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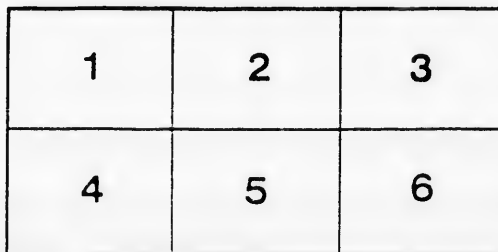
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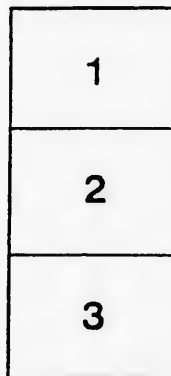
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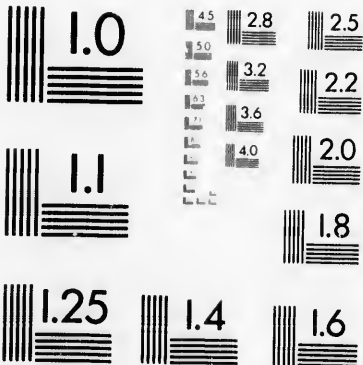
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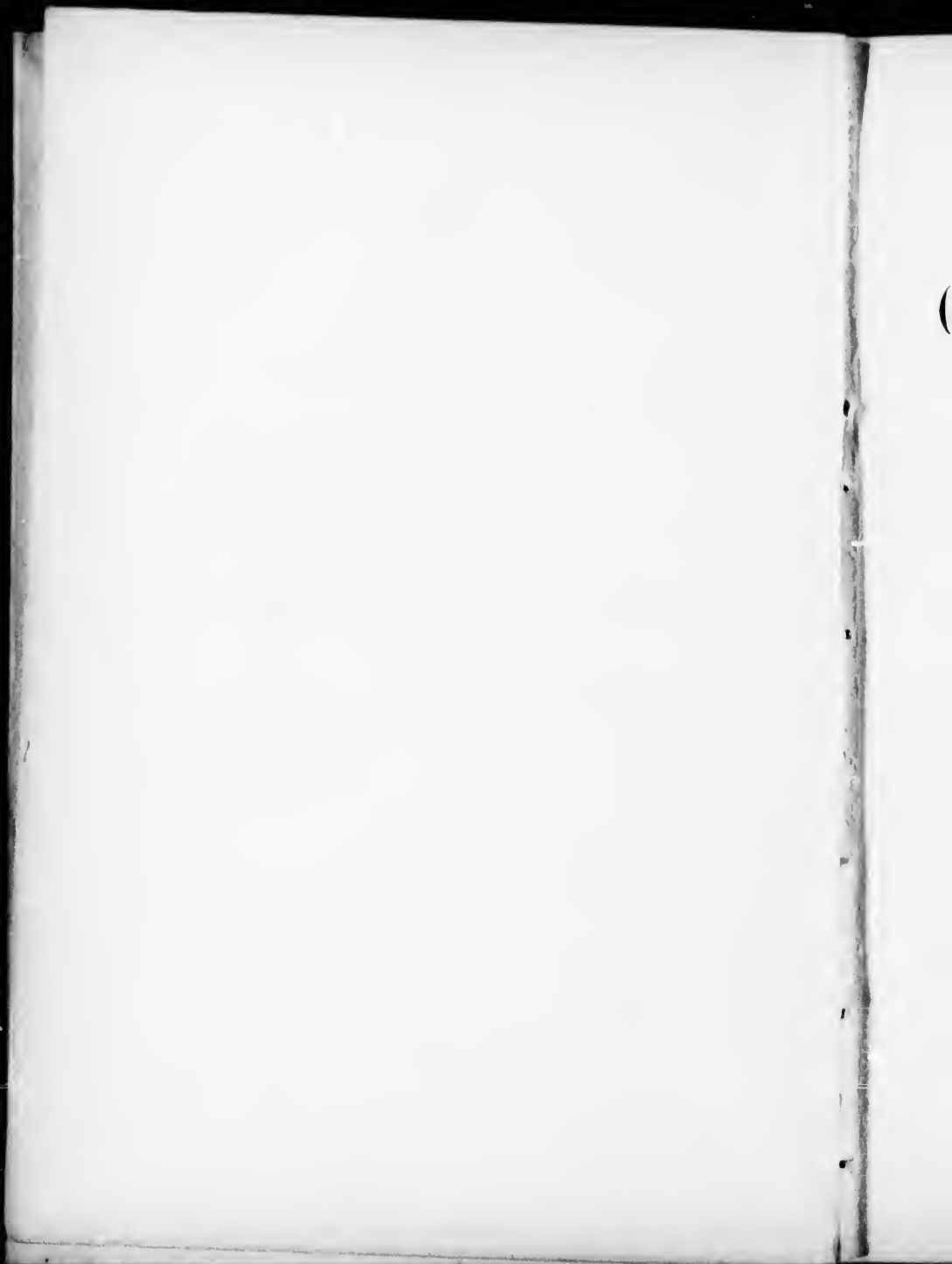
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THE
COOK'S TRUE FRIEND.

COMPILED BY
MRS. JAMES McDONALD,
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1997

CAKES.

FEATHER CAKE.

One tablespoonful of butter, one cupful of sugar, one cupful and a half of flour, half a cupful of milk, two eggs, half a teaspoonful of soda, and a teaspoonful of cream of tartar. Stir butter, sugar, and the well-beaten yolks together, then add the milk with the soda and cream of tartar dissolved in it; then the flour, and lastly the stiff white of the eggs. Bake forty-five minutes in hot oven.

The above receipt makes a delicious

CHOCOLATE CAKE

by using two tablespoonfuls less flour, stirring into it half a cupful of grated chocolate, and icing with chocolate icing.

BOILED CHOCOLATE FROSTING.

One cup of white sugar, one cup of sweet milk, two-thirds of a cup of Baker's chocolate, mix and boil till of the proper thickness.

COCOANUT CAKE.

Grate a cocoanut (after peeling, washing, and drying it), and set it to dry in a warm place, keep the milk, if quite sweet, to use in the cake. Beat half a cup of butter with two cups of sugar, stir in the cocoanut milk gradually, or half a cupful of other milk. Stir in two cups of flour with a teaspoonful and a half of baking powder,

adding as much more milk as will make a stiff paste. Beat the whites of six eggs, add them to the latter. (It may take altogether a large half cupful of milk, beside that from the cocoanut, or a cupful in all. It is always safer to leave out part of the milk until the whites of the eggs are in, as they thin the batter so much, and it is easy to add it if required.) Now stir into the batter a heaping cupful of grated cocoa, and flavor with lemon or vanilla. Bake one hour in a good oven. This delicious cake may be made with three whole eggs, instead of all whites. Ice and strew thickly with cocoanut (grated and dried) before the icing hardens.

ANGEL CAKE.

The whites of eleven eggs, one cup of fine sugar (either icing or fruit sugar), one cup of flour, one even teaspoonful of cream of tartar, one teaspoonful of vanilla. Put the cream of tartar with the flour, and pass it through a sieve four times. Sift the sugar, and if not very light, sift again. Then beat the whites of eggs to a very stiff froth, and beat in the sugar, a tablespoonful at a time. The cake is not to be stirred at all, but beaten; add the vanilla, then the flour, about a third at a time; mixing it in as quickly and lightly as possible. Pour into the pan, if you have not a real angel-cake pan (which has a cylinder in the middle, giving the cake the form of a ring when turned out), use a new tin, a round one, and do not paper or butter it. The oven must be very slow, and the cake should bake three-quarters of an hour. Do not turn or jar the pan during the first twenty minutes. When done, if you use an ordinary pan, invert it over a folded cloth, and rest the edges of the pan upon something which will raise it about a half inch from the table. Let it stand thus until the cake falls out. This it will do if the pan has never been used for any other purpose, or greased. Frost the bottom and the sides of the cake, and do not cut it until the next day.

JELLY CAKE (No. 1).

One tablespoonful of butter, one cupful of sugar, one cupful and a half of flour, half a cupful of milk, two eggs, one teaspoonful of baking powder. Bake in four tins, spread fruit jelly between the layers, and ice the top with soft icing.

SOFT ICING.

Roll out a cup of icing-sugar smooth, put it into a small bowl with the white of an egg, stir until smooth, and flavor with lemon, vanilla, or anything preferred. The icing (which should be spread upon the cake as soon as ready) should be thin enough to slightly run. If a small egg is used the white will hardly take up a whole cup of sugar.

JELLY CAKE (No. 2).

Three eggs, one cup of sugar, three teaspoonfuls of baking powder, or (one teaspoon of soda and two of cream of tartar), one cupful and a half of flour. Bake in layers with fruit jelly between. Ice with soft icing.

JELLY CAKE (No. 3).

Use the same receipt as No. 2, adding one tablespoonful of rich, sweet cream, and use the baking powder.

JELLY CAKE (No. 4).

One cup of flour, one cup sugar, two eggs, one heaping teaspoon of baking powder sifted into the flour, one-third cup boiling water. Mix flour, sugar, and baking powder together, beat the yolks and whites of the eggs separately, then together, and add to the flour and sugar, and then add the hot water. Bake in two jelly tins. When done spread between the layers the following:—Grate the yellow rind of one lemon, add the juice, one tablespoonful of

water, one half cup sugar, one egg, and a lump of butter the size of a walnut. Set in a pan of boiling water and boil two minutes. Let cool before using.

FRUIT CAKE. 191

One cupful of butter, two cupfuls of sugar, three cupful of flour, and four eggs, two teaspoonfuls of baking powder, one cupful and a half of milk. When these ingredients are put together, add two cupfuls of currants, a cupful of raisins, a cupful of citron, one-half tablespoonful of ground cloves, the same of mace, two small teaspoonfuls of cinnamon. All the fruit must be quite warm, and well floured when added. Bake in two loaves one hour and a half.

FRUIT CAKE.

One cup butter, two cups sour milk, two cups sugar, two cups raisins, five cups flour, one teaspoonful and a half of soda. Salt, cinnamon, cloves and citron to taste.

FRUIT CAKE.

Butter, sugar, currants, and flour, of each one pound, and of eggs eight. Cut the butter in pieces, and set where it will warm, to soften, but not to melt. Stir the butter to a cream, add the sugar and beat until white. Beat the yolks of eggs, and put them into the sugar and butter. Have the whites of eggs beaten to a stiff froth and beat in lightly, then add the flour, and lastly, the fruit. A quarter of an ounce each of candied lemon, orange, and citron peel, chopped fine, may also be stirred in with the well-washed and dried currants. (Excellent.)

SPANISH BUN.

One cup butter, one and a half cups brown sugar, two and a half of flour, one of milk, four of eggs, one table-

spoonful of baking powder (or one and one-third tea-
spoonsful of soda, and two and two-thirds cream of tar-
tar). Half a teaspoon of all the spices.

CHOICE FIG CAKE.

A large cup of butter, two and a half cups of sugar,
one of sweet milk, three pints of flour, with three tea-
spoonsful of baking powder, the whites of sixteen eggs,
a pound and a quarter of figs (the choicest) well floured
and cut in strips like citron; no flavoring.

PINK AND WHITE CAKE (Lovely).

WHITE PART:—The whites of three eggs, one cup of
white sugar, half a cup of soft butter, half a cup
of sweet milk, half a cup of corn starch, half a cup
of flour, one dessertspoon of baking powder.

PINK PART:—Make the batter same as for white part
and put in a few drops of liquid cochineal, enough
to give it a nice pink color. Bake in layers like jelly
cake, and put one layer of white then one of pink,
etc. You should have two layers of each, or you
may drop a spoonful of the white then one of the
pink then one of the white, etc., baking all in one
loaf. Make an icing same as for any other cake.
If you desire it pink, put in a drop or two of
cochineal, or ice with white and ornament with pink.

CLOVE CAKE.

One pound each of flour, sugar and raisins, half a
pound of butter, four eggs, a teacup of sweet milk, tea-
spoon of soda, tablespoon of cloves, tablespoon each of
nutmeg and cinnamon.

PUFF CAKE.

Two cups of sugar, three cups of flour, one cup of
butter, three eggs, one cup of milk, one teaspoon soda and
two of cream of tartar.

WEDDING CAKE.

Take sixteen eggs, one and three-fourths pounds of sugar, one and a half pounds of butter, four pounds raisins, five pounds of best currants, two pounds of citron, two ounces each of candied orange and lemon peel, two nutmegs grated, mace as much in bulk, a few drops of oil of lemon, and sifted flour two pounds. Weigh your butter, cut it in pieces, and put it where it will soften but not melt, stir or beat the butter to a cream, then add the sugar and work till white. Beat the yolks of the eggs and put them into the sugar and butter. Another person should have the whites beaten to a stiff froth and put them in. Then add the spices and well sifted flour, and last of all the fruit, except the citron which should be put in three layers; the raisins should be seeded and chopped, the currants picked, washed and dried, the citron should be cut fine also the candied orange and lemon peel chopped fine, and the nutmeg grated. This will make a large cake, three or four story, according to the size you wish each one to be. Have your pans ready, well buttered; it is well to line the bottom of each with buttered white paper. Put in your batter, smooth the tops with a spoon dipped in cold water. Bake in a moderate and steady oven, the larger loaf will require perhaps three hours or more to bake; try whether it is done by piercing with a broom splinter, if nothing adheres it is done. This receipt if followed closely will give satisfaction, and can be relied on. You can ice it yourself, or send to a regular cake baker to be iced or frosted.

FROSTING OR ICING FOR CAKE.

Beat the whites of half a dozen eggs to a stiff froth, pulverized white (or icing) sugar, one and a half pounds, corn starch three teaspoonsful, pulverized gum arabic six drachms, the juice of a small lemon. Sift the corn starch,

sugar and gum arabic into the beaten whites of eggs. Beat all well together. Put in the juice of the lemon and beat a little more. Put on the first coat of icing when the cake becomes cold, put on a light coat at first. On the following day make more icing and put on another coat, and yet another on the third day if not altogether to your satisfaction. Apply the icing with a knife dipped from time to time in cold water.

WALNUT CAKE.

Two cups of white sugar, two cups of well-sifted flour, one cup of corn starch, one cup of butter, one cup of sweet milk, the whites of six eggs, two teaspoons of soda and four of cream of tartar. Half a cup of walnut kernels chopped fine and mixed into the batter lastly. (In mixing up the butter, sugar, eggs, flour, follow rule given for wedding cake.) Ice with soft icing (see receipt under jelly cake), when done icing set meats of walnuts about an inch apart over the top of cake. It is better to bake this cake in two layers, square if you have the pans. This is an excellent cake.

HICKORY NUT CAKE.

Take four eggs well beaten, reserve whites of two for frosting, one cup of sugar, one-half cup of butter, one cup of sweet milk, two cups of flour in which two teaspoonsful of baking powder has been mixed or sifted, one and one-half cups of hickory nut meats, selecting and reserving some of the whole ones for decorating the top, and stirring the balance of them into one-half cup of flour. Stir the butter and sugar together, then stir in the milk, next the flour, then the eggs, and lastly the mixture of hickory nut meats and flour with the salt and flavoring. After baking frost the top, and decorate with the reserved hickory nut meats.

LOAF CAKE.

Three cups of yeast, three and a half cups of sugar, two cups butter, one cup sour milk, four eggs, two teaspoons soda, nutmeg, cinnamon and raisins.

BUTTERMILK CAKE.

One cup butter, two cups buttermilk, three cups sugar, four eggs, five cups flour, soda enough to sweeten the buttermilk.

SPICE CAKE.

One cup each of sour milk, sugar and raisins, half a cup butter, two and a half cups flour, one egg, one teaspoon of soda.

CORN STARCH CAKE.

Half a pound sugar, four ounces of butter, five eggs, one teaspoon cream of tartar, half a teaspoon of soda, half a pound of cornstarch, half a gill of sweet milk.

LIGHT TEA CAKE.

One cup sugar, two eggs, half a cup of melted butter, one and a quarter cups milk, two teaspoons cream of tartar, one of soda, flour to make a stiff batter.

ALMOND PASTRY.

Make a batter with a quarter pound of flour, quarter a pint of milk, piece of butter size of an egg, juice of a lemon and powdered loaf sugar to taste. When well mixed set it on the fire for ten minutes until the batter comes easily from the sides of the saucepan. Mix in (off the fire) a handful of sweet almonds chopped up, and the yolks of four eggs. Let the whole get cold, then work

into it the whites of three eggs whisked to a froth, and spread out the batter on a baking sheet. Sift plenty of powdered sugar over, bake ten minutes in a slow oven, and cut it out in stripes. Serve hot or cold.

CREAM PUFFS (No. 1).

One cup of hot water, one-half cup butter, boil together, stirring in a cupful of dry flour while boiling. When cold, add three eggs not beaten, stir well, drop by tablespoonsful on buttered tins. Bake twenty minutes in a quick oven. Be careful not to open the oven doors oftener than necessary. This makes fifteen puffs. For the cream take one cupful of milk, one half cup of sugar, one egg, and three tablespoonsful of flour. Boil as for any custard, and flavor to taste. When both this and the puffs are cold, open them carefully on one side and fill. They are delicious.

CREAM PUFFS (No. 2).

One pint of water, half a pound of butter, three-quarters of a pound of flour, ten eggs. Boil the water and butter together; stir in the flour (all at once) while boiling, and let it cook for a moment; when cool add the eggs well beaten, with a teaspoonful of soda and a little salt. Drop with a spoon on buttered tins, forming little cakes some distance apart. Bake in a quick oven, they will puff in baking. When done and cold, cut one side large enough to insert the cream with a spoon. This will make about sixty cakes. The Cream:—One cupful of flour, two cupsful of sugar, four eggs, one quart of milk. Beat the eggs and sugar together, then add flour and enough of the milk to make thin and smooth paste; pour this into the remainder of the milk when it is boiling, and stir constantly; when it is sufficiently thickened, flavor with vanilla. Do not use it until it is cold.

VARIETY CAKE

WHITE PART:—One cup of white sugar, one cup of flour half a cup of cornstarch, half a cup of butter, half a cup of sweet milk. The whites of three eggs, one teaspoon of soda and two of cream of tartar.

DARK PART:—Half a cup of butter, half a cup of brown sugar, half a cup of sour milk, half a cup of flour, one cup of currants, the yolks of three eggs, two tablespoons of dark molasses, one teaspoon of soda, one teaspoon cinnamon, one teaspoon cloves, one teaspoon nutmeg.

Bake each part in two layers, on jelly cake tins or any suitable tins. When baked place a layer of light then one of dark, etc.

EGGLESS CAKE.

One cup of sugar, one-half cup butter, one cup sour milk, two cups flour, one cup chopped raisins, one teaspoonful soda, one teaspoonful of cinnamon, one-fourth teaspoonful of cloves, one-half nutmeg.

BREAKFAST GEMS.

One pint of sweet milk, one cupful of wheat flour, one of Graham flour, one egg, a little salt and sugar. Stir the ingredients thoroughly together. Heat and grease the tins before putting in the dough.

COOKIES (No. 1).

SOUR MILK COOKIES.

One cup of butter, one cup of sugar, two eggs, two-thirds cup of sour milk, one half teaspoon of soda, in milk, and flour enough to roll out as soft as possible.

COOKIES (No. 2).

Three eggs, one cup sugar, one cup shortening one-third cup sour cream, one teaspoon soda, two teaspoons cream of tartar dissolved with cream, flour sufficient to roll out thin, one teaspoon of caraway seeds may be sprinkled into the dough, or leave out the caraway seeds, and after rolling out the dough thin enough for cakes, sprinkle with white sugar, roll lightly and cut into small cakes.

COOKIES (No. 3).

WITHOUT EGGS.

One cup butter, four cups flour, two cups sugar, one cup milk, two and a-half teaspoons of baking powder. Sift the baking powder and flour together two or three times that they may be thoroughly blended, crumble the butter into the flour until like coarse meal, add the sugar, and stir to a dough with the milk, stiff enough to roll out. It may be necessary to add more flour, but the less the flour you roll into them the crisper they will be. Roll out very thin and cut into cakes with a thin tumbler or cutter. A few minutes will bake them.

COOKIES (No. 4).

A teacupful of butter, two teacupful of sugar, half a teacupful of milk, four eggs, two teaspoonsful of baking powder, two teaspoonsful of lemon, flour enough to roll out, cut into round cakes, and bake in a quick oven.

GINGER SNAPS.

Three eggs, two cups molasses, four teaspoonsful of soda, half a cupful sugar, half a cupful shortening, flour enough to make a stiff dough. Roll thin and cut into small cakes with a cake cutter.

BAKERS' GINGER SNAPS.

Flour 1lb., carbonate of magnesia $\frac{1}{4}$ oz., add of treacle $\frac{1}{2}$ lb., moist sugar $\frac{1}{4}$ lb., melted butter 2ozs., tartaric acid (dissolved in water) 1dr., makes a stiff dough; then add powdered ginger and cinnamon, of each one drachm, set it aside for half an hour, before rolling out; cut into cakes. Bake in a quick oven, as crisp as possible without burning.

GINGER COOKIES.

One cupful of sugar, two of molasses, one of butter or shortening, one of boiling water, one tablespoonful of soda in a little water, one tablespoonful of ginger, and flour enough to mix, and roll out soft.

GINGER COOKIES.

3lbs. flour, 10oz., butter, 1pt. molasses, $\frac{1}{2}$ lb. sugar, three eggs, two heaped teaspoons of soda, two of ginger.

GINGERBREAD.

Two cups molasses, and cup of buttermilk, one cup butter, one cup sugar, six eggs, five cups flour, one tablespoonful of soda dissolved in the buttermilk. Bake in one loaf. (Excellent.)

GINGERBREAD LOAF.

Two cupful of molasses, one cupful of butter, one cupful of sugar, one cupful of milk, five eggs, five cupful of sifted flour, two tablespoonful of ginger, half a teaspoonful of ground cloves, two teaspoonful of soda. Sift the spices with the flour; warm the butter and mix it with the molasses; warm also the milk, and dissolve the soda

in it, beat the eggs well, and mix all together into a nice smooth dough. Bake about three-quarters of an hour.

GINGERBREAD.

One cup sour milk, one cup molasses, half a cup butter, two eggs, two pints flour, one and one-half teaspoons of soda. Ginger to taste.

CORNSTARCH CAKE.

Three eggs, one cup of white sugar, half a cup of melted butter, half a cup of sweet milk, half a cup of corn starch, half a cup of flour, one dessertspoonful of baking powder. Ice with soft icing.

CORNMEAL CAKE.

One quart sour milk, three eggs, two tablespoons butter, or shortening, one tablespoonful sugar, one half teaspoonful salt, one half cup of wheat flour, and cornmeal enough to make a good batter, not too thick, one large teaspoonful of soda. Put the soda into the milk, add the eggs, well beaten, last, and stir all thoroughly. Bake in a long dripping pan.

OCEAN CAKE.

Two cupsful of powdered sugar, half a cupful of butter, whites of five eggs, one cupful of sweet milk, three cupsful of flour, two teaspoonsful of cream of tartar, and one of soda; three teaspoons of baking powder may be used instead of the soda and cream of tartar, if preferred. Ice with soft icing.

WHITE CAKE (No. 1).

Two cupsful of sugar, one of butter, three of flour, the whites of six eggs, two tablespoonsful of cream of tartar

and one of soda, half a cup of sour milk. This receipt makes an excellent cornstarch cake by using one cupful of corn starch, and one cupful of flour, and sweet milk in place of sour. (See.)

WHITE CAKE (No. 2).

One and a-half cups white sugar, half a cup of butter, whites of four eggs, one cup of sweet milk, two cups of sifted flour, two teaspoons of baking powder, half a teaspoon of lemon extract. Sift flour and baking powder together three times, rub butter and sugar to a cream, then beat the whites to a stiff froth, add to butter and sugar. Add milk and flour. Bake in four layers. When done beat the white of one egg stiff, add two table-spoonsful of powdered sugar, and beat. Then put the layers together with the frosting. You can use the yolks and same amount of each ingredient, and make four layers of gold cake, and mix one white and one gold for variety.

JOHNNY CAKE.

Two cups of Indian meal, half a cup of flour, two cups of sour milk or buttermilk, one egg, one teaspoon of soda, one teaspoon of salt, one teaspoon of melted butter, three tablespoons of sugar; stir. Bake in a moderate oven.

RAILROAD CAKE.

Two cups of granulated sugar, three eggs, half a cup of butter, one cup of fresh milk, three and a-half cups of flour, two teaspoons of baking powder, a pinch of salt; flavor with nutmeg, lemon, or vanilla. With or without icing.

CAKE WITHOUT MILK.

One cup of sugar, four eggs, one large cup of flour, beat eggs well, and add sugar, then flour, then two teaspoons of

baking powder, flavor with wintergreen. This will do for roll jelly cake or for cocoanut cake baked in layers. If for cocoanut cake, ice and sprinkle thickly with grated cocoanut.

COMMON CAKE.

One cup of butter, one cup of buttermilk, two cups of sugar, six eggs, one teaspoon of soda, one-third of a nutmeg. Beat the butter, sugar, and eggs to a cream, dissolve the soda in the buttermilk, and add flour to make a very thick batter. Care should be taken not to bake too fast.

CRISPED CRACKERS.

Boston crackers, split, well buttered, and put in a hot oven till a bright brown. This requires about five minutes.

LEMON CAKE.

One-third cup butter, one cup sugar, three eggs, white and yolks beaten separately, one cup of flour, half a cup of corn starch, half a cup milk, two teaspoons baking powder. Bake in layers, using the lemon jelly to put between them.

LEMON JELLY FOR LAYERS:—One lemon, one cup of sugar, one cup water, one tablespoon of corn starch; grate the lemon, and add the juice. Cook all until thick.

RICE FLOUR CAKE.

Half a pound white sugar, half a pound rice flour, five eggs; beat all together for twenty minutes, being careful to stir only the one way.

FIG CAKE.

One cup butter, two cups sugar, four eggs, one cup of sweet milk, three spoons baking powder (or one teaspoon of soda and two of cream of tartar), three cups flour.

THE FILLING:—Half a cup raisins, half a cup figs, half a cup almonds; chop all fine, then add a quarter cup sugar, half a tablespoon vanilla, half a teaspoon lemon, make enough frosting to spread on the under layer before putting on the filling; blanch the almonds by putting hot water on them. Seed the raisins. This is delicious.

FRIED CAKE.

One cup sugar, one cup sour milk, four cups flour, two eggs, four tablespoons of melted butter, one teaspoon of soda, and two of cream of tartar, one teaspoon lemon.

GARIBALDI CAKE.

One and a-half cups sugar, three-fourths cup of butter, half cup sweet milk, three eggs, two teaspoonfuls of baking powder, two cups flour.

STRAWBERRY SHORT CAKE.

