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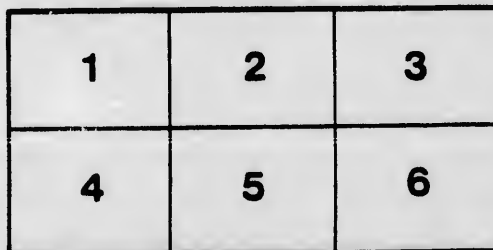
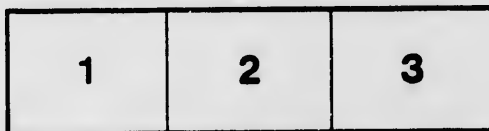
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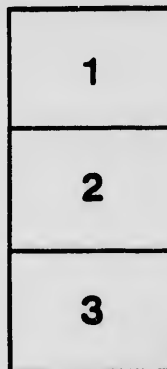
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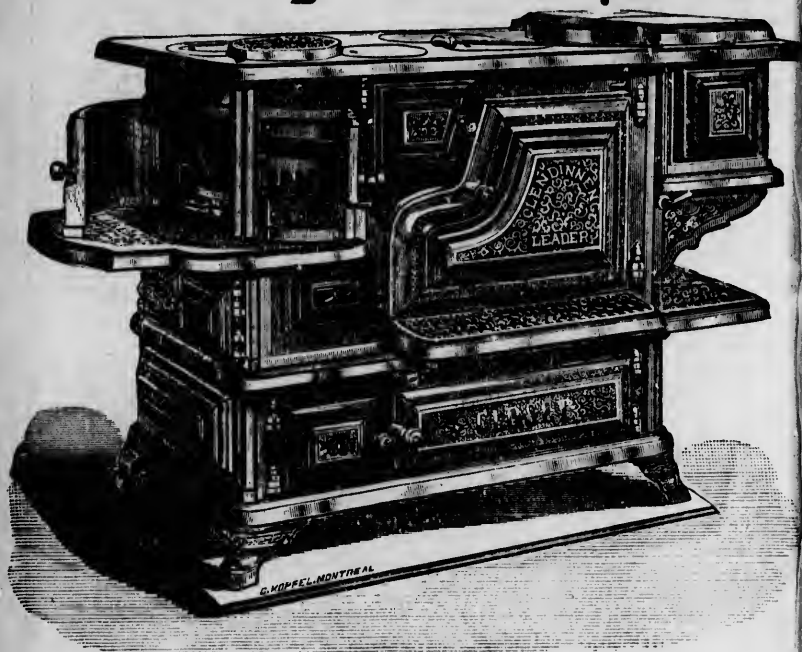
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In the Laundry—A wine-glassful will do an ordinary family washing, and can be used either in soaking or rubbing out the Clothes, adding half the quantity of soap usually used. A little experience will satisfy one how indispensable Hartshorn is as a cleaner.

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Biscuits, Rolls, Griddle
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Unrivalled

Compressed Yeast.

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Make your lady friends happy by a gift of a bottle of the Lotus of the Nile.

SOLD BY ALL DRUGGISTS.



ALLEN'S LUNG BALSAAM.

The favorite Household Remedy for the Cure of COUGHS, COLDS, CROUP, CONSUMPTION, AND ALL THROAT AND LUNG TROUBLES.

Price 25c., 50c., and \$1.00 per Bottle.

DIGESTIVE TABLETS

OR AFTER DINNER PILLS, for enfeebled digestion, produced from want of proper secretion of the Gastric Juice.

They give immediate relief in Dyspepsia and Indigestion.

DIRECTIONS.—Take one or two pills immediately after eating or when suffering from Indigestion, Lump in the Throat or Flatulence.

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TESTIMONIAL FROM THE REV. JAS. KINES.
(Late Pastor of the East-End Methodist Church.)

To Mr. C. W. LINDSAY,

MONTREAL, October, 1888.

DEAR SIR,—In answer to your letter, would state I have owned a HEINTZMAN
PIANO over seventeen years, and it has always given the best satisfaction; the tone and
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Pianos, and would recommend them to intending purchasers.

Yours truly,

REV. JAMES KINES.

PREFACE.

THE publication of a collection of reliable, well-tested Recipes needs no apology. Other books are made to amuse, instruct, or entertain, and they please or fail to please according to the varied intellectual tastes of the readers. But the subject of good Cookery is one of universal interest, and more than anything else has to do with the health, comfort and happiness of each member of the family circle.

Every housekeeper remembers many annoying vexations consequent upon failures made by following unreliable Recipes. Such will appreciate a Cook Book to which they can turn with confidence, and will be able to enter fearlessly a path well marked by the footsteps of those who have passed often before them. Much care has been taken to admit only well-tryed Recipes, and, in the preparation of this little work, we have aimed not so much at the novel and elaborate as at the practical and trustworthy, and we confidently bespeak success if the directions contained in it are carefully followed.

“We may live without friends, we may live without books,
But civilized man cannot live without cooks;
He may live without love—what is passion but pining?
But where is the man who can live without dining?”

—Owen Meredith.

W. H. SCROGGIE,

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*Ladies' Hair Dressing, and all kinds of Hair
Work, done in a superior manner.*

SOUPS.

TO CLARIFY STOCK.—When, by accident, stock is not clear, put it into a stew pan, take off any scum as it rises, and let the rest boil. Take out half a pint of the stock and add it gradually to the whites of three eggs (previously whisked well in half a pint of cold water); then put the whisk into the stew pan, and keep the liquid well agitated while you pour in the whites of egg and stock you have mixed; let the whole nearly boil, and then take it from the fire. After a time, the whites will separate themselves, when the whole should be passed through a clean fine cloth, and the stock should be clear. If not, repeat the process.

BROWNING SOUP.—Put two ounces of sugar in a stew pan, and let it melt slowly, stir with a wooden spoon, and when black add half a pint of cold water, and let it dissolve. If corked closely, this will keep for a long time. Burnt onions are also used for the purposes of browning. As a rule use this coloring matter very sparingly, as it is liable to flavor the soup.

OYSTER SOUP.—Put down a shank of beef in a pot of cold water (the day before you wish to use it) with a little onion. Allow it to boil slowly until the meat is like rags, strain into a crockery basin and set away till the next day. If properly done you will have a stiff jelly, from which remove all fat before using. When you wish to make your oyster soup, put your stock in a pot, season nicely with pepper and salt, and when it boils throw in your oysters and allow them merely to scald.

PEA SOUP.—Two lbs. split peas, boil until quite tender, strain through a colander, and add water to make a suitable thickness, boil for half an hour, season nicely with pepper, salt, and a little butter, catsup to taste.

COOK'S FRIEND BAKING POWDER, made by W. D. McLAREN.

TOMATO SOUP.—To one pt. canned or four large tomatoes add one qt. boiling water; when it boils, stir in one teaspoonful of soda, which will cause it to foam immediately. Then add one pt. sweet milk, salt, pepper, and butter to taste. Roll out three soda biscuits and put in. Allow the soup to come to a boil, and serve.

TOMATO CREAM SOUP.—Put one can of tomatoes on to stew for ten or fifteen minutes, boil one quart of milk, mix two tablespoonfuls of corn starch with a little cold milk, stir into the boiling milk and cook ten minutes. Put one teaspoonful baking soda into the tomatoes, stir well, then rub through a fine colander, add a teaspoonful of butter to the milk, then the tomatoes, pepper and salt to taste.

Give one boil and serve immediately.

BROWN BEAN SOUP.—Two cups of beans, three quarts of water. Boil till the beans are soft. Then strain and mash through a colander. Put over the fire, and add pepper, salt, and a little butter. Before dishing put two tablespoonfuls of Worcester Sauce. After dishing slice in two lemons. P. The lemons may be omitted.

LOBSTER SOUP.—One pint of water, one pint of milk, one tablespoonful flour, a little pepper, one lobster. Boil water and milk together, add flour, then lobster. Let it boil up once and put a bit of butter in. Serve very hot.

VERMICELLI SOUP.—Make the stock in the usual manner, by boiling shanks of beef or bones of beef, mutton, turkey or chicken, all day. Strain, and next morning skim the grease carefully off. Cut up whatever vegetables you wish to flavour your soup with—Cabbage, carrots, onions and celery; brown these slowly in some of the dripping taken from the stock. Boil the vegetables for three hours in the stock and strain again. Then add vermicelli. Flavour with Hervey's Sauce, and boil about fifteen minutes.

COOK'S FRIEND Baking Powder

MACARONI SOUP.—Three ounces of macaroni, a piece of butter the size of a walnut, salt to taste, two quarts of clear stock. Throw the macaroni and butter into boiling water with a pinch of salt, and simmer for half an hour; when it is tender, drain and cut it into thin rings and drop into boiling stock. Stew gently for fifteen minutes and serve.

SAGO SOUP.—Five ounces of sago, two quarts of stock. Wash the sago in boiling water and add by degrees to the boiling stock, and simmer till the sago is entirely dissolved and forms a sort of jelly. The yolks of two eggs beaten up with a little cream previously boiled, and added at the moment of serving, much improves this soup.

P. The stock must be nicely seasoned.

HARE SOUP.—Cut up a pair of hares into neat, small pieces; take all the nicest bits and fry them a light brown. Have a pot of stock, and into it put the inferior pieces of the hare, two onions, a carrot, a head of celery, some parsley and thyme, a blade of mace, a clove or two, salt and pepper. Let this all boil till the meat falls off the bones, then pass it through a sieve. Put the soup back into the pot, use some of it to make gravy over the bits of hare in the frying-pan, then turn contents of frying-pan into soup pot, let it simmer until the meat is tender, then slightly thicken the soup with a little brown flour.

OX-TAIL SOUP.—The day before the soup is wanted, take three ox-tails, cut them in pieces, and put on to fry in butter, first taking off all the fat; let them brown well, then set away till next day. Take off all the grease that may be about them, and put to boil in about three quarts of water; some salt, pepper and allspice to taste, from two to four onions, one carrot, one turnip, and one head of celery. Boil four or five hours, lift out the meat, strain, choose some of the best of the meat and return to the soup, and it is ready to serve.

Is best in use.

FISH.

FISH A LA CREAM.—Two pounds fresh cod fish, boil in salt water till the bones will slip out easily, put in a deep dish and cover with a cream made of one pint of boiling milk and one well beaten egg, one spoonful flour put in the milk and stir till it thickens. Cover the whole with bread or cracker crumbs, and set in the oven to brown.

BAKED FISH.—Take a large haddock or codfish, clean well, and scrape all the scales off. Make a stuffing of two cups oatmeal, a little salt and pepper, rub in a piece of butter the size of an egg; make into a paste with a little milk, put inside the fish and sew it up—flour it well—grease the baking tin and lay it in with a little dripping. Bake about one hour for a four-pound fish. Serve with sauce.

ESCALOPED OYSTERS.—Butter the dish, and cover the bottom of the dish with very fine bread crumbs or cracker crumbs; add a layer of oysters; season with pepper and salt; alternate the crumbs and oysters until your dish is filled, finishing with bread crumbs; cover the top with small pieces of butter, and bake half an hour.

P. If you use cracker crumbs, more moisture is required.

OYSTER FRITTERS.—Draw off the juice, add a cup of milk, 3 eggs, salt, pepper and flour enough to make a thick batter, stir in the oysters, drop from a large spoon into hot lard to fry.

OYSTER PATTIES.—Make some rich puff paste, and bake it in very small tin patty pans; when cool, turn out upon a large dish; stew some large fresh oysters with a few cloves, a little mace and nutmeg; then add the yolk of one egg, boiled hard and grated; add a little butter and as much of the oyster liquor as will cover them. When they have

COOK'S FRIEND Baking Powder

stewed a little while, take them out of the pan and set away to cool. When quite cold, lay two or three oysters in each shell of puff paste.

FRIED OYSTERS.—Use the largest and best oysters; lay them in rows upon a clean cloth, and press another upon them to absorb the moisture; have ready several beaten eggs; and in another dish some finely crushed crackers; in the frying pan heat enough butter to entirely cover the oysters; dip the oysters first into the eggs, then into the crackers, rolling them over, that they may become well incrustrated; drop into the frying pan and fry quickly to a light brown. Serve dry and let the dish be warm.

COLD FISH RELISH.—Take the remains of any cold fish, flake it. Put some milk into a saucepan, and when quite hot, add a little flour, butter, chopped parsley, a little mace, cayenne pepper and salt. The sauce must be of the consistency of good cream. Boil some potatoes, mash them with milk and butter very smooth, and put them through a fine sieve. Arrange them round the edge of a side dish. Bake to a light brown. Heat the fish in the sauce, and when hot pour into the middle of the dish.

FISH BALLS.—One pint stripped salt fish, soaked, a pint and a half potatoes cut up. Boil together until the potato is done, then mash. Add one egg, tablespoonful of sugar, milk enough to moisten. Beat up light and drop into hot fat like doughnuts.

Is rich in raising power.

MEATS.

ROAST BEEF.—Six or eight pounds from the tip or second cut of sirloin, wipe, trim, and tie or skewer into shape. If there be a large piece of the flank, cut it off and use it for soups or stews. If you prefer to use it for this purpose, after roasting, draw it round underneath and fasten it with a skewer. Lay the meat on a rack in a pan, and dredge all over with salt, pepper and flour; put it into a very hot oven with two or three tablespoonfuls of dripping or pieces of the beef fat placed in the pan. Place a rack under the pan or turn the heat off from the bottom of the oven. Put the skin side down first, that the heat may harden the juices in the lean part. When the flour is brown on the pan and the meat is seared, baste with the fat and reduce the heat. Baste often and dredge twice with salt and flour. When seared all over, turn and bring the skin side up for the final basting and browning. Bake fifty or sixty minutes, if liked very rare; an hour and a quarter to an hour and a half, if liked well done. If there be any danger of burning the fat in the pan, add a little hot water after the flour is browned. Meat may be roasted and carved better if placed in the pan and on the platter with the skin up instead of the flesh side.

YORKSHIRE PUDDING.—Beat three eggs very light, add one scant teaspoonful of salt and one pint milk. Pour half a cup of this mixture on two-thirds of a cup of flour, and stir to a smooth paste, add the remainder of the mixture and beat well. Bake in hot gem pans forty-five minutes. Baste with the drippings of the beef. This is a more con-

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venient way than to bake in the pan under the beef, and gives more crust. Serve as a garnish for roast beef.

GRAVY FOR ROAST BEEF.—When the meat is done, put it on a plate and keep it hot while making the gravy. Hold the corner of the dripping-pan over a bowl; let the liquid in the pan settle; then pour off all the fat and save it. When no water is used in baking and the oven is very hot, this liquid will be the fat from the meat. The brown flour will settle, and some will adhere to the pan. Pour one pint of hot water or stock into the pan, and scrape off all the sediment. Pour this water into a saucepan from which it may be poured easily, and place it on the stove to heat. Put four tablespoonfuls of the hot fat into a small frying-pan and when browning, stir in two heaping tablespoonfuls of dry flour, or enough to absorb all the fat. Stir until the flour is brown and well mixed; then add the hot liquid gradually, and stir as it thickens. Season with salt and pepper and simmer five minutes. Strain if not perfectly smooth. Gravy can be made in the dripping-pan; but such pans are usually large, inconvenient to handle, and take up more space than can be spared on the top of the stove, and are much harder to wash when the gravy has been made in them. To make it in the pan, pour off nearly all the fat. Put the pan on the stove and add dry flour until the fat is all absorbed, then add hot water or hot stock, and stir as it thickens. Cook five or eight minutes and strain. It is well for those who like gravies to make a large quantity, as it is useful in warming over the remnants of the roast beef, but there is no sauce or made gravy equal to the natural juices contained in the meat which should flow freely into the platter when the meat is carved.

SPICED BEEF.—Four to six pounds from the middle cut of the shin. Wash the meat on the outside and cut off any

Is thoroughly healthful.

part of the skin which is not sweet and clean. Pick off all the fine fragments of bone. Cut the meat into several pieces; cover with boiling water. Skin carefully as it boils, and then simmer until the meat falls to pieces and the liquor is reduced to half a pint. Remove the meat; season the liquor highly with salt, pepper, sage and thyme, add it to the meat, and mix with a fork till the meat is all broken. Pack in a brickloaf pan. When cold, cut in thin slices.

