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THE BERLIN COOK BOOK



COMPILED BY THE LADIES
OF BERLIN, WATERLOO
AND FRIENDS ELSEWHERE.

Yella Land

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1906

Berlin, Ont. Canada.

THE NEWS RECORD PRINT SHOP.

FOREWORD.



THE compilers of this Cook Book offer it to the public with confidence, born of the knowledge that tried and proven recipes are welcomed as the handmaidens of successful household management in every Home, be it large or small.

In gathering the material within its covers, the guiding principle has been to secure the cream of tested recipes,—the best each contributor had in her possession, rather than to exhaust her list. All are valuable and many of these have never before appeared on a printed page. Whether original or selected, each bears the stamp of approval and carries the recommendation of the lady whose name prefaces it.

The contributors have freely given the valuable information the book contains and look for no other reward than lies in the pleasure of diffusing it and in assisting a worthy cause.

Every effort has been made to eliminate typographical errors. Where they have crept in, the indulgence of the reader is asked.

THE COMPILERS.

Breads
Beverag
Cakes
Cheese
Candies
Cookies
Custard
Dessert
Dough
Dressin
Eggs
Fish
Fruits
House
Invalid
Ices
Jellies
Meats
Menu
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Pies
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Pud
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Sau
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Use
Veg

CONTENTS.

Breads	5
Beverages	261
Cakes	181
Cheese	121
Candies	271
Cookies	218
Custards	167
Desserts	142
Doughnuts	218
Dressings	98
Eggs	112
Fish	31
Fruits	250
Household Recipes	285
Invalid Cooking	282
Ices	240
Icings and Fillings for Cakes	214
Jellies	257
Meats	46
Menus	301
Oysters	31
Pies	171
Pancakes	130
Pickles	80
Preserves	250
Puddings	142
Relishes	80
Salads	98
Sandwiches	133
Sauces	167
Soups	18
Useful Hints	290
Vegetables	65

TABLE OF WEIGHTS.

1 heaping quart of flour	1 pound
4 cups flour	1 pound
3 cups corn meal	1 pound
2 cups butter	1 pound
1 pint butter	1 pound
2 cups granulated sugar	1 pound
1 pint granulated sugar	1 pound
1 solid pint chopped meat	1 pound
1 cup raisins	$\frac{1}{2}$ pound
White of egg	1 ounce
4 teaspoons	1 tablespoon
4 tablespoons	$\frac{1}{2}$ gill
$\frac{1}{2}$ cup	1 gill
Dash of pepper	3 good shakes.

1 teaspoon

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2 ounces

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BREADS.

Bread heads the list of food for man.

Good yeast and good flour are indispensable in making good bread. Yeast should be kept in sealed jars. Bread should be kept in covered tin box or stone jar.

YEAST.

SELECTED.

Pare 4 good sized potatoes and let them lie in cold water 30 minutes; put 1 quart of water in sauce pan; grate potatoes quickly and stir them into the boiling water; stir over fire five minutes, then take from fire; add $\frac{1}{2}$ cup sugar and 2 table-spoons salt; turn into stone jar or bowl and let stand until luke warm, then add 1 cup good yeast; cover and ferment 3 or 4 hours, stir it down every time it comes to top of vessel; then put into jar or big bottle, so that it may be covered tightly, and stand in a place where it will keep very cold, but not freeze. Will keep 2 weeks. Save a cup of the yeast for the next time.

SELECTED.

Whole wheat and entire wheat flour is one and the same thing, and is put upon the market under both names as well as under special brands, it should closely resemble ordinary bread flour in texture and feeling—a little rubbed between the fingers should feel very granular, and when compressed in the palm will not retain the imprint of the fingers. In color it should be from a deep cream to pale coffee tint, the exact shade varying according to the mill in which it was prepared. When wet it is many shades darker.

BREAD.

ISABELLA BUTLER.

Dissolve 2 Fleishman's yeast cakes in 1 quart warm water add enough flour to make a thin batter. Set to rise over night. In the morning add a pint warm milk, 1 tablespoon butter, 1 of white sugar, 2 of salt, 1 beaten egg and sift in flour enough to make it thick enough to handle. Knead for half an hour. Let it rise again, knead lightly and put into pans. In about half an hour it will be ready for the oven.

BREAD.

G. DEBUS.

One cup of luke warm water, half a teaspoonful of salt, $3\frac{1}{2}$ cups of flour, $\frac{1}{2}$ yeast cake.

Dissolve the salt and yeast cake in the luke warm water, sift in half the flour to make a batter and beat until smooth and stringy, sift remaining flour into a large pan, make a well in the centre, pour in the batter and cover with flour, cover with a towel, set in a temperature between 77 degrees—95 degrees F. over night (10—12 hours). In the morning mix into a dough with the flour and knead until smooth and elastic. Grease the bread pan and put the dough back in it. Cover, set in same temperature as before until double in bulk. Turn out on a board, knead slightly, mould in loaves, place in greased pans, set away in pans until double in bulk. Brush top of loaves with water or milk and bake in a hot oven about an hour. Have the oven moderate at first, until the bread stops rising.

SALT RISING BREAD.

MRS. PHIL COWAN.

$2\frac{1}{2}$ tablespoons corn meal, scald in 1 teacup fresh milk heated to a boiling point, keep warm until morning then add a pint of luke warm water, 1 teaspoon sugar, enough flour to make stiff batter. When this comes up, make up with 3 pints of flour, salt to taste, allowing lard the size of an egg to each pint of flour.

WHITE BREAD. (QUICK METHOD.)

MRS. M. ROOS.

To about $3\frac{1}{2}$ pounds sifted flour add 2 teaspoons salt and mix thoroughly together. Then dissolve 1 cake Fleischman's Compressed Yeast in 1 quart luke warm water. See that the water is not hot. Pour the water and the yeast over the flour and make a moderately stiff dough. Knead thoroughly, and set in a warm place to rise. When well risen mould into loaves, let it rise again, and then bake.

RYE BREAD.

MRS. JAMES WESLEY, POUGHKEEPSIE, N.Y.

2 cups of scalded milk, 1 tablespoon of lard, 1 teaspoon of butter, a little sugar, salt to taste, 1 yeast cake dissolved in luke-warm water, 3 cups of flour, rye flour.

Mix flour, butter and lard, sugar and salt, milk, together, then yeast cake, beat thoroughly, cover and let rise until light. Add rye flour until dough is stiff enough to knead, knead thoroughly, let rise, shape in loaves, let rise again and bake.

WHOLE WHEAT BREAD.

O. M. K.

1 pint milk and warm water; dissolve cake of compressed yeast in warm water, add enough whole wheat flour to make sponge, 1 teaspoon salt, put in yeast and beaten well, let rise, mix in whole wheat flour and knead well; add $\frac{1}{2}$ pound nuts rolled in flour. Make into loaves, put in pan to lighten, bake 45 minutes to 1 hour.

GRAHAM BREAD.

M. O.

Stir 2 heaping teaspoons of baking powder in 3 cups of Graham flour, 1 cup white flour, add large teaspoon salt, $\frac{1}{2}$ cup sugar. Mix all thoroughly with milk or water to a stiff batter as can be stirred with spoon. If water is used a piece of butter size of walnut may be melted and stirred into batter. Bake immediately in hot oven in well greased pan.

RICE BREAD.

MAGGIE SEAMENS.

1 cup of cold soft boiled rice, $1\frac{1}{4}$ pints of warm milk, 2 tablespoons of melted butter, 2 eggs beaten light, 1 scant teaspoon of salt, 2 cups of sifted corn meal, 2 heaping teaspoons of baking powder.

BROWN BREAD.

MRS. C. A. KERN.

1 pint bread crumbs, 2 cups sour milk, 1 cup corn meal, 1 cup Graham flour, 1 cup white flour, $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup molasses, 2 teaspoons soda, steam 4 hours.

QUICK BREAD.**SOUTHERN RICE BREAD.**

Beat 2 eggs without separating until very light, add a pint and a half of milk, mix, add 1 tablespoon of melted butter, 1 pint of white cornmeal, half a pint of cold hoiled rice, a teaspoon of salt, and beat thoroughly for about 3 minutes, then add 2 teaspoons of baking powder and beat quickly until thoroughly mixed. Grease 3 jelly cake tins, turn in the mixture and bake in a quick oven for 30 minutes.

BOSTON BROWN BREAD.

MRS. L. W. SIMONDS.

$\frac{1}{2}$ cup rye, $\frac{1}{2}$ cup Graham, $\frac{1}{2}$ cup Indian, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup boiling water, 6 tablespoons sour milk, 1 teaspoon soda, 1 pinch of salt, steam from 3 to 4 hours.

BOSTON BROWN BREAD.

ATTIE MURRAY.

1 cup of Graham flour, 1 cup of rye flour, 1 cup of corn meal, $\frac{3}{4}$ cup of molasses, 1 teaspoon of salt, $\frac{3}{4}$ tablespoon of soda, 1 $\frac{1}{4}$ cups sour milk. Mix flour, salt and soda in bowl. Add molasses and enough milk to make a soft drop batter. Beat rapidly for a few minutes. Then put into greased pans and steam 2 hours or bake in moderate oven 1 hour.

BROWN BREAD.

MRS. E. BRICKER.

1 cup sour milk or cream, 1 cup water, $\frac{1}{2}$ cup brown sugar, 1 teaspoon soda dissolved in the milk, 1 teaspoon of salt, 1 cup white flour, 3 cups Graham flour, stir together, bake 1 hour in moderate oven.

BROWN BREAD.

MRS. HONSBERGER.

5 cups of Graham flour, 1 cup of light brown sugar, 2 tablespoons of melted lard, 1 teaspoon soda, 3 cups sour milk, pinch of salt, bake 1 hour in a slow oven.

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RAISED PARKER HOUSE ROLLS.

MRS. GARLAND, PORT ARTHUR, ONT.

Scald a quart fresh milk, add $\frac{1}{4}$ pound butter, when luke warm. Add one tablespoon salt, 1 tablespoon sugar, 1 royal yeast cake, flour enough to make a soft dough. Mix this the night before, let rise all night, in the morning roll out about 1 inch thick, then cut in squares, wash with milk and fold over, put in greased tins, let rise another $\frac{1}{2}$ hour, then bake from 15 to 20 minutes, when removed from oven, rub a little butter over them.

WHOLE WHEAT MUFFINS.

MRS. W. H. BOULLEE, NEW HAMBURG.

$1\frac{1}{2}$ cup of whole wheat flour, $\frac{1}{2}$ cup of common flour, $\frac{1}{4}$ cup sugar, 1 cup of milk, 3 teaspoons baking powder, 2 tablespoons of butter, $\frac{1}{2}$ teaspoon salt, 1 egg. Mix all the dry ingredients together, mix butter in with tips of fingers, beat the egg, then add egg and milk, bake in hot oven about 20 or 25 minutes.

TEA BISCUITS.

MRS. WILDFANG.

2 tablespoons granulated sugar, 4 cups of flour, 4 teaspoons cream of tartar, 2 teaspoons soda, 2 tablespoons butter and lard, rub butter and lard into flour, also sift soda and cream of tartar into flour, put in milk and knead as little as possible.

HOT BISCUIT.

MRS. M. ROOS.

1 quart sifted flour, 1 teaspoon salt, 2 teaspoons of baking powder, a good tablespoon butter, sweet milk enough to mix, cut out and wet each cake with a little milk on top, and bake in a hot oven (very good).

TEA BISCUITS.

MRS. CRESSMAN.

1 quart flour, 3 teaspoons baking powder sifted well into the flour, rub a tablespoon butter into the flour, mix with sweet milk or water to make a soft dough, so it can be rolled on a well floured board. Roll about an inch thick and cut into squares. Bake immediately in a quick oven 15 minutes.

GRAHAM BISCUITS.

MRS. S. A. NEELY, GUNTERSVILLE, ALA.

1 pint Graham flour, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt. Mix thoroughly with enough sweet cream to make soft dough, stirring with a spoon. Roll and cut, bake in hot oven.

LIGHT ROLLS.

MEDA OBERLANDER.

$\frac{1}{2}$ cup soft yeast, 1 teaspoon salt, large tablespoon lard, 2 quarts flour, mix soft with warm milk or water; let rise, knead several times, when light, bake.

LIGHT TEA BISCUIT.

MRS. H. OSWALD.

3 cups flour, 3 even teaspoons baking powder sifted twice in flour, rub $1\frac{1}{2}$ tablespoons lard or butter well through the flour. Stir in sweet milk enough to make a soft dough, put on baking-board and mix a little, roll out 1 inch in thickness, cut with scalloped cake cutter, wash top of biscuits with milk or egg. Bake in quick oven.

TEA BISCUITS.

MRS. E. HOLLINGER.

4 cups sifted flour, 3 tablespoons of butter, lard mixed and rubbed into flour, 3 teaspoons baking powder, a pinch of salt. Enough sweet milk to make a soft dough.

MUFFINS.

MRS. WILDFANG.

2 cups flour, 1 cup milk, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 tablespoons shortening, 2 tablespoons sugar, 1 egg.

CREAM CAKE MUFFINS.

MRS. W. H. B.

Drop 2 eggs in a cup, fill up with sweet cream, then beat well together, add $\frac{1}{2}$ cup sugar, 1 cup flour, 3 teaspoons of baking powder.

SCONS.

MRS. W. H. BOULLEE, NEW HAMBURG.

3 cups flour, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, good teaspoon of salt, 2 teaspoons cream of tartar, 1 teaspoon soda, sweet milk to moisten, cut in squares and bake 20 minutes with a good strong fire, when done beat the yoke of one egg with 2 tablespoons sugar and feather across the top.

CORN MEAL MUFFINS.

MRS. ED. HOLLINGER.

1 egg, cup sugar, $\frac{1}{2}$ cup butter and lard mixed, 1 cup sweet milk, 3 teaspoons baking powder, bake in muffin rings.

BUTTER MILK MUFFINS.

MRS. NICK. SWARTZ.

1 quart of butter milk, 2 eggs, 1 teaspoon of soda dissolved in warm water, 1 teaspoon of salt and flour sufficient to make a good batter. Beat the eggs well, stir them into the milk, then add the flour and salt, lastly the soda. Bake in a quick oven.

CORN BREAD.

WINNIE MURRAY.

1 egg, three quarter cup of brown sugar, 1 cup sour milk or butter milk, 1 teaspoon of soda, 1 cup of corn meal, piece of butter size of walnut, 1 cup of flour. Mix sugar and eggs, add milk and soda, butter and lastly corn meal and flour. Bake in a hot oven.

MUFFINS.

HILDA RUMPEL.

1 $\frac{1}{2}$ cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 tablespoons sugar, $\frac{2}{3}$ cup milk, 1 egg, 2 tablespoons melted fat. Sift the dry ingredients into a bowl, stir in the milk and beat well, add the melted fat and egg well beaten and again beat thoroughly. Bake in buttered gem pans in a hot oven for 15 minutes. Level measurements are used.

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London, Canada.

cut 2
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1/2 cup
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1 egg
1/2 cup
1/2 cup
1 egg
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Brown Bread

2 cups sour milk 1 cup sweet milk 1/2 cup
 1/2 cup oil 2 teaspoons soda 2 cups corn meal
 1 cup graham flour 1 cup raisins 1/2 cup
 salt 1/2 cup but baking powder 2 cups

Walnut Bread

1 egg 1/4 cup sugar 1 cup sweet milk 10 4 worth
 shelled walnuts 1 teaspoon salt 3 cups sifted
 flour 4 teaspoons baking powder rise 20 minutes

Date Bread

1 cup Graham flour 2 cups sweet milk
 1/2 cup milk 1 egg 6 tablespoons sugar 4
 tablespoons baking powder 1 cup raisins

Apple Pie

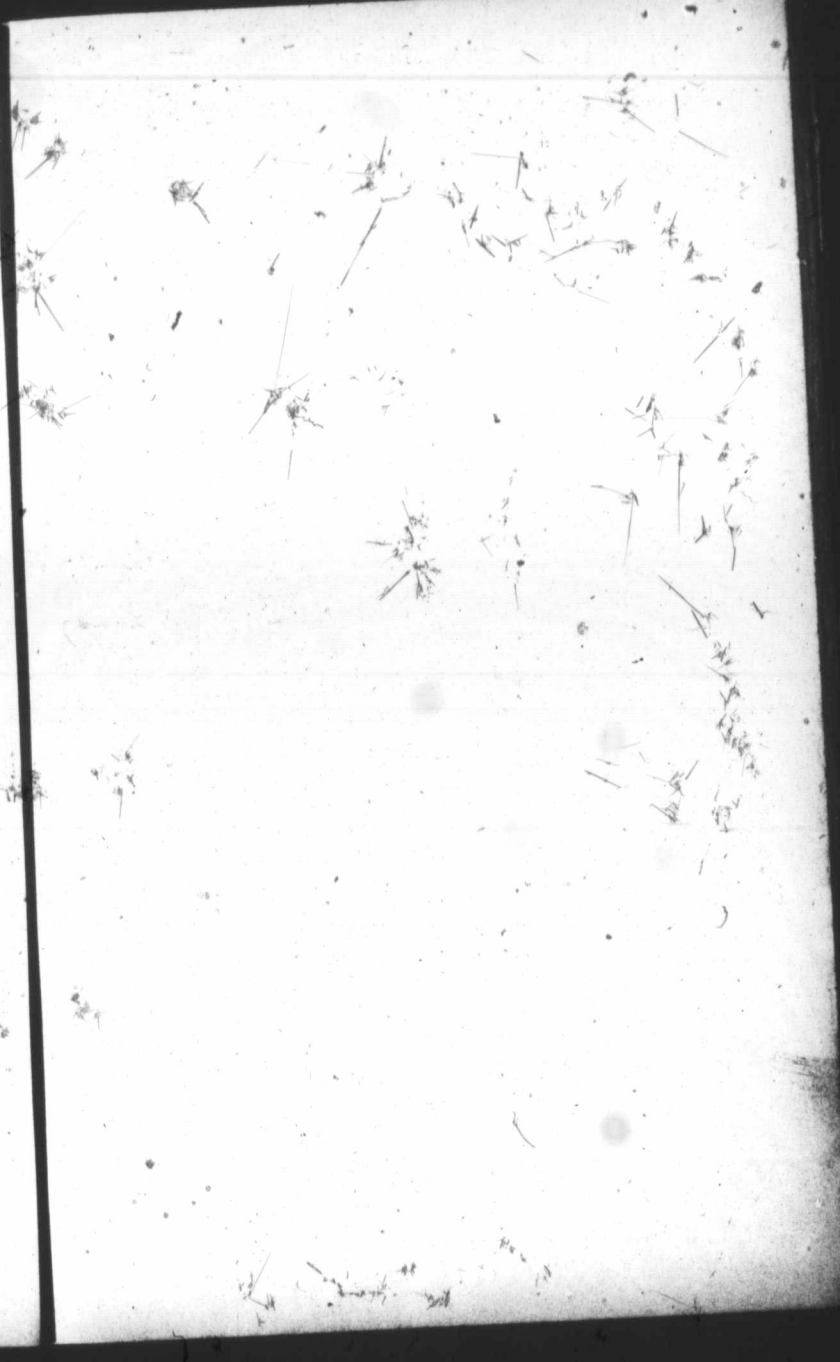
1 egg 3/4 cup sugar butter 1/2 cup
 1/4 cup raisins 1/2 cup flour 2 cups
 1/2 cup flour 1/2 cup soda 1/2 cup powder
 1/2 cup dates 1/2 cup nuts meats salt

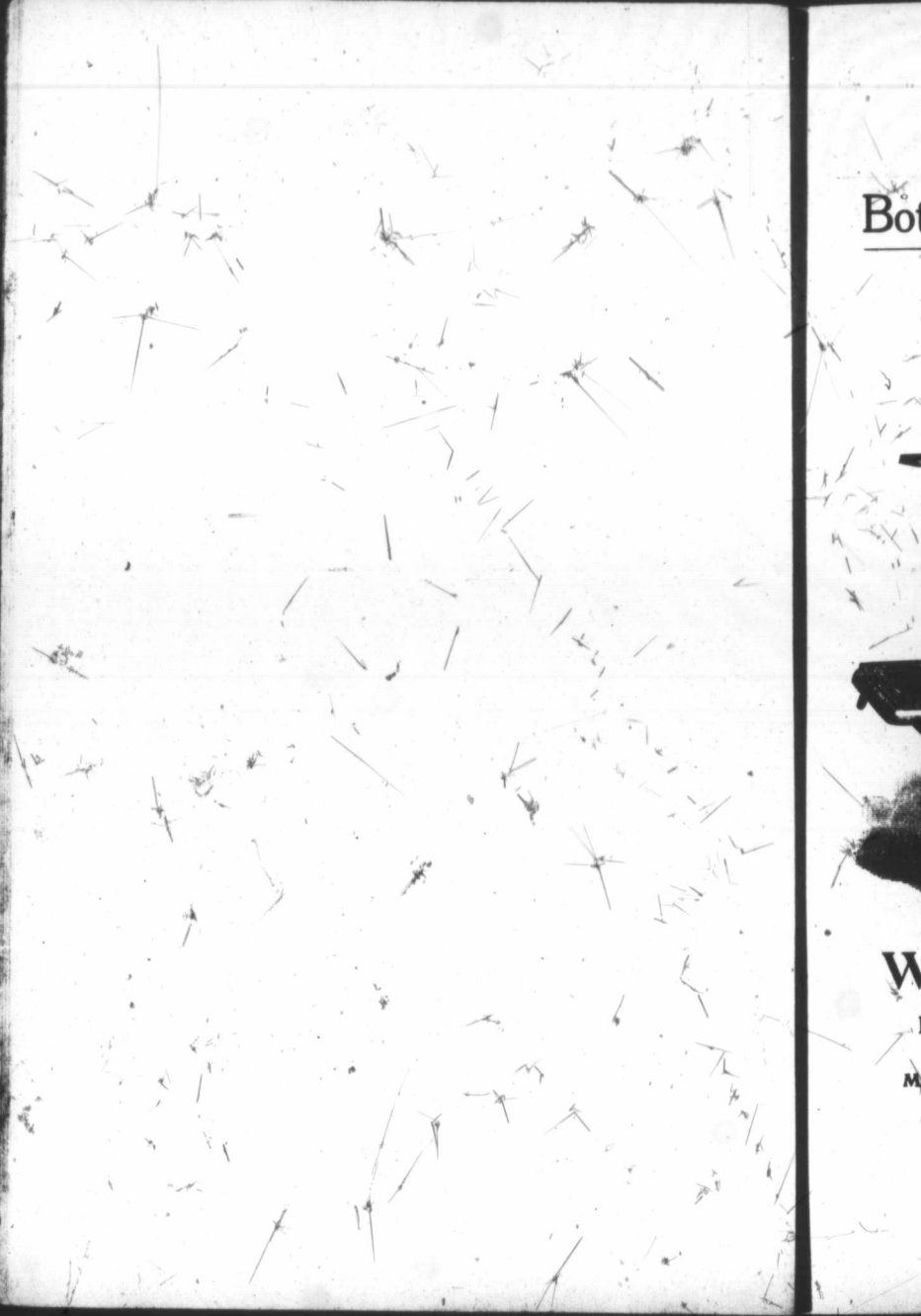
Apple Pie

1 egg 3 or 4 tablespoons sugar 1 salt 1 cup flour
 2 teaspoons B powder put milk in to make a nice
 dough 2 1/2 tablespoons butter

Dates Bran Nut Loaf

1 egg $\frac{3}{4}$ cup 40 sugar batter size of an egg
 $\frac{1}{2}$ cup sour milk 1 cup Bran $\frac{1}{2}$ cup White
Flour 1 teaspoon soda 1 cup dates $\frac{1}{2}$ cup
nutmeats salt



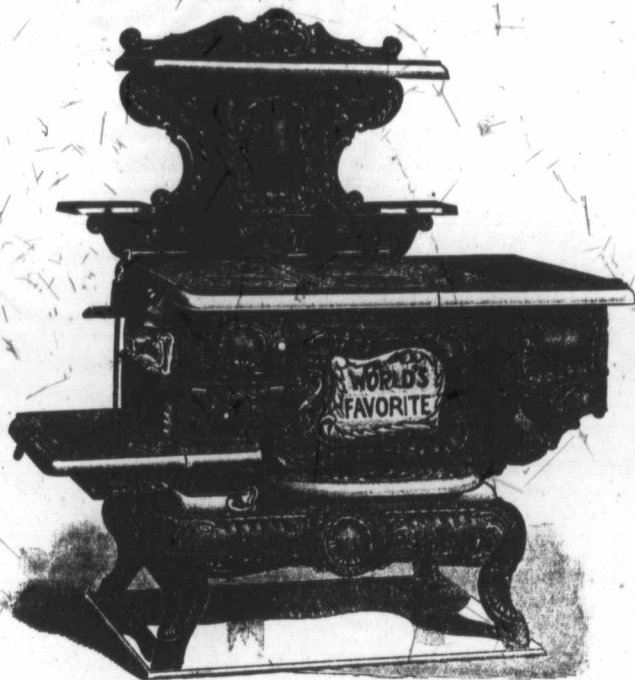


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BERLIN.

SOUPS.

ESSENTIAL POINTS IN MAKING GOOD SOUPS.

Bone or meat should be put on to cook in cold water. Beef is best meat for soup; contains most nourishment. Add salt and pepper at first. Let simmer 5 or 6 hours. Never allow to boil, except (to cook vegetables) 15 minutes before removing from fire. Green vegetables give better flavor, although left over, cooked vegetables should all be saved for soup making. Better prepared one day and used next, as grease can be removed when it cools. Allow 1 quart of water for 1 pound of beef to make stock.

OXTAIL SOUP.

MRS. H. F. PEARSON.

1 Oxtail, 2 pounds lean beef, 4 carrots, 3 onions, thyme. Cut the tail into several pieces and fry brown in butter, slice the onions and carrots, and when you remove the oxtail from the pan, put in these and brown also. When done tie them in a bag with a bunch of thyme and drop into the soup-pot, lay the pieces of oxtail in the same, then the meat cut into small pieces, grate over them 2 whole carrots and add 4 quarts cold water, with pepper and salt, boil from 4 to 6 hours in proportion to the size of the tail, strain 15 minutes before serving it and thicken with 2 tablespoons brown flour, boil 10 minutes longer.

TO CLEAR SOUP STOCK WITH WHITE OF EGG.

MRS. H. D. MCKELLAR.

Remove fat by carefully skimming, let come to boil and boil 10 minutes, strain through cloth placed over fine strainer. Allow the slightly beaten white and crushed shell of one egg, to every quart of stock, stir into cold stock, then allow to heat slowly, stirring gently from time to time until egg begins to coagulate. After clearing, the stock can be seasoned with salt, flavor with lemon juice or rind. Heat and serve as a clear soup.

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CONSOMME.

MRS. G. E. P.

Cut 2 pounds veal and same of beef very fine, throw into dry kettle, put on back of stove until juice begins to run, add 2 quarts cold water, let simmer 2 hours, then add spray of parsley, stalk of celery, piece of carrot, 1 onion stuck with cloves, and a bay leaf, simmer 1 hour longer, strain and cool, remove any fat. If not clear add white of egg, boil again and strain. Serve with croutons or wafers.

CHICKEN BROTH.

MRS. H. D. MCKELLAR.

Take 1 chicken, cut up into pieces, place in stewing kettle and cover with cold water, add seasoning, let simmer on back of stove. When done strain through a double cheese cloth. Return to cleaned kettle, add $\frac{1}{2}$ teacup of rice, that has been boiled soft. Serve hot.

CHICKEN CONSOMME.

MEDA OBERLANDER.

Cook a fowl in sufficient water to have 1 quart of broth, cool the broth, remove the fat and clarify. Cook 2 tablespoons of fine tapioca until transparent; add to the broth with $\frac{1}{2}$ a teaspoon of celery salt, a dash of onion juice (if desired) and sufficient salt and pepper to season. When ready to serve, add a cup of hot cream.

VENISON SOUP.

A knuckle of venison, several ears of young corn, a little butter, pepper and salt to taste. Cut venison into small pieces and season with pepper and salt, pour 1 quart of milk for each pound of meat, boil until meat is in shreds, strain it, wash your kettle and return broth. Add the corn that has been cut from cob and cooked in another kettle, mixed with a little butter and season with pepper and salt. Give the whole a short boil and serve hot.

VEGETABLE SOUP.

MRS. BLOUGH.

Place a beef shank in 1 gallon of ice cold water and boil slowly all day, skimming carefully just before it begins to boil. Let stand until cold and remove fat. $\frac{1}{2}$ hour before dinner place over fire, add a small carrot, very little turnip, 1 potato, 1 onion, cut in small pieces. $\frac{1}{2}$ dozen cloves, 1 tablespoon rice, a few celery leaves, salt and pepper.

MOCK TURTLE SOUP.

MRS. GROSS, JR.

Boil a calf's liver and heart with a knuckle of veal until tender, skimming well, chop the meat fine, add a chopped onion, salt, pepper and ground cloves to taste, add 2 hard boiled eggs chopped, also slices of lemon and brown flour.

CREAM OF TOMATO SOUP.

MRS. E. HOLLINGER.

2 cups of tomatoes, 1 slice of onion, 1 teaspoon sugar, $\frac{1}{2}$ teaspoon soda, 2 cups milk, 2 tablespoons butter, 2 tablespoons flour, $\frac{1}{2}$ teaspoon salt, a little pepper. Boil the tomatoes and onions gently for 15 minutes, then press them through sieve into bowl, melt the butter in a sauce pan, add the flour and stir until smooth, stir in the milk, and stir constantly until it boils. Add salt, pepper and sugar, stir the soda into the strained tomato and add it gradually to the thickened milk, serve at once. Note—All measurements are level.

TOMATO MEAT SOUP.

MRS. HARTH.

3 pounds of beef, 1 quart of canned tomatoes and 1 gallon of water. Let the meat and water boil slowly for a little more than 2 hours until the liquid is reduced a little more than 2 quarts. Add tomatoes and stew slowly for three-quarters of an hour or longer, season to taste, strain and serve.

PEANUT SOUP.

MRS. HARTH.

Shell about sixty peanuts, take inner skin off, cook them gently in a well flavored stock until tender enough to rub through a sieve, delude the liquid in which they were cooked. Serve hot on toast.

TOMATO SOUP.

MAY HADDOW.

1 quart can tomatoes or 12 large tomatoes peeled; boil half an hour in water and strain or mash through a colander, heat thoroughly or boil up again and stir in half a teaspoon of soda, when the foaming ceases add 2 crackers rolled fine, 1 quart heated milk, 1 tablespoon butter, salt and pepper to taste, cook 15 minutes.

CREAM OF ASPARAGUS SOUP.

MRS. H. D. MCKELLAR.

Wash and scrape one bunch of asparagus, cover with 1 quart of boiling water and boil for 20 minutes. Lift out the stalks, remove and set aside the tips, cut the stalks into inch pieces, return to the kettle and cook uncovered until very tender, then rub all through a sieve, scald 2 pint of milk in a double boiler, add 2 tablespoons of butter, rubbed to a paste with 2 tablespoons of flour and stir until thick and smooth, add the asparagus pulp and liquid and season to taste with salt and pepper, add the reserved tips and simmer for five minutes longer.

CREAM PEA SOUP.

MRS. R. VON FIRCH.

Boil 1 pint of green peas until tender, then remove from the stove. Have ready 1 egg beaten into 1 pint sweet cream or milk, stir into the peas, then add a piece of butter the size of a walnut, a little parsley chopped fine, salt and pepper, put back on stove, stir (so the egg does not curdle) until the mixture comes to a boil. Mashing the peas through a sieve improves the soup.

BEAN SOUP.

MRS. H. GRABER.

Wash 2 cups of beans and put them to soak over night. In the morning drain them, add two quarts of water, $\frac{1}{2}$ teaspoon soda, 1 small onion and 1 small carrot, simmer until very soft, press through sieve into bowl, melt $\frac{1}{2}$ cup in the sauce pan, add $\frac{1}{4}$ cup flour and stir until smooth, add 4 cups milk and stir constantly until it thickens. Add four teaspoons salt, a little pepper, the rest of the pulp and bring to simmering point.

CREAM OF BEAN SOUP.

MRS. H. A. GERMANN.

1 cup of beans, 2 cups milk, 1 quart water, 1 onion, 1 carrot, 4 tablespoons butter, 2 tablespoons salt and pepper. Wash beans and let stand over night, then drain and add 1 quart water, soda, onion and carrot chopped fine, simmer until soft, press through a sieve into a bowl, melt butter in a pan, add flour, stir until smooth, add milk and stir constantly until thickens and boils. Add beans and reheat it.

BEAN SOUP.

MRS. J. DECKER.

Take the bones and scrape off the meat left from steaks and chops, boil with 1 pint of navy beans until the beans are tender, season to taste and just before serving add a cup of milk, let it boil up.

TOMATO SOUP.

MISS N. DECKER.

1 quart of fresh tomatoes or 1 can, 1 onion, 4 ounces butter, 1 tablespoon flour, 2 spoons salt, $\frac{1}{3}$ spoon cayenne pepper, $\frac{1}{2}$ pint rich milk, 3 pints water. Boil tomatoes and onions $\frac{3}{4}$ of an hour, add salt, pepper and three pints of hot water, the butter and flour rubbed smoothly with a little of the soup to aid in mixing and a little more to make it like thin cream. Boil ten minutes and when ready to serve, pour on the milk which must be boiling to prevent it curdling the soup. It may be made thinner if required.

PEA SOUP.

MRS. A. B. MAIRES.

1 pint of peas soaked over night, boil in 4 quarts of good beef stock, with an onion turnip and carrot, if desired, stir frequently that it may not burn, serve with toasted bread cut in small pieces.

CREAMED TURNIP SOUP.

MRS. HARTH.

Take 6 new turnips, cut in blocks, stew gently for $\frac{1}{2}$ an hour in water enough to cover them, remove the turnips and press through a colander, return to the soup which should be about 1 quart in quantity, rub together a tablespoon butter and 2 of flour, stir into the soup when it is boiling, add a cup of hot milk and season to taste with salt and pepper, beat up an egg in the tureen and 1 tablespoon of chopped parsley, pour the soup over the egg, stirring as it is poured and serve.

CREAM OF SALMON SOUP.

MISS K. FISHER.

$\frac{1}{2}$ cup salmon, 2 tablespoons flour, 1 quart scalded milk, $1\frac{1}{2}$ teaspoons salt, 2 tablespoons butter, a little pepper, drain oil from salmon, remove skin bones and rub through a sieve. Add hot milk, all but 1 cup. Melt the butter in a saucepan, add flour, stir in the one cup milk and stir until it boils. Add seasoning and stir gradually into the fish mixture. Level measurements are used.

CREAM OF CELERY SOUP.

MRS. E. HOLLINGER.

2 cups milk, 1 cup cooked celery, 2 cups vegetable water, 1 teaspoon salt, $\frac{1}{4}$ cup flour, 2 tablespoons butter, a little pepper. Use the tough outer stalks of celery, cook until tender and press through a sieve. Heat the milk, mix the flour with an equal measure of cold water and stir it into the hot milk, stirring until it thickens. Stir in the butter, celery and cooked celery, add the seasoning, reheat and serve.

CREAM OF LOBSTER SOUP.

MRS. E. HOLLINGER.

1 quart milk, $\frac{1}{2}$ teaspoon salt, 2 tablespoons flour, a little pepper, 2 tablespoons butter, speck of cayenne, $\frac{1}{3}$ cup lobster. Heat milk, melt the butter, add the flour and stir until smooth, stir in the milk and stir until it boils, add seasoning and cooked lobster chopped fine.

POTATO SOUP.

MISS OELSCHLAGER.

1 quart of milk, 6 potatoes boiled and peeled, $\frac{1}{4}$ pound butter, season with pepper and salt, mash the potatoes fine and while mashing add the butter, salt and pepper; pour in gradually the milk boiling, stir it well and strain through a sieve, beat up an egg and put in after the soup is strained, heat it again as it cools, in straining.

CREAM POTATO SOUP.

MRS. L. J. BREITHAAPT.

To 10 potatoes add water enough to cover well and boil till done; put potatoes through potato ricer and return to the water they were boiled in, add a good quart of milk and let it heat well. Put a piece of butter the size of an egg into a frying pan and let it brown nicely, then add a cup of flour and allow it to turn brown and powdered fine; add this to first mixture and season with salt and pepper. Put all through a fine colander.

CREAM OF POTATO SOUP.

MRS. E. HOLLINGER.

1 cup hot or cold potatoes, $\frac{1}{2}$ slice onion, 2 tablespoons butter, $\frac{1}{2}$ teaspoon celery salt, 2 tablespoons flour, 1 teaspoon salt, 1 quart of milk, a little pepper; heat milk, melt the butter in a saucepan, add the flour and stir until smooth, stir in one half of the steaming milk and stir constantly until it boils, add the remaining milk, the onions minced finely and the seasonings, strain into hot soup tureen.

GOLDEN DROPS FOR SOUP

MISS KIMMEL.

Put into a dish the unbeaten whites of 2 eggs, add to them an equal measure of cream or milk, a heaping tablespoon of flour, blend smooth, then turn into a small saucepan in which a tablespoon of butter has been melted; cook to a velvety dough, constantly stirring; set the mess aside to cool, then beat into it one by one the yolks of 3 eggs, add salt and pepper. Wet a coffee spoon in cold water; cut off bits of dough and put into the boiling bouillon.

SOUP DROPS.

MEDA OBERLANDER, Syracuse, N.Y.

Add to a chicken or beef bouillon, balls about the size of a hickory nut, made of grated bread crumbs, mixed with one egg, a little melted butter and some finely chopped parsley. Press them together firmly, and drop into soup stock.

CLAM CHOWDER.

MRS. J. DOERR, ROCHESTER, N.Y.

$\frac{1}{2}$ pound salted pork chopped fine, put in kettle and brown
 $1\frac{1}{2}$ dozen clams, 4 potatoes, 3 onions, $\frac{1}{4}$ cabbage (medium size), 1 bunch celery, 1 carrot, 4 tomatoes (or part of a can), 1 turnip.

CLAM PUREE.

MRS. W. H. BOULLEE, NEW HAMBURG.

1 pint of clams, 1 pint hot milk, 2 tablespoons flour, 3 tablespoons butter, salt and pepper. Remove dark substance from the soft part of the clams, chop the hard part very fine, melt butter, add pepper, salt and flour, add milk gradually, add the clams when hot, strain and serve. If puree is too thick add juice or milk.

CLAM BISQUE.

MEDA OBERLANDER.

Cook 1 pint of clams, $\frac{1}{2}$ cup of rice, a sprig of parsley, and $\frac{1}{2}$ a bay leaf in four cups of veal stock until the rice is tender. Strain, add two tablespoons of tomato catsup and 1 cup of hot cream, beat vigorously and serve at once.

LIVER DUMPLINGS FOR SOUP.

MISS KIMMEL.

1 pound grated liver, 2 eggs, $\frac{1}{2}$ pound grated biscuits, 1 large onion, 4 teaspoons butter, 1 cup milk, salt to taste, stiffen with a little flour, boil in a good, strong beef broth.

CORN CHOWDER.

MISS K. FISHER.

1 $\frac{1}{2}$ inch cube salt pork, 1 sliced onion, 3 cups potatoes, 2 cups boiling water, 1 quart scalded milk, 2 tablespoons butter, 8 round crackers, 1 can corn, salt and pepper to taste, cut pork in small pieces to fry out, add onion and cook 5 minutes, stirring often; strain fat into a saucepan, add 2 cups boiling water to the fat and in it put the potatoes cut to $\frac{1}{4}$ inch slices, cook them until almost soft, then add corn and milk; boil until potatoes and corn are soft, add butter and split crackers; remove crackers, turn chowder into a tureen, put crackers on top. Note: Level measurements are used.

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E. W. GILLETT COMPANY LIMITED.

CHICAGO, ILL. TORONTO, ONT. LONDON, ENG.

Chilli Concarona

2 lb mace take out grease and brown 1 lb
 ground meat - beat - grind meat first with onion 3 large
 ones ^{brown} onion add 1 can tomatoes put through colander
 can kidney beans, ground half the other one leave whole
 2 can pimentos grind put together first add 1/2 lb corn
 1/2 lb ground pepper salt chicken with flour add
 water

1/2 lb beef 1/2 lb pork
 1/2 lb mace 1/2 lb onion 1/2 lb carrot 1/2 lb celery 4 ounce
 1/2 lb beef 1/2 lb pork 1/2 lb sugar and flour
 1/2 lb butter to get the fat 20 minutes in a fat
 and add milk

Cold Curry with Eyd

1/2 lb tenderloin 1/2 lb of meat (roast cut)

large stock celery shredded

large onion (chopped)

" carrot (sliced)

1/2 lb bean sprouts 4

salt & pepper to taste

1/2 cup rice 1/2 cup

spaghetti 1 tin mushrooms

4 table spoons ^{cut}

sauce

Boil spaghetti separate Roast meat good and

brown make 2 qts of gravy cut meat in small

cubes Boil all vegetable and rice in two qts

of water after vegetables are done add drained

mushrooms cook 10 minutes longer mix all

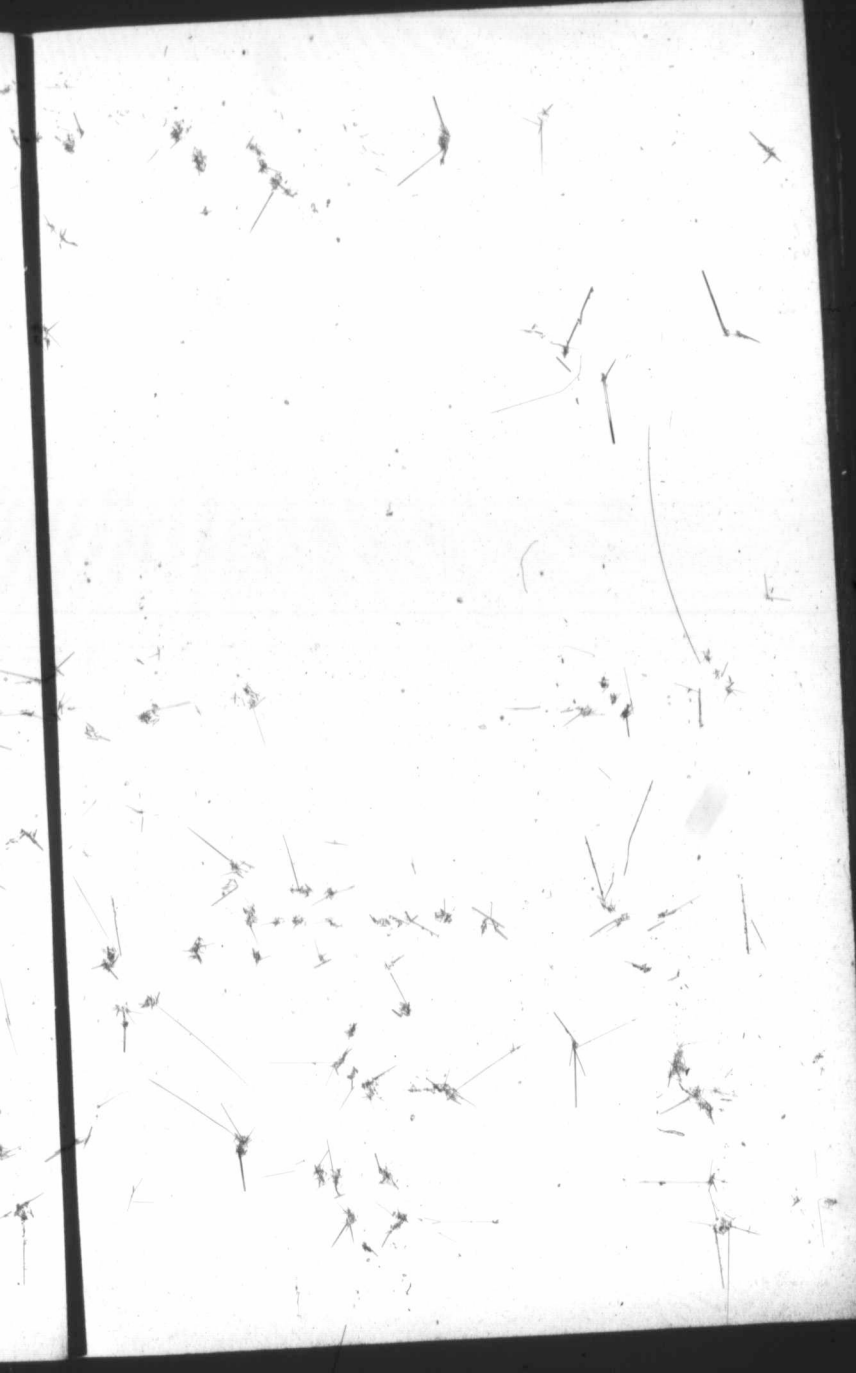
together add 1/2 cup sauce and thicken with

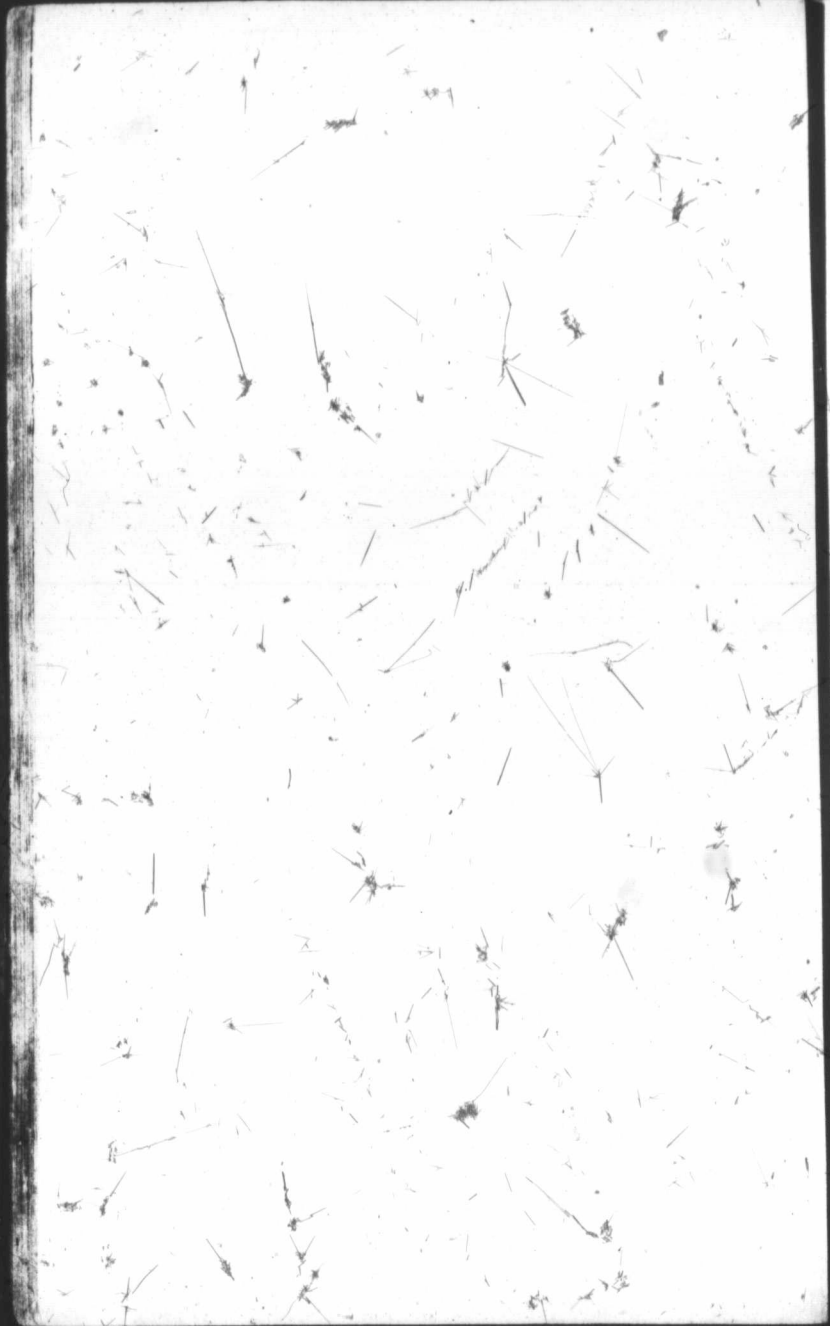
2 table spoons of flour This can be made with chicken

or with bread mashed potatoes rice or Chow

not noodles dry ground carrots on top







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FISH AND OYSTERS.

Fish should be used in season and perfectly fresh. They should be scalded and cleaned as soon as they come from market. Sprinkle salt on inside and put in cool place until wanted.

Perch or other small fish are much better if fried quickly in deep, hot fat. Larger fish can be fried in a skillet in hot salt pork fat.

FISH ENTREE.

MRS. W. H. B.

Cut up white fish or haddock, put it in a pan with a little butter, let it boil but not brown. Then put it in a baking dish, take 4 spoons sweet cream, $\frac{1}{2}$ teaspoon cornstarch, pepper and salt, let it boil, then pour over the fish crumbs on top and bake. Cream sauce, cream cornstarch and salt and boil together.

BAKED FISH.

MRS. G. O. P.

Wipe fish and lay in saucepan with just enough water to prevent scorching, bake slowly, basting with butter and water when done, serve with the following sauce: Take 6 tomatoes or $\frac{1}{2}$ can, put in 1 slice onion, 2 cloves, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, boil 20 minutes, strain. Now take 1 tablespoon butter, 1 tablespoon flour, mix thoroughly, mix with tomatoes and cook 5 minutes.

PLANKED SHAD OR WHITE FISH.

EVELYN BREITHAUPT.

Clean and split a thin pound shad, put the skin side down on oak plank 1 inch thick and a little longer and wider than the fish, sprinkle with salt and pepper and brush over with melted butter. Bake 25 minutes in hot oven. Remove from the oven, spread with butter, garnish with parsley and brown. The fish should be sent to the table on plank. Planked shad is well cooked in a gas range having the flame over the fish.

BOILED FISH.

MRS. R. WEGENER.

Clean a haddock, pike or pickerel, leave the head on. Put into a kettle of cold water to which add a large handful of salt, 1 tablespoon of whole pepper, 1 sliced onion and a good half cup of vinegar. Put on the fire until just before it boils, leaving the fish in the water 5 minutes after it has been taken from the fire. Serve with a mustard sauce made by melting $\frac{1}{4}$ pound of butter with 2 tablespoons of prepared French mustard. Before serving add 1 dessert spoon of water to bind the sauce, stirring all the time.