Two eggs, one-half cup sugar, two tablespoonfuls of butter, three-fourths cup of milk, two teaspoonfuls of baking powder in about two cups of flour. Bake in two layers; when cold, put a layer of strawberries with sugar in between and also over the top. To be eaten with cream and sugar. Other fruit, such as peaches, may be substituted for strawberries, if preferred.

STRAWBERRY CAKE.

Make a good puff paste, cut out large and round as a jellycake tin, and bake in a quick oven until a light brown. Draw to the oven door; lay strawberries rolled in sugar over it, and cover these an inch deep with a meringue made of the whites of four eggs whisked stiff, with three tablespoonfuls of powdered sugar. Bake until

the meringue is faintly tinged with yellow brown. Eat fresh, but not hot. It is delicious.

STRAWBERRY SHORTCAKE (No. 2).

Make a biscuit dough of one quart of flour sifted twice, with two heaping teaspoonsful of baking powder; rub into the flour four tablespoonsful of butter or lard; now quickly add milk, or milk and water enough to make a soft dough. If lard is used, add a small teaspoonful of salt. Handle as little as possible after adding the milk. Roll the dough out until about half an inch thick. Lay a jelly cake tin over it, and with a sharp knife cut around it so it will be the right size; then flour the tin, lay the dough in, and bake in a hot oven. Butter the bottom of the cake and use it for the top. Cut the berries in halves, putting the cut side next the cake, or mash them, if small or over ripe; when every part is covered, sift thickly with powdered sugar, then put another layer of buttered cake on and cover with berries and sugar in the same manner. There should be two layers in each cake; the quantity of dough given bakes four layers, or two cakes. The most delicious accompaniment to this cake is rich cream, but where cream is not available, it may be served with the following:—

SAUCE FOR STRAWBERRY SHORT CAKE.

Put one pint of milk to scald, with two tablespoonsful of granulated sugar; when at the scalding point add one well beaten egg and half a teaspoonful of vanilla. Take off the stove immediately, for if the egg boils it will curdle; if, however, it has not thickened the milk, put it back on the stove, and bring to the boiling point again. When cold it should be about the thickness of good cream, and smooth. Send in a pitcher to the table, to be poured over each slice of the short cake.

CUSTARD CAKE.

One coffee cupful of flour, one of sugar, three eggs, the whites and yolks beaten separately, one teaspoonful of cream of tartar, half a teaspoon of soda, three tablespoonsful of milk (taken from the pint of milk). This is for two loaves. Make the custard for the cake as follows: One pint of milk boiled, one cupful of sugar beaten with two eggs, three and a-half tablespoonsfuls of flour. Take enough of the milk cold to wet the flour and stir it into the boiling milk, letting it cook thoroughly; take from the stove and stir in the sugar and eggs. Cut open the cake when almost cold, and fill in the custard when cold. This cake should stand a day before using.

PATTY-PAN CAKE (No. 1).

One cupful of sugar, one of flour, two tablespoonsfuls of butter, four of sweet milk, one teaspoonful of cream of tartar, half a teaspoonful of soda, two eggs, the whites and yolks beaten separately, half a teaspoonful of lemon extract. Bake in patty tins.

PATTY-PAN CAKE (No. 2).

One pound of sugar, three-quarters of a pound of butter, six eggs, one pound of prepared corn, bake in small patty tins. Exquisitely light cakes are produced.

COMMON SODA BISCUIT.

Two quarts of flour, a teaspoonful and a-half of soda, four or five tablespoonsful of butter or lard (if lard is used add a teaspoonful of salt). Sift the soda thoroughly among the flour, then rub in the butter; mix with buttermilk into a nice soft dough, handling as little as possible, roll out until about half an inch thick; cut in small cakes with a cake cutter, bake in a quick oven. You should have nice light biscuit.

SODA BISCUIT.

Two quarts of sifted flour, a piece of butter twice the size of an egg, one salt spoonful of salt, two teaspoonsful of cream of tartar, one of soda, sweet milk or water, to make a soft dough. Put the flour, cream of tartar and soda into a dish together, and sift three times. Rub the butter into the flour, add the salt, and lastly the milk. Mix as soft as possible; roll three-fourths of an inch thick, cut with a cake cutter, and bake in a quick oven. This is a nice crust for all kinds of meat pies, shortcakes, and fruit dumplings.

FRUIT TURNOVERS.

Roll puff paste one-fourth inch thick, and cut out pieces of a circular form and saucer size; pile the fruit on half of the paste circle; sprinkle over sugar; brush the edges with egg, and fold the other half over the fruit; press the edges together, ornament them, and brush the turnover with white of egg; sift powdered sugar over them, and bake on tins, dusted with flour, for twenty minutes.

DOUGHNUTS (No. 1).

One cup of sweet milk, one and a half cupsful of sugar, two eggs, three teaspoonsful of cream of tartar, and one and a half of soda; flour sufficient to roll out soft; cut with a biscuit cutter, then use a small one to remove the centre, leaving the dough in circles. Fry in hot lard or clarified drippings.

ORDINARY DOUGHNUTS (No. 2).

Two eggs, one cupful of sugar, one cupful of milk, three tablespoonsful of melted lard, from three to four cupsful of flour, two heaping teaspoonsful of baking powder, a little nutmeg or cinnamon, and a very little

salt. Mix the dough as soft as possible, and roll rather thin (one-third of an inch). Cut into little cakes with a small biscuit cutter or any ring about an inch and a-half in diameter. Fry them in hot lard, and sift pulverized sugar over them when they begin to cool.

DOUGHNUTS (No. 3).

Doughnuts that will keep moist for several days. One cupful of sugar, one of sour milk, two tablespoonfuls of butter, a teaspoonful of soda, half a teaspoonful of grated nutmeg, half a teaspoonful of cinnamon, half a teaspoonful salt, two eggs, and a scant quart of flour. In the evening beat the batter to a cream, and beat the sugar and spice into it. Beat the eggs until light, and stir them into the mixture of butter and sugar. Dissolve the soda in half a teaspoonful of cold water. Stir this mixture into the sour milk, and add all to the sugar, butter and eggs. Now stir in the flour. Cover the mixture, and set it away in a cold place until morning. In the morning sprinkle the moulding-board with flour, and put about one-fourth of the dough on it. Roll this down to the thickness of half an inch, and cut into round cakes with a hole in the centre. If you do not possess a regular doughnut-cutter, a biscuit-cutter will do, as a piece can be cut from the centre with a thimble. Fry in lard for about three minutes.

DOUGHNUTS (No. 4—without Eggs).

One cupful of sugar, one cupful of milk, one scant teaspoonful of soda, two scant teaspoonfuls of cream of tartar, one tablespoonful of melted butter, one-half teaspoonful of salt, a little cinnamon, flour to mould soft, just firm enough that as you cut them out you can lift them and lay them on one side. Roll one-half inch thick, cut in round shapes with a hole in the centre, that they

may cook evenly, and fry in hot lard. Turn as soon as the cakes rise to the surface of the fat, and turn again as they brown, to cover them evenly.

DOUGHNUTS (No. 5—Raised Doughnuts with yeast).

One pint of milk, one-half cup shortening (half butter and half lard), two cups sugar, one-half cup potato yeast, two eggs, flour for a batter; mix at noon; in the evening or when light stir in flour until the spoon will stand alone; in the morning turn out upon the moulding board, mould enough to cut in shape, and let it raise again. Have the fat hot, and the doughnuts light enough to stay on top of the fat, not go to the bottom of the kettle.

HINTS ON MAKING DOUGHNUTS.

To have fried cakes good, the fat should be of the right heat. When it is hot enough it will cease to bubble and be perfectly still. At least two pounds of lard will be required. It is best to try its heat with a little bit of cake to be fried. If the heat is right the dough will rise in a few seconds to the top, and occasion a bubbling in the fat; it will swell, and the underside quickly become brown. It should then be turned over; they should be turned two or three times. In order to judge when cooked, break open one. When done drain them well with a skimmer. If the fat is too hot, the outside will be burned before the centre is cooked; if too cool, they will become fat-soaked, which makes them unhealthy and disagreeable. A person who fries cakes must attend to nothing else. The use of many eggs prevents the cakes from absorbing much fat, but they can be so made without eggs as not to take up much fat.

ECLAIRS (Chocolate or Vanilla).

Put one cupful of boiling water and half a cupful of butter in a large saucepan, and when it boils up turn in

one pint of flour; beat well. When perfectly smooth and velvety to the touch, remove from the fire. Break five eggs into a bowl; when the paste is nearly cold beat the eggs into it with the hand. Only a small part of the eggs should be added at a time. When the mixture is thoroughly beaten (it will take about twenty minutes); spread on buttered sheets in oblong pieces about five inches long and two wide. These must be about two inches apart. Bake in a rather quick oven for about twenty-five minutes. As soon as they are done, ice with either chocolate or vanilla frosting. When the icing is cold cut the eclairs on one side and fill them.

CREAM OR FILLING FOR CHOCOLATE ECLAIRS.

Put one cupful and a-half of milk to boil. Beat together two-thirds of a cupful of sugar, one-fourth of a cupful of flour, two eggs, and half a teaspoonful of salt. Stir the mixture into the boiling milk. Cook fifteen minutes, stirring often. When cold, flavor this cream filling with one teaspoonful of vanilla extract, and set aside.

CHOCOLATE ICING FOR ECLAIRS.

Put two squares of scraped chocolate with five tablespoonfuls of powdered sugar, and three of boiling water. Stir over the fire until smooth and glossy. Dip the tops of the eclairs in this as they come from the oven. When the chocolate icing is dry, cut open, and fill with the cream which should be cold. If a chocolate flavor is liked with the cream, one tablespoonful of the dissolved chocolate may be added to it.

VANILLA ECLAIRS.

Make an icing with the whites of two eggs, and a cupful and a-half of powdered sugar. Flavor with one tea-

spoonful of vanilla. Frost the eclairs, and when dry, open and fill with the cream the same as for chocolate eclairs. Strawberries and raspberries are often used to fill eclairs. They are then named after the fruit used.

DOMINOS.

Make a sponge cake as follows: Three eggs, well beaten, add one cup sugar, three-fourths cup butter, half a cup buttermilk with two teaspoonfuls of cream of tartar, and one of soda dissolved in it, enough flour to make a thick batter. Bake in a sheet. Cut into small oblong pieces. Frost them. When the frosting is dry, draw black lines, and make dots with a small brush dipped in melted chocolate to imitate dominos.

GOLDEN FROSTING.

Into the yolks of two eggs, stir powdered sugar enough to thicken, and flavor strongly with lemon.

TO MARK BIRTHDAY CAKES IN GOLD.

After the cake is baked and iced, and the icing is hard, dip a small brush into the yoke of an egg, and write the date or name upon it.

RAISED BISCUITS.

Two quarts of flour, a cupful of yeast, or one dried yeast-cake, nearly a pint and a-half of water, half a table-spoonful each of lard, sugar and salt. Sift the flour into a bread-pan, and, after taking out a cupful for using in kneading, add the salt, sugar, yeast and the water, which must be about blood warm, or about one hundred degrees in cold weather and eighty in the hot season. If dried yeast is used, dissolve it in the water. Beat well with a

spoon, when well mixed sprinkle a little flour on the bake board, turn out the dough on this, and knead from twenty to thirty minutes. Put back in the pan. Hold the lard long enough in the hand to have it very soft. Rub it over the dough. Cover closely that neither dust nor air can get in, and set in a warm place. It will rise in eight or nine hours. In the morning shape into rolls or biscuits; place in pans, and let them rise an hour and a-half. Bake in an oven that will brown a teaspoonful of flour in five minutes. As soon as baked remove the biscuits from the pans and place on a table where they can rest against something until cool.

CREAM BISCUIT.

One quart of sifted flour, with two teaspoonfuls of cream of tartar sifted through it thoroughly; one cupful of sour cream, with one teaspoonful of soda dissolved in it, one cup of sweet milk, salt. Bake in tin cups about the size of ordinary teacups.

BREAKFAST ROLLS.

Two quarts of flour, one pint of milk that has been boiled and cooled, one teacupful of home-made yeast, one tablespoonful of sugar, two tablespoonfuls of butter, one teaspoon of salt. Sift the flour into a deep pan. Make a hole in the centre of the flour, in which put the butter, sugar, milk, salt, and lastly the yeast. Set this away without mixing for several hours. Then mix thoroughly and knead for fifteen minutes, return the dough to the pan and let it rise till two hours before baking, knead again a few minutes, roll out about a half an inch thick; cut out with a biscuit cutter, lay in the baking pan a small distance apart and let rise again if preferred. If the rolls are wanted for breakfast, put the ingredients in the pan about five o'clock the preceding day, and mould for the first rising at bed-time and let them rise all night.

ROLLS WITH COMPRESSED YEAST.

Scald one pint of milk, add a tablespoonful of butter; when lukewarm add half a cake of compressed yeast dissolved in half a cup of water (or one half cupful of baker's yeast); one tablespoonful of sugar, one teaspoonful of salt. Sift two quarts of flour into the pan, make a hole in the middle of the flour, and pour the above mixture in, dust the flour over it. When light knead well, return to the pan, rub surface of dough with a little lard, let rise again. Then flour bread-board lightly and turn the dough out on it. Roll out an inch thick, cut with biscuit cutter, butter one half lightly and fold the other over it, place in a pan a little piece apart, brush the surface of each with an egg beaten with a little milk. Bake in a quick oven.

BREAKFAST ROLLS.

One quart of flour, one tablespoonful of butter, one pint of milk, one tablespoon yeast.

WHEAT MUFFINS.

One teaspoonful of melted butter, one egg, one and a-half cups flour, one teaspoonful of cream of tartar, half a teaspoonful of soda, half a cup of sweet milk, or cream if convenient. Bake quickly in muffin pans.

TEA CAKE.

This delicious cake may be served hot for breakfast or tea. Measure out a quart of flour, add half-a cup of sugar, a small teaspoonful of salt, two teaspoonfuls of cream of tartar and one of soda. Sift these ingredients through a sieve, add two tablespoonfuls of butter, rub into the flour, then the yolks of two eggs and milk enough to make a

stiff batter; add lastly the whites of the eggs beaten to a stiff froth. Bake the cakes in sheets about an inch and a-half thick when it is poured in the pans. Break the cakes into squares before putting them on the table, so each individual can split and butter it.

QUICK BISCUIT.

For a small family, take one pint of flour, sift through it a salt-spoonful of salt, two tablespoonfuls of sugar, a teaspoonful of baking powder, and rub into it a dessert-spoonful of butter. Make a hole in the flour, and pour gradually in, stirring all the time a scant half-pint of milk, or as much as will cause it to be stirred with difficulty; but not stiff enough to knead. Have the oven very hot, butter a pan, take a portion of the paste on the end of the spoon, and drop it in little oblong moulds on the pan, two inches apart. These biscuits should be made and baked in fifteen minutes.

MINUTE MUFFINS.

One cup of milk, one tablespoonful of melted butter, one tablespoonful of white sugar, one teaspoonful of salt, one teaspoonful of baking powder, two eggs, two cups of flour. Beat the eggs very lightly into the sugar, then the butter, then the milk, and lastly the flour, with the salt, and baking powder mixed in it. Stir until the batter is porous and rough all through. Bake in greased muffin tins. They should puff up to three times the height that they are when placed in the rings.

CORN MEAL MUFFINS.

Grease the muffin pans, having a teaspoonful of lard in one. To make a dozen muffins, take half a cup of corn meal, half a cup of flour, a teaspoonful of baking powder, half a teaspoon of salt, and sift together. Add a scant

tablespoonful of butter, and milk enough to make thick batter. Break in an egg, and beat it all steadily three minutes. Pour the melted lard from the warm muffin pans into it, stir well and fill the pans nearly full. Put them in the oven and bake fifteen minutes.

MUFFINS.

One pint of milk, one pint of flour, one half teaspoonful of salt, one dessertspoonful of butter, three eggs. Put the flour into a bowl, mix with it the salt, make a little hole in the centre of the flour, and separating the whites from the yolks of the eggs, drop the yolks into the hole, and place the whites upon a plate. Melt the butter, taking care that it does not become hot, and pour this over the yolks of the eggs, when the milk also must be poured in, and as it is poured the dry flour must be worked in from the sides. When the flour is all mixed in, the mixture should be beaten until bubbles arise from its surface. Whip the whites of eggs to a stiff froth, and stir this lightly into the batter. Grease and heat twelve muffin rings, set them into a pan, pour equal parts of the batter into each. Bake in a quick oven. Serve hot.

DROP BISCUIT.

One pint of flour, one dessertspoonful of butter, one teaspoonful of salt, a tablespoonful of sugar, a scant half pint of milk, and one and a-half teaspoonfuls of baking powder (or one of cream of tartar and half a teaspoonful of soda). Sift flour and baking powder together, and rub the butter into them, scatter in the salt and sugar; make a hole in the flour, and pour in the milk, stirring all together, to a batter almost too thick to stir, but not stiff enough to knead. Butter a bake pan, and drop the batter upon it from the end of a spoon in oblong moulds, about two inches apart. Get them into the oven as

quickly as possible. These biscuits should be made and baked in fifteen minutes.

SCONES.

Two cupfuls of flour, one and a half tablespoonfuls of baking powder, or one teaspoonful of cream of tartar, and half a teaspoonful of soda, one egg, a dessertspoonful of butter, three-fourths cupful of milk, and a small pinch of salt. Sift flour, baking powder, and salt thoroughly together once or twice, rub the butter into the flour, beat the egg and add it to the milk, and mix all together into a soft light dough as for biscuits. Turn it out upon the baking board, knead as little as may be necessary, and divide it with a sharp knife into four equal portions. Roll each piece of dough into a round the size of a teaplate, and cut each piece in four, making sixteen the shape of a piece of pie. They are to be cooked on the top of the stove (which must be nice and clean, and not too hot), and should rise to three times their original size. Serve cold with butter.

QUICK BISCUIT.

One quart of flour, two heaping tablespoonfuls of lard or butter, two cupfuls of sour milk, one and a half tablespoonfuls of soda. Mix the soda into the flour, then rub in the lard, then add the milk. Work up rapidly, handling as little as possible. Roll out lightly. Much kneading injures the dough. Cut into cakes half an inch thick. Arrange in a floured pan, and bake in a quick oven.

FOP-OVERS.

Two cupfuls of milk, two cupfuls of flour, two eggs, and an even teaspoonful of salt. Beat the yolks and whites separately and well. Add the whites last, and then beat all together. They may be baked in roll pans or deep

gem pans which should be heated on the range, and greased before the batter is put in. They should be filled half full with the batter, or they may be baked in tea cups, of which eight should be used for this quantity of batter. When baked serve immediately. For Graham pop-overs use half Graham flour.

DROP CAKE,

One pound of sugar, three-fourth pound of butter, one and one-fourth pounds of flour, five eggs, one large teaspoonful of soda and two of cream of tartar. Drop by tablespoonfuls on buttered pans and bake. When baked brush lightly with the white of an egg, and sift powdered sugar over them.

SPONGE CAKE.

Three eggs, one cup sugar, half a cup butter, two small teaspoonfuls of cream of tartar, and one of soda, dissolve cream of tartar and soda in tablespoonful of sour milk. Beat all together, and add some flour to make a stiff batter. Add a teaspoonful of lemon or vanilla extract.

RICE CAKE.

Three-fourths pound of rice flour, half a pound of butter, one pound of sugar, eight fresh eggs, one large teaspoonful of soda, and two of cream of tartar. Beat yolks and whites of eggs separately, then together, beat in batter, sugar, then the flour with the soda and cream of tartar sifted among it.

ORANGE CAKE (very nice).

One cup sugar, half a cup butter, half a cup milk, two cups flour, whites of four eggs, one heaping teaspoon of cream of tartar, and half a teaspoon of soda. Bake in layers.

FILLING:—Grate two large cooking apples, and add juice and grated rind of two small oranges, one cup sugar. Boil fifteen minutes. When cold spread between layers of cake. Ice with soft icing made as follows:—Half a pound icing sugar, add pinch of isinglass dissolved in a little hot water. Add enough juice of orange to make thin enough to spread easily.

COFFEE CAKE.

One cup of drawn coffee, one cup molasses (darkest you can get), half a cup dark brown sugar, half a cup butter, one egg, half a teaspoonful each of ground cloves and cinnamon, half a grated nutmeg, two small teaspoonfuls of soda, one cup currants, one cup of raisins, of flour enough to make a medium stiff batter. Bake in a middling hot oven. (Half a cup of sour milk may be substituted for half a cup of drawn coffee, and use only half cup coffee.)

GINGER CAKE.

One cup each of sugar, and rich sour cream, two eggs, one teaspoonful of soda, two and a half cups flour, one dessertspoonful of ginger. Bake in a moderately hot oven. Take a broom splinter and pierce; if none of the batter adheres, it is done.

COCOANUT CAKE.

Two eggs, two cups sugar, two tablespoons of butter one cup of sweet milk, two teaspoonfuls of cream of tartar, one teaspoonful of soda, one and one half cups of flour, flavor to taste. Take the white of one egg, beat to a stiff froth, add one half cup granulated sugar, spread between the layers and on the top, and sprinkle it with grated cocoanut.

SUGAR COOKIES.

Two eggs, two cups of sugar, one cup of butter, one cup of sour milk, one teaspoonful of soda. Mix soft, and bake in a quick oven.

CAMEL.

Two cups of sugar, three-fourth cup of milk, butter about the size of an egg. Boil ten minutes hard. Beat until cold, flavor with vanilla.

CAKE FOR ABOVE.

One cup of sugar, two eggs, butter size of an egg, one teaspoon of soda in a cup of sweet milk, two teaspoons of cream tartar, three cups flour. When baked split the cake, spread with caramel quite thick, and frost with caramel.

HARD MOLASSES COOKIES.

One cup of sugar, one of butter, and one of molasses, one teaspoon of soda and one of ginger. Boil all together and while boiling, stir in enough flour to thicken. Roll thin and bake quickly. This receipt may be relied on.

SOFT MOLASSES COOKIES.

One pint of buttermilk, one pint of molasses, one-half cup of butter and one-half cup lard mixed, two teaspoons soda, one of ginger and one of ground cloves. Mix as soft as possible, roll one quarter of an inch thick and bake in a quick oven.

COOKIES WITHOUT EGGS.

Take two cups of sugar, one cup of butter, one cup of sweet milk, one teaspoon of soda or baking powder and flour enough to make a soft dough. Roll thin and bake

in a quick oven. Hot water can be used in place of the milk with very good results.

CLEAR ICING FOR CAKE.

Put one cupful of pulverized sugar into a bowl with a tablespoonful of lemon juice and the whites of two eggs. Just mix together smooth and pour over the cake while it is warm enough to dry the icing, or set it in the oven to dry.

WHITE CITRON CAKE.

Beat one pound of butter to a cream, one pound of flour, one pound of loaf sugar, eight well beaten eggs, half a pound of almonds blanched and cut in small pieces, a quarter of a pound of citron. Beat well and bake in greased tins lined with paper.

LUNCHEON CAKE.

One pound flour, half a pound each, raisins chopped, sugar and butter, two eggs, one pint of molasses, dark spices, half a teaspoon of soda dissolved in a teacup of warm milk.

COCOANUT CAKE.

Two pounds of sugar, one pound of butter, one and three-fourth pounds of flour, ten eggs, two grated coconuts, one cup of milk and the milk of the coconuts, add half a teaspoon of soda last thing.

SPICE CAKE.

One and one-half cups butter, three cups of sugar, one cup of sour milk, five cups flour, five eggs, one teaspoon soda, cinnamon, cloves, nutmeg, allspice, each one teaspoon, one pound of raisins. This cake will keep for two months.

FLAVORING FOR CAKE

An economical and really delicious way to flavor a cake which is to have icing on the top, is to grate part of the peel from an orange or lemon over the cake before putting the icing on.

DREAM CAKE.

Dream cake is a new production, and will be welcomed by all lovers of good cake. It is baked in three layers, each layer should be about an inch and a half thick when baked. The two lower layers are frosted with confectioner's sugar and the white of an egg; the frosting for the bottom layer is flavored with lemon, the next layer with vanilla and the top layer is thickly covered with cocoanut and is flavored delicately with a few drops of rose water. (Make the cake itself by the receipt given for white sponge cake.)

FRENCH ICING FOR CAKES.

Boil one pound of granulated sugar and a small cup of water rapidly until it boils, or to that degree that when a little is dropped into the water it forms a soft ball. Leave it until half cold, then stir until it forms a stiff cream. If stirred while hot, it will be rough and sugary. It should be liberally poured on the top of the cake and allowed to run down the sides. A knife warmed may be used to facilitate the spreading, but when the cake is iced it must bear no trace of the knife. This icing will keep for weeks. When wanted for use, it, or part of it, must be put in a cup or bowl set into boiling water and stirred until it again runs like cream, when it is ready for use.

ALMOND ICING.

To every pound of pulverized sugar allow one pound of sweet almonds, the whites of four eggs and a little rose water. Blanch the almonds and pound them (a few at a

time, in a mortar to a paste, adding a little rose water to prevent viling. Whisk the white of the *eggs* to a stiff froth, mix them with the pounded almonds, stir in the sugar and beat all together. When the cake is sufficiently baked lay on the almond icing and put into the oven to dry.

SUGAR ICING.

Beat the whites of three *eggs* until they are slightly foaming only, do not beat them to a froth. Stir one pound icing sugar and flavor with lemon or vanilla.

WEDDING CAKE.

Ingredients:—One pound sugar, one pound butter, ten *eggs*, half a pint brandy, one wine glassful of wine, two nutmegs, one tablespoonful cinnamon, two pounds flour, two pounds currants, one pound of seeded raisins, half a pound candied citron. Stir butter and sugar to a light cream, add the whites of the *eggs* beaten stiff, next the yolks beaten until thick, the wine and brandy, spices and flour. Mix thoroughly, and the currants washed and dried, the raisins seeded and citron cut into small strips. Bake in a moderate oven from one to two hours.

ALMOND ICING.

Blanch one ounce of bitter almonds and fifteen ounces of Jordan almonds, pound to a smooth fine paste with two tablespoonfuls of orange flower water, then add one and a quarter pound of confectioner's sugar and four whites of *eggs*. Mix and pound well for eight or ten minutes and ice the cake. Put into a very slow oven where it should remain for thirty minutes without coloring any. Your cake is now ready to give a second coat of plain or sugar icing.

BAKING POWDER.

Always prepare your own baking powder. The following is an excellent receipt:—Take nine ounces of corn starch, four ounces tartaric acid, four ounces Christie cream of tartar, eight ounces of soda.

A good baking powder may be made by taking one part by bulk of soda to two of cream of tartar and mix them together.

