons of flour, then add 4 tablespoons each of salt and granulated sugar. To this add 1 quart of boiling and 4 quarts of cold water. Dissolve 2 cakes of Royal Yeast in luke-warm water and mix with above. Let this mixture remain in a warm place about 18 hours, then remove to a cool place, and keep until required.

To Make Bread with Above in Three Hours.

Use 1 quart of above liquid for 2 ordinary sized loaves. Set on stove and stir with hand until about blood heat (98 degrees Fahrenheit). Add a tablespoon each of salt, brown sugar and butter, mix into a soft dough (having previously warmed the flour). let rise for thirty minutes. then knead, and when light enough again mould into loaves, put in a pan and allow to rise, and then bake in a moderate oven.

BREAD.

Mix 2 tablespoons sugar and 2 tablespoons of flour in a cup of water with chill off. Crumble up 1 Royal Yeast Cake in it, and put in a warm place. Pour 1 pint boiling water on 1 pint milk, add butter size of a walnut, set aside to cool. Then mix or stir in, 16 cups flour, and stir in 1 kitchen table-

Use Magic Baking Powder.

spoon even full of salt, after mixing in 3 cups flour. Then knead and put to rise.

STEAMED CORN BREAD.

1 cup molasses, 2 cups sour milk, 2 cups cornmeal, 2 cups flour, 1 teaspoon salt, 2 teaspoons Magic Soda. Steam 2 hours.

BROWN BREAD.

1 cup each, corn, wheat and Graham flour, 1 cup molasses, 1 cup sweet milk, $\frac{1}{2}$ cup sour milk, 1 teaspoon Magic Soda, $\frac{1}{2}$ teaspoon salt. Pour in pail, place in kettle of cold water, and cook two hours after water commences to boil.

MUFFINS.

1 tablespoon of butter, 2 tablespoons sugar 2 eggs, stir all together, add 1 cup sweet milk, 3 teaspoons Magic Baking Powder, flour to make a stiff batter. Bake twenty minutes in a quick oven.

BISCUITS.

1 quart flour, a little salt, 2 heaping teaspoons of Magic Baking Powder, butter a little less than the size of an egg. Mix well together, and add enough sweet milk to make the biscuit. Do not roll out, but drop into hot buttered tins, bake in a hot oven.

WHITE MOUNTAIN ROLLS.

Sift 1 quart flour. Add 1 teaspoon salt and 2 scant tablespoons sugar. Sift all together. Boil $1\frac{1}{2}$ cups milk, and melt in it $\frac{1}{4}$ cup butter. When cool add it to the beaten white of 1 egg. Dissolve $\frac{1}{4}$ Royal Yeast Cake in 1-3 cup cold water, and add to milk and egg. Stir in flour and knead well. Let rise over night. In morning make into rolls and leave for $\frac{1}{2}$ hour in a warm place.

GRAHAM GEMS.

3 cups graham flour, 1 cup of flour, 1 cup of sweet milk, 1 cup of sour milk, 2 heaping teaspoons Magic Baking Powder, 2 eggs, pinch of salt, shortening.

GRAHAM GEMS.

1 pint sour milk or buttermilk, 2 tablespoons sour cream, or a little butter, 1 teaspoon Magic Soda, 1 tablespoon sugar, and a little salt. Stiffen with graham flour, and bake in a gem pan. Or 1 egg, 1 cup sweet milk, $1\frac{1}{2}$ teaspoons Magic Baking Powder, a little melted butter, a little sugar and salt. Stiffen with graham flour, and bake in gem pans.

Use Magic Baking Powder.

NUT BREAD.**Dry Mixture.**

1 cup sugar, 4 cups flour, 1 teaspoon salt, 4 teaspoons Magic Baking Powder, 1 cup walnuts (broken, not chopped).

For Wet Mixture.

2 cups milk, 1 egg. Mix dry ingredients together and stir in milk and egg. Put to rise in warm place for half an hour, then bake in a moderate oven for one hour.

NUT BREAD.

2 eggs, 2 cups milk, 1 cup sugar, 4 cups flour, a pinch of salt, 4 teaspoons Magic Baking Powder, 1 cup walnuts cut fine. Bake $\frac{3}{4}$ of an hour. Best baked in buttered 1 lb. Magic Baking Powder cans.

BROWN NUT BREAD.

2 cups Graham flour, 1 cup white flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup black molasses, 2 cups milk, 1 cup chopped walnuts, 1 teaspoon salt, 1 teaspoon Magic Soda mixed in molasses until it foams. Bake in moderate oven about 1 hour.

BRAN BREAD.

3 cups cooking bran, 1 teaspoon Magic Baking Powder in 2 cups flour, 1 teaspoon Magic Soda in 2 cups of buttermilk, $\frac{1}{2}$ cup brown sugar, 1 teaspoon salt, 1 tablespoon black molasses. Bake $1\frac{1}{2}$ hours in slow oven.

PUDDINGS.**MILLER'S PUDDING.**

Weight of 2 eggs in butter, sugar and flour. Cream butter and sugar together, add beaten eggs and flour, $\frac{1}{4}$ teaspoon Magic Soda. Mix Magic Soda in 2 teaspoons milk. Add 2 tablespoons raspberry jam. Steam 2 hours. Grease mould, turn out to serve. Sprinkle with pulverized sugar. Serve with caramel sauce.

BERRY PUDDING (Steamed).

1 pint of flour, 1 teaspoon Magic Baking Powder, a pinch of salt. Make into a soft batter with milk. Put into well buttered cups a spoonful of batter, then one of berries, then another of batter. Steam.

Use Magic Baking Powder.

QUEEN OF PUDDINGS.

1 cup bread crumbs, 1 pint milk, $\frac{1}{2}$ cup sugar, yolks of 2 eggs, a small piece of butter, the rind of $\frac{1}{2}$ lemon and the juice. When baked, spread on top a layer of jam or jelly, then the beaten whites with two tablespoons sugar. Brown slightly in oven.

BLUEBERRY PUDDING. (Boiled).

Beat 2 eggs light, and stir into them 1 cup milk, and sifted flour enough to make a batter as thick as for pancakes. Put into the flour 3 teaspoons Magic Baking Powder. Butter a mould, and put a layer of the batter in the bottom, then a layer of berries, so on until the mould is $\frac{3}{4}$ full. Cover closely and boil 1 hour.

BLACKBERRY PUDDING. (Steamed).

Soak 2 cups stale bread crumbs in 2 cups milk. Add a little salt and 3 well beaten eggs, and $1\frac{1}{2}$ cups sifted flour, $\frac{1}{2}$ teaspoon Magic Baking Powder, $1\frac{1}{2}$ pints blackberries. Put in a buttered pudding dish and steam 2 hours. Serve with rich sauce.

COTTAGE PUDDING.

$\frac{1}{2}$ cup sugar, 1 tablespoon butter, 1 egg, $\frac{1}{4}$ cup milk, 1 teaspoon Magic Baking Powder in 1 cup flour. Beat well and bake, serve with caramel sauce.

APPLE PUDDING WITH RICE.

6 sour apples, 1 cup cold boiled rice, 1 pint milk, 1 cup sugar, the juice and rind of a lemon, yolks of 4 eggs.

Core and chop the apples, add the rice and milk, beat the lumps out, add other ingredients and bake. Beat the whites of the eggs with a little sugar. Spread on top and brown.

DELMONICO PUDDING.

1 quart milk, 4 eggs (leave out whites of 3), 3 tablespoons sugar, 4 tablespoons cornstarch and a little salt.

Put the milk in double kettle to scald, wet the starch in cold milk, beat the eggs and sugar, and stir all into the hot milk. When cold pour into dish, whip the 3 whites stiff, with 3 tablespoons sugar, and flavor with lemon or vanilla, and put on top.

SNOW PUDDING.

1 box gelatine, the juice of 4 lemons, 1 cup sugar, 2 cups boiling water and 1 cup cold water, $\frac{1}{2}$ cup sherry. Let cool and thicken, then beat in whites of 3 eggs. Serve with custard (boiled).

STEAMED CHOCOLATE PUDDING.

To the yolks of 3 eggs beaten light, add $\frac{1}{2}$ cup sugar and beat together. Add 3 tablespoons sweet milk and 1 ounce chocolate grated and melted. Mix thoroughly, and add 1 cup flour, and beat till smooth. Add the stiff beaten whites of the eggs, 1 teaspoon Magic Baking Powder in flour. Put large teaspoonful in buttered cups, and steam 30 minutes.

CHOCOLATE PUDDING. (Sarah's).

1 pint milk, 1 pint bread crumbs, yolks of 3 eggs, 5 tablespoons grated chocolate. Scald the milk, add bread crumbs and chocolate. Take from fire and add $\frac{1}{2}$ cup sugar and the beaten yolks. Bake in pudding dish 15 minutes. Make meringue of whites of eggs and 3 tablespoons sugar. Spread over pudding and brown. Serve cold with cream.

CHOCOLATE PUDDING.

1 quart milk, 1 cup sugar, $\frac{1}{3}$ cup chocolate, 1 whole egg and yolks of 3, 2 tablespoons cornstarch. Leave out 1 cup milk to mix the ingredients. Boil all until the milk

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begins to thicken, then pour into a pudding dish. Make a frosting of the whites, with enough sugar to stiffen. Flavor with vanilla. Pour over the pudding when cold, and set in the oven 3 minutes to brown.

RICE AND TAPIOCA PUDDING.

$\frac{1}{2}$ cup rice, $\frac{1}{2}$ cup tapioca, $\frac{3}{4}$ cup sugar, 3 pints milk, cinnamon to taste. Soak tapioca in milk 3 hours, wash rice in several waters, soak in another cup of milk as long as you do the tapioca. Sweeten the remaining quart of milk, and put all ingredients together, and bake two hours in a slow oven. Eat cold.

CREAM RICE PUDDING.

1 cup rice, 1 cup cold water. Let boil until rice has absorbed water—about 7 minutes, then add 1 quart milk, pinch of salt, some grated lemon rind, and let boil slowly on back of stove for about 30 minutes.

RICE PUDDING.

3 pints milk, $\frac{3}{4}$ cup rice, 1 cup sugar, butter size of an egg, a little salt. Put all together, and let it boil up quickly. Set it in the oven, cover with a plate, and bake 2 hours.