BOILED WHITE FISH.

MISS HAPPEL.

Lay fish open, put it in a dripping pan, nearly covered with water, salt to taste, cover tightly, let simmer (but not boil) $\frac{1}{2}$ hour, butter and pepper, garnish with sliced eggs.

Sauce for Boiled Fish.

1 teacup of milk, 1 teacup of water, place on fire to scald, when hot stir in a tablespoon flour, previously wet with water; add 2 eggs, season with salt and pepper, a little vinegar and 3 tablespoons of butter. Boil four or five eggs hard take off shells, cut in slices, and lay on dish. Then pour the sauce over and serve.

FISH HASH.

MRS. J. DECKER.

1 pint salt fish shredded fine, 2 bowls potatoes pared and cut small, place in stew-pans, cover with water, boil 25 minutes, drain off water, place on stove 3 minutes to steam, mash perfectly smooth, add 1 raw onion chopped very fine, 1 cup cream, 1 egg well beaten, then beat with spoon 5 minutes; have hot in frying pan the fat of four slices salt pork, into which put the hash and cook until the edges look brown, about 10 minutes; avoid burning, turn carefully on hot platter bottom side up, and serve hot.

SHRIMPS.

A FRIEND.

1 can shrimps minced fine, 1 onion grated, a little parsley, 1 tablespoon butter, 1 tablespoon flour, 1 pint cream. Scald cream, rub flour and butter together and thin with a little cream. Mix all together until smooth, pepper and salt shrimps to taste, and stir into this mixture. Put into individual dishes, sprinkle bread or cracker crumbs on top, add a lump of butter or a little cream and bake in quick oven 30 minutes. 1 can shrimps makes 7 dishes.

TO FRY SMELTS.

MRS. SIMONDS.

Wash, cut off the fins, and dry with a cloth, melt a spoonful of butter and into it stir the beaten yolks of two eggs, salt and flour the smelts a little, dip into the egg and butter, roll in grated bread crumbs and plunge into boiling fat, fry until of a light yellow-brown, serve upon a napkin garnished with fried parsley.

FISH CROQUETTS.

MRS. B. P.

1 pint cold boiled fish, free from skin and bone and mince fine, 1 pint hot mashed potatoes, 1 tablespoon butter, $\frac{1}{2}$ cup hot milk, 1 egg well beaten, pepper and salt, a little chopped parsley, mix thoroughly and let cool, when cold make into balls, dip in beaten egg, roll in breadcrumbs, and fry in hot lard.

FISH CROQUETTS.

A. H. T.

2 cups fish, 1 cup white sauce, to the fish add 1 teaspoon salt and pepper, then add the sauce; put cracker crumbs on a plate then roll the fish in them, and form into balls; roll the balls in egg then in crumbs and fry in deep fat.

White Sauce.

1 cup milk, 4 tablespoons flour, 2 tablespoons butter, $\frac{1}{2}$ teaspoon salt and pepper, mix together smoothly the flour and an equal measure of milk; stir in remaining milk previously heated in a saucepan; return to the saucepan and stir constantly until it boils and thickens.

FISH PADDIES.

MRS. T. JACKSON, TORONTO.

Take remaining cold boiled fish, remove all bones; to a good cup full take three cups of cold mashed potatoes, one cracker rolled fine, one beaten egg and make into balls, season to taste, and fry crisp, garnish with parsley. Canned salmon may be used in the same manner.

FISH STEW.

MRS. J. DECKER.

3 to 4 pounds of codfish cut crosswise (not split in back) in 2 to 2½ inch pieces, pare 4 or 6 potatoes according to size, slice them ½ inch thick, onion as much as wanted, slice also; put 1½ cups water in a deep pan, put your potatoes in first, then your fish, then onion, 1 tablespoon salt, a little black pepper, 2 ounces of butter; when the fish is nearly done mix 1 tablespoon flour in a little cold water and add. Take care it does not burn.

HOLLANDAISE SAUCE FOR FISH.

MRS. J. A. ROSS.

Heat 4 tablespoons vinegar and when boiling pour it over 2 well beaten eggs; beating well; return this to the fire, stir constantly until it thickens, remove immediately, add 2 level tablespoons of butter, salt and cayenne pepper to taste.

TARTAR SAUCE FOR FISH.

MRS. E. K. CROTHERS, BLOOMINGTON, ILL.

3 olives, 1 gherkin, 1 tablespoon chopped capers, 1 teaspoon onion juice to ½ pint mayonnaise dressing, and 1 tablespoon chopped parsley pounded to a pulp. Serve with broiled or planked fish.

PICKLED HERRING.

MRS. ALBERT SACHS.

Take the number of herring desired and put to soak until fresh enough, then take a crock and put in a layer of fish, a few onions sliced thin, a few whole peppers and a few licorice leaves, and so until done, then cover with vinegar.

SPICED PICKLED HERRING.

MRS. T. JACKSON, TORONTO.

Take three salted herrings put in water cold overnight to remove salt, place in a large dish and cut into squares and cover with vinegar, slice two good sized onions over the top with a few whole black peppers.

HERRING.

MRS. GEO. RUMPEL.

Lay $\frac{1}{2}$ dozen Holland herring in water for 24 hours to extract salt, next clean well, keeping milk for further use, remove head and tail; cut herring in two lengthwise, removing all bones, lay on back and sprinkle each half with mustard seed finely chopped onion, a small pickle; roll up and fasten with a clove or two, place in an earthen jar and cover with the following: Beat the milk taken from herring, strain through sieve, add 1 cup sour cream, 1 cup vinegar, $\frac{1}{2}$ grated onion, a little pepper.

CODFISH BALLS.

MISS K. FISHER.

1 cup salted codfish, 2 tablespoons good dripping, 2 cups potatoes, a little pepper; wash the codfish well in cold water then cover it with warm water, pick it apart, removing all bones and put in a saucepan, pare and slice the potatoes and put them in a sauce pan, cover with boiling water and boil until the potatoes are tender, cover closely, take from fire, drain and dry well over the heat, add dripping and pepper and mash and beat the mixture until very light; put $\frac{1}{4}$ teaspoon dripping in a frying-pan and let it brown; form mixture in round cakes on a teaspoon, drop carefully on a greased pan, let it get brown on one side, turn and brown the other side. Serve on hot dish.

SALMON PADDIES.

ELIZABETH WUEST.

Take salmon put in a dish, add one egg, pepper and salt, and rolled biscuits just enough so as not to make it too dry; make into paddies and fry in butter or lard.

COOKED SALMON.

MISS AGNES D. MOORE.

To 1 can of salmon put 4 biscuits finely rolled, 1 pint milk, yolks of 3 eggs, whites to be put on top; pinch the salmon apart and take out all the bones, put salt and pepper to taste and stir it up, put a layer of salmon, then a layer of biscuit crumbs till all is finished; beat the yolks of the eggs, stir in milk, then pour it over the salmon, cook till a nice brown, beat the whites of the eggs, add a pinch of salt, a little vinegar, put on top of cooked salmon and brown in oven.

SALMON LOAF.

ANNIE KNELL.

1 tin salmon chopped fine, 1 cup bread crumbs, 4 eggs broken into 4 tablespoons of melted butter, 1 teaspoon chopped parsley, salt and pepper to taste, put into a buttered mould. Steam 2 hours.

Sauce.

1 tablespoon cornstarch, small piece of butter, 2 cups milk, pepper, salt and nutmeg, a little tomato catsup, anchovy sauce, let come to a boil, add yolk of 1 egg, stir until smooth.

SALMON LOAF.

MRS. H. D. MACKELLER.

1 can salmon, 1 egg, pepper and salt to taste, $\frac{1}{4}$ cupful milk, 3 rolled biscuits, 1 piece of butter, mix ingredients until smooth; form into loaf, bake in moderate oven, cool; place in centre of platter and garnish with lettuce leaves and hard boiled eggs. Serve with mayonaise/dressing.

SALMON LOAF.

MRS. H. RATHMAN.

1 can salmon picked fine, 3 soda biscuits rolled fine, 1 egg, a little heated butter, $\frac{1}{2}$ cup milk, salt and pepper to taste, roll with hands to a smooth loaf, butter a pan and bake in oven till slightly brown.

SALMON CROQUETTS.

MISS G. DEBUS.

2 cups salmon, $\frac{3}{4}$ cups white sauce, mix meat and sauce and 1 teaspoon salt and pepper, form in small balls, roll in cracker crumbs, dip in egg, again in crumbs and fry in deep fat.

White Sauce.

1 cup milk, 4 tablespoons flour, 2 tablespoons butter, $\frac{1}{2}$ teaspoon salt and pepper, mix together smoothly flour and 4 tablespoons milk, stir in remaining milk, heated in a saucepan, return to pan and stir constantly until it boils, add butter, salt and pepper.

SALMON BALLS.

MRS. CHAS. ADOLFF.

1 can salmon, 1 egg, 2 tablespoons flour, pepper and salt to suit taste, make in balls, press a little flat, roll in flour, fry in butter.

SALMON LOAF.

MRS. NELSON BOEHMER.

1 can salmon, 4 eggs beaten lightly, 4 tablespoons melted butter, $\frac{1}{2}$ cup fine bread or cracker crumbs, season with salt, pepper and parsley, beat salmon fine before adding ingredients, then steam in mould 1 hour.

IRISH TURBET

MRS. HONSBERGER.

1 can of salmon, pour off liquid and remove bones, heat one pint of milk with a few pieces of onion, skim out onion, then add $\frac{1}{2}$ cup of melted butter, four tablespoons flour, season with salt and pepper, when cool add two eggs well beaten, put layer of cream, then layer of salmon, then cream, sprinkle biscuit crumbs on top, bake in a slow oven half an hour.

BAKED CREAMED OYSTERS.

A. H. TOTZKE.

Prepare creamed oysters, put into a baking dish, cover with buttered crumbs and bake until brown.

CREAMED OYSTERS.

ALMA TOTZKE.

1 pint oysters, 4 tablespoons butter, 4 tablespoons flour, $\frac{1}{2}$ cup oyster liquid, 1 teaspoon salt, $\frac{1}{2}$ cup milk, a little pepper.

Clean Oysters, melt 1 tablespoon butter in pan, add oysters and cook until plump, shaking the pan to keep them from sticking, make a white sauce of remaining ingredients and add it to the oysters.

CREAMED OYSTERS.

MRS. J. DECKER.

To $\frac{1}{2}$ tablespoon butter melted in a saucepan, add 1 heaping tablespoon flour, cook a few moments and stir in gradually one cup of hot milk, season with salt, pepper, and 1 teaspoonful of celery salt, wash and pick over 1 pint of fine oysters, boil them in their own liquor until plump, drain and pour over them the sauce.

STEWED OYSTERS.

MISS R. QBER.

Drain the liquor from 2 quarts of oysters, mix with a teacup of hot water, season with salt and pepper, boil in a saucepan after it has come to a boil put in the oysters and cook not over 5 minutes, add 2 tablespoonsful of butter, when this is melted add a cupful of hot milk, then take from the fire and serve with oyster or cream crackers.

PLAIN OYSTER STEW.

MRS. A. B. MAIRES.

Drain the liquor from a quart of oysters and put it in a saucepan over the fire, and when at boiling point skim carefully, place a quart of milk in a double boiler, and when it begins to boil add the oyster liquor, 2 tablespoons butter, 3 tablespoons rolled crackers and the oysters, salt, pepper to suit the taste, let them boil up, once and they are ready to serve.

FRIED OYSTERS.

MRS. H. C. DIEBEL.

Season large oysters and cut very thin slices of bacon about 2 or 3 inches, wrap the oyster in bacon and fasten with toothpick and fry a nice brown.

SCOLOPED OYSTERS.

MRS. W. H. BOULLEE, NEW HAMBURG.

1 pint oysters, 6 tablespoonsful of butter, 2 cups full of bread crumbs, salt and pepper, oyster juice in milk; grate bread and melt butter, stir bread lightly into butter and season well, drain the oysters and season, butter a baking dish, use half the oysters between crumbs in layers, add oyster juice or milk, bake 35 minutes.

SCOLOPED OYSTERS.

MRS. T. JACKSON, TORONTO.

For a pint of oysters place a layer of cracker crumbs then a layer of oysters until dish is filled; then for the top layer put dry bread crumbs, piece of butter size of walnut, a little salt, then cover with milk and bake for an hour. Canned salmon may be used instead of oysters.

TO FRY OYSTERS.

MISS MEDA OBERLANDER.

Use largest and freshest oysters, drain well, absorb any moisture by placing oysters between clean cloth and pressing, beat several eggs, have another dish with finely crushed bread or cracker crumbs, dip oyster first in egg then in crumbs, repeat this two or three times; have oysters completely covered with butter and a little lard while frying; flour may be used in case no dry bread or crackers can be had. Serve dry.

OYSTER CROQUETTES.

MRS. R. VON PIRCH.

$\frac{1}{4}$ pound veal, $\frac{1}{4}$ pound suet chopped finely, 1 pint oysters chopped coarsely, add a little of the oyster liquor, also enough cracker crumbs so the mixture can be rolled into small sausages with the hands, fry quickly in boiling lard.

OYSTER FRITTERS.

MRS. R. FLEISCHAUER.

Drain oysters thoroughly, chop fine, season with pepper and salt, make a batter of eggs, milk and flour, stir the chopped oysters into this and fry in hot lard.

CANNED OYSTERS.

MISS OELSCHLAGER.

Drain the oyster from the liquor, put them in a hot pan or spider, as soon as they begin to cool add butter, pepper and salt. Serve on toast or without if preferred.

OYSTER PATTIES.

MRS. GILMAN.

Line patty pans with thin rich paste, pricking well over with a fork, put a piece of bread in each, cover with paste and brush over with the white of an egg or milk, cut an inch square of this pastry, place on centre of each, brush this with egg or milk and bake in a quick oven fifteen to twenty minutes; have oysters stewed in their own liquor, cut in pieces, add one teaspoon flour, a little salt and pepper, butter size of a walnut, and three tablespoons of sweet cream, open the patties, remove bread and fill with the creamed oysters, place cover on and serve.

PIGS IN BLANKET.

MRS. E. HOLLINGER.

Season large oysters with salt and pepper, cut very thin slices of bacon, trim off rind and smoked edge, wrap each oyster in a slice of bacon and fasten with a small wooden skewer, put in a hot omelet pan and cook just long enough to crisp bacon. Serve on small pieces of toast.

DRESSING FOR RAW OYSTERS.

ARCHWRIGHT CLUB NEW YORK, NETTIE B. SMITH.

$\frac{1}{2}$ pint vinegar, $\frac{1}{2}$ teaspoon red pepper, $\frac{1}{2}$ teaspoon black pepper, $\frac{1}{2}$ teaspoon Tobasco sauce, 2 chives chopped fine, 1 shallot, chopped fine. Serve in small sauce boat or bowl. Dip on to the oysters in the half shell.

LOBSTER CUTLETS.

MRS. L. W. SIMONDS.

Prepare the lobster as for croquettes and spread it half an inch thick on a platter, cut into the shape of cutlets, roll in crumbs, eggs and crumbs again; fry in smoking hot fat, drain and serve with a claw to represent the bone.

LOBSTER CROQUETTS.

MRS. SIMONDS.

1 pint lobster meat cut fine, season with 1 saltspoonful of salt, 1 saltspoonful of mustard, a little cayenne, and moisten with 1 cup of thick cream sauce, cool and shape into rolls, roll in crumbs, egg and crumbs again and fry in smoking hot fat, drain on paper.

CREAMED LOBSTER.

MRS. WIELAND, MONTREAL.

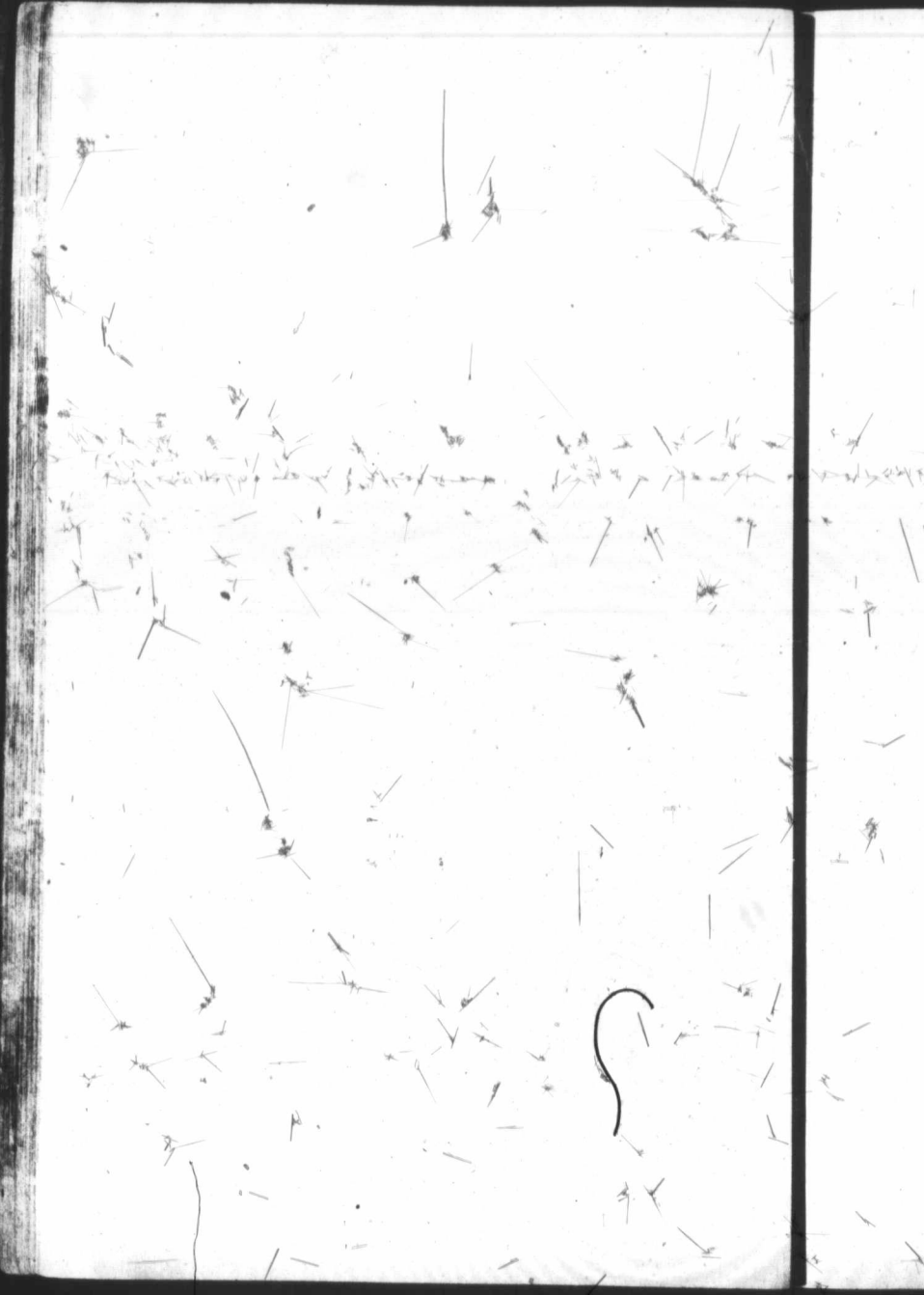
$\frac{1}{2}$ pint milk, 1 tablespoonful flour, salt, pepper, let come to a boil, then add 3 yolks of hard, boil eggs mashed, 2 table-spoonsful bread crumbs, $\frac{1}{4}$ grated nutmeg, parsley cut fine, put over can of lobster while hot, and garnish with strips of toast.

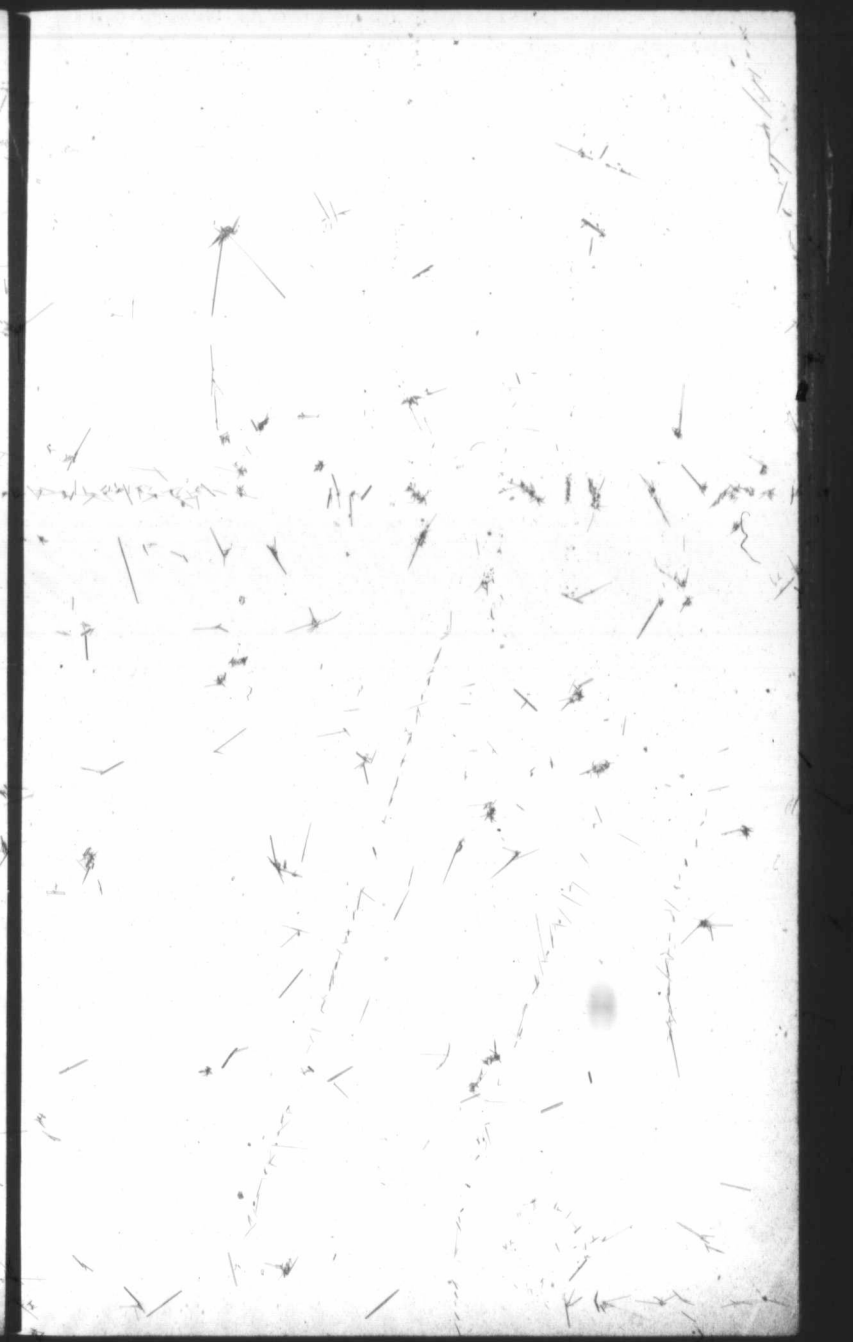
DEVILLED CRABS.

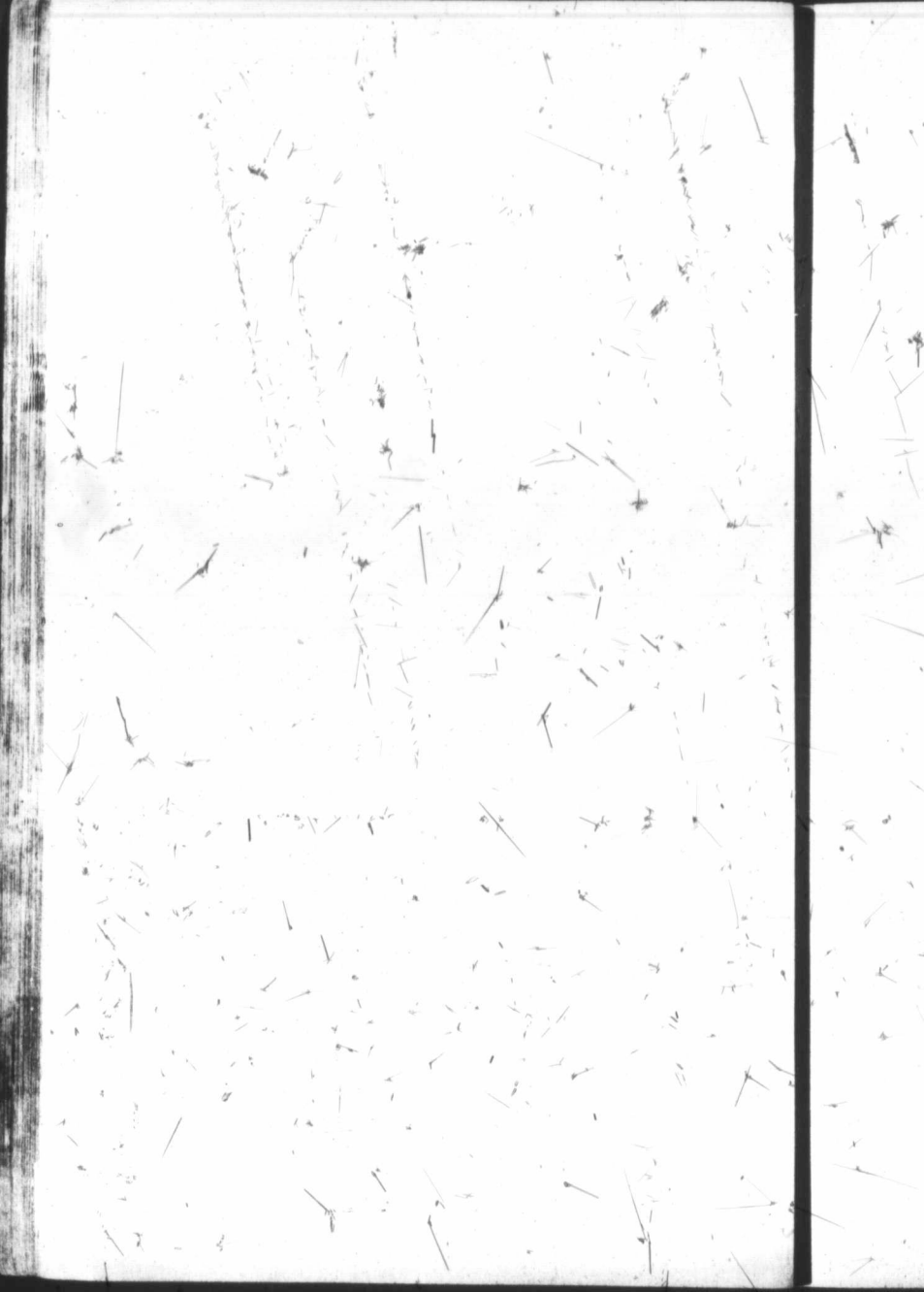
MRS. GEO. E. POTTER.

6 crabs, 3 or 4 mushrooms, 2 hard boiled eggs chopped fine, 1 tablespoon butter, 1 tablespoon flour, cook thoroughly, add 1 cup cream, $\frac{1}{2}$ teaspoon each salt and mustard, and either 2 table-spoons grated cheese or 1 tablespoon lemon juice, 2 drops Tobasco sauce, 1 teaspoon parsley, minced and $\frac{1}{2}$ teaspoon Worcestershire sauce.

USE **Comfort Soap****"IT'S ALL RIGHT."****Save the Wrapper.**









MEATS.

The novice should memorize this rule: white meats well done, dark meats underdone, except in fowls, which should always be thoroughly cooked.

MEATS.

Put fresh meat on to boil in boiling water. Retaining the internal juices, as the outer parts contract. Put salt meat on in cold water to extract the salt. To broil meat well, have gridiron hot, before putting meat on. To roast meat have good fire, baste often and season well.

SWISS BEEF STEAK.

MISS MARY HANNA.

1 round steak, cut 1 inch thick, pound flour into it as much as it will absorb, season with salt and pepper; put 1 lump butter into a skillet which is hot; sear steak on both sides, then fill skillet with boiling water, cover and let simmer on back of stove for two hours.

ROAST TURKEY WITH SWEET POTATO DRESSING.

MRS. J. B. BROWN.

Prepare turkey, salt and pepper inside and add this stuffing, 1 quart boiled sweet potatoes, mashed or chopped fine. Mix a cup of bread crumbs, $\frac{1}{4}$ cup butter; 1 beaten egg, 1 $\frac{1}{4}$ teaspoons salt and a little paprika, stuff turkey and bake.

ROAST TURKEY. OYSTER FILLING.

M. O.

Select turkey weighing from twelve to fifteen pounds, draw and rinse it out with several waters. Make a dressing of 1 quart stale bread chopped fine. (I run the bread through meat chopper), 1 egg, 2 tablespoons butter, 1 teaspoon sage, 1 pint small oysters or large ones chopped into small pieces. Stuff body and breast with dressing, sew up, rub turkey over with butter, salt and pepper, put in covered roasting pan with about 1 cup boiling water. When done serve with cranberry sauce.

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QUAIL ON TOAST.

MEDA OBERLANDER.

Dry, pick, singe, cut off heads, and legs at first joint; draw, split down the back, soak in salt and water for 10 minutes, drain, rub salt and pepper over them, dip in melted butter, place on broiler, turn often, dipping several times in the melted butter, broil 20 minutes. Have ready as many slices buttered toast as there are birds, and serve a bird breast upward on each slice.

SMOTHERED CHICKEN.

MRS. WEIR.

Open chicken as for broiling, put into dipping pan with a little water, season with butter, salt and pepper, cover with another pan, cook until done. Take off cover and brown, make a gravy of milk and browned flour. Pour over chicken, garnish with parsley and slices of lemon.

CHICKEN RISSOLS.

A FRIEND

Chop white meat of one chicken and mix to it 1 dessert spoon of chopped parsley. Put in a saucepan, butter the size of an egg, also a large tablespoon flour, add $\frac{3}{4}$ cup of boiled milk. Stir until it boils, then add the chicken and parsley. Mix well, add salt and pepper to taste, also a few drops of lemon juice if wished. Put this mixture away to get cold. Make into shapes by rolling in fine bread crumbs, then roll in egg and then again in bread crumbs, fry in boiling lard.

CHICKEN CROQUETTS.

MRS. B. P.

Minced chicken, a quarter as much bread crumbs, 1 egg to each cup of meat, pepper and salt, and enough gravy of drawn butter to moisten the whole, not very wet, make with floured hands into balls, roll in beaten egg, then in bread crumbs and fry a nice brown.

CHICKEN CROQUETTS.

MRS. E. B. SEAGRAM, WATERLOO.

1 cup of chicken, $\frac{1}{4}$ cup of stock, $\frac{1}{4}$ cup cream or milk, $\frac{1}{2}$ cup of butter, 1 cup flour, 2 eggs, 1 teaspoon chopped parsley, salt and pepper to season. Form into croquetts, roll in bread crumbs and egg, and sprinkle with flour. Add chicken and egg first in the mixture. Fry in lard and serve very hot.

JELLIED CHICKEN.

MRS. R. FLEISCHACHER.

Line a pint bowl with slices of hard boiled eggs, fill with chopped chicken that has been seasoned with salt, white pepper, celery salt and melted butter, pour over it 1 cup water in which a tablespoon of gelatine has been dissolved, set on ice.

MOCK DUCK.

MRS. HARTH.

Take 3 or 4 slices of bread and grate it fine with 2 chopped up onions, put a piece of butter the size of an egg in a saucepan, let melt, add bread and onions, a little salt, pepper and summer savory, boil a few minutes. Take a round of tender beef steak free from loose fat or stringy pieces, cut pretty thick, spread the above dressing upon the steak and roll up like jelly-cake, tie in 3 or 4 places. Roast a good $\frac{3}{4}$ of an hour.

ROAST CHICKEN STUFFED WITH CHESTNUTS.

MRS. JACOB GILCHER.

Prepare chicken, roast 1 quart large chestnuts, when done remove shells, mash, add 1 tablespoon butter; 1 teaspoon salt, a dash of pepper; mix and fill chicken.

CROWN ROAST OF LAMB.

META O.

Have butcher cut and scrape ribs of lamb down to chops, turn inside out so that the bones stand up and out like a crown; fasten together and roast in oven, basting often, serve on platter with French peas in centre and garnish.

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CHICKEN POT PIE.

MRS. K. MYLIUS.

Cut a chicken in pieces, if it is not a young chicken parboil in water enough to cover it with half pound of salt pork cut in slices. Skim it carefully. Make a paste with half a pound of lard rubbed into 1 pound of flour and a little salt; add enough water to work it to a smooth paste, roll the crust about $\frac{1}{2}$ an inch thick and line with it the sides of a stew pan nearly to the bottom. Lay the chicken in the crust and add a piece of butter the size of an egg, rolled in flour, put in the water the chicken was parboiled in and if necessary add more hot water till the stew pan is nearly full, cut part of the paste in small diamonds and put them in the pie. Put on the top crust first, laying skewers across the top of dish, cut a slit in the centre, put on the lid, and let boil slowly $\frac{3}{4}$ of an hour or more if necessary.

ROAST BEEF WITH WINE.

MRS. GEO. RUMPEL.

Take a tender roast of sirloin, pound it well, rub pepper and salt well into it. Place it in an earthen jar with a few laurel or bay leaves, cloves and mace; cover over with wine, let stand well covered a few days. Then it is ready for cooking. Transfer roast with wine, and seasoning into a cooking kettle, let simmer on top of stove until tender, take out meat, place on platter. Melt a piece of butter in sauce pan, add flour, stir until smooth, add this to gravy and pour over roast, serve hot. Very good.

FRICASSEE OF BEEF.

HILDA RUMPEL.

1 pound beef, 1 cup cold water, 2 tablespoons flour, $\frac{3}{4}$ teaspoon salt, 1 small onion, $\frac{1}{3}$ teaspoon pepper, cut the fat of the meat and put in a stew pan to try out. Cut the meat into pieces about 2 inches square and roll in the flour. Put it in the hot fat and stir it over the fire until nicely browned. Add the water, cover closely and simmer. Peel the onion and cut into the slices. Add it with the salt and pepper to the stew and simmer 2 $\frac{1}{2}$ hours. Serve on a hot platter.

ROAST BEEF HEART.

MRS. FREEMAN.

Wash carefully and open sufficiently to remove the ventricles, then soak in cold water until the blood is discharged, wipe dry and stuff nicely with dressing as for turkey, roast for about $1\frac{1}{2}$ hours. Serve with the gravy, which should be thickened with some of the stuffing and a glass of wine. Serve with current jelly.

SOUR BRATEN.

MRS. GEO. RUMPEL.

From 8 to 10 pounds of best roast beef, rub salt, pepper and $\frac{1}{2}$ cup brown sugar into it. Place in an earthen jar with a few pieces of onions, laurel leaves, whole mixed spice; cover it with a good cider vinegar. Add another $\frac{1}{2}$ cup brown sugar and $\frac{1}{2}$ cup salt, let stand well covered from 2 to 7 days. When ready for use place slices of bacon in bottom of dripping pan, the roast of beef next, another row of sliced bacon and a few pieces of butter on top of roast, let this brown in hot oven, pour vinegar in which beef was pickled over roast. When done remove roast and to complete gravy, add the following, melt a little piece of butter in a saucepan, add 1 cup apple butter, $\frac{1}{2}$ cup syrup, 1 teaspoon cinnamon. Gravy should be a light brown, not too thick. If too sour add a little burnt sugar.

BEEFSTEAK PIE.

MISS LILLIAN BRIETHAAPT.

Cut remnants of cold broiled steak or roast beef in $\frac{1}{2}$ inch cubes, cover with boiling water, add 1 small onion, and cook slowly one hour. Remove onion, thicken gravy with flour diluted with cold water, and season with salt and pepper, add 4 potatoes cut in $\frac{1}{4}$ inch slices, $\frac{1}{2}$ cup turnip cut in dice and $\frac{1}{4}$ cup carrot cut in dice, which have been parboiled eight minutes in boiling water. Put in a buttered pudding dish, cool, cover with baking powder biscuit mixture or pie crust, bake in a hot oven. If covered with pie crust make several incisions in crust that gases may escape.

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DRIED BEEF.

MRS. H. F. PEARSON.

Take half a pound of chipped dried beef, put into a frying pan with just enough boiling water to cover, let this over the fire for 10 minutes, drain off all the water, and with a knife and fork cut the meat into small bits. Return to the pan which should be hot, with a tablespoon of butter and a little pepper, have ready four well-beaten eggs, stir them into the pan with the minced meat and toss and stir the mixture for about 2 minutes. Send to table in a covered dish.

BAKING POWDER BISCUIT.

MISS LILLIAN BREITHAUP.

2 cups flour, $\frac{1}{2}$ teaspoon salt, 4 teaspoons baking powder, 1 cup shortening, $\frac{2}{3}$ cup water.

CHICKEN ENTREE.

MRS. W. H. B.

Raw chicken, chop up the chicken, then pound it in a mortar, put it through a wire sieve, add sweet cream and beat it very light. Put it in cups and steam or put cups in a dish of boiling water and cover for 20 minutes, season to taste. Cream sauce or currie sauce.

MEAT PIE.

MRS. R. FLEISCHAUER.

Chop pieces of beef, veal or lamb, or all three, and make a layer in the bottom of baking dish with thin slices of tomatoes, a very little onion, season nicely, add bits of butter and chopped crackers, repeat this until the dish is nearly full, then pour a cup of water into it and cover with a crust made of 1 pint of flour into which you have sifted 4 teaspoons of baking powder, butter size of an egg and sufficient water.

BEEF STEAK PUDDING.

MAGGIE WISDOM.

2 cups flour, 1 cup chopped suet, $\frac{1}{4}$ teaspoon salt, mix with a little water, roll about $\frac{1}{4}$ inch thick, line a bowl, fill with beef steak, cut in small pieces, season with pepper and salt, cover with water, put crust on top. Steam 4 hours.

ROLLED BEEFSTEAK ROULODEN.

MRS. R. WEGENER.

Select a slice of round steak about $\frac{1}{2}$ inch thick, cut into pieces about four inches wide and five long, season with salt and pepper. On each piece put a thin slice of bacon, then roll up, and fasten each roll with string or toothpicks. Dredge each with flour and fry a dark brown on all sides. Cut 2 large onions in small pieces and fry with the rolls, then half cover them with water and boil slowly for 2 and $\frac{1}{2}$ hours, or until tender. Thicken the gravy with flour.

MEAT CROQUETTES.

LOUISE MILLER.

Chop up fine scraps of meat, roast or boiled, to 1 pint add 3 hard boiled eggs and 2 handfuls of fine bread crumbs, salt and pepper, and sufficient milk to make them hold together. Beat 2 eggs, in which dip the croquettes roll in bread crumbs and fry like doughnuts.

MEAT BALLS.

FLORENCE COOK.

1 cup bread crumbs or 2 cups mashed potatoes, 1 cup cold cooked fish or meat, 1 egg, $\frac{1}{2}$ teaspoon salt and pepper. Egg well beaten, add bread crumbs or potatoes and the meat, mix thoroughly, and roll mixture into balls, and fry. Serve with tomato sauce.

JELLIED BEEF.

MRS. J. A. ROSS.

Cook shank of beef until bones drop out, boil down until there is left about 1 quart of water, season salt and pepper to taste. Put in a bowl and cool.

STEWED BEEF GOULASCH.

MRS. R. WEGENER.

Cut 2 pounds beefsteak in 1 inch cubes, roll in flour and fry brown on all sides, frying 2 onions with it, then add water to cover, salt and pepper, one teaspoon of dry mustard, $\frac{1}{2}$ teaspoon of ground allspice. Boil gently for three hours and thicken the gravy with flour.

MEAT STEW.

MRS. L. J. BREITHAAPT.

Brown a teaspoonful of butter in a stew pan, add two cups of left over meat, cut in small dice, and enough hot water to cover it, boil well for a few minutes. Take 1 onion, 1 carrot, 1 head of celery (all small), 6 bay leaves, cook till tender in a little salt water, then add to above and thicken with a little flour.

ROULADES OF VEAL.

MRS. D. FORSYTH.

Take thin slices of veal, chop slightly with sharp knife, season with pepper and salt, minced onion, parsley and bread crumbs, roll lightly and tie with strong thread, fry a nice brown in drippings and butter, adding stock or water and a spoonful of flour to make gravy. Remove threads, arrange on platter and pour gravy over them.

VEAL CROQUETTES.

MRS. WEIR.

Mince 1 pound of veal fine, mix $\frac{1}{2}$ cupful milk, with 1 teaspoonful of flour, a piece of butter the size of an egg, cook until it thickens, stir into meat and season to taste, roll into balls, dip in egg, roll in cracker crumbs, fry in hot lard.

Pork tenderloins prepared the same way are delicious.

VEAL SOUFFLE.

MRS. H. D. MCKELLAR.

From cold or boiled roast veal trim all fat and gristle and chop very fine, to each pint of this chopped meat allow 1 tablespoon of butter, 2 cups of thin cream or rich milk, 2 tablespoons flour, 2 eggs and $\frac{1}{2}$ cup of bread crumbs, melt the butter, add the flour and stir until smooth, add the cream and stir until it thickens, then the bread crumbs, cook for 3 minutes longer, add the beaten yolks of the eggs, stir for $\frac{1}{2}$ a minute, and take from the fire, add the veal, 2 tablespoons chopped parsley, 1 teaspoon salt, $\frac{1}{3}$ teaspoon of white pepper, whip the whites of the eggs to a stiff froth, cut lightly into the mixture, turn into a greased baking dish and bake for 20 minutes in a quick oven. Serve immediately.

VEAL CROQUETTS.

MISS DORA MYLIUS.

Mince fine cold veal with a little suet, rind of a lemon, onions and parsley, season with nutmeg, pepper and salt; mix all well together and add one egg well beaten, roll into balls, dip into an egg beaten up, then sift bread crumbs over them and fry them in butter.

VEAL LOAF.

MRS. WM. WITT.

Grind 2 slices of veal steak, put in 3 three small onions, 2 eggs, $\frac{1}{4}$ cup of flour, $\frac{1}{4}$ cup butter, a little parsley, pepper and salt to taste; mix it well, make a loaf, roll in buttered cloth and bake 1 hour. Keep basting with gravy.

VEAL LOAF.

MRS. A. E. KING.

$3\frac{1}{2}$ pounds chopped veal, 3 eggs, 6 rolled biscuits, 1 cup sweet milk, 1 teaspoon pepper, 1 tablespoon salt, a little sage, or any seasoning if desired, mix all together and mould into a loaf. Bake 2 hours.

VEAL LOAF.

MRS. H. RATHMAN.

2 pounds veal and 2 pounds pork, chopped fine, 3 onions chopped fine, 6 soda biscuits rolled very fine, 2 eggs, a little parsley. Season with pepper and salt.

FRICASSEE OF VEAL.

MRS. D. FORSYTH.

Boil veal chops with onion, salt pepper and bay leaf, till very tender, take butter the size of an egg, a spoonful of flour and a small onion, cut very fine and fry together until the onion is done, but not brown, then add enough of the broth the meat was cooked in to make enough sauce to cover the meat, add a cupful of bread crumbs, a little pepper and salt, some nutmeg and parsley chopped fine. Lay the meat on a platter and pour the sauce over it; garnish with slices of lemon.

VEAL LOAF.

MISS KIMMEL.

1 1/2 pounds veal, 1/2 pound pork chopped fine and mixed, 1 egg, 1/4 cup sweet cream, 2 grated biscuits, 1 small onion, a little parsley cut fine, pepper and salt to taste; put in granite dish and steam 1 1/2 hours. This will slice when cold.

VEAL LOAF.

MRS. HUETHER.

3 pounds of raw veal chopped very fine, butter the size of an egg, 3 eggs, 3 tablespoonfuls of cream or milk (if milk, use a small piece of butter), mix the eggs and cream together; mix with the veal four pounded crackers, 1 teaspoon of salt, 1 large tablespoonful of sage; mix well together and form into a loaf. Bake 2 and 1/2 hours, basting with butter and water while it is baking. Serve cut in thin slices.

PRESSED VEAL OR CHICKEN.

MARGERY C. GROFF.

Boil 3 pounds veal until very tender, reserve liquid, remove bones and put meat through grinder, after which add salt and pepper to suit taste, a very little mustard, sage and parsley. Put a little gelatine into liquid when dissolved pour over meat and mix well. Boil hard 2 or 3 eggs, cut into slices and lay neatly in bottom of mould, put meat in carefully and set aside to cool, when ready to use turn out on meat platter.

GOHATE.

MRS. R. MYLIUS.

Take all the fillet of veal that will chop, and mince it fine, season it with salt, pepper and a little parsley, and an onion chopped fine, add about 1/2 a cup of bread crumbs, a little fat of ham or pork and 2 eggs, mix it well with the hands and make it into a large loaf; sprinkle it with bread crumbs and put several pieces of butter about it. Bake 2 hours, make a good gravy with the scraps and bone, and serve with it.

BREADED SWEET BREADS.

MRS. WEIR.

After being boiled, split them and season with salt and pepper, dip in beaten egg and cracker crumbs. Fry a light brown in hot lard, serve with tomato sauce.

SWEETBREAD CUTLETS WITH ASPARAGUS TIPS.

MRS. L. J. BREITHAUP.

Parboil a sweetbread, split and cut in pieces shaped like a small cutlet, or cut in circular pieces, sprinkle with salt and pepper, dip in crumbs, egg, and crumbs and santi in butter. Arrange in a circle around creamed asparagus tips.

SWEETBREAD FRITTERS.

MRS. H. F. PEARSON.

Parboil the sweetbreads, cut into small pieces, and season with salt, pepper and parsley; dip into batter and fry in hot lard.

SWEET BREADS.

MRS. W. H. BOWLBY.

Soak 2 sweetbreads in cold water for 1 hour, change the water twice, put them in boiling water 10 minutes until they are firm, then take out and place them in cold water until they are wanted, place the sweet breads in stew pan cover with stock and simmer nearly 1 hour. Take them out and put in hot dish, remove the gravy from the fire, add to it gradually the yolk of 1 egg and 4 tablespoons of sweet cream. Put this over fire until sauce thickens, but do not let boil. Before serving, add the juice of a lemon, pour the sauce around the sweet breads, and send to table with a dish of green peas.

SWEET BREAD ON TOAST.

MRS. R. VON PIRCH.

Boil 20 minutes, mash with the back of a spoon through a sieve, season with salt and pepper, then add about 1 tablespoon of cream to one sweet bread, heat and put over slices of toast, garnish with parsley.

IRISH STEW.

MISS DORA MYLIUS.

Take 2 pounds of neck or loin chops of mutton, peel and slice 2 pounds of potatoes and $\frac{1}{2}$ a pound of onions, first put into a stew pan a layer of potatoes, then chops and onions, and so on, till full, sprinkling salt and pepper on each layer, then pour in cold water or broth, cover the pan and stew over a very slow fire for an hour and a half, or until the meat be done. Before serving, add a few tablespoonsful of catsup.

SCALLOPED MUTTON AND POTATOES.

MRS. B. P.

Over the bottom of an earthen baking dish place a layer of bread crumbs, and over it alternate layers of cold roast mutton, cut in thin slices and tomatoes peeled and sliced, season each with salt, pepper and bits of butter, as laid in. The top layer should be of tomatoes, spread over with bread crumbs. Bake 45 minutes and serve immediately.

MUTTON CUTLETS WITH POTATO PUREE.

DORA MYLIUS.

The cutlets should be dipped into the yoke of an egg then in bread crumbs, flatten them with a knife, and fry in hot fat, as you would fish. The potatoes are to be boiled, rubbed through a hair-sieve, and worked up fine and light with a little butter and boiling cream, season with salt, pepper and a little nutmeg; dish the cutlets round this puree, which must be softer than mashed potatoes.

GRILL SHEEP TONGUES.

* FRIEND.

Take 4 sheep tongues, lay them in salt and water for 2 or 3 hours, then boil in fresh water with $\frac{1}{2}$ teaspoon salt, when cooked, remove the skin and divide the tongue into two in its length, or leave whole if not used as entree. Used as entree, put them to stew with a bunch of herbs, some celery, a few mushrooms, pepper slightly, add $\frac{1}{2}$ teaspoonful of salt to 1 pint stock, stew slightly, remove the tongues, dust them with bread crumbs, and boil on gridiron strain the sauce and serve.

TONGUE TOAST.

MRS. H. C. DIEBEL.

Take cold boiled tongue, mince it fine, mix it with cream or milk, and to every $\frac{1}{2}$ pint mixture allow 2 well beaten yolks of eggs, place over the fire and let it simmer a minute or two, have ready toasted bread, butter and pour the mixture over it. Serve hot.

JELLIED TONGUE.

MRS. G. BERGMAN.

Cook tongue in salt water until tender, pare and cut in small pieces and put in moulds, strain the water in which the tongue was cooked, and add a little gelatine and pepper, and pour over tongue set in a cool place.

LIVER BALLS.

MRS. R. MYLIUS

Half a calf's liver, 3 eggs, 2 cups dry bread crumbs, 1 small onion, $\frac{1}{2}$ cup of flour, butter size of a walnut, salt, pepper, nutmeg, sweet marjoram, mince the liver very fine and remove all skin, fry the onion chopped fine in butter to a light brown, eggs well beaten, and mix all ingredients well together, drop balls with a tablespoon into boiling water with a little salt in it, and boil about ten minutes; try some and if they fall to pieces add more flour, when finished put into a dish and pour over them onions chopped fine and lightly fried in butter.

LIVER PATTIES.

MRS. SCHILLING.

2 pounds of scraped liver, 4 eggs, salt and pepper to taste, 1 onion the size of an egg, 2 even table spoons flour, $\frac{3}{4}$ cup sweet milk, stir up well and fry in hot lard and butter.

STEWED BEEF KIDNEY.

MRS. B. P.

Cut the kidney into slices, season highly with pepper and salt, fry it a light brown, take out the slices, then pour a little warm water into the pan, dredge in some flour, put in slices of kidney again, let them stew very gently, add some parsley if liked. Sheep kidneys may be split open, broiled over a clear fire, and served with a piece of butter placed on each half.

STEWED LIVER.

MRS. R. WEGENER.