When baking cakes, always have your butter soft but not melted; for light cakes, beat it to a cream before adding any other ingredients. Beat the yolks and whites of eggs separately. Sift your flour thoroughly and sift the baking powder well through it. Attend well to your fire, have the oven the proper heat for the kind of cake you are baking. Always have the fire burning well and the oven heated before you begin to bake them; regulate the heat from time to time to suit by means of the dampers.

HOW TO MAKE BREAD.

HOP YEAST.

Hops $\frac{1}{4}$ oz. (one handful), pared potatoes, 4 lbs; salt, half a pint; sugar, half a pint; ginger, one tablespoonful; water, four quarts; yeast, home brewed, one large cupful. Boil the potatoes in three quarts of water, and pass them (with the water) through a colander. Boil the hops ten minutes in one quart of water, strain the water on the potatoes, add the sugar, salt, and ginger. The whole should measure five quarts; if it lacks, add tepid water. When lukewarm, add the yeast and mix well, and leave in a warm place till light. This will be indicated by bubbles on the surface. It does not increase in bulk like thicker yeast. Keep it in a covered crock, and in using,

stir it up from the bottom. A gill is sufficient for one quart of milk or water, and the bread will require little if any additional salt. In a dry, cool place this yeast will keep for months.

BREAD.

For five common-sized loaves, make thin Indian meal gruel, with a pint and a-half of water, and half a teacupful of fine meal. Salt it, and boil ten or fifteen minutes, then scald enough milk with it to make two quarts of the whole. When the mixture is cool so that you are sure it will not scald, add a teacupful of yeast, and stir in enough flour to make a thick batter. This is called a sponge. This being done in the evening, let it stand, if in summer, in a cool place; if in winter, in a moderately warm place till morning. Then add flour enough to make it easy to mould, and knead it very thoroughly, divide into four or five equal pieces, and mould according to the form of the pan in which you bake it. These being greased, put in the dough and set in a warm place to rise. Loaves of this size will bake in an hour; if the oven be rather hot, in a few minutes short of an hour.

HOP YEAST.

Put over to boil three quarts of water, take a small sack, put into it a large handful of hops, and half a teaspoon of ginger, put it in the kettle and let it boil but a short time (if you let it boil too long the water will get too dark), then squeeze out the sack and have six or seven good sized potatoes, peeled and grated one at a time, and add to the boiling water, and boil until clear like starch, add one teacupful of white sugar, and half a cup of salt; set aside until cool, then put one teacup of good yeast in and let it rise; then you can put into a jug. Shake up every time before using.

LIGHT BUNS.

When the bread is ready to put in the bake pans for the oven, take as much dough as will make about two loaves. Beat up an egg well, add to it a tablespoon of white sugar, and a tablespoon of butter. Put all into the centre of the dough and mix well through, then roll it out to about an inch and a half in thickness. Cut out with a good sized cake biscuit cutter, put into bake pan. Let rise once, then bake for half an hour in a middling quick oven. When done rub each bun over the top with sweetened cream (take a tablespoonful of good, sweet cream, beat into a tablespoonful of white sugar). Set the buns back for a moment or two in the oven.

CORN BREAD.

Take one quart of sweet milk, cornmeal enough to thicken, three eggs, half a cup butter, two tablespoons of brown sugar, one teaspoonful of soda, and two of cream of tartar. Bake in a moderate oven.

CORN BREAD.

Steamed corn bread is particularly wholesome when made with buttermilk. If this cannot be procured use lobbered milk. To two cups of Indian meal allow one cup of white flour, two tablespoonfuls of white sugar, two and a-half cups of milk, one teaspoonful of soda, and one of salt, one tablespoonful and a-half of melted butter; steam for two hours in a well-buttered tin, and dry off in the oven.

BUTTER ROLLS.

One quart of flour, half a teaspoonful of salt, two teaspoonfuls of baking powder, one egg, one pint of milk, one tablespoonful of sugar.

BROWN BREAD.

Sift together one pint of corn meal, one pint of rye flour, one tablespoonful of brown sugar, one teaspoonful of salt, and two of baking powder. Rub into the mixture one tablespoonful of lard, and three-fourths of a pint of milk. Mix into a batter like cake, and bake one hour. Protect it with brown paper if it should brown too fast at first.

INDIAN MEAL MUFFINS.

Take two heaping cups of Indian meal, one cup of flour, three eggs, two and a-half cups sweet milk, three table-spoons of butter, two table-spoons of white sugar, three heaping teaspoonfuls of good baking powder, one tea-spoonful of salt. Beat the eggs thoroughly, and soften the butter. Sift the baking powder into the meal and flour while yet dry, and then stir this into the butter and eggs, and beat thoroughly together, pour into a well buttered mould, and bake quickly.

GRAHAM MUFFINS.

Take one quart of sweet milk, one quart of Graham flour, one cup of white flour, one tablespoon of butter, two tablespoonfuls of sugar, two eggs, and two table-spoonfuls of baking powder. Treat these ingredients the same as directed in the preceding receipt for Indian meal muffins.

OATMEAL MUFFINS.

One cup oatmeal, one and a-half pints of flour, one tea-spoonful of salt, two of baking powder, one pint of milk one tablespoon of lard, two eggs. Mix smoothly into a batter, rather thin, fill the muffin rings two-thirds full, and bake in a hot oven.

PIES, PUDDINGS, Etc.

PIE CRUST.

One quart of flour, three-quarters of a pound of lard, put in half the flour to half the lard, and with water knead until smooth. Roll it out thin three times, touching it each time with the lard, sprinkling it with flour, and rolling it up to be rolled again. It is advisable to knead in a cool place if possible.

CRUST FOR MEAT PIES.

One quart of flour, three tablespoonfuls of lard, two and one-half cups milk, one teaspoon soda dissolved in hot water and stirred into the milk, two teaspoons of cream of tartar sifted into the dry flour, one teaspoon salt.

FLAKY CRUST.

One pound of flour, half a pound of butter, one teaspoonful of baking powder, one-half gill of ice cold water, white of one egg. Sift the flour through a sieve into the mixing pan. Whip the eggs to a light froth, add the cold water to them, and with this liquid mix the flour to a firm dough, turn out on the bake board, and roll out very thinly. Divide the butter into three pieces, and spread one of them upon the dough in thin pieces. Fold the dough then in three layers and roll it out thinly again, reversing the order of rolling each time. Repeat this process until the butter is rolled out into the dough, when the crust is ready for use.

COMMON PASTE.

One pound of flour, half a pound of lard, a small teaspoon of soda, and two of cream of tartar, and a little cold water. Mix the soda and cream of tartar through the flour thoroughly, then rub in lightly the lard, distributing in rather coarse pieces. Then pour in enough cold water to bind it together loosely. Roll it out in its rough state, and use immediately.

SUET CRUST.

Two pounds of flour, twelve ounces of beef suet, one small teaspoon of soda and two of cream of tartar, one teaspoon of salt, half a pint of cold water. Take the skin from the suet and chop it very finely. Mix it with the flour, add the salt. Knead all lightly together with the water (with the soda and cream of tartar dissolved in it). Roll out to half an inch in thickness. Nice for apple-dumplings or puddings.

SHORT CRUST.

Six ounces of flour, three ounces of butter, half a cup of cold water, one teaspoonful of lemon juice, yolk of one egg. Sift the flour, rub the butter into it gently with the finger tips, till it is like bread crumbs. Make a hole in the centre of the flour and butter, drop the yolk of the egg in it, pour over it the lemon juice, and add the cold water by degrees, knead all lightly together. This crust is nice for fruit pies, and tarts. Roll it out to about a quarter of an inch in thickness.

LARD AND BUTTER CRUST.

Rub half a pound of fresh lard into a pound of flour; use just enough of cold water to knead it together. Roll it out rather thin, and spread butter over the surface;

now fold the paste. Roll it out again, dredging the board with flour, spread on more butter as before, and fold it again, repeat this process three times, using in all a quarter of a pound of butter, which should at first be divided into three equal parts. Four cupfuls of sifted flour are a pound; one cupful of lard or butter is half a pound.

PIE CRUST.

Rub one and a-half cups of lard, into one pint of flour, wet with three cups of water to make a dough not too stiff, the less kneading the better. Roll out to proper thickness. In mixing use a knife, the hands should touch it as little as possible, the heat of the hands spoils the paste.

GLAZE FOR PIE CRUST:

To prevent the juice from soaking into the crust of pies, with a great amount of juice in them: Wet the crust of the pie with beaten egg. Some dust a little flour on the under paste to absorb the juice. The beaten egg is better.

PLAIN PIE CRUST.

Three cups of flour; one of shortening, half a teaspoon of soda mix with buttermilk.

PUMPKIN PIE.

One cup stewed pumpkin, one-half cup of sugar, two eggs, and milk enough to fill the pie-plate. First line pie-plate with crust, then beat the eggs and sugar together, adding the pumpkin and milk. Season with cinnamon, nutmeg, and allspice to suit the taste. Bake well done. This receipt will answer for squash pie, substituting squash for pumpkin.

CUSTARD PIE.

Line a pie plate with crust, and fill with the following: Three eggs, half a cup of sugar (or more if preferred sweeter), one teaspoon of flour, and a little grated nutmeg. Beat all thoroughly together, and add milk enough to fill the plate, then grate a very little nutmeg over the top and bake until the custard is well set. To be eaten cold.

STRAWBERRY PIE.

A fruit pie should always be well filled. Take a deep dish, line it with paste, and fill with successive layers of fruit and sugar; a little flour (about a tablespoonful in all) should be dredged over the different layers, to thicken the juice that will form under the cooking process. Cover with a crust, prick with a fork to let out the hot air, and bake in a moderate oven. Lay the top crust on lightly, and when it comes out of the oven, lift it and pour in a cream, made as follows: Heat a small cupful of rich milk, putting in a pinch of soda; wet half a teaspoonful of cornstarch in cold milk and stir it in slowly, add also one tablespoonful of sugar, and cook three minutes. Remove from the fire, and beat in the whipped whites of two eggs. Beat to a cream, and let it get cool before adding it to the pie.

MINCE PIE.

The remains of a roast of beef or of several beef-steaks will be found nice for mince-meat. Take the fat and lean portions, chop fine, and to each cupful, add two cupfuls of tart juicy apples, also chopped fine, one cupful of well washed and dried English currants, two tablespoonfuls of boiled cider, and sweet cider enough to make the pies sufficiently moist. By using a little jelly, the juice of canned fruit, or the liquor from sweet pickles, not a particle of wine or brandy will be found necessary for

mince pies. The sugar, cinnamon, cloves, nutmeg, and mace to taste. Mix the meat, apple and seasoning thoroughly together, and heat through. It may be used when cool, or sealed up in glass gems to be used at any time. When you wish to make pies, line a pie plate with crust (see receipt for pie crust for meat pies), put in your mince, sprinkle over it a few small bits of butter, put on the upper crust, and bake in a moderate oven.

MEAT OR SAUSAGE ROLLS.

Make one pound puff paste; roll it out to the thickness of half an inch, or rather less, and divide it into eight, ten, or twelve squares, according to the size the rolls are intended to be. Place some sausage-meat on one-half of each square; wet the edges of the paste and fold it over the meat; slightly press the edges together and trim them neatly with a knife, brush the rolls over with the yolk of an egg, and bake them in a well heated oven, for about half an hour, or longer should they be very large. The remains of cold chicken and ham, minced and seasoned, and also cold veal or beef, make very good rolls.

BREAKFAST TURNOVERS.

Make a short biscuit crust, and roll thin; cut round like a turnover, put in cold meat chopped fine, seasoned with salt, pepper and sweet herbs. Bake for about half an hour in a moderate oven.

EGG MINCE PIES.

Boil six eggs hard, shred them small, shred twice the amount of suet, one pound of currants washed and dried, add the juice and peel of one lemon shred very fine, add mace, nutmeg, sugar, to taste, a very little salt, orange, lemon, and citron candied. Bake between a light upper and lower paste.

MINCE MEAT FOR PIES OR ROLLS.

Six pounds of currants, three pounds of raisins, stoned, three pounds of apples chopped fine, four pounds of suet, two pounds of sugar, two pounds of beef minced, the peel and juice of two lemons, a pint of juice from canned fruit half an ounce of mixed spice; chop and mix all well together. Press the whole into a deep pan.

LEMON PIE.

One good sized lemon, save the juice, and grate the rind; two cupfuls brown sugar, two cupfuls bread crumbs, two cupfuls boiling water, four eggs, reserving the whites for the meringues, and mixing the well-beaten yolks with the other named ingredients. Bake with an undercrust only. Beat the whites to a stiff froth, add a little white sugar to them, pour over the pies when done, and return to the oven to brown.

LEMON PIE.

One cup sugar, two tablespoonfuls of corn starch, one cup of boiling water, butter half the size of an egg, grated rind and juice of one lemon; cook together till clear, and when cold add the yolk of an egg. Bake with an under crust; when done, beat up the whites of two eggs, add two teaspoonfuls of sugar, spread over the pie, and place in the oven to brown. This is very nice.

LEMON PIE (without eggs).

Juice and grated rind of two lemons, four pounded crackers, two small cups of water, one and one-half cup sugar. Simmer all on the stove for about five minutes before putting it in the crust. This makes an excellent pie, and is easily made. Try it.

LEMON PIE.

The juice and grated rind of one lemon (being careful not to grate through the yellow into the white lining, as it will make it bitter), one tablespoonful of cornstarch, one cupful of sugar, one egg, a piece of butter the size of a small egg, one cupful of boiling water. Put the water in a small saucepan, and thicken with the cornstarch with a little cold water; when it boils up after stirring it in, set it off the stove, add the butter and sugar, which have been previously well stirred together; when cool, add the beaten egg and lemon. Bake with an under crust, then cover with a meringue and return to the oven and brown.

ORANGE PIE.

Grate the yellow rind of one fresh orange, take the juice and pulp of two large oranges, add to them one cupful of sugar and the beaten yolks of three eggs; mix one cupful of milk with the whites of the eggs beaten to a stiff froth; beat together. Bake in puff paste.

ORANGE BATTER PUDDING.

Remove all the white skin and seeds from the peeled oranges (four or five). Slice them and stir into the batter, made of two large cups of flour, two small teaspoonfuls of yeast powder, two beaten eggs, one pint of milk and water, pinch of salt, same of mace, all beaten well. Bake in a buttered dish; or may be boiled two hours in a tin mould.

ORANGE PIES.

Two cupfuls of sugar, two of flour, five eggs, one teaspoonful of cream of tartar, half a teaspoonful of soda, the juice and grated rind (the thin yellow outside rind

only) of one orange. These are for the cake. Beat the eggs very light; then add the sugar, and beat until frothy. Now add the orange. Mix the soda and cream of tartar with the flour, and rub through a sieve on to the beaten eggs and sugar. Stir well, and bake in deep tin plates. There will be enough for six plates. When baked put a thin layer of the icing between the cakes, and cover the pie with icing. There should be three cakes in a pie.

ICING.—The whites of four eggs, one teacupful of powdered sugar, the juice and rind of two oranges. After beating the whites to a stiff froth, beat in sugar, then the rind and juice of the oranges. When the pies are iced, dry them in the oven.

A DELICIOUS PREPARATION OF APPLES.

Select apples of a moderate size, peel, cut in halves, remove the cores, and rub each piece over with a piece of lemon. For six apples, put half a pound of white sugar and one cup of water together in a lined saucepan, and let them boil until forming a thickish syrup; lay in the apples, with the rind of one lemon cut thin, and the strained juice of the same. Let the apples simmer till tender; then take them out very carefully, drain them on a sieve, and reduce the syrup by boiling it quickly for a few minutes. When both are cold, arrange the apples neatly on a glass dish, pour over the syrup, and garnish with strips of candied citron.

APPLE PUDDING.

One cup milk, one egg, one teaspoon cream of tartar, one-half teaspoon of soda, flour to make a batter. Pour this over quartered apples, and steam two hours. Sweet sauce.

APPLE SNOWBALL.

Boil one-half pound of rice in milk till nearly cooked, peel and core some large apples without dividing them.

Put a clove and some sugar in the centre of each apple, and the rice around them. Tie each up in a piece of cloth carefully, and boil for three-quarters of an hour; remove the cloth from each. Send to the table hot. Serve with cream sauce.

APPLE CHARLOTTE.

Stew a dozen pared, cored and sliced tart apples soft; sweeten well and rub through a colander; set again over the fire while you stir in the yolks of three eggs. As soon as it is hot (it must not be allowed to boil), turn into a bowl to cool. When cold beat in the whites of the eggs mixed with a tablespoonful of powdered sugar. Line a glass dish with sliced sponge cake, pile the apples within. Lay thin slices of the sponge cake neatly fitted together over the top (put a thin coating of soft icing on if you wish). Serve cold.

APPLE PUDDING.

Pare and core good eating apples, cut them in quarters and lay them in the bottom of a pudding dish; make a batter of six eggs, six tablespoonfuls of flour, one cup of milk; bake until it is brown. Eat with sweetened cream or sauce.

ORANGE SNOWBALLS.

Wash half a pound of rice, put it in plenty of water, and boil rather quickly for ten minutes. Pare four large oranges; take care to remove the thinner white skin. Spread the rice equally on four dumpling cloths, and place in each an orange. Tie the cloths very carefully, and boil for one hour and a-half. Turn carefully upon a dish, and strew them plentifully with sifted sugar before sending to the table.

RICE PUDDING.

One teacup sugar, one cupful rice, one cupful suet (finely minced), a pinch of salt and a little cinnamon. Butter a pudding dish, and put all the ingredients into it; mix all well together; pour on milk to fill dish, and bake in a slow oven until rice is soft.

RICE PUDDING (without eggs).

Soak over night one-half cup of rice; two quarts of milk; sweeten and flavor to taste, and bake three hours.

ORANGE PIE.

Beat a level teacupful of white sugar, and two tablespoonfuls of butter to a light cream; add the juice and half the grated rind of one orange, and the juice and grated peel of half a lemon; beat together well, and add the yolks of three eggs beaten to a froth; season to taste with nutmeg. Line a pie plate with light paste, fill it with the above mixture, and bake without a top-crust. Beat up the whites of the eggs with two tablespoonfuls of powdered sugar, and when the pies are done spread over them and return to the oven for three minutes or so.

BATTER PUDDING.

One and a-half cups of flour, three eggs, two cupfuls of milk, one saltspoonful of salt. Mix the salt thoroughly with the flour, and add very gradually the eggs, previously beaten to a light froth; beat up the batter well, and stir into it by degrees the milk, which should be perfectly fresh; pour the batter into a buttered dish, and bake three-fourths of an hour in a moderate oven. If properly managed, the pudding will be very light and delicate, and the surface will be crisp. Serve with fruit jelly or preserves.

PEACH DUMPLINGS.

Take two cups of flour, rub into it thoroughly two tablespoons of butter. Mix to a soft dough with water, or use buttermilk in place of the water, and sift one-third of a teaspoonful of soda through the flour, before adding the butter. Roll out and cut into squares, lay in the centre of each a peach, deprived of the stone, and bring the corners of the square neatly together. Put in cloths, previously dusted with flour, and lay on a plate in the steamer. Cook for three-quarters of an hour.

COTTAGE PUDDING.

One cup sugar, one cup flour, four teaspoonfuls of milk, three eggs, three teaspoonfuls of baking powder (or one teaspoonful of soda and two of cream of tartar). Bake in one loaf.

CREAM FOR THE PUDDING.

One egg, one cup of sugar, half a cup flour, one pint of milk, boil until thick. Flavor both pudding and cream with lemon or vanilla.

TAPIOCA CREAM.

Four tablespoons of tapioca, one half pint of water, put the tapioca in the water, then put in the dish, in hot water, and set it over the fire, stirring occasionally until it is soft. Put in a quart of milk, let it scald; then add the yolks of three eggs, and one half cup sugar. Flavor. When cold spread over the whites of the eggs beaten stiff with sugar.

TAPIOCA PUDDING (easily made).

One cup tapioca soaked in water an hour, one quart of milk, three eggs, one cup sugar.

CREAM PIE.

Three eggs, one cup sugar, one and one-fourth cups of flour, juice and grated rind of one large lemon, half a teaspoon soda, and one of cream of tartar dissolved in one tablespoon of cold water. Bake in round sheets.

COCOANUT PIE.

One grated cocoanut, five eggs, one quart milk. Beat the eggs and sugar together, and stir into the milk when hot; add the cocoanut and spice to taste. Bake with a bottom crust.

LEMON BATTER FOR TARTS.

One pound of pulverized sugar, whites of six eggs, yolks of two eggs, three lemons, including grated rind, and juice. Cook twenty minutes over a slow fire, stirring all the while. This is excellent filling for pie.

LEMON PUDDING.

Three-quarters of a pound of bread crumbs, two cups sugar, half a pound suet, three lemons (juice squeezed out, and rinds grated), four eggs. Boil three-quarters of an hour quickly.

INDIAN PUDDING.

One quart of milk, three handfuls of Indian meal, stirred in while the milk is hot. Let it cool, and add one egg, molasses to sweeten, butter half the size of an egg, cinnamon and salt to taste. Bake three-quarters of an hour.

PUMPKIN PIES WITHOUT EGGS.

Prepare the pumpkin, by peeling and cutting the solid part into small pieces, and boiling until thoroughly cook-

ed. For one pie, take one half cup sugar, one cupful of prepared pumpkin, one tablespoon of flour mixed in about half a cup of milk. Mix all together, and add spice to taste. Bake with an under crust.

PRUNE PUDDING.

Stew a pound of prunes till soft, remove the stones, add sugar to your taste, and add whites of three eggs, beaten to a stiff froth. Make a puff paste for the bottom of a pudding dish. After beating the eggs and prunes together till they are thoroughly mixed, spread them on the crust. Bake until you are sure the crust is done.

PLUM PUDDING.

One pint of buttermilk, a teaspoon of soda stirred in the buttermilk, one quart of flour, one cup raisins, half a cup suet, a little salt.

EXCELLENT PLUM PUDDING.

Half a pound of raisins, stoned and chopped, half a pound of currants, well cleaned and dried, a quarter of a pound each of candied orange and lemon peel sliced thin, half a grated nutmeg, half a teaspoon of cinnamon, half a teaspoon of salt, the grated rind of two fresh lemons, the juice of one, one pound of fine bread crumbs, three-quarters of a pound of finely-shred fresh suet, half a pound of powdered sugar, and seven eggs. First beat the eggs very stiff, yolks and whites separately, then add the spices, the salt, and the peels; then the sugar, raisins, and currants; next, the crumbs and suet; last, the lemon juice. Beat all together very smooth; pour into a pudding cloth, bag, or mould, and boil six hours. Serve with any sauce that suits the taste of those who are going to eat it.

CRACKER PUDDING.

Take six crackers and roll them very thin, let them soak in two teacups of water. Then add the grated rind and juice of two large lemons, and two and a-half cups of sugar. Make a nice puff paste, line the pudding dish. Bake for half an hour. This may be eaten with or without sauce. If with sauce, make that in this way: Beat one egg, add a little water, and thicken it with corn starch, sweeten to taste. Preserve a little of the rind for flavoring. Let it just come to a boil.

RICE PUDDING.

Steam half a cup of rice in three cups of milk until the rice is soft, then add one pint of milk, half a teacupful of sweet cream (or a little butter), and the yolks of three eggs well beaten, with five tablespoonfuls of sugar. Set on the stove, stir gently until boiling, then put into an earthen dish, and make a meringue of the three whites, and five tablespoonfuls of powdered sugar; flavor with one tablespoonful of lemon extract. Spread it over the pudding and brown in the oven. To be eaten warm or cold.

TAPIOCA PUDDING.

One cup of tapioca soaked over night in a pint of water. In the morning, add one quart of milk, stirring gently, and boil about twenty minutes, then add the yolks of four eggs, well beaten, two teacupfuls of sugar, a little butter, and allow to boil a few minutes longer; flavor with a teaspoonful of vanilla, and pour into an earthen dish; cover with a meringue made of the whites of the four eggs beaten stiff, and four tablespoonfuls of powdered sugar. Serve cold.

APPLE PUDDING.

Take six apples, six eggs, one and a-half cups of bread crumbs, the grated peel of a lemon, half a teaspoonful of

salt, half a teaspoonful of grated nutmeg. Peel and chop the apples very fine, then mix the ingredients thoroughly with them. Beat the eggs well before mixing. Boil or steam in a well-buttered mould for two and a-half hours, or even three hours.

CHERRY PUDDING.

Take one quart of thoroughly ripe cherries, stoned, if you wish, but the flavor is nicer if not, a quart of flour, a cup of rich, sour milk or cream, a cup of sweet milk, a large teaspoonful of soda, two teaspoonfuls of cream of tartar, a teacupful of sugar, and half a teaspoonful of salt. Sift the flour, soda, cream of tartar, sugar, and salt together, add the beaten eggs to the sweet milk, and beat into the dry ingredients, then add the sour cream, beating until the batter is perfectly smooth. Pour this mixture over the cherries in a greased pudding dish, and bake thirty minutes, or steam one hour. Serve with sweet sauce.

BLANC MANGE.

One quart of milk, one ounce of gelatine, sugar to taste. Put it on the fire, and keep stirring until it is melted thin; pour it into a bowl and stir it until it is cold; season with vanilla. Pour it into a mould, and put it in a cool place to stiffen.

LEMON PASTE FOR TARTS OR PATTIES.

To one pound of granulated sugar add six eggs, leaving out the whites of two, the juice of four large lemons, with the grated rind of three of them and one-quarter of a pound of butter. Put all into a stew pan and stir gently over a slow fire until it becomes thick and looks like honey; do not let it boil. Pour it into bottles or jars and keep in a cool place. It will keep three or four years. Bake the crust for the tarts, put in a little of the lemon

paste while the crusts are hot, then return them to oven to remain until the paste is nicely melted, when the tarts will be quite ready.

MOCK APPLE PIE.

For one large plate pour half a pint (one cupful) of cold water on two square soda crackers broken in small bits, add a small pinch of salt, the grated yellow rind and juice of one lemon, a cup of sugar (or more if liked sweeter), and one well-beaten egg. Mix and bake with upper and lower crust.

MOCK MINCE.

One coffee cup of raisins seeded and chopped, two cupfuls of sugar, one-half teacup of vinegar, one-half cup of butter, one generous slice of bread, one teaspoonful each of cinnamon, allspice and cloves. Put the ingredients together in a sancepan and simmer gently for a few moments until all are nicely blended. This quantity is sufficient for two pies and should be placed between crusts like other mince pies.

RHUBARB PIES.

Peel the stalks of rhubarb and cut them in small pieces half an inch long, line a deep pie plate with paste, fill it half full of the rhubarb and put in plenty of sugar, season with a little ground cinnamon then fill up the plate with rhubarb, add more sugar and a teaspoonful of butter, cover with a rich crust. Bake till the crust is done then open the oven door and let the pies stand for a few minutea longer

CUSTARD PIE.