RICE PUDDING.

Put a small cup of rice in a saucepan of boiling water, let it boil 10 minutes, then pour the water off, let the saucepan stand by the fire a little while, put a piece of butter size of a walnut in the rice, and mix through with a fork, then add a cup of new milk, and let simmer on fire $\frac{1}{2}$ hour, till the rice is soft. Beat 4 eggs with 2 teaspoons sugar, pour the rice in a bowl, and grate half a nutmeg over it. Mix well before putting in the eggs. Have pudding dish well buttered and after the eggs are well beaten in, pour in the dish and bake in a quick oven.

CARAMEL PUDDING.

$\frac{3}{4}$ cup white sugar, put in a pan and brown carefully and melt. Put in a shape, and ease it up the sides, then pour in 1 pint milk, in which has been added 3 beaten eggs and sugar to taste. Stand the mould in a basin of hot water and put in oven until set. Eat cold, turned out.

CARAMEL PUDDING No. 2.

3 tablespoons cornstarch, 1 pint milk scalded, brown 1 tablespoon butter and $1\frac{1}{2}$ cups brown sugar, when melted add to milk, add cornstarch, vanilla, add almonds if liked, put in delf mould.

BROWN BETTY PUDDING.

1 cup bread crumbs, 2 cups chopped apples (tart), $\frac{1}{2}$ cup sugar, 1 teaspoon cinnamon.

Butter a deep dish, and put in a layer of chopped apples. Sprinkle with sugar, a few bits of butter and the cinnamon. Cover with bread crumbs, then a layer of apples, and so on until all is used. Cover closely, and steam $\frac{3}{4}$ of an hour in a moderate oven, then uncover, and brown quickly. Serve with sugar and cream, or custard.

FIG PUDDING.

1 cup suet, $\frac{1}{2}$ lb. figs cut fine, 2 cups bread crumbs, 1 cup flour, 2 teaspoons Magic Baking Powder, $\frac{1}{2}$ cup brown sugar, 1 egg, 1 cup milk. Steam 3 hours.

FIG PUDDING.

Beat 2 eggs until light, add 1 cup milk and 2 cups flour, sifted, with $\frac{1}{4}$ teaspoon salt, and a rounded teaspoon Magic Baking Powder. Beat until smooth, add 3 tablespoons melted butter and $\frac{1}{2}$ lb. choice dried figs that have been washed in warm water, soaked over night in cold water, wiped and chopped fine. Mix well, pour into a buttered pudding dish and steam for 2 hours. Serve with hard sauce.

FIG PUDDING.

$\frac{3}{4}$ lb. figs, $\frac{1}{2}$ lb. bread crumbs, $\frac{1}{2}$ lb. brown sugar, $\frac{1}{4}$ lb. butter, 3 eggs. Steam 3 hours.

FIG PUDDING.

$\frac{3}{4}$ lb. figs, $\frac{1}{2}$ lb. bread crumbs, $\frac{1}{2}$ lb. brown sugar, $\frac{1}{4}$ lb. butter, 3 eggs. Boil 2 or steam 3 hours.

HARD TIMES PUDDING.

$\frac{1}{2}$ pint molasses, $\frac{1}{2}$ pint cold water, 1 tablespoon melted butter, 1 teaspoon Magic Soda, 1 teaspoon Gillett's Cream Tartar, add a little salt, some spice, 2 cups currants, some raisins. Make this all into a batter, and steam about 2 hours.

CABINET PUDDING.

3 oz. raisins (about a cup full), 3 sponge cakes (little patty pans, or 8 or 9 lady's fingers), 5 macaroons, 2 oz. ratafias, 2 oz. candied citron, 4 eggs, $\frac{1}{2}$ pint milk, $\frac{1}{2}$ pint cream, 2 oz. sugar. Steam 1 hour. Butter a mould well. Stick the raisins well over it. Then put in sponge cakes, cut in little slices, then macaroons, then citron peel, then pour over eggs, milk and sugar.

LEMON PUDDING.

1 cup sugar, 4 eggs, 2 tablespoons cornstarch, 2 lemons, juice of both and rind of one, 1 pint milk, 1 tablespoon butter. Heat the milk to boiling, and stir in the cornstarch wet with a little water. Boil 5 minutes, stirring constantly. While hot mix in the butter, and set aside to cool. Beat yolks light, and add sugar, mixing thoroughly before putting in the lemon juice and grated rind. Beat this to a stiff cream, and add gradually to the rest.

Lemon Pudding Sauce.

Cream a piece of butter the size of an egg, with a cup and a half of sugar, add the juice of a lemon and one egg well beaten.

Stir well, and add six or seven tablespoons of water, cool. Set over boiling water till creamy, but no longer.

GINGER PUDDING.

$\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup brown sugar, 4 eggs, 1 teaspoon ginger, 1 teaspoon Gillett's Cream Tartar, $\frac{1}{2}$ teaspoon Magic Soda, flour to thicken, and steam one hour.

GINGER PUDDING.

1 cup molasses, 1 cup butter, 1 cup milk, 3 cups flour, 2 eggs, 1 tablespoon ginger, 2 teaspoons Gillett's Cream Tartar, 1 teaspoon Magic Soda. Steam 1 hour.

SUET PUDDING.

1 cup suet chopped fine, 1 cup chopped raisins, 1 cup molasses, 1 cup sweet milk, 3 teaspoons Magic Baking Powder in 4 cups flour, spices to taste. Steam 3 hours.

SPONGE PUDDING.

1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup milk, 2 teaspoons Magic Baking Powder in 2 cups flour, a little flavoring. Steam $1\frac{1}{2}$ hours.

PRUNE PUDDING.

Soak 1 lb. prunes over night in 3 cups water, soak 1 pkg. gelatine in 1 cup water. In the morning remove the stones, return them to the water in which they were soaked, add $1\frac{1}{2}$ cups sugar, add to gelatine 1 cup boiling water and add to the prunes. Stew all for a moment, then add 1 glass sherry, juice of 1 lemon. Put in a mould. When cold turn out, cut blanched almonds in thin pieces, and stick all over it. Serve with whipped cream.

PLUM PUDDING.

1 lb. raisins, 1 lb. currants, 1 lb. suet, $\frac{3}{4}$ lb. bread crumbs, $\frac{1}{4}$ lb. brown sugar, $\frac{1}{4}$ lb. flour, $\frac{1}{2}$ lb. mixed candied peel, $\frac{1}{2}$ pint brandy, 6 eggs, $\frac{1}{2}$ teaspoon mace and cinnamon, 1 teaspoon ginger, $\frac{1}{2}$ grated nutmeg. Boil 6 hours, and steam 2 more at time of using.

ORANGE PUDDING.

Take 4 oranges and slice them, removing the seeds, then pour over this about 1 cup sugar, make a custard of $2\frac{1}{2}$ cups milk, 2 teaspoons cornstarch, and the yolks of 2 eggs. Pour this over the oranges. Beat up the whites with a little sugar, spread on top, and put in oven to brown. To be served when cold. Whipped cream is much nicer if you can get it to put on top.

INGOLDSBY XMAS PUDDING.

1 lb. bread crumbs, 1 lb. flour, 2 lbs. suet, 2 lbs. currants, 2 lbs. raisins, 1 lb. sugar, $\frac{1}{2}$ lb. candied peel, 2 lemon rinds, 1 nutmeg, $\frac{1}{2}$ oz. mixed spice, $\frac{1}{4}$ teaspoon salt, 16 eggs, 4 glasses of brandy.

The bread crumbs must be finely grated, the suet finely minced, and eggs well beaten. Then mix all the ingredients together thoroughly. Boil six hours in a floured cloth, and steam two hours at time of using.

OTHER DESSERTS AND SAUCES.**CHEESE STRAWS.**

1 pint grated cheese, $\frac{3}{4}$ pint flour, 2 table-
spoons butter, a little salt. Mix with water, roll out and cut into strips about 5 inches long. Bake a light brown. Grate cheese well.

LEMON CHEESE.

Yolks of 4 eggs, beaten, $\frac{1}{4}$ lb. butter, 6 oz. castor sugar, 2 lemons, juice and rind. Melt butter (not too hot) and pour over well beaten egg yolks; add sugar by degrees; then rind and juice slowly. Cook in double boiler until thick.

CARAMEL CUSTARD.

Melt and brown very carefully $\frac{1}{4}$ cup sugar, add 1 pint scalded milk, beat 3 eggs slightly, add 1 small teaspoon vanilla and a

pinch salt. When sugar has melted in the hot milk, turn slowly over the beaten eggs. Strain and pour into buttered cups or a mould. Set in a pan of hot water, and bake until when tried with a knife it comes out clean. Serve with caramel sauce.

Caramel Sauce.

Brown $\frac{1}{2}$ cup sugar, add $\frac{1}{2}$ cup hot water, cook 10 minutes.

CUSTARD.

In cooking a baked custard, if the oven is not hot enough, or is in use for other cooking, the custard can be steamed by placing the mould in a saucepan of boiling water, and covering over with a tin. Try the custard by plunging a broad bladed knife in the centre, if it comes out dry it is done. Small tin cups can be buttered and filled with the mixture, and steamed in the same way.

CUSTARD SOUFFLE.

2 scant tablespoons butter, 2 tablespoons flour, 2 tablespoons sugar, 1 cup milk, 4 eggs. Let the milk come to a boil. Beat flour and butter together, add to boiling milk, and cover 8 minutes, stirring often. Beat the sugar and yolks of eggs together, add the other mixture and allow to cool. When cool add the whites of eggs beaten to a stiff froth. Pour into buttered dish. After baking 30 minutes, serve with sauce, at once.

TAPIOCA CUSTARD.

Put in double boiler with 1 cup milk, 1 tablespoon tapioca soaked over night, cook till clear, beat yolk of 1 egg, $\frac{1}{4}$ cup sugar, a little salt, 1 tablespoon cocoanut and 1 tablespoon water, and stir into hot milk. Cook 4 minutes. Beat white of egg for top.

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TAPIOCA CREAM.