BONED LEG OF MUTTON.—Remove the bone; wipe inside and out with a wet cloth; sprinkle the inside with salt; stuff and sew. Put it on a rack in a dripping-pan, with some of the kidney suet on the meat and in the pan. Dredge with salt, pepper and flour, and bake in a hot oven. Baste as soon as the flour is brown, and baste often. Bake one hour, if liked rare; one hour and a quarter, if well done.

STUFFING.—One cup of cracker or stale bread crumbs. Season with one saltspoonful each of salt, pepper, thyme, or marjoram, and moisten with a quarter of a cup of melted butter. Add hot water if a moist stuffing be desired.

BOILED LEG OF MUTTON OR LAMB.—Wipe, remove the fat and pour into well-salted boiling water. Skim, and simmer twelve minutes for each pound of meat. One quarter of a cup of rice is sometimes boiled with the mutton, or the meat may be tied in a cloth to keep it from becoming discolored. Serve with a thick caper sauce, poured over the mutton. Garnish with parsley. Serve with currant jelly.

Carve slices from the thickest part of the leg down to the bone: then slip the knife under and remove the slices from the bone. The thickest part of the leg should be toward the back of the platter.

VEAL CUTLETS.—One slice of veal from the leg. Wipe, and remove the bony skin and tough membranes. Pound

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and cut, or shape into pieces for serving. Sprinkle with salt and pepper. Roll in fine crumbs, then dip in beaten egg, then in crumbs again. Fry several slices of salt pork, and fry the Cutlets brown in the pork fat; when brown put the Cutlets in a stewpan. Make a brown gravy with one tablespoonful of butter, or the fat remaining in the pan if it be not burned, and two heaping tablespoonfuls of flour. Pour on gradually a cup and a half of stock, or water. Season with Worcestershire Sauce or lemon, or horseraddish or tomato. Pour the gravy over the Cutlets, and simmer forty-five minutes, or till tender. Take them out on a platter, remove the fat from the gravy, add more seasoning if needed, and strain over the Cutlets. Garnish with lemon and parsley.

SWEETBREADS.—Put them in cold water; remove the pipes and membranes. Cook them in boiling salted water with one tablespoonful of lemon juice, twenty minutes, and plunge into cold water to harden. They may then be cooked in either of the following ways:—

Larded.—Lard, and bake until brown, basting with brown stock. Serve with peas. *Fried.*—Roll in fine bread crumbs, egg, and a second time in crumbs, and fry in deep fat, or *santé* in a little fat. *Creamed.*—Cut in small pieces, and serve in a white sauce, on toast or in toast patties, or in puff-paste shells or as a *vol-au-vent*. *Broiled.*—Rub with butter, salt and pepper; wrap in buttered paper, and boil ten minutes. Serve with *Maitre d'Hotel* butter.

TO CLEAN AND TRUSS POULTRY AND GAME.—The practice of sending poultry to market undressed, is one that demands as earnest opposition from housekeepers as that of the adulteration of food. The meat is rendered unfit to eat; is sometimes infected with poison; and the increase in weight makes poultry a very expensive food. All poultry

Has all ingredients of best quality.

should be dressed as soon as killed. The feathers come out more easily when the fowl is warm, and when stripped off toward the head. If the skin be very tender, pull the feathers out the opposite way. Use a knife to remove the pin feathers. Singe the hairs and down by holding the fowl over a gas jet, or over a roll of lighted paper held over the fire. Cut off the head, and if the fowl is to be roasted, slip the skin back from the neck and cut the neck off close to the body, leaving skin enough to fold over on the back. Remove the windpipe; pull the crop away from the skin on the neck and breast, and cut off close to the opening into the body. Be careful not to tear the skin. Always pull the crop out from the end of the neck, rather than through a cut in the skin, which, if made, has to be sewed together. Cut through the skin about two inches below the leg joint; bend the leg at the cut by pressing it over the edge of the table, and break off the bone. Then pull, not cut, out the tendons. If care be taken to cut only through the skin, these cords may be pulled out easily, one at a time, with the fingers. Or take them all out at once by putting the foot of the fowl against the casing of a door, then shut the door tightly and pull out the leg. The tendons will come out with the foot; but, if once cut, they cannot be removed. The drumstick of a roast chicken or turkey is greatly improved by removing the tendons, which always become hard and bony in baking. There is a special advantage in cutting the leg below the joint, as the ends of the bones afford more length for tying, and after roasting this is easily broken off, leaving a clean, unburned joint for the table.

TO DRESS A FOWL FOR ROASTING.—Make an incision near the vent; insert two fingers, loosen the fat from the skin, and separate the the membranes lying close to the body. Keep the fingers up close to the breast-bone, until

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you can reach in beyond the liver and heart, and loosen on either side down toward the back. The gall bladder lies under the lobe of the liver on the left side, and if the fingers be kept up, and everything loosened before drawing out, there will be no danger of its breaking. The kidneys and lungs are often left in by careless cooks; but everything that can be taken out, must be removed. When the fowl has been cleaned carefully, it will not require much washing. Hold it under the faucet, or rinse out the inside quickly: then wipe dry.

TO STUFF A FOWL.—Place the fowl in a bowl, and put the stuffing in at the neck; fill out the breast until plump and even. Then draw the neck skin together at the end, and sew it over on the back. Put the remainder of the stuffing into the body at the other opening, and if full, sew it with coarse thread or fine twine. If not full, sewing is unnecessary, except when the fowl is to be boiled.

The strong smell in old fowls may be removed by washing in warm soda water.

BOILED OR STEAMED TURKEY.—Clean, rub well with salt, pepper and lemon juice, and stuff with oyster or bread stuffing. It is better without the stuffing, as the oysters are usually overdone, and the same flavor may be obtained from an oyster sauce served with the turkey. Truss the leg and wings close to the body; pin the fowl in a cloth to keep it whiter and preserve the shape. Put into boiling salted water. Allow twenty minutes to the pound. Cook slowly till tender, but not long enough for it to fall apart. Turkeys are much nicer steamed than boiled. Serve with oysters, celery, lemon or caper sauce. Garnish with a border of boiled rice or macaroni, and pour part of the sauce over the fowl. Fowls are sometimes stuffed with boiled celery, cut into pieces an inch long, or with maca-

Should always be used.

roni which has been boiled and seasoned with salt and pepper.

ROAST GOOSE.—Singe, remove the pin-feathers, and before it is cut or drawn, wash and scrub thoroughly in warm soap suds, to open and cleanse the pores, and render the oil more easy to be extracted. Then draw, wash and rinse the inside in clear water, and wipe dry. Stuff with mashed potatoes, highly seasoned with onions, sage, salt and pepper, or with equal parts of bread crumbs, chopped apples, and boiled onions, seasoned with salt, sage and pepper. Sew and truss; put on a rack in a pan and cover the breast with slices of fat salt pork. Place in the oven for three-quarters of an hour. Then pork fat is quickly drawn out by the heat, flows over the goose, and aids in drawing out the oil. When considerable oil is extracted, take the pan from the oven and pour off all the oil. Remove the pork and dredge the goose with flour, and place again in the oven. When the flour is browned, add a little hot water and baste often. Dredge with flour after basting. Cook until brown and tender. Make a gravy. Garnish with water-cresses. Serve with apple sauce.

MEAT PIE.—Cut cold cooked meat into small thin slices or into half-inch cubes, remove all the gristle and fat except the crisp outside fat, put into a baking dish, and cover with the meat gravy or with tomato or brown sauce piquante. Spread a crust of mashed potatoes over the meat, brush with beaten egg or sprinkle with cracker crumbs, and cook twenty minutes or till brown.

JELLIED TURKEY.—To prepare the turkey. Pick and singe the turkey, draw out the sinews, cut off the feet and head. With a sharp knife cut the skin down the centre of the back and raise the flesh carefully on either side until the legs and wings are reached, when extra care is necessary

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to remove the bones without cutting the skin. Care is again required when detaching the breast-bone from the skin. When this is done the whole body may easily be taken out entire. Now restore the turkey as nearly as possible to its original form by filling the legs, wings and body with forcemeat. Sew up, truss and put on to roast. Make a little stock of the bones and giblets to be used in the jelly.

TO MAKE THE JELLY.—Take one cow heel, one large shank of beef, five or six pounds of knuckle of veal, two onions, one bunch sweet herbs, put all on to boil in six quarts of water, with salt and spices. Carefully remove the scum as it rises, let it boil seven or eight hours, strain and set away to cool. When cold remove the fat, turn the jelly into the stew pan, being particular to leave the sediment; add the stock from the turkey bones, also the gravy which came from the turkey while roasting, the whites and shells of six eggs. Set on the fire, when it boils draw it aside and let it stand fifteen or twenty minutes. Run through a flannel jelly bag, and season with Worcester Sauce. Place the turkey in a mould in which you have previously put a small quantity of the jelly to firm, pour in the rest and set away to cool. When required, turn out on a platter.

FORCEMEAT.—One pound of veal, one pound of fat bacon, salt, cayenne pepper, and pounded mace to taste, a little nutmeg, the same of chopped lemon-peel, half teaspoonful of chopped parsley, half teaspoonful of minced savory herbs, one or two eggs. Chop the veal and bacon together, and put them in a mortar with the other ingredients. Pound well, and bind with one or two well beaten eggs. Work the whole well together, and the forcemeat is ready for use.

THICK CREAM SAUCE, (for Croquettes and Patties).—

Is entirely free from Alum.

One pint hot cream, two even tablespoonfuls butter, four heaping tablespoonfuls flour, or two heaping tablespoonfuls cornstarch, half teaspoonful salt, half saltspoonful white pepper, half teaspoonful celery salt, a few grains of cayenne. Scald the cream. Melt the butter in a granite saucepan. When bubbling, add the dry cornstarch. Stir till well mixed. Add one-third of the cream, and stir as it boils and thickens. Add more cream, and boil again. When perfectly smooth add the remainder of the cream. The sauce should be very thick, almost like a drop batter. Add the seasoning, and mix it while hot with the meat or fish. For Croquettes, one beaten egg may be added just as the sauce is taken from the fire; but the Croquettes are whiter and more creamy without the egg. For patties, warm the meat or fish in the sauce, and use the egg or not as you please.

CROQUETTES.—These may be made of any kind of cooked meat, fish, oysters, rice, hominy, and many kinds of vegetables, or from a mixture of several ingredients. When mixed with the thick white sauce given above, less meat is required. The sauce is a stiff paste when cold, and being mixed with the meat or fish, the Croquettes may be handled and shaped perfectly, and when cooked will be soft and creamy inside.

WELSH RAREBIT.—Quarter pound rich cream cheese, quarter cup of cream or milk, one teaspoonful of mustard, half teaspoonful of salt, a few grains of cayenne, one egg, one teaspoonful of butter, four slices of toast. Break the cheese in small pieces, or if hard grate it. Put it with the milk in a double boiler. Toast the bread, and keep it hot. Mix the mustard, salt and pepper; add the egg, and beat well. When the cheese is melted, stir in the egg and butter, and cook two minutes, or until it thickens a little, but do

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not let it curdle. Pour it over the toast. Many use ale instead of cream.

GOOD BEEF TEA.—One pound of lean beef, cut fine; add one pint cold water and five drops of muriatic acid; put into a glass jar. Place the jar in a pan of water at 110° and keep it at that temperature for two hours. Then strain through thick muslin until the meat is dry, or press the juice out by squeezing. The acid makes the tea agreeable to a patient with fever, and also aids in drawing out the juice of the meat.

LOBSTER CROQUETTES.—One pint of lobster meat, cut fine. Season with one saltspoonful of salt, one saltspoonful of mustard, and a little cayenne, and moisten with one cup of thick sauce. Cool and shape into rolls. Roll in crumbs, egg, and crumbs again, and fry in smoking-hot fat. Drain on paper.

Is a healthful substitute for Shortening.

PUDDINGS.

APPLE FLOAT.—A pint of stewed apples made smooth, whites of three eggs beaten to a stiff froth, four tablespoonfuls sugar. Add sugar and apples alternately, a spoonful each, beat all until perfectly stiff. Serve with rich boiled custard.

CHERRY PUDDING.—A pint of bread crumbs or cracker scalded in a quart of boiling milk, butter size of an egg, three eggs, one and a half teacups of sugar, a little cinnamon, a quart of stoned cherries. Bake quickly.

VANILLA CREAM PUDDING.—A cup sugar, a cup and a half flour, three tablespoonfuls melted butter, same of milk, three eggs, one teaspoonful soda, two of cream tartar. Bake in two square pans. When baked, let cake cool, and put the following cream between and over, serve warm. **Cream.**—One quart milk, one egg, three tablespoonfuls of corn starch, sugar and vanilla to taste. Make like boiled custard.

APPLE PUDDING.—Six chopped apples, two eggs, one pint of bread crumbs, one cup brown sugar, allspice, cloves, nutmeg to taste, butter size of an egg, put in in little bits, mix all together. Put mixture in well buttered dish and bake one hour. Turn out and serve with sauce.

ORANGE PUFF.—Boil together one pint of water, one teacupful sugar, juice of one lemon, moisten and stir into this two tablespoonfuls of corn starch; boil until it begins to thicken, put away until very cold; just before serving stir in the whites of two eggs, beat on to a stiff froth. Cut oranges into small pieces, remove seeds and sweeten, pour over them the mixture without stirring.

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DANDY PUDDING.—Four eggs beaten separately, into the yolks beat four heaping tablespoonfuls of brown sugar, with two tablespoonfuls of corn starch. Into this pour one quart of boiling milk, stir until well mixed, flavor with lemon. To the whites of eggs add five tablespoonfuls of white sugar, beat until they can stand alone, put on top of other mixture and brown nicely in the oven.

GINGERBREAD PUDDING.—One cup molasses, one cup chopped suet, half cup sour milk, one teaspoonful each of ginger and soda, bread crumbs to make stiff. Soda and salt last. Steam three hours. Sauce.—White sugar and butter, whipped.

TAPIOCA OR SAGO PUDDING.—Pare and core six or seven large apples, put in a buttered dish. Pour over a cup of tapioca one quart of boiling water, let it stand an hour, add two teacupfuls of sugar, a little essence of lemon. Pour this over the apples and bake an hour. Peaches, fresh or canned, may be substituted, and are an improvement.

COTTAGE PUDDING.—Two eggs, one cup sugar, one cup milk, three and a half cups of flour, one teaspoonful soda, two cream tartar, one tablespoonful butter melted and put in the last thing. Steam one and a half or two hours.

AMERICAN PLUM PUDDING.—Two cups bread crumbs, two cups flour, one cup suet, half cup sugar, half cup molasses, one cup milk, one cup raisins, one cup currants, three teaspoonfuls baking powder, cinnamon, cloves, and salt to taste. Steam four hours or bake three.

GINGERBREAD PUDDING.—One cup each of molasses, bread crumbs, same of suet, milk, half cup sugar, three eggs, one teaspoonful ginger, two teaspoonfuls cinnamon, two teaspoonfuls baking powder. Flour enough to make quite stiff. Boil or steam three hours.

Once used is always preferred.

PARADISE PUDDING.—One pint bread crumbs, same of suet, four eggs, four apples minced fine, one cup raisins, one cup of milk, half cup currants, three-fourths of a cup of sugar, spice to taste, thicken with flour; put in a mould and steam or boil three hours.

FROZEN PUDDING.—Take stale plum and sponge cake. Butter a pudding mould. Put a layer of cake, then a layer of either strawberry or raspberry jam, until the mould is nearly full, turn on a cup of good sherry, or lemon juice and water; make a boiled custard, enough to soften the cake, pour over all, and let stand until cake is soft, place in ice and salt to freeze.

ICE PUDDING.—To a pint of rich custard, add a pint of cream, mix thoroughly with the custard. Sweet and bitter almonds pounded fine, green citron, preserved ginger chopped fine, juice and rind of a lemon. Put mixture in a mould, cover close with a water paste. Freeze sufficiently hard to turn out.