Skin and trim a calf's liver, cut smoked bacon in narrow strips and draw them through the liver by making a small cut with a knife, putting the strips two inches apart, and the opposite way to which the liver is to be cut, season with salt, pepper and ground allspice, then dredge with flour, fry real brown on all sides, adding an onion cut fine, half cover with water, to which has been added $\frac{1}{2}$ cup of vinegar, 1 teaspoon sugar, 2 bay leaves, $\frac{1}{2}$ teaspoon of ground allspice, simmer for an hour adding a little more seasoning if needed, thicken the gravy with flour that has been browned.

DEVEILED HAM.

MISS OELSCHLAGER.

Chop lean, boiled ham very fine, to every pint of ham add a teaspoon of flour and $\frac{1}{2}$ cup of boiling water, press this mixture into a mould, when it is cold it will slice nicely. It is excellent for sandwiches.

A BAKED DINNER.

MRS. D. FORSYTH.

This is a suitable dish for a busy day. Take a quantity of old meat, any left overs will do, together with a small piece of bacon or ham and an onion, and grind it very fine, season it with salt, pepper and a little sweet marjoram, and moisten with gravy or stock; put this in the bottom of a deep baking dish, next add a layer of canned tomatoes, seasoned, and lastly a layer of mashed potatoes that have been prepared with a little milk and butter; smooth over the top and bake a nice brown.

GULASH.

MRS. M. RIENER.

Take 2 large onions chopped and put in stew pan with 1 tablespoon lard, let stew a few minutes, then add $\frac{1}{2}$ teaspoon red pepper, then add 1 pound beef cut in squares, and cover all with cold water, salt to taste, and let cook slowly for 3 hours, add potatoes cut in small squares about 2 inches, and serve. Chicken, veal or lamb may be substituted for beef.

Italian Macaroni

Veal Patties
 Veal through the paper, add
 one part cream to the meat.
 Mix together with one egg, form
 into balls, roll in crumbs, put in the
 wire basket and fry in deep lard, or
 fry in the spider with butter. Lay
 on a platter and garnish with let-
 tuce or parsley.

1 lb round steak
 2 good sized onions a little
 parsley and a few carrots

then put a little lard in frying pan add
 the above mixture and a little water and
 cook together Boil macaroni untill tender
 grind cheese then put layers alternately
 in a deep dish when full add part of
 a can of tomatoes pepper a salt and a few
 pieces of butter then bake

to Detroit Mrs Clark receipt good

One pound ground beef fried in butter five
 table spoons oil and green pepper half in 1 cup
 of water Add meat & eggs tomatoes 1 tsp salt
 cook slowly 1 1/2 hrs
 bake

Giuseppe Fortis Crab Noodle

1 1/2 package noodles cooked beat four eggs
 add 1/2 pt cream or milk to eggs add
 noodles season to taste Grease ring well
 with plenty of butter put in noodles set in
 water and bake 30 to 40 minutes like custard
 turn on plate with creamed crab with plenty
 of hard boiled eggs and pimento good

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Clam Chowder

8 large potatoes 4 large onions 2 carrots 1 lb clams
1 qt milk and beef broth or stock 2 cups if
no stock use butter to start.

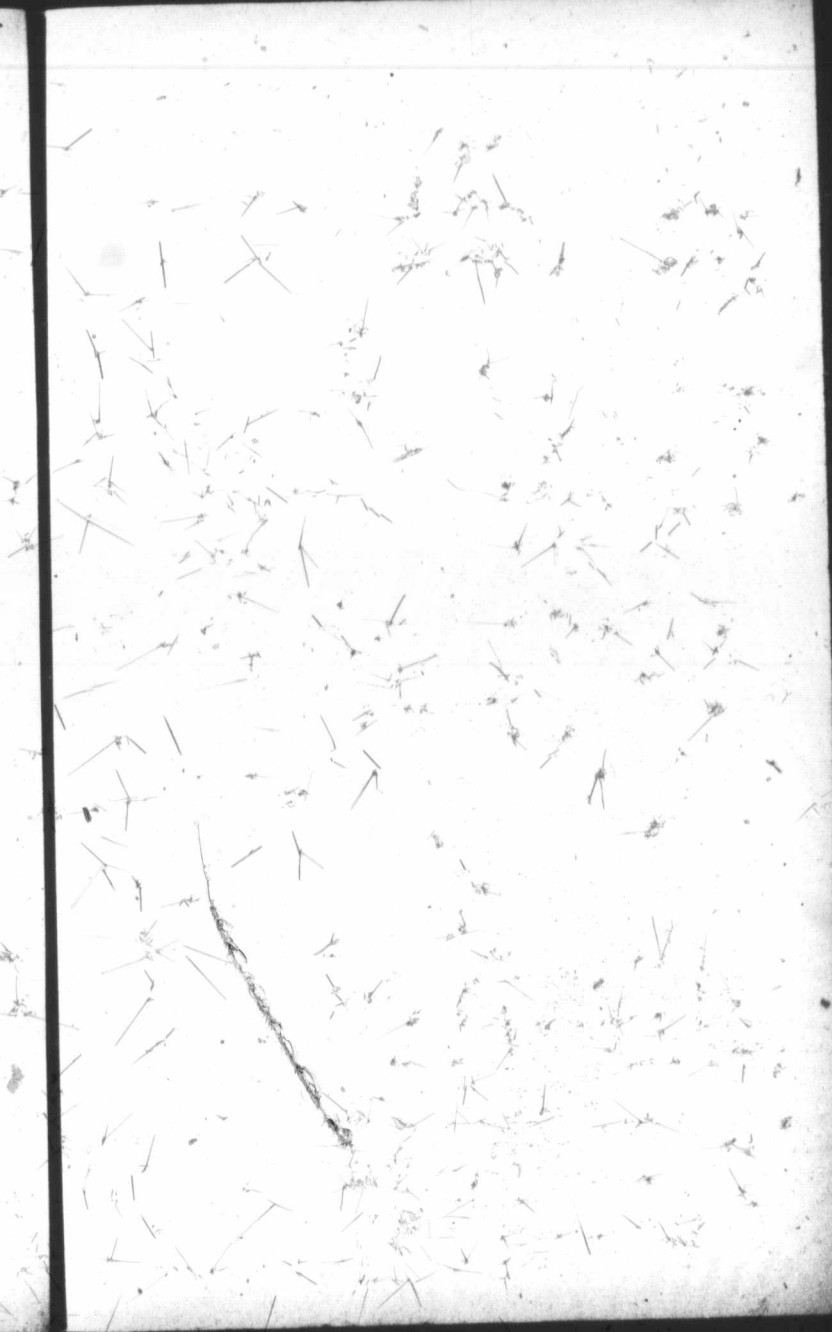
Mother's Dumplings

2 eggs beaten well salt water to double eggs
add milk flour B-puder 3 to 4 tsp. def. from
ball of meat and potatoes steam 1/4 hr don't
lift lid.

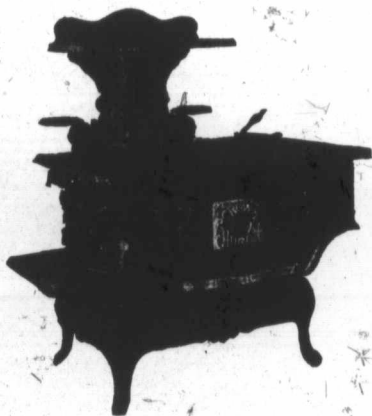
Chamie Cabbage

1 cup rice 1 lb beef 1/2 lb pork ground
use 1/2 teaspoonful rice and meat and
roll in cabbage leaf and put water and
soup about on top





CROWN HURON.



Read between the lines when perusing stove lore. The appearance of the

Crown Huron

is by no means its only attraction! Economy, that's it. This Range saves time and money. It combines efficiency, durability and beauty with

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HURON Stoves, Ranges and Furnaces.

VEGETABLES.

VEGETABLES.

Have vegetables fresh, wash thoroughly, remove decayed parts, put into cold water until ready to cook, put on to cook in boiling water, salt well.

Old potatoes peeled and put in cold water 1 hour before boiling, then in fresh cold water when put over fire.

New potatoes are best prepared, peel just before placing over fire in boiling water.

Potatoes will bake more rapidly if a pan of water is put into oven with them.

RICE AND ITS VALUE.

Rice should be used much more frequently than it is now, for it is a most wholesome food. When cooked in boiling salted water 20 minutes, and not allowed to stop boiling (as the Japanese cook it), it is quite different from the ordinary rice. Drain thoroughly, season with butter, and allow it to dry off in oven for five minutes. Great care should be taken to save all water that is drained from rice. It forms a jelly or starch, which is an excellent addition to soups.

SWEET CORN.

When sweet corn is served on cob, leave a few of the inner husks on ear when boiling as it will be much sweeter and keep warm longer. Boil sweet corn from 8 to 10 minutes, never longer.

GERMAN MASHED POTATOES.

A LOVER OF GOOD MASHED POTATOES.

Boil desired quantity of potatoes until well done, then drain well, mash thoroughly, season with salt, add sufficient hot (not cold) milk and a generous piece of butter, beat all together until of a creamy appearance, keep warm, best to serve at once.

POTATO PUFF.

MRS. J. A. ROSS.

Take 2 cups of cold boiled mashed potatoes, 2 eggs, butter, cream or milk, stir into potatoes 2 tablespoons melted butter, beat into a white cream before adding anything else, add eggs beaten very light, 1 teacup of milk, salt to taste, beat all well, pour into a deep dish, bake in quick oven until nicely brown.

POTATO PUFFS.

MRS. L. J. BREITHAUP.

Five heaping tablespoons of mashed potatoes, 5 even tablespoons of flour, half a teaspoonful of baking powder, 1 teaspoon salt, half a cupful of milk, two eggs, sift flour, baking powder and salt together, mash potatoes and mix them with the well beaten eggs, whip up to a cream, adding the milk gradually, add all together and beat well for one minute, drop by spoonful in hot fat, fry about eight minutes.

POTATOES AND CREAM.

MRS. WELKER.

Mince cold boiled potatoes fine, put them into a spider with melted butter, let them fry a little in the butter well covered, then put in a fresh piece of butter, season with salt, pepper and pour over cream or rich milk, let it boil up once and serve.

SCALLOPED POTATOES.

MISS K. MANGOLD.

Peel and slice as many potatoes as desired, take a granite dish and put in layers, first a layer of potatoes, sprinkle over salt and pepper, a little flour and small pieces of butter, repeat this till dish is near full; pour on sweet milk till all is covered, bake in a hot oven.

STUFFED POTATOES.

Potatoes baked soft then the tops cut off and the inside mixed with butter, cream and cheese, and then made soft with milk and last two eggs to twelve potatoes, put back into the skin with top on and bake three minutes.

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JULIEN POTATOES.

MEDA OBERLANDER.

Pare, wash and cut the potatoes in thin slices then in narrow strips, a cutter may be bought for the purpose; cover with boiling water, add 1 teaspoonful of salt, and cook until done, which requires from 10 to 15 minutes, drain, sprinkle with 1 tablespoonful or chopped parsley, 1 tablespoonful of butter; shake the saucepan over the stove until the butter is melted, then serve at once. Do not stir with a spoon, as it will break the potatoes and cause an unsightly dish.

POTATO BALLS.

MRS. H. RATHMAN.

4 large mealy potatoes cold, mash them in a pan with 2 tablespoons fresh melted butter, a pinch salt, a little pepper, 1 tablespoon cream and the beaten yolk of an egg, rub mixture into balls, the size of a walnut, dip them into an egg well beaten, then into the finest sifted bread crumbs, fry them in boiling lard.

POTATO GLAZE.

MRS. AUG. MAY.

Grate 12 large potatoes, put in a bag and squeeze out juice, fry 2 cups of bread crumbs in butter until brown, boil 1 pint of milk, stir flour in to thicken, mix all together and season with salt, then form in small balls and boil in water for 20 minutes. Serve in gravy.

SWEET POTATO CROQUETTS.

MAGDELINE SCHEITERLE, CULLMAN, ALA.

Bake the potatoes, remove skins and mash, for each 2 cups sweet potatoes use 2 tablespoons butter, $\frac{1}{4}$ teaspoon celery $\frac{1}{4}$ teaspoon pepper, $\frac{1}{4}$ teaspoon celery salt, $\frac{1}{4}$ teaspoon onion juice, 1 teaspoon chopped parsley, 1 egg or 2 yolks; mix all ingredients and when cold form into croquetts any desired shape; beat an egg and add to it 1 tablespoon water; dip the croquetts in the egg roll them in fine bread crumbs, and fry in deep fat or oil.

POTATO CROQUETTS.

MRS. HELEN KRUG ARNOTT.

Mashed potatoes, soften with hot milk, add white of egg beater stiff, salt and pepper, mould into balls, roll in beaten eggs, then in biscuit crumbs; fry in basket in hot lard.

POTATO CROQUETTS.

MRS. ED. MERMER, NEW HAMBURG.

Use 2 cups mashed potatoes, warm them, add the yolks of 2 eggs well beaten, 2 tablespoons cream, 1 teaspoon onion juice (onion juice may be omitted if desired); season with salt cayenne to taste, a grating of nutmeg, a teaspoon melted butter, and 1 tablespoon chopped parsley; pack into moulds about 4 or 5 inches long, roll in cracker or bread crumbs, dip in beaten egg, then roll again in the crumbs, drop carefully from a flat skimmer in a kettle of boiling fat, and fry a light brown; drain the croquetts on common brown paper when you take from the fat; garnish with parsley. If any remain from the feast, warm by laying them on a paper in a moderate oven.

FILLED "KARTOFFEL" OR POTATO DUMPLINGS

MRS. RIENER.

Take large mealy potatoes and boil with jackets on till well done, then peel quickly and mash finely, salt to taste, add 1 egg and enough flour to roll out, then cut in squares about 3 inches, now place a small plum or half a peach or slice of apple on each square, then fold in well; when all is used up put in boiling water and cook till fruit is done, then put on large platter and cover with cracker crumbs browned with butter, lots of it, serve with sugar and cinnamon. Must be served as soon as cooked.

POTATO CROQUETTS.

MRS. M. MCGARVIN BRICKER.

Season cold mashed potatoes with pepper, salt, nutmeg, and a little grated onion, beat to a cream with a tablespoon of butter, to every cupful of potato add some minced parsley, and bind with two or three eggs; roll into oval balls, dip into beaten egg, and then into cracker crumbs, rolled very fine and fry in boiling lard.

BOILED RICE.

Clean rice well, wash in cold water, put into kettle of boiling water, boil 15 minutes, drain and steam uncovered, use 4 times as much water as rice, salt to taste.

RICE CROQUETTS.

MRS. WM. WITT.

$\frac{1}{2}$ cup of rice, raw, or two cups cooked, $\frac{3}{4}$ cup of water, $\frac{3}{4}$ cup of milk, butter the size of an egg, $\frac{1}{2}$ cup granulated sugar, 2 eggs and a little nutmeg. Put rice on to boil with water, when half cooked add milk; have rice near dry and yet well cooked, keep the steam shut in while cooking; when soft mash it slightly with spoon, work in the other ingredients and a pinch of salt; make it in shapes with flour like small biscuits; make a hollow in the middle to hold a spoonful of jelly, having coated the shapes well with flour, fry in saucepan of hot lard. Put in jelly before serving.

RICE CROQUETTS.

MRS. OSCAR RUMPEL.

One half-cup rice, 2 eggs, 2 teaspoons salt, boil rice very soft, when cold beat in eggs, sugar and salt; form into balls, dust a little flour over them, roll in egg and fry in hot lard.

BACON AND BEANS.

MRS. J. M. STAEBLER.

Soak required quantity of beans over night, put over to boil in morning in fresh boiling water with a tiny pinch of baking soda, and a piece of well cured bacon of desired size; boil beans until thoroughly done, if bacon be not done at the same time, return to fire and boil in same water till it can be easily pierced with a fork; make tomato sauce, seasoning with onion, cloves, mace, pepper, salt, and mustard, thickening it well; score rind of bacon and place in middle of baking dish, surround but do not cover with the beans; pour the tomato sauce over beans, allowing to go well to bottom of dish. Bake in oven till glaze forms.

BAKED BEANS.

MRS. J. TREUSCH.

1 cup beans, 1 tablespoon molasses or brown sugar, a piece of pickled pork; soak the beans over night, in the morning pour off the water, cover with fresh water and boil till tender, then stir in the molasses, put in a pot, bury the pork in them, mustard and pepper to taste.

BOILED ASPARAGUS.

MRS. JAMES WESLEY.

Cut off lower parts of stalks as far down as they will snap, wash and remove scales, tie into bunches, cook in boiling water until soft, drain, remove string, spread with butter, allowing 1 1/2 tablespoonfuls of butter to each bunch of asparagus.

ASPARAGUS ON TOAST.

MRS. H. C. DIEBEL.

Wash and cut the tender stalks into pieces two inches long, put into just enough boiling salt water to cover, when tender, add a cupful of new milk or cream, a tablespoonful of butter or less if cream is used instead of milk, a teaspoonful of sugar, a pinch of pepper, let boil up once, have slices of buttered toast in a deep dish, pour the asparagus over it and serve at once.

FILLED CABBAGE.

MRS. E. MANGOLD.

1 medium sized cabbage, cut out heart and hollow, making it like a bowl about 3/4 inch thick, put in heaping tablespoonful of butter and lard mixed into a pot, set in the cabbage head and put in the filling; cut fine the inside part and put around, cover it with some clean cabbage leaves, pour on and keeping adding a little water to keep from burning, cover up tight and steam till cabbage is soft.

For Filling.

About 1/4 loaf bread cut fine and soaked in warm milk, 1 large onion stewed in about 1/2 cup butter, mix well and add 3 eggs, salt and pepper to taste, flavor with parsley and caraway seed.

STUFFED CABBAGE.

MRS. C. EVERETT HOFFMAN.

Take a large fresh cabbage and cut out the heart, fill the vacancy with cooked chicken or veal chopped very fine, highly seasoned and rolled into balls with beaten yolk of eggs; then tie the cabbage firmly together, tie a cloth around it and boil in a covered kettle two hours. This is a delicious dish, and is useful in using up cold meats.

BAKED CABBAGE.

MRS. D. FORSYTH.

Boil a head of cabbage, a loose head is preferable, very soft, in salted water, drain dry in collender and chop very fine, fry a small onion chopped fine in a heaping spoonful of butter, when just burning yellow add to cabbage, also a cup of bread crumbs, pepper, salt and nutmeg, and two eggs; mix all together and spread smooth in shallow buttered pan; bake in oven a nice brown, cut out in squares and serve in hot dish.

CABBAGE PATTIES.

MRS. D. FORSYTH.

Take large perfect cabbage leaves and scald them in salt water to wilt them, place a heaping spoonful of forcemeat or any well seasoned hashed meat, pork sausage filling is very nice, upon it, fold in the sides and roll up fastening the end with a toothpick; place in frying pan with butter and dripping and a very little stock or water, cover and set on back of stove to simmer, turn occasionally, and when nearly done remove cover and let liquid evaporate; they must be a nice brown when finished; care must be taken not to break them in turning. Serve on shallow dish or platter.

RICE AND TOMATO SCALLOP.

MRS. E. HOLLINGER.

2 cups of boiled rice, $1\frac{1}{2}$ cups of tomato sauce, buttered crumbs, put layer of rice in the bottom of baking dish, then a layer of tomato sauce, repeat until all is used, butter the crumbs and spread on top. Bake until crumbs are golden brown.

Tomato Sauce.

1 cup strained tomatoes, $\frac{1}{2}$ teaspoon salt, 1 teaspoon sugar, $1\frac{1}{4}$ tablespoon butter, $1\frac{1}{4}$ tablespoon flour, a little pepper; heat, 1 cup tomatoes and stew until well cooked, press through a sieve into a bowl, melt butter in saucepan, add flour, stir until smooth, stir in tomatoes, stirring constantly until it boils, add sugar and seasonings.

RICE AND CHEESE SCALLOP.

MISS K. FISHER.

2 cups boiled rice, $1\frac{1}{2}$ cups white sauce, $\frac{3}{4}$ cup grated cheese, buttered crumbs, mix the cheese with the white sauce, put a layer of rice in the bottom of a buttered baking dish, then a layer of white sauce, repeat until all is used, cover with crumbs and bake a golden brown.

White Sauce.

3 tablespoons butter, $1\frac{1}{2}$ cups milk, 3 tablespoons flour, 1 teaspoon salt, a little pepper, melt the butter in a saucepan, add the flour and stir until smooth, stir in the milk, stirring until it boils, season. Level measurements are used.

HOW TO PREPARE CAULIFLOWER.

O. MCK.

A couple of hours before cooking, a head of cauliflower should be prepared by trimming away the outer green leaves, washing and placing head downward in a bowl of cold salted water to draw out the insects which may be concealed among the flowerets. In cooking place stalk downwards in the saucepan, cover with boiling water, add a teaspoonful of salt, and boil uncovered from twenty to thirty minutes, according to size; test by running a fork down into the stalk.

CAULIFLOWER OMELET.

MRS. H. C. DIEBEL.

Take the white part of a boiled cauliflower after it is cold, chop it very small, mix with a sufficient quantity of well beaten egg to make a very thick batter, fry in fresh butter and send to the table warm.

SCALLOPED CAULIFLOWER.

LAURA BORNHOLD.

2 cups cold cooked cauliflower, 1 cup white sauce, $\frac{1}{2}$ cup buttered bread crumbs.

White Sauce.

1 cup milk, 2 tablespoons flour, 2 tablespoons butter, $\frac{1}{2}$ teaspoon salt, pepper. Make a white sauce and add to it the cauliflower; pour into a baking dish and cover with buttered bread crumbs and bake in a hot oven until crumbs are a golden brown.

CAULIFLOWER AU GRATIN.

MISS OELSCHLAGER.

Trim off the outside leaves of a nice fresh cauliflower, tie it up in a piece of cheese cloth, and put it into well-salted boiling water, boil for 30 minutes; be careful to take it out as soon as tender, or it will fall into pieces; drain and separate the head into the little flowerets, put these into a baking dish, pour over cream sauce, sprinkle thickly with grated cheese, and brown in a quick oven.

DAINTY ONIONS.

MRS. G. E. POTTER.

Take tiny, green onions, not thicker than lead pencil, serve them like asparagus, wash well 2 bunches, cut off tops and roots, tie in bunches and drop in boiling salted water, cook 10 minutes, this time for very young onions, longer time in proportion to size, drain, place on toast and pour over cream sauce flavored with parsley.

COOKED TURNIPS.

HULDA BOULLEE, SYRACUSE, N.Y.

Slice in small squares and cook very tender, turn off water and season with salt, add a little sugar to suit the taste, stir very smoothly 1 heaping teaspoon flour in cream, add more cream before pouring over turnips, mix the cream and flour good, add a little pepper, stir from bottom, and when it comes to a good boil, it is ready to serve.

SPINACH A LA CREME.

FLORENCE BOUTLEE, NEW HAMBURG.

Wash $\frac{1}{2}$ peck spinach, put in kettle, add 1 cup water, cover and place on moderate fire and cook for 20 minutes, then drain in a colander and chop very fine. Put in sauce pan with 1 tablespoon butter, salt and pepper to taste, stir till very hot, arrange on platter small pieces buttered toast, mould the spinach in large spoon, pack tightly and turn out on each piece of toast, place slice of egg $\frac{1}{2}$ inch thick on top, with a suggestion of nutmeg sprinkled on top, pour white sauce all around the toast and serve.

PARSNIPS.

MRS. WELKER.

Boil until tender in a little salted water, then take up, skin them, cut in strips, dip in beaten egg and fry in melted butter or hot lard.

SUCCOTASH.

MRS. WELBUR.

1 pint green corn, cut from the cob and $\frac{1}{2}$ pint of Lima beans, let them stew in just enough water to cover them until tender, then season with butter, pepper and salt, a little milk, simmer together a few moments and serve.

ESCALOPED PARSNIPS.

MISS B. COWAN.

1 quart parsnips, 1 pint milk, 2 tablespoons butter, 2 tablespoons flour, salt and pepper to suit taste, $\frac{1}{4}$ cup bread crumbs, 1 tablespoon butter, on top of other mixture. Cook parsnips then put them in a deep dish, put butter and flour in a frying pan add milk, and let just come to a boil, then pour over parsnips. Bake in oven 20 minutes.

FRIED SQUASHES.

MRS. WELKER.

Cut the squash into thin slices and sprinkle it with salt, let it stand a few moments, then beat 2 eggs and dip the squash into the egg, then fry it brown in butter.

BAKED TOMATOES.

MRS. H. C. DIEBEL.

For 12 ripe tomatoes take 1 teaspoon salt and pepper, 1 of butter, 1 tablespoon sugar, 1 cup bread crumbs, 1 teaspoon onion juice, put tomatoes in granite baking pan, cut thin, slice from smooth end, scoop out as much pulp as possible, mix with the other and refill, put on tops, bake slowly $\frac{1}{4}$ of an hour, garnish with parsley.

MACARONI IN TOMATO SAUCE.

MISS HILDA RUMPEL.

$\frac{1}{2}$ cup macaroni (broken in $\frac{1}{2}$ inch pieces), 1 quart boiling water, 2 teaspoons salt, 2 cups tomato sauce; put the macaroni into the boiling, salted water and boil rapidly until soft, pour the macaroni into a colander, drain, rinse with cold water, and reheat with tomato sauce.

Tomato Sauce.

2 cups canned or stewed tomatoes, 1 slice onion, 2 teaspoons butter, 2 tablespoons flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon sugar, a little pepper, chop the onion fine and put in a saucepan with tomatoes through a strainer, into above melt the butter in a saucepan and add the flour and stir until smooth. Stir in gradually the strained tomatoes and stir constantly until it thickens and boils a few minutes, stir in the other ingredients.

Note -Level measurements are used.

GOOD DRAWN BUTTER FOR VEGETABLES.

MRS. JACOB HESPELER.

$1\frac{1}{2}$ cups boiling water, 3 even-tablespoons flour mixed in $\frac{1}{2}$ cup cold milk, pinch salt, boil 5 minutes, then stir in small piece butter, have vegetables hot and pour this boiling hot on top.

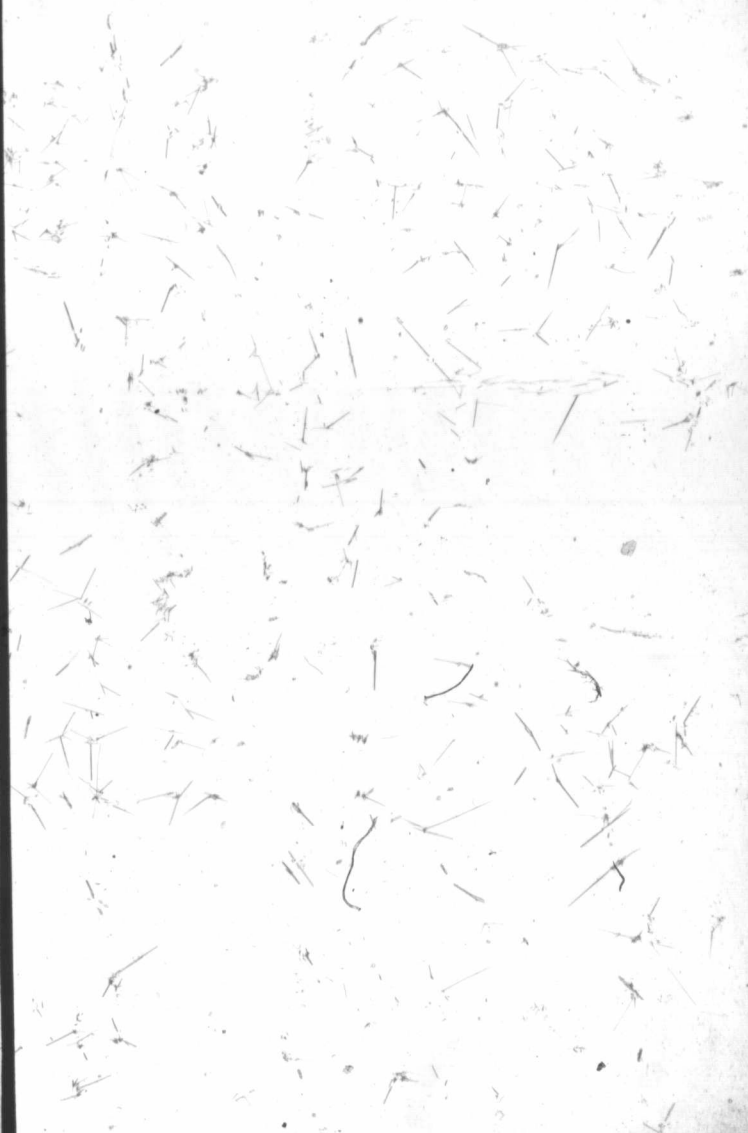
Above receipt makes very nice egg sauce for fish, by stirring in 2 hard boiled eggs that have been cut fine. Serve hot.

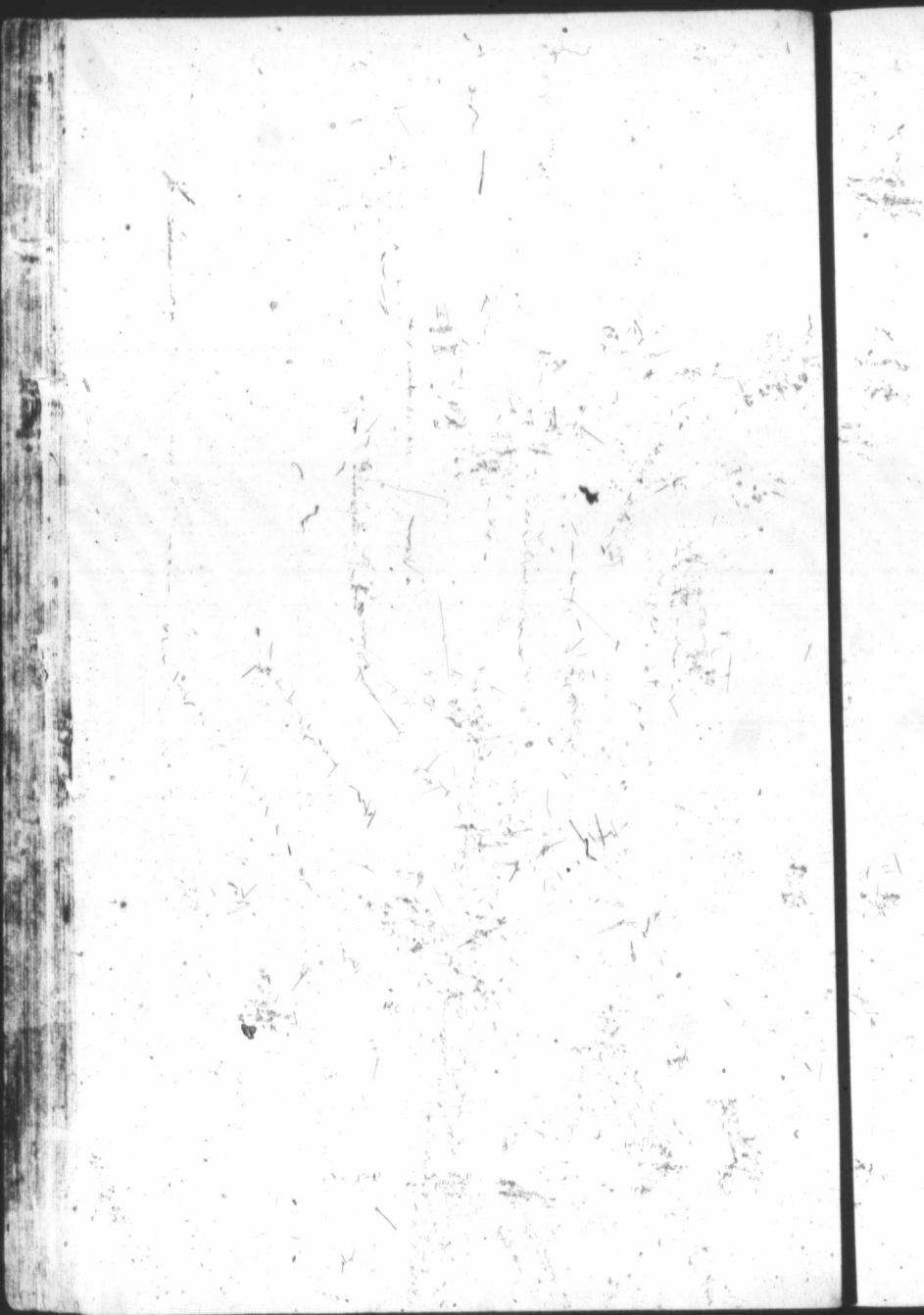
Yellow Beans
 put on with cold water when they begin to boil
 put in teaspoon soda a bit. boil 5 or 10 minutes then
 pour in a ladle and since make top well put
 on flesh wanted to boil hot water boil until you
 can pierce them but not over cook put in salt
 and a half cup of B sugar the last time they
 boil and add a teaspoon dry mustard put in
 dish to late cook. had with both the receipt
 as for 1 qt of beans

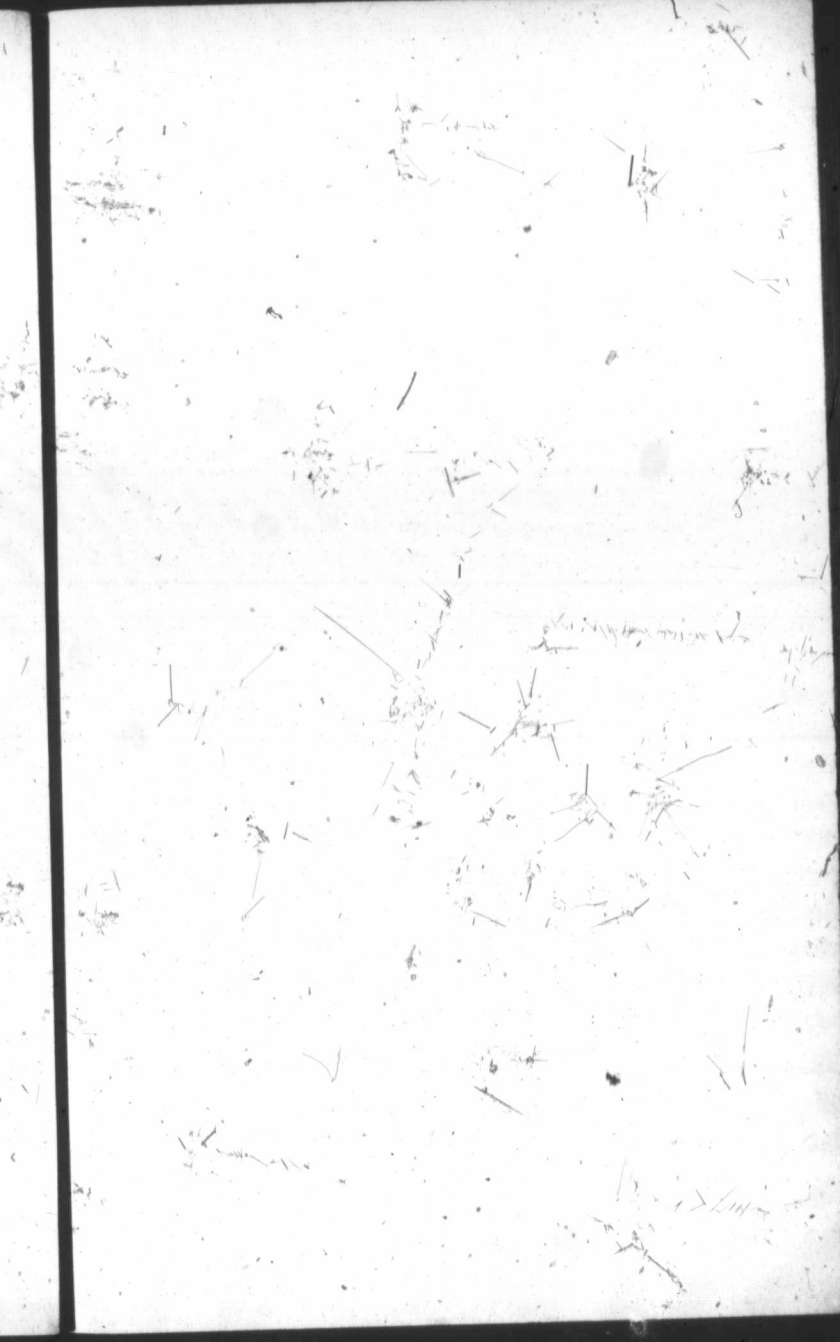
Potatoes & green squashes

4 cup cold water
 3 tablespoons grease
 add to water seasoning
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RELISHES.**PICKLE FOR MEAT.**

For 100 pounds meat dissolve 6 pounds salt, 2 ounces salt-petre, 2 ounces soda, 1 pound sugar in 3 gallons water, boil, skim and pour over meat cold.

DEVILS (Excellent).

M. D.

Peel as many ripe cucumbers as desired, cut in quarters and remove seeds, let stand in a salt brine over night, drain and rinse well in morning. Take a little less vinegar than the salt brine, add $\frac{1}{2}$ the amount brown sugar, a few sticks of whole cinnamon, 14 teaspoon cloves, $\frac{1}{4}$ cup mustard seeds, let this boil until it becomes as syrup. If kettle is large enough throw in all the cucumbers at once and remain in until they appear glassy, when they are ready to bottle and fasten.

HIGDOM

MRS. MORRIS.

Equal quantities of green tomatoes, green corn, cabbage and green peppers, chopped fine, sprinkle with salt and let stand 24 hours, then strain through a course towel until salt water is out, scald in vinegar, let it cook, then add to each gallon of this one box mustard, $\frac{1}{2}$ pound white mustard seed, 2 cups of sugar, 1 ounce tumeric, 2 tablespoons of olive oil, celery seed to taste, mix altogether and pour on the vegetables and add vinegar to taste.

PICCALILLI.

MRS. H. HANNEBURG.

$1\frac{1}{2}$ gallons chopped cabbage, 1 gallon green tomatoes, 1 quart small onions chopped fine, 3 teaspoons ground mustard, 2 teaspoons black pepper, 1 teaspoon ground cloves, 5 cents mustard seed, 5 cents celery seed, $\frac{1}{2}$ pound brown sugar, 5 pints good cider vinegar, mix the mixture thoroughly and boil well for 30 minutes, tie up closely in stone jars, 2 or 3 red peppers may be boiled with it if you wish.

PICKLE LILLIE.

ALICE HADDOW.

Chop 1 quart green tomatoes, add 4 chopped onions and 4 green peppers, also chopped. Sprinkle with one cupful of salt and let stand two days, squeeze dry, add 2 tablespoons celery seed and 1 tablespoon mustard, mix a tablespoon of mustard with a little cold vinegar, add half a cup brown sugar and a teaspoon of cloves, add 2 quarts vinegar, let it come to a boil, pour over chopped vegetables and seal while hot. This is good with any meat.

GERMAN DILL PICKLES.

MRS. R. WEGENER.

Put short thick cucumbers in cold water over night, then pack in an earthen crock with alternate layers of dill and grape leaves, make a brine of water and salt, using just enough salt to make a weak brine, boil, and when cold pour over the pickles, using a plate to keep them down and covered with the brine. Leave stand 4 weeks before using.

CHOPPED SWEET PICKLE.

MRS. CHARLES MORLEY.

1 peck green tomatoes, 2 quarts onions, 3 green peppers, 2 cauliflowers, chop all very fine and drain off all the water, sprinkle one cup salt over and let stand all night, drain off water again very dry and put in crock, let $\frac{1}{2}$ gal. vinegar, $\frac{1}{2}$ pint water, 2 tablespoons each of cloves, cinnamon and allspice and 2 $\frac{1}{2}$ lbs. brown sugar, come to a boil and pour over pickle. Cover the crock up tight.

SWEET PICKLES.

MRS. C. STEIN.

6 pounds cucumbers, 1 tablespoon cloves, 1 pound brown sugar, 1 tablespoon cinnamon, 1 tablespoon allspice, 1 tablespoon pepper, 2 tablespoons salt. Take the seeds out of the cucumbers, and then cut in strips. After you cut them, you add the other ingredients, then cover with vinegar and cook till tender. Put the spices in a cloth.

LILLIE PICKLE.

MRS. J. H. GORMAN.

5 quarts ripe tomatoes, peel them, 1 small head of cabbage,
 1 bunch celery both chopped fine, 5 onions, $1\frac{1}{2}$ cupsful sugar,
 2 cupsful vinegar, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves,
 $\frac{1}{2}$ teaspoon pepper, 1 tablespoon salt.

PICKLES WITHOUT COOKING.

MRS. ED. MERNER, NEW HAMBURG.

1 cupful sugar, 1 cupful of salt, 1 good-sized root of horse-
 radish, 1 tablespoonful of white mustard seed, 1 gallon of vin-
 egar, mixed spice to taste, boil the above ingredients, then allow
 the prepared vinegar to become cold before putting in the
 cucumbers. Use the smallest pickles as the largest ones do
 not always become thoroughly pickled, but for the small ones,
 this way of preparing them is excellent, crisp, plump and tender
 when once put up by this easy method, you will never again
 resort to the old ways of making cucumber pickles.

SWEET PICKLES.

MRS. S. BERGMAN.

Six pounds of cucumbers, take out the seeds and cut in
 strips, to this add 1 pound of brown sugar, 1 tablespoon each of
 cloves, allspice, cinnamon, pepper, 2 of salt, cover with vinegar
 and boil till tender. Put the spices in a cloth.

SWEET CUCUMBER PICKLES.

MISS KIMMEL.

Take ripe cucumbers, cut out the inside, pare and slice in
 strips 1 inch wide. Take seven pounds of this, boil in salt water
 until tender, then drain. In a porcelain kettle put 1 quart of
 vinegar, 3 pounds of sugar, 2 or 3 cinnamon sticks, in a cloth
 tie an ounce of cloves, $\frac{1}{2}$ ounce allspice, boil together, then add
 the cucumber and simmer all 2 hours.

SWEET PICKLES.

MRS. H. A. GERMANN.

6 pounds ripe cucumbers, take out seeds, cut in strips, 1 pound brown sugar, 1 tablespoon each of cloves, cinnamon, allspice, pepper, 2 tablespoons salt, cover with vinegar. Put spices in a cloth, boil till tender.

SLICED PICKLES.

MRS. MILLER.

To every quart of pickles use 1 tablespoonful of salt, $\frac{1}{2}$ cup of sugar, a little pepper and onions to taste. Wash and slice pickles and onions and put in jars, put in some dill to flavor, then heat enough vinegar to fill the jar, then put in sugar, salt and pepper in vinegar, and pour over the pickles while hot. Put in a very small piece of alum.

PICKLES.

MRS. H. GRAEBER.

6 dozen cucumbers, 1 quart onions, 10 cents worth mustard, 5 cents celery seed, 1 teaspoon turmeric powder, 1 teaspoon curry powder, 4 teaspoons olive oil, slice the cucumbers and chop the onions, put the two together and sprinkle with $\frac{1}{2}$ teacup salt, let stand over night, then add dressing and vinegar to cover.

MIXED PICKLE.

MRS. G. E. POTTS.

1 quart small cucumbers, $\frac{1}{2}$ quart large sliced cucumbers, 1 quart large onions, 1 quart small onions, 1 head cauliflower, $\frac{1}{2}$ cupful salt, 1 pint vinegar, 1 quart water, 1 ounce white mustard seed, $\frac{3}{4}$ cupful sugar, 1 ounce tumeric, 1 tablespoonful flour, cook 10 minutes.

MUSTARD PICKLES.

MRS. H. GRAEBER.

To every 2 quarts vinegar add 6 tablespoons good mustard, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ tablespoon tumeric powder, $\frac{1}{2}$ tablespoon curry powder, $\frac{1}{2}$ cup flour. Boil together for 5 minutes, then put pickles in and let simmer for 5 minutes longer. Have pickles in salt water night before.

MUSTARD PICKLES.

MRS. J. A. ROSS.

100 small cucumbers, small measure pickling onions, 2 large cauliflower, cut fine 6 red peppers, put all in weak brine for 24 hours, scald in same brine and drain. Paste—6 table-spoons mustard, $1\frac{1}{2}$ tablespoons tumeric powder, $1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup flour, 2 quarts white wine vinegar, mix tumeric and flour together with cold vinegar, let remainder of vinegar come to boil, stir in paste and let boil a few minutes. Stir all the time, pour over vinegar.

MUSTARD PICKLES.

MRS. J. TREUSCH.

4 pints pickles, $2\frac{1}{2}$ pints vinegar, $\frac{1}{2}$ cup sugar, 1 cup mustard, 1 tablespoon tumeric powder, 2 tablespoons cinnamon. Simmer for 15 minutes.

MUSTARD PICKLES.

MRS. F. BORNHOLD.

$\frac{1}{2}$ gallon vinegar, $\frac{1}{2}$ lb. mustard, $1\frac{1}{2}$ cups brown sugar, 1 tablespoon tumeric powder, mixed spices to taste, about $\frac{1}{4}$ gallon pail full of cucumbers, 1 large head of cauliflower, 1 quart onions. Salt the cucumbers, cauliflower and onions over night, boil mustard, vinegar and sugar as thick as preferred. Put in the remaining ingredients and boil for a minute, add the pickles and let simmer for a short time.

FRENCH MUSTARD PICKLES.

MRS. H. RITTINGER.

2 quarts small white onions, 2 quarts green tomatoes, 2 quarts small cucumbers, 2 large heads of cauliflower, 2 heads of celery, 8 green peppers chopped fine. Put in brine over night, in about 2 large cups of salt, and just cover with water. In the morning boil in same brine till tender, drain well. Dressing, 3 cups sugar, 1 cup flour, 1 cup mustard, 1 ounce tumeric, butter the size of an egg, 3 quarts vinegar. Boil all together and then pour over the pickles. Bottle.

MUSTARD PICKLES.

MRS. OSCAR RUMPEL.

4 quarts green cucumbers, 2 quarts small onions, 5 green peppers with seeds taken out, two heads cauliflower. Put in weak brine for 24 hours, then scald in same brine, drain well.

Dressing.—2 tablespoons mustard, 2 tablespoons tumeric, 3 cups sugar, 2 cups flour, mix and add 1 gallon vinegar. When thick pour over pickles.

CHILI SAUCE.

MRS. CHARLES MILLS.

1 large basket of ripe tomatoes, 1 quart large onions, 3 bunches celery, 8 red peppers. Put all this through a meat chopper, then add salt and $\frac{1}{2}$ cup whole cloves, $\frac{1}{2}$ cup whole cinnamon, 1 quarter cup whole ginger, 1 quarter cup allspice. Put spices in bag and boil all together 1 hour.

CHILI SAUCE.

MRS. H. HANNEBURG.

30 ripe tomatoes, 10 onions, 6 green peppers if you like, 16 tablespoons sugar, 5 tablespoons salt, 1 pint vinegar, peel tomatoes, chop onions and tomatoes, boil 1 $\frac{1}{2}$ hours, then bottle.

CHILI SAUCE.

MRS. CRESSMAN.

1 peck ripe tomatoes, 6 large onions cut fine, 2 heads celery, $\frac{1}{2}$ cup sugar, 2 tablespoons salt, $\frac{1}{2}$ teaspoon red pepper. Boil 1 hour, then add 1 quart good vinegar, and boil 15 minutes longer, put in bottles and cork tight.

CHILI SAUCE.

MRS. J. BRANDT.

1 peck peeled ripe tomatoes, 8 large onions, 6 medium-sized red peppers cut in small pieces, boil until tender, then add 1 quart vinegar, $\frac{1}{2}$ cup salt, 8 tablespoons sugar. Put in 2 bag 1 tablespoon each of all spice, cloves, mustard seed, cinnamon and mixed pickle spice, 1 teaspoon mace and celery seed, boil until thick enough.

CHILI SAUCE.

MRS. ALBERT SACHS

18 large tomatoes, 1 onion, 1 red pepper chopped fine, 4 tablespoons brown sugar, 1 tablespoon salt, 2 teaspoons ground ginger, 1 teaspoon cloves, 4 cups vinegar. Boil until thick.

PICKLES.

M. D.

Mustard Chow-Chow.

2 heads cauliflower, 6 large onions, 6 heads celery, 2 quarts green tomatoes, 2 cucumbers, chop all very fine, sprinkle with salt, let stand 24 hours, then boil in the brine until soft, drain well, add $1\frac{1}{2}$ cups mustard, 2 cups sugar, 1 ounce tumeric, 1 gallon vinegar. Boil a few minutes.

CHAU-CHAU.

EMMA HOPP.

5 quart pail tomatoes, $\frac{1}{2}$ pail cucumbers, 2 small heads cabbage, 2 small cauliflowers, 2 heads celery, 4 large onions, vinegar and spices to taste, chop everything before boiling.

CHOW-CHOW.

MRS. H. A. GERMANN.

1 dozen large cucumbers, 1 dozen small cucumbers, $\frac{1}{2}$ head cabbage, 7 large onions. Peel and cut very fine, salt over night and drain in the morning, and add 1 cup mustard, 2 tablespoons pepper, 2 tablespoons celery seed, 1 tablespoon tumeric powder, 2 cups brown sugar, 3 quarts vinegar. Let sugar and vinegar come to a boil and pour over all.

CHOW-CHOW.

MRS. AUGUST MAY.

3 quarts vinegar, 2 $\frac{1}{2}$ pounds brown sugar, 4 ounces mustard seed, $\frac{1}{2}$ pound ground mustard, $\frac{1}{2}$ ounce tumeric powder, 1 pint onions, 1 pint Lima beans, 1 pint string beans, 1 pint corn beans, 12 large cucumbers, 1 stalk celery, 1 head cauliflower. Boil the corn, cabbage, beans, celery, cauliflower separately, season with salt, when done mix and add the other vegetables and the whole mustard to the vinegar, add the sugar, mustard, tumeric powder and pour over the vegetables and boil $\frac{1}{4}$ of an hour.

TOMATO CATSUP.

MRS. D. GROSS, JR.

Put on to boil 1 basket of ripe tomatoes, then press them through a sieve to remove the seeds and skins, return this liquid to the kettle, add 3 scant cups of vinegar, $1\frac{1}{2}$ cups brown sugar, 1 teaspoon ground cinnamon, 1 of ground cloves, 1 of black pepper, a pinch of red pepper, salt to taste, throw in a few pepper corns and whole cloves. Boil until thick. Bottle and seal.