Soak over night 2 tablespoons tapioca in $\frac{1}{2}$ cup milk, or enough to cover. Bring 1 quart milk to boiling point. Beat well together the yolks of 3 eggs. Add $\frac{1}{2}$ cup sugar and 1 teaspoon vanilla. Add the tapioca, and stir into the boiling milk. Let boil once and turn into dish, and immediately spread on the whites of the 3 eggs. Serve when cold.

BAVARIAN CREAM.

1 can pineapple (shredded), 1 cup sugar, 1 pint cream, $\frac{1}{2}$ box gelatine. Pour juice of pineapple off and put half of it on gelatine and half on sugar. Put sugar on to boil until it gets like thick syrup. Dissolve the gelatine and juice in it, and set off to cool. Have the cream whipped stiff, and beat in the syrup, gelatine and pineapple. Put aside to cool in mould.

RODE CREAM.

Boil 1 teacup rice until soft in new milk, sweetened with powdered sugar (loaf) and pile it upon a dish. Lay on it in different places, lumps of jelly or preserves. Beat up whites of 5 eggs to a stiff froth with a little powdered sugar, flavor with vanilla, beat very stiff, add about a teaspoon rich cream, drop it over the rice, giving it the form of a rock of snow. Very delicious and ornamental.

SPANISH CREAM.

1 box gelatine dissolved in 2 quarts milk. ~~The~~ beat yolks of 8 eggs, together with 2 cups sugar, and pour in the boiling milk and gelatine. Let it boil for a moment. Have the 8 whites beaten to a stiff froth, add your flavoring to the milk, and pour the whole into the whites. Stir around, and pour into moulds.

Gillett's Cream Tartar is the Best.

COFFEE CREAM.

1½ cups thin cream, ½ cup strong coffee (cold), ½ box gelatine soaked in a little cold water, ½ cup sugar. Place sugar, coffee, and gelatine over boiling water till dissolved, then add cream and pour into a mould.

TAPIOCA CREAM.

Take 3 tablespoons pearl tapioca, and soak over night in water. Boil 1 quart milk, and when it comes to a boil, stir in the tapioca, after pouring off the water, and let it cook about 20 minutes, then add the yolks of 3 eggs well beaten, ½ cup sugar and a pinch of salt, and boil 2 minutes longer. Flavor with vanilla, and when cool add the whites of eggs beaten stiff with 2 tablespoons sugar. Put in a dish and brown in oven.

VELVET CREAM.

1 package gelatine soaked over night in 1 cup sherry. Put on with ¾ cup sugar to melt, then strain into 1 quart of new milk. Stir up, and put into glass dish. Eat cold with cream.

BAKED APPLE DUMPLINGS.

Rub 2 tablespoons butter into a quart of flour, into which has been sifted a little salt and 2 small teaspoons Magic Baking Powder. Add enough milk to make a soft dough, turn upon a floured pastry board and into a sheet. Cut the sheet into squares and stand in each square an apple which has been peeled, cored and filled with sugar, a bit of butter and a pinch of cinnamon. Fold dough over, and bake in a buttered pan. Serve with hard sauce.

TAPIOCA JELLY.

Soak ½ cup tapioca in 2 cups water for 4 hours. Sweeten to taste. Cook about an hour over boiling water, stirring often. It should be clear. Add the juice of a lemon, and put in a mould. Serve with cream.

TOMATO JELLY.

Juice of 1 can tomatoes, 2 tablespoons vinegar, 1 box gelatine, pepper, salt and sugar to taste. Let it come to a boil, then put in mould. Soak gelatine in tomato juice. Graduate your gelatine by quantity of juice in can.

LEMON JELLY.

1½ pints sugar, 1 box Knox's gelatine, 3 lemons, 1 quart boiling water. Put a little jelly in mould, and put in some red cherries. Let it get stiff, then put in some more jelly and some other fruit.

APPLE SNOW.

2 eggs (whites only), 3 stewed apples, rubbed through sieve, cool, 1 cup powdered white sugar, gradually add apple and beat till white—the more you beat the better. Pile in dish and garnish with dots of jelly.

A NICE DESSERT.

Slice layer bananas, slice layer oranges, slice layer pineapple, pears, or any fruit you like, and a few walnuts, ½ box gelatine soaked in ½ pint of cold water half an hour. Then add ½ pint boiling water. Squeeze a lemon, sweeten to taste, pour over fruit, and serve with cream or boiled custard.

DESSERT PUFFS.

1 pint sweet milk, a scant pint of flour, 3 eggs, whites and yolks beaten separately. Bake in cups and serve with liquid sauce.

GERMAN PUFFS.

3 cups flour, 3 cups milk, 3 eggs. Beat eggs separately until very light. 3 teaspoons melted butter, 1 salt spoon of salt. Pour into 9 well buttered cups, and bake a nice brown. Serve with sauce as soon as done.

SAUCE.

1 cup powdered sugar, ½ cup creamed butter, add 1 teaspoon vanilla, and gradually

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1 cup sweet milk. Set bowl in basin of hot water, and stir till sauce is creamy, no longer.

CARAMEL SAUCE.

3 heaping teaspoons sugar, 1 even teaspoon flour, a piece of butter the size of an egg. Brown well together, but do not burn. Add 1 cup boiling water, and when well dissolved and ready to serve, flavor with vanilla or brandy. The flour may be omitted, and after the sugar and butter are browned and the water added, thicken with a little cornstarch, or a cup of sweet cream may be used instead of water, and neither flour nor cornstarch.

FOAMING SAUCE.

1 cup butter, 2 cups sugar, whites of 2 eggs, $\frac{1}{4}$ cup boiling water and flavoring. Beat butter and sugar to a cream, add whites of eggs unbeaten. When all is smooth, add water. Set in a pan of hot water, and heat until smooth.

LEMON SAUCE.

Mix 1 teaspoon cornstarch with $\frac{1}{2}$ cup sugar, add 1 cup boiling water, $\frac{1}{2}$ grated rind and juice of a lemon. Cook 8 minutes. Just before serving add 1 teaspoon butter.

PUDDING SAUCE.

$\frac{1}{2}$ cup sugar, a little flour, teaspoon butter, brown a little of the sugar, then add rest of sugar mixed with the flour, then the butter.

PUDDING SAUCE.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{2}$ cup wine.

AMBROSIA.

Sliced oranges, white grapes cut in half and seeded, stoned dates, sprinkled with powdered sugar and shredded cocoanut.

CHARLOTTE RUSSE.

Set 1 pint sweet cream on ice, and whip to almost three times its bulk, add $\frac{1}{4}$ oz. gelatine which has been soaked in $\frac{1}{4}$ cup water, and beat with egg beater, adding $\frac{1}{3}$ cup powdered sugar and 1 teaspoon vanilla. Line a mould with lady fingers, fill with the cream, and set on ice to harden.

SHAPE OF DATE.

1 lb. dates, boil 10 minutes (covered with water). Pour into a colander and allow cold water to run over them. Skin and stone. Make a syrup by boiling 1 small cup sugar in 2 cups water, into which put $\frac{1}{4}$ box Knox gelatine, previously soaked in a little water. Add dates, boil up once, and add $\frac{1}{2}$ cup of sherry. Line shape with blanched almonds, pour in dates, and when cold serve with whipped cream.

STEAMED RICE.

Have a cupful of rice carefully looked over and well washed. Place it in a bowl containing a quart of cold water. Add $\frac{1}{2}$ teaspoon salt and steam for $1\frac{1}{2}$ hours.

SALTED ALMONDS.

Carefully crack the nuts, so the kernels can be taken out whole, then blanch the almonds by placing them in scalding water. Have ready a pan of fine salt and when the nuts are all blanched place the warm, wet kernels in the salt, then set the pan away until next morning. Next day remove the kernels from the salt, and put them in a clean pan. The salt which clings to them will soon drop off. Place the pan of nuts in oven to brown, and stand by, as they require constant attention. Stir often, and bake quickly to a light brown. When done pour them into a cold pan and let cool. Serve in any pretty, fancy dish.

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LEMON SYRUP.

5 lbs. white sugar, 2 oz. tartaric acid, 2 teaspoons essence of lemon, 3 pints boiling water. Pour the water on the sugar, adding the acid and lemon, putting in more lemon if not strong enough. Strain through muslin, and bottle.

BACHELORS' BUTTONS. (Nice for five o'clock tea).

2 eggs, 4 oz. butter, 8 oz. sugar, 10 oz. flour, 1 teaspoon Magic Baking Powder, flavor with ratifia. Make into small round balls, and bake in a rather quick oven.

PRESERVES AND JELLIES.**PRESERVED QUINCES.**

Pare, quarter and core them, put quinces in the steamer while preparing syrup. Measure 1 lb. sugar to 1 lb. quinces. Let sugar come to a boil, put in the quinces, and cook until red, then bottle.

CANNED PEARS.

Allow 1 pint water and $\frac{1}{4}$ lb. sugar to 1 quart fruit. While sugar is heating prepare and peel pears (whole), dropping each in a dish of cold water, lest the color should change. When the syrup comes to a fast boil, put in pears carefully and boil until tender. Have the bottles hot, pack with pears, cover with syrup.

CHIPPED PEARS.

8 lbs. fruit, 8 lbs. sugar, 3 lemons, rinds cut in thin bits, juice squeezed in, 2 oz. green ginger root, 1 pint water to dissolve sugar. Pare and slice pears like Saratoga chips, cook until clear and like preserves. (Break ginger root in small pieces and put in).

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BRANDIED PEARS OR PEACHES.

4 lbs. fruit, 4 lbs. sugar, 1 pint best brandy. Make a syrup of sugar, with enough water to dissolve it. Let this come to a boil, put fruit in and boil 5 minutes. Having removed the fruit carefully, let the syrup boil 15 minutes longer, or until it thickens. Add the brandy, and take off the fire at once, pour the hot syrup over the fruit, and seal. If after the first fruit has been taken from the fire a reddish liquor oozes from it, drain this off before adding the clear syrup. Peaches and pears should be peeled before boiling.

CRAB-APPLE JELLY.

Put the crab-apples in a preserving kettle, boil until soft, with enough water poured over them to almost cover them. Then put in a jelly bag and strain. Let stand over night. To every pint of juice add 1 lb. sugar. (Put sugar on flat dishes and put in oven to heat). Boil the juice 20 minutes, then add the hot sugar. Stir it fast, and let it just boil up once, then take off fire and put in glasses.