EARL GRAY PUDDING.—Three eggs weight in butter and sugar, weight of two eggs of flour. Beat the butter to a cream and whisk the eggs very light, pound the sugar, and beat all three together until it is in a froth. Then add the flour gradually and the peel of one lemon grated, a little nutmeg and six bitter almonds bruised fine. Beat the whole well, fill the mould and boil gently two and a half hours.

RICE CROQUETTES.—Two cups of cold boiled rice, two tablespoonfuls of melted butter, two beaten eggs, one tablespoonful of sugar, a pinch of grated lemon peel, same of nutmeg. Mix butter and rice, add flavoring, lastly the beaten eggs. Make into balls, roll in egg, then in sugar, fry a few at a time in hot lard.

BATTER PUDDING.—Four eggs, one pint milk, five table-

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spoonfuls of flour, a small piece of butter, salt and sugar to taste.

PUFF PUDDING.—Six eggs, seven tablespoonfuls of flour, one pint of sour cream, one pint of sweet milk, half teaspoonful of soda, beat the whites separately, and add after the other ingredients have been mixed. Bake twenty minutes.

APPLE CHARLOTTE.—Line pudding dish with slices of buttered bread, having buttered the dish too. Prepare a few apples with lemon rind, nutmeg, and a good lump of butter, put the mixture into the dish, cover with slices of buttered bread. Bake and turn out of dish quite hot.

LEMON PUFF.—One cup prepared flour, half cup of powdered sugar, one tablespoonful butter, three eggs, whites and yolks beaten separately, grated peel of one lemon, three spoonfuls milk, and a little salt. Cream the butter, and sugar, whip in the yolks, milk and lemon peel, then the whites and flour alternately. Bake in small buttered tins or "gem" pans. Turn out while hot, and eat with sweet cream.

TROY PUDDING.—One cup of suet chopped fine, one and a half cup of raisins, one cup of currants, one cup milk, one of molasses, one quart of flour, four teaspoonfuls baking powder. Steam three hours.

MACARONI PUDDING.—Two and a half ounces of macaroni pudding, one quart of milk, rind of half a lemon, three eggs. Into a pint of milk, put the macaroni, let it simmer slowly until tender; then put it in pudding dish with the other ingredients, and bake slowly half an hour. Put a layer of marmalade over the top and serve. Vermicelli may be used instead of macaroni.

CABINET PUDDING.—Butter a mould, put raisins and candied peel on bottom and sides. Fill the mould with alternate layers of sponge cake, ratafias and macaroons, pour

Is more economical than any other

cold custard over all, made of four eggs, a half pint of milk, one ounce and a half of sugar, a glass of milk, grated rind of lemon. Steam the pudding an hour and a half. Serve with whip sauce.

SUET PUDDING.—One pound suet, same of currants and raisins, eight eggs, two ounces candied orange and lemon peel, half pound bread crumbs, half pound of flour, half pint milk, half a teaspoonful soda. Mix well and put in a mould and boil five hours.

TAPIOCA MERINGUE.—One teacupful of tapioca soaked in one and a half pints of warm water for three hours. Peel and core eight tart apples, fill cores with sugar, flavor tapioca with juice of one lemon. One hour before needed, pour the tapioca over the apples and bake. Serve in the dish baked in. Whip the whites of four eggs and spread over the top, then brown slightly.

BATTER PUDDING.—One pint milk, four eggs, yolks and whites beaten separately, ten tablespoonfuls flour. Beat the whites in last. Bake half an hour.

COTTAGE PUDDING.—One cup sugar, three tablespoonfuls of melted butter, one teacupful milk, one egg, two large cups of flour, one teaspoonful soda, two cream tartar. Bake about half an hour.

CARROT PUDDING.—One cup grated carrot, one cup grated potatoes, one cup suet, one cup sugar, one cup currants, one cup raisins, one and one half cups flour and a little soda. Steam three hours.

PLAIN MACARONI PUDDING.—Half pound macaroni broken in pieces an inch long, boiled tender in salted water. One tablespoonful of butter, one large cup of milk, two eggs, grated peel of half a lemon and a little cinnamon. When the macaroni is tender, drain off the water and add

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the butter. Heat the milk and pour on the beaten eggs, sugar and flavoring. Mix with the macaroni and bake in a buttered pudding dish, covered, for a half hour, then brown.

FIG PUDDING.—A pound of figs cut fine, six ounces bread crumbs, half pound suet minced fine, ten ounces sugar, three eggs, one small nutmeg grated, half cup flour. Boil or steam three hours.

PLUM PUDDING.—One pound stoned raisins, one pound washed currants, one pound flour, one pound suet chopped fine, half pound bread crumbs, one small nutmeg grated, half teaspoonful ground cinnamon, a pinch of ground cloves, half pound very brown sugar, eight eggs well beaten. Mix well, and if more moisture is needed add a little milk. The mixture must drop from the spoon in lumps. Boil five hours.

PLAIN PUDDING.—Three cupfuls flour, one cupful molasses, same of milk, one and a half cupfuls of suet, same of currants and raisins, one teaspoonful of soda, half teaspoonful cream tartar, one teaspoonful each of cloves, cinnamon, all-spice, one egg. Steam three hours.

ORANGE PUDDING.—Six oranges, one pint milk, three eggs, three tablespoonfuls sugar, one heaping tablespoonful corn starch. Peel and take seeds out of oranges, cut them up and sprinkle sugar over them. Let them stand about three hours. Beat the yolks of the eggs with sugar and corn starch and stir into the milk, let boil three minutes; when nearly cold pour over the oranges. Make a frosting of the whites of the eggs, and a half cupful of sugar, spread over pudding. Put the pudding dish in the oven in a pan of hot water, leave until the frosting is a light brown.

ARROWROOT PUDDING (COLD).—Three even tablespoonfuls of arrowroot (get the Bermuda if you can) or you may require more, three cups of milk, two tablespoonfuls of sugar, one of butter, a quarter of a pound of crystalized

Never disappoints the user.

peaches chopped fine. Heat the milk scalding hot, stir in the arrowroot wet with cold milk; stir ten minutes, and add sugar and butter; stir five minutes more, and pour out when nearly cold beat in the fruit. Pour into a wet mould; serve with cream and brown sugar.

VANILLA SOUFFLE.—Five eggs, whites and yolks beaten separately, one pint of milk, butter size of an egg, three heaped tablespoonfuls corn starch sugar, salt, and flavoring to taste. Wet the corn starch, with part of the milk. Put all the ingredients except the eggs into a saucepan and stir until the mixture thickens, take off and when cooled add yolks of eggs well beaten. Beat all well. Have whites of eggs beaten to stiff froth, and beat all again for two or three minutes; add vanilla. Pour into a buttered pan, bake half hour. Serve the instant it comes from the oven or it is ruined.

TRY ME PUDDING.—One pint flour, one large teacupful milk, two even tablespoonfuls sugar, salt to taste, one teaspoonful soda in the milk, two teaspoonfuls cream tartar. Sift flour and cream tartar together two or three times. Butter small cups, put a spoonful of batter in the bottom of the cup, then a large spoonful of preserved or sweetened fresh fruit, then nearly fill the cup with batter. Steam half an hour, turn out of cups and serve with sauce.

CHEESE PUDDING.—One cupful of cheese chopped, or sliced thin, a cupful of milk, a cupful of bread crumbs, one egg, a little pepper and salt. Bake as a scallop. Nice for lunch or tea.

QUEEN OF PUDDINGS.—One pint bread crumbs, one quart of milk, the yolks of four eggs well beaten, one cupful of sugar, and the grated rind of two lemons. Mix these together and bake; when nearly cool put on a layer of preserves, then beat up the whites of four eggs with a cupful

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of sugar and the juice of the one lemon, put this over the preserves, and bake until slightly crisp.

SUNDAY PUDDING.—Half pound raisins, half pound currants, four eggs, one nutmeg, one quarter pound of flour, same of bread crumbs, half pound sugar, a little cinnamon and salt, half pint milk, a little soda, half pound suet.

CARROT PUDDING.—One cupful grated carrot, one cupful sugar, bread crumbs, raisins, currants, suet, one and one half cupfuls of flour, a little lemon peel, spice to taste. Boil three hours, and serve with sweet sauce.

ENGLISH PLUM PUDDING.—Nine eggs, one pound each of sugar, suet, currants, raisins, flour; a quarter of a pound of citron, one tablespoonful mixed spices, add milk to make quite stiff. Put in a strong well floured cloth; in tying leave plenty of room for it to swell. Boil nine hours well covered. Use sauce to taste.

BROWN PUDDING.—Eight ounces flour, six ounces suet, three eggs, two cupfuls treacle, one teaspoonful soda, half teaspoonful tartaric acid, half teaspoonful lemon. Mix the acid with the flour, add suet, beat the eggs and add the treacle to them; beat well for a few minutes, then add flavoring and mix well. Steam three hours. Baking powder will do instead of soda, etc.

GELATINE PUDDING.—Four eggs, the whites only, three-fourths box gelatine, two lemons, rind and juice, three-fourths of a cupful of sugar; dissolve gelatine in half a pint of water.

SUET PUDDING.—One pound of suet chopped fine, one pint sweet milk, two eggs, one cupful currants, one cupful seedless raisins, one tablespoonful salt, one teaspoonful baking soda, mix to a stiff batter, boil three hours, sauce to taste.

Made only by W. D. McLAREN.

SUET PUDDING.—A cupful molasses, same of chopped suet and sweet milk, one and a half pounds of currants, some raisins, one teaspoonful soda, a half teaspoonful cream tartar, one teaspoonful each of cloves, cinnamon and allspice. Flour to make stiff. Steam three hours.

RICE SNOWBALLS.—Boil a pint of rice in two quarts of water, with a teaspoonful of salt, until quite soft, fill small cups quite full, when cold turn out on a dish, make a boiled custard of yolks of three eggs, one pint of milk, a teaspoonful of corn starch. Pour over rice half an hour before eating it. Jelly or any preserve is nice with it.

SUET PUDDING.—Good half cupful suet chopped fine, two cupfuls sifted flour, one teaspoonful and a half baking powder, one cupful brown sugar, same of raisins, currants and sweet milk. Steam or boil in a buttered mould for three hours. Serve with sauce of sugar and butter beaten to a cream, with a little nutmeg grated on top.

SURPRISE PUDDING.—One pint flour, one cupful sweet milk, one tablespoonful white sugar, two heaping teaspoonfuls Cook's Friend baking powder, a little salt. Sift flour and baking powder together, putting through sieve twice. Beat well together, roll out just as soft as it can be handled. Have a tin pudding pan ready with hot sliced apples, about two inches deep, flavored with nutmeg and lemon, or anything preferred, and sweeten to taste, strew bits of butter over apple, and pour in enough water to almost cover the mixture. Let it get quite hot, then put the dough on. Have another pan exactly size of one the pudding is in, cover the pudding with this pan. Steam three-quarters of an hour. Serve with sauce.

GINGER PUDDING.—One cupful of molasses, one cupful of butter, one cupful of sweet milk, three cupfuls of flour, two eggs, one tablespoonful of ginger, two teaspoonfuls cream tartar, one teaspoonful soda. Steam one hour.

COOK'S FRIEND Baking Powder

BATTER PUDDING.—One pint of flour, one teaspoonful cream tartar, half a teaspoonful soda, one cupful sweet milk, half a cupful sugar, one egg, salt ; sift flour and cream of tartar together, then beat all well to mix thoroughly. Have any kind of stewed fruit in pudding dish very hot. Pour the batter over the fruit, and bake half an hour. Liquid sauce.

KISS PUDDING.—A quart of milk, three tablespoonfuls of corn starch, yolks of four eggs, half cupful of sugar, a little salt ; put part of the milk with the sugar and salt on the stove and let it boil, with the rest of the milk dissolve the corn starch and add to the boiling mixture, stir in the yolks after the mixture thickens. Pour into the pudding dish. Make a frosting with the whites of the eggs beaten to a stiff froth, and half a cupful of white sugar. Pour half of this over the pudding and place in the oven to brown, then add the remaining frosting, and sprinkle grated cocoanut over the whole.

YORKSHIRE PUDDING.—Four heaping tablespoonfuls of flour, a little salt, one teaspoonful of baking powder well mixed with the dry flour, two eggs well beaten ; one pint of milk. Mix very smooth. Have ready half a small cupful of beef dripping in a pan, boiling hot ; pour in the batter and bake half an hour.

CHOCOLATE PUDDING.—One and a half quarts of milk, boiled, half cake of chocolate stirred in milk, a small cupful of corn starch dissolved in a little water, add two eggs with one cupful of sugar, a little salt. Cream sauce.

SNOW PUDDING.—Six eggs, six tablespoonfuls corn starch, a little salt, one tablespoonful of sugar, the juice of one lemon ; dissolve the corn starch in a little cold water and pour one quart of boiling water upon it, then add the whites of the eggs beaten to a stiff froth and stir well, put in a basin in boiling water and scald ten minutes, turn into a mould

Is best in use.

and put to cool ; scald one and one half pints of milk, add yolks of eggs, beaten lightly, sugar to taste, stir until it begins to thicken, add salt, and flavor to taste, turn out the snow on a dish and pour custard around it. One half this measure is enough for six persons.

FIG PUDDING.—Two cupfuls of figs, two tablespoonfuls of butter, two and a half tablespoonfuls of sugar, one cupful of milk, two and a half cupfuls of bread crumbs. Mix well and steam or boil three hours.

SAGO CUSTARD.—Three tablespoonfuls of sago boiled in a little water ; add one quart of milk, let it come to a boil, then add five or six well beaten eggs and sugar to taste. Put the vessel containing the custard in a kettle of boiling water, stir until it thickens ; cool a little and flavor with vanilla.

TO BOIL RICE DRY.—Wash a breakfast cupful of rice in cold water, put in a saucepan and pour three pints of boiling water on it. Boil quickly for twenty minutes. Throw it into a colander and pour a cupful of cold water quickly over it. Turn back into the saucepan and place at the back of the stove, shake it occasionally.

BREAD AND APPLE PUDDING.—In a buttered pudding dish, put slices of buttered bread, enough to cover the bottom of dish, butter both sides of bread, on the bread put a layer an inch and a half thick of sliced apples flavored with nutmeg and lemon, and sugar to taste, one more layer of buttered bread, then apples as before. Put parings on top to prevent the top layer of apples burning. Pour in the side of the dish one cupful of hot water. Bake rather more than three quarters of an hour. Turn out, sprinkle with sugar and serve with sauce. Remove peelings before dishing.

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GRAHAM PUDDING.—One cupful of molasses, one cupful of milk, one egg, one tablespoonful of butter, one teaspoonful of soda, one cupful and a half of graham flour, one cupful of chopped raisins. Spice to taste. Steam two hours.

HONEY COMB PUDDING.—One cupful sweet milk, same of suet, molasses, raisins and currants, four cupfuls flour, two teaspoonfuls cream tartar, one teaspoonful soda, a little salt. Steam or boil three hours.

CORN MEAL PUDDING.—A quart of boiling milk, four eggs, reserve the whites of two, meal to make the consistency of mush, sugar and spice to taste, use whites with one cup brown sugar, beaten stiff, put over just before taking from oven. Serve with whipped cream or hard sauce.

APPLE SNOW.—Six large baked apples, whites of two eggs. Beat the pulp very smooth, and whites of eggs to a stiff froth. Put both together and beat until quite white and firm. Sweeten to taste and set in a cool place. Serve with sauce made of a small pint of boiling milk, the yolks of the eggs, sugar to taste, salt and vanilla.

ORANGE PUDDING.—Peel and cut five oranges into slices, put over them a cup of white sugar. Put a tablespoonful of corn starch into a pint of milk, let boil; add the yolks of three eggs, well beaten, stir all the time until thickened. Pour over the fruit. Beat the whites to a stiff froth with sugar, spread over top, put in the oven a few minutes. Eat cold.

TAPIOCA AND LEMON PUDDING.—Six, tablespoonfuls of tapioca, boiled in water sufficient to soften and boil clear, rind of one lemon, juice of two, whites of two eggs. Mould and serve when cold with sweetened cream or boiled custard.