Put three cupfuls of milk on the fire, let it come to a boil, stir in one tablespoonful of corn starch wet in a little

cold milk and boil one minute, remove from the fire and when nearly cold stir in two tablespoonfuls of white sugar and the yolks of three eggs well beaten; flavor with a few drops of vanilla. Line pie plates with paste, fill with the custard and bake in a moderate oven, beat the whites of the eggs to a stiff froth, add two tablespoonfuls of sugar and a tablespoonful of vanilla as soon as the custards are baked, spread over the pies and set in the oven to slightly brown.

APPLE FRITTERS.

One dozen large cooking apples, pared, cored and sliced half an inch thick, juice of one lemon, sugar, cinnamon and nutmeg, three cups of sifted flour, nearly four cups of milk, five eggs, a little salt. Spread the slices of apple upon a dish and sprinkle with lemon juice and sugar. Beat the yolks light and add the milk, then the whisked whites and sifted flour by turns. Dip the slices of apple into the batter, turning over and over till thoroughly coated, and fry in hot lard, a few at a time. Drain upon a hot sieve and sift powdered sugar, cinnamon and nutmeg upon them. Eat with sauce.

CUSTARD.

Beat three eggs, add one cup of sugar, beat with the eggs, stir in one quart of milk till the sugar is dissolved. Pour in cups, set the cups in a baking tin of cold water and bake slowly. When done grate nutmeg over the custards.

JELLY CUSTARD.

To one cupful of any sort of jelly add one egg and beat well together with three teaspoons of cream or milk. After mixing thoroughly bake in a good paste.

BAKED APPLES.

Baked apples are very nice filled in with plain custard also with rice and corn flour dressed as for pudding and poured in where the cores were. Blackberry jam also is very nice, but must not be put in till the apples are done, or it spreads over the dish too much.

SUET PUDDING.

One cup suet chopped fine, one cup raisins, three-fourth cup molasses filled up with water, one cup milk, two cups flour, half a teaspoon soda, cinnamon and cloves to suit taste. Steam three hours and serve with sauce.

COTTAGE PUDDING.

Beat three eggs, one cup sugar and a piece of butter the size of an egg together, add one cup sweet milk, two and half cups flour, three teaspoons baking powder, flavoring fruit if you choose.

BREAD PUDDING.

Two even cupfuls of bread crumbs, three cupfuls of hot milk, three eggs, a half cupful of raisins, seeded and chopped, one tablespoonful of butter, a half cupful of sugar, a quarter a teaspoonful each of cinnamon and nutmeg. Rub butter and sugar to a cream and set aside. Meanwhile, let the bread crumbs soak in the scalding not boiling milk. Beat these to a smooth paste and spread a layer in a buttered pudding dish. Strew with raisins and spice and put on more of the crumb paste. Fill the dish in this order, set in the oven covered by a tin plate while you whip the eggs very light with the creamed butter. Draw the pudding just heated through to the oven door, pour on this mixture, cover again and bake twenty minutes, then brown.

SPICE PUDDING.

Three cupfuls of flour, one cupful of finely chopped beef suet, one cupful of molasses, one cupful milk, two eggs, two large teaspoonfuls of baking powder well sifted with the flour, a pinch of salt, two teaspoonfuls of mixed nutmeg, cinnamon, ginger and allspice. Mix the suet in the flour, add the milk and molasses mixed together, the eggs and spice. Steam or boil three hours in moulds.

BREAD AND ORANGE PUDDING.

Grate two large cupfuls of stale bread and soften it with a cupful of water, grate the rind and squeeze the juice of one orange, cut two ounces of citron in small bits and mix all together with the yolks of two eggs and sugar enough to sweeten the mixture, butter six small cups and just before putting the pudding into the oven, add the well-beaten whites of two eggs. Bake twenty minutes or until they are brown. Serve with cream sauce which is made by mixing over the fire a tablespoonful each of butter and flour, a cupful each of milk and water and enough sugar to make a sweet sauce. Flavor with nutmeg.

BARONESS PUDDING.

Three-fourths pound of suet, three-fourths pound raisins, seeded, three-fourths pound of flour, half a pint of milk, a quarter spoonful of salt. Free the suet from skin and chop finely. Seed and chop the raisins, mix these ingredients with the salt and flour, moisten the whole with the milk, stir the mixture well. Tie the pudding in a floured cloth, which has been previously wrung out of boiling water. Put the pudding to boil in hot water, let it boil without ceasing for four and a half hours, and no less time. Sprinkle with sugar, serve with any kind of sauce

you prefer. If properly made and cooked long enough, this is an excellent pudding.

CORN PUDDING.

Drain a can of corn, chop the grains fine with a chopping knife, add a cup of milk, three eggs, a teaspoonful of melted butter, pepper and salt to taste. Boil all together and bake, covered, forty-five minutes in a quick oven.

QUEEN'S PUDDING.

One quart of milk, one pint of bread crumbs or crackers, the grated rind and part of the juice of one lemon, three-fourths cup of sugar, yolks of three eggs. After it is baked take the whites of three eggs, beat to a froth, add a little white sugar and juice of lemon, spread on the top and set in the oven to brown. Serve with fruit-or jelly.

DELMONICO PUDDING.

Boil together one quart of milk, two tablespoonfuls of cornstarch, five tablespoonfuls of sugar and two eggs. When cool, add one-half of a saltspoonful of salt, one cupful grated cocoanut, and bake until "set" and of a light brown. Eat cold, covered with whip cream.

A DELICIOUS PUDDING.

To make a delicious pudding, follow this rule: One cup of suet chopped fine, one cup of molasses, one cup of raw grated carrot, one cup of raw grated potato, one-half cup of raisins, one-half cup of currants, a little salt, and a pinch of soda; steam for three hours, and eat with sauce. The grated potato makes the pudding light, and the carrot helps to give it a rich brown colour. Your guests will be surprised when told that the pudding was purely a vegetable one.

FIG PUDDING.

Six figs chopped fine after boiling them, three cups of bread crumbs, four ounces of suet, one egg, four ounces of sugar, one lemon (grate the rind), one nutmeg grated; steam three hours.

PLUM PUDDING.

A good and seasonable pudding may be obtained by using the following: One pound bread crumbs, one pound suet, one pound currants, one pound raisins (chopped), half a pound mixed candied peel, two ounces mixed spices, a few bitter almonds blanched, six eggs. Mix to a stiff batter, with one cup of sweet milk. Boil in two quart bowls at least five hours, and then boil three hours longer just before using.

PRUNE PUDDING.

A delicious prune pudding is made by stewing a pound of prunes till they are soft, remove the stones, add sugar to your taste, and the whites of three eggs beaten to a stiff froth. Make a puff paste for the bottom of a pudding dish. After beating the eggs and prunes together till they are thoroughly mixed, spread them on the crust. Bake for half an hour, or until you are sure the pudding is well cooked.

BANANA CUSTARD.

Just before it is required for table, slice a dish three-fourths full of bananas, and pour over a *very cold* boiled custard.

A TASTY DISH.

Try this for tea some night: Pick up one teaspoonful of codfish; let it soak in lukewarm water, while you mix

two cups of cold mashed potatoes with one pint of sweet milk, two eggs, a good sized lump of butter, and pepper and salt if it is necessary; then add the codfish, mix well and bake in a buttered pudding dish for from twenty-five minutes to half an hour. Serve hot.

APPLE SOUFFLE.

One pint of steamed apples, one tablespoonful of melted butter, half a cupful of sugar, the whites of six eggs and the yolks of three, a slight grating of nutmeg. Stir into the hot apples the butter, the sugar, and the nutmeg, and the yolks of the eggs well beaten. When this is cold beat the whites of the eggs to a stiff froth, and stir into the mixture. Butter a three pint dish, and turn the souffle into it. Bake thirty minutes in a hot oven. Serve immediately with any kind of sauce.

PEACH PIE.

If your peaches are juicy do not put a drop of water in a pie. Scatter at least one teaspoonful of sugar over the peaches in a medium sized pie; wet the edges of the crust, so that no juice can escape; have the oven hot when the pie is put in, and let it cool gradually. When you can see the juice bubbling through the openings in the top of the crust, you may feel reasonably sure that the fruit is cooked enough; to be absolutely sure, let the pie stand in the oven with the door wide open for five minutes after you have noticed the bubbles and after the crust looks done.

TEA JELLY.

Dissolve one-half of a box of gelatine, add one pint of boiling tea, one cupful of sugar; stir together and strain into a mould. Serve with whipped cream.

BANANA BLANC MANGE.

One quart of boiling milk, four tablespoonfuls each of smooth cornstarch and sugar; boil together until thick. When cool, add one teaspoon of vanilla, stir in three sliced bananas, and mould. Turn out and serve with a glass pitcher of boiled custard.

APPLE FRITTERS, OTHER FRUIT FRITTERS.

Eight to ten apples, juice of one lemon, three cups prepared flour, six eggs, three cups milk, some powdered sugar, cinnamon, nutmeg, and a little salt. Pare and core the apples, leaving a hole in the centre. Cut crosswise into slices one-half inch thick. Spread on a dish, sprinkle with lemon juice and powdered sugar. Beat the eggs light, straining yolks, and add to the latter milk and salt, the whites and the flour, by turns. Dip the slices into the batter, turning them until thoroughly coated, and fry, a few at a time, in hot lard. Throw upon a warm sieve as fast as you take them out; sift powdered sugar, cinnamon and nutmeg over them.

APPLE CREAM.

Boil a dozen apples of pleasant flavor in water until soft, take off the peel and press the pulp through a sieve upon half a pound of powdered sugar; whip the whites of two eggs, add them to the apples, beat them all together till it becomes very stiff and looks quite white. Serve it heaped upon a dish.

APPLE RUFFS.

Stew apples and let them cool, add sugar and lemon peel shred fine. Bake in thin paste and quick oven.

WINTER PUDDING.

Take the crust of a loaf of bread, and fill with plums; boil it in milk and water.

CREAM PIE.

One tablespoon each of white sugar, flour and melted butter, one egg; add sweet milk enough to fill your pie plate, and lemon if preferred. Bake with one crust.

OXFORD DUMPLINGS.

Take of biscuit powdered fine eight ounces; soak in sufficient milk to cover; when soft stir in three beaten eggs, a tablespoon of flour, a quarter pound of currants, grate in half a nutmeg, and do up the mixture into balls the size of an egg; fry them till a light brown.

CARROT PUDDING.

Mix in a bowl half a pound of flour, half a pound of suet, three-quarters pound grated carrot, one quarter pound raisins, one-quarter pound of currants, one-quarter pound of sugar, four eggs, a little nutmeg, a gill of milk; put in a mould or dish, and bake or steam,

ORANGE AND TAPIOCA JELLY.

Soak six tablespoonfuls of tapioca for three hours in two cupfuls of salted water; set in hot water and boil, adding four teaspoonfuls of sugar, and a little boiling water if too thick. When like custard, add the juice of one orange. Cover the bottom of the mould with sliced oranges, and when the jelly is cool pour it over the fruit.

WINE JELLY.

Half a box of gelatine put to soak in a teacupful of tepid water, until soft, one pound sugar, the juice of a

lemon, and half of the grated rind, being careful not to grate through the yellow into the white part. Add gelatine, and pour in one pint of boiling water, stirring as you pour it in, until the gelatine is dissolved, when add a teacupful of sherry wine. Strain and put into a mould. Set in a cool place. It is better to make it the day before it will be required.

PEACH MERINGUE PIE.

Prepare the peaches. Make a nice short crust, line a pie plate with it. Lay in your peaches and sprinkle white sugar over them, enough to sweeten to taste. Bake until crust and fruit are done, then cover with a meringue, made with the whites of three eggs beaten stiff, and three table spoonfuls of powdered sugar; have this ready when the crust is done, cover quickly, brown slightly, and remove from the oven.

SWEET SOUFFLES.

One and a-half pint of milk, two tablespoonfuls of corn starch, one tablespoon of sugar, and a little salt. Flavor with lemon or vanilla to taste. Stir and keep on the fire until it is perfectly smooth paste, and of course in a saucepan that sets in hot water; then remove from the stove, and after a few minutes stir in the beaten yolks of six eggs, then the whites beaten to a stiff froth; pour the whole into a baking dish; bake in a quick oven for about twenty minutes, or until it has risen, and be sure there is not one minute's delay in the souffles being taken from the oven to the table and served.

CHARLOTTE RUSSE.

One pint of sweet cream, one-half cup of milk, one-third of a box of gelatine, whites of two eggs. Line a mould or dish with uniform sized pieces of sponge cake.

Whip the cream, then add the sugar, and the stiffly beaten whites of the eggs, stirring lightly. The gelatine should be soaked in half of the milk, heated, then add remainder of the milk, and when just warm add to the cream, stirring lightly and constantly, when being poured over the cake.

FROSTED PUDDING.

One quart of boiling milk, two even tablespoonfuls of corn starch, three-fourths of a cupful of sugar and three beaten yolks of eggs. Boil one minute, pour into a buttered dish, and bake. Spread with a meringue of three whites, one-half of a cupful each of powdered sugar and jelly.

CHARLOTTE RUSSE.

Take three-fourths of a pint of cream, flavor with vanilla, one tablespoonful of white sugar, one quarter of an ounce of gelatine. Line the bottom and sides of a plain round mould with thin uniform sized slices of sponge cake. Whisk the cream to a solid froth, add the well beaten whites of the eggs, the sugar and the flavoring; and lastly the gelatine dissolved in a very little milk; fill the mould, and keep in a cold place until set and wanted for the table. When the charlotte is turned out of the mould, decorate the top with icing squeezed through a small sized funnel.

GELATINE PUDDING.

Separate the yolks and whites of four eggs. With the yolks make a boiled custard (with a pint of milk and sugar to taste). Set a third of a box of gelatine to soak a few minutes in a little cold water, then dissolve it with three-fourths of a cup of boiling water. If sheet gelatine is used, five sheets will be required, and they can be dissolved at once in the boiling water. When the custard

has cooled, and the gelatine, water, and the whites of the eggs beaten to a stiff froth, flavor with vanilla, stir all together and put into a mould. It will settle in three layers. A pretty effect can be obtained by using red sheet gelatine.

TAPIOCA CREAM.

Soak a teacupful of tapioca over night in milk. The next day, stir into the yolks of three eggs well beaten, a cupful of sugar. Place a quart of milk on the fire and let it come to the boiling point, and then stir in the tapioca, and let the whole cook till it has thickened; then remove from the fire, and stir in the whites of the eggs beaten to a froth. Flavor to taste. A portion of the whites of the eggs can be saved to decorate the top. Stir into the latter a little sugar, put it into a paper funnel, press it out over the top of the pudding according to fancy, and place it in the oven a few moments to color.

PIC-NIC PUDDING.

Butter six thin slices of bread. Stew together one pint of currants, one pint of raspberries, one quart of blueberries, sweeten to taste. Lay two of the buttered slices in a pudding dish, pour on the fruit while boiling hot, then more bread, more fruit, etc., until fruit makes the top layer. Put a plate over the whole on which lay a weight. Let stand until the next day, when eat cold with sugar, and whipped cream. If properly made it will be like jelly, the bread having disappeared; canned fruits may be used in winter.

SAUCE FOR PUDDING.

Make a syrup of three-quarters of a cup of granulated sugar, and a cup of water, add the juice of half a lemon, a little piece of cinnamon stick, a clove and a piece of lemon peel. Boil together for ten minutes. Put in a

saucepan a quarter of a cup of white sugar, stir till it turns quite brown, then add the boiling syrup, stirring till the whole is a clear brilliant golden color.

SAUCE FOR PUDDING (another).

One teacup sugar, one and one-half cup butter; beat together till light, two eggs, one tablespoon wine. Put it over the tea-kettle, let it heat through, but not boil.

PUDDING SAUCE.

To half a cup of sugar, add a very little salt, and some flavoring, vanilla, lemon, nutmeg or whatever you like. Dissolve a crystal of citric acid as big as a pea or bean, pour it over the sugar, adding cold water enough to fill the cup. Separate the whites and yolks of two eggs in different bowls, and just as the pudding is to be eaten, beat the whites stiff, the yolks thick, then mix and stir in the cupful of good things, and you have a frothing uncooked sauce, which pleases the eye and tongue, and which is especially suited to a bread or apple pudding.

FOAM SAUCE.

One cupful powdered sugar, two eggs; beat the sugar and yolks together in a bowl, set into boiling water, and stir until hot, then add the whites beaten stiff. Put a small piece of butter in a dish, pour over it the sugar and eggs before serving.

FRUIT SAUCE.

Obtain the juices of any ripe berries, or any large fruit by simmering in a saucepan with a very little water, for a little while, then strain through a thin cloth, but do not squeeze, sweeten to taste, and if liked flavor with wine or lemon juice. The juice of canned fruit may be used and will not need more sweetening.

SAUCE FOR PLUM PUDDING.

Dissolve six ounces of granulated sugar, in half a cup of boiling water, add a stick of cinnamon, a little lemon and two cloves, and boil for ten minutes. Next put two ounces of white sugar dissolved in a tablespoonful of boiling water, on a moderate fire, and stir till it assumes a light brown color; pour the other boiled sugar over this; give it one boil, remove it from the fire.

BUTTER SAUCE.

Three-quarters of a cupful of butter, one and a-half cupfuls of powdered sugar, four tablespoonfuls of boiling hot starch, made of either flour or corn starch, and flavored wine, lemon juice, vanilla, or other flavoring preferred. Stir the butter with a fork; to a light cream, add the sugar, and continue to beat it for one or two minutes. Just before serving stir in the boiling starch and flavoring.

MILK SAUCE.

Two eggs well beaten, one cup sugar, one and a-half cups sweet milk or cream, flavor with vanilla.

ICE CREAM.

One quart of milk or cream, four to six eggs, eight to fourteen ounces of granulated sugar. Beat the eggs and sugar well together, put the milk into a tin can or pail, and set into boiling water; when it boils stir in the eggs, and let it just come to a boil, then strain, and flavor with anything you prefer. Put in cold water or cool and then freeze. A very good freezer may be made by using a tin pail with a tight fitting cover put into a tub of ice or snow and salt, whirl often, and scrape from the sides as fast as it freezes. Frequent stirring makes a fine grain. Less eggs may be used by substituting one tablespoonful

of corn starch in place of each egg. Moisten the starch with a little cold milk, and stir into the boiling milk, with the egg and sugar.

COFFEE ICE CREAM.

Take half a cup of coffee, grind it to a powder, boil in a pint and a-half of water, for about twenty minutes, strain through a muslin bag, pour the liquor into a sancepan, and add a pint of sugar. Boil twenty-five minutes, remove from the fire, and stir in quickly the beaten yolks of four eggs. Beat three minutes, add half a pint of rich cream, and when cold, a pint and a-half more cream. Freeze.

CHOCOLATE ICE CREAM.

Scald one pint of milk; add two well-beaten eggs, two cupfuls of sugar, and four tablespoonfuls of melted chocolate. Cook till thick in a kettle of hot water, and pour over it one quart of cream, adding two teaspoonfuls of vanilla, then freeze.

FRUIT CREAM.

Fresh peaches, apricots, and bananas, mixed with sweetened cream, and frozen, make a delicious summer dessert.

RASPBERRY PIE.

Wash and strain the juice from one quart of black raspberries, or you should have about three-fourths of a pint of juice. Add to it three-fourths of a pint of cold water, and half a pint of sugar which have been boiled together for twenty minutes to form a syrup, and the juice of one lemon. Freeze.

LEMON ICE.

Boil down to about one quart, five cupfuls of white sugar, and three pints of water. Let cool, and add the

juice of half a dozen lemons, and the yellow rind of four of them. Let it infuse an hour. Strain into the freezer without pressing. When beginning to set in the freezer, stir in lightly the beaten whites of four eggs, and continue the freezing.

WATERMELON ICE.

The pulp of a large watermelon freed from seeds, and sweetened, put into the freezer. When about half frozen add the beaten whites of four eggs.

FRUIT CREAM FROZEN.

One pint of rich milk, one pint of cream, whipped, yolks of three eggs, one and a-half cupfuls of sugar, one pint of fresh peaches cut into slices, or fresh, ripe berries. Beat the eggs and sugar well together. Heat the pint of milk almost to boiling point, add it gradually to the eggs and sugar. Return it to the kettle, and stir constantly until slightly thickened, taking care that it does not curdle. When the custard is partly frozen, having stirred it in the usual way, add the whipped cream; stir a few minutes longer, and then stir in the fruit. Put all into a mould, which place in a fresh supply of ice and salt.

DRINKS.

CHOCOLATE.

Cut a cake of chocolate in very small bits; put a pint of water into the pot, and when it boils put in the above. Stir it over the fire until quite melted, then on a gentle fire till it boils. Pour it into a basin, and it will keep in a cool place eight or ten days or more. When wanted, put a spoonful or two into milk, boil it with sugar, and mix well.

KOUMYSS.

This elegant preparation, so beneficial to delicate persons, is largely prescribed both in this and in the old country by the medical fraternity. Dissolve half an ounce of grape sugar in four ounces of water; then in two ounces of milk, dissolve twenty grains compressed yeast, or two ounces fresh brewer's yeast. Mix the two solutions in a quart champagne bottle, and fill with good cow's milk to within two inches of the top. Cork and wire. Put in a cool place not over 50 degrees Fahr. Shake three times a day for three days, and use. It will keep a week. Take a wineglassful three times a day after meals.

KOUMYSS.

Take a quart-size self-sealing fruit can, and fill it with sweet milk, add two or three teaspoonfuls of sugar, and one-quarter of a yeast cake. Screw on the cover tight. Will keep for about three days. Use in a few hours after it is made.

OATMEAL DRINK.

Put three tablespoonfuls of common oatmeal into three quarts of cold water, and boil it for half an hour. While hot sweeten to taste, with brown sugar. Most people prefer it strained. This is very good mixed with cocoa, about half of each, as a hot drink, or it can be flavored with cloves and lemon peel boiled in it. If it is to be drunk cold, one half ounce citric acid may be put to each two or three gallons. Lemon juice is preferable to the acid, but very much dearer. Rice or barley drink can be made in the same way, using broken rice or barley instead of oatmeal. Any of the above are excellent drinks for the harvest field, and very cheap.

GOOD COFFEE.

Never buy ground coffee—generally adulterated. Roast in small quantities in an open earthen vessel on the top of the stove. Stir frequently. If done too little, the aroma is not developed, the beverage made from it is insipid. If done too much, the aroma is dissipated, and the infusion bitter. When done properly, the berries are of a rich, bright brown color. Do not cool in the open air. Wrap in white paper and then in flannel until cool. Then put in a dry, tight vessel. A few bags of pepper once spoiled a whole ship-load of coffee. Coffee should be ground only as wanted for the table.

ON COOKING MEATS, FOWLS VEGETABLES Etc.

ROAST BEEF.

The process is about the same whether your roast is a sirloin or a rib roast, if the latter, have the bones removed and the meat rolled in good shape and held so, either by skewers or bands of thin cloth. Wipe the meat first with a wet towel and then a dry one, put it into the dripping pan, add a cup of hot water and put immediately into a hot oven and roast twenty minutes for every pound, if the roast is a large one, if small, fifteen minutes for every pound will do, provided your oven is hot enough. Turn the meat that it may brown on all sides. When done remove to a hot platter, pour the dripping off from the gravy, add a cup of hot water, season with pepper and salt, thicken with browned flour, boil up once and serve. You can add to this if you choose, oysters, mushrooms or chopped pickles.

BROILED BEEFSTEAK WITH ONIONS.

Take four medium sized onions, peel, wash, slice and put into a spider with cold water enough to cover them, and boil until tender: pour off the water, add a little butter and fry to a nice brown, then draw the spider to the side of the stove to keep hot. Broil a large and tender steak, remove the bone and scatter over it bits of butter, salt and pepper, and cover with the onions. Watercress for a relish, and to garnish the platter, is a nice addition.

BEEF (Soup).

Put into the soup kettle four pounds of lean beef, two pounds of veal, and young tender chicken, add six quarts cold water and place on the stove where it will boil very slowly. Skim off the scum as it rises. Add, as it boils away, more water, as this quantity of meat should make six quarts of strong soup. Boil from three to four hours or until the meat is very tender; remove from the fire and let set until cool. Remove all the fat from the stock, take out the meat, put the kettle on the stove and add the following vegetables:—One head of celery, three carrots, a small onion previously roasted and a small turnip. Slice the vegetables quite thin before putting them into the soup. Boil an hour, adding at the last salt and pepper to taste. If a small quantity of soup is required, use less meat. If preparing for an invalid, omit all the vegetables except the celery.

MUTTON OR LAMB CHOPS.

Scrape the end of the bone for an inch or two clean and white, remove most of the fat, dip in melted butter and boil over a clear fire, turning often until done, which will be in about eight minutes. Remove to a hot platter, put a bit of dressing on each chop, set in the oven a moment and then serve. Or you may serve your chop with a dressing of salt, pepper and butter. Chops may be served on a mound of mashed potatoes.

BUTTER DRESSING.

One-fourth pound of butter, two dessertspoonfuls of mixed parsley, a quarter of a teaspoonful each of pepper and salt and a tablespoonful of lemon juice. Mix all well together. Pack in small jars, the tops should be filled about half an inch deep with clarified butter or drippings.

PLAIN SALAD DRESSING.

Beat the yolks of three eggs, add half a teaspoonful of salt, a pinch of cayenne pepper and a teaspoonful of black pepper. Beat in a few drops at a time, six tablespoonfuls of olive oil and then gradually two tablespoonfuls of good vinegar. If there is no celery in your salad, put half a teaspoonful of celery essence into the dressing. This is excellent. The mixture should be as thick as cold cream when ready for the salad.

STUFFED LEG OF MUTTON.

Boil two large onions until tender, chop fine, add bread crumbs to taste and a little salt and pepper. Slit the sinewy part of the leg and insert the stuffing and roast.

TO ROAST VEAL.

Have your butcher loosen the meat from the ribs but not entirely separate it, making an opening at one end only. Rub salt inside and out. Fill the opening with the following dressing:—A small loaf of stale bread cut in pieces and soaked in cold water, squeeze out as dry as possible and season to taste with pepper, salt, a very little sage, a small onion chopped fine, one beaten egg, two tablespoons of butter. Sew up the opening, place the meat in the roasting pan in which put a teacupful of hot water, two carrots and a small onion sliced. Put the pan in a hot oven and bake frequently until nearly done. When done and of a nice brown, put on a hot platter. Strain the gravy (to which has been added water from time to time as it boiled away), and return to the pan, thicken with a little wetted flour, tasting to see if seasoned enough. Send to the table in a sauce boat. A fillet of veal is nice cooked in this way. Serve lettuce with the veal.

VEAL SWEET BREADS.