QUINCE JELLY.

Pare and slice the quinces, and add a cup of water for every 5 lbs. fruit. Put peelings, cores and all into a stone crock or, boil all in preserving kettle until soft, add a few apples, then proceed as with other jellies.

ORANGE MARMALADE.

7 bitter oranges, 12 sweet oranges, 6 lemons, 10 lbs. sugar, 6½ pints hot water. Slice the fruit as fine and thin as possible, put in an earthen jar, pour on the water hot, let it stand 24 hours, then put it on to boil. Let it simmer 4 hours, or until tender, then add the sugar and cook until it jellies.

Use Magic Baking Powder.

MARMALADE. (Susie's).

To 12 bitter oranges put 3 lemons and 1 pint water, and 1 lb. sugar to each orange. Let water stand on oranges over night, then boil 2 hours. Add sugar and lemons, and boil until it jellies.

RHUBARB MARMALADE.

Take equal quantities of rhubarb and pineapple. Slice the latter very thin and in small pieces, removing the core. Add half the quantity of sugar, and simmer slowly until tender. Peel the rhubarb, and cut in small pieces. Add equal quantities of sugar, and allow it to stand over night. Then boil the two together for 20 minutes.

RED CURRANT MARMALADE.

5 lbs. currants (steamed), 5 lbs. sugar, 1½ lbs. raisins (seeded and chopped), 3 large or 4 small oranges (sliced as for orange marmalade). Boil 20 minutes.

APPLE MARMALADE. (Very economical).

To each orange rind, 1 pint water, 1 lb. white sugar, 1 pint chopped apple.

CANDIES.**CHOCOLATE CARAMELS.**

2 cups brown sugar, 1 cup molasses, 1 cup chocolate grated fine, 1 cup boiled milk, 1 tablespoon flour, butter the size of an egg. Let it boil slowly over 1 hour, and pour on flat tins to cool.

TAFFY.

1 pint brown sugar, 1 cup boiling water, 1 tablespoon vinegar, 1 oz. of butter, flavoring. Boil 20 minutes, or until it will harden in water; then pour on buttered plates to cool.

Use Food Products that are Produced in
Clean Factories.

PEPPERMINT DROPS.

1 cup sugar (powdered is best), moisten with boiling water and boil 5 minutes. Take from the fire and add Gillett's Cream Tartar size of a pea, mix well and add 4 or 5 drops of oil of peppermint. Beat briskly until the fondat whitens, then drop on paper. Measure cream tartar and oil of peppermint while the sugar is boiling. It should not sugar before it is dropped, should it do so, add a little water.

NUT MOLASSES CANDY.

When you make this candy use the best molasses and any kind of nuts you may choose. Stir them in after the syrup has thickened and is ready to take from the fire, then pour out in well buttered tin. Make into squares, or work it if you choose. The more you do this the yellower it will be. If you use peanuts see that the red inner skin is removed, or it will give the candy a bitter taste.

FIG SWEETS.

1 cup sugar, 1-3 cup water, $\frac{1}{4}$ teaspoon Gillett's Cream Tartar, do not stir while boiling. Boil to a beautiful yellow tint, then stir in the Cream Tartar just before you take it from the fire. Wash the figs, open them, lay carefully in a dish, and pour the candy over them, or, if preferred, the figs may be dipped in the candy.

MINCE MEAT.**MINCE MEAT.**

2 lbs. raisins, 2 lbs. currants, 1 lb. blanched almonds, 2 pieces orange peel, 2 pieces lemon peel, all chopped up well together. Then add spices, allspice, cloves, cinnamon, and nutmeg, all ground, and enough to taste well. 1 lb. suet, sugar enough to sweeten,

2 dozen finely minced apples. Mix all well together, with brandy to flavor. 3 lemons. Grate the rind and squeeze in the juice.

MINCE MEAT. (Aunt Mary's).

6 lbs. of best apples, 3 lbs. raisins chopped, 3 lbs. suet, 3 lbs. powdered sugar, 4 lbs. currants, $\frac{1}{2}$ lb. candied peel, $\frac{1}{2}$ lb. blanched almonds, $\frac{1}{2}$ pint port wine, $\frac{1}{2}$ pint brandy, rinds and juice of 2 lemons, $\frac{1}{2}$ oz. each of mace and cinnamon, 1 teaspoon cloves, a little salt.

MINCE MEAT.

2 lbs. sugar, 2 lbs. meat (chopped fine), 2 lbs. apples (chopped), 3 lbs. raisins (stoned), 2 lbs. currants (washed), $1\frac{3}{4}$ lbs. suet (chopped fine), $\frac{1}{2}$ lb. lemon peel, $\frac{1}{2}$ lb. citron peel, 1 quart brandy, juice of 4 lemons, and grated rind of 3, 1 tablespoon cinnamon, 3 nutmegs, 1 teaspoon cloves (ground). Salt and pepper to taste. (You may use less brandy and a pint of cider).

PICKLES AND CATSUPS.

CHILI SAUCE.

Chop 12 large ripe tomatoes, 2 onions, 2 small red peppers, 4 tablespoons sugar, 2 tablespoons salt, 3 small cups vinegar, 3 sour apples, 1 teaspoon each of ginger, cinnamon, cloves, nutmeg. Boil 4 or 5 hours. Drain off part of liquor from tomatoes before boiling.

PICKLED ONIONS.

Take $\frac{1}{2}$ peck small onions, peel and put in about 1 cup salt. Pour over enough boiling water to cover the onions. Let stand one night, drain, and repeat the next night. Then cover with cold, sharp vinegar and spice, using whole spice. Let them stand a week before using.

PICKLE FOR PEARS OR PEACHES.

1 quart of vinegar, 3 lbs. brown sugar, $\frac{3}{4}$ oz. stick cinnamon, $\frac{3}{4}$ oz. whole cloves. Cook fruit until soft, a few pieces at a time, then put in crock and pour liquid over all. Keep tightly covered.

Use Food Products that are Produced in
Clean Factories.

CUCUMBER SWEET PICKLE.

1 bushel of cucumbers, pare, take out the seeds, then cut in quarters lengthwise. Put in salt and water (about 1 handful salt to 1 quart water). Let them soak for 24 hours. Take them out and wash them with fresh water, and then soak in vinegar.

CAULIFLOWER PICKLE.

Take firm hearts, cut close to the stock. Lay in an earthen dish, and sprinkle through with salt. Let stand for three days, then steam nearly soft. Allow 1 pint vinegar, 4 tablespoons mustard for each medium head of cauliflower. Heat vinegar scalding hot, mix mustard, a little cayenne pepper, and $\frac{1}{4}$ oz. tumeric with enough cold vinegar to make a smooth paste, add to scalding vinegar and let come to a boil, then pour over cauliflower. (Use four heads of cauliflower for this quantity). (Thicken with a little cornstarch).

TOMATO PICKLES. (Green).

$\frac{1}{2}$ peck green tomatoes, 6 ordinary sized onions, 3 green peppers. Slice and place them alternately with the sliced tomatoes in a deep dish, with a layer of salt between. Leave them all night. Next morning strain off water, then take 1 lb. white sugar and all sorts of spices, put in preserving kettle, and cover with vinegar. Boil until quite soft.

TOMATO CATSUP. (Red).

1 bushel tomatoes, cut up in small pieces, boil until soft, rub through a wire sieve, add 2 quarts best vinegar (cider), 1 pint salt, $\frac{1}{4}$ lb. whole cloves, $\frac{1}{4}$ lb. allspice, 1 tablespoon pepper, 1 red pepper (whole), 5 heads garlic. Mix together and boil until reduced to $\frac{1}{2}$ the quantity. When cold strain through a colander, and bottle, sealing the corks. It will keep 2 or 3 years.

Magic Baking Powder is Pure and Wholesome.

FRENCH MUSTARD.

Slice an onion into a bowl, and cover with good vinegar. After two days pour off the vinegar. Add 1 teaspoon salt, 1 teaspoon sugar, 1 egg, and mustard enough to thicken. Set it on the stove, and stir until it boils. When cold it is fit for use.

GOVERNOR'S SAUCE.

Slice a peck of green tomatoes. Sprinkle salt over them (say about a cup), and let them stand one night. In the morning pour off the liquor and put them in a kettle, with vinegar enough to cover them. Add 6 green or red peppers (moderate size), 4 large onions chopped fine, 1 cup brown sugar, $\frac{1}{4}$ lb. mustard seed, 1 tablespoon cloves, 1 tablespoon allspice, 1 tablespoon white pepper. Let it simmer until soft, put into jars and keep air-tight.

PEPPER HASTE.

1 large head cabbage, 6 onions, 9 green peppers, 9 red peppers. Chop all rather fine. Stir in $\frac{1}{2}$ cup salt, and let stand over night. In morning drain well and add $\frac{3}{4}$ cup white mustard seed, 1 tablespoon celery seed, 1 quart white sugar, cover with white wine vinegar and stand on stove until sugar is melted, but **do not boil**. Seal well and keep in cool place. Although not cooked it will keep for years.

SPICED GRAPES.

Pulp and seed 5 lbs. of tart grapes, and put them over the fire in a porcelain lined saucepan, with 4 lbs. of granulated sugar, 2 tablespoon each of cloves and cinnamon, and a pint of vinegar. Cook slowly for half an hour after coming to a boil, then pour into jelly glasses.

SALADS.

WALDORF SALAD.

Diced apples, English walnuts, and celery, with French dressing.

TOMATO SALAD.

Arrange red and yellow tomatoes (sliced) in a glass dish, pour over them cream salad dressing, and dust a little pepper on top.

CREAM SALAD DRESSING.

Rub the yolks of 2 eggs smooth with 1 teaspoon each of made mustard and salt, $\frac{1}{4}$ teaspoon each of pepper and sugar, 1 tablespoon melted butter and vinegar. Add $\frac{1}{2}$ cup sweet cream, and beat well with egg-beater.

BOILED SALAD DRESSING.

3 eggs, 1 cup cream or milk, 1 large teaspoon mustard, $\frac{1}{2}$ cup vinegar, 3 tablespoons white sugar. Put salt and pepper on salad. Cook in double kettle, until like thick cream.

POTATOES.

POTATO SOUFFLE.