Is rich in raising power.

SAUCES.

SAGO SAUCE.—A tablespoonful of sago, three-fourths of a pint of water, rind and juice of a lemon, sugar and flavoring to taste. Wash the sago thoroughly and put into a saucepan with lemon rind, simmer gently ten minutes, take out the rind, add lemon juice, salt, sugar and flavoring. Give one boil and serve.

HARD SAUCE.—One quarter pound of sugar, same of butter, one quarter of a nutmeg, white of one egg. Put the sugar and butter in a bowl and beat them to a cream, taking care that the butter does not oil, which may be prevented by keeping it cool, whip the white of the egg to a stiff froth and mix lightly into the bowl. Put into a glass dish for serving, and grate the nutmeg over it.

PUDDING SAUCE.—Three-fourths cupful of butter, cupful and a half of sugar, one egg, juice and grated rind of one lemon, stir to a cream. Just before serving add one pint boiling water.

SAUCE FOR SALT FISH.—A teacupful of melted butter, four eggs boiled hard and chopped fine, parsley, juice of one lemon.

JELLY SAUCE FOR PUDDINGS.—One half cupful of currant jelly, two tablespoonfuls of melted butter, half the grated peel and all the juice of one lemon, half a teaspoonful of nutmeg, one tablespoonful powdered sugar, one cupful boiling water, one teaspoonful corn starch. Beat the hot water gradually into the jelly, add butter, lemon and nutmeg, heat almost to boil. Put in sugar and corn starch wet with water. Boil up once sharply, and take from the fire; set in closely

COOK'S FRIEND Baking Powder

covered vessel in hot water until wanted. Stir well before turning out.

PUDDING SAUCE.—One cupful of sugar, half cupful of butter, one cupful of milk, one egg, one teaspoonful of flour. Stir butter and sugar to a cream, add the flour and egg well beaten, then the milk boiling hot. Flavor.

SIMPLE MAYONNAISE SAUCE.—Yolk of one raw egg, one level teaspoonful of salt, one teaspoonful of dry mustard, one saltspoonful of white pepper, a small pinch of cayenne pepper, juice of half a lemon. Mix these ingredients with a wooden spoon until they have a creamy-white look, then add drop by drop three gills of salad oil, stirring all constantly. If it thickens too fast add a little of the juice of the second half of lemon, then add gradually four tablespoonfuls of strong vinegar. Keep cool until used.

OYSTER SAUCE.—Make a nice drawn butter with half cupful butter, one tablespoonful flour, one cupful milk, a little salt; when boiled and thickened add oysters, as many as you please. Let cook until the oysters curl at the edges. Serve with boiled turkey or chicken pie.

CELERY SAUCE.—Make drawn butter same as for Oyster sauce, add four heads of celery that have been boiled in salted water until tender and chopped rather fine. Add mace, salt, and pepper to taste.

PUDDING SAUCE.—Two eggs beaten thoroughly, cream, half cupful of butter, and one cupful of sugar. Then beat the eggs in, and on this pour a cupful of boiling milk. Beat all for two or three minutes. If served with a pudding with fresh fruit in it, a cupful of the fruit added to the sauce is an improvement.

PUDDING SAUCE.—Two cupfuls of brown sugar, four teaspoonfuls of flour, one teaspoonful of salt; mix well, pour

Is thoroughly healthful.

over mixture two cupfuls of boiling water, let boil until as thick as cream, stirring to prevent burning, add four tablespoonfuls of good cider vinegar, nutmeg and lemon to taste. This must not be made of white sugar.

BREAD SAUCE.—One pint of milk, three-fourths of a pound of dry bread crumbs, one onion, one ounce of butter, mace, salt and cayenne to taste. Cut up the onion and boil tender in the milk, strain the milk over the bread crumbs, cover and let stand long enough to soak up milk, then beat thoroughly, add salt, butter, cayenne and mace. Boil up and serve. If too thick, thin with cream after the sauce has boiled. Serve with roast turkey, fowl, game, etc. Add oysters for oyster sauce.

DUTCH SAUCE FOR FISH.—Half a teaspoonful of flour, two ounces of butter, two tablespoonfuls of vinegar, same of water, yolks of two eggs, salt to taste. Put all on together, keep stirring until it thickens, don't let it boil or it will curdle. Good for salads made of hard boiled egg or cold fish.

MINT SAUCE.—Four dessertspoonfuls of chopped mint, two dessertspoonfuls of sugar, half a pint of vinegar. Use only young fresh leaves, pick them off the stalk, mince very fine, and pour over them the sugar and vinegar. Make two or three hours before using. Add more sugar if liked.

WHITE SAUCE.—One quarter of a pound of butter, one tablespoonful of flour, half a gill of water, half a spoonful of vinegar, a very little nutmeg, salt to taste. Mix flour and water to smooth paste. Put all in a saucepan, do not let it boil but simmer until it thickens.

CAPER SAUCE.—To above "white sauce" add three tablespoonfuls of capers, and one tablespoonful of their liquor. Served with boiled mutton. For fish add to this, pepper, salt, and anchovy essence.

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LOBSTER SAUCE.—To the “white sauce” (already given) add square cut pieces of boiled or canned lobster, three tablespoonfuls of cream, cayenne to taste. One tablespoonful of anchovy sauce improves this.

TEMPERANCE PUDDING SAUCE.—One cupful of maple syrup, half a cupful of water, size of a plum of butter, boil; add nutmeg and vinegar to taste. Thicken with a little corn flour, and serve.

CURRY GRAVY.—Three pints of stock, two onions cut small, two apples chopped, one teaspoonful of sugar, one heaping tablespoonful of curry powder. If the stock is not rich put in a bit of butter. Let boil for an hour or longer, then strain through a colander, salt to taste. If cold meat be used, put into the gravy to heat; if fresh, let it stew until tender and then add a little flour to thicken. Serve with rice.

LEMON SAUCE.—One half cupful of butter, one cupful of sugar, yolks of two eggs, one teaspoonful of corn starch. Beat eggs and sugar until light, add grated rind and juice of one lemon, stir the whole into three gills of boiling water until it thickens.

PUDDING SAUCE.—One half cupful of butter, same of sugar, beaten to a froth, put in a dish and set in a pan of hot water, add a tablespoonful of hot water, flavor. Stir one way until it comes to a light foam.

Has all ingredients of best quality.

PIES.

COCOANUT PIE.—Three cupfuls flour, two cupfuls sugar, half cupful of butter, one cupful of milk, four eggs, two teaspoonfuls cream of tartar, one teaspoonful of soda. Vanilla to flavor. For the inside—whites of two eggs, two cupfuls powdered sugar, flavor with vanilla. Cover the cake with a layer of this, then one of grated cocoanut ; cover the top of the cake in the same way.

CREAM PIE.—One cupful sugar, heaping cupful flour, three eggs, butter size of an egg, teaspoonful cream of tartar, half teaspoonful of soda dissolved in a little hot water added just before going into the oven. **CREAM:** two cupfuls milk, two eggs, two tablespoonfuls flour, half cupful sugar.

LEMON PIE.—Three eggs, separating yolks and whites, one lemon, grated rind and juice, one cupful sugar, one teaspoonful corn starch wet in water, add beaten whites last, and fill the pie with one cup cold water. Bake like a custard pie. Take from the oven while it is only firm enough to tremble.

LEMON PIE.—Six lemons, four cupfuls of sugar, six eggs, two ounces butter. Grate the rind of lemons, and strain the juice, rub the butter and sugar together, then add the eggs well beaten, then the lemon. This makes two pies. Line the plate with rich paste, fill with the mixture. Bake without top crust.

LEMON PIE.—One lemon, one egg, one cupful sugar, one and a half powdered cracker. Beat the egg and sugar together, put in the juice of the lemon, then the rind chopped fine, and last the cracker. Beat all together. After

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the pie is baked, beat the white of one egg and one half cupful of sugar, quite stiff, and pour over the pie, then set in the oven a few minutes. This will make one pie.

LEMON PIE.—Six apples, four lemons, four cupfuls sugar, four eggs; grate the lemons and apples. *Extra.*

MARLBOROUGH PIE.—Two pounds of apple, stewed and strained, one pound butter, melted, one pound sugar, twelve eggs, the juice of two lemons, five tablespoonfuls cream, a little nutmeg and cinnamon. Bake with a nice paste. This amount will fill five medium sized deep plates.

MOCK MINCE PIE.—One cupful sugar, one-half cupful of butter, one half cupful of molasses, one cupful cold water, one cupful raisins, one cupful currants, three powdered crackers, two eggs, one lemon, salt, spice of all kinds, one teaspoonful each. This quantity will make three pies.

MOCK MINCE PIE, No. 2.—Two eggs, one cupful raisins, one cupful vinegar, one cupful sugar, one cupful molasses, six pounded crackers, a teaspoonful of each kind of spice.

SQUASH PIE.—Take one squash of medium size, peel, core, steam and strain. When cold, thin with milk to the consistency of thick apple sauce. Allow four eggs to one quart of milk. Beat eggs, and add sugar, salt and lemon to taste. Very nice.

Should always be used.

SALADS, PICKLES, &c.

BRINE FOR PORK TO FRY.—Two quarts of salt, three pints of molasses, four ounces saltpetre, two ounces cloves, ten quarts water.

CHICKEN OR LOBSTER SALAD.—The meat of two lobsters or two chickens, three-quarters the same bulk of celery, yolks of five eggs, two teaspoonfuls mustard, one teaspoonful pepper, half teaspoonful salt for lobster, whole teaspoonful salt for chicken, one-third cupful of vinegar. One small bottle of sweet oil, stirred gradually into the egg, a few drops at a time. After it begins to thicken, add the other ingredients, well mixed in the vinegar.

CHILI SAUCE.—Forty-eight ripe tomatoes, ten peppers, two large onions, two quarts of vinegar, four tablespoonfuls salt, two teaspoonfuls each cloves, cinnamon, nutmeg and allspice, one cupful of sugar. Slice the tomatoes, chop peppers and onions together, add vinegar and spices, and boil until thick enough. Mustard and curry powder improves this.

CHOW CHOW.—Two quarts green tomatoes, same of onions and pickling beans, two dozen seed cucumbers, half dozen peppers, one head red cabbage, one gallon of vinegar, spice to taste. Chop fine and boil three hours.

CREAM SODA.—Three pounds of white sugar, two ounces tartaric acid, three pints water, juice of one lemon. Boil five minutes, when nearly cold add the beaten whites of three eggs, half a cupful flour mixed with the egg, and half an ounce of checkerberry.

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CURRENT SHRUB.—Put the currants in a porcelain kettle to heat, in order to extract the juice. To each pint of juice add three-quarters of a pound white sugar. Cook long enough to dissolve the sugar thoroughly. Bottle and seal tight. This is a delicious drink when used with equal quantity of ice water.

DRESSING FOR SALAD.—Five tablespoonfuls oil, half a pint of strong vinegar, two teaspoonfuls mustard, one teaspoonful salt, half a teaspoonful of pepper, add little cayenne to taste, four eggs well beaten. Put vinegar on the stove in kettle of hot water and let it come to scald, add the rest of ingredients and stir till it thickens.

DRESSING FOR CABBAGE.—One or two eggs, beaten, half teacupful vinegar, one tablespoonful mustard, butter half the size of an egg. Thin with milk or cream—if milk, more butter should be used—one teaspoonful salt, two teaspoonfuls sugar, pepper. Pour over chopped cabbage.

DRESSING FOR LOBSTER SALAD.—Four eggs, one teaspoonful pepper, one teaspoonful salt, two teaspoonfuls mustard, five tablespoonfuls butter. Beat all together, until it thickens up smooth.

GRAPE PICKLE.—Four quarts grapes, four pounds sugar, one-half pint of vinegar, one tablespoonful of ground cloves. Squeeze the pulp from the skins, put the pulp in a kettle with water enough to keep from scorching, and boil until you can easily separate the seeds by rubbing through a coarse sieve. Then put skins, pulp and juice together and boil fifteen minutes.

HODGE PODGE.—Two quarts of chopped green tomatoes, two of onions, two green peppers, mix together. To the six quarts add one pint brown mustard seed, one cupful of salt. After standing three or four days, add good cider vinegar sufficient to cover it. Keep in dry place.

Is entirely free from Alum.

LEONTINE'S LOBSTER SALAD.—Two medium sized lobsters, one cupful vinegar, piece of butter size of an egg, put them on to boil. Beat up one or two eggs, one teaspoonful each of salt, sugar, mustard, curry, half teaspoonful pepper, juice of one lemon. Put the mixture into the vinegar and cook until it thickens, adding rather more than half a cupful of milk. Add lettuce or celery if you choose. *Very nice.*

OHIO CATSUP.—Take three dozen ripe cucumbers, eight white onions, peel them and chop as fine as possible. Sprinkle over them one half cupful salt. Put the whole into a sieve and let them drain eight hours. Take one cupful of mustard seed, one half cupful of pepper and mix together. Put in a jar, and cover with strong vinegar. Close tight, and let it stand three or four days, when it will be ready for use.

PICKLE FOR BEEF.—Four gallons of water, five pounds salt, one and a half ounces of saltpetre, two large spoonfuls soda, two teacupfuls molasses. Boil and skim, pour over beef when cold.

PICKLE FOR BUTTER.—Two quarts of salt, one quart of sugar, one tablespoonful saltpetre to four quarts of boiling water.

PICKLED CUCUMBERS.—To each one hundred cucumbers put a pint of salt and pour on boiling water sufficient to cover. Cover them tight so as to prevent the steam from escaping, and let them stand twenty-four hours. Take them out and after wiping dry, (care being taken not to break the skin), place them in the keg or firkin in which they are to be kept. Then pour boiling vinegar over them, (if spice is to be used it should be boiled in the vinegar), throw in brown and white mustard seed and close the keg tight. In a fortnight they are ready for use. Should scum afterward arise, strip horse-radish root and throw in.

COOK'S FRIEND Baking Powder

PICKLED EGGS.—Boil one dozen fresh eggs fifteen minutes, put them in cold water to cool, take off the shells and place eggs in a jar, cover them with good vinegar. These are nice for picnics.

PICKLE FOR HAMS.—One quart of salt, one pint of molasses, one pound of sugar, two ounces of saltpetre. Hams may be kept in this pickle three or four weeks before smoking.

PICKLED LEMONS.—One dozen lemons, one half cupful salt, one onion cut fine, one nutmeg grated, one tablespoonful of allspice, one half tablespoonful of ground cloves, same of ginger, one half teaspoonful cayenne pepper, one teacupful of white mustard seed, three teaspoonfuls of brown sugar. Score the lemons, put them into stone jars, alternating with the ingredients. Cover the whole with cider vinegar, put the jars into kettles of boiling water. Boil four hours, then seal tightly; let them stand three months before using.

PICKLED OYSTERS.—Simmer the oysters in their own liquor. Take out the oysters, and into the liquor put pepper and salt, cloves and nutmeg to taste, boil up once and pour over the oysters. Cooked early in the morning, ready for dinner. Will keep two or three days.

PICKLED PEACHES.—Seven pounds of peeled peaches, three and a half pounds sugar, one pint vinegar, cloves or root ginger for spice. Boil and add fruit until scalded, then put in jars and pour on the scalding liquor, and cover tightly.

No. 2.—To every quart of vinegar add one pound sugar. Scald and pour hot over the peaches for six successive mornings.

PICKLED TONGUE.—Take a corned beef tongue and boil until tender, take off the skin, put it into a stone basin

Is a healthful substitute for Shortening.

or jar and cover it with good cider vinegar, add a little all-spice, whole peppers and cloves, not more than one dozen of each.

RASPBERRY VINEGAR.—To ten quarts berries put one and a half pints good vinegar, let them stand two nights; to each quart of juice, put one pound white sugar. Boil over a slow fire fifteen minutes, skim thoroughly, and when cool bottle.

RIPE CUCUMBER SWEET PICKLE.—Pare and slice ripe cucumbers and let them stand over night in very salt water. Take one gallon vinegar, one pound of brown sugar and spice, for a syrup. Use whole spice and let them remain. When the syrup is boiling put in the cucumbers, boil till done. This looks and tastes very nice.