Get them fresh, wash and remove any skin that may adhere. Put to soak in cold water with a little salt in it for about two hours. Then parboil until tender, put into cold water for a few minutes to whiten them and set in a cool place. When ready to cook dip into beaten egg then into cracker dust and fry in hot butter or beef drippings. Stewed mushrooms poured over them is a great improvement, but they are delicious without.

BEEF SANDWICH.

Scrape fine three or four tablespoonfuls of raw beef, season with salt and pepper, spread it between thin slices of slightly buttered bread. Cut into two inch squares.

BEEF BISQUE.

Boil a pound cut from the lower part of the leg with a little of the bone in a quart of cold water. When it comes to the boiling point skim carefully and set back on the stove where it will simmer slowly for four or five hours. Strain through a colander and skim off the fat that rises, then put in a saucepan, being careful not to allow any of the sediment at the bottom to get in. Add half a cup of rice washed and cooked about half an hour longer. Strain and add a cup of hot milk, a little salt and very little pepper. Nice for invalids.

TO BOIL TRIPE.

Soak the tripe in cold water over night, then put it in a saucepan with fresh cold water over a hot fire, when it comes to a boil drain off the water and put on fresh cold water again. Continue to drain off and re-cover with water until the water boils up quite clear and there is no disagreeable smell. Draw the saucepan to one side and

let simmer five or six hours, keeping the pan covered closely. When done add salt. It may be served in this state or dressed in any manner desired. It is very nice dressed with onion sauce as follows:—Cut four pounds of tripe into small pieces and put it into a saucepan, pour over it a pint and a half of milk and allow all to stew over a slow fire for half an hour or more. Put two onions on in boiling water and let them boil also for half an hour. Remove the onions from the water and chop them very fine. Draw the saucepan with the tripe into the side of the stove and stir in the chopped onions. Season with a teaspoonful of white pepper and serve at once.

TO FRY FISH.

Clean the fish, wipe dry, rub a little salt inside and sprinkle with a little pepper after putting them in the pan. Never roll them in flour, it does not improve them. Never allow fish to soak in the fat. The fat should be perfectly hot when the fish is put in and should be kept at the same temperature through the cooking. Fish may be fried in lard, butter or clarified drippings, but I prefer butter. If a piece of bread dropped into the fat will instantly brown, it will be hot enough to put the fish in. All small fish are better fried.

TO BOIL FISH.

The fish should be thoroughly cleaned, put in salted hot water and kept boiling gently all the time, to prevent breaking the skin until the fish is thoroughly cooked. If you have not a fish kettle boil them in a netting. A new mosquito netting will do, as it can be easily removed from the kettle without breaking the fish and they can be drained in it. If it is a kind of fish without any decided flavor, it may be improved by adding an onion and a few spices or a little vinegar or lemon to the water while boiling.

TO BROIL FISH.

Prepare the fish as for frying. Have the gridiron hot and well buttered. If the fish are large they may be split open. Keep a hot fire and cook as fast as possible without scorching. A large fish should cook a little slower than smaller ones in order to be thoroughly cooked through. When done place in a hot platter, sprinkle with pepper, salt and bits of butter, and set in the oven for a few moments.

CLAM SOUP.

Take fifty clams, wash the outside shells clean and put on in a pot of boiling water. When they open their shells take them out with a ladle, and as you do so put them in a colander to drain. Save a quart of the liquor. Take the clams and chop finely and pass them through the colander. Mix with the quart of liquor two quarts of rich milk, add clams and put on to boil. Add pepper, sweet marjoram, mace, celery seed (tied in a bag), or any flavoring you may prefer. Boil for an hour. Thicken with a little flour and butter, or make small dumplings of butter and flour and let boil a quarter of an hour longer. Serve at once.

CLAM CHOWDER.

To two quarts of clams, add one quart of boiling milk, half a pound of butter and half a pound of flour; make a batter, boil for a few minutes, stirring constantly to prevent scorching. Season with pepper and very little salt.

CLAM FRITTERS.

Fifty clams chopped fine. Make a batter as follows: a quart of clam liquor, a quart of flour, four eggs well beaten, and quarter a teaspoonful of soda dissolved in a little hot water. Stir the clams into batter and fry in hot lard.

CLAM STEW.

Save the liquor from fifty clams. Cut each clam into four or five pieces. Put the liquor in a saucepan on the stove and let come to a boil, skim. Rub a tablespoonful of flour smooth in three tablespoonfuls of butter, and stir gradually into the clam liquor; boil a moment or two, add half a pint of hot milk or cream, and half a teacupful of powdered cracker. Serve immediately.

CLAM SOUP.

Open fifty clams, save the liquor, chop the clams fine, put them into a kettle with the liquor and a pint of cold water; boil and skim, then add half a pint of sweet milk, butter the size of an egg, and a small teacupful of crushed crackers, pepper and salt to taste; boil a moment or two.

FISH CHOWDER.

Cut half a pound of salt pork into little squares, and a large onion, sliced, into a saucepan and fry them a light brown. Butter a large stewpan and put in, first a layer of potatoes, then a layer of fresh fish of any kind (cod is very nice) cut in slices, then a layer of onion and pork, add pepper and salt. Continue these alternations until all is in (using about three pounds of fish), having the potatoes on top. Cover the whole scantily with boiling water; cover closely and let simmer for fifteen or twenty minutes. While it is simmering, bring a pint of milk or cream to a boil, take it from the fire and put into it three tablespoonfuls of butter and three or four crushed crackers. Put the fish and potatoes in the centre of a hot platter in the shape of a mound, skim the crackers from the milk and put on the top, pour over all the milk. Serve.

OYSTER SOUP.

Drain off all the liquor from a quart of oysters and put into a saucepan to boil, skim carefully until clear, set aside to keep hot until needed. In another saucepan boil a quart of rich new milk with a very small onion (which may be omitted if preferred) and one head of celery chopped fine, for twenty minutes. Strain it and add the oyster liquor, half a cup of butter, and half a cup of powdered cracker; allow it all to bubble once, put in the oysters, a speck of cayenne pepper, salt and pepper to taste, and a teaspoonful of Worcestershire sauce; cook three minutes. Serve very hot.

STEAMED OYSTERS.

Select large oysters, drain, put on a plate in a steamer, over a kettle of boiling water. Steam thus for about half an hour or until cooked, season with pepper and salt. Serve hot on buttered toast.

OYSTER SOUP.

One quart of oysters, one pint of cold water, one tablespoonful of butter. Put the oysters in the water and allow to come almost to a boil, skim, and add the butter, a teacupful of milk, two crushed crackers, salt and pepper to taste; let come to a boil and no more. Pour into a warm soup tureen. Serve hot. If milk is not like *l*, use water instead.

FRIED OYSTERS.

Drain the oysters well select large ones for frying, season to taste with pepper and salt, roll them in cracker dust, then dip in beaten egg, roll again in cracker dust, and fry to a nice brown in hot butter. For a quart of oysters three eggs will be required. Butter may be added to the pan as needed, but none should be left when done. Serve hot; garnish with parsley or water cresses.

PATTY CANNED OYSTERS.

Split and toast crackers, or bits of stale bread, cut round to fit the bottoms of "patty pans." Select fresh, large oysters, put the liquor from them in a stewpan on the stove, boil and skim, season with pepper, salt and butter. Put the crackers or toasted bread into the "patty pans," moisten with hot liquor, fill the pans with the oysters, putting on each a piece of butter, pepper, and salt, and if you choose a drop of lemon juice. Bake fifteen minutes in a hot oven. Set the "patty pans" on a hot platter and send to the table immediately.

STEWED OYSTERS.

For one hundred oysters (the juice drained off), add half a pound of butter with a teaspoonful of flour rubbed into it; stir for ten minutes or until done. Then add half a pint of cream, but do not allow to boil, add salt and pepper to taste.

LOBSTER SOUP.

One can lobster, three-quarters of a cup of crushed cracker, half a cup butter, four cups boiling water, and four cups of milk. Cut the lobster small and put it into the boiling water with salt and pepper. Cook thirty minutes. Stir the cracker crumbs into the boiling milk, which should be heated in another vessel. Stir the butter into the lobster after it has cooked half an hour, simmer a few minutes, add the milk, beat all together, and before serving put in the juice of half a lemon.

LOBSTER CROQUETTES.

Chop the meat of a boiled lobster very fine, add pepper, salt and a little nutmeg or mace, put some slices of bread in the oven, when dry rub them into fine crumbs;

mix with the lobster, using one quarter bread crumbs. Mix thoroughly and add half a cup of butter to a pint of the mixture, bind with a beaten egg; make into round balls, dip in beaten egg, then in cracker dust, and fry in hot drippings. Serve very hot; garnish with cress.

DRESSING FOR LOBSTER OR CHICKEN SALAD.

Mix together thoroughly: half a teacupful of vinegar, the yolks of two hard boiled eggs rubbed smooth, two raw eggs, one tablespoonful of olive oil, a teaspoonful of mustard, a speck of cayenne pepper, and a teaspoonful of salt. Pour over the meat.

BEEF CROQUET.

Fry to a nice brown in a little butter, two small-sized onions, add two cupfuls of finely chopped beef, a slice of stale bread soaked in cold water and squeezed as dry as possible, a tablespoonful of chopped parsley, two tablespoonfuls of sweet cream, a little thyme, a little grated lemon peel, pepper and salt to taste. Stir all together until heated, remove from the stove and stir into the mixture two well beaten eggs. Turn on to a plate and when cold make into round or oval balls. Handle carefully to prevent breaking, dip in beaten egg, roll in cracker dust, and fry to a nice brown in hot lard or drippings.

CHICKEN CROQUETTES.

Fry in hot butter a small onion, add two cupfuls of chopped chicken, roast is to be preferred, but any kind will do, a slice of bread soaked in cold water and squeezed as dry as possible in a linen cloth or napkin, a tablespoonful of chopped parsley, a little grated nutmeg, salt and pepper to taste; when heated through, remove from the stove, and add half a cup of cream and a well-beaten egg,

when cold add another egg or two if the mixture is not moist enough to mould. Form into round or oval balls, dip into beaten egg, then into cracker dust, and fry in hot drippings to a nice brown.

CHICKEN CUTLETS.

Cut the remains of cold roast or boiled fowl into nice cutlets. Cut pieces of bread the same size and shape. Fry the bread to a nice brown, and set in the oven. Dip the cutlets into melted butter mixed with beaten yolks of eggs, roll in cracker dust, and season with pepper and salt. Put each cutlet on a piece of bread, heap in a dish. Serve with the following sauce:—Put in a saucepan half a cup of butter, two minced onions, and a tablespoonful of minced carrot, fry a few minutes, and add half a pint of broth made from the chicken bones; add wetted flour to thicken. Stew gently for twenty minutes. Strain and serve.

BROILED CHICKEN.

Clean, wash, and wipe dry, and split open down the back, dip in melted butter, and put on a buttered frying pan over the fire. Watch constantly, so it will not burn, cook thoroughly. Sprinkle with salt and pepper while cooking, and after placing it on a hot platter put a few bits of butter over it, and a few sprigs of water cress around it.

HOW TO BROIL YOUNG PIGEONS.

Young pigeons are a dainty and delicious dish. Prepare for broiling by skinning or plucking. Wash and wipe, split them down the back, and flatten the breast bone. Lay them on a gridiron, well buttered, and broil over a clear fire until thoroughly cooked and nicely browned. Remove to a hot platter, and dust with white pepper and salt. Put a bit of butter on each piece, set in the oven a moment, and serve on hot buttered toast.

PARTRIDGE STEW.

Prepare the same as a chicken, wash well, put in a saucepan with hot water enough to cover, adding more as it boils away. Remove the scum as it rises, cook until tender, and thicken the gravy with flour and water, season with butter, pepper, and salt. Put a little salt into the water when first put on to boil. Have ready hot bisenits, split and laid on a hot platter. Pour the meat and gravy over them, and send to the table hot.

STEWED DUCK WITH BEANS.

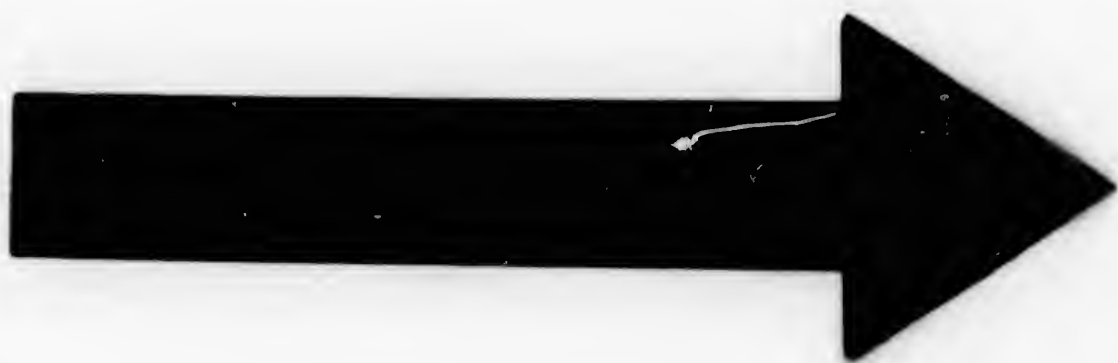
Put a pint of good gravy on the stove in a saucepan, season with cayenne, salt, and a little grated lemon peel. Let the gravy get thoroughly heated, but do not allow to boil. Now add some thin slices of cold roast duck. Boil a quart of beans in salted water until tender; drain them, add a teaspoonful of granulated sugar, and one of butter, rolled in flour. Stir until the butter is melted, and the flour cooked; pile in the centre of a deep dish, and pour the stewed duck around.

BROILED SQUIRREL

Skin, draw, wash, and lay in salted water ten minutes, rinse in cold water, wipe dry and broil over a clear steady fire until done. Put on a hot dish, and pour over a little melted butter, cover closely, and set in the oven a few minutes. It is then ready to serve.

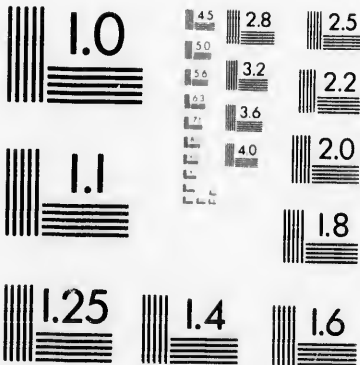
ROAST WOODCOCK.

Pluck, draw, cut off the head and feet, wash and wipe dry; then rub inside with salt, and fill with a rich bread dressing. Place the birds in a roasting pan, sprinkle with pepper and salt, put a cupful of hot water into the pan. Baste frequently until nearly done, then allow to brown.



MICROCOPY RESOLUTION TEST CHART

(ANSI and ISO TEST CHART No. 2)



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About a half an hour will be required to cook them after they begin to roast. The oven should be hot when the birds are put in. Send to the table hot on buttered toast.

FRYING YOUNG CHICKENS.

When frying young chickens, cut up, season with pepper, salt, and put in the stewpan with very little water, and boil until heated through. It seasons them better, and prevents that raw look next to the bone.

ROAST TURKEY OR CHICKEN.

Clean, wash, and wipe dry, rub with salt inside. Fill with dressing made of bread crumbs soaked in cold water and squeezed out as dry as possible, and seasoned with butter, pepper, and salt to taste, and sage and thyme (or any dressing preferred), then sew up and truss. Put in the roasting pan with water and a piece of butter, or, better still, a few slices of fat salt pork. Baste often until nearly done. Chop the giblets fine, and cook in a saucepan until tender. When the fowl is done, add them to the gravy, which thicken with wetted flour. Bake the fowl until tender, and of a rich brown.

ROAST TURKEY WITH POTATO STUFFING.

Choose a short, plump turkey with yellowish white skin, and a soft tip to the lower end of the breast bone. This shows that the bird is so young that the cartilage has not yet hardened into bone. Remove all the small feathers, singe off the hairs with lighted brown paper, or with a little alcohol burning on a plate. Wipe the bird carefully with a damp cloth, cut away the oil-sack from the upper part of the tail, scrape the skin from the legs down near the feet, which cut off and rub the scraped part with the damp cloth. Remove the crop by drawing the neck-skin tight against the back of the neck, cut it

open and pull it forward until the crop and wind-pipe can be cut away without scattering their contents. Then make a cut under one leg from its junction with the body down to and around the vent. By introducing the hand into this cut, the intestines can be loosened from the body of the bird, and removed without tearing them apart or breaking them; and if this is done the turkey does not need washing, and consequently does not lose its flavor by soaking in water. Stuff the bird with half a dozen large potatoes, peeled, boiled, and mashed, with a seasoning of salt, pepper and ground thyme, savory, or marjoram; a cup of highly seasoned sausage meat, or cold meat of any kind is a great addition to this stuffing. When the turkey is stuffed and the cuts sewed up, it is to be trussed, or tied in shape, placed in a dripping pan, and browned quickly in a hot oven. When it is browned it can be seasoned, and occasionally basted with its own dripping, or a little butter; if a frothed surface is desired a little flour should be dredged over the turkey just before basting. An eight or nine pound turkey will roast in about two hours and a-half. A good gravy may be made by browning a tablespoonful of flour in some of the drippings, adding a pint of water and seasoning to taste.

BROILED BEEF STEAKS.

Have a bright, clear fire, rub the gridiron over with a bit of beef suet, and lay on the steak. (It is a good plan to pound it before putting to cook, as it renders it more tender when cooked.) When it begins to broil turn the upper side down, and so continue to turn it back and forth till it is done. Have your dish ready with a good bit of butter, and pepper and salt to taste. Serve very hot.

VEAL SALAD.

A bit of cold roast veal makes a very nice salad prepared in the following manner: Remove bones, fat and grizzle;

cut crosswise of the grain of the meat in the thinnest shavings possible, an inch long and half an inch wide. To a pint of the shaved meat add two hard boiled eggs chopped, three or four crisp, fresh tender stalks of celery cut in small pieces, two small heads of lettuce finely shred, pepper and salt to taste. Add a dressing made as follows: Beat the yolks of two eggs very light, add a pinch of salt and a suspicion of cayenne. Now beat in a few drops at a time, four tablespoonfuls of olive oil, then just as gradually add two tablespoonfuls of vinegar. When thick and smooth pour it over the salad, toss up, and serve at once. Lamb may be used in place of the veal if more convenient.

LOBSTER SALAD.

Pick the meat from the body and claws of a cold boiled lobster, reserving the coral for the dressing; pour over it a dressing made of a tablespoonful of olive oil, and three of vinegar, seasoned with pepper and salt. Let stand two or three hours to marinate; then mix the coral with a mayonnaise dressing to color it, and pour it over the salad adding at the last moment two heads of crisp lettuce, finely shred. Toss up lightly, and serve. Garnish with the blanched curled leaves of the lettuce heads.

QUAIL ON TOAST.

Pluck, draw, wash and wipe dry, then put on a plate, set into a steamer over a kettle of boiling water; steam until nearly done, then remove to a roasting pan, sprinkle with pepper, and salt, and baste with the melted butter, in a little water from the pan in which they are cooking. Allow them to become a delicate brown. Serve on round or square pieces of buttered toast as may be preferred. Use the dripping in the pan to moisten the toast.

VENISON STEAK.

Cut the steaks three-fourths of an inch thick, and trim them as you would beef steak, place on a buttered frying

pan and boil over a clear fire, turning often until well done; they should not be served at all rare. Remove to a hot platter; sprinkle with salt, pepper, and bits of butter; set in the oven a moment, and serve. Some cooks put a tablespoonful or two of melted currant jelly on the steaks, but the flavor of the boiled venison is more delicious with a simple dressing of pepper, salt, and butter.

A BREAKFAST DISH.

Cut slices from the breast of a cold fowl, or cold veal, or any other white meat may be used. Dip in beaten egg and then in cracker dust, fry to a nice brown, in butter or beef drippings. Cut slices of stale bread in halves, dip quickly in cold water, then in the beaten egg, dust with the cracker and fry the same as the meat. Send to the table on the same or separate dishes as preferred; garnish with parsley.

CALF'S FOOT BROTH.

Boil two feet in two or three quarts of water, until it is boiled down to three pints. Strain and set aside in a cool place. When cold skim off the fat. Heat as much as is wanted at a time, and add salt, nutmeg and a dust of pepper. Nice for invalids.

PICKLED PIGS' FEET.

Take pigs' feet, and clean them thoroughly; soak them in salt and water several days. If it is desired to keep them sometime, remove them from the brine and pour boiling vinegar over them, strongly spice with peppercorns, mace and cloves. They will keep good in this pickle five or six weeks. Either fry them plain or in hot fat; or make a batter with milk, egg, flour, and butter, and dip them into it before frying; or dip each in beaten egg and then pounded cracker.

BOILED PIGS' FEET.

Thoroughly clean, and soak in salted water a few days. Remove from the brine, and put on to scald in clear boiling water, let boil five or ten minutes, pour off the water, put on fresh and let boil five or ten minutes longer. Pour off the water again, and put on fresh, and let boil until thoroughly done. Have ready enough boiling hot vinegar to cover them, spiced with cloves, mace, and peppercorns. Put the pigs' feet in a jar, pour over them the spiced vinegar. Let stand until cold, and they are ready to send to the table.

TO BOIL A HAM.

Soak the ham for twenty-four hours in cold water. Put on to boil in cold water. When it is done, draw off the skin, and strew rasped bread over it. Boil four or five hours.

BROILED HAM.

Prepare the ham as for frying, but cut the slices thinly, remove most of the fat; the fire must be clear or the ham will have a smoky flavor, far from agreeable. Serve poached eggs with broiled ham.

HAM AND EGGS.

Chop finely some cold boiled ham, fat and lean together. Allow a pound for four eggs. Put a piece of butter in the pan, then the ham. Let it get well warmed through, then beat the eggs light and stir them in briskly. Dust in a little pepper.

BAKED BEANS WITH PORK.

Look over, wash, and put to soak over night, a quart of dry beans. In the morning put on to boil in two quarts of cold water, boil slowly half an hour; then drain

off the water, and put on the same quantity as before of hot water, boil half an hour and pour off again; now put on enough hot water to a good deal more than cover the beans. Put half a pound of pork, which has been washed and the skin well scraped, into the kettle, and boil slowly until both are cooked, adding water from time to time if necessary. Remove to a baking pan, add pepper and salt if needed. Put the pork in the centre of the dish, with the skin side scored up, and bake in a hot oven until both beans and pork are of a golden brown. When cold, baked beans should cut smooth and solid like cheese; if they crumble they have been baked too dry.

TO TRUSS A FOWL.

Cut off the legs at first joint if for roasting, for boiling cut off the claws, dip the legs in boiling water for a few minutes, when the skin can be easily scraped off. Cut off the entire neck, having drawn back the skin an inch or two, so that when brought forward it will cover the end of the bone. Turn the pinions under, run a skewer through them and the middle of the legs, which should be passed through the body to the pinion and leg, on the other side, one skewer securing the limbs on both sides. Tie the legs together by passing trussing needle threaded with twine through the back bone and securing it on the other side.

TO COOK A GREEN GOOSE.

Geese are called green until after four months old, and should not be stuffed. After they have been properly dressed, truss them after the directions given above. Then put into the body a seasoning of pepper, salt, and butter, enough to moisten the inside. Roast in a hot oven, basting constantly until well done and nicely browned. Garnish with water cresses.

ROAST WILD DUCK.

Pluck, singe, draw, wash thoroughly and lay in salt water for twenty minutes, then rinse in cold water, wipe dry and fill with a dressing of moistened bread crumbs, seasoned with butter, salt, pepper and sage (or any dressing preferred). Sew up the opening, and place the duck on its back in a roasting pan, in which should be a cupful of hot water and a piece of butter the size of an egg. Replenish the water as it boils away, for the flavor will be injured if allowed to scorch. Cover the breast of the duck with slices of fat salt pork, as thin as they can be cut, to season it while cooking, and in the cooking it will shrivel and almost disappear if cut thin enough. Baste frequently with butter and water until nearly done. The duck should be of a dark rich brown color and very tender when done. The giblets should be cooked in a saucepan by themselves, then chopped fine ready to add to the gravy when the duck is done. Thicken the gravy with a little flour and water, and send to the table in a sauce boat. About a teacupful of hot water will be sufficient to add to the pan, after the duck or ducks are removed to the platter. The rind should be cut from the pork used. Have a moderate oven. A duck will require an hour and a-half or two hours to cook. A duck that requires parboiling should never be cooked. The wood duck, black duck, red head, teal, and canvas back are the best. The blue-bill, broad-bill, widgeon, and pintail should be next in choice. These are the only kinds fit to use, although other varieties are often in the market.

SPRING CHICKENS.

Cut them into pieces, dip each piece hastily into water, then sprinkle with pepper and salt, and roll in flour. Have some lard in a frying pan in which fry the chickens, cover them well and watching that they do not burn. When done arrange them in a hot dish; pour out the

lard from the pan, if there is more than a teaspoonful; throw in a cupful milk thickened with a little flour. Stir constantly, season with pepper and salt, pour it over the chickens.

HOW TO MAKE BOLOGNA SAUSAGE THAT CAN BE BAKED.

Take equal quantities of bacon, fat and lean, beef, veal, pork and beef suet, mince by passing through a sausage-machine, season with pepper, salt, sweet herbs and spices. Fill the cases, boil for an hour gently and lay out to dry. Smoke the same as hams.

A FLAVORY STEW.

Take any kind of cold meat, though chicken or veal is best, cut into bits not very small, add enough water to cover them, with a piece of butter the size of an egg, a dust of flour, salt and pepper; when thoroughly heated add one half can of peas, stir until all is well mixed and hot, and serve. A very nice dish for a hurried dinner or lunch, and very good with canned corn as well as peas.

BAKED MACARONI.

Take some minced chicken or meat, then weigh half the quantity of macaroni, which must be cooked tender in broth; add two well beaten eggs, three ounces of butter, cayenne pepper and salt to taste, all these ingredients must be well mixed. Put into a baking dish and cook until a yellowish brown crust is formed on the top. Veal and chicken can be mixed.

COLD DINNER BEEF.

Take a piece of beef flank six or eight inches wide as long as can be got. Sprinkle salt on it, if fresh. Prepare

stuffing as for fowls and spread over it; roll up very tight and tie with strings to keep in place, as the heat will curl it. Then tie or sew it up in a cloth and drop into rapidly boiling water. Cook several hours; the larger the piece the longer it will take. Try with a fork. When done lay between clean boards, and put a weight on it, keeping the cloth on still. When cold it will slice beautifully. It is best cooked the day before it is wanted.

BREAD STUFFING FOR TURKEY.

Break up a quart of stale bread crumbs very fine. Add a tablespoonful of salt, a scant teaspoonful of pepper, a teaspoonful of chopped parsley, a teaspoonful of powdered sage, one of summer savory, and a scant half-cupful of butter. Mix well together. This gives a rich dressing which will separate in nice crumbs when served.