Take 2 cups cold mashed potato and stir into it 2 tablespoons melted butter, beating to a white cream before adding anything else. Then put with this 2 eggs whipped very light and a teacup of cream or milk, salting to taste. Beat all well, pour into a deep dish, and bake in a quick oven until it is nicely browned. If properly mixed, it will come out of the oven puffy and delectable.

SWEET POTATOES AU GRATIN.

Parboil the potatoes, peel and slice while hot. Butter a deep dish well, put in a layer of potatoes, sprinkle with sugar, salt, pepper, and dot with butter, then a stratum of fine crumbs, season in the same way.

leaving out the sugar. The uppermost layer should be of crumbs, and well buttered. Pour in 4 tablespoons of warm water to generate steam, cover closely, and bake $\frac{1}{2}$ an hour. Uncover and brown. This is an especially nice dish for a family dinner, and always liked by children.

SOUFFLE OF SWEET POTATOES.

Into 2 cups of boiled and mashed sweet potatoes beat 3 whipped eggs, a cup of milk, 2 tablespoons of melted butter, and seasoning to taste. Beat hard, and bake in a greased pudding dish.

SCALLOPED POTATOES.

Boil and mash the potatoes soft with a little milk. Beat up light with a little butter, a dessertspoon for every half pint of the potato, salt and pepper to taste. Fill some patty pans or buttered scallop shells with the mixture, and brown in an oven, after you have stamped a pattern on the top of each. Glaze while hot with butter, and serve in the shells. If you like, you may have grated cheese over the top.

ENTREES, ETC.

RICE CROQUETTES.

$\frac{1}{4}$ lb. rice cooked in 1 pint milk with 1 teaspoon salt. (Remove $\frac{3}{4}$ cup rice for muffins the next morning). To the remainder add 2 egg yolks well beaten. Mould into croquettes, dip in beaten egg (white) then in fine bread crumbs, and fry in deep fat.

PARSNIP FRITTERS.

Cook the parsnips in boiling salted water, scrape off the skins, mash and season with 1 teaspoon butter, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ salt-spoon of pepper. Make into oval balls on floured board, and fry in butter until well browned, (for 4 persons).

Magic Baking Powder is Pure and Wholesome.

MACARONI AND CHEESE.

Take 12 sticks of macaroni, $1\frac{1}{2}$ cups of thin white sauce, $\frac{1}{2}$ cup of stale bread crumbs, 1 cup grated cheese, 1 tablespoon of butter. Break the macaroni in 2-inch pieces and cook in boiling salted water until soft—about 20 minutes. Pour into a colander and run cold water through it. Put in a buttered pudding dish and thoroughly stir in 1 teaspoon mustard which has been mixed with water. Add the sauce with half the cheese in it. Put crumbs into melted butter. Add remaining cheese to them, and spread this mixture over that in the dish. Brown in a hot oven.

CHEESE OMELETTE.

Two yolks, a little pepper and salt stirred together. Add 2 tablespoons of cream, 1 oz. grated cheese, and then work in the 2 whites lightly. Put 1 oz. butter into an omelette pan; when warm, pour in the mixture, and keep pushing it up to one side with a spoon; when nearly thick put in the oven to brown.

CHICKEN SOUFFLE.

One pint cooked chicken finely chopped, 1 pint cream sauce, 1 teaspoon chopped parsley, salt and pepper, 4 eggs. Add chicken and seasoning to boiling sauce. Cook two minutes. Add yolks of eggs well beaten, and set away to cool. When ready to serve, add whites of eggs beaten stiff and bake for twenty minutes.

YORKSHIRE PUDDING.

5 heaping tablespoons of flour, a little salt, 1 teaspoon Magic Baking Powder well mixed with the dry flour, 2 eggs well beaten, add to this a pint of milk. Have ready half a small cup of beef dripping in a pan, boiling hot, pour in the batter and bake $\frac{1}{2}$ an hour.

YORKSHIRE PUDDING No. 2.

$\frac{1}{2}$ pint milk, 2 eggs, 1 cup flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon Magic Baking Powder. Bake $\frac{1}{2}$ hour, and baste with gravy.

HORS D'OEUVRES.**ANCHOVY TOAST WITH WHITE SAUCE.**

Boil half a pint of new milk with a bay leaf and a laurel leaf. Beat 6 eggs, leaving out 2 of the whites. Take out the leaves and mix the eggs and milk together. Add a gill of thick fresh cream and stir over a gentle fire till it begins to thicken; let it stand to get cold, stir it frequently while cooking. Scald 10 anchovies, scrape them and remove the bones, pound the fish to a smooth paste. Cut 2 rounds of bread, without crust, off a small loaf 1 day old, toast it on both sides and well butter it with fresh butter, spread each piece of toast with anchovy paste, lay one on the other and cut them into 6 pieces, pour over the white sauce and serve. The bread to be half an inch thick.

CAVIARE ON TOAST.

Spread rounds or fingers of crisp toast with caviare, to which a little lemon juice and pepper has been added. Chop onion very fine and put a ring of it round the outer edge of the toast.

SOUP.**STOCK.**

6 lbs. shin of beef, or 6 lbs. knuckle of veal, any bones, trimmings of poultry, or fresh meat, $\frac{1}{4}$ lb. of lean bacon or ham, 2 oz. of butter, 2 large onions, each stuck with cloves, 1 turnip, 3 carrots, 1 head of celery, 2 oz. of salt, $\frac{1}{2}$ teaspoon of whole pepper, 1 large blade of mace, 1 bunch of savory herbs, except sage, 4 quarts and $\frac{1}{2}$ pint of cold water.

Cut up the meat and bacon, or ham, into pieces, about 3 inches square, break the bones into small pieces, rub butter on the bottom of stewpan, put in $\frac{1}{2}$ pint of water, and the broken bones, then meat and all other ingredients. Cover the stewpan, and place it on a sharp fire, occasionally stirring its contents. When the bottom of pan becomes covered with a pale, jelly-like substance, add the 4 quarts of cold water, and let simmer very gently for 5 or 6 hours. Do not let it boil quickly. When nearly cooked, throw in a tablespoon of salt to assist the scum to rise, remove every particle of scum whilst it is boiling, and strain it through a fine hair sieve. When cool remove all grease. This stock will keep for many days in cold weather.

Stock is the basis of many of the soups afterwards mentioned, and this will be found quite strong enough for ordinary purposes. Keep it in small jars, in a cool place. It makes a good gravy for hashed meats, one tablespoon of it is sufficient to impart a fine flavor to a dish of macaroni, and various other dishes. Good soups of various kinds are made from it at short notice, slice off a portion of the jelly, add water, and whatever vegetables or thickening preferred. It is best to partly cook the vegetables before adding to the stock, as much boiling injures the flavoring of the soup. Season and boil a few moments and serve hot.

TO CLARIFY STOCK.

Place the stock in a clean saucepan and set it over a brisk fire. When boiling, add the white of one egg to each quart of stock, proceeding as follows: Beat up well the whites of the eggs in a little water, then add a little hot stock, beat to a froth, and

pour gradually into the pot, then beat the whole hard and long, allow it to boil up once, and immediately remove and strain through a thin flannel cloth.

BROWN STOCK.

4 pounds shin of beef or other meat and bones, 4 carrots, 4 onions, 1 turnip, 1 small head of celery, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon peppercorns, 6 cloves, 5 pints cold water. Cut up the meat and bones, and place in the stock pot, pour over the water and skim when boiling. Prepare and add the vegetables. Cover closely and simmer 4 hours. The spices should be added with the vegetables.

WHITE STOCK.

White stock is used in the preparation of white soups, and is made by boiling 6 pounds of knuckle of veal, cut up in small pieces, poultry trimmings, and 4 slices of lean ham. Proceed according to directions given in "Stock" (page 41).

CREAM OF ASPARAGUS.

Clean a bundle of asparagus, cut off tips and boil in salted water until soft; boil the stocks 20 minutes in a quart of good stock, put 2 ounces butter in a stew pan with 2 ounces flour, mix smoothly, and pour in the hot stock, having previously pulped the asparagus through a sieve, add 1 pint milk, boil up and skim, put the tips in a tureen with a gill of cream, pour in the boiling soup, season with salt and pepper to taste, and serve.

POTATO SOUP.

1 carrot, 1 onion, 2 large potatoes chopped fine. Boil, and put through a colander, then add pepper and salt to taste, add a good sized piece of butter, and 1 quart of milk; let come to a boil and serve.

TOMATO SOUP.

1 tin tomatoes, 1 quart stock, 1 gill milk or cream, 1 ounce butter, 1 ounce flour, pepper and salt. Boil together the stock and tomatoes 15 minutes, then rub them through a sieve, melt the butter in a sauce-pan, stir in flour and strained stock, boil 2 minutes, allow the boil to go off, then add cream, and do not allow it to boil again or the cream will curdle.

CONSOMME.

4 pounds shin of beef, 4 pounds knuckle of veal, 4 quarts cold water, 2 ounces lean ham or bacon, 6 cloves, 6 peppercorns, bouquet of herbs, 1 tablespoon salt, 3 onions, 1 carrot, 1 turnip, 2 stalks of celery, 2 sprigs of parsley. 3 eggs, whites and shells; rind and juice of 1 lemon. - Wipe and cut the meat and bones into small pieces. Put the marrow, bones, and part of the meat in the kettle, with 4 quarts cold water. Heat slowly, cut the onions and vegetables fine, and fry them in the ham fat or in drippings, then brown the remainder of the meat. Add onions, meat, herbs, spices and vegetables. Simmer until the meat is in rags; it will take about 7 hours. Strain, and when cold remove the fat and add the whites and shells of the eggs, lemon and salt and pepper if needed. When well mixed, heat it, and boil 10 minutes. Strain through fine strainer, and heat again to the boiling point before serving. Serve clear, or with wine or lemon. It should be of a light brown or straw color.

SCOTCH BROTH.

2 pounds of the scraggy part of a neck of mutton. Cut the meat from the bones, and cut off all the fat. Then cut meat into small pieces and put into soup pot with 1 large slice of turnip, 2 slices of carrot, 1 onion and a stalk of celery, all cut fine, $\frac{1}{2}$

cup barley and 3 pints cold water. Simmer gently 2 hours. On to the bones put 1 pint water, simmer 2 hours and strain on the soup. Cook a tablespoon of flour and 1 tablespoon of butter together until perfectly smooth, stir into the soup, and add a teaspoon of chopped parsley. Season with salt and pepper.