SALAD.—Chop the cabbage, taking out the core and coarse parts of the leaves. Sprinkle with salt, black pepper, dry mustard and celery—salt to suit your taste. To good sized cabbage beat two eggs light, add two cupfuls of vinegar and a piece of butter the size of an egg, heat until it boils and thickens a little, stirring carefully all the time, then pour it hot over the cabbage, mixing thoroughly. When cold it is fit to eat. *Most excellent.*

SALAD DRESSING.—Yolks of six eggs, one teaspoonful of mustard, one teaspoonful salt, one teaspoonful pepper, one and a half teaspoonfuls sweet oil, stirred gradually into the egg, a few drops at a time, until perfectly smooth, then add half cupful of vinegar. Reserve a little of the dressing without the vinegar, to which add capers and olives, split.

SPICED CURRANTS.—Five pounds currants, four pounds brown sugar, one pint vinegar, two tablespoonfuls of cloves, two of cinnamon. Boil slowly two hours.

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SWEET PICKLED PEARS.—One quart vinegar, three pounds brown sugar to six pounds pears. After the pears are peeled put them into cold water, and let them stand awhile, then steam until done. Stick three cloves in each pear. Boil syrup and drop the pears in.

SWEET TOMATO PICKLE.—One peck of green tomatoes, sprinkle on a little salt and let them stand over night, then strain off the water, put them in a kettle with enough vinegar to cover them, add half pound or quarter pound sugar, two cupfuls white mustard seed, one half cupful cloves, one cupful allspice, and a little mace put in a bag. Six green peppers, six onions; cook three hours over a slow fire.

No. 2.—Seven pounds of tomatoes, three pounds of sugar, one quart of vinegar, one ounce each of cloves and cinnamon. Boil three hours. *Never ferments.*

TOMATO PICKLES.—Cut one peck of green tomatoes in slices, and put in a stone jar, cover with one pint of molasses. Skim when it ferments, and your pickles are ready for use. *Very nice.*

TOMATO CATSUP.—Cut up one gallon ripe tomatoes, put in a porcelain kettle and boil. One-half pint of sugar, one-half pint strong cider vinegar, one tablespoonful salt, one teaspoonful cloves, one of allspice, one-quarter teaspoonful cayenne pepper. Boil the tomatoes half an hour, then run them through a sieve. Put them on with spice, vinegar and sugar and boil until there is about two quarts and a pint. Cool and bottle.

TOMATO KETCHUP.—Take one bushel of ripe tomatoes and five onions, boil until soft, squeeze through a hair sieve, add one-half pint salt, one-quarter pound of allspice, two

Once used is always preferred.

ounces cloves, two ounces cayenne pepper, two tablespoonfuls black pepper, two quarts vinegar. Mix and boil three hours. This will fill twelve bottles.

No. 2.—One bushel tomatoes, half a gallon of cider vinegar, one pint salt, one pound allspice, one pound pepper, one quart small white onions. From fifty to one hundred Spanish peppers. Boil eight hours.

WELSH RARE-BIT.—One-quarter pound of nice cheese, cut in thin slices, put into a spider, pouring over it a large cup of milk, stirring until the cheese is dissolved, one-quarter teaspoonful of dry mustard, a dash of pepper, and a pinch of salt. Stir the mixture all the time till dissolved, add three pounded crackers, and a piece of butter the size of a butter-nut. As soon as they are stirred in, turn into warm dish and serve. Nice for tea.

B R E A D .

WHEAT BREAD AND ROLLS.—One cake Fleischman's compressed yeast, three pints warm milk or milk and water, one tablespoonful salt. Soak the yeast in a cupful of the warm water one hour; add to remainder of milk and flour to make a stiff batter. Stir the yeast until well dissolved and add to the batter. Stand in a warm place over night. Early in the morning add flour to knead, and let it rise two or three hours. When well risen, knead well and make into loaves. These should be ready for the oven in about an hour. Care should be taken to keep the tins well covered and out of any draught or cold air.

For the rolls, save a piece of dough about the size of a small loaf. Work in lard or butter the size of an egg. Let it rise once more and cut into pieces the size of a lemon, mould in the hand into biscuits a little longer than wide; thick at the ends and thin in the middle. Fold over and place the rolls quite near together on a round tin plate. Let them rise, and bake about twenty minutes in a brisk oven.

BANNOCK.—One pint Indian meal scalded with one quart milk, six or eight eggs, a little sugar and salt. Stir in eggs when cool, and bake in hot oven.

BLUEBERRY CAKE.—One quart flour, half a cupful butter, one and a half cupfuls white sugar, one cupful sweet milk, two teaspoonfuls cream of tartar, one teaspoonful soda, two eggs. Blueberries.

Is more economical than any other

No. 2.—One cupful milk, three cupfuls flour, one egg, salt, two tablespoonfuls sugar, one of butter, two teaspoonfuls cream of tartar, one of soda, one cupful blueberries.

BREAKFAST PUFFS.—One pint milk, two eggs, little salt, teaspoonful soda, two of cream of tartar, butter size of a walnut, melted, put all into the milk, then stir thoroughly in a pint and a half of flour. Bake in cups.

BROWN BREAD TOGUS.—Three cupfuls sweet milk, one cupful sour milk, three cupfuls Indian meal, one cupful flour, one cupful molasses, one teaspoonful salt, one of soda dissolved in a little warm water.

No. 2, STEAMED.—Three cupfuls of Indian meal, two cupfuls of rye meal, one cupful flour, four tablespoonfuls molasses, two tablespoonfuls yeast, one teaspoonful salt. Stir it up at night with warm water. In the morning add scant teaspoonful saleratus. Steam all the forenoon.

No. 3.—Three cupfuls Indian meal, same of rye, half cupful molasses, one teaspoonful salt, one teaspoonful soda, wet with milk enough to make a stiff batter. Steam five or six hours.

No. 4.—Three cupfuls sour milk, two-thirds cupful molasses, one of water, two of Indian meal, two of Graham flour, two teaspoonfuls soda, salt. Steam three hours.

BUCKWHEAT CAKES.—Two cupfuls buckwheat, one of white flour, one-half cup yeast. In the morning, add two teaspoonfuls sugar, and one teaspoonful soda.

CALIFORNIA BISCUIT.—One half cupful of sugar, two cupfuls milk, two eggs, piece of butter size of an egg, one quart flour, one teaspoonful soda, two teaspoonfuls cream of tartar.

CORN CAKE.—One pint sour milk, one pint Indian meal, one pint flour, two tablespoonfuls sugar, salt, one egg, a small piece of butter, one teaspoonful soda.

COOK'S FRIEND Baking Powder

EGG POP-OVERS.—Three cupfuls flour, three cupfuls milk, three eggs. Beat eggs twenty minutes, add milk and flour. Bake in a quick oven.

FLANNEL CAKES.—To two ounces of butter add a pint of hot milk to melt the butter, a pint of cold milk, five eggs, flour enough to make a stiff batter, a teaspoonful of salt, two tablespoonfuls yeast; set it to rise in a warm place about three hours; butter the griddle and pour on the batter in small cakes.

FRENCH TOAST.—Beat two or three eggs and stir into a pint of milk, with a pinch of salt. Take thin slices of stale bread and dip into it. As you take out the slices set them up on the edge a minute to drain off some of the milk, then brown on both sides on a buttered griddle. Lay them in a hot covered dish, and eat with syrup or butter and sugar.

GRAHAM BREAD.—Take equal quantities Graham meal and flour, add shortening and yeast, mix stiff as flour bread and treat in the same way.

GRAHAM ROLLS.—Two cupfuls of wheat meal, one and a half cupfuls flour, salt, three-fourths cupful sugar, two and one-half cupfuls sour milk, one teaspoonful soda.

INDIAN BREAKFAST CAKE.—Two cupfuls Indian meal, one-third cupful flour, two and a half cupfuls sour milk, one egg, and soda to sweeten the milk.

INDIAN CAKE.—Two cupfuls meal, one cupful flour, one cupful cream, one cupful milk, two-thirds cupful sugar, three eggs, one teaspoonful soda, one of salt.

INDIAN DROP CAKE.—Three cupfuls of meal, one cupful of flour, one pint sour milk, two eggs, two large spoonfuls butter, one cupful sugar, soda enough to sweeten the milk.

MUFFINS.—One cupful sweet milk and an iron spoonful extra, three cupfuls flour, one egg, two teaspoonfuls cream

Never disappoints the user.

of tartar, one of soda, butter size of small egg, one tablespoonful sugar. Beat egg, sugar, butter and cream of tartar together. Stir in part of milk while putting in the flour, dissolve soda in remainder of the milk and stir in after it is well mixed.

No. 2, FLOUR.—One egg, one pint of flour, one and a half pints milk, one teaspoonful butter, rubbed into the flour, one teaspoonful cream of tartar, half teaspoonful soda.

No. 3, GRAHAM.—One cupful of flour, two cupfuls wheat-meal, two tablespoonfuls sugar, one teaspoonful salt, half cupful yeast, well mixed. Add half teaspoonful soda dissolved in a little milk. Not too stiff, almost thin as a batter.

No. 4, GRAHAM.—One egg, half cupful sugar, butter size of an egg, one and a half cupfuls sour milk, one cupful wheat flour, one and a half cupfuls Graham flour, half a teaspoonful soda. Bake in hot roll pans.

No. 5, INDIAN MEAL.—One cupful meal scalded in one pint milk, butter size of an egg, one tablespoonful sugar, salt, one egg, half cupful yeast, and flour enough for rather a stiff batter. Bake in a quick oven.

No. 6 RAISED.—One pint sweet milk, half cupful of yeast, two tablespoonfuls sugar, flour enough to make a batter a little thicker than for fritters. Set to rise over night, and in the morning add two eggs and bake in a quick oven.

No. 7, RAISED.—One quart flour, half a teacupful yeast, two well beaten eggs, one and a half pints warm milk, half a gill melted butter. Let rise, and when light, bake in rings well buttered.

No. 8, RYE.—One pint of sour milk, one pint rye meal, half a cupful molasses, one egg, one teaspoonful saleratus, one cupful flour. Bake for half an hour.

COOK'S FRIEND Baking Powder

OMELETTE.—Seven eggs, one cupful milk. Beat the yolks first, scald the milk with a piece of butter, and pour over the beaten yolks, pepper. Pour into a buttered frying pan, and while browning, beat the whites to a stiff froth, put on one-half the yolks, and fold the other half over the beaten whites. Serve at once. Light and delicious.

No. 2.—Six eggs, the whites and yolks beaten separately, one cupful warm milk, one tablespoonful melted butter, one teaspoonful flour, wet to a paste, salt, pepper, add whites of eggs last. Bake fifteen minutes in a quick oven.

No. 3.—One cupful of milk, two slices of bread broken in milk, small piece of butter, a little salt, yolks of eight eggs, lastly add whites well beaten. Drop in hot pans, when baked on bottom, set in the oven to brown on top.

PANCAKES.—One egg, one cupful milk, one pint flour, half teaspoonful soda, one teaspoonful cream of tartar, salt. Drop from teaspoon in hot lard. Eat with syrup for breakfast.

No. 2.—One egg, a little nutmeg, two-thirds cupful of sugar, one cupful milk, one teaspoonful soda, two teaspoonfuls cream of tartar, three cupfuls of flour. Drop in hot fat.

PARKER HOUSE ROLLS.—Three-quarters of a cupful yeast, three-quarters of a cupful butter, three pints flour, one tablespoonful sugar, one teaspoonful salt. Scald the milk and cool it, rise all day, cut out at night, and rise until morning. Bake in a quick oven. Fold over the edges, and put a bit of butter between the folds. As biscuit, just as nice with less butter.

POTATO CAKES.—Half dozen of common sized potatoes, boiled and mashed smooth, one spoonful of flour, two eggs, salt and pepper. Stir until quite soft, fry like fritters.

Made only by W. D. McLAREN.

POTATO ROLLS.—Boil one pint of sliced and peeled potatoes, pour off the water, mash fine, add one pint and a half of water, then strain. One-half cupful sugar, one tablespoonful lard, one teacupful yeast. Rise over night. This makes one loaf and a pan of rolls.

RUSKS.—Make a sponge of two cupfuls of milk, one cupful yeast, salt, flour enough for a stiff batter. Set it to rise at noon; in the evening mix in a cupful of butter, two cupfuls sugar, two eggs well beaten. Let it stand all night to rise, in the morning mould into cakes, put them into pans so as not to touch, let them rise again, then bake. A little cinnamon may be added if desired.

SQUASH BISCUIT.—One cupful sifted squash, one-half cupful sugar, one cupful milk, one-half cupful yeast, one-half teaspoonful saleratus, butter size of a large egg. Flour to roll out.

SQUASH FRITTERS.—One pint sifted squash, one quart milk, three eggs, one teaspoonful soda, salt, enough flour to make little stiffer batter than for common fritters.

SQUASH GRIDDLE CAKES.—One cupful of sifted squash, one cupful sweet milk, one egg, flour enough to make them the right consistency.

TEA ROLLS.—Boil one cupful of milk, let it get cold, take one quart flour and rub in one-half tablespoonful lard, make a hole in the middle of the flour and pour in the milk and one-quarter cupful yeast and the same amount of sugar. Let this stand over night; in the morning knead it again and form into rolls or biscuits, let it rise until tea-time and bake in a moderately heated oven.

WAFFLES.—One quart flour, little salt, large teaspoonful of butter, two eggs, half cupful yeast. Let it rise all day.

COOK'S FRIEND Baking Powder

NO. 2.—Three pints milk, half a cupful of boiled rice, while hot put in a piece of butter size of an egg, half a cupful yeast, salt, flour to make a stiff batter. Beat the egg very light and add the last thing. Raise over night or during the day.

NO. 3, GERMAN.—Half a pound butter stirred to a cream, yolks of five eggs, mixed with half a pound of flour, half a pint of milk stirred in gradually, and lastly the whites of the eggs beaten to a stiff froth and beaten into the butter.

WHEAT GEMS.—Stir slowly into cold water, unbolted wheat flour enough to make it the consistency of hasty pudding, a little salt, and bake as muffins in a very quick oven.

YEAST, SPLENDID.—Boil eight large potatoes—mash fine—add one pint boiling water, one cupful of sugar, nearly half cupful salt, stir until dissolved. Add one pint of cold water, strain through a sieve, add half cupful yeast, and set to rise ten or twelve hours before bottling. A pinch of hops may be boiled and strained over it with the boiling water.

NO. 2.—Grate four large-sized raw potatoes. Have ready one pint boiling water in which a small pinch of hops has been boiled, strain it over the potato. Set in on the fire to cook five minutes, then add one-half cupful sugar, one-quarter cupful of salt, one pint of cold water, one-half cupful of yeast; let it rise and cork tightly. This yeast will keep three months.

NO. 3, WITHOUT HOPS.—Two large potatoes grated, one large tablespoonful sugar, one even tablespoonful salt. Pour over this a quart of boiling water, when cold add a gill of yeast. For bread—a gill of yeast to a quart of water.

Is best in use.

CAKES.

WEDDING CAKE.—Four pounds flour, four pounds sugar, three pounds butter, forty eggs, five pounds stoned raisins, three pounds currants, one ounce mace, one-half ounce of nutmeg, four teaspoonfuls essence of lemon, four teaspoonfuls cream of tartar stirred in the flour, two teaspoonfuls soda, four dessertspoonfuls baking powder. Beat butter and sugar to a cream; beat whites and yolks separately. Add the flour gradually, then the spice, and the soda. Bake two and a half hours.

ALMOND CAKE.—One and a half cupfuls sugar, half cupful butter, two-thirds cupful milk, three cupfuls flour, whites of seven eggs, one teaspoonful cream of tartar, one-half teaspoonful soda, small cupful almonds blanched and pounded, one large teaspoonful of almond essence. Flavor frosting with rose water.