SAUSAGE STUFFING.

Take one pound of lean pork, and one of fat pork, four ounces of bread crumbs, two tablespoonfuls of minced sage, salt and pepper to taste, and two eggs. Chop the pork, fat and lean, very finely, mix with them the other ingredients, taking care that they are thoroughly blended. Moisten with the egg, and it is ready for use. You might substitute half minced beef for half of the pork.

TO STEAM A TURKEY:

A steamed turkey is a novelty, while it is also a most delicious dish. Cleanse the fowl thoroughly, then rub pepper and salt well mixed into the inside of it. Fill up the body with oysters, mixed with a small cupful of bread crumbs. Sew up all the apertures, lay the turkey in a large steamer, and place over a kettle of boiling water, cover closely and steam for two hours and a half. Now take it up, set the platter in a warm place and turn whatever gravy there is in the steamer, straining it first, into

the oyster sauce which you have prepared in the following manner. Take a pint of oysters, turn a pint of water over them in a colander. Put the liquor on to boil, skim off whatever rises to the top. Thicken it with a tablespoonful of flour, rubbed into two tablespoonfuls of butter; season well with pepper and salt; add two or three tablespoonfuls of cream or milk to whiten it, and pour it over the turkey and platter. Serve boiling hot. This sauce must be made while the turkey is still in the steamer, so that it can be poured over the turkey as soon as it is taken up.

CALF'S BRAINS STEWED.

Take the brains of half a dozen calves' heads; let them soak in cold water for about an hour. Render a little bacon in a saucepan with a few sliced carrots and onions mixed, some parsley, thyme, bay leaves, etc. When they have simmered a little while add half a bottle of claret wine, with a little salt and a whole pepper. As soon as it commences to boil add the brains, let them boil about twenty minutes on a slow fire then take them out, bind the liquid with a little flour and butter mixed and already cooked. Let it reduce until about half the quantity is left, then strain through a sieve; put it into a saucepan with some bacon cut in small squares, about two dozen small onions, a few mushrooms, and the brains. Let them simmer about twelve or fifteen minutes, then serve them on a dish garnished with toast fried in butter, and dressed with chopped pickles.

BOILED WHITEFISH.

Boiled whitefish is a delicious dish if accompanied by the following sauce: One tablespoonful of parsley chopped very fine, one tablespoonful of butter, a little salt and pepper and the juice of two small lemons or one large one. Warm the butter a little so that you can easily beat it to

a cream, then mix with the other ingredients, putting the parsley in last, just before sending it to the table.

KIDNEYS.

Plunge some mutton kidneys in boiling water, open them down the centre, but do not separate them, peel, and pass a skewer across them to keep them open ; pepper, salt and dip them into melted butter ; broil them over a clear fire on both sides, cooking the cut side first ; remove the skewers, have ready some maitre d'hotel butter—butter beaten up with chopped parsley, salt, pepper and a little lemon juice—put a small piece in the hollow of each kidney and serve very hot.

CHICKEN PIE (No. 1).

Make a fine rich paste, lay a border of it round a large dish and set in the oven to thoroughly bake. Cut up a large fowl (removing all the bones), a pound of veal cutlets, season with pepper, salt, and stew in a little water for fifteen minutes. Then fill the dish with the mixture, pouring over it a little of the gravy in which the chicken had been previously stewed. Before putting on the top crust, lay three slices hard boiled eggs on top, with a little lump of butter on each slice. Bake slowly for one hour. The frugal housewife will not discard the chicken bones as they will be found very serviceable in making soup.

CHICKEN PIE (No. 2).

Cut up chickens that have been previously boiled into small pieces, lay them into a pudding dish with alternate layers of hard boiled eggs cut in slices. Make a nice puff paste, and line the sides and edges of the dish ; thicken sufficient of the broth in which the chickens were boiled with flour, season with butter, pepper and salt and pour

over the chicken in the dish, cover with puff paste, cut a hole in the middle for the steam to escape, decorate with leaves of paste, and bake about an hour in a hot oven.

HEAD CHEESE.

Ingredients: To a pig's head weighing six pounds, allow $1\frac{1}{2}$ pounds lean beef, two tablespoons of salt and pepper, a little cayenne, a few pounded cloves. Cut off the cheeks and salt them, unless the head be small when all may be used. After carefully cleaning the head, put it on in sufficient cold water to cover it and the beef, and skim it just before it boils. A head weighing six pounds will require boiling from two to three hours. When sufficiently boiled to come off the bones easily, put it into a hot pan, remove the bones and chop the meat with a sharp knife together with the beef. Do this as quickly as possible to prevent the fat from settling in it. Mix the seasoning well and sprinkle it in, stir well. Put into delft bowls or moulds (not tin) with a weight upon each which must not be removed for several hours. Veal or chicken jelly is made, by boiling the meat until the bones drop out, chop fine, season, pour into moulds.

VEGETABLES.

TO COOK POTATOES.

Some people think that the cooking of a potato is such a simple thing that it might be successfully accomplished by a person of even a small degree of intelligence, yet we often see this vegetable sent to the table in a very unpalatable condition. A dry, nearly hot potato, is very different from the watery, dark, sodden ones that sometimes reach our tables, which show either ignorance or inattention on the part of the cook for which there is no excuse. Good cooking cannot, however, render a poor

potato good, therefore always select the best. Medium sized vegetables are always better than overgrown ones, while very small ones have not come to maturity. Early potatoes should be scraped before boiling, later they may be boiled with the skins on if preferred. But later on in the winter and spring it is better to peel them and allow to stand in cold water for an hour before boiling. Put them on to boil in hot water with a little salt in it, about a tablespoonful of salt to a gallon of water. For old, withered potatoes it is better to boil a while then pour the first water off and put on boiling salted water. When thoroughly boiled, drain well and set the pot back on the fire a moment to steam. If cooked thus, provided they are good potatoes, you will have a nice, mealy, white potato to send to the table.

STUFFED POTATOES.

Choose large, smooth potatoes, bake until done, remove from the oven and cut a round piece of the top of each. Take out the inside of the potato being careful not to break the skin, put aside the empty skins with the pieces cut from the tops, mash the potato, season with butter, pepper and salt, and moisten with milk or cream, put into a saucepan on the stove and when hot add a well-beaten egg for every six potatoes. Stir all thoroughly. Fill the skins, put on the tops and return to the oven for a few minutes. Send to the table hot, covered with a napkin.

POTATOES REWARMED.

Cut eight cold-boiled potatoes into rather thick slices, put a teacupful of cream or milk, an ounce of butter, a tablespoon of chopped parsley, and pepper and salt into a saucepan on the stove, add the sliced potatoes, let boil up, remove to a hot dish and squeeze over them the juice of one lemon.

BOILED CAULIFLOWER.

Remove the flower carefully, examining the flower closely to see that there are no insects, wash and allow to stand a while in cold water. Put into salted boiling water and cook until tender. Drain and serve hot with a little melted butter or white sauce poured over it. If only melted butter is used for dressing, pass the vinegar cruet when serving.

GREEN CORN CAKES OR FRITTERS.

One pint of grated sweet corn, one pint of milk, or part of the pint sweet cream would be an improvement, and three well-beaten eggs. Stir all together beating hard, season with a little white pepper, salt and two tablespoonfuls of melted butter, stirring in well and adding a little flour to make the ingredients adhere together, being careful not to have them too thick. Bake on the griddle first to test the batter that it may be of the right consistency and well seasoned before baking to serve. If preferred fry in hot drippings or lard.

ENDIVE.

This is a beautiful vegetable in appearance and makes an excellent addition to salads when lettuce cannot be obtained. Look it over carefully, remove any decayed or dead leaves, wash well in plenty of water, and dry thoroughly by shaking in a soft cloth. Serve in a salad. It may also be served hot stewed in cream, brown gravy or butter; season slightly, as too much seasoning will destroy the delicate flavor of the vegetable.

SPINACH.

Look over each leaf carefully, rejecting the discolored or wilted. Wash thoroughly, then allow to lie for a while

in cold water. Put into salted boiling water and boil from twenty to thirty minutes. Drain, cut into coarse pieces with a sharp knife, put into a hot dish, sprinkle with pepper and a few bits of butter. Set in a warm oven for a few moments, garnish with slices of hard boiled eggs, serve a piece with the spinach to each, also the vinegar cruet should be passed when serving. Some prefer spinach chopped fine.

OKRA AND TOMATO.

Slice young tender pods crosswise, peel and slice enough ripe tomatoes to make one-third as much by measure as you have of the sliced okra. Slice one or two green peppers and stew with the okra and tomato. When cooked season with butter, pepper and salt, and serve.

EGG PLANT FRIED.

Cut the plant round in slices half an inch thick, sprinkle with pepper and salt and press with a slight weight for an hour or two, drain on a napkin, dip each slice in beaten egg then in cracker dust and fry in butter until a light brown.

BRUSSELS SPROUTS BOILED.

Wash thoroughly, pick over and put on to boil in salted water. Keep the pan covered and boil until tender. Drain and pour over them a little melted butter seasoned with pepper.

TOMATO AND MACARONI.

Make a thick stew of tomatoes and a little minced onion, add a little good stock and a spoonful of butter. Heat boiled macaroni in this and serve in a deep dish garnished with croutons. Cold ham or tongue minced may be added.

ASPARAGUS.

Wash and cut the tender stalks into pieces an inch long, put to boil in just enough salted boiling water to cover them. When tender add a cup of cream or milk (if you use milk add a tablespoonful of butter), and a little pepper. Put some slices of buttered toast in the tureen, pour the asparagus over it and serve in small dishes, giving to each person a piece of the toast, upon which put the sliced asparagus with a spoonful or two of the liquor. If preferred, the toast can be omitted, but it is a decided improvement to the dish.

BOILED TURNIP.

Pare, cut in slices crosswise and wash in cold water. Put on to cook in slightly salted water. Cook until tender, then drain, mash fine, season with pepper and salt and a generous piece of butter. Send to the table hot.

KHOL RABI.

This is an excellent substitute for turnip, and by some preferred having a more delicate flavor. Prepare and cook in every way as you would turnip.

PEA PANCAKES.

Boil two cupfuls of green peas until tender, mash them while hot and rub through a colander, season with pepper and salt and a tablespoonful of butter. When cold add the yolks of two eggs well beaten, a cupful of cream or rich milk, a cupful and a half of flour, half a teaspoonful of soda and one of cream of tartar well sifted through the flour; stir, beat well and add, just before baking, the whites of the eggs beaten stiff. Bake the same as any other pancakes and serve hot.

STEWED CELERY.

Boil six heads of celery in salted water until tender. Put half a pint of cream and a blade of mace into a saucepan and set on the stove, shake the saucepan over the fire until the cream thickens, dish the celery, pour the sauce over it and serve. Stewed celery may also be served like asparagus on toast with melted butter poured over it.

ONION SOUP.

Put into a saucepan butter, a dessertspoonful, drippings will do; slice two or three large onions and put into the saucepan when the grease becomes hot, stir and cook until a nice brown color, then add half a teacup of flour; stir this also until it is slightly browned, watching constantly that it does not burn. Pour in about a pint of boiling water, and add pepper and salt, mix it well and let it boil a minute; then pour it into a soup kettle and place it at the back of the range until ready to serve. Then add a quart of boiling milk, and two or three well mashed boiled potatoes; add to the potatoes a little of the soup at first, then more until they are smooth and thin enough to put into the soup kettle. Stir all well and smoothly together, taste to see if the soup is properly seasoned with pepper and salt. Let it simmer a few moments. Put pieces of toasted bread, cut in squares or diamonds, in the bottom of the tureen. Put in the soup and serve very hot.

POTATO SOUP.

Peel and cut up half a dozen large potatoes, and put them on to boil. When they are almost done, pour off the water and add about a quart of fresh hot water. Boil until the potatoes are thoroughly dissolved in the water. Replenish the water with fresh boiling water from time to time as it boils away. When done, run through the

colander, adding three-fourths of a cup of hot cream, or half a cup of boiling sweet milk with a dessertspoonful of butter dissolved in it, a large tablespoonful of finely cut parsley, salt and pepper. Bring to the boiling point and serve.

CORN SOUP.

Drain the liquor from the contents of a can of corn and chop the corn very fine. Put it on the fire in a quart of boiling water, and simmer for an hour. Run through a colander, and return to the pot with salt and pepper to taste. Boil up, and thicken with a teaspoonful of butter rolled in one of flour. Stir into the soup two cups of boiling milk, in which a beaten egg has been added.

CORN SOUP.

Cut the corn from the cob, and scrape off all that sweeter part of the corn which remains on the cob. To a pint of corn add a pint of hot water. Boil it for an hour or longer, then press it through the colander. Put into a saucepan butter the size of a small egg, and when it bubbles, sprinkle in a heaping teaspoonful of sifted flour, which cook a minute, stirring it well. Now add half of the corn pulp, and when smoothly mixed, stir in the remainder of the corn; add pepper, salt and a scant pint cup of boiling milk, and a cup of cream. This soup is very nice and has the pure taste of the corn.

CRECY SOUP.

Take a large turnip, half a dozen carrots, and a large onion, wash and pare the turnip and carrots, and slice all fine. Put into a saucepan with a piece of butter the size of an egg. Shake over the fire until the vegetables are colored well, but not browned. Add three pints of water, and season. Let them simmer for two hours; when

cooked, press through a colander, then return to the saucepan, and add hot water to give the desired consistency. Cut a number of small cubes of bread about half an inch thick. Melt a tablespoonful of butter in a frying pan, put in the cubes of bread and shake over the fire until they are a bright golden color. Pour the soup into a tureen, and serve with these croutons.

PEA SOUP.

Take a cupful of dried peas, split, wash, and soak over night in cold water. Then put them over the fire in two quarts of cold water, and let them come slowly to a boil. Simmer until the peas are dissolved, taking care not to let the liquid be reduced to less than two quarts. As it boils away add water from the kettle to keep it up to the required quantity. When soft, rub through a colander, and return to the fire. If it seems too thick, dilute with the proper consistency with milk or water. Bring to the boil and stir in a tablespoonful each of flour and butter, rubbed together smooth. Season to taste. Pour upon slice of dried bread laid in the tureen.

ASPARAGUS SOUP.

Remove the tips or peas from two bunches of asparagus, cut up the remainder and put on to boil with a quart of stock. Let the asparagus simmer in the stock for about half an hour. Fry a small onion in two tablespoonfuls of butter. Remove the onion and stir in two tablespoonfuls of flour. Add to this a cupful of the soup gradually, and add this mixture to the remainder of the soup. Strain the whole through a coarse sieve, and return the soup to the fire, putting in the tips of the asparagus. Cook ten minutes longer; add a cupful of boiling milk or cream, and serve at once, with fried or toasted slice of bread.

TOMATO SOUP.

Have ready one three pound can of fine tomatoes, and add to them a half teaspoonful of soda. Put on in the saucepan and let them cook quietly until thoroughly done. Have ready two quarts of unskimmed milk, let it come to a boil over a brisk fire, and as soon as this is the case pour it hot over the tomatoes, stirring well. Let all boil together about fifteen minutes. Season with pepper, salt and a tablespoonful of butter; just before pouring out of the kettle or saucepan thicken with a pint of cracker.

SORREL SOUP.

Take a pound of sorrel, wash carefully, pick, and cut it in shreds, put it into a saucepan with half a cupful of butter, and stir over the fire for ten minutes. Now stir in two ounces of flour, mix well together, and add a quart of stock; let it simmer for half an hour. Having skimmed the soup, stir in the yolks of two eggs beaten up in four cupfuls of milk or cream. Do not allow to boil again or the eggs will curdle; just before removing from the fire stir in a spoonful of butter, and serve with slice of fried bread.

BEAN SOUP.

Put one quart of beans to soak over night in a quart of lukewarm water. In the morning boil up well in water sufficient to cover them; throw water away and add one gallon of cold water, and about a pound of salt pork. Boil slowly about three hours, and add a little pepper and salt if needed. Strain and serve, with a slice of lemon to each person.

TOMATO SOUP.

Slice from the remains of previous day's roast chicken or turkey all the meat suitable to serve cold; then put

the bones and fragments of meat in soup kettle, cover with cold water and allow to simmer for several hours. Add one quart of tomatoes, and cook an hour longer. Strain, season with pepper and salt to taste. Add dice-sized pieces of bread, browned in butter, and serve.

CELERY SOUP.

One quart of veal stock or chicken broth, a pint and a half of milk, three-fourths of a teacupful of rice, and two heads of celery. Look over and wash the rice, put into the milk, and set on to the back of the stove, where it will just simmer. Grate the roots and white parts of the celery, and add to the milk. Cook until the rice is tender, adding more milk, if necessary. When done, rub through a sieve and add to the stock, which should have been previously strained. Salt and white pepper to taste. This is a delicious soup.

VEGETABLE SOUP.

Cut in slices the following vegetables: onions, turnips, carrots and celery, a teacupful of each. Fry in butter until a nice brown, stirring that they may cook evenly. Put into the soup kettle, with a quart of good soup stock, and a quart of hot water; boil gently one hour. Fifteen minutes before serving, add a teaspoonful of chopped sorrel, or a squeeze of lemon juice, and a teacupful of green peas, previously boiled and rubbed through a sieve. Salt and white pepper to taste.

GREEN PEA SOUP.

Put the peas in water enough to cover them, add a little pinch of salt, boil until tender, skim the peas out and pass through a colander; then return to the water in which they were boiled; add a little milk or cream, or some nice broth, and season to taste with butter, pepper

and salt; pour over fried croutons of bread (bits of bread fried in butter) in a hot soup tureen. A quart of broth to a pint of peas is a good quantity.

MACCARONI SOUP.

Chop up fine one or two pounds of beef, put in a saucepan and simmer for an hour, with pepper, salt, cloves, and a piece of mace. Add to it a tablespoonful of gelatine, and beat up with one yolk of egg. Have ready maccaroni in small pieces, and a few savory balls. The maccaroni to have been steamed, then cut in pieces; the savory balls to be made of savory herbs, breadcrumbs, butter, baking powder and yolk of egg. Make them very small, like marbles; put them in the strained liquor to simmer for fifteen minutes; add the maccaroni, and dish up.

SPINACH AND POACHED EGGS.

Having washed the spinach very carefully, remove the roots and coarse stalks and put it into a large pot, with just enough boiling salted water to keep it at first from burning. Press it down two or three times until it is all under water, and boil for ten or fifteen minutes. When tender put it into a colander, squeeze out all the water, and chop it. Return to the pot, season with salt, pepper and butter, and keep hot at the back of the stove. Toast and butter some neat slices of bread, and arrange them on the platter; on each slice put a cupful of spinach, neatly smoothed into shape; then having poached some eggs, place one on each pile of spinach, and serve at once.

POACHED EGGS.

Have water boiling in a saucepan or a frying pan, with a little salt in it. Carefully break the egg shells, and drop the eggs into the boiling water without breaking the yolks. Let them boil rapidly for about three minutes, then dish up carefully.

SCALLOPED EGGS.

Make a minced meat of chopped ham, fine bread crumbs, pepper, salt and some melted butter. Moisten with milk to a soft paste, and half fill small patty pans with the mixture. Break an egg carefully on the top of each; dust with pepper and salt, and sprinkle some finely powdered cracker over all. Set in the oven and bake about eight minutes. Eat hot; they are very nice.

SCRAMBLED EGGS.

For one egg allow two tablespoonfuls of boiling water, a little salt, and a piece of butter not quite as large as a walnut. Stir rapidly from the moment the egg is dropped into the water until the mixture is of the consistency of cold thick cream; do not allow whey. Have ready some slices of moist, buttered toast; put the eggs on the toast, and serve. Make twice rather than have more than six eggs in your frying pan at once. This will not be found too rich for an invalid's stomach.

PLAIN OMELET.

Beat six eggs very light, the whites to a stiff froth, the yolks to a smooth, thick batter; add to the yolks a small cupful of milk, pepper and salt, lastly stir in the whites lightly; have ready in a hot frying pan a good lump of butter. When it hisses pour in the mixture gently, and set over a clear fire. It should cook in ten minutes at most.

OMELET.

Allow one tablespoonful of milk, a pinch of salt, and a piece of butter the size of a walnut for each egg used. Beat the whites and yolks separately, add the milk and salt (and a little chopped parsley, if required), pour into the hot pan, in which has been put the butter. Cook three or four minutes, fold over and serve hot.

MAYONAISE SAUCE.

Beat the yolk of an egg thoroughly, add half a teaspoonful of mustard powder and a teaspoonful of salt, and stir all well together; now beat in very slowly a few drops at a time of olive oil; when the sauce begins to be quite stiff, alternate a few drops of lemon juice or good vinegar with the oil, and continue beating. When the oil and egg have been thoroughly beaten together, add a very little cayenne and two tablespoonfuls of good vinegar, a few drops at a time. Be careful not to add the oil to the egg too rapidly, lest the mixture curdle, in which case it will be necessary to begin over again with a fresh egg and more oil. If the weather is warm it will facilitate the process to set the bowl in which you are making the mayonaise on ice or in a pan of ice water.

MAYONAISE.

Yolks of two eggs, a little cayenne, the juice of a lemon, half a teaspoonful of dry mustard, two tablespoonfuls of vinegar, one teaspoonful of salt, half a teacupful of olive oil. Stir the yolks, cayenne, salt and mustard well together; add the vinegar, a little at a time, stirring constantly; then add the oil, a few drops at a time, until the sauce thickens and the whole quantity of oil is used. A most thorough and constant beating must be kept up throughout. In the absence of olive oil, melted butter may be used.

CABBAGE SALAD.

Half a large cabbage or one small one chopped fine. Stir together one cupful of vinegar, one teaspoonful of black pepper, one teaspoonful of salt, one tablespoonful of mustard, three tablespoonfuls of melted butter, three well beaten eggs, and six tablespoonfuls of sweet cream. Put this in a dish in a kettle of boiling water, and stir until it thickens. Pour it over the cabbage while hot,

and mix thoroughly. When cold, a little sweet cream poured over it will improve it. Garnish with parsley or mustard leaves, and slices of cold boiled eggs.

LETTUCE DRESSING.

Boil three eggs until hard, take off the shells and remove the yolks, mash them smooth and fine; add one tablespoonful of melted butter and a little salt and pepper, mix well; add gradually half a teacup of vinegar beat and stir thoroughly. Then pour the dressing over the lettuce. Cut the whites of the eggs in rings, and lay them on the top. Serve as soon as dressed.

CREAM SALAD DRESSING.

Take yolks of two hard boiled eggs, and rub them smooth with one teaspoonful of made mustard, salt and a pinch of pepper, one-fourth teaspoonful of sugar, one tablespoonful of melted butter, and a little vinegar. Add at the last one-half teacupful of sweet cream, and beat all thoroughly together.

FRIED APPLES.

Wash and wipe six large juicy apples, that are not too tart; remove cores with a sharp knife or apple corer. Cut the apples in slices half an inch thick. Fry in hot butter until the slices are nicely browned on both sides; sprinkle with powdered sugar after removing to the dish in which they are to be served. A nice accompaniment for roast pork.

STEWED TOMATOES.

Open the can an hour before cooking, and pour out. Put into a saucepan with a little minced onion, and stew twenty minutes. Season with sugar, pepper, salt and a

good sized piece of butter rolled in flour or cracker dust, and cook ten or twenty minutes longer.

GREEN TOMATO STEW.

Wash, slice finely, half a dozen good sized green tomatoes; put on to stew in a pint of water for about twenty minutes, or until tender. Then add a quarter teaspoonful of pepper, half a teaspoonful of salt, two tablespoonfuls of good butter. Add a little more water if boiled down too much, thicken with a little flour wet with cold water. Serve. Very nice.

SCALLOPED TOMATOES.

Peel and cut into slices the tomatoes. Butter a baking dish and fill with alternate layers of tomato and bread crumbs seasoned with pepper, salt, butter, cut in small pieces, and a little chopped onion. The top layer should be breadcrumbs, over which put small bits of butter. Cover the dish and bake for about thirty minutes, then remove the cover, and bake until brown.

STUFFED TOMATOES BAKED.

Select large, fine tomatoes, scoop out a small place at the top and empty each skin. Insert a stuffing made as follows: Mince onion fine, fry in a little butter, add the tomato which was removed from the skin, add fine breadcrumbs enough to make a thick paste; season with pepper, salt, and a little butter. Allow the stuffing to project a little above the tomato. Bake.

TOMATO TOAST.

Prepare the tomatoes as for sauce, and while they are cooking toast some slices of bread very brown, but not burned, butter them both sides and pour the tomato sauce over.

STUFFED TOMATOES BAKED.

Choose large tomatoes, do not skin, but scoop out a small piece from the top of each, and fill with the following: take cold cooked beef, lamb, veal or chicken, chop very fine and fry in butter, and when just colored throw in the chopped meat, a little chopped pork may also be added, a few bread crumbs and a little soup stock; season with salt, pepper, and parsley. When hot and well mixed, take off the fire, add the yolk of a raw egg to bind it together. Fill the tomatoes and bake.

STEWED MUSHROOMS.

Cut off the ends of the stalks, pare carefully two cupfuls of mushrooms, put them into a basin of water with a little lemon juice as they are done. When all are prepared take them from the water and put them into a stewpan with two tablespoonfuls of butter, pepper, salt and the juice of half a lemon; cover the pan closely, and let the mushrooms stew gently from twenty to thirty minutes, thicken the gravy in the pan with a spoonful of flour. Lay a slice of buttered toast in the bottom of a covered dish, and pour the mushrooms in. Serve very hot.

SUCCOTASH.

Take green corn on the cob, score every row of grains lengthwise, cut off the outer edge, and with the back of the blade push out the heart and cream of each grain; allow two-thirds by bulk of corn to one of Lima, string, or butter beans; put them in a stewpan, cover with boiling water, and when tender let the remaining water boil away. Add half a cup of rich milk or cream, a large lump of butter, pepper and salt to taste, and let simmer for fifteen minutes. If not thick enough, add a teaspoonful of corn starch.

MOCK OYSTERS (made of green corn).

Grate a pint of green corn, mix in a tablespoonful of milk, one teacupful of flour, a piece of butter the size of a hickory nut, one teaspoonful of salt, half a teaspoonful of pepper, and one egg. Drop by dessertspoonfuls into hot butter and fry it on both sides. It resembles and has much the taste of fried oysters. Serve hot on a platter for tea or lunch.

SQUASH.

Summer squash dipped in batter and fried brown is a good substitute for egg plant. Season with pepper and salt and serve hot.

SWEET PICKLED CUCUMBERS.

For sweet pickled cucumbers that will not shrivel, peel cucumbers as soft as liked, and let stand over night in a weak brine. In the morning drain and put on vinegar enough to cover, and let stand over night; again in the morning drain, take to one pint of vinegar, three pounds of sugar and one ounce of cassia buds.