CATSUP:

MISS N. DECKER.

1 peck ripe tomatoes, 4 large onions, 3 cups vinegar, 6 tablespoons sugar, 3 tablespoons salt, 1 tablespoon nutmeg, 1 tablespoon cloves, 1 tablespoon cinnamon, 1 tablespoon ginger, 1 tablespoon pepper, 1 tablespoon allspice.

GRAPE CATSUP.

MISS HILDA E. EISEMACH.

5 pounds ripe grapes, $2\frac{1}{2}$ pounds brown sugar, 1 tablespoon of pepper, 2 teaspoons salt, 2 cups vinegar, 2 blades of mace, 1 tablespoon each of whole cloves, cinnamon, and allspice. Put grapes through press, add sugar, vinegar, salt and spices. Boil until thick, as ordinary catsup. Remove the whole spices and bottle while hot.

CUCUMBER CATSUP.

MRS. H. D. MCKELLAR.

Take $\frac{1}{2}$ bushel of full grown cucumbers, peel and chop them, sprinkle with salt, then put in a sieve and let stand over night, add 2 dozen onions cut up, $\frac{1}{2}$ pound white mustard seed, $\frac{1}{2}$ pound black mustard seed, 2 dozen black ground peppers. Mix well in the best cider vinegar, making it the consistency of thick catsup, fill your jars. Requires no cooking.

EAST TOMATO RELISH.

MRS. G. BUCHHAUPT.

24 large ripe tomatoes, 4 onions, 4 red peppers all chopped fine, 3 cups brown sugar, 4 cups vinegar, 4 dessertspoons salt, 2 small pieces of horse radish, cook gently for 3 hours, then bottle and seal.

Tomato Marmalade
8 lbs tomatoes washed put in pt mazer on over night
add 2 1/2 lbs sugar 2 cloves 2 of cinn buds
1/2 ounce (put in bag) 2 red peppers must and boil
till thick very good

88

THE BERLIN COOK BOOK.

APPLE CATSUP.

MRS. STAEBLER.

Peel and quarter 1 dozen sound tart apples, stew until soft in as little water as possible, then press through a sieve; to 1 quart of the sifted apple add 1 teacup sugar, 1 teaspoon pepper 1 of cloves, 1 of mustard, 2 of cinnamon and 2 medium-sized onions, chopped very fine. Stir all together, adding 1 table- spoon salt and 1 pint vinegar. Boil 1 hour and seal, while hot, in pint preserve jars.

EAST INDIA PICKLES.

MRS. J. TREUSCH.

1/2 peck sliced green tomatoes, 1/2 peck sliced white onions, 25 small cucumbers, 2 cauliflowers, cut in small branches, sprinkle salt over these plentifully and let stand 24 hours, and then drain well, mix 1/2 cup grated horseradish root with 1/2 ounce tumeric, 1/2 ounce of each ground cinnamon and cloves, 1 ounce ground pepper, 1 pint mustard seed, 1 pint brown sugar, 2 branches chopped celery. Put this mixture in a kettle with the vegetables. Cover with cold vinegar and boil till tender.

EAST INDIA RELISH.

MRS. NELSON BOEHMER.

20 large tomatoes, 4 onions, 4 large red peppers, chop all fine, 3 cups white sugar, 4 cups vinegar, 4 tablespoons salt, 1 tablespoon horse radish. Cook gently 3 hours.

TOMATO CREAM.

EFFIE A. SCHMIDT.

12 large tomatoes, 12 onions, 12 apples. Peel and slice into small pieces, cover with water and boil until soft, then put through sieve and put back into kettle, add 1 quart of vinegar, 1/2 pound of brown sugar, 1/4 pound mustard, 1 teaspoon red pepper, 1 teaspoon salt. Boil until thick.

CELERY AND TOMATO PICKLE.

MRS. C. A. KERN.

30 ripe tomatoes, 4 or 5 good sized onions, 4 or 5 bunches of celery, use everything but the green parts, 1 red pepper, 5 cups vinegar, 1 tablespoon of salt and 5 large spoons of sugar, boil until quite thick, or when it begins to settle.

WATER MELON SWEET PICKLE.

B. C. B.

Pare and cut all red from rind; cut rind in pieces to suit taste, $\frac{1}{2}$ gallon water to 1 gallon rind and lump of alum size of hickory nut; after alum has dissolved and water is hot, put in rind and stew 20 minutes; pour off, put into cold water, let stand until water gets warm, pour off again, add 1 quart vinegar, 1 quart sugar, cloves, allspice, cinnamon, and boil together until thick.

PEPPER HASH.

EMMA KRESS, PRESTON.

1 large cabbage, $\frac{1}{2}$ dozen large onions, $1\frac{1}{2}$ dozen green peppers, $\frac{3}{4}$ cupful white mustard seed, 1 bowl white sugar, chop ingredients very fine, add $\frac{1}{2}$ cup salt and let stand over night, next day squeeze through a bag to extract juice, cover with a good wine vinegar.

STUFFED PEPPERS.

M. D.

Use large peppers, cut around stem, remove stem, take out seeds; for stuffing use 2 quarts chopped cabbage, 1 cupful white mustard seed, 3 tablespoonsful celery seed, 2 tablespoonsful salt, $\frac{1}{2}$ cupful grated horse radish; fill each pepper with part of mixture and into each one put small onion and a little cucumber, lay on stem again, put in jar and cover with cold vinegar.

PICKLED CABBAGE.

ANNIE SCHWARTZ.

Select solid heads of cabbage, slice very fine, place in a jar cover with boiling water, when cold drain off water, season with grated horse radish, equal parts of black and red pepper, cinnamon and whole cloves, cover with strong vinegar.

PICKLED CAULIFLOWER.

ANNIE SCHWARTZ.

Take a $\frac{1}{2}$ dozen small heads cauliflower, break them into sprigs, then boil them in enough salt water to cover them, let them scald till tender, don't boil them; skim them out in jars and make a pickle of 1 gallon vinegar, $\frac{1}{2}$ pound brown sugar, 1 ounce of unground pepper, $\frac{1}{2}$ ounce of cloves, 1 ounce white mustard seed, 1 ounce of celery seed, 1 ounce of tumeric, boil all together for 20 minutes and pour very hot over the cauliflower, cover closely and it will keep all winter.

PICKLED CABBAGE.

MRS. ALEX. MILLAR.

Take cabbages and slice fine and sprinkle with about $1\frac{1}{2}$ cups salt; press with heavy weight over night; tie whole cloves, allspice and pepper (5 cents worth of each) in a cloth, put 4 large peppers in a quart of vinegar and put in also the tied up allspices. Boil for about 20 minutes, then put the sliced cabbage in the boiling vinegar and let the whole stand on the back of the stove for $\frac{1}{4}$ of an hour, but it must not boil.

BEEF PICKLE.

MRS. C. A. KERN.

1 quart raw cabbage chopped fine, 1 quart boiled beets chopped fine, 2 cups sugar, 1 tablespoon of salt, 1 teaspoon of black pepper, 1 teaspoon of grated horse radish, cover with cold vinegar and keep from the air.

CELERY SAUCE.

MRS. R. VON. PERCH.

1 dozen heads celery, 3 cups vinegar, 2 tablespoons mustard, 2 ounces curry powder (or less), $1\frac{1}{2}$ pounds light brown sugar, 3 tablespoons flour, 1 green pepper, salt to taste. Mix mustard, flour and curry powder with a little cold vinegar, then add it to boiling vinegar and sugar. Let it boil 5 minutes and then add celery and green pepper chopped small and boil 10 minutes longer.

BORDA SAUCE.

1 gal. green tomatoes, 10 onions cut fine, 1 head of cabbage
 1 tea-cup salt, $\frac{1}{2}$ ounce tumeric, $\frac{1}{2}$ ounce celery seed, 2 lbs.
 sugar, $\frac{1}{4}$ lb. mustard, horse radish to taste, 2 quarts vinegar,
 salt over night then drain and boil 1 hour.

BORDA SAUCE (GOOD).

MRS. H. A. GERMANN.

1 gallon green tomatoes, cut fine, 10 onions 1 head cab-
 bage, 1 teacup salt, $\frac{1}{2}$ ounce tumeric powder, $\frac{1}{2}$ ounce celery
 seed, 2 pounds sugar, 2 quarts vinegar, $\frac{1}{4}$ pound mustard,
 horse radish to taste. Salt over night, then drain and boil
 1 hour.

CREAM OF TOMATO SAUCE.

MISS FLORENCE COOK.

1 cup of canned or stewed tomatoes, 1 cup milk, $\frac{1}{2}$ tea-
 spoon sugar, 1 teaspoon salt, 2 tablespoons flour, 2 tablespoons
 butter, $\frac{1}{4}$ teaspoon soda, melt the butter, add flour and stir
 constantly until it boils and add sugar, press tomatoes through
 a sieve into a bowl, stir in soda and stir gradually into the white
 sauce, add salt and pepper. Serve at once.

TOMATO SAUCE.

MISS EFFIE A. SCHMIDT.

4 lbs. apples, 12 ripe tomatoes, 3 large onions, 1 lb. currants,
 1 teacup (nearly full) salt, 3 tablespoons ginger, 1 teaspoon red
 pepper, 2 quarts vinegar, all chopped fine, mixed together and
 then put on fire, boil 2 hours, or until thick enough.

PICKLED PEACHES.

MRS. A. W. YOUNG.

Rub fruit with coarse cloth, stick 1 clove and a bit of cin-
 namon into each, pack closely in a stone crock or jar; boil six
 pounds of sugar in one gallon of vinegar, add cloves, cinnamon
 stick and a small quantity of mace tied in a bag, boil from five
 to seven minutes, and pour over the peaches, cover closely,
 let stand for two days, pour off and boil again, then pour over
 fruit boiling hot. These are lovely and keep splendidly.

Handwritten notes:
 all vinegar 2 cups white sugar 10 lbs sliced onions
 1 cup mustard (table spoon) 11 onions
 1 cup celery seed
 1 cup mustard (table spoon) 11 onions
 2 cups white sugar 10 lbs sliced onions
 1 cup mustard (table spoon) 11 onions
 1 cup celery seed
 1 cup mustard (table spoon) 11 onions

TOMATO SAUCE.

M. O.

1 peck tomatoes (ripe), 8 onions size of a walnut, peel these and let stand in 1 pint of salt over night, then drain, add $\frac{1}{2}$ pound mustard seed, 1 cup sugar, 1 quart vinegar, 1 tablespoon ground mustard, boil until onions become clear.

TOMATO SAUCE.

MRS. H. D. MCKELLAR.

1 pint chopped tomatoes; measured solid; 1 onion chopped fine, 4 cloves, 1 sprig of parsley, 1 tablespoon butter, 1 heaping teaspoon flour, salt and pepper to taste, stew the tomatoes, onion, cloves and parsley together for twenty minutes and pass through a sieve; in a fresh saucepan melt together the butter and flour, add the strained tomatoes and stir until smooth and thickened; season to taste and simmer for five minutes.

PICKLED CRAB APPLES

MRS. H. MERNER.

8 lbs. of crab apples, 1 scant quart vinegar, 4 lbs. sugar, 2 sticks cinnamon, a few cloves; then set on back of stove let them boil very slowly until done.

SPICED CURRANTS.

MISS OELSCHLAGER.

7 pounds ripe currants, 4 lbs. sugar, 1 pint vinegar, 1 lb. raisins, 4 tablespoons each of cloves and cinnamon; pick the currants over and wash carefully, strain part of them as for jelly, seed and chop fine the raisins, mix the currants, vinegar, raisins and sugar together, add the spices and put on a slow fire, cook the mixture until it is thick, about 3 hours, then put in jars or jelly tumblers and keep in a cool place.

SPICED GRAPES.

MISS ISABELLA BUTLER.

Take your grapes and separate the skins from the pulp, keeping them in different dishes; put the pulp in your preserving kettle with a tea cup of water; when thoroughly heated run through a colander to separate the seeds then put the skins with the pulp and weigh; to each pound of fruit put $\frac{3}{4}$ of a pound of sugar, add spices and vinegar to taste, and merely enough water to keep from burning; cook slowly $\frac{3}{4}$ of an hour.

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150 peckles size of finger put in cold
 water 9. on dry stuff then take
 take 1 cup salt 1 cup dry mustard 1 cup
 white sugar 1 gal vinegar. We ought
 vinegar to stir the mustard to a smooth
 go to mix well and pour over pickles
 stir up every few days.

Green Cucumber

Green cucumbers wash and drain well
 and pack in jars about one by one
 for each pint $\frac{1}{4}$ teaspoon pepper $\frac{1}{2}$ teaspoon
 salt on top pickles $\frac{1}{4}$ cup vinegar $\frac{1}{2}$ cup
 sugar let this come to a boil put the

Chow Chow Pickle

Green cucumber pickles salt creek full
 salt water over night. 1 cup vinegar
 5 lb ~~black~~ 5 lb white mustard seed add
 peruvian oil good

Good Pickle

1 gal vinegar $\frac{1}{2}$ cup salt 1 cup horse radish
 2 table spoon dry mustard 10 lb mixed pickles
 1 lb sauerkraut put in pickles as per other

Good Pickle

put and salt. 1 cup vinegar $\frac{1}{2}$ cup horse
 radish 2 table spoon dry mustard 10 lb mixed
 vinegar 2 cup horse radish 1 cup
 mustard 1 lb 10 lb mixed pickles good and
 then pour in pickle and heat at boiling

Mrs. Beryl's Pickle

1/2 green tomatoes & green peppers
1/2 red tomatoes & green peppers
all over all fruit in top of glass jar
add 1/2 qt vinegar 1/2 qt water 1/2 qt
1/2 qt red hot pepper in your jar over all
till hot and bubbling over

W. B. Perry's Pickle

1/2 green tomatoes 1/2 green peppers 1/2 red
1/2 red tomatoes 1/2 red peppers
1/2 qt vinegar 1/2 qt water 1/2 qt
1/2 qt red hot pepper in your jar over all
till hot and bubbling over
1/2 qt vinegar 1/2 qt water 1/2 qt
1/2 qt red hot pepper in your jar over all
till hot and bubbling over
1/2 qt vinegar 1/2 qt water 1/2 qt
1/2 qt red hot pepper in your jar over all
till hot and bubbling over

A

Walter Palmer's Tomatoes Mustard

boil and strain through a sieve add all spices
except vinegar boil 2 hrs strain a bit of vinegar
out 20 minutes 1/2 gal strained tomatoes 1 gal
vinegar salt to taste 1/4 ~~tablespoon~~ ^{cup} mustard
1/2 sugar 1/3 whole black pepper 1/3 whole
all spice 1/3 ginger 1/4 cloves 3 red peppers hot
and thick

Gairbro Red Peppers

Wash Red Peppers & cut seeds out and tips
off dry well cut $\frac{1}{8}$ inch thick & redden them
then put in jars with vinegar & cap & sugar
oil pour over peppers keep in cool place.

40

Probs Pummage Pickle

chop together 2 quarts green tomatoes, 1 qt white
tomatoes & 1 small onion, three large onions, three
large red & green peppers & small head cauliflower
& large ripe cucumber, 1 qt salt water
over mixture and let stand over night drain well
and add 3 qt vinegar & 1 quart of brown sugar
& 1 teaspoon mustard, 1 teaspoon No. 1 pepper. Cook the
mixture until it is clear. It's taken about an
hour of good

40

Pure Cucumber Pickle

1 cup of salt cover with cold water stand for
24 hrs drain after this drain well, 1 qt
vinegar 4 lbs sugar 1 stick cucumber coriander seeds
4 quarts of ripe pickle

40

1 gal white wine vinegar, 1 cup salt, 1 cup mustard
& 2 cups turpentine saucine about 200 worth mix
put in jar and in jars

Two July sweet pickle

colts cut pickles put in brine that will
 hold an egg for three days then put in
 fresh water each day for 3 days then
 put in weak vinegar 12 grape leaves
 and a little alum for one day then
 20 minutes make syrup of 5 lbs brown
 sugar 2 pts vinegar 1 oz of whole black
 pepper 1/2 oz of cayenne seeds 1 oz celery seed put
 in syrup and boil ~~for~~ pickles are
 heated through for one day next day
 heat up syrup and put in jars
 HP

Mary Picket curing 1 basket tomatoes 5 onions hot add
 of vinegar 1 1/2 table spoon salt & pepper 1 pinch red pepper 1 cup
 sugar when nearly done add 1/2 cup mustard

Puffe sauce

4 cups tomatoes large 4 onions 3 sweet red peppers 3 cups B sugar
 4 cups vinegar 4 table spoon salt 1 stick horse radish take out
 when boiled hot & hot

Henry Sweet pickle

small basket of pickles 1 large head of cabbage 1
 pickling onions ~~small~~ salt water over night hot
 water with cold salt water 1/6 dram oil of cinnamon 1 dram
 of absicle 1/4 oz oil of cloves eight cups white vinegar 1/2 gal
 white vinegar 1/2 table spoon alum 12 hours and put in jars
 over sugar sugar & alum and lay over pickles when done
 over 1/2 of the oil in and stir often put vinegar over hot
 head of cabbage 1/2 doz green pepper over hot and
 sugar over 1/2 doz large onions salt over night drain add 1/2 cup
 white sugar 1 table spoon celery seed 1/2 table spoon mustard
 over with vinegar hot and over night

SALADS AND DRESSING.

Green vegetables for salads should be thrown into ice water for an hour. Then dry carefully with soft towel and put in cold place until wanted.

FRENCH SALAD DRESSING.

MEDA OBERLANDER, SYRACUSE, N. Y.

Proportions, 3 tablespoons of pure olive oil to one of vinegar or lemon juice, cayenne pepper and salt to taste.

LETTUCE SALAD.

L. M. CROTHERS, BLOOMINGTON, ILL.

Two bunches crisp lettuce, 1 package Neuschatel cheese broken up and mixed with lettuce, 4 salad spoons French salad dressing.

ALABAMA FRUIT SALAD.

MISS HILDA EISENACH.

6 cups strawberries, 6 cups cherries, 6 cups fine sliced pineapple, 4 cups well ripened currants, 1 pint of best alcohol, 1 teaspoonful of salicylic acid; put in two gallon jars, take a cup of sugar to each cup of fruit; fruit in, put in as it comes in season, stir well and keep tied shut good; serve with chopped nuts and whipped cream, sliced oranges and bananas can be added. All fruit keeps its flavor and can be kept till the next fruit season.

FRUIT SALAD.

MARGERIE E. GRAFF, NEW HAMBURG.

3 large oranges, 1 pint of pineapple raw or canned, 1 1/2 cups sugar, 1/2 teaspoonful salt, the juice of one lemon, 1/2 box Knox's gelatine, a little over a pint of boiling water, peel oranges and grate, removing as much of skins as possible, add pineapple and set aside, dissolve gelatine, then add boiling water and other ingredients, let come to a boil, remove from fire and strain; set aside to cool when it begins to thicken, pour in fruit, a very little cocoanut; stir well together, pour in mould and set on ice.

BANANA SALAD.

MISS G. DE BUS.

6 bananas, $\frac{1}{2}$ cup chopped walnuts, $\frac{1}{4}$ lemon (juice).**Salad Dressing.**

Dice the bananas, add lemon juice and walnuts and pour over it the dressing, garnish with parsley and lettuce leaves, and serve in half the banana shell.

FRUIT SALAD.

MRS. H. F. PEARSON.

Divide 4 oranges into sections and remove the seeds, 4 bananas sliced, $\frac{1}{4}$ lb. grapes cut in half and seeds removed, 1 pineapple shredded (be sure the pineapple has been cooked before used), place in layers in salad bowl and sweeten to taste, pour over some jelly and when firm add more fruit and jelly, when all is firm cover with one grated coconut and $\frac{1}{2}$ pint sweetened cream.

FRUIT SALAD.

MRS. H. OSWALD.

Take 2 oranges, grate outside yellow peel, then quarter, free from skin and seeds, cut in pieces, not too small, 3 bananas sliced thin, 1 small pineapple scraped fine with a fork, place all in a dish and let stand in sugar until jelly is made.

Cornstarch Jelly for Fruit Salad.

2 cups boiling water, cornstarch (wet, thin with a little water), 3 tablespoons; have water boiling briskly, add cornstarch, stirring quickly until thoroughly cooked, cool, sweeten to taste. A little juice of lemon to make tart, 3 teaspoons strawberry flavor, 3 teaspoons red sugar, a little salt, add fruit, stir all together, put in salad bowl. Garnish with islands as for Gold Custard, using whipped whites of 2 eggs. Sprinkle a little red sugar on islands, put in a cool place.

CELERY AND APPLE SALAD.

MISS G. DE BUS.

2 cups celery, 2 cups apples, 1 cup chopped walnuts, $\frac{1}{2}$ cup salad dressing. Mix ingredients and garnish with parsley and lettuce leaves.

NUT SALAD.

JEAN MURRAY.

Chopped mixed nuts $1\frac{1}{2}$ cups, seeded raisins $\frac{1}{2}$ cup, celery or apples chopped $\frac{1}{2}$ cup, a little salt, mustard $\frac{1}{2}$ teaspoon, sweetened vinegar three tablespoons, mix altogether, place in salad bowl, 2 yolks of hard boiled eggs, rubbed fine, cover salad, then pour on Mustard Salad Dressing. Garnish with white rings of hard boiled eggs, walnut meats and celery leaves.

EGG SALAD.

MRS. NELSON BOEHMER.

8 hard boiled eggs, sliced.

Dressing.

Yolks of 2 eggs, $\frac{1}{2}$ cup sweet milk, $\frac{1}{3}$ cup vinegar, 1 teaspoon mustard, salt and pepper, 1 big teaspoon sugar, butter size of a walnut, add a little sweet cream after dressing is heated, then pour over sliced eggs.

EGG SALAD.

MRS. ED. HELLER.

12 hard boiled eggs, $\frac{1}{2}$ pint sweet cream, butter the size of an egg, a little parsley chopped fine, 1 tablespoon of flour, take cream, butter, parsley and flour, mix and cook until thick, slice the eggs, and after each layer of eggs add one of bread crumbs, over which pour the cream to cover, when the dish is full bake till brown, serve hot.

FRENCH SALAD.

ELIZABETH WUEST.

Cut up 1 layer of ripe tomatoes in small pieces, also one layer celery in $\frac{3}{4}$ inch pieces, and one layer hard boiled eggs in small pieces, season with pepper and salt. Make two or three layers like this then put vinegar and cream over the top to suit the taste.

CELERY SALAD.

MRS. R. FLEISCHAUER.

2 heads celery, 4 hard boiled eggs, chop the celery and 3 of the eggs with it, cover with the following dressing: 1 cup vinegar, 1 teaspoon salt, 1 teaspoon mustard, 3 tablespoons sugar, yolks of 2 eggs with 1 teaspoon of cornstarch, small piece of butter, when cold add $\frac{1}{2}$ cup cream

CELERY SALAD.

MRS. D. GROSS, JR.

Wash carefully the tops of a bunch or two of celery, chop fine, add a little onion, mustard pepper and salt, chop 1 or 2 hard boiled eggs, heat a little vinegar, add a little butter in the vinegar, mixed well, then add a little sweet cream.

CELERY SALAD.

MRS. H. RATHMAN.

Boil 3 heads celery till tender, peel and cut in thin slices, heat butter size of a walnut, a little salt and a little vinegar, and 2 large tablespoons of sour cream.

BEEF SALAD.

MRS. H. RATHMAN.

Take beets, wash and boil till tender, take the same quantity of celery and chop all fine, 1 tablespoon heated butter, pepper and salt, $\frac{1}{2}$ cup vinegar; let stand for a few hours.

BEEF SALAD.

MRS. ED. HELLER.

Boil 2 beets till tender, then chop fine, chop fine one bunch celery, make a dressing of 2 eggs beaten, 4 tablespoons vinegar, 2 tablespoons sugar, 1 teaspoon mustard, boil till thick, then mix with the beets and celery.

CABBAGE AND CELERY SALAD.

MISS GRANT.

Cut fine 1 head of cabbage, let stand in salt water for a while; a bunch or two of celery chopped fine, add it to the cabbage. Make a dressing of sour cream, vinegar, pepper and salt, pour over the finely chopped vegetables.

CANNED CUCUMBER SALAD.

MISS HILDA EISENACH.

Wash well and slice small cucumbers, cover with salt water and let stand for 3 or 4 hours; drain thoroughly and put in glass jars. For each quart of cucumbers put one teaspoonful each of black and white mustard and celery seed soaked in one cup of hot water, 1 half teaspoonful of salt and 2 of olive oil, then pour on cold vinegar to fill the jar; close tied and set in a dark place.

CUCUMBER SALAD.

MRS. WEIR.

6 cucumbers sliced, 3 onions chopped fine, let stand a few hours with 1 scant tablespoonful salt sprinkled over it, then drain and add 1 teaspoonful celery seed and 1 teaspoonful of mustard seed, pour a salad dressing made of oil and vinegar over it. Serve cold.

CABBAGE SALAD.

G. D.

2 cups raw cabbage, $\frac{1}{2}$ cup chopped walnuts, mix ingredients together and garnish with lettuce leaves and parsley. Use salad dressing.

CABBAGE SALAD.

MRS. AUG. MAY.

1 head of fine chopped cabbage, season with salt.

Dressing.

2 beaten eggs, 1 cup of sugar, 1 tablespoon mustard, stir this into 1 cup of boiling vinegar, boil until thick; when cold pour over cabbage.

CABBAGE SALAD.

MRS. A. PHELAN.

1 gallon cabbage finely chopped, 1 pint onions, 3 table-
spoons fine mustard, 1 tablespoon ginger, 1 tablespoon cloves,
1 tablespoon cayenne pepper, $\frac{1}{2}$ gallon of vinegar. Mix well
and boil 20 minutes.

CORN SALAD.

MRS. AUGUST MAY

12 cobs of corn (boil and cut corn off cobs), 1 stalk celery (cut fine), 1 onion, 2 cups vinegar, beat 2 eggs, 1 teaspoon mustard, 4 tablespoons sugar. Boil and add vegetables.

CORN SALAD.

MRS. CHARLES MORLEY.

12 ears corn, 1 head cabbage, 2 red peppers chopped, $\frac{1}{2}$ gallon vinegar, 1 cup sugar, 2 tablespoons salt, $\frac{1}{2}$ lb. mustard; chop cabbage and salt it down, drain, cut corn off ears, mix together and let it come to a boil.

TOMATO SALAD.

MRS. GEORGE LANG.

Peel and slice 12 good sound fresh tomatoes, the slices about $\frac{1}{4}$ of an inch thick, set them on the ice or in a refrigerator while you make the dressing. Make the sauce as "Mayonnaise," or you may use cream dressing. Take one head of the broad-leaved variety of lettuce, wash and arrange them neatly around the sides of the salad bowl. Place the cold sliced tomatoes in the center, pour over the dressing and serve.

VEGETABLE SALAD.

MRS. H. A. GERMANN.

Celery, 4 onions, 4 carrots, radishes, cabbage; chop fine, beat an egg, add a little milk, pepper and salt, a little lemon juice or vinegar, and nuts if you like. Serve on a lettuce leaf.

WALDORF ASTORIA SALAD.

L. M. CROTHERS.

1 pint sour apples cut in cubes, 1 pint celery cut the same, $\frac{1}{2}$ pint English walnuts, mix with mayonnaise dressing. Serve on lettuce leaf.

SALMON SALAD.

MRS. J. H. GORMAN.

1 can salmon, as many cold boiled potatoes, 3 sour pickles, $\frac{1}{2}$ onion, all chopped fine, $\frac{1}{2}$ teaspoon pepper, teaspoon salt.

SALMON SALAD.

MRS. C. HUETHER.

$\frac{1}{2}$ teaspoon mustard dissolved in a little vinegar, stir 1 egg, fill cup with vinegar, piece of butter size of an egg put in pan. Let it not get too brown, then stir in mixture above, let it get cool, put in 1 cup sweet cream and 1 cup chopped celery, pepper, salt, 1 teaspoon of sugar, put salmon in the dish before pouring the above over.

SALMON SALAD.

MRS. R. VON FIRCH.

Mix $\frac{1}{2}$ cup sour cream and vinegar to suit the taste with 1 can salmon, then add pepper, salt and a small quantity of each of the following chopped finely, parsley, celery and the green tops of an onion.

FISH SALAD.

MRS. J. DECKER.

Cut cold salmon or fish of any kind into slices, and place them in a dish with hard boiled eggs and lettuce, crisped and broken into small pieces, and pour over it a salad dressing made either with or without mustard.

VEAL SALAD.

MRS. GEORGE LANG.

Take a piece of roast veal cut into small dice, add an equal amount of chopped celery to this, add a little salt and pepper, vinegar, add enough of the Royal salad dressing to taste; mix well and put on cold dish and garnish same as chicken salad.

MOCK CHICKEN SALAD.

MRS. D. FORSYTH.

Take 4 lbs. of veal, boil very soft; after it has become quite cold chop rather coarse, add two bunches of celery chopped fine, a bottle of capers, salt, pepper, and a little onion, and mix the whole with a boiled mayonnaise, or with thick sour cream and vinegar.

CHICKEN SALAD.

MRS. L. MERRICK.

1 pint each of chicken and celery cut fine, salt to taste, put in salad bowl, pour dressing over and garnish with egg and parsley.

Dressing.

Yolks of 2 hard boiled eggs, rub to a smooth paste with two teaspoons of brown sugar, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{2}$ teaspoon of dry mustard, 2 tablespoons of vinegar, a generous $\frac{1}{2}$ of sour cream.

CHICKEN SALAD.

MRS. GEORGE LANG.

Boil the fowls tender, and remove all the fat, gristle and skin, mince the meat in small pieces, but do not hash it; to one chicken put twice and a half its weight in celery, cut in pieces of about $\frac{1}{4}$ of an inch, mix thoroughly and set in a cool place in the ice chest; in the meantime prepare a mayonnaise dressing, and when ready for the table pour this dressing over the chicken and celery, tossing and mixing it thoroughly. Set it in a cool place until ready to serve. Garnish with celery tips or cold hard boiled eggs, lettuce leaves, from the heart, cold boiled beets on capers, olives, crisp cabbage is a good substitute for celery. When celery is not to be had, use celery vinegar in the dressing. Turkey makes a fine salad.

LOBSTER SALAD.

MRS. WEIR.

1 can lobster, 1 cup chopped celery, 1 cup chopped walnuts, put all into salad bowl and pour a rather sweet mayonnaise dressing over it.

LOBSTER SALAD.

EMMA BRIEGEL, MONTREAL.

1 can lobster made fine, 2 hard boiled eggs chopped, 2 heads celery cut fine, salt and pepper to taste. Make a mayonnaise dressing to put over, of 1 egg, 1 teaspoonful mustard, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup sugar, butter size of egg, salt, pepper, 1 cup vinegar; bring to a boil, when cold pour over salad.

MAYONNAISE DRESSING.

MRS. H. D. MCKELLAR.

1 tablespoon butter, 1 tablespoon cornstarch, 1 teaspoon mustard, 1 cup full sour cream, pepper and salt to taste, 1 tablespoon sugar, 1 egg, 1 cup milk, $\frac{1}{4}$ cup vinegar, mix together; let come to a boiling point in double boiler, remove and beat until cool.

MAYONNAISE DRESSING.

MRS. BLOUGH.

2 tablespoons flour, 1 teaspoon mustard, 2 tablespoons butter, work this well together, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ tablespoon sugar, 1 dash cayenne pepper, yolks of 2 eggs (beat well), $1\frac{1}{2}$ cups milk, $\frac{1}{2}$ cup vinegar (heated). Now pour the other mixture into the vinegar and stir until boiling, if too thick add a little water.

MUSTARD DRESSING.

VIOLET MAGER.

2 teaspoons mustard, 2 teaspoons sugar, and a little butter; mix with boiling water, let it cook a little, then put vinegar in till it is the proper thickness.

SALAD DRESSING.

MRS. CARL KRANZ.

Put 3 teaspoons of mustard into a bowl pour over enough hot water to make a paste, rub smooth, add $\frac{1}{2}$ cup of vinegar, 1 tablespoonful of sugar, a pinch of salt, and red pepper, beaten yolks of 2 eggs, set the bowl into a vessel of boiling water, and stir until it thickens, then add butter the size of an egg, and stir until butter is dissolved.

SALAD DRESSING.

MRS. PH. GIES.

Beat 1 egg, add salt, pepper, and 1 tablespoonful butter, mix 1 teaspoonful of mustard and $\frac{1}{2}$ teaspoonful cornstarch with a little vinegar until smooth, then add enough vinegar to almost fill the cup, add this to the egg and let it boil until it thickens, add 1 cupful cream.

DRESSING.

MRS. J. H. GORMAN.

1 egg, 1 teaspoon mustard, 1 tablespoon brown sugar, $\frac{1}{2}$ cup vinegar, beat well, add carefully $\frac{1}{2}$ cup sweet milk, boil; stir continuously and then mix thoroughly with salmon.

CABBAGE SALAD DRESSING.

ADDIE M. WEAVER.

6 tablespoons vinegar, 2 tablespoons cream, 1 tablespoon sugar, 2 tablespoons melted butter, 1 egg, 1 teaspoon mustard, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, mix mustard with part of vinegar, salt and pepper, mix butter egg and cream, together add remainder of vinegar and cook.

SALAD DRESSING MADE WITH BUTTER.

MRS. R. ALT.

4 tablespoons butter, 1 of flour, 1 tablespoon salt, 1 of sugar, 1 heaping teaspoon mustard, 1 speck of cayenne pepper, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup vinegar, 3 eggs. Let the butter get hot in a saucepan, add the flour and stir until smooth, being careful not to brown, add the milk and boil up; place the saucepan in another of hot water. Beat the eggs, salt, pepper, sugar and mustard together, and add the vinegar; stir this into the boiling mixture and stir until it thickens like soft custard, which will be in about five minutes. Set away to cool and when cold bottle and place in the ice chest. This will keep 2 weeks.

**The Peerless Steam Cooker**

It will enable you to cook a whole meal over one burner on gasoline, oil or common cook stove.

No steam in the house. No offensive odors. No burned food. Send Post card for descriptive circulars and price list to

CHAS. A. KERN,

Berlin, General Agent for Ont.

Mrs Emily Howanins dressing
2 teaspoon full mustard $\frac{1}{2}$ cup vinegar
1 egg $\frac{1}{2}$ sugar pinch of salt

Paul Smith's dressing good
1 egg beaten 1 can Borden's sweet condensed milk
 $\frac{1}{2}$ teaspoon salt & pepper $\frac{1}{2}$ teaspoon mustard
half vinegar don't cook heat well

|||
Chest salad

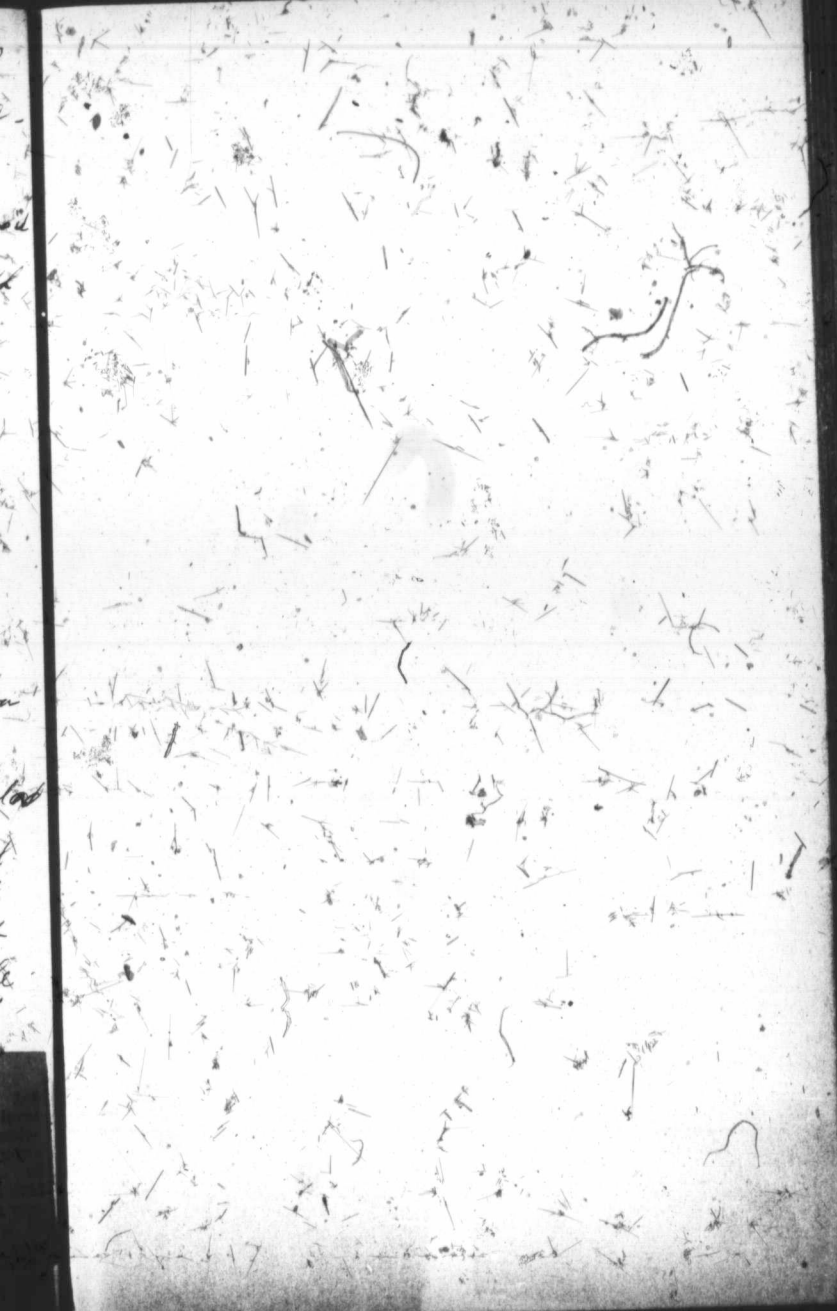
2 cup ground carrots celery salt mayonaise
cream $\frac{1}{2}$ cup walnuts very good

Cabbage salad

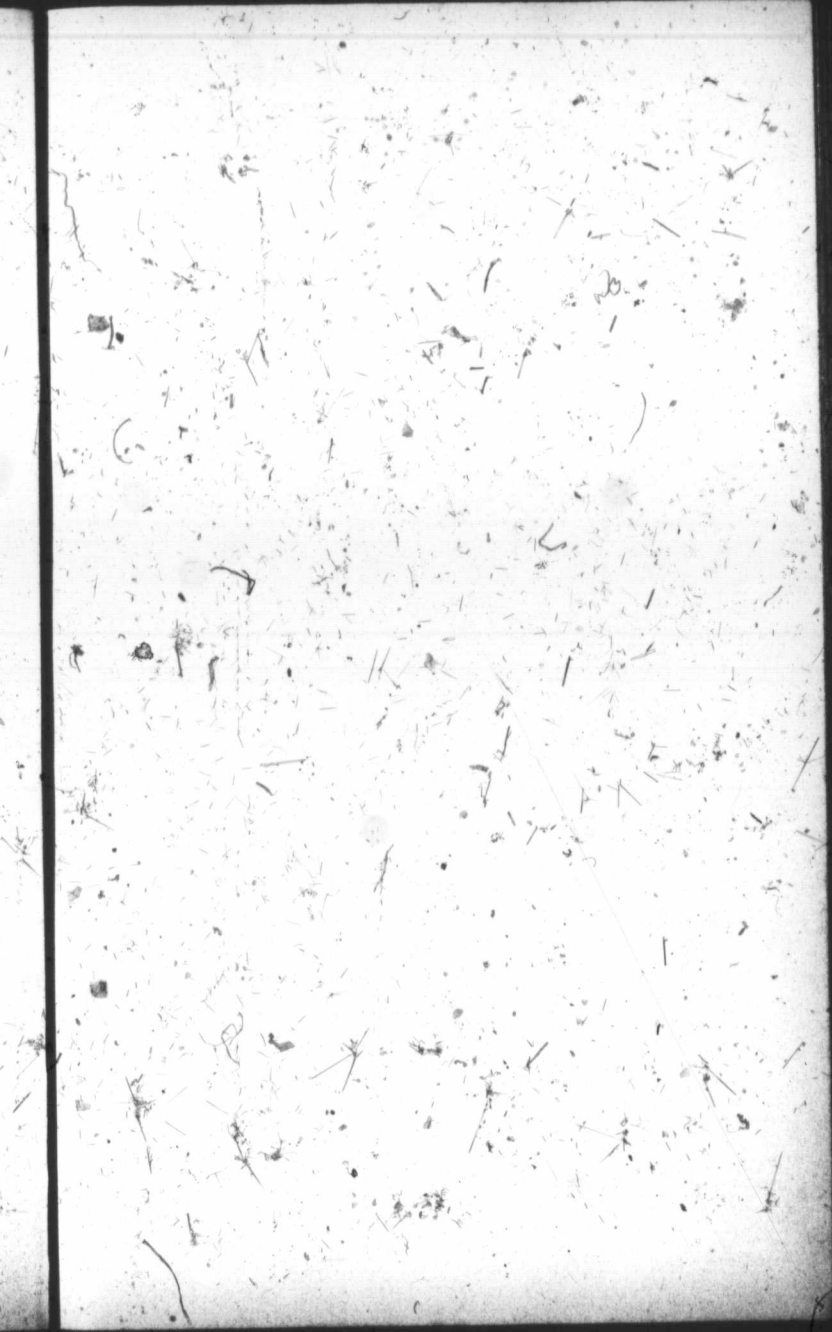
3 lbs cabbage 1 can fine apple nut sweet 1 lb macaroni
cut fine mayonaise sweet sherd mixed cream on top

Quinn's Foster's Sweet Pickle salad

1 box gelatine soaked in 1 qt cold water soft
3 cup sugar 1 cup vinegar by cloves add to
gelatine and stir until dissolved add 1 pint
cold water 1 pt thinly sherd sweet pickle
2 cup nuts then mould and when cold
serve with dressing







EGGS.

EGG PRESERVATIVE.

Put into a stone jar a lump of lime (2 pounds), put on this 1 quart of water until lime is broken up, add 1 gallon of water and 1 pint of salt. Keep eggs covered with solution and in dark place.

Another Way.

Close pores by dipping in melted suet, pack in salt, small end down.

A DELICIOUSLY FLAVORED BOILED EGG.

MRS. A. W. OBERLÄNDER.

Place egg in a kettle of boiling water, remove immediately from fire, let egg in water for 12 minutes. This is delicious.

POACHED EGGS.

MRS. M. ROOS.

To poach eggs, take a wide flat stew pan and put into it 1 quart water, 1 tablespoon salt, when it comes to a boil open your eggs 1 by 1 into a cup, drop them into the boiling water, but not more than 2 or 3 at a time; take a spoon, and try to keep each egg in shape by pushing the whites toward the yolk. As soon as the whites are firm take out the egg carefully with a skimmer. Place each on a slice of buttered toast. But you may also pour hot milk in which some butter has been melted, over the toast.

JAPANESE EGGS.

MRS. G. E. POTTER.

Hard boil 6 eggs, boil 1 cup washed rice, when rice is done drain in colander and dry in oven, cut eggs in halves, take out the yolks, rub them and add 4 boneless sardines, 1/2 teaspoon salt, saltspoon of pepper and 2 tablespoons olive oil, roll in balls and put back in whites, put rice in centre of platter, stand eggs down in the rice, pour over all 1/4 pint of cream or tomato sauce.

POACHED EGG.

MISS ALMA TOTZKE.

Put water in frying pan $1\frac{1}{2}$ inches deep; bring it to a boiling point, set on the back of the stove. Break each egg carefully in a saucer and slip gently into the water; when the white is set lift the egg on a cake turner and slide it on a hot plate or a piece of buttered toast kept warm while the egg was poached.

ITALIAN EGGS ON TOAST

L. M. CROTHERS.

Toast bread a light brown; to 2 tablespoons of melted butter add 2 tablespoons flour, stir smooth over fire and add 2 cups of milk. Let mixture cook until it thickens, stirring constantly. 8 hard boiled eggs, separate yolks from whites, cut whites very fine and add to above cream, grate yolks, dip toast in hot salt water, butter slightly and place on hot platter. Pour over this cream and whites of eggs, sprinkle yellow over top, garnish with parsley and serve hot for breakfast or lunch.

STUFFED EGGS.

MRS. ED. MERNER, NEW HAMBURG.

Boil several eggs as many as required, until hard, cut in halves, mash the yolks, add pepper and salt, $\frac{1}{2}$ the amount of chopped boiled ham as yolk of egg, a little mustard, season to taste, mix well and pack in the half of eggs.

BAKED EGGS.

MRS. H. C. DIEBEL.

Break the eggs into a buttered dish, taking care that each egg is whole, sprinkle with pepper and salt, and put a bit of butter on each. Put in oven and bake until the whites are set.

BAKED EGGS.

MRS. H. D. MCKELLAR.

Thickly butter individual dishes and put into each a spoonful of cream, one teaspoonful of bread crumbs, a dash of salt and pepper and a drop or two of onion juice; drop into each a raw egg, sprinkle with a few more crumbs, soaked in cream, and place in a hot oven until the eggs are set. To the mixture in the dishes may be added at pleasure any sweet herbs or seasonings desired, or a spoonful of chopped cold meat.

SCRAMBLED EGGS WITH CHOPPED HAM.

MISS NUSS.

Melt 3 tablespoonsful of butter in a saucepan, put into this a cup of chopped ham stir and cook until heated through, then stir in three eggs slightly beaten with 3 tablespoonsful of milk; keep stirring until egg is set, then turn on to a warm serving dish.

DEVILLED EGGS.

MRS. M. ROOS.

Boil eggs until hard, take off shell and cut in half, then take out the yellow part, and mix mustard, salt, pepper, and a little parsley and vinegar with it, put back into white part.

DEVILLED EGGS.

MRS. M. MACGARTIN BRICKER.

Cut 6 hard boiled eggs in two, take out the yolks and mash them fine, add 2 tablespoons of butter, 1 of cream, 2 or 3 drops of onion juice, a little grated horseradish, just a dash of cayenne, a teaspoonful of vinegar, salt to taste, mix all thoroughly, fill the whites with this and serve on a head of lettuce or celery.

EGGS A LA GOLDENROD.

MRS. OSCAR RUMPEL.

Make a white sauce of 2 tablespoons hot butter, 3 table-spoons of flour, mixed with $\frac{1}{4}$ teaspoon salt and a dash of pepper, add $1\frac{1}{2}$ cups of hot milk, boil until thick, then pour over buttered toast. Around the edge of this put the whites of 6 hard boiled eggs, cut fine and in the centre pile the yolks, which must be put through a ricer. This makes a very pretty breakfast dish.

EGGS IN A NEST.

MRS. H. OSWALD.

Beat to a stiff froth the whites of 6 eggs, put these in a well-buttered baking pan, dip upon it 6 tablespoons of melted butter or sweet cream, 1 only in a place; upon teaspoonful of cream or butter drop one of the yolks, whole, be very careful not to break them; sprinkle a little salt and pepper on yolks, and a little white of egg. Bake in moderate oven about 10 minutes, be careful and not bake too brown.

EGG MOULD.

MRS. H. D. M.

Butter thickly a mold which will hold about 1 pint, and decorate the sides and bottom with cold boiled peas and slices of boiled carrot, cut in fancy shapes. Into a saucepan put 1 tablespoon butter and 1 tablespoon of flour and mix over the fire, add $\frac{1}{2}$ cupful of strong chicken or veal stock and $\frac{1}{2}$ cupful cream and stir until smooth and thick; season with salt and pepper and let stand covered until partly cooled. Boil 4 eggs for an hour, shell and chop them fine, add these to the cooled sauce and 4 eggs well beaten, $\frac{1}{3}$ teaspoonful chopped parsley. Turn this mixture into the mould, stand it in a pan of warm water and place in a moderate oven for half an hour, or until it is firm in the centre; turn the mould out carefully in a hot dish and pour a tomato sauce around it.

FRENCH OMELET.

MRS. H. RATHMAN.

1 pint milk, $\frac{1}{2}$ pint bread crumbs, 3 eggs, 1 small tablespoon flour, 1 onion chopped fine, a little parsley, season with pepper and salt, have butter melted in a spider. When the omelet is brown turn it over.

OMELET.

MRS. GEORGE BALTZER.

Soak $\frac{1}{2}$ cup bread crumbs in small cup of milk for a few minutes; 3 eggs, beat yolks and whites separately, mix the yolks with the bread and milk, stir in the whites, lightly add salt. Fry in butter.

BAKED OMELET.

O. H. T.

1 egg, 3 teaspoons milk or water, 1 teaspoon salt, 1 teaspoon butter, a dash of pepper. Put a small frying pan to heat, break the egg into a bowl and beat very light, stir in quickly the milk, salt and pepper, measure the butter into a frying pan, let it melt all over the bottom, then turn in the beaten egg; put pan into a moderate oven and bake until omelet is set; loosen edge all round, turn out on a hot plate and serve at once.

OMELET (SPLENDID).

MRS. H. C. DIEBEL.

6 eggs, whites and yolks beaten separately, $\frac{1}{2}$ pint milk, 6 teaspoons cornstarch, 1 teaspoon baking powder and a little salt, add the whites, beaten to a stiff froth last, cook in a little butter.

EGG OMELET.

MRS. GARLAND, PORT ARTHUR, ONT.

4 eggs beaten separately; to the yolks add 1 cup milk, 2 dessertspoons cornstarch, 1 teaspoon baking powder, a pinch of salt, then beat the whites in lightly, put in a hot buttered spider, cook for a few minutes on top of stove, then put in the oven and bake till done, have a hot plate ready and as soon as removed from the stove, fold over and serve at once.

OMELET.