No. 2.—One cupful butter, two cupfuls sugar, three and one-half cupfuls flour, one-half cupful of milk, whites of eight eggs, two teaspoonfuls cream of tartar, one teaspoonful soda. Flavor with almonds.

No. 3.—Two teacupfuls sugar, one cupful butter, whites of six eggs, one cupful milk, three and a half cupfuls flour, heaping teaspoonful cream of tartar, half teaspoonful of soda, three teaspoonfuls almond extract, half a pound blanched almonds on top. Sprinkle with sugar.

ALMOND SILVER.—One coffee cupful of sugar, one-half cupful of butter, beaten together to a cream. One-half cupful milk, one-half teaspoonful cream of tartar, one-quarter teaspoonful soda. Add whites of four eggs, beaten to a stiff froth, and two cupfuls flour. Flavor with almond.

COOK'S FRIEND Baking Powder

ALMOND OR WHITE.—Whites of six eggs, two cupfuls sugar, one cupful butter, one cupful milk, three cupfuls flour, one teaspoonful cream of tartar, half teaspoonful soda dissolved in the milk, two teaspoonfuls almond essence.

BOSTON GINGERBREAD.—One pound of sugar, one pound of butter, two pounds of flour, six eggs, one pint molasses, one gill of water, one teaspoonful soda, two teaspoonfuls each of allspice, cloves and mace, one quart of fruit, half a pound of citron. Bake in two loaves three hours.

BOSTON PUFFS.—Half a pint boiling milk, piece of butter size of walnut, salt, one and a half cupfuls of flour, scalded together. When cool, beat in three eggs separately. Fry in lard, as pancakes, then roll in sugar and cinnamon mixed.

BREAD CAKE.—Three cupfuls raised dough, two cupfuls sugar, one-half cupful butter, one cupful raisins, one teaspoonful soda, spice to taste.

BRIDE'S CAKE.—One-half cupful butter, two cupfuls sugar, whites of five eggs, one cupful cold water, three cupfuls flour, one teaspoonful soda, two cream of tartar, sift last two into the flour. Flavor with almond. Makes one sheet.

No. 2.—Whites of four eggs, one cupful sugar, half a cupful butter, one-half cupful of milk, two cupfuls flour, two teaspoonfuls cream of tartar, half teaspoonful soda. Flavor with almond.

BRIDGEWATER CAKE.—Two cupfuls of sugar, two-thirds cupful of butter, three eggs, three and a half cupfuls of flour, one cupful sweet milk, half a teaspoonful soda, one teaspoonful cream of tartar.

BUNS.—Three cupfuls milk, one cupful yeast, two cupfuls of sugar, flour enough to make a stiff batter. Rise over night, then add cupful butter, cupful sugar, nutmeg, tea-

Is rich in raising power.

spoonful soda, more flour to make as stiff as bread. After a second rising cut out and rise before baking. Currants if you choose.

CHOCOLATE CAKE.—One cupful butter, two cupfuls of sugar, three and a half cupfuls flour, five eggs, leaving out whites of two, one cupful of milk, one teaspoonful cream of tartar, half teaspoonful soda. **FROSTING.**—While hot, frost with the following : whites of two eggs, one and a half cupfuls sugar, six tablespoonfuls of grated chocolate.

No. 2.—One cupful sugar, half cupful butter, two cupfuls of milk, two cupfuls flour, two eggs, one teaspoonful soda. Grate two squares of chocolate, mix with another half cupful of milk, add yolk of one egg, one teaspoonful vanilla, and sweeten to taste. Boil the mixture until soft, add to the other, bake three-quarters of an hour.

CITRON CAKE.—One pound sugar, three-quarters pound butter, one pound flour, eight eggs, half cupful sour milk, one-half teaspoonful cream of tartar, one teaspoonful of soda, one pound citron.

COCOANUT.—One cupful of sugar, two cupfuls flour, two cupfuls cocoanut, two tablespoonfuls butter, two eggs, one teaspoonful cream of tartar, half teaspoonful soda. Soak the cocoa in a cupful of milk.

No. 2.—Two cupfuls of sugar, one cupful butter, one cupful milk, four cupfuls flour, one teaspoonful soda, two cream of tartar, whites of seven eggs, one cupful grated cocoanut. **FROSTING.**—Whites of three eggs, one cupful of grated cocoanut, sugar as for other frosting.

No. 3.—Four cupfuls flour, three cupfuls sugar, one cupful butter, one cupful milk, one teaspoonful cream of tartar, one-half teaspoonful soda, five eggs, one cocoanut grated, juice of a lemon.

COOK'S FRIEND Baking Powder

No. 4.—One pound sugar, one-half pound of butter, three-quarters pound flour, five eggs, one cocoanut grated.

COOKIES, RICH.—One-half pound butter, one-half pound sugar, two eggs, reserving white of one egg, scant teaspoonful soda. Roll very thin, lay two or three blanched almonds on cake before baking. Wet soda in a drop of milk. Flour sufficient to roll.

No. 2.—One-half cupful butter, one cupful sugar, one-half cupful milk, one egg, flour enough to roll.

No. 3.—Three eggs, one pound butter, three cupfuls of sugar, one cupful sour milk, mace. Sprinkle sugar over the cakes when risen in the oven.

No. 4, RICE FLOUR.—One-half pound of sugar, one-half pound rice flour, four eggs.

COLD WATER CAKE.—Two cupfuls sugar, one cupful butter, one cupful cold water, four cupfuls flour, one cupful each of raisins and currants, three eggs, one teaspoonful soda, two teaspoonfuls cream of tartar, one teaspoonful each of all kinds spice, salt. Put all together and stir well with the hand until smooth.

COMPOSITION.—Two cupfuls butter, three cupfuls of sugar, one cupful milk, five cupfuls flour, five eggs, one pound raisins, one nutmeg, one teaspoonful soda.

CORN STARCH.—One cupful butter, two cupfuls sugar, one cupful sweet milk, one cupful corn-starch, two cupfuls flour, whites of seven eggs, one teaspoonful soda, two cream of tartar. Flavor with lemon or almond. Frosting will improve it. *Very nice.*

CRULLERS.—Three tablespoonfuls of sugar, three tablespoonfuls of lard, three eggs; mix like doughnuts, fry quickly, turn every second.

Is thoroughly healthful.

CREAM CAKES.—One pint hot water, one teaspoonful soda, dry, half pound butter, three-quarters pound flour, ten eggs. Boil the water and butter together and stir in the flour while boiling. Let it cool, then stir in the eggs one at a time, without beating. Drop on buttered tins and bake in a hot oven. **INSIDE.**—One cupful flour, two cupfuls sugar, one quart milk, four eggs, a pinch of salt. Boil the milk, beat the flour, sugar and eggs together, and stir into the milk while boiling. Flavor.

CRUMPETS.—One cupful brown sugar, one cupful chopped raisins, one-half cupful of butter, one egg, half teaspoonful soda in a large spoonful of milk. All kinds of spice. Roll thin.

CURRENT CAKE.—Three-quarters of a cupful of butter, two cupfuls sugar, three cupfuls flour, one cupful of milk, one and a half cupfuls currants, four eggs, one teaspoonful soda, two cream of tartar.

DAYTON.—One cupful of butter, two cupfuls sugar, three cupfuls flour, five eggs, one-half cupful milk, one teaspoonful cream of tartar, one-half teaspoonful soda. This cake is very nice spiced a good deal, with raisins and other fruit added.

DELICATE.—Two cupfuls sugar, one-half cupful of butter, whites of six eggs, three-quarters cupful sweet milk, nearly three cupfuls flour, half teaspoonful soda, one teaspoonful cream of tartar, lemon for flavoring.

No. 2.—One and a half cupfuls sugar, one-half cupful of butter, one-half cupful milk, half teaspoonful soda, two cupfuls of flour, into which rub one teaspoonful cream of tartar. Add last the whites of four eggs beaten to a stiff froth. Flavor with lemon.

COOK'S FRIEND Baking Powder

DELICIOUS—Two cupfuls sugar, one cupful of butter, one cupful milk, three cupfuls flour, three eggs, half a teaspoonful of soda, scant teaspoonful cream of tartar. Stir the butter and sugar together, add beaten yolks, then the beaten whites. Dissolve the soda in the milk, rub cream of tartar in the flour, and add the last thing. *Very nice.*

DOUGHNUTS.—Two cupfuls sugar, two cupfuls of sour milk, two eggs, small piece melted butter, one teaspoonful soda, a little salt. Make very soft, better to stand a few days before frying.

NO. 2, AUNT CAROLINE'S.—Two quarts flour, two and a half cupfuls of granulated sugar, two eggs, two-thirds cupful yeast mixed together. Stir a teaspoonful of cinnamon, one teaspoonful salt, butter size of a large egg into two-thirds of a pint of milk heated. Mix the above ingredients with this milk. Rise over night, knead well.

NO. 3, AUNT GRANT'S.—Six heaping tablespoonfuls of sugar, one of butter, two or three eggs, one cupful of sour milk, half a teaspoonful soda. Spice.

NO. 4.—One pint sweet milk, one teaspoonful of soda, two cupfuls of sugar, one-half cupful butter, four eggs, one nutmeg, salt, flour enough to roll out.

ENGLISH WALNUT CAKE.—One scant cupful butter, two cupfuls sugar, three cupfuls flour, one cupful milk, four eggs, one pound English walnuts, one teaspoonful cream of tartar, half teaspoonful of soda. Bake in sheets.

FEATHER.—One and a half cupfuls sugar, three cupfuls of flour, one-quarter cupful butter, three-quarters cupful of milk, two eggs, two teaspoonfuls cream of tartar, one of soda, salt, flavor with lemon.

FRENCH CAKE.—Two cupfuls sugar, one-half cupful of butter, one cupful of milk, three cupfuls of flour, two tea-

Has all ingredients of best quality.

spoonfuls cream of tartar, one teaspoonful of soda, dissolved in milk. Beat the sugar, butter, cream of tartar and yolks together, whites separately, four eggs.

FRENCH LOAF.—One pound sugar, half pound of butter, two eggs, half pint milk, one pound flour, one teaspoonful soda, one pound raisins, one cupful currants, one nutmeg, citron.

FRUIT.—One pound citron, two pounds currants, two pounds raisins, one pound flour, one pound of butter, one pound sugar, nine eggs, half teaspoonful soda, half cupful molasses, one teaspoonful each of cloves, nutmeg, mace, cinnamon and allspice, and two of lemon.

No. 2.—Five eggs, two cupfuls brown sugar, one-half cupful molasses, one and a half cupfuls butter, three and a half cupfuls of flour, three-quarters pound citron, one and a half pounds currants, same of raisins, spice of all kinds. Bake three or four hours very slowly.

GERMAN CAKES.—One cupful of butter, two cupfuls of sugar, three and a half cupfuls flour, half teaspoonful soda, one teaspoonful cream of tartar, half cupful milk, four eggs. Drop into buttered tins, sprinkle with sugar and cinnamon.

GINGERBREAD, SUGAR.—Six cupfuls of flour, two cupfuls sugar, one cupful butter, one cupful milk, one teaspoonful soda. Roll thin.

No. 2, HARD SUGAR.—Three-quarters pound of sugar, same of butter, one and a half pounds flour, four eggs, ginger, small teaspoonful of soda. Roll very thin and bake on tin sheets.

No. 3, MOLASSES.—One cupful molasses, one large table-spoonful lard, one teaspoonful salt, one teaspoonful ginger, one teaspoonful soda, dissolved in one-half cupful cold water, three scant cupfuls flour.

COOK'S FRIEND Baking Powder

GINGER PUFFS.—One cupful molasses, one cupful of sugar, one cupful water, one-half cupful of butter, one egg, five cupfuls flour, one tablespoonful soda, one tablespoonful ginger and cinnamon. Drop on tins and bake.

GINGER SNAPS.—One cupful butter, one cupful sugar, two cupfuls molasses, one cupful of warm water, two teaspoonfuls soda, four tablespoonfuls ginger, roll thin, bake in hot oven.

No. 2.—One and a half pounds flour, one-half pound lard, one pint molasses, three teaspoonfuls soda dissolved in a little water, two tablespoonfuls of ginger, little salt. Rub flour and lard together, roll thin, cut in squares.

GOLD CAKE.—Yolks of eight eggs, one tablespoonful butter, four cupfuls of flour, one cupful sweet milk, two cupfuls of sugar, one teaspoonful soda, two teaspoonfuls cream of tartar. Flavor with lemon.

GOLDEN.—Yolks of eight eggs, one cupful of sugar, two cupfuls of flour, one-half cupful of butter, one-half cupful of milk, one teaspoonful cream of tartar, half teaspoonful soda. Flavor with vanilla.

HARRISON.—Two cupfuls molasses, two cupfuls butter, one cupful milk, five cupfuls flour, four eggs, two pounds chopped raisins, one teaspoonful soda.

HENRY CAKE.—One half cupful of butter, two cupfuls sugar, one cupful milk, three and a half cupfuls of flour, three eggs, one teaspoonful cream of tartar, one-half teaspoonful of soda, one cupful chopped walnuts, one cupful currants. Flavor with lemon.

HARTFORD ELECTION CAKE.—Two and a half pounds butter, three pounds sugar, four and a half pounds flour, three pounds raisins, four eggs, one pint yeast, one quart

Should always be used.

milk, mix the butter and sugar as for pound cake. Take one-half tins beaten and mix with flour, milk and yeast and set it to rise over night. In the morning add the other half of sugar and butter, eggs, raisins and spices, and let it rise again. Put in pans and let stand an hour before baking.

HERMITS.—One cupful butter, one and a half cupfuls of sugar, one cupful raisins, three eggs, one teaspoonful soda dissolved in a little milk, all kinds spice, flour to roll out.

HICKORY-NUT CAKE.—One cupful butter, four cupfuls flour, three cupfuls sugar, one cupful sweet milk, four eggs, one teaspoonful soda, one pint hickory-nut meat, half pint raisins.

IMPERIAL.—One pound of butter, one pound sugar, one pound chopped raisins, one-quarter pound citron, one pound flour, half pound blanched almonds put in whole, eight eggs, mace.

JELLY CAKE.—Two and one-half cupfuls of sugar, one cupful butter, one cupful milk, four cupfuls flour, three eggs, one teaspoonful cream of tartar, half teaspoonful soda.

JUMBLES, NICE.—Three cupfuls of butter, three cupfuls sugar, six eggs, one-third cupful of milk, half teaspoonful soda, flour to roll easily. Scatter on sugar. Cut in fancy shapes. This makes many and will keep well.

No. 2, SOFT.—Two cupfuls of sugar, one cupful butter, three eggs, two-thirds cupful sour milk, half teaspoonful soda, four heaping cupfuls of flour. Drop them on a tin with a spoon some distance apart; if too thin, add a little more flour.

JULIA CAKE.—One cupful sugar, one-half cupful butter, half cupful sweet milk, two eggs, two cupfuls of flour, one teaspoonful cream of tartar, half teaspoonful soda. Vanilla.

COOK'S FRIEND Baking Powder

LEMON SNAPS.—One cupful butter, two cupfuls sugar, one-third cupful milk, three eggs, one teaspoonful soda, two teaspoonfuls of lemon.

MAGIC CAKE.—One cupful sugar, half cupful butter, one and a half cupfuls of flour, three eggs, three tablespoonfuls milk, half teaspoonful soda, one teaspoonful cream of tartar, flavor with vanilla or nutmeg.

MAGGIE'S GINGERBREAD.—One cupful molasses, one-half cupful butter and lard mixed, two-thirds cupful sour milk, one teaspoonful soda, one teaspoonful ginger, five coffee cupfuls flour. Mix as soft as you can roll.

MARbled CHOCOLATE CAKE.—One cupful butter, two cupfuls powdered sugar, three cupfuls flour, four eggs, one cupful sweet milk, half teaspoonful soda, one cream of tartar. After this is well mixed take out one and a half cupfuls of it and mix with it enough chocolate previously melted in a few drops of hot water to give a dark color. Then put in pans in separate layers and bake half an hour.