OYSTER SOUP.

Scald a quart, or 25 oysters in their own liquor. As soon as they are plump, or the gills curl, remove them (oysters harden if boiled). Add to the liquor a cupful of water. Make a roux of 1 tablespoon each of butter and flour, dilute it with the liquor, and when it is smooth add a cupful of scalded milk or cream. Season with pepper, salt, if necessary, and a dash of cayenne or paprika, then add the oysters, and as soon as they are heated serve at once. In oyster houses, finely shredded cabbage with a French dressing is served with oyster soup, and is a good accompaniment when served for luncheon. Oysters should be carefully examined, and the liquor passed through a fine sieve before being cooked, in order to remove any pieces of shell there may be in them.

RICE AND TOMATO SOUP.

To 2 quarts of pot liquor (water in which meat has been boiled), add 1 pint fresh or canned tomatoes and 1 cup boiled rice. Cook slowly $\frac{1}{2}$ an hour, season to taste.

PEA SOUP.

$\frac{1}{2}$ lb. pickled pork, 2 cups dried peas, previously soaked over night in cold water, 1 stalk celery, $\frac{1}{2}$ onion, 3 quarts water. Boil pork 1 hour before adding peas, then boil 1 hour longer before adding other ingredients.

Gillett's Cream Tartar is the Best.

GREEN PEA SOUP.

Boil one pint of peas and one large potato till soft. Mash through a colander, water and all, and add a small piece of butter, salt and pepper to taste, and enough milk to thin.

BEEF TEA.

Every home nurse is supposed to know how to make beef tea, yet it is surprising how many failures are to be recorded in this apparently simple operation. The fault generally is that too little time is given to the cooking. The point to be borne in mind is that, as far as possible, the whole of the nutriment of the beef is to be extracted. The best method of doing this is to proceed as follows:—Remove all the fat and skin from one pound of fresh beef, cut it up in small pieces, and put it into a stone jar, with a pint of water and a little salt. Replace the lid of the jar, and let it stand all night. The next morning place the jar in a saucepan of boiling water and let it simmer gently (but never boil) for 5 hours. Strain the fluid through a colander, but instead of throwing away the residue of the meat, pound it in a mortar into a pulp, pass it through a wire sieve and add it to the beef tea.

Beef tea made according to this recipe contains all the fibre and albumen of the meat, and is therefore much more nutritious than beef tea in the form it is usually given.

FISH.**BROILED FISH.**

Broiling is assuredly the oldest method of cooking, and no new one surpasses it. The skin of small or thin fish serves to keep them in shape. Slices of halibut or salmon

may be broiled whole, or the skin and bone removed and cut in fillets. Clean and split the fish. Rub a double broiler with suet, lay the fish, flesh side down, and set over the fire, turn until both sides are brown. When done take up carefully on a heated dish, sprinkle with salt and pepper, spread with butter and serve.

BAKED FISH.

Procure a fish of three or four pounds, season with one heaping tablespoon of salt, one teaspoon of pepper. Rub the seasoning well in and outside the fish; place the fish with 2 sliced onions on a large dish; sprinkle over the juice of 1 large lemon, cover and set aside for 1 hour. Then lay the fish in a baking-pan with 4 thin slices of pork under it, and 3 slices of pork on top. Pour 1 tablespoon of melted butter over it and bake 45 minutes. Serve in a hot dish garnished with lemons cut into quarters, and parsley. It can be baked without the onion or lemon, but these improve its flavor. If salt pork is not at hand, grease the pan thoroughly with lard and lay a sheet of clean brown paper, cut to the size of the pan without breaking it. Baked in this way it can easily be taken from the pan without breaking it at all, and the trouble of cleaning the pan afterwards, which is not a little when the baking is done in the usual manner, is entirely avoided.

BOILED FISH.

This is thought to be the most delicate of all, but on account of its slippery skin and gelatinous consistency, it is hard to boil it so that its appearance will gratify the eye. To attain the best results, several rules are to be remembered and observed. First, the fish must be weighed. Second, it must be

Magic Soda is the best.

carefully bound up in thin muslin; coarse cheese-cloth is excellent for the purpose. Third, the kettle must be large enough to accommodate the fish easily, and the water must be well salted first, or the flakes will have a tendency to separate. Fourth, the water must be at the boiling point, but not boiling when the fish is put in, and should be in sufficient quantity to cover it, but not in excess, or the flavor will be washed away. For a large fish, add 3 tablespoons of vinegar to the water. Fifth, keep the water boiling, and allow 6 minutes to each pound, and if the fish is large, add 6 minutes to the computation; for instance, make the 36 minutes due a six-pounder, 42 minutes. Never stab a fish with a fork or skewer to find if it is done, but see that the water boils steadily and does not stop boiling for an instant. If the water boils turbulently, the kettle must be moved to a part of the stove where it can have a less fierce heat, as too much agitation of the water will cause the fish to crumble. A fish boiler is best to use. Serve with drawn butter and hard-boiled eggs sliced. Garnish also with parsley and sliced lemons. Some like tomato catsup poured over the fish, without the eggs and lemons.

CURRIED LOBSTER.

2 cups of lobster-dice, 2 cups of weak soup stock, 1 teaspoon of minced onion, and 2 teaspoons of curry powder, saltspoon salt. Fry the onion in the butter, add the salt, the stock, the curry, and cook gently for five minutes before putting in the lobster. Serve as soon as this is thoroughly heated. Serve plain boiled rice with this dish.

CODFISH IN CREAM.

Shred and soak half a cup of salted codfish over night. In the morning drain, place in a stew-pan, and cover with cold water; when

Use Magic Baking Powder.

it boils, drain, cover again with water and simmer gently for 15 minutes; add 1 cup rich milk. Rub 1 spoon of flour smooth in 1 spoonful of butter, and add to the codfish, mince 1 hard-boiled egg, stir in the mixture, add a pinch of pepper and a teaspoon of minced parsley. Boil up once.

DRESSING FOR FRIED FISH, OYSTERS OR CUTLETS.

Soda biscuits, seasoning, eggs. Roll biscuits (if a bottle is used for this it will be found to roll the biscuits as fine as flour), add seasoning, pepper and salt for fish and oysters; for cutlets, thyme, sweet marjoram and summer savory, beat eggs, dip oysters or any fry in them, roll in seasoned craker crumbs, and fry in butter or lard.

FRIED OYSTERS.

Drain and wipe fine large oysters, dip each first in the cracker, and arrange upon a large cold platter. Set upon ice for half an hour and fry in butter that has been gradually brought to a boil. Cook a few at a time, and if the crumbs come off in the fat, strain them out before the next instalment goes in.

LOBSTER CUTLET.

A dainty little dish is made from half a tin of lobster drained, the juice saved for panada of 1 ounce of butter, 1 ounce of flour, half a teaspoon of salt, a dash of pepper, preferably cayenne, 1 gill of lobster juice; if not enough juice add milk. Boil well, add 2 tablespoons cream and 1 of lemon juice, stir in lobster, chopped fine: beat all well together and cool. When set, divide in small portions, form cutlets; for bone stick in a small bit of macaroni; egg and biscuit-crumbs the cutlets and fry in butter. To be served in a circle around a centre of fried parsley.

OYSTER COCKTAILS.

Put 3 or 4 oysters in a small lemonade glass, mix cayenne, lemon-juice, and tomato sauce, also put a few drops of tobasco sauce (very little). Let all stand in glasses, on ice, for about 3 hours. Set glasses on small plates; serve with water cress around them.

CREAMED CODFISH (Salt).

Soak all night, changing the water several times and having the last bath quite hot. Boil tender in hot water with a tablespoon of vinegar. Take out the bones while hot, and let it cool before picking or shredding it into fine flakes. Heat a cupful of milk, stir into it a tablespoon of butter rolled in one of flour, cook until it thickens well, take from the fire and add 2 beaten eggs. When these are well mixed, add the shredded fish, and cook two minutes, stirring steadily. A tablespoon of minced parsley is an improvement, also a little lemon juice. Season with cayenne or paprica. Serve hot.

SALMON LOAF.

1 pound cold boiled salmon, or 1 can; $\frac{1}{2}$ cup rolled cracker crumbs, 3 tablespoons melted butter, 3 eggs beaten stiff, salt and pepper to taste. Mix together and pack in mould, then steam 1 hour. To be eaten hot with either white sauce or tomato sauce.

FISH CROQUETTES.

1 cup cold boiled fish, $\frac{1}{2}$ cup boiled rice, salt and pepper to taste. Mix it all well together. Make croquettes, dip in egg and roll in bread crumbs and fry until brown. Garnish with parsley and slices of hard-boiled egg.

**HOW TO WARM OVER COLD
FRAGMENTS.**

Slices of cold roast beef, if rare, may be broiled quickly and served with butter, salt,

pepper, etc. If well done, warm up in a brown gravy. Have the gravy hot, and put the slices of meat into it. Don't let them cook, but warm through only, as long cooking in the gravy will make the meat tough. Then of the remaining scraps of meat, with a few vegetables, make a stew, with dumplings. The bones, finally, will make good soup stock for various soups. The fat may be tried out, clarified, used for drippings, and then finally for soap, so that no portion of the piece of roast beef has been thrown away, and all has been good.

BEEF CROQUETTES.

Chop fine $\frac{3}{4}$ of a pound cold roast beef, moisten $\frac{1}{4}$ pound stale bread with a little stock, season with salt and pepper and a few drops of onion juice, moisten with a little brown sauce, add yolks of 2 eggs beaten well, cool, roll in crumbs, egg and crumbs, and fry in hot fat. Serve with tomato sauce. Mix together the beef and bread crumbs. Add the seasoning, and enough of the brown sauce to moisten all.

Tomato Sauce.

Cook $\frac{1}{2}$ can tomatoes, 1 slice of onion, 1 bay leaf, and 1 sprig parsley together for 10 minutes. Strain, melt 1 tablespoon butter, add 1 tablespoon flour, pour on slowly the strained tomato, season with salt and pepper. Pour this around the croquettes just before they are brought to the table. This makes a delicious dish.