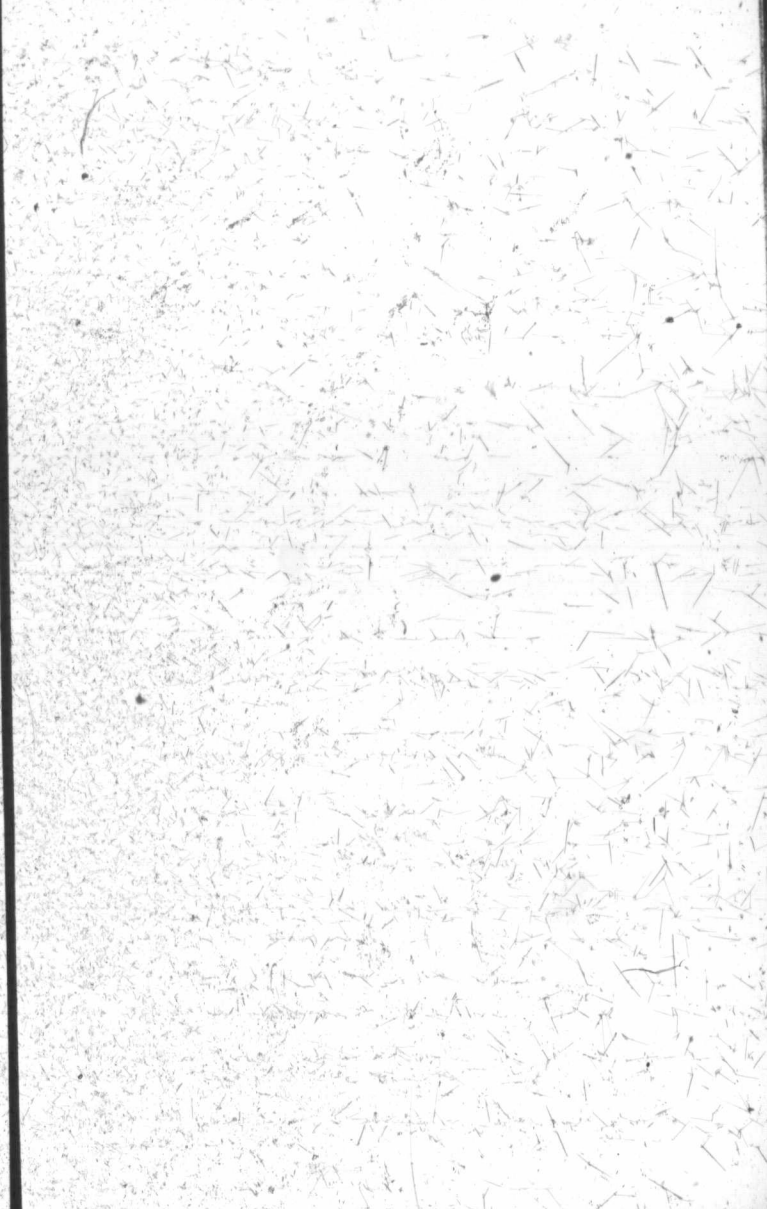
MRS. SIMPSON MERNER, NEW HAMBURG.

2 eggs, 2 tablespoons of milk, $\frac{1}{8}$ teaspoon salt, pinch of red or black pepper, beat yolks of eggs until light and creamy, add salt and milk to them. Heat frying pan, rubbing it all over with butter, beat whites into the yolks, turn into frying pan, piling even with the pan, keep lifting up to see that it does not burn. Dry instantly in oven, serve on hot platter, garnish with parsley or lemon. Grated cheese, meats, jellies or sliced oranges may be put in the omelet.

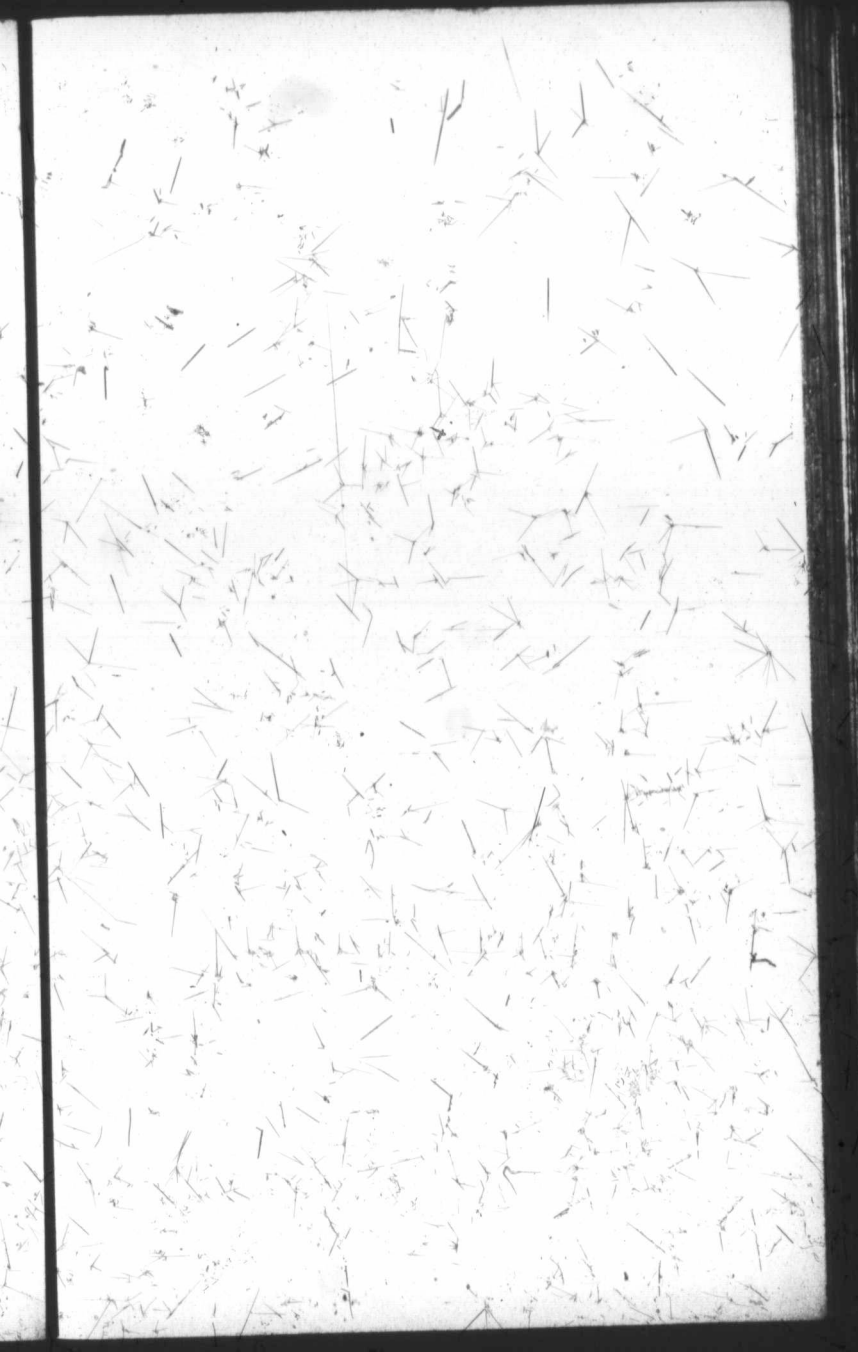
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CHEESE.

PORTO RICAN STUFFED DATES.

MRS. C. EVERETT HOFFMAN.

Season cottage cheese with a little butter, salt and paprika, pit large dates and fill the cavities with the cheese, pressing closely so as to show but a little of the filling. Choose large dark dates, and any good cream cheese if preferred. This can also be moistened with a little sweet cream, or dry sherry wine.

CAULIFLOWER CHEESE.

MRS. C. EVERETT HOFFMAN.

Take 1 large cauliflower and place it in a kettle of boiling water, with a little salt, cook until it can be removed from the kettle without breaking; take it from the stems and lay in a deep round dish in small pieces, cover well with cheese grated which has been seasoned with a little pepper, salt and mustard, put small pieces of butter, and then put in the oven and bake a light brown. To be served hot.

MACARONI AND CHEESE.

MRS. WEILAND, MONTREAL.

$\frac{1}{4}$ pound macaroni broken in $\frac{1}{4}$ inch lengths and cooked for 20 minutes in 3 pints of salted water. Turn into a colander and pour over it cold water, drain, make a sauce of 1 tablespoonful butter and $\frac{1}{4}$ of flour, $1\frac{1}{2}$ cupful of hot milk, pinch of salt. Place a layer of macaroni in deep dish, then a layer of grated cheese, when full cover with sauce, sprinkle with crumbs. Bake until brown.

BAKED MACARONI.

MAGDELENE SCHEITERLE, CULLMAN, ALA.

Take $\frac{1}{2}$ box macaroni, boil until tender, drain, put into baking dish a layer of macaroni, then layer of grated old cheese, then layer of crushed crackers, salt, pepper and bits of butter, alternating with macaroni until dish is nearly full, beat 3 eggs and stir with cup of cream, or milk, then add enough milk and pour on enough to just come to top of ingredients. Bake 1 hour.

MACARONI CHEESE.

MRS. A. J. DREHEK, CULLMAN, ALA.

Cook 1 pint of macaroni, broken fine, until tender, put in colander and pour cold water over and drain, make white sauce with 1 pint of milk, 1 tablespoon flour, 1 tablespoon butter, add 1 cup grated cheese and 1 cup grated bread crumbs, and pour over macaroni in a baking dish. Put bread crumbs and bits of butter on top and brown lightly.

CRISPS.

MEDA OBERLANDER.

Slice fresh bread very thin and butter, sprinkle grated cheese on top, remove crust and roll, hold roll together by placing toothpicks in each end, toast light brown, remove toothpicks when toasted. Very nice with salad.

CHEESE STRAWS.

MRS. R. FLEISCHNER.

1 cup flour, 2 cups chopped cheese, 1 tablespoon butter, pinch of salt, 1 scant teaspoon baking powder, mix with water and roll out like pie crust, cut in strips and bake a light brown. This is very nice with salad.

CHEESE STRAWS.

MRS. C. EVERETT HOFFMAN.

1 teaspoon butter, 1 egg, $\frac{1}{2}$ cup flour, 3 large tablespoons grated cheese, a pinch of salt, and a small pinch of cayenne pepper. Work the butter into the flour, add the cheese and seasoning, make into a paste with the egg, roll into a very thin sheet and cut into strips $\frac{1}{4}$ inch wide and 4 inches long. Bake a light brown in a moderate oven.

CHEESE CRACKERS.

MRS. A. W. MERNER.

1 cracker, $\frac{1}{4}$ teaspoonful butter, 1 tablespoonful grated cheese, a pinch of salt, a few grains of cayenne pepper, spread the butter on a cracker. Mix the remaining ingredients in a small bowl and cover the cracker with it; place on a pan and heat in hot oven until the cheese is melted. Serve hot or cold.

CHEESE PUDDING.

L. H. J.

Toast 4 slices of bread a nice brown, place 1 in baking dish and cover with layer of grated cheese, dust with salt and red pepper. Cover with another slice of bread and cheese, until 4 slices are used. Baste over with $\frac{1}{2}$ pint hot milk, and bake 20 minutes in quick oven.

CHEESE SCALLOP.

MISS HAPPEL.

Soak 1 cupful of dry bread crumbs in fresh milk, beat into this 3 eggs, add 1 tablespoonful butter and $\frac{1}{2}$ pound grated cheese; place in deep dish, spread sifted bread crumbs on top and bake in hot oven a delicate brown. An excellent relish when eaten with thin slices of bread and butter.

CHEESE RELISH.

M. O.

Cut $\frac{1}{4}$ pound of cheese into slices, put into a frying pan, pour over it 1 large cup of sweet milk into which has been mixed $\frac{1}{2}$ teaspoon of dry mustard, a pinch of salt, add a piece of butter size of an egg, stir all the time, roll finely 3 crackers, sprinkle then in the above mixture, when thoroughly mixed turn into a warm dish and serve.

CHEESE FONDRE.

MRS. M. ROOS.

1 cupful grated cheese, 1 cupful grated bread crumbs, $\frac{1}{2}$ cups milk, 3 eggs well beaten, 1 tablespoon each of pepper, salt, 1 desert spoon mustard, Put into a pudding dish and bake $1\frac{1}{2}$ hours. Serve hot for lunch.

BOHEMIAN CHEESE.

MRS. FRED GRAHAM, SAN FRANCISCO.

1 pound of cream cheese, mashed fine, 4 tablespoons of Worcester sauce, 3 tablespoons of vinegar, 2 tablespoons of melted butter, 2 mustard spoons of home-made mustard, a pinch of red pepper, paprika, mash all through the colandar and put in jars. This keeps.

CHEESE SOUFFLE.

MRS. JACOB HESPELER.

4 ounces grated cheese, 2 tablespoons cornstarch, 4 ounces butter, 1 pint milk, 4 eggs; boil milk, when boiling add cornstarch (mixed smooth in a little cold milk), now add butter, boil till rather thick, cool, whip 4 eggs well and add these and the cheese, with a little white pepper and a dash of cayenne to the cool mixture; put into pudding dish and bake $\frac{3}{4}$ of an hour. Serve hot. To be eaten with thin bread and butter.

WELSH RAREBIT.

MRS. OSCAR RUMPEL.

1 pound and a half of cheese, 1 tablespoon butter, 1 teaspoon dry mustard, a pinch of cayenne, $\frac{1}{2}$ pint beer or ale, and toast. Put butter into the pan when nearly melted add cheese grated, mustard, cayenne, stir constantly, add the ale slowly to prevent burning. Serve on toast.

WELSH RAREBIT.

MRS. C. EVERETT HOFFMAN.

Take 1 pound new cheese cut fine and thin, 1 teaspoon choice butter, 1 tablespoon mixed mustard, $\frac{1}{2}$ tumbler ale or beer, 2 eggs, a dash of cayenne pepper, melt the butter and add the cheese, when nearly melted add mustard, pepper and eggs well beaten. Stir constantly, and when all is well blended add the ale, and stir till the consistence of thick cream. Serve at once between two Welsh rarebit biscuits, or on hot buttered toast. If desired, a little tomato catsup may be added. This makes a quantity sufficient for five people. If a chafing dish is not used, cook in a double boiler.

WELSH RABBIT.

MRS. H. F. PEARSON.

Bread, $\frac{1}{2}$ pound cheese, teaspoonful mustard, 2 tablespoons table vinegar, salt and pepper, toast slices of bread from which the crusts have been pared, lay on a warm platter; grate the cheese, mix the other ingredinets with it, boil up once and pour or spread on toast.

WELSH RAREBIT

MRS. JACOB HESPELER.

One pound American cheese cut in small pieces, put in a saucepan with 2 tablespoons butter, stir and press with back of spoon till nearly melted, now add $\frac{1}{2}$ cup cream or milk, salt spoon of mustard, $\frac{1}{2}$ teaspoon salt and a few grains red pepper. Stir till smooth, add 2 well beaten eggs and cook a few minutes (no more). Should the cheese get stringy before cream or eggs go in, put a pinch of baking soda in (this prevents it being stringy). Serve on toast dipped in a little hot water before pouring mixture over it. Serve HOT on HOT plates.

For all Culinary and Household Purposes

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PERFECTION COCOA
(MAPLE LEAF LABEL)

Perfection Chocolate

AND

Cowan's Cake Icings.

Chocolate, Pink, White, Orange, Lemon, Maple and
Cocoanut, are the finest and best. They are
superseding all others on account of their
purity, fine flavor and excellence.

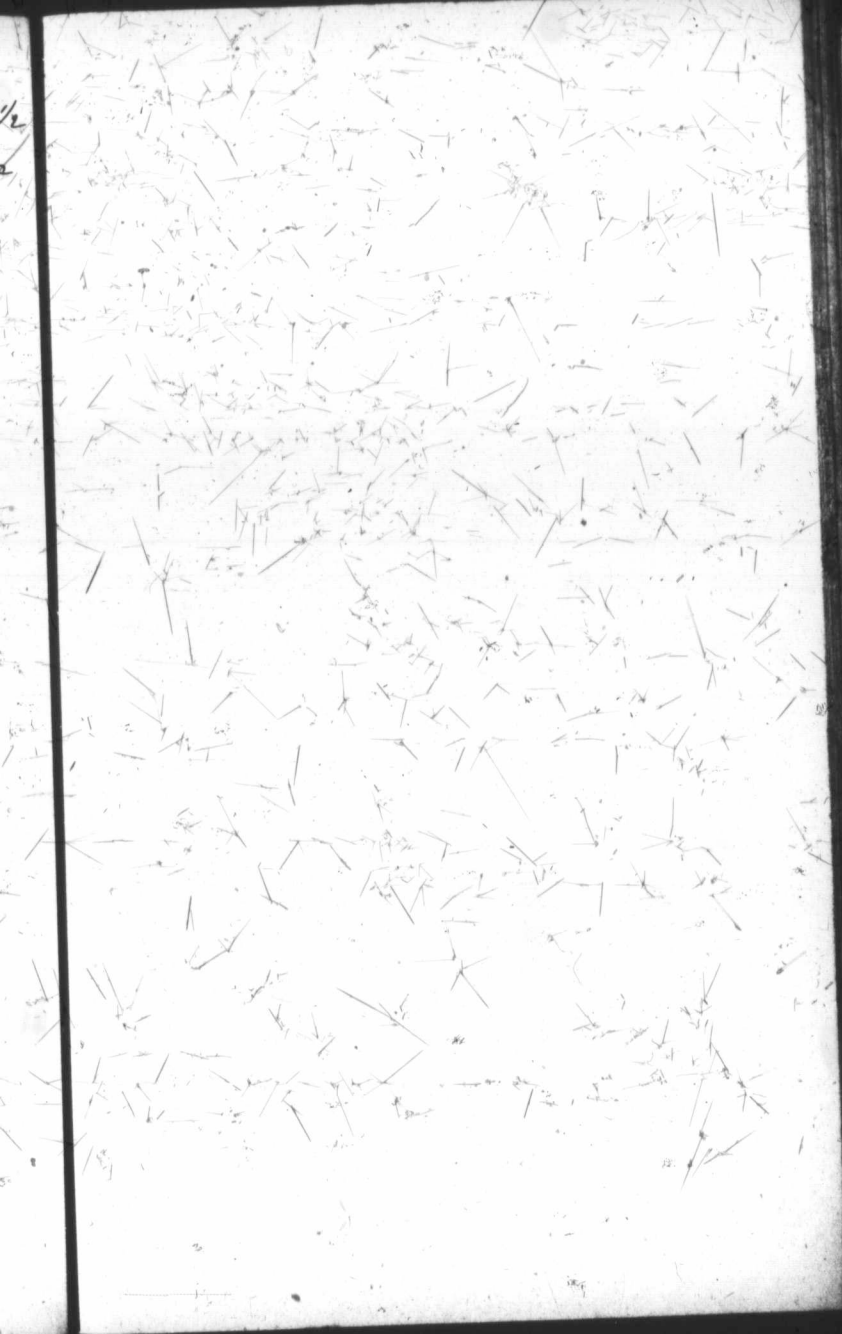
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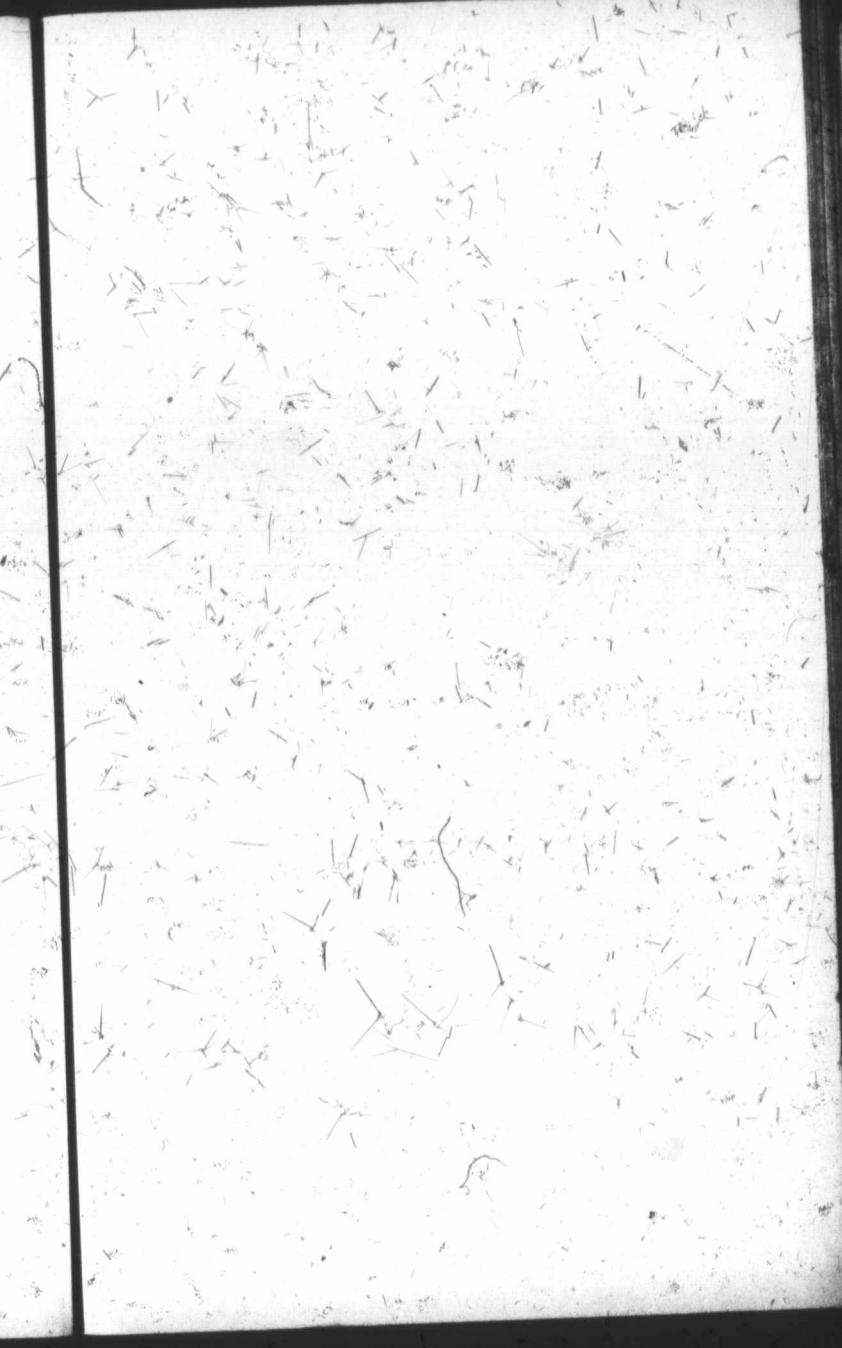
Chick Straws

83

large package cream cheese 1 cup butter $2\frac{1}{2}$
cup flour. Lt white pepper a teaspoon a
dash of salt







PANCAKES.**TO MAKE PAN CAKES, WHEAT, BUCKWHEAT OR GRAHAM FOR 2 OR 3 PERSONS.**

A FRIEND.

Break up an egg in a dish or crock that you can cover, a pinch of salt, 1 teaspoonful of lard, 2 teaspoonful of white sugar, $\frac{3}{4}$ pint of any flour, enough milk, and warm, not hot, water to make a stiff batter, 1 tablespoonful of yeast, let stand covered until ready to be baked, then stir $\frac{1}{8}$ teaspoonful baking soda in about 1 teaspoonful of sugar, add 1 or 2 tablespoonful of hot water (according to the stiffness of the batter), add this to the batter and bake as cakes. Keep your batter for bread or cakes in a moderately warmed (not hot) place, for ordinary weather, in winter in a warm place.

POTATO CAKES FOR BREAKFAST.

MRS. NICK SCHWARTZ.

Take some mashed potatoes left over from dinner, add to them $\frac{1}{2}$ salt spoon of pepper, nutmeg, salt and the yolk of 1 egg. Form into small cakes, put in a buttered baking pan, brush the top with the white of an egg and brown in a quick oven.

CORN CAKES.

MRS. DREHER.

2 cupsful flour, 1 cupful corn meal, $2\frac{1}{2}$ teaspoonful baking powder, 1 egg, $1\frac{1}{4}$ cupsful of milk, $1\frac{1}{2}$ cupsful of boiling water. Mix cornmeal and boiling water, boil a few minutes, cool, and add milk and the remaining dry ingredients, then the well beaten egg.

BREAD PAN CAKES.

MRS. JAMES WESLEY.

$1\frac{1}{2}$ cupsful of fine stale bread crumbs, mixed with $1\frac{1}{2}$ cupsful of hot milk, until bread is soft add 2 well beaten eggs and $\frac{1}{2}$ cup flour, $1\frac{1}{2}$ teaspoonful baking powder, 2 tablespoonful of melted butter, salt to taste, bake on hot griddle iron.

SWEET MILK PANCAKES.

MRS. DREBER.

$\frac{3}{4}$ cupsful flour, $1\frac{1}{2}$ tablespoonsful baking powder, 1 teaspoon salt, 2 cups milk, 2 tablespoonsful melted butter, 1 egg, a little sugar, mix flour, sugar, salt, baking powder together, then add beaten egg and milk, beat thoroughly, add butter last. Bake on hot griddle iron.

SOUR MILK CAKES.

MRS. JAMES WESLEY.

$2\frac{1}{2}$ cups flour, 2 cupsful sour milk, $\frac{1}{2}$ teaspoonful salt, 1 egg, $1\frac{1}{4}$ teaspoonsful soda. Mix and sift flour, salt and soda, add sour milk and egg well beaten. Bake on a hot griddle iron. Serve with butter and maple syrup.

CORN CAKES.

MRS. L. M. CROTHERS.

$\frac{3}{4}$ cup flour, $\frac{3}{4}$ cup corn meal, 1 egg, water enough to make a rather thin batter, salt, $2\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon butter, 1 teaspoon sugar.

POTATO PAN CAKES.

MRS. AUGUST MAY.

Grate 12 large potatoes, 2 eggs, $\frac{1}{2}$ cup of sour cream, $\frac{1}{2}$ cup of flour and salt to taste. Then fry.



SANDWICHES.**CANAPES.**

Canapes are appetizers, usually served before first course at dinners, or luncheons, and often in place of oysters or clams.

ANCHOVY CANAPES.

Anchovy butter, 2 hard boiled eggs, whites chopped, yolks put through coarse sieve, 6 olives and 12 capers chopped fine. Spread buttered toast with the anchovy, butter and garnish with the eggs, olives and capers. Serve cold.

CAVIARE CANAPES.

Cut 6 thin slices of bread into round or triangular pieces to toast, fry in hot fat or dip into melted butter. Spread with Caviare butter, mixed with $\frac{1}{2}$ cup chopped water cress. Serve hot or cold.

SALMON SANDWICHES.

MRS. H. C. DIEBEL.

1 can salmon, 2 tablespoons crisp pickles, 3 hard boiled eggs, chop all together, add 1 teaspoon mustard, juice of 2 lemons, 1 tablespoon vinegar (mix).

CAVIARE SANDWICHES.

1 small box Russian Caviare, put in dish and beat in alternately lemon juice and olive oil, stir until thick white paste is formed. Spread on bread thickly, and over this grated or finely chopped hard boiled eggs.

OLIVE SANDWICHES.

MEDA OBERLANDER.

Chop olives very fine, mix with well chopped cold meat, $\frac{1}{3}$ meat, $\frac{2}{3}$ olives, mix this with mayonnaise dressing and spread on thin slices of bread. Cut in fancy shapes.

EGG SANDWICHES.

MRS. PH. GIES.

Chop hard boiled eggs finely and mix with enough salad dressing to form a thick paste. Mix in some finely minced parsley.

EGG SANDWICHES.

MRS. G. BERGMANN.

Two hard boiled eggs, salad dressing and celery salt. Remove yolks from eggs, mash and mix with salad dressing and flavor with celery salt, chop whites. Spread first mixture on buttered bread and sprinkle over this the chopped eggs.

HAM SANDWICHES.

MISS G. DEBUS.

One cup of cooked ham chopped fine, two pickles cut very fine, hot water, mix ham and pickles and moisten with a little hot water.

TONGUE AND VEAL SANDWICHES.

MISS G. DEBUS.

Half cup of cooked tongue, chopped fine, half cup of cooked veal; mix with salad dressing.

CHEESE SANDWICHES.

MRS. M. ROOS.

Excellent cheese sandwiches are made of slices of brown bread slightly buttered and spread with rich cream cheese grated. Set the sandwiches in the oven a few moments till the cheese melts. Serve hot.

CHEESE SANDWICHES.

MISS G. DEBUS.

3 tablespoons of cheese, a $\frac{1}{4}$ cup of walnuts meat, enough cream to mix to a paste, mix ingredients evenly and prepare the bread. Butter one slice, spread mixture over it and cover with other slice.

NUT SANDWICHES.

MRS. PH. GIES.

Remove the shell and skin freshly roasted peanuts, chop them finely and mix with salad dressing.

NUT SANDWICHES.

MRS. G. BERGMANN.

1 cup of peanuts, almonds or walnuts chopped fine, add enough salad dressing to make them stick together. Prepare same as cheese sandwich.

NUT SANDWICHES.

MRS. LIDA GOODWIN, CHICAGO.

1 pint of ground and sifted nuts, the consistency of corn-meal, 1 gill sweet milk, 1 tablespoon cornstarch, 1 teaspoon sugar, 1 teaspoon salt, butter the size of a walnut, and the yoke of 3 hard boiled eggs, 1 cup pure sweet cream. Boil together the milk, butter, cornstarch and sugar, and while it is warm (not hot), add yolks reduced to a pulp, the cream and salt next, then stir in nuts. If cream is not sufficient to make the mixture the consistency of a soft, smooth paste, add more cream, spread thickly on fresh whole wheat or rye bread, and roll in damp cloth until ready for use.

PEANUT SANDWICHES.

MRS. AUGUST MAY.

1 beaten egg, 1 teaspoon mustard, a small lump of butter, $\frac{1}{2}$ cup vinegar, salt and sugar to taste not too sweet. Mix together, boil and stir until thick, then add peanuts. Roll peanuts with rolling pin, then put between slices of bread.

CHEESE AND NUT SANDWICHES.

MRS. R. FLEISCHAUER.

Chop pecan, hickory or English walnuts, using nut cutter, mix the nuts into an equal bulk of cream or Neufchatel cheese, add a dash of paprika, and use in spreading bread prepared for sandwiches. A heart leaf of lettuce dipped in French dressing may be placed between the two pieces of bread.

DATE SANDWICHES.

MRS. G. BERGMANN.

$\frac{1}{2}$ cup of dates, $\frac{1}{2}$ cup of walnuts, cream, use whole wheat bread, mash dates, add chopped walnuts and moisten with cream.

DATE SANDWICHES.

MRS. PH. GIES.

Cut whole wheat bread in thin slices and butter lightly, spread one side with date filling, fit another slice over it and cut into desired shapes.

DATE FILLING.

Wash, stone and chop fine 1 pound dates, $\frac{3}{4}$ cupful sugar, cover with water, and cook until nearly all the water is evaporated, set aside to cool. Mix with a little cream before spreading on bread.

RAMONA SANDWICHES.

MRS. A. SNYDER, WATERLOO.

Chop about equal quantities of fine figs, dates, raisins, citron, candied peel and walnuts very fine, add red currant jelly (or any kind preferred), melt jelly, then pour over the fruit and mix well, set away to cool, serve with brown bread for sandwiches. This will keep for months if kept in a glass jar.

LETTUCE SANDWICHES.

MRS. PH. GIESY

Prepare these by selecting small crisp lettuce leaves, placing them on finely sliced and buttered bread, spreading salad dressing over them and laying another leaf on top of this, cut into desired shapes.

CUCUMBER SANDWICHES.

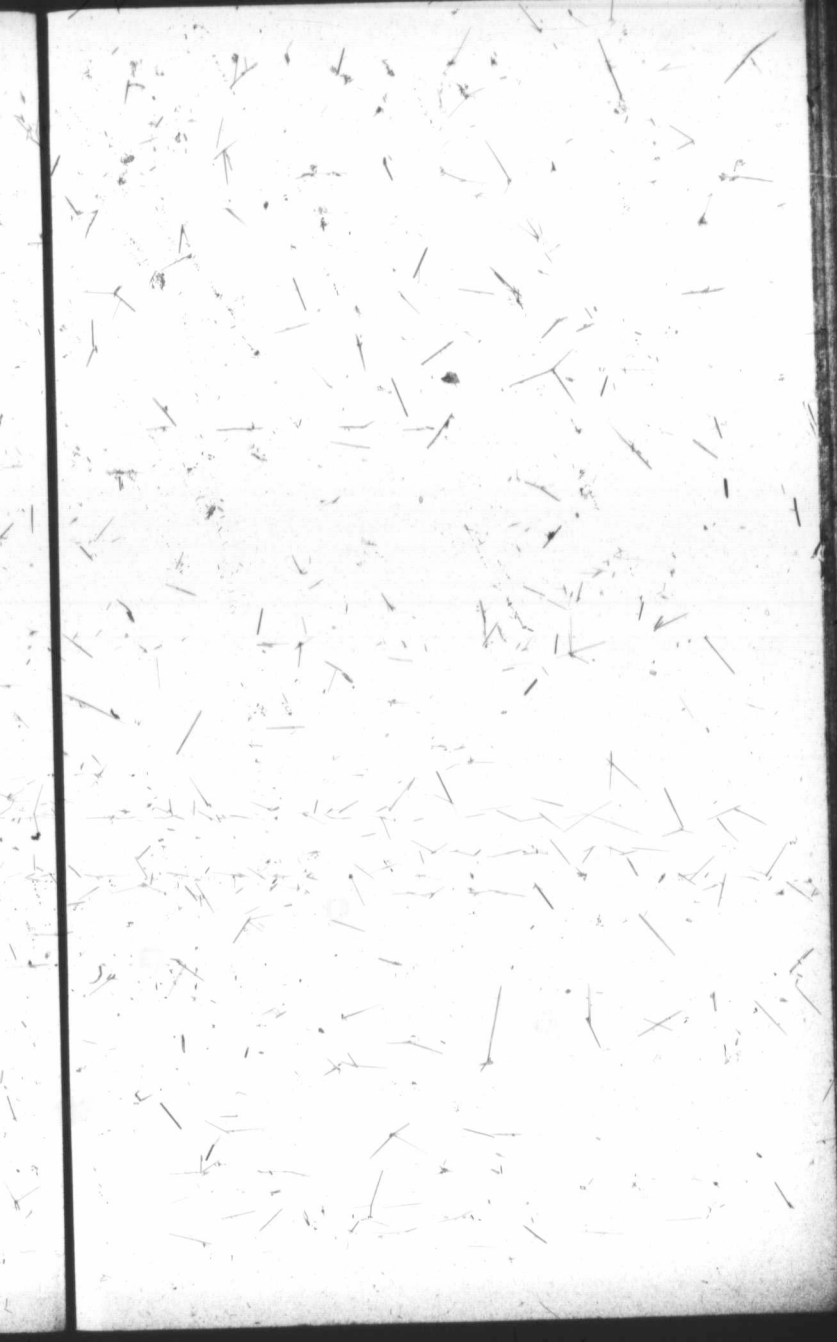
MRS. H. D. MCKELLAR.

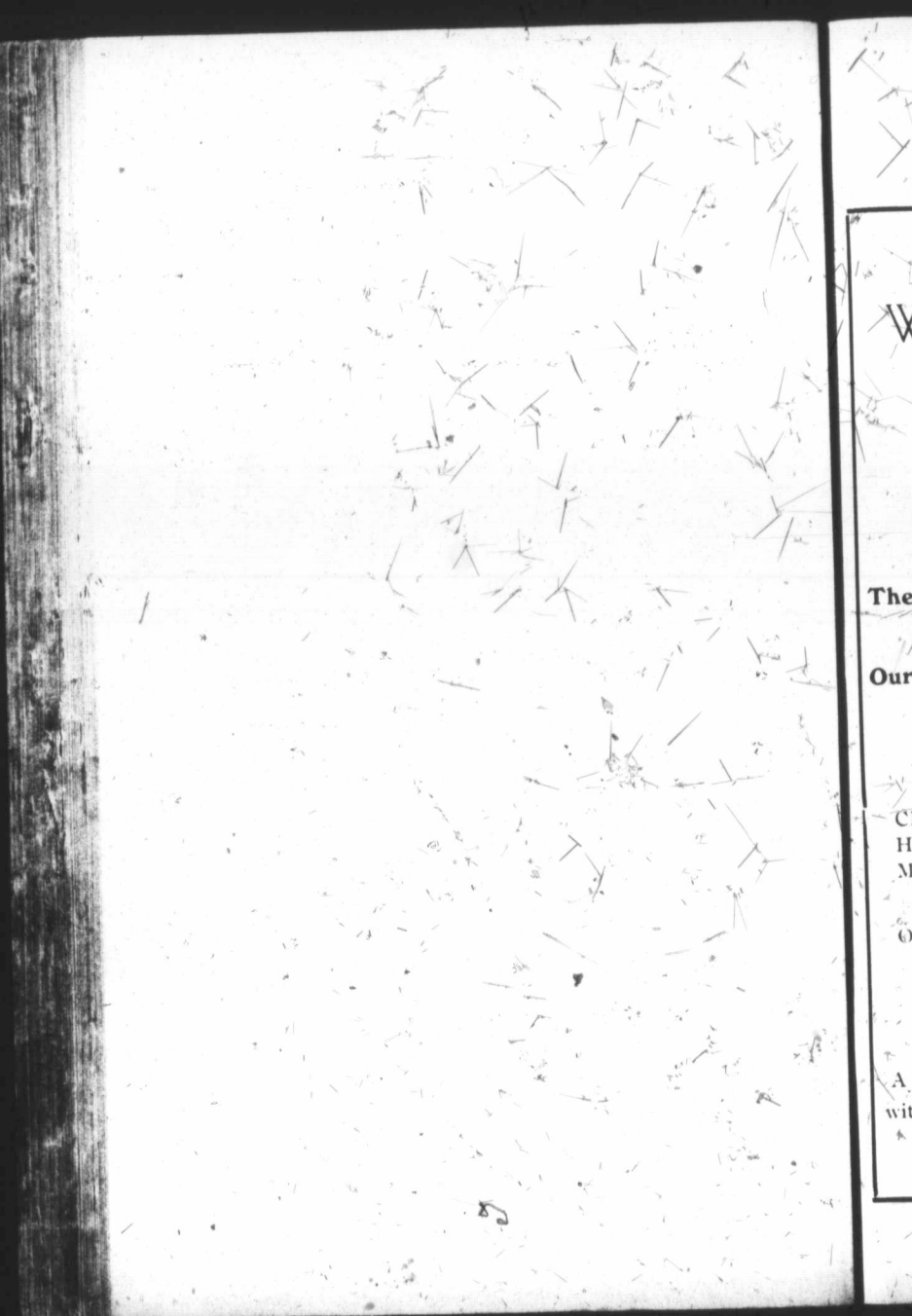
Pare one or more cucumbers, and with a sharp knife cut in very thin slices. Soak in slightly salted ice water for fifteen minutes, then drain and dry in a towel. Dip each slice into Mayonnaise and arrange between thin slices of unbuttered bread, sprinkling with a little salt. These sandwiches must be used soon after they are made.

Just Sandwiches

Mix equal parts grated cheese and melted
chopped English walnuts meat season
with salt and cayenne pepper spread
between thin slices of bread slightly
browned and cut in fancy shapes thin







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PUDDINGS.**RICE MERINGUE.**

MAGGIE SEAMENS.

Steam until very soft 4 tablespoons of rice, then add $\frac{1}{2}$ pint of milk, a little salt, $\frac{2}{3}$ cup of sugar, yolks of 3 eggs, the grated rind of 1 lemon, 2 taespoons of lemon juice, pour into custard cups $\frac{2}{3}$ full, bake in a pan of boiling water fifteen minutes, make a meringue for tops of whites of eggs and a little powdered sugar; brown slightly and serve cold.

RICE AND FIGS.

Boil 1 cup of rice in two cups of boiling water, into which $\frac{1}{2}$ teaspoon of salt was stirred, for twenty minutes, pour into a colander at the end of the time and set in oven until dry; place in pudding dish and stir into it $\frac{1}{2}$ pound of chopped figs, put this dish into a steamer, cover and let it steam twents minutes. Serve hot, plain or whipped cream.

COCOANUT PUDDING.

MRS. R. FLEISCHAUER.

1 pint milk, $\frac{1}{2}$ cup sugar, yolks of 2 eggs, 2 tablespoons chopped cocoanut, $\frac{1}{2}$ cup chopped crackers, 1 teaspoon lemon extract, bake half an hour. Frosting: Whites of 2 eggs, $\frac{1}{4}$ cup sugar. Put in oven and brown.

A DELICIOUS PUDDING.

MRS. A. W. YOUNG, ALBANY, N.Y.

$\frac{1}{2}$ a cup of browned bread crumbs, steep a few minutes in half a pint of boiling water or milk, when cooling they are beaten lightly with a fork, after which 1 well beaten egg, $\frac{1}{2}$ a cup of strained honey and a little nutmeg are added. May be baked or steamed. Ready in an hour. Serve with whipped cream or light foamy sauce.

GREEN CORN PUDDING.

MISS OELSCHLAGER.

Grate the corn from the cobs, put $\frac{1}{2}$ cupful in a deep buttered baking dish, cover it with milk, sprinkle in a little pepper and salt, add 1 tablespoon butter and set in oven for $\frac{1}{2}$ hour. Take it out and stir in an egg that has been well beaten and return it to the oven and leave it only until the custard has set. A few minutes will be sufficient. This is a most delicious accompaniment to a meal-course.

PEACH PARFAIT.

MRS. L. D. MERRICK.

Reserve $\frac{1}{4}$ cup of double cream to decorate the complete dish; to the rest of the double cream add $\frac{3}{4}$ of a cup single cream (that taken from the top of a bottle of milk), and beat the whole until firm enough to hold its shape; press enough pared peaches through a sieve to fill $1\frac{1}{2}$ cup; stir into this a level teaspoonful of gelatine softened in cold water to cover, and melted by standing over the tea kettle; add the juice of a small lemon, and stir into the peach pulp with $\frac{2}{3}$ of a cup of sugar; stir over ice water, until the mixture thickens a little, then little by little cut and fold the cream into it. Turn the mixture into a quart mould, lined with paper lining, filling the mould to overflow, spread a paper over the top, press down the cover and let stand buried in equal measures of ice and salt for 2 or 3 hours. Garnish the Parfait, turned from the mould with the two halves of a peach, the rest of the cream sweetened and beaten stiff, and two or three pistachio nuts blanched and chopped fine.

PEACH PUDDING.

MRS. WM. WITT.

Take 3 eggs, 1 cup milk, 1 cup flour, 1 teaspoon baking powder, 1 teaspoon vanilla, 1 jar peaches with juice, beat eggs well, then add milk, flour, baking powder and vanilla; peaches at last. Bake 1 hour. Serve hot with sauce or cold with cream.

PEACH SPONGE.

MRS. CARL KRANZ.

Pear and stone 1 pound of peaches, boil together 1 pound of sugar, and $\frac{1}{2}$ a pint of water for just one minute, skim and add peaches, cook 2 minutes, take off the stove and add juice of 1 lemon, and then stir in $\frac{1}{2}$ a box of Knox's gelatine (which has been soaked in $\frac{1}{2}$ a cup of cold water for 15 minutes), until mixture begins to congeal, then fold in the well-beaten whites of 3 eggs, turn into a mould, and serve with the following sauce.

Sauce.

1 pint of milk, the yolks of 4 eggs, 4 tablespoons of sugar, and grated rind of 1 lemon.

STRAWBERRY PUDDING.

LOTTIE RITTINGER.

Fill a buttered dish with strawberries and pour over the top a batter made of 1 tablespoon butter, $\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{2}$ cup sweet milk, 1 cup flour in which has been sifted 1 teaspoon baking powder. Bake in moderate oven till brown. Peaches can be made with same.

STRAWBERRIES WITH CRUSTS.

MRS. H. D. MCKELLAR.

Cut stale sponge cake into circular pieces, and spread on one side with marmalade. Place these in a circle on a dish; fill centre with fresh strawberries; clean drain carefully; cook $\frac{1}{2}$ cupful of sugar, $\frac{1}{2}$ cup water, and a little of the marmalade, to a thick syrup, flavor if desired. Pour this over the berries.

ALMOND PUDDING.

MRS. A. O. BOEHMER.

Turn boiling water on to $\frac{3}{4}$ of a pound of sweet almonds, let it remain until the skin comes off easily; rub with a dry cloth, when dry pound fine, add one large spoonful of rose water; beat six eggs to a stiff froth with 3 spoonful of fine sugar, mix with 1 quart of milk 3 spoonful of powdered crackers, 4 ounces of melted butter, and the same of citron cut into bits; add almonds, stir altogether, and bake in a pudding dish with a lining and rim of pastry. This pudding is best when cold. Bake slowly.

BANANA PUDDING.

MRS. H. GRAEBER.

Heat 2 cups of milk in the upper part of a double boiler, mix $\frac{1}{2}$ cup sugar and 6 tablespoons cornstarch thoroughly in a bowl. Stir into them the heated milk and return to the heat and stir until it thickens; add 1 teaspoon vanilla, slice 2 bananas thinly into a pudding dish, then pour the mixture over them and set away to cool. Serve cold with milk or cream.

BAKED BANANAS.

MRS. E. HOLLINGER.

Cut the bananas in two, lay one layer of bananas, sprinkle with custard and sugar, repeat until dish is filled, add a few slices of lemon, pour over cold water enough to cover, bake about 20 minutes.

BANANA PUDDING.

MRS. JACOB HESPELER.

2 bananas, 3 eggs, 2 of corn flour, $\frac{1}{4}$ oz. sugar, $\frac{1}{2}$ gill milk or cream, 2 oz. soft brown bread crumbs, butter size of an egg, cream, butter and sugar, work in yolks of eggs, add corn flour and bread crumbs, now stir in milk, beat whites of eggs to stiff froth, peel bananas cut in slices, and stir gently into mixture. Steam one and a half hours in large or small buttered moulds. Serve hot with sauce or whipped cream.

BANANA CUSTARD.

MRS. H. C. DIEBEL.

3 bananas, 1 pint boiling water, 2 tablespoons butter, $\frac{1}{4}$ cup sugar, whites of 4 eggs, 5 tablespoons cornstarch, $\frac{1}{2}$ cupful orange juice, cut the bananas $\frac{1}{2}$ inch blocks, pour the orange juice over them to improve the flavor, and prevent them from turning dark, make the custard and pour over it.

MARMALADE PUDDING.

MRS. H. F. PEARSON.

$\frac{1}{4}$ pound butter, $\frac{1}{4}$ pound sugar, 1 breakfast cup flour, $\frac{1}{2}$ teaspoonful soda, 3 tablespoonsful marmalade, 3 eggs, sufficient buttermilk; rub the butter into the flour and add other ingredients. Boil in a shape for 2 hours.

BANANA PUDDING.

HILDA RUMPEL.

1 cup milk, 4 tablespoons sugar, 3 tablespoons cornstarch, $\frac{1}{2}$ teaspoon vanilla, 1 banana sliced thinly; heat the milk in the top part of a double boiler, mix sugar and cornstarch thoroughly in a bowl, stir into them the heated milk and return to the heat, and stir until it thickens; add the flavoring, slice the banana thinly into a pudding dish, then pour the mixture over them and set away to cool. Serve cool with milk or cream.

NOTE—Level measurements are used.

MOONSHINE.

MRS. H. C. DIEBEL.

Beat the whites of 6 eggs to a stiff froth, then add gradually, 6 tablespoons powdered sugar, beating for 15 minutes. Then beat in 1 heaping tablespoon peaches cut in tiny bits, in serving pour in each saucer some cream sweetened, flavored with vanilla and on the cream place the moonshine, this will be enough for 6 persons.

GRAHAM PUDDING.

MISS E. BRIEGEL, MONTREAL.

$2\frac{1}{2}$ cupsful Graham flour, 1 egg, butter the size of an egg, 1 cupful molasses, 1 cupful sour milk, 1 teaspoonful soda, 1 teaspoonful cinnamon, 1 teaspoonful cloves; salt to taste. Steam 3 hours.

GRAHAM PUDDING.

MISS K. FISHER.

$\frac{1}{2}$ cup finely chopped suet, $\frac{1}{2}$ cup brown sugar, 1 cup sour milk, 1 teaspoon baking soda, 1 teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, $\frac{3}{4}$ cups white flour, $\frac{3}{4}$ cups Graham flour, $\frac{3}{4}$ cups raisins, 1 tablespoon flour. Measure into a bowl the suet, sugar and milk, measure and sift into another bowl the soda, salt, spices, and white flour; add to this the suet mixture, and mix well; beat in the floured raisins, turn into a buttered pudding dish and steam 1 hour.

NOTE—Instead of $\frac{1}{2}$ cup brown sugar you may use $\frac{1}{2}$ cup molasses and $\frac{1}{2}$ cup sour milk. Level measurements are used.

MARMALADE PUDDING.

MISS E. BRIGEL, MONTREAL.

$\frac{1}{2}$ pound suet, $\frac{1}{4}$ pound flour, $\frac{1}{4}$ pound bread crumbs, 5 ounce marmalade, pinch of salt, $\frac{1}{4}$ pound sugar, 3 eggs. Steam $\frac{3}{4}$ hours.

NESSELRODE PUDDING.

MRS. H. D. MCKELLAR.

Scald $1\frac{1}{2}$ pints milk in double boiler, beat together the yolks of 5 eggs and $1\frac{1}{2}$ cups of granulated sugar, turn into the scalded milk and stir until thick as soft custard, then strain and set aside to cool; open a small bottle of French chestnuts, put in vanilla syrup, pour off the syrup and add to the custard with 1 pint of cream and $\frac{1}{3}$ cupful of pineapple syrup, then freeze; when frozen open the can and mix $\frac{1}{2}$ cup of candied fruit and $\frac{1}{4}$ cup of sultana raisins which have been soaked in a little wine for 2 hours, also the chestnuts, cut in small pieces; pack into a covered mould, bind with a strip of muslin dipped in melted butter, and bury the mould in ice and salt for 3 hours before using.

CARAMEL PUDDING.

MRS. GEO. FISCHER.

1 quart of milk, 1 cup of white sugar, 1 cup of brown sugar, 3 tablespoons of cornstarch, 4 eggs, 2 teaspoons vanilla; put in milk and white sugar in saucepan over the fire, beat eggs in a large bowl and turn scalding milk over, put back in kettle and add cornstarch wet in a little cold water; put brown sugar in pan over fire and stir until thoroughly scorched, but be careful not to burn, stir it into the cornstarch with vanilla, beat vigorously until scorched and well dissolved. Serve cold with whipped cream.

CHOCOLATE PUDDING.

MRS. WM. WITT.