MARSHALL CAKE.—Two and a half cupfuls sugar, one cupful butter, one cupful milk, four cupfuls flour, four eggs, one teaspoonful soda and one of cream of tartar. Bake in two sheets plain; for the third sheet, add two tablespoonfuls of molasses, one cupful raisins, one cupful of currants, one-quarter pound citron, all kinds spices. Wet this sheet with the white of an egg and place between the light ones.

MOLASSES.—One cupful of molasses, two cupfuls sugar, one-half cupful butter or lard, one teaspoonful soda, one cupful of boiling water, salt and ginger. To be made soft and dropped from the spoon.

MOLASSES CAKE.—One pint molasses, six ounces butter, three well-beaten eggs, one-half pint of milk, one teaspoonful soda. Warm molasses enough to melt butter, dissolve

Is entirely free from Alum.

soda in milk, mix, add eggs, thicken with flour to the consistency of pound cake. Flavor with lemon.

MOLASSES DROP.—One cupful molasses, one cupful of sugar, one cupful warm water, one teaspoonful soda, flour enough to drop from a spoon, one tablespoonful butter.

MRS. CLARK'S.—One cupful of sugar, one-half cupful of butter, two eggs, one teaspoonful cream of tartar, half teaspoonful soda, two cupfuls flour, half cupful milk.

NICE CAKE.—One and a half cupfuls butter, one cupful sugar, half cupful milk, two cupfuls flour, three eggs, one teaspoonful cream of tartar, half teaspoonful soda. Beat the whites separately and add just before putting into the oven. Bake thirty minutes.

PLAIN RAISIN.—One-half cupful molasses, one cupful sugar, one-half cupful of butter, one-half cupful sour milk, one teaspoonful soda, two eggs, three cupfuls of flour. Raisins and spice.

PICCOLOMINI.—Three cupfuls sugar, one cupful butter, rub to a cream. Beat five eggs very light, and stir gradually into the mixture together, with four heaping cupfuls flour and one of sweet milk. Dissolve in a little warm water, half teaspoonful soda, one cream of tartar, add nutmeg and wine-glassful rose water.

RICE FLOUR.—One cupful butter, one cupful sugar, five eggs, two cupfuls rice flour.

ROCKLAND.—One cupful butter, two cupfuls sugar, one cupful milk, five eggs, half teaspoonful soda, one teaspoonful cream of tartar, four cupfuls flour. Makes two loaves.

SALLY JEWETT CAKE.—Three-quarters pound of sugar, one-half pound butter, one cupful molasses, one cupful milk.

COOK'S FRIEND Baking Powder

five eggs, one pound flour, one heaping tablespoonful of soda, one pound raisins, two teaspoonfuls each of cloves and cinnamon, one each of nutmeg, currants, and citron.

SILVER.—Two cupfuls of sugar, two and one-half cupfuls flour, one-half cupful butter, three-quarters cupful milk, whites of eight eggs, one teaspoonful cream of tartar, half teaspoonful of soda. Almond essence and chocolate frosting.

SNOW.—One pound of sugar, three-quarters pound butter, one pound flour, whites of sixteen eggs, lemon or rose water.

SPICE.—One cupful butter, one and a half cupfuls sugar, two-thirds cupful milk, three eggs, three cupfuls flour, one teaspoonful of each kind of spice, one cupful raisins, one teaspoonful of soda, citron and currants if you choose. Bake in roll pans.

SPONGE.—One cupful sugar, one cupful flour, four eggs, half teaspoonful soda sifted in dry.

No. 2.—Three cupfuls sugar, six eggs, one cupful of cold water, a little salt, four cupfuls flour, one teaspoonful soda, two of cream of tartar. Beat the yolks and stir into sugar until smooth, then add the whites beaten lightly, then cold water with soda, then flour with cream of tartar, two teaspoonfuls lemon put in last.

No. 3.—Four eggs, one cupful of sugar, one cupful flour. Beat the whites stiff, then the sugar must be well beaten into the whites; add next the yolks previously well beaten, and just as you are ready to put into the oven, stir the flour in.
Very nice.

SPONGE CAKE, No. 4.—Eight eggs, two scant cupfuls flour, one teaspoonful mace, beat the whites and yolks separately, then together, stir in two cupfuls of sugar, and then flour. Bake in quick oven. *Nice.*

Is a healthful substitute for Shortening.

SPONGE DROP.—Beat eight eggs very light, add one pound sugar, twelve ounces flour. Flavor with lemon or almond. Drop them on tins with teaspoon, sift sugar over them and bake in a quick oven.

TRIFLES.—One egg beaten thoroughly, one teaspoonful salt, all the flour that can be kneaded in. Roll as thin as paper. Fry in hot lard.

WALNUT CAKE.—One cupful butter, two cupfuls sugar, three and a half cupfuls flour; two-thirds cupful milk, one cupful chopped raisins, one cupful walnuts, half teaspoonful soda.

WHITE CAKE.—Whites of eight eggs, two cupfuls of sugar, one-half cupful butter, three-quarters cupful milk, three cupfuls flour, one teaspoonful cream of tartar, half teaspoonful of soda. Bake in layers, spread each with icing and grated cocoanut, and when put together cover the whole with the icing and cocoanut.

No. 2.—One cupful butter, two cupfuls sugar, three and one-half cupfuls flour, whites of five eggs, one cupful milk, one teaspoonful cream of tartar, half teaspoonful soda. Flavor with almond.

WHITE MOUNTAIN.—One cupful butter, two cupfuls sugar, four eggs, three and a half cupfuls flour, two-thirds of cupful milk, one teaspoonful cream of tartar, half teaspoonful soda, one teaspoonful extract of lemon. Bake in four thin sheets, and when done put a layer of frosting between each sheet.

METHODIST CAKE.—Two eggs, one cupful sugar, one cupful sweet milk, half cupful butter, two teaspoonfuls cream of tartar, one teaspoonful soda, two cupfuls flour. Bake in three layers. Put raisins, currants and spices in the middle

COOK'S FRIEND Baking Powder

layer ; put frosting between one layer and jelly between the other, and frosting on top.

FIG CAKE.—**WHITE PART.**—One and a half cupfuls sugar, two cupfuls flour, two-thirds cupful sweet milk, half cupful butter, whites of five eggs, two teaspoonfuls baking powder. Bake in two layers. **DARK PART.**—One cupful brown sugar, butter size of walnut, one cupful flour, one cupful chopped figs, half cupful sweet milk, one egg, one teaspoonfull baking powder. Place the fig cake between the light cake with a little frosting.

MINNEHAHA FILLING FOR CAKE.—One cupful English walnuts and one cupful raisins chopped together. Take one cupful granulated sugar ; boil in a little water, until it hardens in water, pour in the frothed white of one egg ; mix this with the nuts and raisins and put between the layers. Put white frosting on the top.

Once used is always preferred.

FANCY.

ALMOND CAKES.—Whites of five eggs, stir in sugar enough to make it stiff, with just a little pinch of flour, half a pound of almonds scalded and pounded; drop on buttered tins and bake in a quick oven.

ALMOND CREAM.—One cupful of thick sour cream beaten to a froth, two cupfuls white sugar, one cupful blanched almonds chopped very fine, one teaspoonful vanilla. This is enough for two cakes spread like jelly cakes.

APPLE JELLY.—Pare and cut into slices eighteen large acid apples, boil them in as much water as will cover them, when quite soft dip a coarse cloth into hot water, wring dry, and strain the apples through it. To one pint of juice allow fourteen ounces of sugar. Add the peel of one lemon. Boil twenty minutes, take out the peel and put in jars.

No. 2.—One-half peck good tart apples, three pints water, boil until done enough to run a straw through them, then drain through a sieve. Three-quarters pound of sugar to one pint of juice. Boil twenty minutes.

CHECKERBERRY DROPS.—One pint sugar, five tablespoonfuls water, boil four minutes. Two tablespoonfuls sugar, half teaspoonful cream of tartar, fifteen drops of oil of checkerberry stirred into mixture after boiling. Drop on tin or paper.

CARAMELS.—One cupful sugar, one cupful molasses, one gill cream, piece of butter size of an egg, quarter pound chocolate, cook until it ropes, pour on buttered tins and cut in squares just before it is cold.

COOK'S FRIEND Baking Powder

CHOCOLATE DROPS.—Two cupfuls of sugar, one-half cupful water, boil three minutes, take from the fire, and cool in a pan of water, stirring constantly till cold enough to roll into small balls. Place them on buttered tins. Take one-half bar of chocolate, not sweetened, and break into small pieces and place in a plate over the teakettle. When this is melted, take the balls on a straw and roll in this chocolate. Flavor the cream and chocolate with vanilla.

CHOCOLATE FROSTING.—Beat the whites of two eggs to a stiff froth, add one and a half cupfuls sugar, and four tablespoonfuls of chocolate.

CIDER JELLY.—One half box of gelatine with cold water sufficient to cover it, let it stand one hour, then add the grated rind and juice of one lemon, one-half pint or little more of sugar, two-thirds of a pint of cider, and a pint and a half of boiling water, strain into moulds.

COCOANUT FROSTING.—Beat the whites of five eggs to a stiff froth, add two cupfuls of prepared cocoanut, and powdered sugar enough to make it sufficiently stiff to spread with a knife. Flavor with extract lemon, vanilla, or almond. After spreading the frosting upon the cake, sprinkle a little dry cocoanut over it.

CONSERVE FOR TEA.—Pare and slice very thin a dozen nice oranges, lay them in a fruit dish, sprinkle sugar and grated cocoanut over each layer of oranges, till the dish is full. Prepare in the morning.

FRUIT ICE CREAM.—Two quarts milk, six eggs, about one and a half pounds sugar, one and a half tablespoonfuls of Bermuda arrowroot. Cook it as a custard. When cold flavor with two spoonfuls vanilla. Then add one pound figs, one quarter pound citron, and other fruits, cut fine. Freeze like ice cream.

Is more economical than any other

KISSES.—Whites of four eggs, two cupfuls of sugar. Flavor as you please, drop on a tin covered with paper, and bake in a moderate oven.

CAFFAROMA COFFEE.—How to make coffee and have it always turn out well is worth learning. An old Planter's advice is as follows:—

Always get what is called "Caffaroma" Coffee, there being a great difference in coffee. And by asking for "Caffaroma" Coffee, which the grocers always keep, you are always sure of getting absolutely pure unadulterated Coffee, it is sold in one and two pound sealed tins. Allow about one teaspoonful for each person, and one for the pot, (a French coffee-pot is preferred), which must be kept clean; pour in about half a cupful of water to each cup required; allow to steep for say, quarter to half an hour; when if in an ordinary pot, the shell of an egg may be added to clarify. Serve with warm milk or cream. No hot water or you spoil it. Sweetened to the liking, you have a most delicious drink.

To those who prefer Chicory, it is best to buy it separate and mix for yourself, say five parts Caffaroma to one part Chicory, this proportion of Chicory may be increased to one half.

COFFEE CREAM.—Steep four tablespoonfuls Caffaroma coffee in one quart of water, half box gelatine, one cupful sugar; when the gelatine is well dissolved, pour over it the coffee, well settled and strained; add the sugar, stir well and strain into moulds.

COFFEE CREAM.—Soak one ounce gelatine in a little cold water half an hour; then place it over boiling water and add one gill of strong Caffaroma coffee and one gill sugar. When the gelatine is dissolved, take from the fire, stir in three gills of cream and put into moulds.

LEMON MERINGUES.—Whites of three eggs beaten to a froth, one cupful sugar, juice and rind of one lemon. Line some tins with a rich pastry and bake in a quick oven.

COOK'S FRIEND Baking Powder

MERINGUES.—The whites of four eggs beaten very thoroughly, one-half spoonful extract of almond, three cupfuls granulated sugar stirred in lightly. Drop from teaspoon on paper, bake in not very hot oven, let them stay in a warm place till fully set.

MOLASSES CANDY.—One pint of molasses, one pound of white sugar, large tablespoonful of vinegar, half coffee cupful of cold water, piece of butter large as a walnut. Boil all together in a spider, without stirring, twenty minutes.

ORANGE JELLY.—Dissolve one-half cupful gelatine in one cupful cold water. After standing one-half hour add a cupful boiling water. Drain this into the juice of twelve oranges, juice and grated rind of two lemons. Sweeten with about two cupfuls sugar. Strain.

PEPPERMINTS.—One cupful of sugar, one-half cupful of water, boil, stirring often, twenty minutes. Take from the stove and add half teaspoonful cream of tartar, and peppermint to taste.

POP BEER.—One pound sugar, one ounce cream of tartar, one ounce ginger, juice of two lemons, four quarts boiling water. When cold add a Fleischman's compressed yeast cake dissolved in a little water. Let it stand twenty-four hours and bottle.

ROSE CAKES.—One-half pound butter, three-quarters pound of sugar, one pound flour, six eggs, rose water. Drop on pans.

WHITE FROSTING FOR CAKE.—Beat white of one egg to a froth, then beat into it very gradually one teacupful of powdered sugar, and one scant teaspoonful of corn-starch, together with the juice of one lemon. Beat until very white, and then wet a knife in cold water and spread over the cake. Set in a warm place to harden.

Never disappoints the user.

MISCELLANEOUS.

BURNS AND SCALDS.—The best remedy for burns and scalds is glycerine. A rag soaked in it should be laid upon the burn. If glycerine is not at hand, common kitchen whitening should be powdered and crumbled over the part till it forms a thick layer, then cotton wool placed over it. If either of these remedies be applied immediately to a slight burn, they will very speedily ease the pain, and most likely prevent the formation of a blister. If a blister should form, it should be pricked, and fresh whitening or glycerine laid upon the place. Next to whitening, flour is to be recommended. The part should be carefully excluded from the air, and kept as quiet as possible. The sore should be dressed every other day. Frequent handling will injure it.

CARPET BUG.—Those who are thrifty householders, who care for the preservation of whatever carpets may cover their floor, be they of ingrain or tapestry, of Velours or the richest and most costly kind manufactured, and to those who possess carriage furniture, blanket robes, cushions, seats, will this article be found of interest. It belongs to the family *Dermestida*, which comprises many of those destructive insects which brings to mind the biblical quotation of moths, etc. Care must be taken not to confound it with the well-known carpet moth, from which it differs entirely, both in its appearance and habit. Concealing itself beneath the carpet, or in the folds of rugs and cushioned seats, it preys not only upon woollen but cotton fabrics, and is there-

COOK'S FRIEND Baking Powder

fore to be apprehended where ordinary moths would never be found. Sometimes it will follow the lines of cracks across a floor, eating holes in a carpet frequently an inch in diameter. It is a small ovate object, about one-tenth of an inch in length and thickly clothed with numerous short bristle-like hairs, terminating in a pencil of these forming a tail. It is exceedingly active in its motions, and glides away very rapidly. Like the house-fly it disappears in the winter, and eats only during the summer months.

"It is necessary to look for them frequently, and for the greater convenience of repeated search many of the house-keepers have left their carpets unnailed."

CEMENT.—Broken china may be mended by a paste made of the white of an egg mixed with flour. The article thus mended will not hold water, without coming to pieces, but for vases, lamp shades and similar articles this paste answers a very good purpose, and is always at hand.

CLEANSING BOTTLES.—Partly fill the bottle with soap suds, drop in one or two dozen tacks, or some small nails and shake them up briskly.

CLEANSING GLASS JARS.—Fill them up with rather hot water, and stir in a spoonful or so, of pearlash, (or caustic potash is better,) pouring off, and repeating if necessary. The adhering contents will be immediately disengaged. In extreme cases let the water and pearlash stand a few hours. Rinse the jar with cold water.

CLEANSING JARS.—Stone jars which have become offensive and unfit for use can be rendered perfectly sweet by packing them full of earth, and letting them stand two or three weeks.

CLEANING KNIVES.—The very best way to clean a stained steel knife is to cut a solid potato in two, dip one piece in brick dust and rub the blade with it.

Made only by W. D. McLAREN.

CURE FOR BOILS.—The skin of a boiled egg is the most efficacious remedy which can be applied to a boil. Peel it carefully, wet and apply it. It will draw off the matter and relieve the soreness in a few hours.

CURE FOR CHILBLAINS.—We think our remedy is a sure thing, here it is: Take fine salt, pour on enough camphor to dissolve it, then rub the parts afflicted with it. A few applications will cure.