CHILI SAUCE.

Eighteen large ripe tomatoes, two onions as large around as a common teacup, four green sweet peppers, (chop onions and peppers fine), four teacups vinegar, two tablespoonfuls salt, four tablespoonfuls sugar, two tablespoonfuls ginger, two tablespoonfuls cinnamon, one tablespoonful cloves, one tablespoonful allspice, one nutmeg. *Boil one hour.* This makes three quarts.

FRIED CAULIFLOWER.

Pick out all the green leaves from a cauliflower, and cut off the stalk close; put it, head downward, into a

saucepan full of boiling and salted water; do not over boil it. Drain on a sieve, pick it out into small sprigs, and place them in a deep dish with plenty of vinegar, pepper and salt. When they have laid about an hour in this, drain them, dip them in butter and fry in hot lard to a golden color.

PARSNIP STEW.

Three slices of hot pork; boil one hour and a half; scrape five large parsnips, cut in quarters lengthwise, add to the pork and let boil one half hour, then add a few potatoes; let all boil together until the potatoes are soft. The fluid in the kettle should be about a cupful when ready to take off.

TOMATO SOUP.

Peel and cut up one quart of tomatoes and put them on the fire to boil, with one quart of boiling water. When sufficiently cooked, add a teaspoonful of soda. Have ready boiling one pint of milk; put into a saucepan butter the size of a pigeon's egg, and when it bubbles sprinkle and stir in a heaping teaspoonful of flour. When it is cooked stir into this the pint of hot milk, and a little pepper and salt. When it boils add the tomato pulp. Heat it well without boiling and serve immediately.

TOMATO PRESERVES.

Choose little red, plum-shaped tomatoes, if red preserves are desired, and the small yellow ones for yellow preserves. Peel, and prick them with a large needle; boil them slowly in a preserving-syrup (made with one pound of sugar and one teacup of water to a pound of fruit), with the juice of one lemon to every two pounds of tomatoes; add also a little bag of ginger root; then

skim out the tomatoes; let them remain two or three hours in the sun to harden. Put the white of an egg into the syrup; boil and skim well, and pour it over the tomatoes.

SPICED GRAPES.

To every pound of fruit, allow half a pound of sugar, one pint of vinegar, two spoonfuls of cinnamon and cloves, and one teaspoonful allspice; cook pulp and skin separately—skins until tender, and pulp until soft—and seed by running through the colander. Put pulp and skins together again; add vinegar, sugar, and spices (the latter in a bag), and cook until of right consistency.

PEACH FRITTERS.

Make a nice smooth batter with half a pound of flour, half an ounce of butter, two eggs, and milk to bring it to a proper consistency, that is to say, a batter that will drop from the spoon. Skin, halve and stone the peaches, which should be quite ripe; dip them in the batter, and fry the pieces in hot lard or clarified dripping, which should be as hot as it is possible to be without burning before the peaches are put in. From 8 to 10 minutes will be required to fry them; when done drain them on a sheet of brown paper placed in the bottom of a colander which has been set on a plate in the open door of the oven. Dish them on a white doyley; strew over a little fine, white sugar, and serve.

HADDOCK PUDDING.

This is a very nice dish, and very useful to make up the cold remains of fish and potatoes, if there are any left from the day before, if not, take a haddock, two pounds in weight, and boil it; let it drain well, then put it on a dish and carefully take off the skin, and take out all the bones; put the fish into a basin, then take two

pounds of boiled potatoes, rub them through a sieve into the basin with the fish, add a good tablespoonful of chopped parsley, one ounce butter, one tablespoonful of cold cream, a seasoning of cayenne and salt, and the yolks of two eggs beaten; mix all these well together, butter a flat baking sheet and turn out the contents of the basin on to the sheet, then form into any shape you like, but it should properly be made to look like a fish. Heat up the yolk of an egg, and with a paste brush, brush the fish pudding over, set it in the oven to brown nicely, and to get thoroughly hot through; when done, carefully slip a knife under the fish, to prevent it sticking, and gently slide it on a hot dish; have ready a pint of good egg sauce, and pour it round the face of the pudding.

METHODS OF
Preserving, Canning, Pickling,
Etc., Fruit and Vegetables.

CHERRY PRESERVES.

To a pound of fruit allow a pound of sugar; stone the cherries if you prefer them without the stones. Put fruit into a preserving kettle, heat gradually and stew slowly for half an hour in their own juice. Then add the sugar and continue boiling slowly until clear. Put up in glass gems.

For all kinds of preserves allow one pound of white granulated sugar, to a pound of fruit.

To preserve plums, stone them if preferred, put fruit and sugar into preserving kettle together, and boil half an hour. For all kinds of berries allow a pound of sugar to a pound of fruit; boil together for half an hour.

PRESERVED TOMATOES.

Take nice round medium-sized ripe tomatoes. Pour scalding water on them and the skin can easily be removed, put in the tomatoes and a little lemon peel into kettle, and boil for twenty minutes briskly.

PRESERVING TOMATOES (another method).

Take ripe, scalded and peeled tomatoes six pounds, scalding hot molasses half a gallon, pour over them and let stand for a day, then boil until cooked, skim out the tomatoes and boil the syrup until thick, pour over the

tomatoes; a little lemon peel boiled with them, or half an ounce of ginger root, improves the flavor. Put tomatoes in glass gems; put a fold of paper around each gem to exclude the light if your cellar is not dark.

TO PRESERVE PINEAPPLES.

Peel and remove the eyes; then, holding the fruit by the tops, scrape down with a fork until nothing is left but the core. Weigh the fruit and put it with the same amount of sugar, over the fire, using a porcelain-lined or granite kettle, and silver or wooden spoon. Let it boil up, and as soon as the fruit becomes transparent it is done. Put away in glass gems, or jelly glasses.

HOW TO CAN.

Put the fruit and sugar in the preserving kettle over the fire, and heat slowly; allow a quarter of a pound of sugar to a pound of fruit, for all kinds except strawberries and tomatoes, which are better to have half a pound of sugar to a pound of fruit. Prepare the jars by putting them in cold water and bringing the water to a boil; be careful that they do not hit against one another and crack. A good plan for preparing the jars is to have a flat bottomed vessel large enough to hold the jars. Put a thick piece of cloth on the bottom and sides of the pan, place the jars in it but do not let them touch each other, or a cloth may be placed between them. Place the vessel with the jars in on the stove, have the elastics on the jars and the cover and band belonging to each jar convenient. Dip the fruit from the kettle, with a graniteware ladle or cup. Fill each jar, pack the fruit and press out the air bubbles gently so as not to break the fruit; add more juice to fill up the space. As a jar is filled, wipe its mouth cover and screw down tightly and as quickly as possible. Set them aside out of draughts to cool, and continue to tighten the covers as the jars cool. When the jars are

cold and the covers on as tightly as possible, wrap a piece of brown paper around each and set in a cool, dark place. Fruit should be cooked in porcelain-lined kettles, or in those of granite or agateware, and stirred with a silver or wooden spoon.

CANNING FRUITS AND VEGETABLES WITHOUT PREVIOUSLY COOKING.

Make a weak syrup of one cup of sugar to two cups of cold water. Allow this quantity for every quart jar. Boil the syrup briskly for about fifteen minutes, then skim, set on the back part of the stove where it will keep warm, but not cook while the fruit is being prepared. It is well to have an open frame made to fit the bottom of a clothes boiler in which to set the jars while boiling the fruit. Have the jars perfectly clean. Drop the fruit gently into the jars; fill up to the brim. Strawberries should be hulled first. Cherries should be left unstoned. Plums should be pricked thoroughly to prevent their bursting. Pears should be cut in halves. Peaches should be pared, cut in half and the stones removed. As soon as the jars are filled with the prepared fruit, the syrup should be poured over them immediately. Put the jars in the wooden frame in the boiler. (If you cannot obtain the wooden frame, wrap a cloth around each jar, or put plenty of clean straw between the jars to prevent them knocking together, while boiling). Fill the boiler with water about the temperature of the syrup in the jars, and should reach the necks of the jars. Allow berries, cherries, plums, peaches, pears, grapes, and pine-apples, about twenty minutes to boil. Then remove each jar carefully from the boiling water, unscrew the top, fill up the space where the syrup has boiled down, with fresh boiling syrup from the stove, put on the rubbers and screw on the tops again as tightly as possible. When the jars are cold screw the tops again down as firmly as pos-

sible, as the jars contract as they cool. In about two weeks screw down again, and examine each jar to see that no fermentation takes place. If the fruit does not work by this time it will keep perfectly safe. Wrap thick paper round each jar, set in a dark, dry, cool place, and they will keep for years.

CANNED VEGETABLES.

Asparagus, green peas, string beans and cauliflower, should be washed and prepared as for the table, packed into the jars, and the jars filled up with boiling salted water; leave off the rubber rings and screw on the tops, boil in the jars about as long as it requires to cook the vegetables for the table. After the vegetables are cooked in the jars, remove the covers, fill to the tops with more salted water. Put on the rubbers, screw on the tops, and screw down now and again until the jars are cold. Tomatoes and corn should be cooked in their own juice without the addition of any water. Tomatoes should be cooked in the jars about twenty minutes, and corn about half an hour before the rubbers are put on and both a few minutes after. The contents of one jar may be used for filling up the others which have boiled down. Cover the jars of vegetables to exclude the light.

The two chief points in canning are the thorough cooking of the fruit or vegetables, and the perfect exclusion of air. Before beginning operations have everything ready, the jars perfectly clean. Much of your success will depend on the expedition with which the tops are put on and screwed down, after the jars are filled. Do not use rubbers that have become hard or stretched, new ones can be purchased at 15 cents a dozen.

PRESERVES OF WATERMELON RIND AND PINEAPPLES.

Prepare pineapples as for preserving, and add one-third their weight in peeled watermelon rinds. Make a syrup

of one quart of sugar and one cup of water to a pound of fruit, cut all the fruit in dice and cook them in the syrup until tender. This makes a delicious preserve, and the pieces of watermelon become so impregnated with the flavor of the pine-apple that they can hardly be detected, while the inexpensiveness of the combination will be a pleasant factor to many housewives.

SPECIAL DIRECTIONS FOR CANNING STRAWBERRIES, ETC.

After hulling the berries, fill the cans with the raw fruit, each can as full as it will hold. Set the cans in hot water and pour over them at once a light syrup. This is made by allowing a cup and a-half of water and a cup and a-half of sugar for each quart jar, and boiling rapidly for ten minutes. As soon as the strawberries are covered with syrup, screw on the tops of the jars loosely without the rubbers and set them on a wooden frame in a boiler of warm water; put towels between them to prevent knocking together while boiling; cook the fruit for twenty minutes after the water begins to boil. When done remove each jar carefully, take off the cover, put on the rubber, fill them up to the top with fresh syrup, and replace the covers, screwing them on as tightly as possible. Tighten again when cold. Wrap a folded newspaper or thick piece of brown paper around each jar to exclude the light, set in a cool place and where the temperature is as even as possible the year round.

TO CAN RHUBARB.

Peel the stalks, and cut in pieces about a half an inch long. I prefer cooking rhubarb first in a preserving kettle before setting in the jars. Allow about half a pound of sugar to a pound of rhubarb. Put a tablespoonful or two of water in the kettle to prevent burning. Boil about

twenty minutes; stir from the bottom occasionally with a silver or wooden spoon; have the jars heated; pour in the boiling rhubarb gently to prevent breaking the pieces as much as possible; put on the rubbers and tops, screw tightly. When cold serve again. Rhubarb is better for canning in June, while it is tender.

TO CAN PINEAPPLES.

Pare the pineapples and remove the eyes with a pen-knife, then cut into slices about half an inch thick and afterwards into dice. Weigh the fruit, and to every pound allow three-quarters of a pound of sugar and a pint of water. Make a syrup of the sugar and water by boiling ten minutes and set away to cool; pack the fruit tightly into the cans, pour over the cold syrup, and place the cans in a boiler of cold water up to the necks, with the lid lying loosely on. Boil for ten minutes, then seal.

STRAWBERRY JAM OR PRESERVES

Hull strawberries that are not overripe, and weigh equal quantities of fruit and granulated sugar, lay the fruit in a dish and sprinkle over it the sugar, shaking the dish a little, that the sugar may touch all the fruit. After a few hours, or when some of the juice has been drawn from the berries, put all into a preserving kettle and boil gently half an hour. Put up in marmalade pots or gem jars.

BLACK CURRANT JAM.

To every pound of fruit allow one pound of granulated sugar and one gill of water; strip the fruit from the stalks and put it into the preserving kettle with the water, boil these together for ten minutes, then add the sugar and boil again for forty minutes, reckoning from the time the jam simmers equally all over, or longer, should it not appear to set nicely when a little is poured on the plate;

keep stirring it to prevent it from burning carefully remove all the scum, and when done pour into pots.

TO MAKE JELLIES OF GRAPES, CURRANTS, Etc.

Put the fruit in a stone jar placed in a boiler of hot water; when sufficiently softened strain through a jelly-bag, place the piece in a kettle, and allow one pound of sugar to one pound of juice. While heating the juice place the sugar in the oven, allow the juice to boil twenty minutes, then add the heated sugar. Let all come to a boil and remove from the fire, having four glasses scalded, pour in brimming full and allow them to stand in the sun for at least a day, or till the jelly is thoroughly set; cover with tissue paper saturated with the white of an egg, and over all paste thick white or brown paper.

CURRANT JELLY (Excellent).

Weigh the currants without removing the stems, do not wash them, but carefully remove leaves and whatever may adhere to them. To each pound of fruit allow half a pound of granulated sugar. Put a few currants into a porcelain lined kettle, and press them with a potato masher, or anything convenient, in order to secure sufficient liquid to prevent burning, then add the remainder of the fruit and boil briskly for twenty minutes, stirring occasionally to prevent burning. Take out and strain carefully through a bag of strong close texture, putting the liquid into either wooden or earthen vessels, never into tin, as the action of the acid on tin materially affects both color and flavor. When strained return the liquid to the kettle without the trouble of measuring, and let it boil thoroughly for a moment or so, and then add the sugar. The moment the sugar is entirely dissolved the jelly is done, and must be immediately dished, or put in glasses. It will jelly upon the sides of the cup as it is

taken up, leaving no doubt as to the result. Gather the fruit early as soon as fully ripe, as the juice is less rich if allowed to remain long after ripening. Never gather currants or other small seeded fruit immediately after rain for preserving purposes, as they are greatly impoverished by the moisture absorbed. In preserving all fruits of this kind, if they are boiled until tender in a small quantity of water, and the sugar is added afterwards, the hardness of the seeds will be thus avoided.

A delicious jam may be made of blackberries, currants, and raspberries, or with currants with a few raspberries to flavor, by observing the above suggestion, and adding sugar, pound for pound, and boiling about twenty minutes.

APPLE JELLY.

Take any good juicy apples, core, stem, and cut them in slices into a preserving kettle containing sufficient water to cover them, then put on the fire and boil until reduced to a mash; then strain the water from them through a hair sieve or coarse cloth into a basin or pan, and filter it through a flannel bag; measure the liquid, and for every pint of it allow one pound of granulated sugar, of which make a syrup and boil it for fifteen minutes; then mix the juices with it and boil until it jellies; stir it with a wooden or silver spoon from the bottom, to prevent scorching. When it is boiled enough may be known by its adhering to the spoon, or a little may be dropped on a cold plate; if it soon sets, it is done. Take off the scum which rises on top. This jelly may be colored—violet, green, orange, prepared cochineal or carmine—but perhaps it is as well left its natural color. This receipt holds good for making crabapple jelly, only the crabapples do not require to be peeled, only divided in halves.

APPLE MARMALADE.

To every pound of fruit weighed after being pared, cored, and sliced, allow three-fourths pound of sugar, the

grated rind of one lemon, the juice of half a lemon. Peel the apples, core and slice them very thin, put them in the preserving kettle with a little water to prevent scorching, add the sugar and lemon, boil for nearly three-quarters of an hour, or until a little put on a plate sets nicely; stir with a wooden spoon from the bottom occasionally, while cooking, to prevent burning. Some apples are not so juicy as others, and require more water at first while boiling.

ORANGE MARMALADE.

Equal weights of granulated sugar and Seville oranges. To twelve oranges allow one pint of water. Peel the oranges carefully, remove a little of the white pith, and boil the rinds in water two hours, changing the water a few times to take off a little of the bitter taste; break the pulp into small pieces, take out all the pips, and cut the boiled rind into very small bits. Make a syrup with the sugar and water; boil this well, skim it, and, when clear, put in the pulps and bits of boiled rind. Boil all together from twenty minutes to half an hour, pour it into pots, and when cold cover down with tissue paper covered over with the white of egg. The juice and grated rind of two lemons to every dozen of oranges, added with the pulp and bits of rind, are a very great improvement to this marmalade.

HOW TO PREPARE A PINEAPPLE FOR THE TABLE.

Peel the fruit and remove the eyes, cut into slices a quarter of an inch thick, and these again into dice, rejecting the hard core; arrange in a glass dish in alternate layers with sugar. When the juice has flowed out the dish is ready for the table.

RASPBERRY VINEGAR (No. 1).

Put the fruit in a delft or stoneware vessel, and cover with vinegar. Let it stand twenty-four hours, then strain

it, and to every pint of juice add one pound of white sugar. Boil together briskly for half an hour.

RASPBERRY VINEGAR (No 2).

Take red or black raspberries, five quarts for three successive days, best cider vinegar five quarts, white sugar, one pound to every pint of juice. In the morning put five pounds of raspberries and all of the vinegar in a four gallon crock. The next morning put five pounds of fresh fruit in another crock the same size. Tie a strainer over it, drooping several inches. Empty the first crock into the strainer, and drain. Leave untouched until next morning, when the drained fruit is thrown away, and the process repeated. This brings you to the fourth day; then tie the strainer over the empty clean crock, pour in the raspberries, and let them drain until the next day. Measure the liquid, and add an equal quantity of vinegar. Put it in the preserving kettle, and let it simmer; skim, and while hot, fill the bottles, cork, and seal them. This will keep for years, and makes a delicious drink.

SPICED CURRANTS.

For six pounds of fruit, allow three and a-half pounds of sugar, and a quart of strong vinegar, one tablespoonful of ground cinnamon, one tablespoonful of ground cloves, one teaspoonful each of ground allspice, and mace. Boil the currants with the sugar, as for jam. When quite thick, add the vinegar and spices, and boil about twenty minutes, stirring well.

SPICED GOOSBERRIES.

Four quarts of goosberries, six pounds of sugar. Cook for over an hour. Add a pint of vinegar, a teaspoonful each of cloves, allspice, and cinnamon. Boil a little longer; when cold it should be solid, if not, boil again. The small green gooseberries are the best.

TO CANDY ORANGE AND LEMON PEEL.

Save the peels of all lemons and oranges not required for other purposes, scrape out the pulp remaining from squeezing, and drop them into a gem jar of salt and water, a handful of salt to the quart. When the peels of a dozen oranges and lemons have thus been collected, remove them from the brine, put them on the fire in cold water, and after they have boiled an hour throw away the water, add fresh and boil again. Repeat the process if necessary until the peels are entirely freshened. When they are tender enough to run a straw through them, remove from the fire, and cut into bits an inch long, and a quarter of an inch wide. In the meantime have boiling upon the fire one pound and a-half of sugar, and one pint and a-half of water; drop the bits in and keep boiling slowly till the peels are clear, then more rapidly till there is so little liquid left that they are in danger of burning; draw the pot to the back of the stove, and allow the remaining syrup to dry entirely away. At this stage sprinkle half a pound of sugar through them, spread them out on plates, put them in the oven with the door open, and let them remain all night to dry.

CANDIED CHERRIES.

One quart of large ripe cherries stoned carefully, one pound of loaf sugar, half a cupful of water. Make a syrup of the sugar and water, and boil until it is thick enough to "pull" as for candy. Remove to the back of the stove and stir until it shows signs of granulation. It is well to stir frequently while it is cooking to secure this end. When there are grains or crystals on the spoon drop in the cherries a few at a time. Let each supply lie in the boiling syrup two minutes, when remove to a sieve, and set over a dish. Shake gently and long; then turn the cherries out upon a cool broad dish, and dry in a sunny window.

CANDYING FRUITS.

Fruits of every kind may be candied by first boiling them in syrup, and then taking them out and drying them in a pan on the stove or before the fire; then boil the syrup to a candy, dip the fruit into it once more, and again set the fruit on the stove to dry; then put into jars, and keep in a dry place. Grapes, currants, and various kinds of berries may be candied by simply dipping them into the candy, and drying them carefully.

RASPBERRY JAM.

Allow one pound of sugar to a pound of fruit, boil the fruit half an hour, strain one quarter of the fruit and throw away the seeds, add the sugar, and boil the whole ten minutes.

CURRANT AND RASPBERRY JELLY.

Delicious jelly may be made by using one quart of red currants to a pint of raspberries. Pick over the fruit, leaving the currants on the stem, but take out all leaves. Mash the currants, and put them over the fire to scald, then pour them hot into the bag. Take the juice that runs out at once, and pour over the raspberries. Scald this and put them into another bag. Let both hang over night. In the morning measure the juice, putting currant and raspberry together, and weigh a pint of sugar to each pint of juice. Boil the juice well before putting the sugar in; it must boil twenty minutes at least. Add the sugar, and boil ten minutes longer; skim carefully; if the juice does not look clear the white of an egg may be added.

GOOSEBERRY JAM.

Equal weight of fruit and sugar; select the gooseberries not very ripe, top and tail them. Boil the sugar with water (allowing half a pint to every pound), for a

quarter of an hour; removè the scum as it rises, put in the gooseberries and simmer gently till clear and firm. Try a little jam on a plate, if it jellies when cold it is done, and should be put into jars or pots.

PICKLED PEACHES.

Free the peaches of the stones, fill with large and small mustard seeds mixed with grated horse-radish; tie up; pour on hot syrup made of one pound of brown sugar to a quart of vinegar.

HOW TO COOK CRANBERRIES.

Put one quart of cranberries to cook, with cold water to cover. Let them boil slowly for one hour, then strain through a sieve of fine cloth; pour back in the stewpan, or pot, and to every cup of juice put one of sugar. Let boil for another hour; then before taking them up add cornstarch to thicken to taste for a nice jelly; one and a-half teaspoonfuls to every quart will be enough.

TOMATO CATSUP (No. 1).

To half a bushel of skinned tomatoes add one quart of good vinegar, one pound of salt, four ounces of black pepper, and one of cayenne, four ounces of allspice, one ounce of cloves, quarter of a pound of mustard, twenty cloves of garlic, six good-sized onions, two pounds of brown sugar, and one handful of peach leaves. Boil all for three hours, constantly stirring to keep from burning. When cool strain through a sieve or coarse cloth, and bottle it for future use. Age will improve it, and it is healthful and appetizing.

TOMATO CATSUP (No. 2).

Take one peck of ripe skinned tomatoes (skin by pouring scalding water over them and peeling), a quarter of a

pound of pepper, a quarter of a pound of allspice, a quarter of a pound of white-mustard seed, two ounces of cloves, six spoonfuls of salt, half a gallon of vinegar. Boil slowly six hours; cool and bottle. Wrap paper around the bottles to exclude the light. Have your spices ground.

TOMATO CATSUP (No. 3).

Two gallons of ripe tomatoes, three tablespoonfuls of salt, one tablespoonful of ground black pepper, one tablespoonful of mustard, half a teaspoonful of allspice, one tablespoonful of cinnamon, half a tablespoonful of cloves, half a good-sized red pepper cut up and put in one quart of vinegar. Skin the tomatoes and remove as many of the seeds as possible; cook thoroughly, and put through a sieve, return to the stove, and cook about two hours; add vinegar, spice, and salt, and cook an hour longer. Bottle or can while hot. Use a porcelain kettle.

SOUR PICKLES.

For half a bushel of pickles, soak vegetables in strong brine, made by putting in the proportion of one pint of salt to six quarts of water, boiled and skimmed and clear, then turn boiling hot over the pickles. Then drain, wipe dry, and pour over them strong scalding hot vinegar, with spices boiled in it. For every quart of vinegar take the following ground spices; two teaspoonfuls cinnamon, two of cloves, one of mace, one of celery seeds, one teaspoonful of black pepper, and a small pinch of cayenne pepper. Put all the spices together in a strong muslin bag, tie tightly and boil in the vinegar. (Add a teaspoonful of sugar, half an onion sliced, and half a lemon sliced.)

TO GIVE GREEN COLOR TO PICKLES.

Dissolve alum in water in the proportion of one teaspoonful of powdered alum to one quart of water. Then

place in your pickling kettle alternate layers of grapevine leaves and pickles, packing well. Pour the alum water upon them, and set over a moderate heat, where it will slowly come to the boiling point. Do not allow it to come to the boil. Keep it closely covered to hold the steam in, and let it remain thus for several hours. Then take out the pickles, put them into cold water and let them remain until cold. They are greened after being soaked in the brine, and are ready for the vinegar pickle after coming out of the cold water. Two days after putting on the vinegar pickle, pour it off again and boil again with the spice bag in it; pour over the pickles again. In a week's time repeat this process again. Pickles should be kept from the air, otherwise they soon spoil. They should be kept covered with vinegar two inches above their surface. The least particle of water put into a jar of pickles will soon spoil the contents. Always use pure cider vinegar for making pickles, if possible.

APPLE PICKLES.

Best vinegar, half a gallon; sugar, two pounds; apples, all it will cover handsomely; cinnamon and cloves ground, of each one-half tablespoon. Pare and core the apples, tying up the cinnamon and cloves in a cloth and putting with the apples into the vinegar and sugar, and cooking until done, only. They are nicer and more healthy than preserves, being an agreeable mixture of sour and sweet.

PEACH PICKLES.

Put peaches into a sieve and dip them into scalding water and out again, and the skin can easily be removed. Best vinegar, two quarts; sugar, eight pounds; peaches peeled and stoned, sixteen pounds; spices to suit taste or as for apples. Treat every other way as apples. If they should begin to ferment at any time, boil the juice, then boil the peaches in it for a few minutes.

PLUM PICKLES.

For eight pounds of plums allow four pounds of sugar, and one quart of vinegar, allspice and cloves, of each one teaspoonful. Tie up the spices in a cloth. Boil until the plums are soft, then take them out and boil the syrup until quite thick, and pour it over them again.

PICKLED GREEN BEANS.