1 pint sweet milk, 1 pint bread crumbs, yolks of 3 eggs, 5 tablespoons grated chocolate, scald the milk then add bread crumbs and chocolate, take from the fire and add half a cup brown sugar and the beaten yolks. Bake 15 minutes. Make frosting out of whites of eggs and three tablespoons of sugar over pudding and brown. Serve with cream.

CHOCOLATE CORNSTARCH PUDDING.

LAURA BORNHOLD.

2 cups milk, 5 tablespoons cornstarch, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon salt, 1 oz. unsweetened chocolate, 1 teaspoon vanilla. Heat the milk, mix together the sugar, cornstarch, grated chocolate and salt, stir in the scalded milk and stir over the fire until it thickens. Stir in gradually the beaten egg yolks and cook 1 minute longer; beat the egg whites stiff, add them to the thickened mixture and fold them in carefully; pour into molds previously dipped into cold water.

APPLE PUDDING

MRS. CHAS. ADLOFF.

Peel and cut apples in quarters. Put in a dish with sugar and water, then bake; when soft add 1 cup of white sugar, 1 tablespoon butter, 1 egg, $\frac{1}{2}$ cup sweet milk, 1 cup flour, 1 teaspoon baking powder; mix the above, then pour over apples and bake again. Serve with milk.

CHOCOLATE TAPIOCA.

MISS S. ALBERT.

Wash a cup of tapioca and soak for several hours in cold water; drain, pour on boiling water, and cook until clear; add a cupful of sugar, a tiny shake of salt, the yolks of 2 eggs well beaten, 2 ounces of shaved chocolate; when the chocolate is melted and well mixed with the tapioca, add the well beaten whites of 2 eggs; stir in lightly, do not beat it; then add a teaspoon of vanilla; pour into a dish and set aside to cool. Serve with cream.

TAPIOCA CUSTARD.

MRS. H. C. DIEBEL.

Put 2 tablespoons tapioca in double boiler with 1 pint milk cook and stir till transparent, yolks of 2 eggs beaten with 3 tablespoons of sugar and pinch salt, stir till thickened, add whites of eggs, whipped to a stiff froth, stir lightly 3 minutes, take from fire, add flavoring when cooled.

TAPIOCA PUDDING.

MRS. H. C. DIEBEL.

Soak 1 cup tapioca over night, peel and core as many apples as needed and fill the cores with sugar, place them on a dish and pour over the tapioca and bake until transparent.

CHOCOLATE PUDDING.

MISS K. MANGOLD.

To make this toothsome dessert, wash $\frac{1}{2}$ cup of tapioca and soak for several hours in cold water; drain, pour on boiling water and cook until clear; add a cupful of sugar, a tiny shake of salt, and 2 ounces of grated chocolate. When chocolate is melted and well mixed with tapioca add the well beaten whites of 2 eggs, stir in lightly. Do not beat it. Then add $\frac{1}{2}$ teaspoon vanilla extract; let cool and serve with sauce.

FRUIT PUDDING.

MRS. M. MACGARVIN BRICKER.

$\frac{3}{4}$ box of gelatine, two oranges, 2 bananas, 6 figs, 2 lemons, 10 English walnuts; dissolve the gelatine in $\frac{1}{2}$ pint of cold water, then add one-half pint of boiling water, the juice of 2 lemons; 2 cupsful of powdered sugar, strain and let stand until it begins to thicken, stir in the fruit, cut in small pieces, and turn into mould and let harden. Serve with whipped cream, more lemon juice will be an improvement for many.

RICE AND FRUIT PUDDING.

MRS. L. W. SIMONDS.

Steam 1 cup scant of rice in 2 cups of boiling water in the double boiler, 30 minutes. Add while hot 1 tablespoonful of butter, 1 scant teaspoonful of salt, 1 beaten egg, and $\frac{1}{2}$ a cup of sugar. Cook 5 minutes. Butter a plain pudding mould, sprinkle it with bread crumbs, or line with macaroons; put in a layer of rice $\frac{1}{2}$ an inch thick, then a layer of peaches or pineapple, then rice. Fill the mould full, having crumbs on the top, bake 20 minutes in a moderate oven, turn out on a platter, and serve with boiled custard with vanilla or with apricot sauce.

PLUM PUDDING.

MRS. B. P.

1 pound chopped suet, 1 pound bread crumbs, 1 pound currants, 2 pounds raisins chopped fine, 1 pound brown sugar, $\frac{1}{2}$ pound almonds blanched, 10 eggs, 2 teaspoons cinnamon, 1 teaspoon each cloves and allspice, a little salt, and a wine-glass of brandy, $\frac{1}{2}$ pound mixed peel. Boil 3 hours.

PUDDING.

MRS. HELEN KRUG ARNOTT.

1 cup of molasses, 1 cup chopped raisins, 1 cup chopped suet, 1 cup of currants 1 cup raisins, $2\frac{1}{2}$ cups of flour, 1 teaspoonful soda, 1 cup sour cream, mix well, put in a bag and boil 2 hours.

FRUIT PUDDING.

MRS. J. H. THOMPSON, NEW YORK CITY.

3 eggs, 1 cup sour milk, 2 cups of suet, 2 cups seeded raisins, 1 cup of currants, large spoon of black syrup, a pinch of salt, 1 cup brown sugar, 2 ounces mixed peels chopped fine, 1 teaspoonful baking soda, $\frac{1}{2}$ cupful chopped almonds, $2\frac{1}{2}$ cupsful of flour; Put into pudding dish and steam from $2\frac{1}{2}$ to 3 hours. Serve with hard sauce.

PRUNE PUDDING.

MRS. C. EVERETT HOFFMAN.

Boil 1 pound prunes until very soft, when cold remove pits and chop fine, add the whites of 4 eggs beaten very stiff, and $\frac{1}{2}$ a cup of powdered sugar, a generous pinch of baking soda added the last thing. Bake in pudding dish about 20 minutes. Serve either hot or cold with whipped cream flavored to suit the taste.

PRUNE PUDDING.

MRS. GEORGE BALTZER.

1 pound California prunes, mash, soak and put to stew with the rest of a quarter lemon and half orange added, drain off the juice, remove the stones, and chop. Beat the whites of 4 eggs very stiff, add gradually, 1 cup granulated sugar, beating all the time, then add the chopped prunes. Bake from 15 to 20 minutes. Serve cold with cream.

BLANC-MANGE.

MRS. M. MAC GARVIN, BRICKER.

1 quart of new milk, 3 tablespoons of cornstarch, 1 teacupful of sugar, pinch of salt, wet cornstarch with a little milk. add to the boiling milk the sugar, salt and cornstarch, boil 5 minutes, and when taken from stove add flavoring and turn into mould. Serve with whipped cream.

SOLID CUSTARD.

MRS. A. SNYDER, WATERLOO.

1 ounce gelatine, 1 quart milk, 4 eggs, 1 half cupful sugar, 1 teaspoonful vanilla; soak gelatine in a little milk, beat the eggs separately after the milk comes to a boil, mix the gelatine in it, take off the stove and pour in the yolks, put back, let come to a boil, remove directly and stir in the beaten whites, pour in a mould, let stand until firm.

CORNSTARCH PUDDING.

MISS LOUISE RITTINGER.

Moisten 2 tablespoons of cornstarch with a little milk, add a pinch of salt, then pour on boiling water until it turns color the least bit, then stir and beat it well, put in $\frac{1}{4}$ cup of sugar, piece of butter size of an egg, pour into a dish and let cool, between 3 or 4 hours.

Sauce.

Put on 1 cup of milk and half cup of sugar to boil, moisten 2 teaspoons of cornstarch and 2 of cocoa with milk, stir into milk, when boiling also a little piece of butter and a little vanilla.

SUET PUDDING.

MRS. J. DECKER.

2 eggs, 1 cup sugar, 1 cup suet, 1 cup raisins, 1 cup sweet milk, few currants, 2 tablespoons molasses, 2 teaspoons baking powder, 1 teaspoon cinnamon, put in a bag and steam.

WINE SAUCE.

MRS. J. DECKER.

Brown 1 cup sugar and a piece of butter the size of an egg in a saucepan, pour $\frac{2}{3}$ of a teaspoonful of boiling water slowly over the mixture.

SUET PUDDING.

MRS. MILLS.

1 egg, $\frac{1}{3}$ cup sugar, $\frac{1}{2}$ cup suet chopped fine, 1 level teaspoon salt, 1 cup sweet milk, $2\frac{1}{2}$ cups sifted flour with 2 teaspoons baking powder mixed with the flour, add 1 cup each stoned raisins and currants, and a little candied lemon peel. For a change add dates with stones taken out, in place of currants and raisins.

Sauce for Pudding.

$\frac{1}{3}$ cup sugar, 1 butter size of an egg, 1 heaping teaspoon cornstarch, pinch of salt and a little grated nutmeg, mix into a paste and pour a cup of water on, very slowly stirring all the time. Let boil 2 or 3 minutes.

ORANGE FLOAT.

MISS S. ALBERT.

Take 1 quart water, the juice and pulp of 2 lemons, and 1 cup sugar; when boiling add to it four tablespoons of cornstarch mixed smoothly in cold water, and the yolks of 3 eggs, boil till it stiffens; pour over 4 or 5 sliced oranges, beat the whites of 3 eggs to a froth and sweeten to taste, flavor with vanilla and spread on top. Serve with plain or whipped cream.

GRANDMOTHER'S SOUFFLE.

MRS. G. HERBERT BOWLBY.

3 ounces of flour, 3 ounces of butter, 1 ounce sugar, 3 eggs, very cold (lay in cold water), $\frac{1}{2}$ pint of cream, $\frac{1}{4}$ pint of milk.

Mode.

Mix the cream and butter together well, then stir over the fire till melted, then add gradually the flour, stirring well and quickly till cooked, then remove from the fire and let it get cool; afterwards adding the yolks of the eggs one at a time, beat each one well, the more the better, then add the stiffly beaten whites, stirring lightly. For the bottom of the dish spread a layer of ready cooked prunes, put mixture on the top of fruit, put in a good oven and bake about 20 to 30 minutes. The oven must be a steady heat.

ROLEY, POLEY PUDDING.

MISS LIZZIE WUERST.

Make a good biscuit dough and roll about $\frac{3}{4}$ of an inch thick, and spread with berries, preserves, or sliced apples; roll up and tie in a cloth. Boil or steam $1\frac{1}{2}$ hours.

Sauce.

2 teaspoons butter, 1 cup white sugar, put in a pan till brown, then add water, let the above come to a boil, mix cornstarch in a little water and stir into the above. Flavor with nutmeg, whiskey or vanilla.

ORANGE PUDDING.

MISS VIOLET MAGER.

1 pint milk, 3 eggs, 1 tablespoon cornstarch, 5 or 6 oranges, 1 cup sugar, slice oranges, pour over sugar, make custard of milk, cornstarch and yolks of eggs; when cooked pour over oranges, beat the whites, add 1 tablespoon sugar, spread over top and warm in oven. Serve cold.

ORANGE PUDDING.

MRS. P. M. INGLIS, TORONTO.

1 quart milk, 1 cupful white sugar, 2 tablespoons cornstarch, yolks of 4 large or 5 small eggs, 1 teaspoon of vanilla, $\frac{1}{2}$ cup chopped nuts, boil in double boiler; when cool, add 4 sweet oranges cut in small pieces, put in bowl ready for serving. Cover custard with beaten white of eggs, 1 tablespoon of sugar to each egg. Garnish with pieces of orange.

CUSTARD SOUFFLE PUDDING.

MRS. W. H. BOWLBY.

2 scant tablespoons of butter, 2 tablespoons of flour, 2 tablespoons of sugar, 1 cupful of milk, 4 eggs; let the milk come to a boil, beat the flour and butter together, add to them, gradually, the boiling milk, and cook eight minutes, stirring often. Beat the sugar and the yolks of the eggs together, add to the cooked mixture and set away to cool; when cool, beat the whites of the eggs to a stiff froth and add to the mixture. Bake in a buttered pudding dish sprinkled with sugar, for 25 to 30 minutes, set pudding in a dish 1 inch full of boiling water and put in oven to bake. Serve immediately with creamy sauce.

APPLE SOUFFLE.

MISS SUSAN SCHWARTZ.

1 pint steamed apples, 1 tablespoon melted butter, $\frac{1}{2}$ cup sugar, the whites of 6 eggs, the yolks of 3 eggs, a light grating of nutmeg, stir into the hot apples, when this is cold beat the whites of the eggs to a stiff froth and stir into the mixture. Butter a dish and put this to it. Bake 30 minutes in a hot oven. Serve with any sauce.

ORANGE SOUFFLE.

MRS. A. O. BOEHMER.

$\frac{1}{2}$ quart of cream, 1 pint orange juice, 1 pound sugar, $\frac{1}{2}$ box gelatine, yolks of 6 eggs. Cover gelatine with a $\frac{1}{2}$ cup of cold water, and soak one hour, then add a $\frac{1}{2}$ cup of boiling water to dissolve. Mix the orange juice and sugar together, whip the cream, beat the yolks until light, add them to the orange juice and sugar, then add the gelatine, strain, and freeze. When frozen, remove dasher, stir in the whipped cream, and stand aside 2 hours to ripen.

SPANISH CREAM PUDDING.

MRS. OSCAR RUMPEL.

$\frac{1}{3}$ box of gelatine, 1 quart milk, 4 eggs, 1 $\frac{1}{2}$ cups sugar, 1 teaspoon vanilla, pinch of salt. Soak gelatine 1 hour in milk, beat the yolks of eggs and sugar together, add to milk and pour into the pan. Cook twenty minutes, take off and add the whites of the eggs, which have been beaten to a stiff froth, after it has cooled a little, add vanilla and salt, and beat 5 minutes. Pour into mould and set on ice.

SHUFFLETS DESSERT.

MISS ETHEL ROOS.

Whites of 4 eggs, beaten but not stiff, add 4 tablespoons powdered sugar, beat until it will stand alone, then add 1 wine glass of sherry and 1 teaspoon of vanilla, stir that into 1 pint whipped cream. Serve in custard cups ice cold, decorate with candied cherries and nuts.

*For strawberry or Raspberry white of 1 egg
1/4 cup W sugar beat till thick or put in
jar and shake*

COTTAGE PUDDING.

MRS. J. DECKER.

1 cup sugar, 1 cup milk, 1/2 cup melted butter, 1 egg, 2 tea-
spoons baking powder, 1 pint sifted flour, bake 3/4 of an hour.
Serve with sauce.

CHOCOLATE PUDDING.

MRS. A. H. MAIRES.

Scald together 1 quart milk and 3 ounces of grafted choco-
late and set it aside to cool, then add nearly a cup of sugar and
yolks of 5 eggs, bake, and when done spread whites on top,
beaten stiff with sugar and brown.

WINE PUDDING.

MRS. M. RIENER.

Take 3 cups stale bread crumbs and 1 pint of wine, put
on fire and stir continuously till it forms a smooth paste, then
set away to cool, when cool, add 3/4 cup of butter well
beaten, 8 eggs yolks, 1 cup sugar, flavor with orange and
lemon, then add the whites of 8 eggs, beaten to a stiff froth
and bake in well buttered pudding dish for 3/4 hour in a moder-
ate oven. Serve with chateau sauce.

STEAM PUDDING.

MRS. JULIA HAGEN.

1 cup molasses, 1 cup suet, 3 cups flour, 1 cup sour milk, 1
teaspoon soda, 2 teaspoons cream of tartar, 1 teaspoon ginger,
1 cup each of currants and raisins. Steam 2 hours.

GINGER PUDDING.

MRS. E. F. SEAGRAM, WATERLOO.

Upon 2 cupfuls of crumbled bread crumbs pour sufficient
hot syrup strained from a pint of preserved ginger to moisten,
thoroughly beating with a wooden spoon to a paste; add one
well-beaten egg, the yolk and white beaten separately, a table-
spoonful of nutmeg, two tablespoonfuls of powdered macaroons
or stale sponge cake, and 1/2 a cupful of ginger cut in dice. Turn
at once into a pudding mould that has been buttered and steam
for 2 hours; unmould on a hot platter and serve with a hot,
foaming sauce. This is an exceedingly good pudding.

CINNAMON PUDDING.

MISS DORA DELION.

2 eggs, 1 cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ cup sour milk, one teaspoon baking powder, 1 teaspoon cin-
 namon, 1 $\frac{1}{2}$ cups flour. Steam.

GERMAN RICE PUDDING.

MRS. E. F. SEAGRAM, WATERLOO.

$\frac{3}{4}$ pound Carolina rice, $\frac{1}{4}$ pound sugar, $\frac{1}{4}$ pound chopped al-
 monds, 3 eggs, 2 ounces butter, $\frac{1}{2}$ teaspoon vanilla, 1 pint milk.
 Boil the rice in the milk until soft, add sugar, butter, almonds
 and yolks of eggs, lastly the well beaten whites. Pour into
 buttered moulds and bake in pan of water for 1 hour.

PUDDING CELESTE.

MRS. W. H. BOWLBY.

1 pint milk, 2 heaping tablespoons ground rice flour, 2
 ounces butter, 2 ounces white sugar, 3 eggs, 1 tablespoon essence
 of vanilla. Put the milk on stove to boil about 2 minutes,
 keep a little of the pint of milk to mix with rice flour, butter,
 sugar, essence, add these to the boiling milk and let boil about
 2 minutes. Keep stirring all the time. When this is nearly
 cold add the yolks of the eggs well beaten, add the whites of
 eggs last just before steaming, steam 1 $\frac{1}{4}$ hours. Turn out of
 pudding mould and serve with cream, caramel or white sauce.

STEAMED DATE PUDDING.

MRS. E. HOLLINGER.

2 eggs, 1 cup sugar, 3 tablespoons butter, $\frac{3}{4}$ cup sweet
 milk, 3 teaspoons baking powder. Chop dates and put in dough.
 Steam for 1 $\frac{1}{2}$ hours.

APPLE DESSERT.

MRS. H. SCHAEFER.

Boil $\frac{1}{2}$ pound loaf sugar in a little water for 10 minutes,
 then add 1 pound of apples, peeled, cored and cut into small
 pieces, add a little lemon juice. Stir slightly till soft and free
 from lumps, continue stirring, allowing the mixture to boil
 quickly until it thickens, pour it into a mould and leave till set.
 Serve with whipped cream or custard sauce.

FIG PUDDING.

MRS. J. A. ROSS.

4 eggs, a pinch of salt, 1 $\frac{1}{2}$ cups of milk, 1 $\frac{1}{2}$ cups chopped suet, 2 $\frac{1}{2}$ cups of bread crumbs, $\frac{1}{2}$ cup sugar, 2 teaspoons baking powder, 1 pound of figs chopped fine, flour enough to keep fruit from sinking to bottom, steam 3 hours. Do not disturb or stop kettle from boiling.

Sauce.

$\frac{1}{4}$ cup of butter browned, add 2 small cups of sugar, a little cornstarch, a pint of boiling water. Brandy to taste.

DATE AND FIG CUSTARD.

MRS. E. HOLLINGER.

1 quart milk, 1 cup sugar, 2 eggs, 2 cups dates or figs, $\frac{1}{2}$ cup cornstarch. Heat the milk, mix cornstarch and sugar together, stir in the steaming milk, stir constantly until it thickens, separate the eggs, beat the yolks slightly and stir into the thickened mixture. Stone the dates, wash and cover with boiling water, cook until the dates are soft and the water has evaporated. Stir into the pudding. Beat the egg whites until stiff and fold into the mixture. Pour into serving dish and cool.

DATE PUDDING.

MRS. O. RITTERHAUS.

$\frac{1}{2}$ pound dates, 3 tablespoons melted butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sweet milk, 1 cup flour, $\frac{1}{2}$ teaspoon soda, pinch of salt, spices to taste.

Sauce.

1 cup sugar, $\frac{1}{2}$ cup butter, yolks of 3 eggs, 2 tablespoons cornstarch. Stir the whole until very light, add sufficient boiling water to make the consistency of thick cream; wine or brandy to suit the taste.

APPLE PUDDING, BAKED.

MISS B. COWAN.

Stir 2 tablespoons of butter and $\frac{1}{2}$ cup of sugar to a cream; stir into this the yolks of 4 eggs well beaten, the juice and grated rind of 1 lemon, and $\frac{1}{2}$ dozen sound apples grated. Now stir in the 4 beaten whites of the eggs, season with cinnamon or nutmeg, bake. To be served cold with cream.

APPLE DELIGHT.

MRS. A. W. YOUNG, ALBANY, N. Y.

Peel and take the core out of 7 apples and bake them until they seem soft, then beat the yolks of 3 eggs, add 3 tablespoons sugar, a little salt, 1 pint scalded milk. Pour it over the baked apples and bake until the custard is stiff. When it is cool add meringue made of the whites of the 3 beaten eggs, and whip until foamy, add 3 tablespoons sugar gradually, and flavor with lemon or almond, beat until stiff. Place in oven and brown the meringue.

APPLE SNOW.

MRS. GILMEN.

Steam white tart apples until tender. Mash through a colander, have three whites of eggs whipped stiff, sweeten flavor with pineapple. Whip all together until it is like snow. Serve with whipped sweetened cream, flavored with vanilla. This should be placed on ice until it is very cold.

SNOW PUDDING.

MRS. A. MERNER.

1 cup of white sugar, $1\frac{1}{2}$ cups of water, $1\frac{1}{2}$ tablespoons cornstarch, then boil and after it is cool stir in the beaten whites of 2 eggs. A very fine sauce for this pudding is made of $1\frac{1}{2}$ cups of milk, yolks of 2 eggs, put on the stove to simmer, and flavor with vanilla or others to suit.

SNOW PUDDING.

MISS HATTIE STRICKLAND.

1 tablespoon granulated gelatine, $\frac{1}{4}$ cup cold water, 1 cup boiling water, 1 cup sugar, juice of 1 lemon, whites of 2 eggs. Soak the gelatine in cold water for 15 minutes, stir in the boiling water, sugar and lemon juice, and stir until sugar is dissolved, set the bowl in a pan of cold water or snow, and stir frequently till the mixture is a thick syrup, beat till frothy, add the egg whites, beaten to a stiff froth, and beat till the jelly is firm enough to hold its shape. Put on the serving dishes, serve with sauce.

SNOW CUSTARD.

MRS. J. K. SKINN.

1 quart of milk, sweeten and flavor with lemon or vanilla, bring the milk to boil, and lay on top the whites of 5 eggs, beaten to a froth. When the whites have cooked slightly, remove and lay on a dish, then add the boiling milk to the beaten yolks, stirring constantly, and put on the fire until nearly boiling, then remove it and lay the whites carefully on top. Let cool and serve.

SNOW PUDDING.

MRS. HELEN KRUG ARNOTT.

3 sour apples, pare, core and steam until soft; beat them with a silver spoon and set away to cool, then add beaten white of one egg and a cup of powdered sugar; beat thoroughly.

Sauce.

Yolk of 1 egg, 1 cup of milk, $\frac{1}{2}$ cup of sugar, let boil up remove from fire, flavor with vanilla. Serve cold.

SNOW BALLS.

MISS G. DEBUS.

$\frac{1}{4}$ cup of butter, $\frac{1}{2}$ cup of sugar, $\frac{1}{4}$ cup of milk, 1 1 8 cups of flour, 2 teaspoons of baking powder, whites of 2 eggs. Cream butter and sugar, stir in milk and beat until sugar is dissolved, sift in flour and baking powder and beat thoroughly. Fold in the beaten egg whites, as it is put into buttered moulds and steam, thirty-five minutes. Serve with chocolate sauce.

SNOW PUDDING.

MRS. G. BERGMANN.

1 tablespoon of Knox's gelatine, $\frac{3}{4}$ cup of cold water, 1 cup of hot water; 1 cup of sugar, the juice of 1 lemon, whites of 2 eggs; soak gelatine in cold water 15 minutes, stir in boiling water until gelatine is dissolved, add sugar and lemon juice until dissolved, set pan in cold water until mixture is a thick syrup, beat until frothy, add beaten eggs and beat until jelly is firm enough to hold its shape. Turn it into serving dish and serve with custard sauce.

ORANGE SNOW.

MISS MARY SCHWARTZ.

1 pint boiling water, 2 tablespoons cornstarch, the juice of 3 oranges, 1 cup sugar, let boil until thick, add the whites of 3 eggs beaten to a froth when cool.

SODA BISCUIT PUDDING.

SUSAN SCHWARTZ.

Pour 1 quart of boiling water over 6 crackers, let stand until soft, add 3 eggs, 1 cup raisins, 1/2 cup milk, a little salt and sweeten. Bake in oven 30 minutes.

SNOWFLAKE.

MISS ANNIE SCHWARTZ.

Dissolve in 1 quart boiling water, a box of gelatine, when thoroughly dissolved, add 4 cups of white sugar, and the juice of 2 lemons, beat to a stiff froth the whites of 3 eggs, mix the whole together, pour in moulds to cool, this served with a boiled custard makes a very pretty dish.

STEAM PUDDING.

MRS. CRESSMAN.

1 cup sour cream, 1 cup brown sugar, 2 eggs, 1 teaspoon soda, 1 cup raisins or currants, steam 1 hour.

EMPEROR'S PUDDING.

MRS. W. H. BOWLBY.

4 pounds butter stirred well, 3/4 pound bread crumbs soaked in milk, 8 eggs, beat the whites to a froth, 1/4 pound almonds cut very fine, 1 1/2 pieces of orange peel, 1 1/2 pieces lemon peel, cut very fine 1 teacup of raisins, teacup currants, a little cinnamon and nutmeg, sweeten to taste and add the froth last. Bake 3/4 of an hour and serve with wine sauce. After bread crumbs have been soaked, squeeze out dry.

Wine Sauce for this Pudding.

8 eggs, only the yolks, 1 bottle Rhine or currant wine, sugar and whole cinnamon. As soon as it comes to a boil take it off the stove.

REBECCA PUDDING.

MISS JEAN MOORE.

2 cups milk, 5 tablespoons cornstarch, 2 tablespoons chocolate, 2 eggs, 1 teaspoon vanilla, $\frac{1}{2}$ cup sugar. Heat the milk in the upper part of the double boiler. Mix cornstarch, sugar and chocolate together, stir scalded milk in gradually and return to the double boil and stir constantly until it thickens. Remove from fire and stir in the beaten egg yolks, return to fire until it coats the spoon. Stir in flavoring and fold in the beaten egg whites.

LEMON PUDDING.

MISS K. FISHER.

$2\frac{1}{2}$ cups sugar, 2 lemons, 2 eggs, $11\frac{1}{2}$ tablespoons cornstarch, 3 cups boiling water, 9 tablespoons cold water, grate the lemon rinds into a bowl add the egg yolks and mix well. Add lemon juice and mix well. Put the cornstarch and cold water into a saucepan and mix. Stir in the boiling water and cook, stirring constantly until it boils. Add $2\frac{1}{2}$ cups sugar and stir a moment, then stir in the egg mixture and take from fire. Pour into baking dish. Beat the egg whites very frothy, add remaining 4 tablespoons sugar and beat perfectly stiff. Spread over pudding and bake in moderate oven till brown.

Note.—Level measurements are used.

CUP PUDDING.

MRS. AUGUST MAY.

$\frac{1}{2}$ teaspoon baking soda, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{2}$ cup suet, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup flour. Grease small cups, sift into a bowl, flour, soda, salt and spices, mix together into another bowl the rest of the things, then mix the contents of the two bowls together and stir well. Steam 35 minutes turn out and serve with sauce.

GRAPE NUT PUDDING.

MRS. E. HOLLINGER.

1 cup grape nuts soaked in hot water, 2 eggs, $\frac{1}{2}$ cup sugar, 2 cups sweet milk, 1 cup stoned raisins. Bake for $\frac{1}{2}$ hour, stir once or twice.

CUP PUDDING.

MRS. M. MACGARVIN BRICKER.

To make the batter use 2 eggs, 1 cup of sugar, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup of milk, 2 teaspoons of baking powder. Fill cups half full of berries or any kind of fruit, place sufficient sugar over fruit and a spoonful of batter over all. Steam 30 minutes.

HALF-PAY PUDDING.

MISS SCOTT, GALT.

$\frac{1}{4}$ pound raisins, $\frac{1}{4}$ pound currants, $\frac{1}{4}$ pound suet, $\frac{1}{4}$ pound bread crumbs, 1 pound flour, 2 tablespoons treacle, $\frac{1}{2}$ pint of milk, chop the suet finely, mix it with the currants, raisins, flour, bread crumbs and treacle, moisten with the milk, beat up the ingredients until all are thoroughly mixed, put them into a buttered basin and boil or steam $3\frac{1}{2}$ hours. Sufficient for 5 or 6 persons.

CARROT PUDDING.

MRS. WM. RITTENGER.

$1\frac{1}{2}$ cups flour, 1 cup sugar, 1 cup suet (chopped fine), 1 cup raisins (chopped fine), 1 cup currants (chopped fine), 1 cup potatoes grated, 1 cup carrots grated, 1 teaspoon soda, steam or boil 3 hours.

CARROT PUDDING - GOOD.

MRS. JOHN MCDUGALL.

$\frac{1}{2}$ cup molasses, 1 cup grated carrot, $\frac{1}{2}$ cup brown sugar, 1 cup grated potatoes, 1 cup raisins chopped, 1 cup currants 1 cup suet chopped fine, $2\frac{1}{2}$ cups flour, 1 nutmeg grated, 1 teaspoon soda, pinch of salt. Steam 3 hours.

BEEF TEA CUSTARD.

MRS. L. D. MERRICK.

$\frac{1}{2}$ cup of beef tea, 1 egg beaten together, season with pepper and salt, pour in buttered cups, bake until set.

CARROT PUDDING.

MRS. ALBERT SACHS.

1 cup suet, 1 cup grated carrot, 1 cup grated potatoes, 1 cup raisins, 1 cup currants, 1 cup brown sugar, 1 teaspoon soda, 1 cup flour, 1 teaspoon salt. Steam 3 hours in a dish.

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189
flour
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beat
1/4 lb
1 1/2
1/4
1/4

Cornstarch

table corn starch
 1/2 cup
 1 egg yolk use white or cream & nuts

Cottage Pudding

1/2 cup gran sugar small piece butter
 flour enough for batter 1 cup milk flavor
 to taste cook when warm

Carrot Pudding

1 cup grated carrots 1/2 cup flour 1 cup milk
 1/4 cup sugar 1 cup raisins 1 cup currants 1/2 cup
 nutmeg steam 3 hrs a little salt

Jartar

dough part
 2 eggs 1/2 cup butter 2 table spoon
 sugar 1/2 lemon grate 1/2 teaspoon B powder 1/2 cup flour

Filling

1 quart cherries 2 table spoon flour or cornstarch
 yolk of 3 eggs boil put this in the bread pan
 and bake brown not slow as it will cook
 heat whites of the 6 eggs stiff and add 1/2 cup sugar
 1/4 lb nuts Good

Mrs W. Lewis Cherry Delight

1 table spoon ~~sugar~~ 3 table spoon cold water 1/4 cup
 hot water 1/2 cup canned cherries 1/2 cup flour

1/4 lb Marshmallow cut fine 1/2 cup nuts
 1/2 cup canned cherries 1 cup nut mean hot stiff
 1 table spoon sugar 1 table spoon vanilla roll up & bake

Coffee Cream

Soak 1 package of Knox gelatine in a little cold water for ten minutes then place it over boiling water and add $3/4$ cup of sugar + $3/4$ cups of strong coffee. When gelatine is well dissolved take from fire and cool, when cold add $1/2$ pint of stiffly whipped cream and stir for few minutes then pour into mould which has been wet with cold water.

70

Orange Sponge

2 oranges juice & pulp $1/4$ cup. Sugar $3/4$ cup
Lemon juice pulp & pips water Strain mix
3 tablespoons corn starch in a little cold water
stir into liquid let boil 10-15 minutes set aside
to cool beat whites of 3 eggs and white in the
sponge with a Dash beating

Hot Rice Pudding

4 level tablespoons rice cook with 1 qt milk
until soft add 4 yolks of two eggs, 1 cup sugar
& teaspoon corn starch piece of butter size of
hickory nut little salt beat thoroughly cook
until it thickens Beat whites add 1 tablespoon
sugar spread over top and brown flavor same
cold

Rasp-berry Beverage

beat whites of 6 eggs & cups white sugar 1 tsp from raspberries
take in slow oven in fat plates add rasp berries not juice
& whipped cream very good

Theriacal Biscuits

supplies with 1/2 pint of water 1/2 cup of
oil 1/2 cup of butter 1/2 cup of sugar 2 eggs mix eggs
with sugar & butter well beat 1/2 cup of milk and
add other ingredients in the order and fold in
the last with a spoon good

Ground Coconut pudding

1/2 cup W sugar 2 eggs & cup milk 1 tsp lemon extract
1/2 cup bread crumbs 3 tablespoons coconut
Bake about half an hour

mix thoroughly 1/2 cup sugar 1 tsp flour stir it
into 1 cup boiling water let boil when clear add
1/2 cup butter and 1 tsp lemon extract heat until
butter is melted

Floral Delight

2 cups dried fine apple (dressed) 2 tab lemon
juice 1/4 cup fine apple juice 1/2 pt cream
whipped 10 cherries maraschino 1/2 cup almonds
blanched cut 1/4 lb candied sugar 1/2 lb
marshmallow cut fine mix & chill

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PUDDING SAUCES AND CUSTARDS.**FOAMING SAUCE.**

MRS. GEO. POTTER.

$\frac{1}{2}$ tea cup of butter, the same of sugar beat; to a froth, put in a dish and set in a pan of hot water; add a tablespoon of hot water, or if preferred a little vanilla; stir one way until it comes to a very light foam.

LEMON SAUCE.

FLORENCE COOK.

1 lemon, $\frac{3}{4}$ cup sugar, 1 cup boiling water, $1\frac{1}{2}$ tablespoon cornstarch. Pare the lemon, being careful not to take off any of the white part of the rind. Pour the boiling water over the parings, cover closely and steep 5 minutes. Mix cornstarch, sugar in a saucepan, stir in the steeped water and stir constantly until it boils. Remove from fire at once, add lemon juice. Serve hot.

CHOCOLATE SAUCE.

MRS. G. DEBUS.

2 cups of milk, $\frac{1}{2}$ cup of sugar, yolks of 2 eggs, 1 ounce of un sweetened chocolate, 1 tablespoon of cornstarch, 1 teaspoon of vanilla. Mix sugar, cornstarch, chocolate and add milk, place pan in double boiler and stir constantly until it thickens, add eggs and cook 1 minute longer, flavor.

CUSTARD SAUCE.

MRS. G. BERGMAN.

Yolk of 1 egg, $\frac{1}{2}$ cup of milk, tablespoon of sugar. Heat milk and sugar, add egg beaten slightly, and stir in milk. Cook in double boiler until coats dish. Flavor with a teaspoon of vanilla and set in a cool place.

HARD SAUCE FOR PUDDINGS.

MISS H.

$\frac{1}{2}$ tea cup butter, 1 tea cup sugar beaten until light, flavor with wine or juice of lemon, smooth top and grate nutmeg over it.

CHOCOLTAE SAUCE.

FLORENCE COOK.

1 cup milk, 1 tablespoon flour, 1 egg yolk, 1 tablespoon cocoa, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon vanilla. Heat the milk, mix sugar and cocoa in a bowl, stir into them the heated milk, put over the fire and stir constantly until it boils. Take from fire, add beaten egg yolk quickly and vanilla. Cook 1 minute longer. Serve hot.

LEMON SAUCE.

HILDA RUMPEL.

1 cup boiling water, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ tablespoon butter, $1\frac{1}{2}$ tablespoons cornstarch. Pare the lemon very thinly and pour the boiling water over the parings, steep 10 minutes, mix the cornstarch and sugar in a saucepan, stir constantly until it thickens. Take from the fire add the lemon juice, butter and serve hot. Note.—Level measurements are used.

CARAMEL SAUCE FOR ICECREAM.

MRS. H. D. MCK.

Melt 2 quarts of unsweetened chocolate over hot water, add 2 cups of dark brown sugar, $\frac{1}{2}$ cup of milk, 1 inch of stick cinnamon and 1 scant tablespoon of butter. Boil slowly until a little dropped into cold water will form a soft ball when rolled between the fingers. Remove the cinnamon, add 1 teaspoon of vanilla and serve at once. This will candy over the ice cream.

PUDDING SAUCE.

LOTTIE RITTINGER.

1 cup sugar, 1 cup butter, yolks of 3 eggs, 1 Teaspoon of cornstarch or arrow root; stir the whole until very light, add sufficient boiling water to make the consistency of thick cream, flavor with wine or brandy to suit taste.

FOAMING SAUCE.

MRS. H. C. DIEBEL.

White of 1 egg, $\frac{1}{2}$ cup powdered sugar, whip to a stiff froth, whip separately 1 cup thick cream to a solid froth, mix lightly together, flavor with sherry.

PUDDING SAUCE.

MRS. STAEBLER.

White of 1 egg beaten well, 10 teaspoons powdered sugar, $\frac{1}{2}$ cup sweet cream, 2 teaspoons vinegar, $\frac{1}{2}$ cup sweet cream, 1 teaspoon vinegar, 2 teaspoons vanilla, beat thoroughly after adding each ingredient, should be used very soon after making.

HARD SAUCE.

HULDA BULLER, SYRACUSE, N. Y.

$\frac{1}{4}$ cup butter, $\frac{1}{2}$ teaspoon lemon extract, 1 cup powdered sugar, 1 teaspoon vanilla, cream, butter, add sugar gradually, then flavor.

BRANDY SAUCE.

MISS B.

$\frac{1}{2}$ cup butter, 2 eggs beaten separately, 1 cup sugar, 2 tablespoons of brandy, $\frac{1}{2}$ cup milk, cream, butter, add sugar then brandy, well beaten yolks and milk or cream, cook in double boiler until thick as a custard, pour on beaten whites.

CHOCOLATE SAUCE.

MISS B.

Scald $1\frac{3}{4}$ cups of milk, add $1\frac{1}{2}$ tablespoons cornstarch diluted in a little milk, cook this 8 minutes in double boiler, melt 2 squares chocolate, add 4 tablespoons sugar and 2 tablespoons of hot water, stir until smooth and add to the cooked mixture beaten whites of 2 eggs, mixed with $\frac{1}{2}$ cup of sugar, now add the yolks well beaten, stir this into the cooked mixture, cook all for a few minutes, add vanilla and cool before serving.

took sauce

*4 tablespoon granulated sugar, 1 table spoon
corn starch, butter, mix heavy milk vanilla
to with cold water, add hot water to thicken*

Buffalo Pudding

2 cup water 1 cup 4. sugar come to a boil
2 tablespoons cornstarch in a little water boil
5 minutes pour of the lower whites of 2 eggs
beaten stiff & fold in. For Pudding use the
yolks of 3 eggs cornstarch & sugar a
regular cornstarch pudding

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*dough for 1 pie 4/8 cup lard 1/4 cup hot water 1/2 cup
hour 1/2 teaspoon B powder*

PIES.

To bake a pie crust without the filling, line with paraffin paper filled with uncooked rice.

For the meringue on pies use one tablespoonful of granulated sugar to the white of 1 egg. It is more satisfactory than powdered sugar.

PUFF PASTE.

2 pounds flour, 2 pounds butter, strictly fresh and tough, 2 eggs, 1 quart water, $\frac{1}{2}$ ounce cream of tartar, sift cream of tartar through flour, make dough with water and eggs, roll out the dough and fold in the butter which has been well washed. Roll out again, turn it from both ends $\frac{1}{2}$ way wet dough, using a brush, lay the dough toward you $\frac{1}{3}$, fold over the other $\frac{1}{3}$, put this in pans, set away in cold place (ice chest if convenient) for 1 hour, bring in, roll and give another turn as before, let stand in cold place another hour, roll and turn as before. Now set away where it will be cool till you are ready to work it off.

PASTRY.

MEDA OBERLANDER, SYRACUSE, N. Y.

$\frac{1}{2}$ pound butter, $\frac{1}{2}$ pound lard to 1 pound of sifted flour, chop together with a chopping knife until quite fine. Then mix together with ice water, using only enough to stick together in lump, turn on to a board and pound with a rolling pin, 1 dozen good blows, turning the paste over with a knife. Keep in a cool place and roll out as needed for pies.

PASTRY FOR ONE PIE.

FLORENCE BOULLEE.

1 cup sifted flour, $\frac{1}{2}$ cup shortening, cold water, just enough to hold mixture together, a pinch of salt.

CHOCOLATE PIE.

1 $\frac{1}{2}$ cups of milk, placed in double boiler, to this add $\frac{3}{4}$ cup of sugar, mixed well with 2 tablespoons of grated chocolate, and the yolks of 3 eggs. Flavor to taste, bake with under crust.

Justo

2 eggs 1 cup B sugar butter size of egg and of, hour 1 cup raisins

DRIED APPLE PIE (good)

M. O.

Soak apples in cold water over night. Drain and put over fire with fresh water, boil until soft. For 1 pie, add $\frac{3}{4}$ cup sugar, 1 teaspoon of cinnamon, a little grated nutmeg, 2 beaten yolks of eggs, $\frac{1}{2}$ cup of milk, and as much apple to make a thin custard. Bake with under crust and spread beaten whites with a little sugar on top.

LEMON PIE

MRS. CHAS. ADLOFF

Take the rind and juice of 2 lemons, 2 cups white sugar, 2 cups water, yolks of 4 eggs. Boil sugar and water, then add 1 tablespoon butter, then the lemons and eggs and 2 tablespoons cornstarch. Use the white for frosting. Bake with 1 crust.

LEMON PIE

MRS. OSCAR RUMPEL

Juice and grated rind of 1 lemon, 1 cup sugar, 1 $\frac{1}{2}$ tablespoon of cornstarch, 1 $\frac{1}{2}$ cups of boiling water, yolks of 2 large eggs. Beat the whites for the top of pie.

LEMON PIE

MRS. H. C. DIEBEL

1 $\frac{1}{2}$ pints sweet milk, 3 tablespoons cornstarch, 1 cup sugar, 2 tablespoons butter, grated rind and juice of 2 lemons, yolks of 3 or 4 eggs. Boil milk, add cornstarch dissolved in a little cold milk, when it boils take off, heat in yolks, butter, lemon juice and rind. Bake the crust first to a nice brown, then pour in custard and set back in oven for a few minutes, then beat whites of eggs and put it on and set in oven till nicely brown.

RHUBARB AND GREEN CURRANT PIE

MRS. H. RATHMAN

Mix 1 egg, $\frac{3}{4}$ cup sugar, 1 tablespoon flour. Cut 1 $\frac{1}{2}$ cups rhubarb in small pieces, line a pie plate with paste, put in the above mixture and bake. Make a frosting of the whites of 2 eggs and return to the oven for a few minutes.

RHUBARB LEMON PIE.

MRS. WM. WEILER.

1 cup of rhubarb sliced thin, 1 cup of sugar, 1 egg and the yolks of another, keep the white of this for icing, 1 teaspoon of cornstarch, juice of 1 lemon, 1 teaspoon of grated rind of lemon. Put rhubarb in bottom of crust and mix the other together, and pour over. Bake as lemon pie, ice after baking and put back in oven to brown.

MINCE MEAT.

MRS. HOESBERGER.

3 pounds of raisins, stone and chop them a little, 3 pounds of currants, 3 pounds of sugar, 2 pounds of suet chopped very fine, 2 pounds of lean beef, cooked tender and chopped very fine, 2 ounces of candied lemon peel, 2 ounces of orange peel, 20 large apples, chopped fine, 3 lemons juice, and rind grated, $\frac{1}{2}$ pint of brandy and cider to moisten.

SQUASH PIE.

MRS. H. C. DIEBEL.

2 cups boiled squash, $\frac{3}{4}$ cups brown sugar, 3 eggs, 2 cups milk, spices to taste, a little butter and a pinch of salt. Bake with a bottom crust only.

PUMPKIN OR SQUASH.

MRS. H. W. YOUNG, ALBANY, N. Y.

1 cup pumpkin, 2 cups milk, 2 tablespoons melted butter, $\frac{3}{4}$ cups brown sugar. Mix together, $\frac{1}{4}$ teaspoon ginger, and 1 teaspoon cinnamon. Squash may be used instead of pumpkin.

PUMPKIN PIE.

MRS. NIC. SCHWARTZ.

Stew the pumpkin till tender, rub it through a colander. To 1 pint of the pumpkin add 3 eggs, 1 quart of milk, 1 teacup sugar, $\frac{1}{2}$ teaspoon salt and ginger, this will make two large pies.

SQUASH PIE

MRS. E. BRICKER.

1 small size summer squash, stir fine with as little water as possible, add 3 eggs, 1 cup brown sugar, 1 pint sweet milk, a little salt, teaspoon cinnamon. Bake slowly in a moderate oven.

COCOANUT PIE

MRS. GEO. E. POTTER.

Yolks of 3 eggs, 1 teaspoon butter, scant 1/2 cup sugar, small tablespoon flour, 1 cup sweet milk, 1 cup cocoanut grated. Bake with 1 crust. Beat whites of eggs stiff, add 1/2 cup sugar, put on pie and put in oven to brown.

BUTTERMILK PIE

MRS. C. HUETHER.

Beat the yolks of 4 eggs, 1 cup of sugar, 1/2 cup of flour, 1/2 teaspoon soda, 2 tablespoons of butter, 1 pint of buttermilk, flavor with vanilla. Beat the whites to a stiff froth with a little sugar, spread on top of pie, and brown in oven.

BUTTERMILK PIE

EMMA HOPP.

Beat the yolks of 3 eggs, add 1 cup brown sugar, 1/2 cup flour, 1/2 cup butter, 1/2 teaspoon soda dissolved in 1 pint buttermilk.

Frosting. -Beat the white of the eggs to a stiff froth, then put cocoanut over the top. Bake in slow oven.

BUTTERMILK PIE

MRS. J. WEILER.

1 cup sugar, 2 eggs, 1 cup buttermilk, 2 tablespoons flour, 2 tablespoons butter, flavor with lemon. This makes 1 pie.

CUSTARD PIE

MRS. B. MCCLYMONT.

1 pint of sweet milk, 3 eggs, 4 tablespoons of sugar, and nutmeg to taste.

Butter crust Pie, 1 cup B sugar & eggs 4 table spoons flour
cup water, 1 cup milk & salt & simple flour

APPLE CUSTARD PIE.

MAY HADDOW.

Make paste for 2 pieces; grate 7 nice apples, add a little salt, 1 cup sugar, 3 eggs well beaten, 2 cups milk, 1 tablespoon melted butter, and flavor with vanilla or lemon. Beat lightly with a fork till it is nicely mixed. Pour into lined plates and arrange strips of paste over top.

GERMAN APPLE CAKE.

MRS. GEO. RUMPEL.

This is baked like pie. 8 sour apples peeled and grated. Mix with 1 cup sugar, $\frac{1}{2}$ cup well washed currants, add 2 teaspoons of cornstarch, yolk of 1 egg, stir this together, flavor to suit with lemon (I prefer no flavor), line pie dish with a good rich crust, fill in the above mixture when done, frost it with the following: Beaten whites of 2 eggs, 2 tablespoons of sugar, return at once to oven and bake a light brown. (good).

CREAM PIE AND ORANGES.

MRS. H. C. DIEBEL.

Cut the oranges in thin slices and sprinkle sugar over them, let stand 2 or 3 hours, serve in ordinary fruit plates. The pie is made with bottom crust only, and that not thick but light and flaky.

CREAM PIE.

MRS. B. MCCLYMONT.

1 egg, $\frac{1}{2}$ cup of sugar, 1 teaspoon of butter, 1 tablespoon of flour, 1 cup of milk. Flavor with vanilla.

CREAM PIE.

MISS HAPPEL.

1 cup powdered sugar, 1 cup flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, 5 eggs beaten separately, grated rind of lemon. Cream, set in double boiler, 1 pint of milk, when scalding hot add, $\frac{1}{2}$ cup sugar, a little salt, and 1 egg beaten together, stir until thick and when cool, add 1 tablespoon vanilla. Put between crusts.

CREAM PIE

MISS NUSS.

1 1/2 cups cream, 4 tablespoons sugar, 1 tablespoon cornstarch piece of butter, size of an egg, yolks of 3 eggs, boil until thick. Bake crust first, then put cream in, put whites on top and brown in oven.

EXCELLENT CREAM (APPLE) PIE

MRS. ED. MEKNER, NEW HAMBURG.

1 cup sifted flour, 2 tablespoons lard, 3 tablespoons cold water, roll out not too thin and lay in pie plate. Pare 6 or 8 good cooking apples, cut in quarters, and lay around plate, about 1/2 inch from edge, working towards centre until plate is covered. 3/4 cup white sugar, 1/4 teaspoon nutmeg, 2 or 3 dashes cinnamon take 3 teaspoons flour, stir with a little milk until smooth then fill cup 3/4 with milk. Pour over pie and dot with pieces of butter. Bake 30 minutes with good fire.

APPLE STRUDEL

MRS. M. RIENER.

Take 1 pound flour, add good sweet lard about the size of a walnut, 1/2 teaspoon salt, and a cup warm water. Mix and work till it forms blisters, then cover with warm cloth, let stand for 1 hour. Now take a clean white table cloth and put on large table, sprinkle flour in centre and roll out your dough as large as possible then start to stretch the dough with your hands around the edges, first and work into the centre, being careful not to tear it, when done, your dough will be like tissue paper and as large as your table. Now take apples, cut as for pie and spread all over generously, sprinkle with sugar and cinnamon then roll cracker crumbs, 1 cup currants and melted sweet lard, take 1 tablespoon at a time and sprinkle all over the apples and sugar, don't use butter as it will tear your paste. Now trim off the outer edge of paste which is thicker and start to roll up the strudel, when it is all rolled, put in greased tin and bake 30 minutes in a quick oven, when rolling up strudel, do not touch it, but roll with table cloth.