SCALLOPED MUTTON.

Remove fat and skin from cold roast mutton, cut the meat into small thin slices, season with salt and pepper. Butter a dish, put in a layer of meat, then cold boiled macaroni, moisten with tomato sauce, and so continue until all is used. Cover with buttered crumbs and brown in the oven.

If you haven't any cold macaroni, break up about 12 sticks (a quarter of a pound) into hot water, in which has been put a tablespoon salt. Let it cook for about 20 minutes. Stir it up once in a while, to keep it from burning on the dish. When it can be cut easily it is done.

Finish preparing the dish as by above rule. Serve as soon as done, or it will get dry.

SWEETBREADS.

Wash in cold water, remove pipes and membranes. Cook 20 minutes in boiling salted water, with one tablespoon lemon juice. Drain and put into cold water.

LARDED SWEETBREADS.

Lard and bake till brown, basting with brown stock. Serve with mushroom sauce.

CREAMED SWEETBREADS.

Break into small pieces, add white sauce and mushrooms cut fine; cook ten minutes and serve.

Sweetbreads should be put into cold water as soon as brought from the market, as they spoil quickly. The lemon juice or vinegar is added to harden the sweetbreads in cooking, as they, like fish, are composed mostly of albumen and may be hardened in this way. Fish is improved both in flavor and appearance, by the addition of vinegar or lemon juice to the water in which it is cooked, as it makes it solid and flakey for salad, etc. One tablespoon vinegar to four pounds of fish is a good proportion.

Sweetbreads must first be cooked as described above, whatever is done to them afterwards. They may then be broiled like a steak and buttered and seasoned, or cooked in a variety of ways, either plain or fancy. Two of the best methods are larding and creaming as given above.

FOR THE SICK.

Dishes for invalids should be served in the daintiest and most attractive way, never send more than a supply for one meal, the same dish too frequently set before an invalid often causes a distaste, when perhaps a change would tempt the appetite.

The seasoning of food for the sick should be varied according to the condition of the patient; one recovering from illness can partake of a little piece of roast mutton, chicken, rabbit, game or fish, simply dressed, and simple puddings are all light food and easily digested. A mutton chop, nicely cut, trimmed and broiled, is a dish that is often inviting to an invalid. As a rule, an invalid will be more likely to enjoy any preparation sent if it is served in small, delicate pieces. As there are so many small, dainty dishes that can be made for this purpose, it seems useless to try to more than give a small variety of them.

BEEFSTEAK AND MUTTON CHOPS.

Select the tenderest cuts, and broil over a clear, hot fire. Let the steak be rare, the chops well done. Salt and pepper, lay between two hot plates three minutes, and serve to your patient. If patient is very weak, do not allow anything except the juice to be swallowed when meat has been chewed well. The essence of rare beef roasted or broiled, is considered by some physicians to be more strengthening than beef tea prepared in the usual manner.

BEEF TEA.

1 pound of lean beef, cut into small pieces. Put into a glass canning jar without a drop of water, cover tightly and set in a pot of cold water. Heat gradually to boiling point, and continue this steadily for three or four hours, until the meat is like white rags, and the juice all drawn out. Season with salt to taste, and when cold skim.

OATMEAL GRUEL.

Put 4 tablespoons of the best grits (oatmeal coarsely ground) into a pint of boiling water. Let it boil gently, and stir it often, till it becomes as thick as you wish it. Then strain and add to it while warm, butter, wine, nutmeg, or whatever is thought proper to flavor it. Salt to taste. If you make the gruel of fine oatmeal, sift it, mix it first to a thick batter with a little cold water, and then put it into saucepan of boiling water. Stir it all the time it is boiling, lifting the spoon gently up and down, and letting the gruel fall slowly back again into the pan.

ORANGE ALBUMEN (For invalids).

Juice of half an orange, white of an egg, tablespoon of water, sugar to sweeten, strained through muslin. Lemon can be used.

CHICKEN JELLY.

Cook chicken in enough water to little more than cover it, let it stew gently until the meat drops from the bones, and the broth is reduced to about a pint, season to taste, with a little salt and pepper. Strain and press, first through a colander, then through a coarse cloth. Set it over the fire again, and cook a few minutes longer. Turn it into an earthen vegetable dish to harden, and set it on ice in the refrigerator. Serve cold in slices, or made into sandwiches, with thin slices of bread, lightly spread with butter.

SLIPPERY-ELM TEA.

Put a teaspoon of slippery-elm into a tumbler, pour cold water upon it, and season with lemon and sugar.

EXCELLENT COUGH MIXTURE.

1 cup of rum, 1 cup of honey, 1 cup of

lemon juice, 1 ounce of glycerine, mix well, bottle, and take 1 teaspoon when cough is troublesome.

CURE FOR COUGHS. (Old-fashioned).

3 newly laid eggs, unbroken, over which pour the juice of 6 lemons, and allow to stand for 48 hours. Then pick out any bits of eggshell that are not dissolved, add $\frac{1}{2}$ pound of rock candy, and 1 pint of Jamaica brandy, mix well and bottle. Dose: 1 tablespoon three or four times a day.

TOILET RECIPES.

COLOGNE WATER (Superior).

Oil of lavender, 2 drachms; oil of rosemary, $1\frac{1}{2}$ drachms; orange, lemon and bergamot, 1 drachm each; of the oil, also the essence of musk, 2 drachms; attar of rose, 10 drops, and a pint of proof spirit. Shake all together thoroughly three times a day for a week.

CREAM OF ROSES.

Olive oil, 1 pound; attar of roses, 50 drops; oil of rosemary, 25 drops. Mix, and color with alkanet root.

FOR DANDRUFF.

Take glycerine 4 ounces, tincture of cantharides, 4 ounces; bay rum, 4 ounces; water 2 ounces. Mix, and apply once a day, and rub well into the scalp.

HAIR WASH.

2 cents worth of borax, $\frac{1}{2}$ pint of olive oil, 1 pint of boiling water. Pour the boiling water over the borax and oil. Let it cool, then put the mixture into a bottle. Shake before using, and apply it with a flannel. Camphor and borax, dissolved in boiling water and left to cool, make a very good wash for the hair, as also does rosemary water mixed with a little borax. After using any of these washes, when the hair

becomes thoroughly dry, a little pomatum or oil should be rubbed in to make it smooth and glossy, that is, if one prefers oil on the hair.

A FAMOUS SHAMPOO.

Tincture Saponio Veridis, 8 ounces. Directions: 3 tablespoons in a glass of hot water; use as any shampoo.

GOOD FURNITURE POLISH.

$\frac{1}{2}$ pint of linseed oil, $\frac{1}{2}$ pint of vinegar, $\frac{1}{2}$ pint of turpentine, $\frac{1}{2}$ pint of spirits of wine, 1 ounce butter of antimony.

FOR SOFTENING HARD WATER.

Fill a coal-oil or vinegar barrel with water and add 3 or 4 teaspoons of Gillett's Perfumed Lye. Correct way is to prepare the water the day before washing day. By the use of this method it is always possible to have nice soft water that will not injure the finest goods, or do any damage to the hands. The Chinese Washing Fluid can be used in this water without risk of doing any damage.

CHINESE WASHING FLUID.

We recommend to the notice of house-keepers the following formula for making the above washing fluid, which will save labor, time, trouble, and the clothes as well. 1 can Gillett's Perfumed Lye, $\frac{1}{2}$ ounce muriate of ammonia, $\frac{1}{2}$ ounce salts of tartar, 1 ounce sulphate of soda.

Dissolve above in 3 gallons of water. For an ordinary washing use 1 teacupful of the solution to each tub of water, and soak the clothes therein over night, and next morning they will come out clean and beautiful without much rubbing.

The Chinese Washing Fluid will not injure the finest fabrics. Be careful to use Gillett's Lye as it is the best. Refuse all imitations and substitutes. We advise the use of soft water whenever obtainable.

Magic Baking Powder Works Wonders.

THINGS TO REMEMBER

Save refuse grease and make soap of it with Gillett's Perfumed Lye, full directions on each package.

Break eggs one at a time into a sancer, so any can be rejected if necessary and the mixture will not be spoiled.

A pinch of Magic Soda mixed with tomato before milk or cream is added prevents the milk from curdling.

With sour milk, or molasses, use Magic Soda instead of Magic Baking Powder.

Milk and butter should be kept in closely covered vessels, as they readily absorb flavor and odor from other articles.

To skim sauces, draw the saucepan to the side of the fire, throw in a teaspoon of cold water, and the grease will rise so that it can be easily taken off.

A teaspoon of Gillett's Perfumed Lye to one gallon of water will simplify dish washing very materially.

A few drops of onion juice improves made-over meat dishes, not enough need be used to give pronounced onion flavor.

To extract onion juice, press the raw surface of an onion against a grater, move it slightly, and the juice will run off the point of the grater.

To keep dishes warm until time for serving, place them in a saucepan and put latter in a pan of hot water.

Flour raisins before adding them to a mixture in order to prevent them settling to the bottom.

Never slam the oven door, or jar any rising material while it is baking.

HOUSEHOLD HINTS

Lamp chimneys should not be washed, as this makes the glass brittle, but if held for a moment over a steaming tea-kettle and then polished with a soft, dry cloth, the result will be all that could be desired.

When marble basins and other marble-lined articles are neglected until yellow stains have been allowed to appear on them, muriatic acid has to be used to remove them. Shut the water from the basin, and dry the marble well. Tie a rag to the end of a small stick, dip it into the acid, and with it touch the stain, and immediately the spot will disappear. Put water into the basin at once upon the disappearance of the stain, and then scrub the basin with soap and water. When applying the acid be careful not to get it on the metal about the basin, as it will destroy the plating. Do not get it on the hands, nor drop it on your shoes, nor get it on your clothing, as it will destroy them.

Gillett's Lye Eats Dirt.

WEIGHTS AND MEASURES.

(In ordinary use among housekeepers).