Pick the tender string beans before they change color, leave them whole. Let them stand in a brine made of a pound of salt to a half gallon of water for two weeks. Stir them up from the bottom every day, then change the water for fresh and let them remain another day. Line the pickling kettle with a layer of vine leaves, put the beans into it, add half a teaspoon of powdered alum for every gallon of water, and boil. When the pickles are of a bright green remove the leaves, and drop the beans into cold water, leaving them there while the following pickle is being prepared: To one gallon of vinegar add a teacupful of sugar, three dozen pepper corns, an ounce of cloves, an ounce of allspice, a dozen blades of mace; boil ten minutes. Then put the beans into a stone jar, and pour the vinegar over them scalding hot, cover closely and set away. Two days scald the vinegar again, and pour over them. Repeat the process three times. Age improves them.

TO PICKLE PEACHES OR PEARS.

Take four quarts of vinegar and two quarts of sugar to a peck of fruit; stick three or four cloves in each peach or pear. Steam the fruit till tender, then cook it about twenty minutes in the vinegar, into which you have put one-fourth of a pound of cinnamon in a bag. After cooking put the fruit carefully in a jar and pour the vinegar over it. Seal air-tight.

PICKLES TO KEEP GOOD THE YEAR ROUND

To one half bushel cucumbers, three gallons water, one teacupful of salt, heated boiling hot and poured over the cucumbers for four successive mornings. On the fifth morning throw the brine away and rinse with clear water. Then pour over them one gallon boiling hot vinegar, in which is dissolved a piece of alum one-half size of a butternut. When cold put in a few pieces of horse radish.

FRENCH PICKLE.

One peck of green tomatoes sliced, six large onions sliced, one teacupful of salt thrown on and let stand over night. Drain thoroughly, then boil in two quarts water and one quart vinegar for fifteen minutes; drain in colander. Then take four quarts of vinegar, two pounds of brown sugar, half a pound white mustard seed, two tablespoonfuls each of cloves, cinnamon, ginger, ground mustard, and one tablespoon of cayenne pepper. Put all together and cook fifteen minutes.

SWEET PICKLES.

Almost any kind of fruit may be used in making sweet pickles. To two pounds of fruit allow a pint of vinegar and a pound of sugar; put on the vinegar and sugar and let them boil fifteen minutes, skimming carefully, then put in the fruit and let it boil till about half cooked, put it in jars and cork tightly. For peaches or pears a little cinnamon and mace may be boiled with the vinegar; for plums or dark fruit allspice or cloves.

CHOW-CHOW.

Chow-chow pickles require all kinds of vegetables and seed pods the garden can furnish—small green tomatoes, beans, cucumbers, peppers, radish, pods, onion, cauliflower,

cabbage, etc. Cut the larger vegetables into small pieces, and put all into a jar, pour over them boiling salt and water; let them stand until cold, then put in a bag and hang up to dry over night. After draining pour over them boiling vinegar; let them stand until cold, then pour off the vinegar and put it on the stove. Add one teaspoonful of salt and one of pepper to each quart of vinegar. For the same quart of vinegar take one quarter of a pound of mustard, one half a cup of sugar, and one quarter a cupful of flour. Mix the mustard, flour and sugar well together, dry, then mix smooth with a little cold vinegar, pour into the boiling vinegar and cook five minutes. Pack the pickles in bottles, but not too tightly, and pour the vinegar over them hot. Cork and seal up. Pickles put up in this manner will keep for years.

CHOW-CHOW (No. 1).

Slice a peck of green tomatoes into a jar, sprinkle a little salt over each layer. Let them stand twenty-four hours, drain off the liquor, put the tomatoes into a kettle with a teaspoon of each of the following spices: Ground ginger, allspice, cloves, mace, cinnamon, a teaspoon of scraped horse radish, twelve small or three large red peppers, five onions, a cup of brown sugar. Cover all with strong vinegar. Boil strongly for an hour and a half.

CHOW-CHOW (No. 2).

One peck of green, half a peck of ripe tomatoes, six onions, three heads of cabbage, one dozen green peppers, three red peppers, chop to suit; sprinkle with half cup salt. Put in a bag and drain twenty-four hours. Then put in a kettle three pounds of brown sugar, half a teacupful of grated horse radish, one teacupful each of ground black pepper, ground mustard, white mustard, mace and celery seed. Cover all with vinegar. Boil till clear. If yellow color is required, add an ounce of curry powder and

quarter of an ounce of turmeric powder to each gallon of vinegar. For making all kinds of pickles use a porcelain-lined or granite kettle. Brass or copper should never be used.

CHILI SAUCE.

One peck of ripe tomatoes, six green peppers, six onions, two teaspoonfuls each of ground allspice, cloves and cinnamon, two cups brown sugar, five cups vinegar, salt to taste. Scald and skin tomatoes, chop onions and pepper fine. Boil all together slowly three or four hours, then bottle.

GREEN TOMATO PICKLES.

Slice a dozen medium-sized onions, and two gallons of green tomatoes. Sprinkle each layer as you lay them in a crock with a little salt. Let them stand thus over night; in the morning drain off the liquor from them. They may be washed with cold water and drained thoroughly if too much salt has been absorbed by them. Very little salt should be sprinkled on the layers. Add half a gallon of vinegar, a pound of sugar, two tablespoonfuls each of salt, black pepper, and ground mustard, and one tablespoonful each of cloves and allspice. Put on the fire and stew until the tomatoes and onions are quite tender stirring often from the bottom. When cold, put into glass jars. This is one of the nicest pickles to serve with meat or fish.

CHOW-CHOW.

One peck green tomatoes, one-half dozen peppers, one dozen onions, a little grated horse radish. Chop and scald in salt and water, drain in a sieve, put into jars, then pour spiced vinegar over it.

PICKLED WATER MELON RINDS.

Peel the green skin from the rinds and scrape off all the red pulp till the rind is firm and hard. Cut them in

small pieces, about three inches long, and lay them in a weak brine made by adding a cup of salt to a gallon of water. After they have soaked in this brine for twelve hours remove them, rinsing them off, and weigh them. Allow half a pound of sugar to every pound of rinds, and vinegar enough to cover them. Stick a clove in every piece of rind. Add about one ounce of stick cinnamon and half an ounce of cassia buds to every seven pounds of rinds. Put the vinegar and sugar in a porcelain kettle, and when it boils add the watermelon rinds and cook them till they are tender and perfectly clear. It will take some time. The rinds should be simmered slowly. Test them with a broom splint. If they are clear and it pierces them easily, they are done. It is better to cook only part of the rinds at once. When they are all cooked put them in a stone pot and pour the hot vinegar over them, adding the cinnamon and cassia buds.

APPLE PRESERVES.

Equal quantities sugar and apples minced fine; boil the sugar, allowing to every three pounds a pint of water; when pretty thick add the apples, the grated peel of one or two lemons, a little root ginger.

PICKLED PEACHES.

Seven pounds peeled peaches stick with cloves; three and a-half pounds of sugar, half gallon vinegar; scald and pour on the peaches. Let stand nine days, then cook twenty minutes.

CUCUMBER PICKLES.

Let them stand in salt water forty-eight hours, put together two quarts vinegar, some cinnamon, red pepper and horse radish, and let them boil for fifteen minutes; then throw in the pickles and put enough vinegar to cover

them. Let them scald, not boil, pack in jars and scald fresh vinegar (adding one pint of sugar to every gallon of vinegar), and pour over the pickles. Seal tight.

PICKLED ONIONS.

Put over the fire with cold salt and water brought to a scald; put away to cool; when cool remove the peels; cover with cold vinegar. Boil the spices in vinegar, and add.

PICKLED CABBAGE.

Cut the cabbage fine and put down in jars with salt in layers; alternate layers of salt and cabbage. Next day draw off. Add vinegar and spices, same as onions.

TO PRESERVE CRAB APPLES.

Sort your apples, and the perfect ones put by themselves; trim the stem (leaving about an inch on the apple) and scrape out the blossom end; wash them; put in a porcelain or other preserve kettle, cover with water, cook until you can run a straw through, skim out and weigh; to each pound take a pound of sugar and a cup of water, boil and skim, put in the apples and boil until clear, skim out; boil the syrup a few minutes, then pour over the apples. The water the apples were boiled in first measure, and to each pint put a pound of white sugar, boil an hour, and it makes a beautiful jelly. Cut the worm holes and other bad places from the poor apples; boil and jam through a colander, adding sugar same weight and cooking until thick.

PEACH JELLY.

Do not pare, but rub and cut your peaches, place them in a porcelain-lined kettle, with just enough water to cover them. Let them cook thoroughly from one to two hours; then strain through a jelly bag. To every four

cups of juice add three cups of sugar, and set it on to boil again. Sometimes, when the fruit is particularly fine and fresh, three-quarters of an hour or less boiling is sufficient to make it jell, but sometimes it takes longer. To test it, drop some on a saucer, and set it on ice; if it does not spread, but remains rounded, it is done.

APPLE BUTTER.

Nice apple butter is excellent with cold meat. Use tart apples, and to three pecks, after they are peeled and quartered, allow nine pounds of brown sugar and two gallons of water. Let the water come to a boil, then add the sugar; when it is dissolved put in the apples. Stir them constantly with a large wooden spoon. After they are soft let them simmer until they are thick and do not seem at all watery. If you wish to add any spices, you may do so. Cinnamon, nutmeg, and a little ginger are liked by some people. When it is possible to get it, boiled cider makes a delicious addition; in this case less water should be used.

DRIED FRUITS.

To get the full flavor of dried or evaporated peaches, they should be first allowed to soak for at least three hours, then cook them slowly. When they are almost done, add the sugar; then set them away and let them get perfectly cold. If not used until the second day, they will be still better, as they will absorb the sugar and be much richer apparently. If for use in puddings, treat in this way also, as it will repay you for taking thought. Use the juice in the pudding sauce.

SWEETS.

MISS JULIE'S BRANDY SNAPS.

Take fourteen ounces of flour, twelve ounces of sugar, and six ounces of butter; put all into a dish without stirring. Have a pint of molasses all but a wineglassful boiling hot and pour it over the ingredients in the dish, beat all into a light batter. Drop it by teaspoonfuls on to a buttered baking pan, about half a dozen in a pan, leave plenty of space between them to spread each out square with a spoon when they heat a moment. Put them into a moderate oven and bake a nice brown. Then as quickly as you can while they are hot, roll each one up in a nice roll, use a round stick, a clothes-pin will do. Should they become hard before you get them all rolled up, put back into the oven and heat again. These have been tested, tried, and proved, and are a delicate dainty for your table.

SUGAR KISSES.

Whites of two eggs beaten as for frosting, one cup of sugar added to them. Mix well and drop in small cakes on a buttered tin. Bake in a moderate or slow oven till nicely dried through, but not browned. You may have them white, or it is nice to have a tiny speck of red jelly on the centre of each. Or you may have some of them pink by dropping a drop or two of liquid cochineal in the batter before baking. These are pretty set side by side with a brandy snap on a glass dish.

TAFFY.

Melt in a stewpan three ounces of butter and one pound of moist sugar. Stir well over a slow fire, boil one quarter of an hour, pour out on a buttered dish and make in squares.

FRENCH HONEY.

White sugar one pound, six eggs, juice of three or four lemons and the grated rind of two, half a pound of butter. Stir over the fire till it is of the consistency of honey.

* LEMON JELLY.

Isinglass, two ounces; water, one quart; boil, and add sugar, one pound; clarify, and when nearly cold add the juice of five lemons, and the grated rind of two oranges and two lemons. Mix well and strain off the peel.

LEMON CREAM.

This is a nice dessert, and is made by removing the skin from four lemons; put this peel into twelve tablespoonfuls of water and let it lie there while you squeeze the juice over eight ounces of powdered sugar; beat the yolks of eight eggs and to them add the water with the peel in it; strain this through coarse muslin; put this in a basin or saucepan and set it in hot water over a brisk fire, stir until it is thick, pour into custard cups; beat the white of the eggs stiff; add three tablespoonfuls of powdered sugar; cover the top of the custard with the meringue. Set all the cups in a deep dripping-pan, and set this on the grate in the oven until the meringue is browned delicately.

WINE JELLY.

Take one and a-half boxes Cox's gelatine, one pint cold water, juice of three lemons, grated rind of two; let stand

an hour, then add two pounds loaf sugar, three pints boiling water; boil five minutes; just before straining in flannel bag stir in one pint sherry wine, six tablespoonfuls best brandy. Have used this receipt for fifteen years and never failed.

CHOCOLATE CARAMELS.

Take two cupfuls of light-brown sugar, half a cupful of grated chocolate, one cupful of milk in which you have mixed one tablespoonful of flour, a piece of butter the size of an egg. Boil half an hour, pour into buttered pans, then with a knife seare it over in little squares, and set it away to cool.

FOOD AND DRINKS FOR THE SICK.

It is a great mistake to have large quantities of fruit, biscuit, etc., lying about the sick room. Friends sometimes with mistaken kindness bring in large basinfuls of horrible compounds, which they dignify with the name of gruel, sago, or tapioca, as the case may be. The mere sight of food seemed to set the invalid against it. If a little care had been bestowed upon its preparation, and a small quantity provided, instead of the large amount he or she would probably have partaken of it with pleasure. A few grapes, an orange peeled and divided, and two or three milk or water biscuits are quite enough to have displayed at once. Provide dainty morsels of food, display them temptingly arranged, and take them to the bedside quite unexpectedly. A great error is to keep asking the patients if they could eat this thing or the other. The answer most likely would be: "No, thanks, I don't feel inclined to eat." A very quick and simple way of cooking a bit of chicken or fish is to butter a paper thickly, place the food to be cooked within the paper, and place it on the gridiron over a clear fire.

HOW TO PREPARE AN UNCOOKED EGG.

This is a delicate, strengthening and valuable preparation for an invalid. Beat well the yolk and a teaspoonful of sugar in a goblet, then stir in one or two teaspoonfuls of brandy, sherry, or port wine. Add to this mixture the white of the egg, beaten to a stiff froth. Stir all well together. It should quite fill the goblet. If wine is not

desired flavor the egg with nutmeg. Some invalids do not like the yolk of egg. It may be left out if desired.

BEEF TEA.

Cut a piece of lean, juicy beef into pieces an inch square, put them into a wide-mouthed bottle, a "gem" jar is excellent for the purpose, and cork it tight. Set the bottle into a kettle of cold water and boil it an hour and a-half. This mode of making beef tea concentrates the nourishment more than any other. Another way is as follows: Choose a lean, juicy piece of beef, the size of your hand; take off all the fat; broil it only three or four minutes on very hot coals, being very careful not to scorch or blacken it. Lay it in a porringer or bowl, sprinkle it with salt, and pour upon it two or three gills of boiling water; then cut it into small pieces as it lies in the water. Cover it close, and let it stand where it will keep hot, but not boil. It is fit for use in half an hour, and does well where such nourishment is wanted immediately.

INVALID'S JELLY.

Twelve shanks of mutton, three quarts of water, a bunch of sweet herbs, pepper and salt to taste, three blades of mace, one onion, one pound of lean beef, a crust of bread toasted brown. Soak the shanks in plenty of water for some hours, and scrub them well. Put them with the beef and other ingredients into a saucepan with the water, and let them simmer very gently for five hours. Strain the broth, and when cold take off all the fat. It may be eaten either warmed up or cold as a jelly.

OATMEAL GRUEL.

According to the thickness required, rub smooth in a bowl one or two tablespoonfuls of oatmeal, with three tablespoonfuls of water; stir into this by degrees a pint

of boiling water, set it on the fire in a saucepan, and boil ten minutes, stirring all the while; then strain it into the bowl in which it is to be served, seasoning it with salt.

BEEF SANDWICH.

Scrape very fine two or three tablespoonfuls of fresh, juicy, tender raw beef; season it slightly with salt and pepper; spread it between two slices of slightly buttered bread; cut it neatly into diamonds about two and a-half inches long and an inch wide.

OATMEAL GRUEL FOR INVALIDS.

Two cups of Irish or Scotch oatmeal, two quarts of water, one teaspoon salt. Let oatmeal soak over night in half the water; strain. Add the rest of the water with the salt, and boil until it thickens. Let it cool to a jelly. Eat with powdered sugar and cream. A delicate way to vary an invalid's daily toast, is to heat a little clear, sweet cream, and dip the toast into it.

SOLIDIFIED BEEF TEA.

One way to beguile an invalid into taking more beef tea than he is willing for, is to add gelatine to it, and let it cool into a mould. When it is hard and like jelly serve it with salt, and with wafers.

MUTTON BROTH QUICKLY MADE.

One or two chops from a neck of mutton, one pint of water, a small bunch of sweet herbs, quarter of an onion, pepper and salt to taste. Cut the meat into small pieces, put into a saucepan with the bones, but no skin or fat; add the other ingredients, cover the saucepan, and bring the water quickly to a boil. Take the lid off and continue the rapid boiling for twenty minutes, skim it well during

the process; strain the broth into a basin. If there should be any fat left on the surface, remove it by laying a piece of thin paper on the top, the greasy particles will adhere to the paper, and so free the preparation from them. To an invalid nothing is more disagreeable than broth served with a quantity of fat floating on the top. To avoid this it is better to allow it to get thoroughly cool, the fat then can be easily removed.

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MISCELLANEOUS RECEIPTS

Nettles when quite young, before they flower, make good greens.

FOR CURING BEEF TONGUE.

Half an ounce of potash, half an ounce of saltpetre, one pound of brown sugar, one and a-half pounds of rock salt. For twenty-five pounds.

TAINTED MEAT (How to sweeten).

Sprinkle charcoal over it, or boil it with a lump of charcoal in the water, it will become quite fresh again.

TO CURE BEEF FOR DRYING.

To every thirty pounds allow one teaspoonful of saltpetre, one quart of fine salt mixed with molasses until the color is that of brown sugar; rub the pieces of meat with the mixture and when done let all stick to it that will. Pack in a deep keg or half-barrel, that the pickle may cover the meat, and let it remain forty-eight hours. Take it out and let it hang in a suitable place for drying.

TO REMOVE FRUIT STAINS FROM THE HANDS.

The juice of ripe tomato well rubbed into the skin will remove fruit stains from the hands.

PAINT FOR KITCHEN FLOOR.

Take two quarts of boiled linseed oil, a pint of japan and one and a half teacupfuls of turpentine. Stir in three or four pounds of French yellow ochre, making it

just thick enough to spread with a brush. A cheap sixty cent brush will do. Mop the floor over with a weak soap suds into which put a trifle of washing soda. After it dries for half an hour or so it is ready for the paint. If the first coat is put on in the evening, in the morning it will be quite hard, but it is better not to walk on it much for three or four days. The second afternoon another coat is put on and in less than a week the paint will be firmly set. Painting the floor saves a large amount of work, if grease is spilt on it all you have to do is to wash it with warm weak soap suds and it will look clean and neat.

HOW TO PRESERVE HAM.

Cut the ham as usual in slices for frying, then fry a little and pack in a stone jar; cover with melted lard to keep the air from it. When you wish it for the table take out the necessary amount and cook it as usual. In this way ham can be kept sweet and good through the warmest weather.

WASHING GLASSWARE.

Glasses should be washed in cold water, never in warm unless milk has been poured in them or custards and then after washing them in warm water, each must be rinsed cold. The reason for this is that hot water never cleans glass.

TO PREVENT A BONE FELON.

When you find that you have a bone felon coming, apply a fly blister to the affected parts immediately and let it draw to its fullest extent. An early application of this kind will seldom fail to put back a felon. The remedy is somewhat severe, but it does not compare in this respect to the disease.

PAINT ON WINDOW PANES.

To remove paint splashed on window panes, a hot solution of soda and a soft flannel.

TO RENEW SILK.

To make silk which has been wrinkled and tumbled appear like new. Sponge it on the surface with a weak solution of gum arabic or white glue and iron on the wrong side.

TO IRON VELVET.

Damp it and holding it tightly in both hands, stretch round a warm stove pipe, the wrong side of the velvet against the iron. This will remove grease and give the velvet a new appearance.

TO RENOVATE BLACK CRAPE.

Put a little water in a tea kettle and let it boil until there is plenty of steam from the spout, then holding the crape in both hands, pass it to and fro several times through the steam and it will be clean and look like new.

RIBBON RENEWED.

Wash in cool suds made of soap, and iron when damp, cover the ribbon with a clean cloth and pass the iron over that. If you wish to stiffen the ribbon dip it while drying into gum arabic water.

A tablespoonful of black pepper put into the water in which gray and buff linens are washed will keep them from spotting. It will also generally keep the color of black or colored cambrics or muslins from running, and does not harden the water.

WASHING FLUID.

One of the best washing fluids is made by mixing equal parts of turpentine and ammonia. This fluid makes rubbing almost unnecessary, while it whitens the clothes without rotting them.

FRENCH SHOE DRESSING.

Vinegar, two pints; soft water, one pint; glue, four ounces; logwood chips, eight ounces; powdered indigo, two drachms; bichromate potass; four drachms; gum tragacanth, four drachms; glycerine, four ounces. Boil, strain and bottle.

TO REMOVE FRECKLES.

Make an ointment by dissolving the oleate of copper in sufficient oleo palmitic acid to make a mass. Apply very carefully.

TO REMOVE MILDEW.

Rub the spots well with soft soap and then cover with a mixture of soap and whiting or powdered chalk, and lay upon the grass, wetting it occasionally with warm soap suds until the spots disappear.

TO REMOVE INDELIBLE INK.

Apply a strong solution of cyanide of potassium and rinse well.

TO CLEAN KID GLOVES.

Wash with Northrop and Lyman's benzoline also an excellent article for removing grease, oil and paint, and will not injure the finest fabric.

STARCH POLISH.

White wax, one ounce; spermaceti, two ounces. Melt together. When preparing starch drop a piece of the polish into it.

PICKLE FOR BEEF.

For one hundred pounds of beef take three quarts of salt, half a pound of brown sugar and two ounces of ground

pepper ; mix in enough water to cover the meat, let it boil, take off the scum, when cool pour it over the meat.

COURT PLASTER.

Court plaster made at home is economical. Dissolve one pint of French isinglass in one pint of warm water, to this add ten cents worth of pure glycerine ; lay a piece of white or black silk on a board and paint it over with the mixture,

FOR SALT RHEUM.

One teaspoonful of muriatic acid in three tablespoonfuls of soft water. Apply night and morning with a feather. This is a sure cure.

FOR ROUGH OR CHAPPED HANDS.

Three ounces of lemon juice, three ounces of white wine vinegar, one-half pint of white brandy, one ounce of glycerine.

TOILET WASH.

Four ounces of muriate ammonia, four ounces of pulverized borax, eight ounces of soda, one gallon hot water.

FOR A BRUISE.

To prevent the skin from discolouring after a blow or fall, take a little dry starch or arrowroot and merely moisten it with cold water and lay it on the injured part. This must be done immediately so as to prevent the action of the air upon the skin. However, it may be applied some hours afterwards with effect.

STAIR RAILS.

If the stair rails are dingy, their appearance may be improved by washing them with a little sweet milk, polish with a flannel cloth.

FACTS WORTH KNOWING.

That salt fish are quickest and best freshened by soaking in sour milk.

That cold rain water and soap will remove machine grease from washable fabrics.

That fish may be scaled much easier by first dipping them into boiling water for a minute.

That fresh meat, beginning to sour, will sweeten if placed out doors in the cool air over night.

That milk which has changed may be sweetened or rendered fit for use again by stirring in a little soda.

That boiling starch is improved by the addition of salt or a little gum arabic dissolved.

That a tablespoonful of turpentine boiled with your white clothes will greatly aid the whitening process.

That kerosene will soften boots that have been hardened by water, and render them pliable as new.

That clear boiling water will remove tea stains. Pour the water through the stain, and thus prevent it from spreading through the fabric.

That salt will curdle new milk; hence in preparing milk porridge, gravies, etc., the salt should not be added until the dish is prepared.

That kerosene will make your tea-kettle as bright as new. Saturate a woollen rag and rub with it. It will also remove stains from the clean varnished furniture.

That blue ointment and kerosene, mixed in equal proportions and applied to, is an unfailing bug remedy; and that a coat of whitewash is ditto for a log house.

That beeswax and salt will make your rusty flat irons clean and as smooth as glass. Tie a lump of wax in a rag and keep it for that purpose. When the irons are

hot rub them first with the wax rag, then scour them with a paper or cloth sprinkled with salt.

Rub the hands on a stick of celery after peeling onions, and the smell will be entirely removed.

New tins should be set over the fire with boiling water in them for several hours before food is put into them.

To clarify lard or drippings, slice a peeled raw potato into the fat, and set the kettle upon the back of the stove until hot.

In making soups, remember not to put the salt in it until after you have done taking the scum off, as the salt will surely stop the rising of the scum.

All fish skin should be washed, dried thoroughly, cut in small bits, and put in a box or paper bag, to use in settling coffee.

Always prepare Sunday's dinner on Saturday, if possible, that domestics may enjoy the Sabbath day as well as yourself.

In boiling meat for soup, use cold water and extract the juices. If the meat is wanted for itself alone, plunge in boiling water at once.

The small white sago, called pearl sago, is the best. The large brown kind has an earthy taste. It should always be kept in a covered box or jar.

Salt cod should be kept in a dry place, where the odor of it will not penetrate to other parts of the house. The best kind is that which is called dun, from its peculiar color.

Remove coffee stains with boiling water.

Remove tea stains with cold water.

Articles worn upon the person should be washed on both sides, and special pains taken with seams and hems.

WEIGHTS AND MEASURES.

SUGAR.

- Two heaping teaspoonfuls = one heaping tablespoonful.
- One heaping tablespoonful of granulated (A) coffee, or best brown = one ounce.
- Two heaping tablespoonfuls of powdered = one ounce.
- Two heaping coffee-cups = one pound.
- Two level teacupfuls of granulated = one pound.
- Two level coffee-cupfuls of powdered = one pound.
- Two and a half level teacupfuls of best brown = one pound.
- Two and a half level teacupfuls of powdered = one pound.
- One and a half level coffee-cupfuls of granulated = one pound.
- One pint of coffee = twelve ounces.
- One heaping pint of granulated = fourteen ounces.
- One quart of powdered = one pound seven ounces.
- One quart of granulated = one pound nine ounces.
- One quart of any kind = four teacupfuls.
- One teacupful = eight fluid ounces, or two gills.
- One teacupful, or sixteen tablespoonfuls = half a pint.
- A common-sized tumbler holds half a pint.

FLOUR.

- Two heaping teaspoonfuls = one heaping tablespoonful.
- Two heaping tablespoonfuls = one ounce.
- Five heaping tablespoonfuls = one teacupful.
- Five teacupfuls of sifted flour = one pound.
- Three and a half level teacupfuls of corn meal = one quart.
- One quart of sifted flour = one pound.

BUTTER.

- One tablespoonful of soft butter, well filled = one ounce.
- Size of a medium egg = two ounces.
- Four heaping tablespoonfuls of soft butter = one cupful.
- Two teacupfuls of packed soft butter = one pound.
- One pint of well packed soft butter = one pound.
- Nine large or ten medium-sized eggs = one pound.



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