Lemon pie filling

1 lemon yalks & eggs 1 cup granulated
sugar & large table spoon flour & large
cup boiling water Grate rind of lemon
squeeze out juice add yolk sugar &
flour stir smooth add boiling water
cook in double boiler to avoid scorching
This makes a large full pie Beat up
white stuff adding a dash of salt
and two tea spoon sugar

Raisin Pie

1 egg 1 lemon 1 cup sugar & table spoon flour
& 2 spoon Cornstarch $\frac{1}{2}$ cup raisins

Prune Pie Just like

put molasses 1 cup of sugar 1 pt water & table spoon
flour 1 tea spoon cinnamon first etc

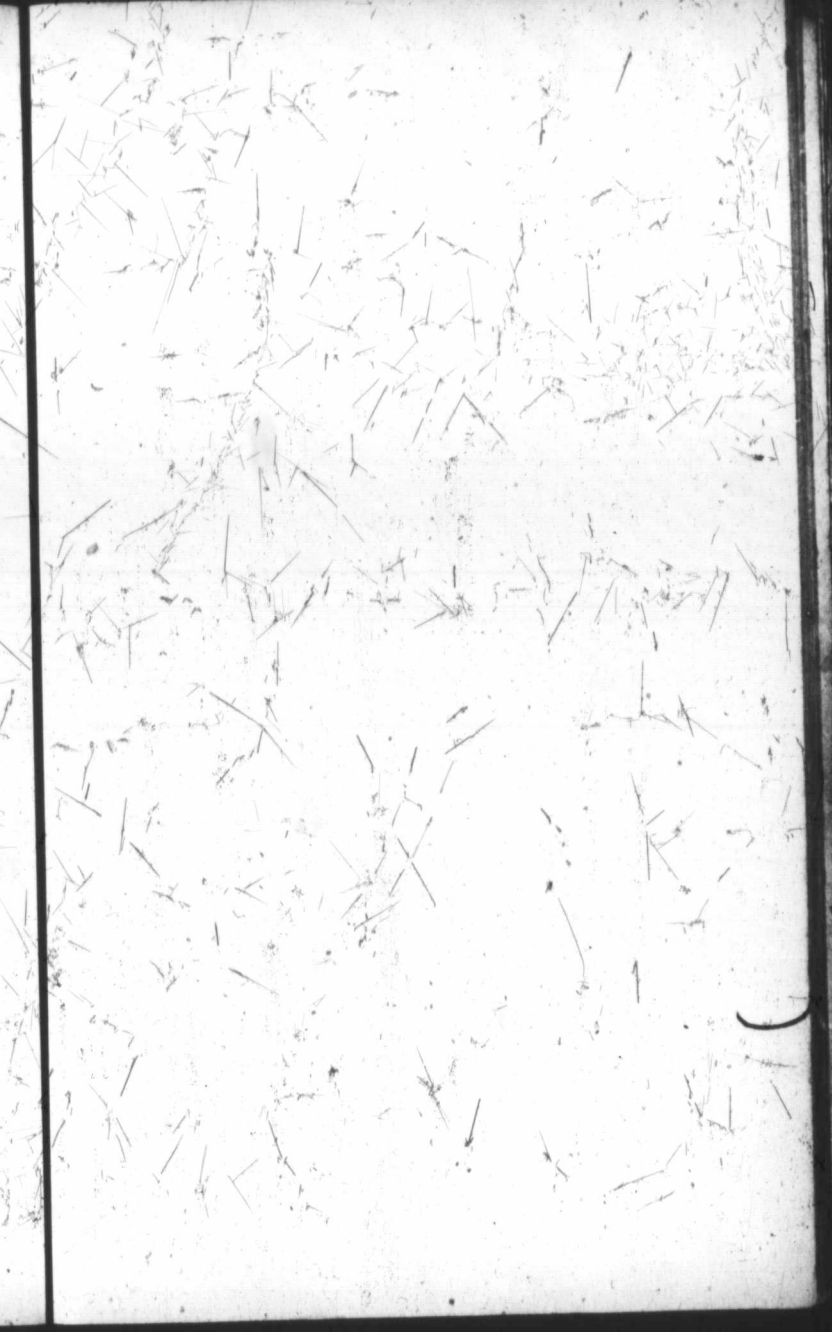
Pastry

1 cup sugar 1 cup corn mill & $\frac{1}{2}$ cup flour $\frac{1}{4}$ cup
shortening 1 tea spoon soda & eggs put dough in first
to add 1/2 cup of this $\frac{1}{2}$ cup to small pie

Mrs. Bales' raisin Pie

1 cup raisins washed in warm water 1 cup milk
boiled put raisins in & egg yolks $\frac{3}{4}$ cup
sugar 1 table spoon flour salt bake crust first
put molasses on top





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CAKES.

Cake baking success depends largely upon the oven and the mixing. The oven should be evenly heated and not allowed to cool. Careless mixing will spoil the best recipes.

Always cream the butter and sugar, beat whites and the yolks separately; mix yolks with butter and sugar; add the milk, sift the baking powder with the flour and stir in a little at a time; then add the whites of eggs and lastly, the flavoring. Do not remove from oven until thoroughly baked

SUNSHINE CAKE.

MRS. J. K. SHINN

Whites of 7 eggs, yolks of 5, $1\frac{1}{4}$ cups granulated sugar, 1 cup flour with scant teaspoon of cream of tartar, beat the whites of the eggs with a pinch of salt, to a stiff froth, sift sugar several times, also the flour with the cream of tartar, flavor to taste, bake in an ungreased pan and moderate oven, 40 minutes, ice with any icing.

BANANA CAKE:

MRS. C. KNAPP

1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 3 cups sifted flour, 2 eggs, 2 teaspoons baking powder, bake in jelly tins, use boiled icing with juice of 1 lemon, spread cake and slice bananas on top.

BANANA CAKE.

CLARA RIDDELL

Make a nice sponge cake, peel, cut in half, flour bananas, place lengthwise on cake in four rows. Put jelly between bananas. Cover with beaten whites of eggs, sweetened. Place in oven to brown.

LILY CAKE.

MRS. HARTH.

1 cup of sugar and $\frac{1}{2}$ cup of butter, beaten to a cream and $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ a cup of corn starch, 1 cup and $\frac{1}{2}$ of flour, 1 teaspoon baking powder, last of all add the whites of 3 eggs, flavor to suit the taste, yellow frostings and orange extract or flavoring make the cake very nice.

LILY CAKE.

MRS. NELSON BOEHMER.

2 cups sugar, 1 cup butter, 1 cup sweet milk, 2 teaspoons soda
1 cup cornstarch, 2 cups flour, 1 teaspoon cream of tartar, whites
of 5 eggs, flavor and frost. Put whites of egg in when flour is
added.

OAT MEAL CAKE.

MRS. HONSBERGER

2 eggs, 2 cups of brown sugar, $\frac{3}{4}$ cup of butter, 1 cup of
boiling water, 1 teaspoon soda in water, 2 cups of oatmeal, $1\frac{1}{2}$
cups of wheat flour, 1 teaspoon of cloves and cinnamon mixed.
Icing—2 cups of icing sugar, 1 cup of maple syrup, $\frac{1}{2}$ cup of but-
ter, sweet milk to make a paste.

OAT MEAL CAKE.

MRS. C. STEIN

1 cup brown sugar, 1 cup butter and lard, 1 cup sour milk,
1 cup flour, 3 cups oatmeal, 1 teaspoon soda, 1 pound dates chopp-
ed fine, 5 cents worth walnuts.

SPONGE CAKE.

MRS. A. DREHER, CULLMAN, ALA.

$1\frac{1}{2}$ cups sugar, 4 eggs, 2 cups flour, 1 teaspoon of vanilla,
1 teaspoon of baking powder, $\frac{1}{2}$ cup boiling water, first beat the
yolks good, then add sugar, stir well, add $\frac{1}{2}$ cup of boiling water,
then flour, vanilla and baking powder, last the beaten whites.
This is nice for loaf or layer.

RAILROAD SPONGE CAKE.

CLARA SCHWARTZ

$1\frac{1}{2}$ cups of sugar, 2 even cups of flour, 4 eggs, 1 teaspoon of
baking powder. Mix and add $\frac{1}{4}$ of a cup of hot water.

FEATHER CAKE.

MRS. SCHWARTZ

1 cup of sugar, 1 cup of flour, 1 egg, $\frac{1}{2}$ cup of sweetened
milk, 1 teaspoon of baking powder, 1 teaspoon of lemon juice,

SPONGE CREAM CAKE.

ADELA HARTH

2 eggs, $\frac{3}{4}$ of a cup granulated sugar, beaten together very light, add 5 tablespoons of boiling water, be sure the water is boiling, as quickly as possible beat slightly, then add 1 cup flour, sifted twice with a pinch of salt, flavor lightly, with vanilla or lemon or nutmeg, beat until the flour is absorbed, bake in two jelly cake pans, 12 minutes in quick oven, the batter is so thin that the whole process can be done with an egg beater.

Filling.—Whip 1 cup of sweet cream, sweetened with pulverized sugar, adding 1 spoon at a time, while you are beating. Until you have it sweet enough flavor to taste.

GINGER BREAD.

MRS. H. D. MCKELLAR

1 egg, $\frac{1}{2}$ cup of brown sugar, butter and lard melted with 1 cup of molasses, add 1 cup sour milk with teaspoon of soda, if no sour milk use some of sweet milk with $1\frac{1}{2}$ teaspoons cream of tartar, 1 teaspoon each of cloves, ginger, cinnamon, pinch of salt and flour enough to stiffen. Bake in light oven.

SOFT GINGERBREAD.

MRS. HARTH

1 cup molasses and 1 cup of boiling water, 1 tablespoon lard and one of butter. Put into the hot water $\frac{1}{2}$ teaspoon of ginger, flour enough to make the batter as thin as pancakes. Bake in moderate oven.

DOLLY VARDEN CAKE.

ANNIE SCHWARTZ

2 cups sugar, $\frac{1}{2}$ of a cup of butter, 1 cup sweet milk, 3 cups of flour, 3 eggs, $\frac{1}{2}$ teaspoon of soda, 1 teaspoon of cream of tartar, flavor with a lemon. Bake half of this in tin pans and to the remainder add a tablespoon molasses, 1 cup chopped raisins, $\frac{1}{2}$ cup currants, a piece of citron chopped fine, 1 teaspoon cinnamon, cloves and putmeg. Bake in 2 pans and put in sheets alternately with a little jelly or white of an egg beaten to a froth.

ORANGE CAKE.

MRS. CARL KRANZ

3 eggs, 1 pinch of salt, 1 cup of sugar, $1\frac{1}{2}$ cups of flour, $1\frac{1}{2}$ teaspoons of baking powder, 3 tablespoons of cold water, make it into two layers and split each layer and put the following filling in.

ORANGE CAKE FILLING.

MRS. CARL KRANZ

The juice and rind of 1 orange, the juice of 1 lemon, $\frac{1}{2}$ a cup of sugar, 1 cup of water, 2 tablespoons of cornstarch, 1 egg and a pinch of salt, and a small piece of butter, cook until thick, let cool and spread on cake. Ice cake and grate orange rind over the icing.

ORANGE CAKE.

K. MANGOLD

2 eggs, $\frac{3}{4}$ cup sugar, 2 tablespoons butter, 4 tablespoons water, 2 tablespoons juice of orange and yellow pulp, 1 tablespoon yellow rind of orange, a little salt, 2 teaspoons baking powder, $1\frac{1}{2}$ cups flour.

ORANGE CAKE.

MRS. H. BOLL

$1\frac{1}{2}$ cups flour, 3 teaspoons baking powder, in a separate dish beat 3 eggs, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup hot water, grated rind of an orange, beat all together and sift in the flour, stir thoroughly again. Bake in layers.

ORANGE CAKE.

MRS. WM. WITT

Yolk of 5 eggs, 2 cups granulated sugar, $\frac{1}{2}$ cup cold water, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, a pinch of salt, beat sugar and yolks of eggs until light, add water and juice of $1\frac{1}{2}$ of an orange, then flour into which has been stirred salt and baking powder, the beaten whites of 2 eggs put in last. Bake in jelly tins.

CREAM.

$\frac{1}{2}$ pint milk, 1 egg, 1 teaspoon cornstarch, 1 tablespoon flour, 2 tablespoons sugar, boil until it thickens, flavor with orange.

FILLING FOR CAKE.

Beat whites of 3 eggs, 1, grated rind of an orange and stir the juice of $\frac{1}{2}$ an orange thickened with powdered sugar.

WHITE MOUNTAIN CAKE.

CLARA SCHWARTZ

1 tablespoon butter, 4 tablespoons milk, 1 cup flour, 1 cup sugar, 2 teaspoons yeast powder, 2 eggs, cream, the whites of 2 eggs with an ounce of powdered sugar.

MOUNTAIN CAKE.

MRS. JUL. HAGEN

1 cup white sugar, 2 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 2 cups flour, 1 teaspoon soda and a little nutmeg.

COFFEE CAKE.

MRS. P. ZELLER

$\frac{3}{4}$ pound butter whipped to cream, yolks of 4 eggs, 1 quart milk, dissolve 2 Fleischman's yeast cakes in a little milk, a little salt, $\frac{1}{2}$ cup sugar, dissolve in milk, flour enough to make a light dough. Let rise.

COFFEE CAKE.

MISS BARBARA KNAPP.

3 cups sweet milk, 1 yeast cake, $\frac{1}{2}$ cup of sugar, 2 tablespoons lard, cinnamon to taste, flour for a very soft dough.

COFFEE CAKE.

ANNIE SCHWARTZ

5 cups flour, 5 teaspoons baking powder, 1 cup sugar, 1 egg, a little salt, $\frac{1}{2}$ cup butter and lard, mix sweet milk to make a dough, make crumbs with flour, sugar and a little butter for top.

XMAS COFFEE CAKE.

MEDA OBERLANDER, SYRACUSE, N. Y.

3 yeast cakes, 3 pints milk, 1 pound butter, mix this together with flour and let rise until light, then add 3 teacups sugar, 1 pound seeded raisins, 1 pound chopped citron, 2 teaspoons each of nutmace. Let raise again, bake in oblong pans. It should rise 3 times—once after it is put in pans. Add 1 pound almonds chopped just before putting in pan.

KUCHELHOPH.

MRS. GEO. RUMPEL

4 pounds of butter, $\frac{1}{4}$ pound best lard, 2 cups of sugar, 8 eggs, $\frac{1}{2}$ pound chopped and blanched almonds, $\frac{1}{2}$ pound of flour, 2 compressed yeast cakes, 2 dessert spoons salt, pint of milk. Flavor to suit taste with bitter almond, mace or cardamom. Make a soft dough with 1 pint of milk and $\frac{1}{2}$ pound of flour, stir until smooth, add the 2 yeast cakes dissolved in a little warm milk. Let rise 2 hours, when light add the sugar, butter and lard beaten to a cream, add the eggs, one at a time with a little flour until eggs and flour are used up. Beat all together with spoon until dough comes lose from dish, lastly add half of the chopped almonds. Grease well a mould, then sprinkle with flour, then with the rest of chopped almonds fill in sponge, let rise until light, and bake 1 hour in moderate oven, when done let cool in mould before taking it out, take out very carefully. This is excellent.

RAISIN LAYER CAKE.

MRS. J. R. EDEN

1 cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 3 eggs, 2 cups chopped raisins, 1 teaspoon soda, small teaspoon baking powder, Spice to taste.

RAISIN LAYER CAKE.

MRS. V. M. BERLET

3 eggs, $1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 2 cups chopped raisins, spices to taste, 1 teaspoon soda, $1\frac{1}{2}$ cups flour. Bake in layers.

RAISIN LAYER CAKE.

MRS. C. STEIN

2 eggs, whites beaten, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, pinch of salt, 1 teaspoon soda, 2 cups flour, 2 cups raisins (dredged with flour).

Bake in 2 layers with caramel icing between and over the cake.—Icing.—1 cup brown sugar, wet with sweet milk, flavored with vanilla, butter size of an egg, boil until it strings, take off, beat, put quickly on cake.

RAISIN CAKE.

MRS. H. RATHMAN.

2 eggs, leaving out the white of one, 1 cup of brown sugar, 1 cup sour cream, 1 teaspoon soda, $\frac{1}{2}$ cup syrup, $\frac{1}{2}$ grated nutmeg, 2 cups flour. Bake in 2 layers. Icing.—1 cup of white sugar with $\frac{1}{4}$ cup water and boil till it hairs off the spoon then pour into the beaten white of the egg. Have ready 1 cup of raisins seeded and chopped, flavor with vanilla, stir in half of the icing and spread between layers, put remaining half on top.

CORNSTARCH CAKE.

MRS. G. BERGMAN

2 cups white sugar, $\frac{1}{4}$ cup butter, yolks of four eggs, 1 cup sweet milk, $1\frac{1}{2}$ cups cornstarch, 2 teaspoons baking powder, $1\frac{1}{2}$ cups flour. Last of all add whites of eggs well beaten.

CUSTARD CAKE.

MRS. H. BOLL

Whites of 3 eggs, $\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup cornstarch, 1 teaspoon baking powder, 1 cup flour, flavor with lemon.

POUND CAKE.

MRS. H. RATMANN.

5 eggs, $\frac{1}{2}$ pound butter, $\frac{1}{2}$ pound flour, $\frac{1}{2}$ pound sugar, $\frac{1}{2}$ teaspoon baking powder, 1 teaspoon vanilla, $\frac{1}{2}$ pound blanched and chopped almonds, citron peeling.

MOKA CAKE.

MRS. GEORGE BALTZER.

2 eggs beaten light, 1 cup sugar beaten in gradually, $1\frac{1}{2}$ cup flour with 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, add last $\frac{1}{2}$ cup of boiling milk into which has been melted 1 teaspoon butter, a little salt and lemon.

Filling— $\frac{1}{4}$ cup butter creamed with 1 heaping cup icing sugar, 2 teaspoons of strong coffee, 2 teaspoons cocoa, 1 teaspoon vanilla, heat together and spread.

MOLASSES POUND CAKE.

MRS. STAEBLER.

Cream $\frac{1}{2}$ cup butter, add granulated sugar, 2 eggs well beaten, 1 cup milk and $\frac{3}{4}$ cup molasses, sift into mixing bowl $2\frac{1}{2}$ cups flour, 1 level teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, a pinch of cloves and of mace, mix and add $\frac{1}{2}$ cup raisins, seeded and cut in pieces, add this to the first mixture and stir in $\frac{3}{4}$ cup citron peel, finely cut and $\frac{1}{2}$ cup walnuts coarsely chopped, may be baked in small buttered tins and will make 2 dozen or a loaf of cake.

POUND CAKE.

BERTHA C. SMITH.

1 pound of butter, 1 pound of sugar, $\frac{1}{2}$ pound candied peel, $\frac{1}{4}$ pound almonds, 1 nutmeg, 2 teaspoons of mace, 1 teaspoon cinnamon, 1 8 of a teaspoon cloves, 2 pounds of raisins, 1 pound currants, 1 wine glass milk, 6 or 8 eggs, $\frac{1}{2}$ cup molasses, $1\frac{1}{2}$ teaspoons soda, 4 cups of flour or more, mix quite stiff.

Put a greased paper in the pan.

HOT HUCKLEBERRY CAKE.

MRS. MCKELLAR.

Rub together 1 quart of flour, 3 tablespoons of butter and $\frac{2}{3}$ of a teaspoon of salt. Beat together 3 eggs, add 1 cup of milk and stir into the dry mixture with additional milk sufficient to make a very thick drop batter. Stir in 1 pint of huckleberries which have been picked over, washed and well drained, and 3 teaspoons of baking powder, pour into a shallow buttered pan and bake in a quick oven and serve hot with cream.

PEARL CAKE.

MISS CLARA WELER.

1 cup butter, 2 cups white sugar, 2 cups flour, 1 cup corn-starch, the whites of 5 eggs, 1 cup sweet milk, 4 teaspoons baking powder.

SILVER CAKE.

MRS. F. UTLEY.

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 cup sweet milk, 2 cups flour, whites of 2 eggs, 2 teaspoons of baking powder, flavoring.

STANDARD CAKE.

MRS. H. GRABER.

$\frac{1}{4}$ cup butter, $\frac{3}{4}$ cup sugar, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder, $1\frac{1}{2}$ teaspoons vanilla.

POOR MAN'S CAKE.

MRS. M. F. ZARNKE.

$1\frac{1}{2}$ cup brown sugar, 1 cup chopped raisins, 1 cup sour milk, butter the size of an egg, 1 teaspoon soda, about 2 cups flour.

RICE CAKE.

MRS. L. J. BREITHAAPT.

1 cup rice flour, 1 cup granulated sugar, 5 small eggs. Beat for twenty minutes, then add one teaspoon lemon flavoring. Bake in a moderate oven.

COTTAGE CAKE.

MRS. MILLS.

$\frac{3}{4}$ cups butter, 1 cup white sugar, $1\frac{1}{2}$ cups flour, 4 eggs, 1 tablespoon sweet milk, $1\frac{1}{2}$ teaspoons of baking powder, lemon and little salt.

POTATO CAKE.

MRS. J. BRANDT.

1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup boiled mashed potatoes, $\frac{1}{2}$ cup bitter chocolate, $\frac{1}{2}$ cup milk, 1 teaspoon each of allspice, cinnamon and cloves, 1 cup flour, 1 teaspoon baking powder, $\frac{1}{2}$ cup finely chopped almonds.

CALIFORNIA CAKE.

MRS. A. PHELAN.

2 cups sugar, 1 cup butter, 1 cup milk, 2 eggs, 2 teaspoons baking powder. Put in 3 cups sifted flour.

This makes 2 cakes, bake in cake or bread tins.

Frosting—yolk of one egg, 1 tea cup brown sugar, 1 tea spoon ground cinnamon, stir well.

WHITE CAKE.

MRS. H. RITTINGER.

Cream $\frac{1}{2}$ cup butter, add 1 cup sugar gradually and beat well. Mix 2 teaspoons baking powder with 2 cups flour, add this alternately with $\frac{1}{2}$ cup milk. Add beaten whites of 4 eggs, and $\frac{1}{2}$ teaspoon vanilla. Beat 10 minutes. Bake in 2 shallow pans 30 minutes.

MILK FROSTING.

Boil together 2 cups sugar, $\frac{2}{3}$ cup milk and 1 tablespoon butter for 10 minutes. Remove from the stove and beat until creamy and thick enough to spread. Add $\frac{1}{2}$ teaspoon vanilla.

CAKE WITH PEACH SOUFFLE.

MRS. H. RITTINGER.

1 cup white sugar, 3 eggs, 3 tablespoons milk, $1\frac{1}{4}$ cups flour and 1 teaspoon baking powder. Bake in 2 shallow pans.

For the filling, take 1 cup of peaches peeled and cut fine, $\frac{3}{4}$ cup of sugar and the white of 1 egg. Beat together for about 20 minutes.

FRUIT CREAM CAKE.

MRS. HELEN KRUG ARNOTT.

1 egg, 1 cup brown sugar, butter size of an egg, 1 cup sour cream, 1 teaspoon cinnamon, nutmeg, pinch of salt, 1 teaspoon soda, 2 cups flour, $1\frac{1}{2}$ cups raisins, $1\frac{1}{2}$ cups currants.

COCOA CAKE.

MISS CLARA HELLER.

2 eggs, 1 cup white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 teaspoons baking powder, 1 cup flour, add $\frac{1}{2}$ cup cocoa.

WINE LAYER CAKE.

MRS. HENRY ALLES.

Cream, 2 cups of brown sugar with $1\frac{1}{3}$ cup of butter, 2 well beaten eggs, 1 cup chopped raisins, $1\frac{1}{2}$ cup currants, $\frac{2}{3}$ cup molasses, $\frac{2}{3}$ cup of buttermilk, 1 tablespoon each of cinnamon and allspice, 1 teaspoon cloves, 1 teaspoon soda, enough flour to make a drop batter, bake in layers when cool put together with boiled icing made of 2 cups granulated sugar, $\frac{1}{2}$ cup of water, pinch of cream of tartar, boil thick then pour into the stiffly beaten whites of 2 eggs.

EGGLESS CAKE.

MRS. H. A. GERMANN.

1 cup white sugar, 1 cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ cup butter, 2 cups flour, 1 cup raisins.

DATE CAKE.

MRS. E. F. SEAGRAN.

Yolks of 2 eggs, 3 heaping tablespoons of white sugar, 1 cup and 3 tablespoons of flour sifted, $1\frac{3}{4}$ cup of molasses. Mix thoroughly then add $\frac{2}{3}$ cup boiling water, rounded teaspoon of soda, dissolve in cold water 1 cup of pounded dates, pour in three jelly tins, bake in quick oven.

FIG CAKE.

MRS. CRESSMAN.

1 cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup sour cream, $\frac{1}{2}$ cup molasses, 3 cups flour, 2 eggs, 1 teaspoon soda, 5 drops oil of lemon, $\frac{1}{2}$ cup currants.

Filling - 1 teacup chopped figs, $\frac{1}{2}$ teacup sugar and a little water. Boil about 10 minutes.

RASPBERRY CAKE.

MRS. M. HELLER.

2 eggs, 1 cup sugar, 1 cup raspberries canned, $\frac{1}{2}$ cup butter, 2 cups flour, 3 tablespoons sour cream, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon soda.

DATE CAKE.

MARGERY C. GROFF.

1 1/2 cups sugar, yolks of 4 eggs, 1/2 cup butter, 2 teaspoons baking powder, 2 large cups flour, 1 teaspoon of almond extract, 1 cup milk, 1/2 pound dates chopped fine. Cream butter and sugar, add yolks, beat and add milk sift baking powder in flour, add fruit and flavoring. Bake in 2 layers, ice each thickly and cover with stoned dates.

DATE CAKE.

MRS. G. J. LIPPERT.

1 1/4 cup brown sugar, 1/2 cup butter, 2 eggs, 1/2 cup grated chocolate mixed with 1/2 cup boiling water, 1/2 teaspoon soda, 1/2 cup sour milk, 2 level teaspoons baking powder, 2 1/2 cups flour, 1 teaspoon vanilla, 1 pound of dates chopped. Mix lightly and bake in layers. Make an icing of 1 cup brown sugar, 1/4 cup grated chocolate, seven tablespoons milk and a small piece of butter, boil five minutes, put chopped walnuts between layers and on top.

PLUM CAKE, (very nice).

MRS. GARLANDS, PORT ARTHUR, ONT.

1 pound flour, 1 pound butter, 1 pound sugar, 1 pound raisins, 2 pounds currants, 6 eggs, lemon, citron and orange peel and spices to taste, 1 cup sour milk, 1 teaspoon soda, 1 tablespoon molasses. Steam 2 hours, then put in slow oven for half an hour to dry.

IMPERIAL CAKE.

MRS. H. GRABER.

1/2 cup butter, 1 1/2 cups white sugar, 1/2 cup sweet milk, 1 1/2 cups flour, 2 teaspoons baking powder, whites of four eggs, 1/2 cup chopped walnuts, 1/2 cup raisins.

STRAWBERRY SHORT CAKE.

MRS. ED. HOLLINGER.

4 eggs, (beaten separately, whites folded in last), 1 cup sugar, 4 tablespoons water, 3 teaspoons baking powder, flour to make drop batter. Bake and split putting a filling of mashed and sweetened strawberries between layers, and on the top.

STRAWBERRY SHORT CAKE.

MARY KNAPP.

1 egg, $\frac{3}{4}$ cup sugar, butter size of an egg, 1 cup sweet milk, pinch salt, 4 cups flour, $\frac{3}{4}$ teaspoons baking powder. Mix flour, butter, baking powder, and salt well, then stir in eggs, and milk and sugar well beaten, bake in layers, serve with strawberries and cream.

SHORT CAKE.

MISS EDITH WISDOM.

1 pound butter, $\frac{1}{2}$ pound brown sugar, 2 pounds flour, keeping out about 2 ounces. Roll the sugar very smooth, a small teaspoon soda, sifted (with the flour). Work altogether and roll out, cream, sugar and butter together.

MARBLE CAKE.

MRS. H. GRABER.

White part—Whites of 4 eggs, 1 cup white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda.

Brown part—Yolks of 4 eggs, 1 cup brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup butter, 2 $\frac{1}{2}$ cups flour, 1 tablespoon cloves, $\frac{1}{2}$ nutmeg, $\frac{3}{4}$ teaspoon soda.

DARK CAKE.

MISS EDITH WISDOM.

First Part—1 cup brown sugar, 1 cup grated chocolate, $\frac{1}{2}$ cup sweet milk. Cook these ingredients together until dissolved but do not boil.

Second Part—1 cup brown sugar, $\frac{1}{2}$ cup butter scant, $\frac{1}{2}$ cup sweet milk, yolks of 3 eggs, 1 teaspoon soda. Add first part before stirring in 2 cups of flour. Bake in 2 or 3 layers and put together with thick boiled frosting.

CREAM CAKE.

MRS. GEO. FISCHER.

4 eggs, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder.

Cream or Filling—1 egg, 1 cup milk, boil and thicken with 1 tablespoon cornstarch, add sugar and vanilla to taste.

CREAM CAKE

MRS. FREEMAN.

4 eggs whites and yolks beaten separately, 2 teacups sugar, 1 cup sweet cream, 2 heaping cups of flour, 1 teaspoon of soda. Mix 2 teaspoons cream of tartar in the flour before sifting. Add the whites the last thing before the flour and stir that in gently without beating.

CREAM CAKE

MRS. CHAS. ADLOFF.

4 eggs, 1 cup white sugar, 1 cup flour, 2 teaspoons baking powder.

Sauce— $\frac{1}{2}$ pint sweet milk, 1 egg, 3 tablespoons flour, 1 teaspoon vanilla. Boil till it thickens then put between layers.

ICE CREAM JELLY CAKE

MISS M. DECKER.

Whites of 3 eggs, $\frac{1}{2}$ cup butter, 1 cup white sugar, $\frac{1}{2}$ cup milk, 2 teaspoons baking powder, 2 cups flour, a little vanilla.

CONFECTION CAKE

MRS. C. EVERETT HOFFMAN.

2 cups granulated sugar, $\frac{2}{3}$ of a cup of butter, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, 1 teaspoon baking powder, whites of 6 eggs, a pinch of salt and a few drops of vanilla. Cream sugar and butter, add milk then flour and baking powder, then well beaten whites of eggs. For filling, boil 2 cups sugar and $\frac{1}{2}$ cup water until it drops like honey, then pour on 2 well beaten eggs, when cool add a pinch of cream of tartar, a cup of chopped figs, 1 of almonds and walnuts, or hickory nuts chopped and $\frac{1}{2}$ a cup of each of, chopped dates and citron peel. Flavor with a few drops rose water and $\frac{1}{2}$ teaspoon vanilla, spread between layers, plain icing on the top.

The above filling may also be made with icing sugar and sweet cream, without boiling.

ICE CREAM CAKE.

MRS. A. W. MERNER.

$\frac{1}{2}$ cup butter, 1 teacup powdered sugar, the whites of 4 eggs well beaten, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup cornstarch, 1 cup flour, 2 teaspoonsful baking powder.

DEVIL CAKE.

MRS. HELEN KRUG ARNOTT.

1 cup brown sugar, 2 tablespoons butter, 2 $\frac{3}{4}$ cup milk, 2 eggs, $\frac{1}{4}$ cup grated chocolate melted with a little hot water, 1 teaspoon soda dissolved in a little water, 1 teaspoon vanilla, 1 teaspoon baking powder, 2 cups flour.

DEVILS' FOOD.

GEORGIE DEBUS.

First Part—1 cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 2 cups flour, 3 eggs (yolks), 1 teaspoon soda.

Second Part—1 cup brown sugar, 1 square Cowan's chocolate, $\frac{1}{2}$ cup sweet milk. Cream the butter, add sugar and beat thoroughly. Add the beaten egg yolks, and stir in the milk and soda. Let part 2, dissolve but not boil and when cold add to Part 1. Lastly add the flour.

DEVILS' FOOD.

MRS. C. RITTERSHOUS.

2 cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup hot water, $\frac{1}{2}$ cup sour milk, 3 scant cups flour, 1 teaspoon soda, 2 eggs, 1 cake of sweet chocolate. Beat the sugar and butter to a cream, melt the chocolate and stir in then the sour milk a little at a time, then hot water, sift the soda with the flour and stir in then the beaten eggs. Bake in 2 layers.

Filling—2 cups of brown sugar $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, 1 teaspoon vanilla. Cook all together until it gets like jelly, put on cake before it gets cold.

CARAMEL CAKE.

MRS. CHARLES DELION.

3 eggs, 2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 3 cups flour
2 $\frac{1}{2}$ teaspoons baking powder.

Filling—2 cups brown sugar, $\frac{1}{2}$ cup of milk, butter size
of an egg. Boil fifteen minutes, then pour into white of 1 egg
beaten.

CARAMEL CAKE.

MRS. SCHERER.

Whites of 3 eggs, 1 cup white sugar, $\frac{1}{4}$ cup corn starch,
 $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda, 2 teaspoons cream of tartar,
1 cup flour, $\frac{1}{2}$ cup butter.

Filling—1 cup brown sugar, 1 heaping teaspoon sweet milk,
boil 3 minutes, stir while cooling and then add vanilla.

POTATO CARAMEL CAKE.

MARGERY C. GROFF, NEW HAMBURG.

$\frac{2}{3}$ cup butter, 2 cups of white sugar, 2 cups of flour, 1 cup
mashed hot potatoes, $\frac{1}{2}$ cup sweet milk, 4 eggs, 2 teaspoons baking
powder, 1 cup of grated chocolate or 2 squares melted, 1 cup
of English walnuts, chopped fine, 1 teaspoon each of cloves,
cinnamon, (nutmeg, half as much if preferred). Cream, butter,
sugar and yolks of eggs, add the milk, the mashed potatoes,
spices and chocolate, sift baking powder in the flour and beat
the whites of eggs to a stiff froth. Stir the sifted flour into the
batter and lastly beat in the whites of eggs. The nuts are added
just before the cake goes into the tins.

EXCELLENT CAKE.

MRS. G. BUCHHAUPT.

5 eggs, (white only), $\frac{1}{2}$ pound butter, $\frac{3}{4}$ pound white sugar,
 $3\frac{1}{2}$ cups flour, 1 pound raisins, 1 pound currants, 1 pound
almonds, 2 tablespoons brandy, 5 teaspoons baking powder.

ROCHESTER CAKE.

MRS. H. BOLL.

4 eggs, 2 cups powdered sugar, $\frac{3}{4}$ cups butter, 1 cup sweet
milk, 3 cups flour, 3 teaspoons baking powder. Make in 3
parts using fruit color for red and chocolate for dark layer.

GOLD CAKE.

MRS. J. KRUEGER.

2 cups light brown sugar, yolks of 4 eggs, $\frac{1}{4}$ cup butter,
 $\frac{1}{2}$ cup sweet milk, 3 tablespoons baking powder, 3 cups
 flour.

GOLD CAKE.

MRS. J. K. MASTER.

Yolks of 8 eggs well beaten, 1 cup of granulated sugar,
 $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, 2 teaspoons
 baking powder.

JELLY CAKE TO ROLL.

CLARA SCHWARTZ.

3 eggs beaten well, with 1 cup white sugar, when light add
 1 cup flour and 2 teaspoons baking powder, when baked, spread
 with jelly and roll while hot.

ROLL JELLY CAKE.

GRACE HOWARD.

1 cup sugar, 3 eggs, 1 cup flour, 1 teaspoon baking powder.
 Bake in a shallow pan spread jelly and roll while warm.

LEMON CAKE.

CLARA HAGEN.

1 cup sugar, 2 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 1 teaspoon
 lemon, 1 teaspoon baking powder, $1\frac{1}{2}$ cups flour.
 Icing—1 cup sugar, $\frac{1}{2}$ cup milk, 1 tablespoon butter, boil.

KING EDWARD CAKE.

MRS. CARL KRANZ.

2 cups of sugar, 3 cups of flour, 2 $\frac{3}{4}$ cup of butter, 1 cup of
 milk, 3 teaspoons of baking powder, 3 eggs. Now divide this
 into 2 portions, and add to the one portion 2 tablespoons of
 molasses, 2 tablespoons of brandy, 1 tablespoon of cinnamon,
 1 teaspoon of cloves, $\frac{1}{2}$ of nutmeg, 1 cup of chopped raisins,
 $\frac{1}{4}$ of a pound of peel, bake in jelly tins, 2 light and 2 dark,
 spread jelly between layers and ice.

LEMON CAKE.

MRS. FRED. SEAGRAPH.

$\frac{3}{4}$ cup white sugar, $\frac{1}{2}$ cup butter, 2 tablespoons molasses, $\frac{3}{4}$ cup buttermilk, 1 cup raisins and peeling, 2 eggs, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cups flour.

Filling: $\frac{1}{2}$ cup white sugar, 1 grated lemon, 1 tablespoon water, 1 egg. Boil 3 minutes.

ALMOND CAKE.

MRS. R. WEGENER.

$\frac{1}{2}$ pound ground almonds, 2 cups of powdered sugar, 6 eggs, 1 cup of bread crumbs and 1 teaspoon of baking powder. Serve with whipped cream.

SCOTCH SHORT BREAD.

MRS. T. E. McLELLAN.

1 lb. butter, 1 lb. sugar, 2 lbs. flour, 1 egg. Mix the egg well beater into the flour, add the sugar and butter, knead well until thoroughly mixed. Roll and cut in shape and bake in moderate oven.

SHORT BREAD.

MISS GELSCHLAEGER.

$\frac{1}{2}$ lb. butter, $\frac{1}{4}$ lb. sugar, 1 lb. flour. Mix well, roll out, cut into shape and bake.

ALMOND BREAD.

MRS. J. E. SEAGRAM.

2 eggs, $\frac{1}{2}$ pound of white sugar, $\frac{1}{2}$ pound of sifted flour, $\frac{1}{2}$ split almonds very little soda. Stir the eggs with the sugar until light, then add the $\frac{1}{2}$ pound almonds, put soda in the flour, put the mixture on the back of pan and roll out till thin, brush it over with the yolk of an egg, bake a light brown. When baked cut in strips, and have the sides toasted.

Be sure and have the almonds roasted, before putting in the mixture.

SCOTCH CAKE.

MRS. HALL.

2 moderate sized cups of brown sugar, (have it as dry as possible), $\frac{3}{4}$ pound of lard, 1 large cup of butter, melt butter so as to extract the salt and butter milk. Flour enough to hold together. Mix ingredients together, should dough seem too greasy, add more flour, should be too dry, mix more butter and lard together and add to dough. Bake in a moderate oven $\frac{1}{2}$ hour.

NUT LAYER CAKE.

MRS. W. M. CRAM.

1 cup sugar, 1 cup milk, 2 cups flour with 2 teaspoons of baking powder sifted in, piece of butter size of an egg, 2 eggs, the white of 1 reserved for frosting. Beat butter and sugar to a cream, add milk, the yolks of 2 eggs and whites of 1 well beaten, and lastly flour, stirring the whole thoroughly together. Take out $\frac{1}{3}$ into another dish, grate in sufficient chocolate to make it look dark and flavor with vanilla. Flavor remaining $\frac{2}{3}$ with lemon and bake in 2 pans. The dark is for centre layer. For filling, whip $\frac{1}{2}$ pint of cream, chop a cup of walnuts fine, add a cup of sugar and stir both into the cream. Spread between layers and cover top with an icing made of the white of egg and sugar and sift shredded coconut over it.

BLACK GEORGE CAKE.

MRS. JOHN MCDUGAL.

1 egg beaten well, 3 tablespoons of sugar, 2 $\frac{1}{2}$ tablespoons melted butter, 1 cup hot water, 1 cup New Orleans molasses, 2 flour, 1 teaspoon of soda, 1 teaspoon nutmeg, cloves and cinnamon.

Boiled icing with one cup raisins, chopped and a few nuts in icing.

SPICE CAKE.

MRS. G. BERGMANN.

1 cup brown sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 cup sour milk, 1 teaspoon soda, dissolved in the sour milk, 1 tablespoon molasses, 1 tablespoon cinnamon, 1 $\frac{1}{2}$ cups flour.

TWO LAYER SPICE CAKE.

MRS. JOHN, McFUGALL.

Three eggs leaving out the whites of two for icing, 2 cups brown sugar, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 teaspoons of baking powder, 2 teaspoons of cinnamon, $1\frac{1}{2}$ of cloves and $\frac{1}{2}$ teaspoon of nutmeg.

SPICE CAKE.

MRS. GARLAND, PORT ARTHUR, ONT.

2 cups light brown sugar, $\frac{3}{4}$ cup butter, 5 eggs, 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder, 1 dessert spoon each of allspice, cinnamon, nutmeg and vanilla.

CINNAMON CAKE.

MRS. REITZ.

Whites of 2 eggs, 1 cup white sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups flour, $\frac{3}{4}$ cup milk, 2 teaspoons baking powder.

CINNAMON CAKE.

MRS. SCHILLING.

1 cup sugar, whites of 2 eggs thoroughly beaten, 1 cup of milk, $\frac{1}{2}$ cup butter with lard (scant), $\frac{1}{2}$ cups flour, 2 teaspoons baking powder, a pinch of salt.

For icing: $\frac{3}{4}$ cup brown sugar, yolk of 2 eggs, 2 tablespoons cinnamon. Mix well, spread on cake. Put in oven to brown a little.

CINNAMON LAYER CAKE.

MRS. AUGUST MAY.

2 eggs, 1 cup brown sugar, $\frac{1}{4}$ cup lard, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda, $\frac{1}{2}$ teaspoon cream tartar, 1 teaspoon cinnamon, 2 cups flour.

CLOVE CAKE.

K. MANGOLD.

2 eggs, $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 1 cup chopped raisins, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 1 tablespoon cloves, $\frac{1}{2}$ teaspoon soda.

*Florence Cook Spanisch Buns 2 cups B sugar 7/4 cup
melted butter 1 cup sour milk alcohol cinnamon 3 eggs
cup flour*

SPANISH BUN.

FLORENCE BOULLEE, NEW HAMBURG.

1/2 cup butter and lard, 1 cup brown sugar, yolks of 2 eggs,
1 cup sour milk, 1 teaspoon of soda, 2 heaping tablespoons of
cocoa, 2 teaspoons cinnamon, 1 teaspoon cloves, 1/2 grated nutmeg,
1 1/2 cups of flour. (not too full).

SPANISH BUN.

MRS. J. E. SEAGRAM.

4 eggs, leave out the whites of 3, 3/4 cup of butter, 2 very
small cupsful of sugar, 3 teaspoons of baking powder, 1 cupful
of milk spices, whites of 3 eggs and 1 cup of sugar for icing.

SPANISH BUN.

MRS. W. WAGNER.

2 cups of dark brown sugar, 1 cup of butter, 1 cup of sweet
milk, 4 egg beaten well, 1/2 teaspoon of cloves, 1/2 teaspoon of
cinnamon and allspice, 3 teaspoons of baking powder, 3 1/2 cups
of flour.

ANGEL CAKE.

ELIZA ZELLER.

Beat the whites of 6 eggs, a little salt, 1 teaspoon vanilla
to a stiff froth, add 3/4 cup of white sugar, 1/2 cup flour, and 1/2
teaspoon cream of tartar, sifted 6 times. Mix dough on a platter.
Bake in moderate oven 1/2 hour.

ANGEL FOOD.

MRS. J. K. SHINN.

Whites of 11 eggs, 1 1/4 cups of sifted granulated sugar,
sift several times, 1 cup sifted flour with 1 tablespoon of cream
of tartar, also sift several times, 1 teaspoon vanilla or almond
flavoring, beat the whites of eggs with pinch of salt to a stiff
froth, add sifted sugar, stir slightly, then add flour and flavor-
ing, do not stop till all is mixed, then bake in ungreased pan,
4 minutes, turn pan over and let stand till cool, ice with plain
icing.

*2nd cake yolk of 8 eggs 1/4 cup W sugar 3/4 cup butter
1/4 cup milk 2 1/2 cups flour 4 level spoons B powder
bake without beat yolk very little*

ANGEL CAKE.

MRS. J. K. MASTER.

Take the whites of 9 large eggs, add to them a pinch of salt, and whip them lightly until they are partly stiff, then add $\frac{1}{2}$ a teaspoon of cream of tartar and whip them until very stiff. Fold in carefully $1\frac{1}{4}$ cups of granulated sugar that has been sifted 3 times, sift 1 cup of flour 7 times, (if you want a perfect cake), and fold it into the sugar and whipped eggs lightly. Last of all add 1 teaspoon vanilla. Turn the cake into a large unbuttered pan. Bake in a moderate oven from 35 to 50 minutes. Never open the oven door until you think the cake is done.

GOLDEN ANGEL CAKE.

MRS. A. W. MERNER.

The whites of 7 eggs, yolks of 5 eggs, $1\frac{1}{4}$ cups of white sugar, 1 cup of flour, a pinch of cream tartar, (the flour and the sugar are to be sifted 8 times.)

CHOCOLATE CAKE.

MRS. A. M. SNYDER.

$\frac{1}{2}$ cups of sugar, 2 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup sour or butter milk, 3 cups of flour, 1 teaspoon soda dissolved in milk, 1 teaspoon cream of tartar, 1 ounce of chocolate. Mix sugar and butter to a cream, add yolks of eggs. Next add soda and milk, then chocolate grated fine, dissolved in a little water, add the whites of eggs beaten stiff, lastly cream of tartar in flour.

CHOCOLATE CAKE.

MRS. E. F. SEAGRAM, WATERLOO.

Yolks of 2 eggs, $\frac{1}{2}$ cake chocolate, $\frac{1}{2}$ cup of sweet milk, grate the chocolate, add eggs and milk, boil gently until thick and stir constantly, then add another $\frac{1}{2}$ cup milk, 1 cup sugar, 1 tablespoon melted butter, 1 small teaspoon soda; $1\frac{1}{2}$ cups flour sifted, 1 teaspoon vanilla, bake in a moderately quick oven and ice with a white boiled icing.

BLACK CHOCOLATE CAKE.

MRS. J. DECKER.

5 eggs, 1 cup butter, 2 cups brown sugar, 2 $\frac{1}{2}$ cups flour, 1 cup sour milk, 1 teaspoon soda dissolved in a little boiling water, $\frac{1}{2}$ cake grated chocolate, putting it in before flour.

CHOCOLATE CAKE.

MRS. ED. HELLER.

1 cup sugar and $\frac{1}{2}$ cup butter creamed, 2 eggs whites and yolk beaten separately, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 teaspoons baking powder, boil together, 1 quart cake chocolate grated, $\frac{1}{2}$ cup milk, yolk of 1 egg, 1 cup sugar, 1 teaspoon vanilla, when cool add to the above mixture. Bake in jelly tins.

CHRISTMAS CAKE.

MRS. W. H. ERBACH, BADEN.

3 pounds sugar, 3 pounds currants, 3 pounds raisins, 3 $\frac{1}{2}$ pounds flour, 3 pounds lemon citron and orange peel, 2 dozen eggs, 3 pounds butter, 1 pound almonds, 1 pint of best brandy, 2 teaspoons cinnamon, 2 teaspoons of cloves, 2 teaspoons of nutmeg, 1 pint molasses. Beat eggs, sugar and butter to a cream, then add molasses and brandy and other ingredients. Bake in as many tins as desired.

WEDDING CAKE

MRS. W. WEILER.

3 pounds sugar, 3 pounds raisins, 3 pounds currants, 3 pounds lemon and orange peeling, 3 $\frac{1}{2}$ pounds flour 1 pound almonds, 1 pint best brandy, 1 pint molasses, 2 teaspoons cloves, 2 nutmegs.

WEDDING CAKE.

MRS. P. UTTLEY.

3 pounds raisins, 3 pounds currants, 3 pounds dates, 1 $\frac{1}{2}$ pounds brown sugar, 1 pound mixed peeling, $\frac{1}{2}$ pound almonds, 1 dozen eggs, 1 $\frac{1}{2}$ pounds butter, 1 teaspoon of mixed spices, $\frac{1}{2}$ cup of brandy or wine, 2 cups molasses, 1 cup sour cream, 2 teaspoons of baking soda, flour as required.

WEDDING CAKE (good).

MRS. ED. MERNER, NEW HAMBURG.

4 pounds raisins, 5 pounds currants, 2 pounds butter, $\frac{1}{2}$ pound lard, 1 pound powdered sugar, 2 pounds brown sugar, 1 pound lemon peel, 1 pound orange peel, 1 pound citron peel, 1 pound blanched almonds, 1 bottle each of lemon and vanilla extract, 5 nutmegs, $\frac{1}{2}$ pint golden syrup, 18 eggs, 2 ounces of mace, juice of 2 lemons (grating the rind), 1 teaspoon soda, flour enough to stiffen. Beat eggs, sugar, butter and lard to a cream, then add syrup, fruit and other ingredients. Stir well. This requires slow baking and will make a five story cake.

LIGHT FRUIT CAKE.

H. COWAN.

$\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, 4 egg whites, 2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup raisins, stoned and chopped fine, 2 ounces citron cut fine, $\frac{1}{2}$ cup walnuts cut in pieces. Cream the butter, add gradually the sugar, then the fruit and nuts, beat the egg whites to a stiff froth and add. Sift the flour and baking powder together and add to the first mixture, alternately with the milk. Bake in moderate oven 45 minutes. Cover with nut frosting.

WHITE FRUIT CAKE.

MRS. A. E. KING.

1 cup butter, 1 cup sugar, cream butter and sugar then add 3 eggs well beaten, 1 cup sweet milk, 2 teaspoons baking powder, 3 cups flour, 1 cup currants, 1 cup raisins.

WHITE FRUIT CAKE.

MRS. NELSON BOEHMER.

Cream 1 pound of butter and 1 pound of powdered sugar together, to it add the beaten yolks of twelve eggs, 1 pound of sifted flour, 2 teaspoons baking powder, 1 pound grated coconut. Blanch and chop $\frac{1}{2}$ pound almonds, slice $1\frac{1}{2}$ pounds citron. Stir into the stiffly beaten whites of the eggs and add the butter. Put into a pan lined with greased paper, and bake slowly for 2 hours. Ice with coconut icing.

This makes an excellent Christmas cake.

WHITE FRUIT CAKE.

MRS. FRED KRESS.

Cream 1 pound butter and 1 pound powdered sugar together. To it add the beaten yolks of 12 eggs, 1 pound sifted flour and 2 teaspoons of baking powder, grate a cocoanut, blanch and chop 2 pound almonds, and slice $1\frac{1}{2}$ pounds of citron. Stir the stiffly beaten whites of eggs and add to the batter. Put in a pan which is lined with greased paper and bake slowly 2 hours. When cold, ice with cocoanut icing. Use 1 pound grated cocoanut in place of a cocoanut.

FRUIT CAKE.

ARMINA MAGER.

1 cup butter, 2 cups sugar, 1 cup molasses, 6 cups flour, 1 cup sour cream or milk, 3 eggs, 1 teaspoon soda, 1 pound raisins, 1 pound currants, $\frac{1}{4}$ pound citron, 3 nutmegs, 1 tablespoon cloves.