- 2 cups lard make 1 pound.
 2 cups butter make 1 pound.
 4 cups of pastry or bread flour make 1 pound.
 $3\frac{7}{8}$ cups entire wheat make 1 pound.
 $4\frac{1}{2}$ cups graham flour make 1 pound.
 $4\frac{1}{8}$ cups rye flour make 1 pound.
 $2\frac{2}{3}$ cups corn meal make 1 pound.
 $4\frac{3}{4}$ cups rolled oats make 1 pound.
 $4\frac{2}{3}$ cups oatmeal make 1 pound.
 $2\frac{1}{3}$ cups coffee make 1 pound.
 2 cups granulated sugar make 1 pound.
 $2\frac{2}{3}$ cups powdered sugar make 1 pound.
 $3\frac{1}{2}$ cups confectioner's sugar make 1 pound.
 $2\frac{2}{3}$ cups brown sugar make 1 pound.
 2 cups chopped meat make 1 pound.
 $1\frac{7}{8}$ cups rice make 1 pound.
 2 cups raisins (packed) make 1 pound.
 $2\frac{1}{4}$ cups currants make 1 pound.
 2 cups stale bread crumbs make 1 pound.
 2 tablespoons butter make 1 ounce.
 4 tablespoons flour make 1 ounce.
 6 tablespoons baking powder make $\frac{1}{2}$ ounce.
 3 teaspoons make 1 tablespoon.
 16 tablespoons dry ingredient make 1 cup.
 4 teaspoons equal 1 tablespoon, liquid.
 4 tablespoons equal 1 wineglass, or half a gill.
 2 wineglasses equal 1 gill, or half a cup.
 2 gills equal 1 coffee-cup, or 16 tablespoons.
 2 coffee-cups equal 1 pint.
 2 pints equal 1 quart.
 4 quarts equal 1 gallon.
 2 tablespoons equal 1 ounce, liquid.
 1 tablespoon of salt equals 1 ounce.
 16 ounces equal 1 pound, or a pint of liquid.
 4 coffee-cups of sifted flour equal 1 pound.
 1 quart of unsifted flour equals 1 pound.
 8 or 10 ordinary sized eggs equal 1 pound.
 1 pint of sugar equals 1 pound, (white granulated).
 1 tablespoon of soft butter, well rounded, equals 1 ounce.
 An ordinary tumbler equals 1 coffee-cup or $\frac{1}{2}$ a pint.
 About 25 drops of any thin liquid will fill a common-sized teaspoon.
 1 pint of finely chopped meat, packed solidly, equals 1 pound.
 A set of tin measures (with small spouts or lips), from a gallon down to half a gill, will be found very convenient in every kitchen; though common pitchers, bowls, glasses, etc., may be substituted.

INDEX.

CAKE.	Page		Page
Angel Cake	3	Walnut Cake No. 2	9
Angel Coconut Cake...	8	Wedding Cake	4
Boston Cookies	6	White Wedding Cake...	5
Buckwheat Cakes	1	White Cake	5
Boiled Cake	14	Xmas Cake	3
Cheap Fruit Cake	7	1, 2, 3, 4 Cake	11
Cake made in a hurry..	8	Banana Filling	12
Caramel Cake	4	Caramel Icing	12
Chocolate Cake.....	10	Orange Frosting	12
Chocolate Loaf Cake...	10	Raisin Filling	12
Cookies	8		
Corn Fritters	12	BREAD AND ROLLS.	
Corn Starch Cake.....	5	Bread	15-16
Cream Cake	11	Bran Bread	18
Date Cake	11	Brown Bread	17
Date Cookies	11	Brown Nut Bread.	18
Doughnuts	7	Steamed Corn Bread..	17
Eagle Cake	3	Biscuits	17
Excellent Cake	6	Graham Gems	17
Fruit Cake	7	Muffins	17
Gingerbread	2	Nut Bread	18
Ginger Cookies	8	White Mountain Rolls..	17
Ginger Snaps	2		
Hermits	3	PUDDINGS.	
Hoe Cake	1	Apple Pudding with Rice,	19
Hot Water Sponge.....	13	Berry Pudding	18
Imperial Cake	13	Blackberry Pudding ...	19
Johnny Cake	1	Blueberry Pudding	19
Jumbles	12	Brown Betty Pudding..	22
Layer Cake	1	Cabinet Pudding	23
Lady Baltimore	14	Caramel Pudding	22
Marble Cake	6-12	Caramel Pudding No. 2.	22
Macaroons	12	Chocolate Pudding	20
Mocha Cake	11	Cottage Pudding	19
Oatmeal Cakes	9	Cream Rice Pudding....	21
Oatmeal Macaroons	6	Delmonico Pudding	20
One Egg Muffins	10	Fig Pudding	22-23
Pancakes	12	Ginger Pudding	24
Plain Fruit Cake	7	Hard Times Pudding...	23
Plain Loaf Cake	7	Ingoldsby Xmas Pudding	25
Pop Overs	1	Lemon Pudding	23
Pound Cake	8	Miller's Pudding	18
Rock Cookies	10	Orange Pudding	25
Seed Cake	10	Plum Pudding	25
Silver Cake	13	Prune Pudding	24
Shrewsbury Cake	14	Queen of Puddings....	19
Small Layer Cake.....	3	Rice & Tapioca Pudding	21
Soft Gingerbread	2	Rice Pudding	21
Spanish Bun	3	Snow Pudding	20
Spice Cake	13	Sponge Pudding	24
Sponge Cake	3-8	Steamed Chocolate	
Tea Cake	11	Pudding	20
		Suet Pudding	24

INDEX—Continued.

OTHER DESSERTS AND SAUCES.	Page	MINCEMEATS	35-36
Ambrosia	30	PICKLES AND CATSUPS.	
A Nice Dessert	29	Cauliflower Pickle	37
Apple Snow	29	Chili Sauce	36
Baked Apple Dumplings	28	Cucumber Sweet Pickle	37
Bavarian Cream	27	French Mustard	38
Bachelors' Buttons	32	Pickled Onions	36
Caramel Custard	25	Pickle for Pears or Peaches	36
Caramel Sauce	26-30	Spiced Grapes	38
Charlotte Russe	31	Tomato Catsup	37
Cheese Straws	25	Tomato Pickles	37
Coffee Cream	28	Governor's Sauce	38
Custard	26	Pepper Haste	38
Custard Souffle	26		
Dessert Puffs	29	SALADS.	
Foaming Sauce	30	Boiled Salad Dressing... ..	39
German Puffs	29	Cream Salad Dressing.. ..	39
Lemon Cheese	25	Tomato Salad	39
Lemon Jelly	29	Waldorf Salad	39
Lemon Sauce	30		
Lemon Syrup	32	POTATOES.	
Pudding Sauce	30	Potato Souffle	39
Rode Cream	27	Scalloped Potatoes	40
Sauce	29	Souffle of Sweet Potatoes.. ..	40
Shape of Date	31	Sweet Potatoes au Gratin ..	39
Spanish Cream	27		
Salted Almonds	31	ENTREES, ETC.	
Steamed Rice	31	Cheese Omelet	41
Tapioca Cream	27-28	Chicken Souffle	41
Tapioca Custard	26	Macaroni and Cheese... ..	41
Tapioca Jelly	28	Parsnip Fritters	40
Tomato Jelly	29	Rice Croquettes	40
Velvet Cream	28	Yorkshire Pudding... ..	41-42
PRESERVES AND JELLIES.		HORS D'OEUVRES.	
Apple Marmalade	34	Anchovy Toast	42
Brandied Pears or Peaches	33	Caviare on Toast	42
Canned Pears	32		
Chipped Pears	32	SOUP.	
Crab-Apple Jelly	33	Beef Tea	47-54
Marmalade	34	Brown Stock	44
Orange Marmalade	33	Consomme	45
Preserved Quinces	32	Cream of Asparagus... ..	44
Quince Jelly	33	Green Pea Soup	47
Red Currant Marmalade ..	34	Oyster Soup	46
Rhubarb Marmalade ..	34	Pea Soup	46
		Potato Soup	44
CANDIES.		Rice and Tomato Soup.. ..	46
Chocolate Caramels	34	Scotch Broth	45
Fig Sweets	35	Stock	42-43
Nut Molasses Candy... ..	35	Tomato Soup	45
Peppermint Drops	35	White Stock	44
Taffy	34	To Clarify Stock	43

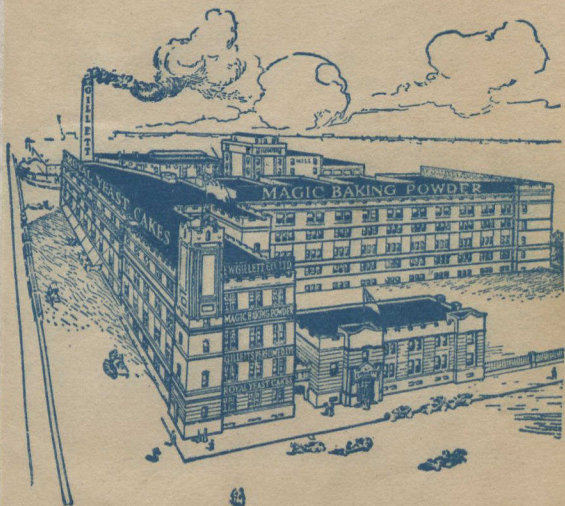
INDEX—Continued.

FISH.	Page		Page
Baked Fish	48	FOR THE SICK	54
Boiled Fish	48	Beefsteak and Mutton	
Broiled Fish	47	Chops	54
Codfish in Cream	49	Beef Tea	47-54
Creamed Codfish (salt)..	51	Chicken Jelly	55
Curried Lobster	49	Cure for Coughs	56
Dressing for Fried Fish,		Excellent Cough Mixture	55
Oysters or Cutlets...	50	Oatmeal Gruel	55
Fried Oysters	50	Orange Albumen	55
Fish Croquettes	51	Slippery-Elm Tea	55
Lobster Cutlet	50		
Oyster Cocktails	51	TOILET RECIPES.	
Salmon Loaf	51	A Famous Shampoo....	57
		Cologne Water	56
COLD FRAGMENTS		Cream of Roses	56
WARMED OVER	51	For Dandruff	56
Beef Croquettes	52	Hair Wash	56
Scalloped Mutton	52		
		CHINESE WASHING	
		FLUID	57
		For Softening Hard	
		Water	57
		Good Furniture Polish..	57
		HOUSEHOLD HINTS ...	58
		THINGS TO REMEM-	
		BER	58
		WEIGHTS AND	
		MEASURES	59

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