CURE FOR DYSENTERY.—Take some Indian corn, roasted and ground in the manner of coffee, (or coarse meal browned,) boil in a sufficient quantity of water to produce a strong liquid like coffee, and drink a teacupful warm, two or three times a day. One day's practice will ordinarily effect a cure.

CURE FOR POISONING.—While waiting for the physician, give the patient an emetic of warm mustard water. After vomiting has been produced, let the patient swallow whites of one or two eggs and drink strong coffee.

CURE FOR SMALL POX.—The worst case of small pox can be cured in three days simply by the use of cream of tartar. One ounce cream of tartar dissolved in a pint water, drank at intervals when cold, is a certain, never failing remedy. It has cured thousands, never leaves a mark, never causes blindness, and avoids tedious lingering.

CURE FOR WARTS.—Take half an ounce of sulphur, half an ounce of alcohol, 95 per cent, put into an ounce vial, shake them well together, and apply freely once or twice a day for two or three weeks. By the end of this time, or a month, the warts will all be gone.

COOK'S FRIEND Baking Powder

HOW TO CHOOSE MEAT.—It is always important to know how to choose meat in buying. Ox beef should be of fine grain or fibre, the flesh or lean of a bright red color, and firm, the fat white, and distributed throughout the lean; it should not be yellow or semi-fluid. If the meat be entirely lean it will be tough and its nutritive power be low. Veal is dry if fresh. It should be close-grained. If the meat be moist and flabby it is stale. Mutton should be of a clear, deep pink tint; firm, and with a liberal supply of fat. Fine wether mutton may be recognized by the presence of a small mass of fat on the upper part of the leg. It is more nutritious than ordinary mutton, the darker its tint the finer its flavor. Pork should be of a pale deep pink tint, and the fat very firm. If it be soft or the fat be yellow, the meat is bad. If it be semi-fluid the animal has probably been fed on flesh.

HOW TO COOK STEAK.—To cook steak tender, cut it on both sides with a sharp knife, in little squares a quarter of an inch in size, and two or three lines deep; then place it in the frying pan, having the latter hot, and with a bit of melted butter in it, put a cover over the frying pan, to confine the steam. When cooked on one side, turn it over on the other. When nearly done, remove the cover and brown it a little. Take it up on a warm platter, salt and serve. Treated in this way, steak is much more juicy and tender than when it is pounded.

HOW TO CLEAN PAINT.—Have clean warm water, dip a piece of flannel in the water and squeeze nearly dry, take as much whitening as will adhere to it, apply it to the paint, when a little rubbing will instantly remove any dirt or grease; after which wash the part with clean water. Paint thus cleaned looks as well as when first laid on.

Is best in use.

INK REMOVED FROM MAHOGANY.—Put a few drops spirits of nitre in a teaspoonful of water, touch the spot with a feather dipped in the mixture, and on the ink disappearing, rub it over immediately with a rag wet in cold water, to prevent a white mark being left.

MANNER OF COOKING.—Good cooking is always done slowly, and the expense in the long run of fuel for cooking little things need not be greater than that incurred for immense fires with which to roast joints. The cook, once accustomed to prepare fresh food every day, will find no difficulty and make no objection. English eaters, as a class, may be termed more nice than wise. They have an invincible horror of “messes,” and are fond of declaring their conviction that “after all, plain living is the best.” Now, the reason why a number of good things are refused on the grounds that they are not “plain” is, no doubt, the fault of the cook. She *will* boil instead of gently simmering; she *will* harden meat in the frying pan instead of slowing and gently cooking it in the manner the French call *saute*, and *will* generally render good food as indigestible as fire and opportunity will allow.

REMEDY FOR A FELON.—One pint of common soft soap, stir into it air-slaked lime till it be of the consistency of glazier's putty. Make a leather thimble, fill it with this composition and insert the finger therein.

REMEDY FOR BAD BREATH.—Three hours before breakfast take a teaspoonful of the following mixture: Chlorate of potassa, two drachms; sweetened water, four ounces. Wash the mouth occasionally with the same mixture, and the breath will be as sweet as an infant's of two months.

TO REMOVE A TIGHT RING.—Thread a needle with strong thread; pass carefully under the ring, head first,

COOK'S FRIEND Baking Powder

pull the thread through a few inches towards the hand; wrap the long end of the thread tightly around the finger, regularly all down to the nail to reduce its size. Then take hold of the short end of the thread, and unwind it. The thread pressing against the ring will gradually remove it from the finger. This never failing method will remove the tightest ring without difficulty, however swollen the finger may be.

TO REMOVE PAINT AND PUTTY FROM WINDOW GLASS.—
Put sufficient soda into hot water to make a strong solution, and with this, saturate the paint which adheres to the glass. Let it remain until nearly dry, then rub off with a woollen cloth.

KITCHEN RHIME.

Always have lobster sauce with salmon,
And put mint sauce your roasted lamb on.

In dressing salad mind this law—
With two hard yolks use one that's raw.

Roast pork, *sans* apple sauce, past doubt,
Is "Hamlet" with the Prince left out.

Broil lightly your beefsteak—to fry it
Argues contempt of Christian diet.

To roast Spring chickens is to spoil 'em—
Just split 'em down the back and broil 'em.

The cook deserves a hearty cuffing
Who serves roast fowl with tasteless stuffing.

Is rich in raising power.

Weights and Measures.

—:o:—

WHEAT FLOUR,	- - -	1 lb.,	- - -	=	1 quart.
INDIAN MEAL,,	- - -	1 lb., 2 oz.,	- - -	=	1 quart.
BUTTER, when soft,	- - -	1 lb.,	- - -	=	1 quart.
LOAF SUGAR, broken,	- - -	1 lb.,	- - -	=	1 quart.
WHITE SUGAR, powdered,	- - -	1 lb., 2 oz.,	- - -	=	1 quart.
BEST BROWN SUGAR,	- - -	1 lb., 2 oz.,	- - -	=	1 quart.
EGGS,	- - -	10	- - -	=	1 quart.

Liquid Measures.

—:o:—

16 large tablespoons,	- - -	=	1-2 pint.
8 " "	- - -	=	1 gill.
4 " "	- - -	=	1-2 gill.

A common sized tumbler holds 1-2 pint.

A common sized wine-glass holds 1-2 gill.

COOK'S FRIEND Baking Powder

Time for Boiling Vegetables.

GREEN PEAS,	- - - - -	1-2 hour.
STRING BEANS,	- - - - -	3 hours.
SQUASH,	- - - - -	1-2 hour.
ASPARAGUS,	- - - - -	20 minutes.
CABBAGE,	- - - - -	2 hours.
TURNIPS,	- - - - -	1½ hours.
PARSNIPS,	- - - - -	1½ hours.
CARROTS,	- - - - -	2 hours.
BEETS,	- - - - -	4 hours.
SHELLED BEANS,	- - - - -	1 hour.
ONIONS,	- - - - -	1 hour.
POTATOES,	- - - - -	1-2 hour.
SPINACH,	- - - - -	1½ hours.

Is thoroughly healthful.



ESSENTIALS.



An oven hot, a well greased pan,
A clock that tells no lies,
A set of weights or balances,
A spoon, a scoop, a pinch of salt,
Cream of tartar, eggs and spice.



COOK'S FRIEND Baking Powder

CANDY.

CHOCOLATE CARAMELS.—One cupful brown sugar, half cupful chocolate, quarter cupful milk, one-eighth cupful molasses, one-sixteenth cupful butter. Boil until thick and spread on buttered dishes. When slightly cool mark in squares with a knife-blade, and break when cold.

CHOCOLATE DROPS, (for the cream.)—Boil two cupfuls sugar and half cupful milk or water for five minutes, add one teaspoonful vanilla, then beat for half an hour or till stiff enough to hold; make into drops.

(For the chocolate.)—Three-quarters of a half pound cake of unsweetened chocolate. Grate and steam over the tea-kettle. Drop the creams when hard (one at a time) into the hot chocolate, using two forks to pick them out quickly. Set the drops on one fork, using the other to scrape the chocolate off the cream. Gently slip the drop on to a buttered plate. If, when cool, the drops stick to the plate, hold over the steam of the kettle and slide off.

COCOANUT AND CHOCOLATE CANDY.—Two sticks of unsweetened chocolate, half a cupful of milk; when melted add one and a half cupfuls of white sugar, boil until very thick, remove from stove and put in mixture two tablespoonfuls of cocoanut, stir five minutes, then pour on buttered plates.

MOLASSES CANDY.—One pint molasses, six tablespoonfuls white sugar, boil until it becomes very thick it can scarcely be stirred. Then put one-half teaspoonful of soda

Has all ingredients of best quality.

and stir quickly until it gets light and frothy. Pour, on a buttered dish and let it stand a few minutes, in a cool place.

NUT CANDY.—Two cupfuls white sugar, half cupful sweet milk. Boil twenty minutes and add a cupful of nuts. Then beat until very thick and pour on buttered plates.

Cream and cocoanut candy made in the same way.

BUTTER SCOTCH.—Two cupfuls sugar, one tablespoonful water, piece of butter size of an egg, boil without stirring until it hardens on a spoon. Pour on buttered plates to cool.

CREAM CANDY.—One pound white sugar, three tablespoonfuls vinegar, one teaspoonful royal extract of lemon, one teaspoonful cream of tartar, add a little water to moisten sugar, boil until brittle. Put in extract and pour quickly on buttered plates. When cool, pull until white, and cut in squares.

CHOCOLATE CARAMELS.—Two cupfuls molasses, one cupful brown sugar, one cupful cream or milk, one-half pound chocolate, piece of butter size of an egg. Beat all together and boil until it thickens in water. Pour into large flat buttered tins. When nearly cold cut into small squares.

MOLASSES CANDY.—Three cupfuls yellow coffee sugar, one cupful molasses, one cupful water, half teaspoonful cream of tartar, butter size of a walnut. Follow directions for cream candy.

COCOANUT DROPS.—Beat the whites of two eggs very thick with pulverized sugar, add one-quarter of a pound of cocoanut, and drop on white buttered paper. Then set in the oven to dry.

CREAM CANDY.—One cupful white sugar, two teaspoonfuls water. Boil without stirring until it crisps in water.

COOK'S FRIEND Baking Powder

Before taking off the stove add one teaspoonful vanilla and one-quarter of a teaspoonful cream of tartar. Pull and cool.

SUGAR CANDY.—Six cupfuls sugar, one cupful egg, one cupful water, one tablespoonful butter, put in last with one teaspoonful soda dissolved in hot water. Boil without stirring for half an hour or until it crisps in cold water. Butter plates and pour out and cool. If preferred put nut meats on the plates and pour mixture over them. In any case add any flavoring preferred. When cold break.

PEANUT CANDY.—Two quarts of roasted peanuts, two pounds light brown sugar, a little water, white of one egg. Shell and hull the peanuts, boil the sugar in a preserving kettle with enough water to wet it thoroughly and form a syrup; when the sugar begins to boil throw in the white of an egg to clear it; strain it, and try by dropping a little of the sugar into cold water if it is done enough; if it hardens and becomes brittle, it is sufficiently boiled, and must be taken from the fire; the blanched nuts must then be stirred thoroughly through the sugar; wet with a brush a marble slab, free from all grease, and drop the hot mixture upon it; flatten into small oblong blocks or round cakes, when cold take them off the board with a knife.

CREAM CANDY.—Three coffee cupfuls of the finest loaf sugar, one teaspoonful of cream tartar, six tablespoonfuls water, extract of vanilla or peppermint. Boil without stirring in a bright tin pan until it will crisp in water like molasses candy; just before it is done flavor with vanilla or peppermint and add the cream of tartar, then pour into buttered pans, and when fit to handle pull until it is perfectly white.

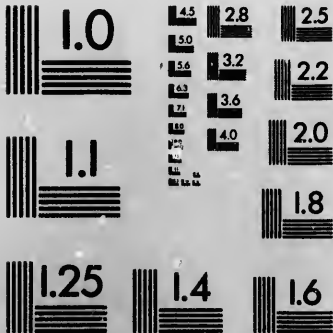
VINEGAR CANDY.—Three cupfuls sugar, half a cupful vinegar, half a cupful water, one teaspoonful soda. When

Should always be used.



MICROCOPY RESOLUTION TEST CHART

(ANSI and ISO TEST CHART No. 2)



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it boils stir in the soda. If the candy is preferred clear, stir it as little as possible; if grained, stir it. When tried in water, if it becomes brittle, remove from fire.

CHOCOLATE CANDY.—Six cupfuls sugar, two cupfuls rich cream, one tablespoonful butter, scrape half a cake of chocolate and flavor with vanilla.

CREAM WALNUTS.—Measure the white of one egg into a glass; to this add an equal quantity of a mixture of two teaspoonfuls of vanilla and water. Thoroughly mix together and work a sufficient quantity of confectioner's sugar to make a stiff paste. Take a pinch of this paste, roll and put half a walnut on each side. For orange flavor, substitute the juice and a little grated rind for the water. For lemon, take part lemon and orange.

MOLASSES TAFFY.—Two cupfuls of brown sugar, four tablespoonfuls of molasses, two tablespoonfuls of vinegar, two tablespoonfuls of water, butter the size of an egg. Boil fifteen minutes and pour into greased pans.

CREAM WALNUTS.—White of one egg; stir into it sufficient powdered sugar to make it stiff enough to handle. Flavor with vanilla. Dip the walnuts into a syrup made of two tablespoonfuls of sugar and one of water, boiled three or four minutes. Mould the cream with your fingers, and place between the two halves of a walnut. Dates or Malaga grapes may be used.

SUGAR CANDY.—Six cupfuls of sugar, one cupful of vinegar, one cupful of water, one tablespoonful of butter put in last with one teaspoonful of soda dissolved in hot water. Boil without stirring half an hour, or until it crisps in cold water. Pull until white, with the tips of your fingers.

PEPPERMINT DROPS.—Two cupfuls of sugar, half a cupful of water. Boil five minutes. Flavor to taste with pepper-

COOK'S FRIEND Baking Powder

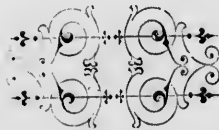
mint. Stir until thick and drop on white paper well buttered.

MAPLE CREAM.—Two cupfuls of brown sugar, half a cupful of milk, two tablespoonfuls of molasses or maple syrup, butter the size of a walnut, flavor with vanilla. Boil six minutes. Pour into buttered plates and cut in squares.

CHOCOLATE CARAMELS.—One and a half cupfuls of molasses, two cupfuls of sugar, one cupful of sweet milk, one cupful of grated chocolate, lump of butter size of an egg. Boil molasses, sugar and milk together until done; then add butter and chocolate. Pour into buttered plates; when nearly cold, mark in squares.

CHOCOLATE ICEING.—One cupful of sugar, scant half cupful of water. Boil until it hairs, then pour into two cakes of melted chocolate; add white of one egg, well whipped.

COCOANUT DROPS.—One pound of cocoanut, one pound of powdered sugar, small quarter of a pound of flour, whites of six eggs. Drop on buttered white paper and bake in a quick oven.



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Name on the Wrapper.

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Once used is always preferred.

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Cream Sauce

1 Pt hot milk or cream
2 Tbsp butter & 2 Tbsp flour & 2 Tbsp salt
& 2 saltspoonfull pepper
put the butter in a sauce pan and
stir till it melts & bubbles be careful
not to brown it. add the dry flour
& stir quickly till well mixed
pour on half of the milk let it
boil and stir well as it thickens
add the remainder of the milk
let it boil up and thicken.

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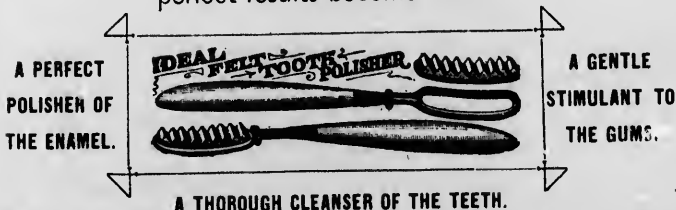
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