This will make one large cake, or two small ones.

FRUIT CAKE.

MRS. J. COOK.

2 pounds raisins, 2 pounds currants, 1 pound butter, 1 pound flour, 1 pound brown sugar, 8 eggs, $\frac{1}{2}$ pound almonds, $\frac{1}{2}$ pound figs, 1 nutmeg, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup molasses, $\frac{3}{4}$ cup brandy, 1 teaspoon soda, juice of 1 orange, 1 teaspoon each of cinnamon, allspice and cloves, 1 peeling each of citron lemon, orange. In this the brandy is poured over fruit and left to stand over night.

PORK CAKE.

MRS. DEBUS.

1 pound of pork chopped fine, 1 pound currants, 1 pound raisins, 1 pound dates, 1 quart boiling water, 1 pound figs, 2 cups brown sugar, $\frac{1}{2}$ pound of lemon, citron and orange peel, 3 teaspoons soda, 1 nutmeg, 1 pound flour. Mix and water when cold, add other ingredients.

FRUIT CAKE.

GRACE HOWARD.

2 cups raisins, 3 cups currants, $\frac{1}{2}$ cup mixed peel, 2 cups figs, 1 cup butter, $\frac{1}{2}$ cup almonds, 1 cup brown sugar, 1 glass brandy, 1 dozen eggs, $\frac{1}{2}$ tea cup milk, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon cream tartar, 7 cups flour and spices to taste.

FRUIT CAKE, (without eggs.)

MRS. AUGUST MAY.

$1\frac{1}{2}$ cups of brown sugar, $\frac{1}{2}$ cup of butter, 1 cup sour milk, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon soda, 1 cup chopped raisins, 3 cups flour.

PRINCE OF WALES CAKE.

MRS. JULIUS GERBIG.

Dark Part 1 cup brown sugar, $\frac{1}{2}$ cup butter, yolks of 3 eggs, $\frac{1}{2}$ cup sour milk, 1 cup chopped raisins, 2 cups flour, 1 tablespoon soda, 1 tablespoon cinnamon, $\frac{1}{2}$ tablespoon cloves, 1 nutmeg.

Light Part Whites of 3 eggs, 1 cup white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup cornstarch, 1 cup flour, 2 tablespoons baking powder.

PRINCE OF WALES CAKE.

MRS. MCCUTCHEON.

1 cup white sugar, 2 tablespoons molasses, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sour milk, 1 cup seeded raisins (chopped), $\frac{1}{2}$ teaspoon cream of tartar, 2 cups flour.

Dressing for Cake $\frac{1}{2}$ cup white sugar, 1 grated lemon, 1 egg, 1 tablespoon hot water, boil for 2 or 3 minutes and stir till thickens.

For top of Cake—whites of 4 eggs, 8 tablespoons of white sugar, stirred together.

PRINCE OF WALES CAKE.

MRS. JUL. HAGEN.

1 cup white sugar, 2 tablespoons molasses, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sour milk, 3 cups flour, 1 teaspoon soda, 1 cup seeded raisins chopped fine.

PRINCE OF WALES CAKE.

MRS. J. LANG.

3 eggs, whites of 2 for frosting, 1 cup of sugar, 3 tablespoons molasses, $\frac{1}{2}$ cup butter and lard. Mix 2 cups of flour, 1 teaspoon soda, 1 of cream of tartar, $\frac{1}{2}$ cup sour milk, spices to taste.

WALNUT CAKE.

ADDIE M. WEAVER.

1 cup white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup raisins, 2 cups flour, 1 cup walnuts chopped, 2 teaspoons baking powder.

WALNUT CAKE.

MRS. G. BERGMANN.

2 eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 1 cup chopped walnuts, 1 cup chopped raisins, 2 teaspoons baking powder, $1\frac{1}{2}$ cups flour, flour nuts and raisins before mixing. Bake in a square pan.

NUT CAKE.

MRS. H. BOLL.

Whites of 4 eggs, 1 cup white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup walnuts chopped fine, 2 cups flour, 2 teaspoons baking powder.

ROCK CAKE.

MISS HATTIE STRICKLAND.

1 cup butter, 1 cup sugar, 2 eggs, 1 yolk, 2 tablespoons milk, 1 teaspoon baking powder, $\frac{1}{2}$ pound raisins, $\frac{1}{2}$ pound chopped almonds, $\frac{1}{2}$ teaspoon vanilla, flour to make a very stiff batter. Cream the butter and sugar together and beat in egg yolks. Add milk and beat till smooth, sift in 1 cup flour and the baking powder and beat till smooth. Flour the raisins and add them with the almonds and flavoring.

WALNUT CAKE.

MRS. D. GROSS JR.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 scant cups of flour, 2 teaspoons of baking powder, 1 cup raisins to be chopped, 1 cup walnuts meat, whites of 4 eggs. Cove the top with icing and walnuts.

Two Eggs Just a Lemon Cake

*1/4 cup sugar 1/2 cup starching 2 eggs 1/2 can chopped
nuts grated rind of lemon 1/2 cup sweet milk 2 teaspoon
1/3 folder flour must be made nice dough*

WALNUT CAKE.

MRS. SCHERER.

3 egg whites well beaten, 1 cup white sugar, 1/2 cup butter, 1/2 cup sweet milk, 1 1/2 cups flour, 2 teaspoons baking powder, 1/2 cup cut walnuts.

Icing for Walnut Cake—3/4 cup white sugar, a little water, boil well (white of 1 egg), but do not beat very much, put into sugar, beat well, after mixed flavor with vanilla.

SYRACUSE HIGH SCHOOL FUDGE CAKE.

HULDA BOULLEE, SYRACUSE, NEW YORK.

Take 1 cup of sugar, 2/3 cup butter, 3 eggs, 1 cup milk 2 1/2 cups of flour, 2 heaping teaspoons of baking powder, 1/4 cup of grated chocolate, 1/2 cup of English walnuts broken up coarsely. Cream the butter and sugar together, add the cup of milk then stir in lightly the flour in which the baking powder has been sifted. Next stir in the chocolate which has been melted by placing in a cup and setting in hot water. Add the nuts, lastly the eggs which should be beaten to a froth. Vanilla to taste if desired. The fudge frosting should be made as follows:—1 1/2 tablespoons of butter, 1/2 cup unsweetened powdered cocoa, 1 1/4 cupsful of confectioner's sugar, a few grains of salt, 1/4 cup milk, 1/2 teaspoon vanilla. Melt butter, add cocoa, sugar, salt and milk, heat to boiling point and boil about 8 minutes. Remove from fire and beat until creamy, add vanilla and pour over cake to depth of 1/4 inch.

SPONGE CAKE.

EVELYN BREITHAAPT.

Method—Mix water, lemon, sugar and yolks of eggs together, 3/4 cup flour, 1/2 cup sugar, 1/2 tablespoon water, grated rind of lemon, 3 eggs, when well beaten add flour and white of eggs.

CHARLOTTE ROUSSE.

EVELYN BREITHAAPT.

1 pint cream, scant 1/2 ounce of gelatine dissolved in as little water as possible, 3/4 cup sugar, 2 tablespoons vanilla. Note—Whip the cream, add sugar and flavoring. Line mould with sponge cake.

Mrs. Husted Sugar Cake 1 cup B sugar 1 cup molasses
 1/2 cup sour milk 2 eggs
 1/4 cup shortening 2 teaspoon soda dissolved in warm water
 flour 1/2 cup cinnamon
 1/2 cup sugar mix of cloves

A DELICIOUS CAKE.

MRS. A. W. YOUNG.

With a filling of seeded raisins and nuts chopped fine, mixed with soft-boiled icing, the cake made after the following receipt will be sure to please: 2 eggs, 1/2 cup sugar, 1/2 cup molasses, 1/2 cup sour milk, 1 teaspoon soda, 1 1/2 cups flour, 1 teaspoon cinnamon, 1/2 teaspoon nutmeg, 1/2 teaspoon cloves. Bake in 3 layers.

FEATHER CAKE.

MRS. J. LANG.

2 cups of sugar, 1/2 cup butter, 2/3 cup sweet milk, 3 eggs, 3 cups flour, 3 teaspoons baking powder.

PEEL CAKE.

MRS. C. J. W. KARN.

3/4 pound of butter, 1 pound white sugar, 6 eggs, 1/2 cup of sweet milk, 3/4 of pound of raisins, 1/2 pound of mixed peel, 1/2 teaspoon soda, 1 pound and 2 ounces of flour, 1 teaspoon cream tartar. Beat each egg separate and add. Put soda in milk, cream tartar in flour, raisins last sprinkled with flour. Bake slowly.

Try Try Cake

2 eggs 1/2 cup B sugar 1/2 shortening 1 cup milk 2 1/2 cup flour 3 teaspoon B soda

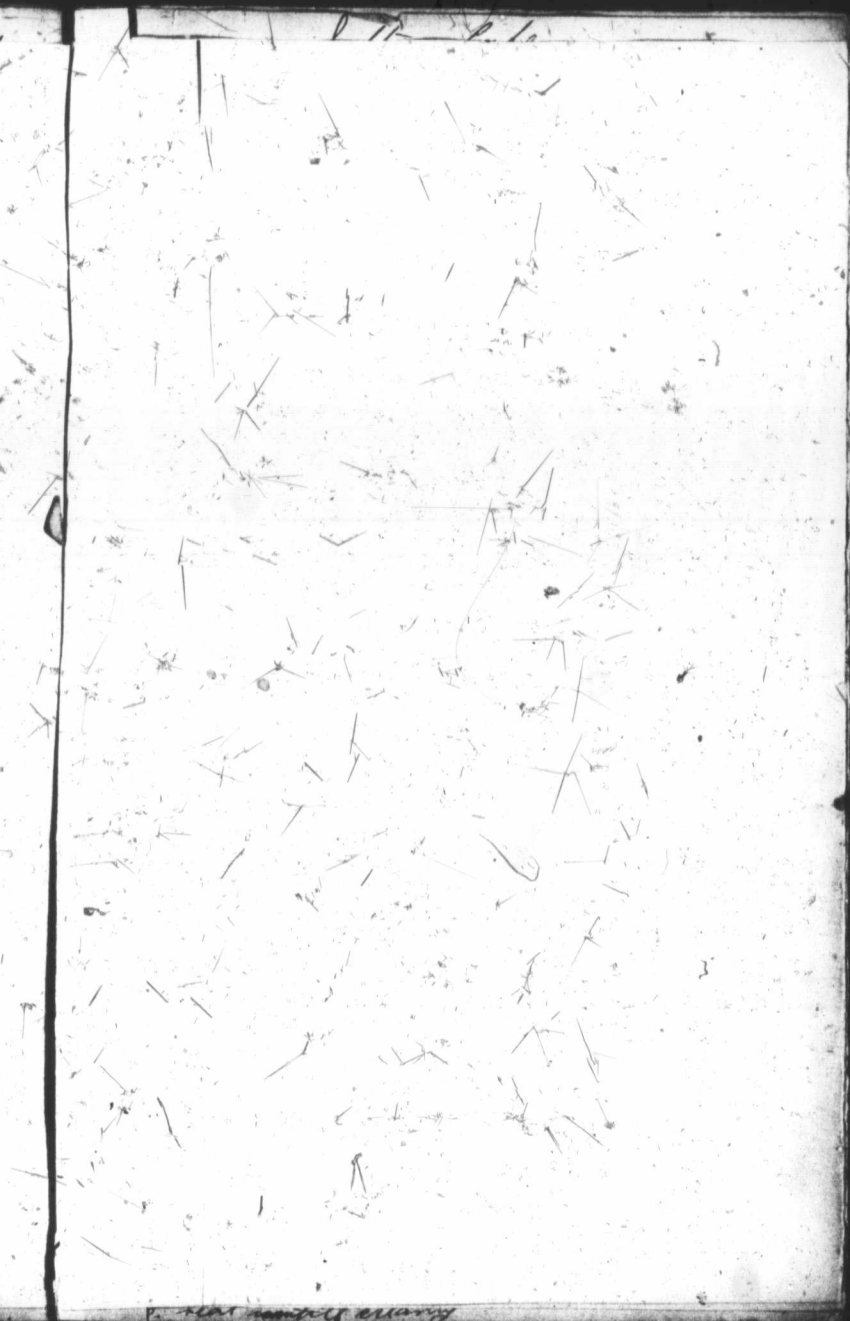
Sultana Cake

2 lbs butter 4 or 5 eggs 2 cup B sugar 1/2 lb mixed peel nuts 1 1/2 lb sultana raisins flour 2 1/2 cups

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Putnam Case

Amesbury Mass. 1850

ICINGS AND FILLINGS FOR CAKES.**CARAMEL FROSTING.**

EMMA SCHENK, AYTON, ONT.

1 cup brown sugar, 1 square chocolate, scraped fine, 1 table-spoon water. Simmer gently 20 minutes, being careful not to burn. Spread on while hot.

CARAMEL ICING.

A FRIEND.

1 1/2 cups of brown sugar, 1/2 cup of maple sugar, if not strong put more maple sugar, then brown sugar. Boil until it thickens in water; take from the stove and beat till it just turns to sugar then spread quickly over the cake. If too stiff put over the tea kettle till smooth.

BUTTER ICING.

MRS. H. D. MCKELLAR.

Wash 1/2 cup of butter in cold water to extract salt, pat to remove all water, then beat to a cream, add the beaten yolk of an egg and very gradually. 1/4 cup of confectioner's sugar, a coffee extract or 1 ounce of melted chocolate with a teaspoon of vanilla extract.

FILLING FOR CHOCOLATE CAKE.

MRS. A. M. SNYDER.

1 cup brown sugar, 3 tablespoons sweet cream, 3 tablespoons butter, cook till dissolved, chocolate as much as wanted, enough for 3 layers.

BANANA FILLING.

MRS. FREEMAN.

Make an icing of the whites of 2 eggs and 1 1/2 cups of powdered sugar, spread this on the layers and then cover thickly and entirely with bananas, sliced thin or chopped fine, this cake may be flavored with vanilla, the top should be simply frosted.

ICING.

MRS. A. E. KING.

1 cup granulated sugar, 4 tablespoons water, boil until clear, then beat it into the beaten white of 1 egg, then add $\frac{1}{2}$ cup chopped walnuts, $\frac{1}{2}$ cup chopped raisins, flavor with vanilla.

QUICK ICING.

MRS. H. GRABER.

1 cup icing sugar, water, flavoring. Put the icing sugar in a bowl, add the liquid gradually making it just thick enough to spread nicely on the cake. Add the flavoring and spread evenly with a knife, over the cake.

Note.— Instead of the water, orange juice, or lemon juice, or a mixture of both may be used.

ORANGE ICING.

A FRIEND.

Grate the rind of an orange and squeeze all the juice out. Mix enough powdered sugar to make a paste thick enough to prevent running. Mix very well and spread over cake.

ORANGE FILLING.

MRS. G. BERGMANN.

$\frac{1}{2}$ cup of sugar, $\frac{1}{4}$ cup of orange juice, 2 and $\frac{1}{2}$ tablespoons of flour, $\frac{1}{2}$ tablespoon of lemon, rind of $\frac{1}{2}$ an orange, 1 egg. Add ingredients in order given and cook in double boiler until it thickens.

LEMON FILLING.

MRS. A. W. MERNER.

1 lemon, $\frac{3}{4}$ cup sugar, a little butter, 1 egg. Boil 3 minutes.

APPLE-FILLING FOR CAKE.

MRS. J. BRANDT.

Grate 3 large apples, add juice of 1 lemon, 1 cup sugar, 1 egg, boil together for a few minutes and spread on cake when cold.

BOILED ICING.

MRS. G. BERGMANN.

1 cup sugar, $\frac{1}{3}$ cup of boiling water, 1 teaspoon vanilla white of 1 egg. Mix sugar and water, stir until it boils. Boil without stirring till it hairs and drops from tip of spoon. Beat gradually into it the egg white, add flavoring and beat until thick enough to spread.

LEMON CUSTARD.

MRS. B. MCCLYMONT.

3 lemons, 3 eggs, $\frac{1}{4}$ pound butter, 1 pound white sugar. Boil altogether.

CHERRY SAUCE.

MRS. H. D. MCKELAR.

Take 2 dozen cherries, cook them soft with a little sugar and a glass of claret, when the cherries are tender, press through sieve and chill



YOU'LL LIKE IT.

Uncooked frosting

2 cups powdered sugar 2 table spoon butter
1/2 cup to gether 4 tea spoon cream 1 tea spoon
vanilla 2 tea spoon strong coffee

Apple Frosting

2 cups brown sugar 1/2 cup milk boil to
thick state of fire 1/2 tea spoon vanilla beat well

Jart filling

1/2 cup cream 1/2 cup sugar 1/2 cup flour 1/2 cup
sugar 1/2 cup butter

Apple Batter Jart Filling

1 cup B. sugar 1/2 table spoon flour 1 table spoon
butter 2 eggs yokes 1 cup sweet milk flour
put sugar & butter in jar and stiffy

Marshmallow Frosting

2 cups V. sugar 1/2 cup hot boiling water 4 eggs
whites beaten very light 1/2 lb fresh marshmallows
1/2 tea spoon vanilla boil and put in whites then
add mellow

COOKIES.**OAT-MEAL COOKIES.**

MRS. J. LANG.

1 cup brown sugar, 1 cup of lard and butter mixed, 2 eggs,
3 cups oatmeal, 3 cups flour, 3 teaspoons soda.

APPLE FRITTERS.

MRS. LOUISA GUENZLER.

Make a batter with 1 cup sweet milk, 1 teaspoon sugar, 2 eggs, whites and yolks beaten separately, 2 cups of flour, 1 teaspoon baking powder, mixed with flour, chop some good tart apples, mix in the batter and fry in hot lard. Serve with maple syrup.

FRUIT FRITTERS.

MRS. E. F. SEAGRAM, WATERLOO.

2 eggs, 2 tablespoons milk, 1 teaspoon sugar, 2 tablespoons flour, dash of salt, use either pineapple, banana, oranges or apples. Cook in hot lard to a nice brown. Serve very hot and sprinkle with pulverized sugar.

Sherry Sauce to serve with fruit fritters. 4 lumps of sugar, 2 eggs, 2 tablespoons cooking sherry, cook over a moderate heat, stirring with fork until its foams.

FRITTER BATTER.

MRS. H. D. MCKELLAR.

$\frac{3}{4}$ cup flour, 1 teaspoon powdered sugar, $\frac{1}{2}$ teaspoon of salt. Beat 1 egg without separating white from yolk, add $\frac{1}{2}$ cup of milk and very gradually beat the liquid into dry ingredients, when about $\frac{1}{2}$ the milk has been used, beat the mixture thoroughly. Then continue adding milk. Let batter stand an hour or more before using.

DAINTY CRULLERS.

MRS. HELEN KRUG ARNOTT.

4 tablespoons melted butter and lard, 2 eggs, 1 cup milk, 1 teaspoon cream of tartar, 1 heaping teaspoon baking powder, flour to make a soft dough, flour with the grated rind of an orange, salt to suit taste. Fry evenly and they never fail.

SNOW FLAKES.

MRS. A. J. DREHER, CULLMAN, ALABAMA

5 eggs beaten well, mix stiff with flour, as you would for noodles, roll out very thin and cut into any shape, fry in hot lard, and butter, taking 2 pounds of butter, and 1 of lard.

DOUGHNUTS.

MRS. SCHWARTZ.

1 egg, 1 cup of sugar, 1 ^{table}teaspoon of butter, 1 cup of sour milk, 1 teaspoon of soda, 2 teaspoons cream of tartar.

FRIED CAKES.

CLARA HAGEN.

1 cup sugar, 2 eggs, $\frac{1}{2}$ cup of shortening, 1 teaspoon soda, 1 cup sour milk, cut in rings, have your lard very hot in which place a peeled potato, to keep lard from burning and drop in your cakes. They will come to the top of the lard when light. Fry a dark brown, when taken out sprinkle sugar over them.

FRIED CAKES.

MRS. ED MERNER, NEW HAMBURG.

2 eggs, beaten well, $\frac{3}{4}$ cup of white sugar, 2 even tablespoons of butter, 1 cup sweet milk, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon soda, flour to stiffen. Roll out, more moist than dry. Cut into squares or circles, and fry in hot lard.

CRULLERS.

MRS. J. H. GORMAN.

3 eggs, 2 cups of sugar, 1 cup of butter, 2 cups of milk, 2 teaspoons baking powder, spice to taste, flour to stiffen. Cut in rings and fry in hot lard.

DOUGHNUTS.

MRS. JOHN WEILER.

2 eggs, 1 cup sugar, 1 cup sweet milk, 2 teaspoons baking powder, flour to stiffen, roll out and drop in hot lard.

Drop Doughnuts Mrs. U. Chen

*1 cup white sugar, 1 cup sweet milk, 2 eggs beaten separately
2 teaspoon B. powder, 1 teaspoon salt, 1 teaspoon vanilla, 3 cup flour, fold whites
in last. Let the lard be 4-5 minutes hot from frying.*

ECONOMICAL DOUGHNUTS.

MRS. J. LANG.

1 cup sugar, 1 cup sour milk, a little salt, $\frac{1}{2}$ teaspoon soda, 3 tablespoons melted lard. Mix soft dough.

SHAVINGS.

MRS. J. E. SEAGRAM.

2 eggs, well beaten, 1 cup of milk, 2 cups of flour. Butter the size of an egg. The mixture is made like pie paste. Bake in hot lard.

FRIED CAKES.

MRS. A. M. SNYDER.

2 cups sugar, 2 cups of sweet milk, 3 eggs, 2 tablespoons lard, 6 teaspoons baking powder, salt and nutmeg to taste. Fry in hot lard.

SHAVINGS.

MRS. H. RATHMAN.

$\frac{1}{2}$ pound flour, yolks of 6 eggs, 4 tablespoons sour cream, a little salt. Mix well and roll thin, cut in strips and bake in hot lard, powder with pulverized sugar.

WIENER GIFFEL.

EDA DREHER:

$\frac{3}{4}$ pounds flour sifted several times, $\frac{1}{2}$ pound sifted sugar, 7 ounces of butter, 1 teaspoon cinnamon, 1 teaspoon cloves, 2 eggs and 3 yolks of eggs, grated peel of 1 lemon, work sugar and flour together, add butter and continue kneading, like for biscuit, then add spices and eggs, roll out, cut in squares about $1\frac{1}{2}$ square inch, drop a little jelly in centre and gather the 4 corners into centre. Bake in quick oven.

QUAKERETTES.

MRS. H. RITTINGER.

$\frac{3}{4}$ cup butter, 1 cup sugar, 2 eggs, 1 tablespoon cinnamon, 1 scant teaspoon baking soda, dissolved in a tablespoon of hot water, 2 cups of quaker oats, 1 cup flour, and 1 cup chopped and seeded raisins. Drop in buttered pans and bake.

MACAROONS.

MRS. F. M. ZARNKE.

Cinnamon Sticks
 1/2 pound of butter, 2 cups sugar, 1 cup cocoanut, 2 teaspoons hartshorn, 4 large eggs, 5 cups flour. Mix well.

BRAN DROPS.

MRS. REITZ.

4 tablespoons brown sugar, 4 tablespoons butter and lard (mixed), 2 eggs, 2 cups sour milk, 4 cups flour, 2 cups bran, 2 teaspoons soda, 1 pinch salt.

LITTLE CAKES FOR TEA.

MRS. HELEN KRUG ARNOTT.

1 cup granulated sugar, 3 eggs, 2/3 cup of strong coffee, 1 tablespoon ground cinnamon, 1 small teaspoon ground cloves, 1 cup seeded raisins, 1/2 cup currants, 2 1/4 cups sifted flour, 2 heaping teaspoons baking powder. Mix butter and sugar to a cream, add yolks of eggs and beat well, next spices, the coffee, the flour and beaten whites alternately, reserving a little of the flour to mix with the fruit, which is added last of all. Bake in patty tins.

FRUIT KISSES.

ADDIE M. WEAVER.

The whites of 4 eggs, beat to a stiff froth, 2 cups of white sugar, 1/2 pound dates, 1/2 pound walnuts cut fine, a little vanilla. Bake in a moderate oven, put on bottom of pan and grease it.

DATE CAKES.

MRS. H. RATHMAN.

Take stone out of date and put almond in place, make a nice cookie dough, cut in narrow strips and wrap around the date, leaving both ends of date projecting, then bake.

SCHROA BRETTLEN.

EMMA HOPP.

1 pound of white sugar, 1/2 pound butter, 1/4 pound chopped almonds, 1 cup water, 1 spoon cinnamon, 1 tablespoon rose water. Freeze the dough then work it. Roll out and bake.

Vanilla wafers
1 egg & 1 cup shortening half a salt 1 cup 1/2 sugar
1 tbs Baking powder 2 level teaspoon soda in 1/2 cup
hot water 4 table spoons vanilla salt 4 cup flour
make with date filling
222

HAZEL KISSES.

MRS. SCHERER.

1 cup pulverized sugar, 1 1/2 pounds hazelnuts, whites of 3 eggs, beaten to a stiff froth, stir in sugar, then nuts, dry and roll the nuts like flour.

LADY FINGERS.

MARGERY C. GROFF.

3 eggs, 1 cup sugar, 1/2 cup butter, beaten to a cream, 4 tablespoons milk, 1 tablespoon baking powder, enough flour to stir stiff with a spoon, flavor with lemon or vanilla. Flour your moulding board, take a little piece of dough, roll with your hands as large as your finger, cut off in 4 inch lengths and put closely on buttered tines. Bake in a quick oven.

ALMOND FINGERS.

ADDIE. M. WEAVER.

1 pound almonds, 1 pound icing sugar, whites of 4 eggs, 5-cent vanilla stick, pound the almonds fine enough to go through a sieve. Beat eggs to a stiff froth and add sugar before adding the almonds. Put aside 1/2 cup of icing, then add grated vanilla, sprinkle the bake board with flour, roll out dough, then spread the remaining icing on dough, cut in strips size of finger.

MANDEL SCHNITTEN.

ANNIE KNEEL.

4 eggs (whites only), beaten very light, to this add 1 pound sugar. Mix well, take out 1/4 of this mixture and set aside. To 3/4 add 1 pound almonds, grated, small piece of vanilla bean. Roll 1/4 inch thick, spread with the icing and cut in strips. Bake slowly.

VANILLA STICKS.

MRS. H. A. GERMANN.

1 pound icing sugar, whites of 5 eggs stiff, beat together, put sugar in. Put 1/2 cup of this aside for icing, add 1 pound chopped almonds, 15 cents worth of vanilla beans, cut them fine, put it on butter paper, roll it out, cut in sticks. After it is iced, bake in slow oven.

ALMOND KISSES.

MRS. CHARLES DELION.

1 cup butter, 2 cups white sugar, 4 cups flour, 3 eggs, 2 teaspoons baking powder, roll and then cut them with knife and put sliced almonds on top.

ALMOND MACAROONS.

MRS. A. W. MERNER.

Take 1 pound almonds chopped fine, (do not remove the skin), 1 pound powdered sugar, 1 ounce (scant) cinnamon. Mix all into the beaten whites of 5 eggs. Bake in slow oven.

LADY FINGERS.

MRS. KING.

1 cup white sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{4}$ cup sweet milk, 1 pint flour (or 3 cups), 2 teaspoons baking powder, 1 teaspoon vanilla. Beat butter, sugar and egg together until light. Add the milk, then the baking powder in the flour. Roll out with the hands, cut in strips and bake in a quick oven. Put a sprinkle of sugar on each finger, before baking.

OATMEAL MACAROONS.

MRS. T. E. MCLELAN.

1 tablespoon butter, 1 cup granulated sugar, 2 eggs, 2 cups rolled oats, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 1 teaspoon vanilla, $\frac{1}{4}$ cup flour to mix baking powder in. Drop with teaspoon into well-buttered pans and bake in a moderate oven. Chopped almonds are an improvement.

GERMAN RINGS.

MRS. L. MERRICK.

6 cups sifted flour, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 teaspoon baking powder, 1 teaspoon soda, 1 teaspoon salt, 1 egg, $1\frac{1}{2}$ cups rich sour milk. Mix flour, butter, sugar, salt, baking powder and soda together, add well beaten eggs and milk to dry ingredients. Cut in rings and fry in hot lard.

NUT MACARONIES.

MRS. WM. WAGNER.

Shell, chop and pound to a paste, 1 cup walnuts, measure after shelling. Beat to a stiff froth the whites of 2 eggs, and lightly mix in with them, 4 ounces of powdered sugar and the powder nuts. Drop on sheets of paper in tiny heaps, about size of quarter. Bake very gradually in a slack oven until they begin to color. While still warm, stick them together in pairs with a little white of egg. Any nuts may be used.

GINGER COOKIES.

MRS. FREEMAN.

1 cup sugar, 1 cup molasses, 1 cup butter, 1 egg, 1 tablespoon vinegar, 1 tablespoon ginger, 1 teaspoon soda dissolved in boiling water. Mix like cookie dough, rather soft.

CHOCOLATE COOKIES.

EMMA HOPP.

$\frac{1}{2}$ cup butter, 2 cups white sugar, 3 eggs, 1 cup grated chocolate, 3 teaspoons vanilla, 3 teaspoons baking powder, 3 cups flour. Take chocolate, sugar, flour and baking powder, mix well together, then stir in the wet mixture.

CHOCOLATE SNAPS.

MRS. H. RITTINGER.

Take the whites of 4 eggs and beat to a stiff froth, add a cake of grated chocolate, a cup of powdered sugar, $\frac{1}{2}$ cup of flour, 1 teaspoon of baking powder, and a few drops of vanilla. Drop $\frac{1}{2}$ teaspoon at a time into a buttered pan about 2 inches apart, and bake in a moderate oven.

GINGER SNAPS.

MRS. HV. GRABER.

1 cup brown sugar, 1 cup butter or lard, 1 cup molasses, 1 egg, 1 teaspoon ginger, 1 teaspoon soda in a little sour milk, 1 teaspoon cinnamon, $\frac{3}{4}$ tablespoon pepper, a little nutmeg. Flour enough to stiffen. Bake in hot oven.

LAP COOKIES.

MRS. P. UTTLEY.

1 quart syrup, 1 pint sweet milk, 1 pound sugar, 1 cup butter, $\frac{1}{2}$ pound almonds, orange, lemon and citron peelings, 1 tablespoon soda, 1 tablespoon cream of tartar, minced and spiced to taste. Boil milk sugar and syrup together, then add 4 pounds of flour.

PEPPER NUTS

MRS. H. RATIMAN.

Beat $\frac{1}{2}$ pound white sugar, with 1 whole egg and 2 yolks, and $\frac{1}{2}$ teaspoon soda for $\frac{1}{4}$ of an hour, then add 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{2}$ pound flour, and as much peeling as desired, roll out about $\frac{1}{4}$ of an inch thick and cut in small round cakes.

PEPPER NUTS.

MRS. A. GRABER.

1 egg, 1 cup sugar, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, $\frac{1}{2}$ teaspoon ginger, 1 teaspoon soda dissolved in a little milk. Flour enough to roll between your hands into small balls like marbles. Bake in a quick oven.

LEMON BISCUIT.

MRS. H. GRABER.

2 cups white sugar, 2 eggs, $1\frac{1}{2}$ cups lard, 3 cents worth hartshorn, 5 cents worth oil of lemon, 1 cup sweet milk, 1 pinch salt. Flour enough to stiffen.

WHITE COOKIES.

MRS. H. D. MCKELLAR.

4 eggs, 1 cup butter, 1 cup lard, $5\frac{1}{2}$ cups of flour, $\frac{1}{2}$ teaspoon of soda dissolved in 1 tablespoon of boiling water. Roll out thin, spread sugar on dough, cut and bake in quick oven.

YORK STATE COOKIES.

MISS ALICE EBY.

4 eggs, 1 cup butter and lard, 1 teaspoon soda, 2 teaspoons cream of tartar, 2 cups sugar, flour to roll.

Effie 4 cookies, 2 eggs 1 1/2 cup sugar 1 cup lard
3/4 cup melted butter 1/2 teaspoon soda 1/2 teaspoon baking powder
Good sandfull raisins or currants country to flavor
1912

COCOANUT COOKIES.

MRS. H. GRABER

2 cups white sugar, 2 eggs, 1 cup butter, 1/4 cup sweet milk,
1 cup cocoanut, 2 teaspoons baking powder. Flour enough to
roll.

DROP COOKIES.

MRS. GEO. REITZ.

1 1/2 cups sugar, 1 cup butter, 1 cup seeded raisins, 3 eggs,
3 cups flour, 2 teaspoons baking powder, 1 teaspoon cinnamon,
1 teaspoon nutmeg.

DROP COOKIES.

MRS. WM. WEILER.

3 eggs 1 1/2 cup sugar, 1 cup butter, 3 cups of flour, 1 cup
raisins chopped, 1 cup currants, 2 teaspoons baking powder, roll
out and bake quick.

GINGER COOKIES.

MES. AUGUST MAY.

1 egg, 1 cup brown sugar, 1 cup molasses, 1 cup lard, 1/2
cup sour milk, 1 teaspoon vinegar, 2 teaspoons soda, 2 teaspoons
vanilla. Roll out and bake.

GERMAN CHRISTMAS COOKIES.

MEDA OBERLANDER, SYRACUSE, N. Y.

1 pound brown sugar, 1 quart molasses, 3 eggs, 2 lemons,
juice and grated rind, 2 ounces citron, 1 teaspoon of all the spices,
1 tablespoon soda, 2 tablespoons brandy. Flour to make quite
stiff. Roll out the night before baking.

HERMIT COOKIES

LOTTIE RITTINGER.

3 eggs, 1 cup butter, 2 cups brown sugar, 1 cup chopped
raisins, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves,
flour to roll stiff, roll thin.

HERMITS.

MRS. H. GRABER.

3 eggs, 1 cup butter, 1 1/2 cups sugar, 1 cup of seeded chopped
raisins, a very little citron, chopped fine, 1 teaspoon each of
cloves, allspice flour enough to roll. Cut round.

Silly sugar cookies

1/2 cup sugar, 1 cup flour, 2 eggs, 3/4 cup cornstarch, 1/2 teaspoon soda, 1/2 teaspoon cream tartar flour

SUGAR COOKIES

MRS. CHAS. ADLOFF

1/2 cups sugar, 2 eggs, 1 teaspoon soda, 1 cup butter, 1/2 cup sour milk. Mix with flour just so you can roll. Then sprinkle with sugar and bake.

COOKIES

SUSAN SCHWARTZ

2 eggs, 1/2 cup of butter or 1/2 lard with butter, 1 cup white sugar, flavor with lemon, 3 teaspoons baking powder, sifted with flour to roll.

COOKIES

ADDIE M. WEAVER

3 cups flour, 3 tablespoons baking powder, 1/2 teaspoon salt, 1 large cup brown sugar, 1 cup butter, 2 eggs and milk enough to wet it. Flavor to taste with vanilla.

SOFT COOKIES

MARY SCHWARTZ

1 heaping cup of butter, 1 1/2 cups white sugar, 2 eggs, 3 tablespoons sour milk, a small teaspoon of soda, flour to roll, sprinkle with sugar.

MOLASSES COOKIES

MRS. JUL. HAGEN

4 eggs, 2 cups brown sugar, 3 cups molasses, 1 tablespoon soda, 1 tablespoon ginger, cinnamon, cloves, allspice. Flour to roll.

BOSTON COOKIES

MRS. J. COOK

1 cup butter, 1 1/2 cups sugar, 3 eggs, 1 teaspoon soda, dissolved in 1 1/2 tablespoons hot water, 3/4 cups flour, 1/2 teaspoon salt, 1 teaspoon cinnamon, 1 cup walnuts, 1/2 cup currants, 1/2 cup raisins. Cream butter and sugar together, add egg well beaten. Sift in flour, salt, cinnamon. Then add walnuts, raisins and currants chopped fine. Beat well, drop by spoon and bake in moderate oven. *1 cup dates*

FRUIT JUMBLES.

MRS. CRESSMAN.

2 cups sugar, 1 cup butter, 3 eggs, 1 cup currants, 2 teaspoons baking powder, flour enough to roll. Wash with sugar-water and strew with cocoanut before putting in oven.

FARMER'S DAUGHTERS' COOKIES.

MRS. CRESSMAN.

1 cup butter, 2 cups sugar, 1 cup sweet cream, 1 egg, 1 teaspoon soda, 1 teaspoon cinnamon. Mix soft and roll thin, bake in a quick oven.

CURRANT COOKIES.

MRS. J. LANG.

4 eggs, 2 cups of brown sugar, 1 cup of lard, 1 cup currants, 2 teaspoons soda, 2 teaspoons cream of tartar, enough flour to make a stiff dough.

ROCKS.

MRS. JUL. HAGEN.

3 eggs, 1 cup white sugar, 1 cup butter, 2 teaspoons baking powder. Flour to suit.

KISSES.

MRS. FRED SENGBUSCH.

2 eggs, $1\frac{1}{2}$ cups white sugar, $\frac{1}{2}$ cup butter, 2 cups flour, 1 teaspoon baking powder.

COCOANUT PUFFS.

MRS. CHARLES DELION.

Whites of 3 eggs, 1 cup of white sugar, 1 tablespoon of vanilla, 2 tablespoons of cornstarch, 2 cups cocoanut.

COCOANUT KISSES.

MRS. A. W. MERNER.

Whip well the whites of 4 eggs, 1 cup white sugar, then beat over steam till it forms a crust, then take off and add $\frac{1}{4}$ cup cornstarch, 1 teaspoon vanilla, 2 cups cocoanut, put on buttered paper and bake in a quick oven.

SUGAR COOKIES.

MRS. ED HELLER.

1 cup sugar, 1 cup butter, 1 cup sour cream, 1 teaspoon soda, 1 teaspoon carraway and flour to suit. Roll out and bake.

COCOANUT COOKIES.

MILLIE MUSSELMAN.

2 cups white sugar, 1 cup butter, 2 cups grated cocoanut, 2 eggs, 1 teaspoon baking powder. Mix with enough flour to roll easy, roll very thin, bake in a quick oven, but not brown.

OATMEAL COOKIES.

MRS. H. GRABER.

1 cup brown sugar, 1 cup butter, $\frac{1}{2}$ cup sour milk, 1 teaspoon oatmeal, 2 cups flour, 1 pound dates. Roll and put 1 date between each cookie.

OATMEAL MACAROONS.

MRS. H. D. MCKELLAR.

1 egg, $1\frac{1}{2}$ cups rolled oats, $\frac{3}{4}$ cup of granulated sugar, 1 desert spoon melted butter, 1 small teaspoon baking powder, vanilla and salt to taste. Bake on buttered tins, in small cakes.

CHEESE STRAWS.

MRS. MILLS.

4 ounces of flour, 4 ounces of grated cheese, 3 ounces of butter, salt and white pepper, dash of cayenne. Knead it altogether, roll thin, cut in strips like ladies fingers and bake a delicate brown.

PEANUT COOKIES.

VIOLET MAGER.

1 tablespoon butter, 2 tablespoons sugar, 2 tablespoons milk, 1 egg, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ cup peanuts. Beat butter to a cream, add sugar, milk and egg beaten, chopped peanuts. Drop by teaspoons on a buttered pan, and bake in a steady oven.

HAZELNUT CAKES.

MRS. A. W. MERNER.

Take 2 pounds hazelnuts chopped fine, a little flour, (should they fall add a little more flour), whites of 4 eggs, 1 pound white sugar. Bake in slow oven.

WALNUT WAFERS.

MRS. SIMPSON MERNER.

$\frac{1}{2}$ pint brown sugar, $\frac{1}{2}$ pint walnut meats, 3 tablespoons flour, 1 teaspoon salt, 2 eggs. Beat eggs and then add sugar, salt, walnuts and flour. Drop from a spoon on buttered brown paper. Bake until brown.

ROCKS.

MRS. V. M. BERLET.

3 eggs, $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup butter, 1 cup chopped dates, 1 cup chopped walnuts, 1 cup chopped raisins, 1 teaspoon cream of tartar, 1 teaspoon soda sifted in $2\frac{1}{2}$ cups flour. Drop a teaspoon in pan and bake.

SUGAR COOKIES.

MRS. J. LANG.

1 cup brown sugar, 1 cup butter, 3 eggs, 1 teaspoon soda, enough flour to make dough stiff.

WALNUT SQUARES.

MRS. C. STEIN.

1 cup light brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 teaspoons baking powder. Bake in a long pan when cold cut in squares. Ice with confectioner's sugar, and sprinkle thickly with chopped walnuts.

NUT BALLS.

MRS. GEO. REITZ.

1 pound filberts, 1 pound white sugar, whites of 4 eggs, beaten to a stiff froth. Mix altogether, then form into little balls.

PEANUT WAFERS.

MRS. CHAS. ADLOFF.

Chop fine, 1 pint of peanuts, add 3 well beaten eggs, 2 table-
spoons milk, a pinch of salt, 1 cup sugar, 2 tablespoons butter.
Then add flour to make a soft dough. Cut in strips and sprinkle
with sugar.

SPRINGLEN.

LIZZIE WUEST.

4 eggs, 1 pound flour, 1 pound white sugar, $\frac{1}{4}$ teaspoon
anise seed, a little amonia. Beat sugar and eggs 1 hour. Roll
out and let stand over night, then bake. *a little butter*

WAFFLES.

MRS. ED. MERNER, N. HAMBURG.

1 pint flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt,
2 tablespoons butter, 3 eggs, $1\frac{1}{2}$ cups milk. Mix all dry ingredi-
ents together and sieve them. Work in the butter with the
tips of fingers, separate the yolks from whites of eggs, add milk
to the yolks. Then add the mixture to the dry ingredients, add the
whites of eggs lastly. Have the waffle iron hot, and thoroughly
greased. Turn lower part of waffle iron over and bake on the
other side. When brown serve hot with butter, or syrup.

SNOW WAFFLES.

MRS. GEO. RUMPEL.

Cream, $\frac{1}{2}$ cup butter, 1 cup sugar, yolks of 10 eggs, 1 at a
time, a pinch of salt, grated rind of 1 lemon, 6 pounds of flour.
Mix together well, thin this with 1 pint of cream, lastly add
beaten whites of the 10 eggs. Bake on top of stove in a waffle
iron. This recipe is for a large family and may be reduced $\frac{1}{2}$
to $\frac{1}{4}$ the amount.

ALMOND BREAD.

MRS. WM. RITTINGER.

3 cups white sugar, 1 pound butter, 1 pound shelled almonds,
8 eggs, 1 teaspoon baking powder. Flour enough to roll.
Stir yolks, butter and sugar to a cream, beat the whites to a
stiff froth, add flour and whites last. Cut in strips and bake.

CHOCOLATE ECLAIRS.

MRS. C. H. DOERR.

Into a granite sauce-pan, put $\frac{1}{2}$ a pint of milk, $\frac{1}{2}$ well rounded tablespoons butter, and 1 tablespoon sugar, place on the stove. When this boils up, add $\frac{1}{2}$ a pint sifted flour, cook for 2 minutes, beating well with a wooden spoon. It will be smooth and velvety at that time. Set away to cool, when cool, beat in 4 eggs, 1 at a time. Beat vigorously for about 15 minutes. Try a small bit of the paste in the oven, and if it rises in the form of a hollow ball, the paste is beaten enough, whereas, if it does not, beat a little longer. Have tin sheets or shallow pans slightly buttered. Have ready, also a tapering tin tube, with the smaller opening about $\frac{3}{4}$ of an inch in diameter. Place this in the smaller end of a conical cotton pastry bag. Put the mixture in the bag, and press out on buttered pans, having each éclair nearly $\frac{3}{4}$ inches long. There should be 18, and they must be at least $\frac{1}{2}$ inches apart, as they swell in cooking. Bake in a moderately hot oven for about 25 minutes. Take from the oven, and while they are still warm coat them with chocolate. When cold, cut open on the side, and fill with either of the following described preparations.

Filling No. 1. Mix in a bowl $\frac{1}{2}$ a pint of rich cream, 1 teaspoon of vanilla, 4 tablespoons sugar. Place the bowl in a pan of ice-water and beat the cream until light and firm using either an egg beater or a whisk.

Filling No. 2.—Put $\frac{1}{2}$ a pint of milk in the double boiler and place on fire. Beat together until very light, 1 level tablespoon flour, $\frac{1}{2}$ a cup sugar and 1 egg. When milk boils, stir in this mixture, add 1 teaspoon salt, and cook for 15 minutes, stirring often. When cold, flavor with 1 teaspoon of vanilla.

NUT COOKIES.

EMMA SCHENK, AYTON, ONT.

1 cup butter, $1\frac{1}{2}$ cups sugar, 3 eggs, $2\frac{1}{2}$ cups flour, 1 teaspoon soda, dissolved in a little warm water, 1 cup dates, 1 cup walnuts, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, chop nuts and dates, drop small quantities on buttered tins.

CREAM PUFFS.

MRS. AUGUST MAY.

$\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup sifted flour, 2 eggs, 1 teaspoon butter. Put water and butter in sauce pan when bubbling add flour, cook until it forms balls on a spoon, cool, add egg 1 by 1, beat well and drop from tips of spoon, on buttered pan, bake $\frac{1}{2}$ to $\frac{3}{4}$ of an hour.

Cream for above. 1 cup milk, 1 tablespoon cornstarch, 1 egg, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ teaspoon salt, 1 teaspoon butter. Heat milk, cook 10 minutes, add sugar and salt, beat egg, then add to the other mixture.

CREAM PUFFS.

MRS. WM. RITTINGER.

$\frac{1}{2}$ cup butter, in 1 cup hot water, put in a small granite dish, on stove to boil, while boiling stir in 1 cup flour, take off let cool, when cold stir in 3 eggs, 1 after the other without beating. drop on buttered tins, bake in hot oven 20 or 30 minutes.

Filling. 1 cup milk, 1 egg, $\frac{1}{2}$ cup sugar, thicken with cornstarch and flavor with vanilla.

CREAM PUFFS.

CLARA HAGEN.

1 $\frac{1}{2}$ cups flour, 2 $\frac{3}{4}$ cups butter, $\frac{1}{2}$ pint water, boil water and butter together, stir in flour while boiling, let it cool, add 5 well beaten eggs, drop in tins, bake in a quick oven. When cool fill with the following:

1 pint milk, 1 cup sugar, 2 $\frac{3}{4}$ cup cornstarch, 2 eggs, beat sugar, eggs and flour together, stir in the milk while boiling. Flavor with lemon or vanilla.

CHOCOLATE ECLAIRS.

MRS. W. H. BREITHAUPT.

Into a granite saucepan put $\frac{1}{2}$ cup butter, and 1 cup of boiling water. Place over fire and while boiling, stir in 1 cup of flour, stir over fire until smooth, then put away until partly cool. Break in 3 eggs, 1 at a time and beat till smooth. Bake in greased tins and pretty hot oven for 25 minutes. When cool, split open, fill with whipped cream and ice with chocolate icing.

Afternoon Tea Cakes

(tablespoons butter, 1 cup flour, 1 teaspoon B. powder, 1/2 cup sugar, 1 egg, 1/2 cup milk, 1/2 cup soda, 1/2 cup white of 2 eggs) (1 teaspoon vanilla put yet of egg in last)

THE BERLIN COOK BOOK.

ICING FOR ECLAIRS.

MRS. C. H. DOERR.

Put in a small granite-ware pan, half a pint of sugar and 5 tablespoons cold water. Stir until the sugar is partially melted, and then place on the stove, stirring for $\frac{1}{2}$ a minute. Take out the spoon, and watch the sugar closely. As soon as it boils, take instantly from the fire and pour upon a meat-platter. Let this stand for 8 minutes. Meantime, shave into a cup 1 ounce of Chocolate, and put it on the fire in a pan of boiling water. At the end of 8 minutes, stir the sugar with a wooden spoon until it begins to grow white and to thicken. Add the melted chocolate quickly, and continue stirring until the mixture is thick. Put it in a saucepan, and place on the fire in another pan of hot water. Stir until so soft that it will pour freely. Stick a skewer into the side of an eclair and dip the top in the hot chocolate. Place on plate and continue until all the eclairs are glazed. They will dry quickly. Do not stir the sugar after the first $\frac{1}{2}$ minute, and do not scrape the sugar from the saucepan into the platter. All the directions must be strictly followed.

COCOA STICKS.

MRS. J. LANG.

4 tablespoons butter, 1 tablespoon lard, $\frac{3}{4}$ cup sugar, 1 egg, 1 tablespoon milk, 1 tablespoon vanilla, 5 teaspoons cocoa, $\frac{1}{8}$ teaspoon baking powder, $\frac{1}{4}$ to $\frac{1}{2}$ cup of sifted pastry flour.

GINGER SNAPS.

MRS. A. W. WITTMAN.

2 cups white or brown sugar, 2 cups molasses, 1 cup butter, and lard mixed, $\frac{1}{2}$ cup hot water with 1 tablespoon soda, 1 teaspoon ginger, flour to roll.

KISSES.

MISS N. DECKER.

1 egg, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, flour enough to make a stiff dough, drop on tins and sprinkle over with powdered sugar. Bake in a quick oven.

COCOA STICKS.

MRS. C. H. DOERR.

6 tablespoons butter, $\frac{3}{4}$ cup sugar (scant), 1 egg, 1 table-
 spoon milk, 1 teaspoon vanilla or pinch cinnamon, 5 teaspoons
 cocoa, $\frac{1}{8}$ teaspoon baking powder, 1 tablespoon milk, $1\frac{1}{4}$ to $1\frac{1}{2}$
 cups sifted pastry flour. Cream the butter until soft, add sugar
 gradually and beat well, add the beaten egg, milk and vanilla,
 mix thoroughly. Sift cocoa, baking powder, and a pinch of
 salt, with about $\frac{1}{2}$ cup flour, stir this into the mixture first,
 then use the remainder of the flour, and more if necessary, to
 make a firm dough, that will not stick to the fingers. Set on ice
 to harden. Sprinkle the board with cocoa and a very little
 sugar. Use small pieces of the dough at a time, toss it over the
 board to prevent sticking, roll out thin, cut in strips about $\frac{1}{2}$
 inch wide and 3 inches long. Place closely in pan and bake in
 moderately hot oven 3 or 4 minutes. Great care should be taken
 in the baking to prevent burning. It is advisable to gather the
 scraps after each rolling, if soft, and set away to harden, for
 fear of getting in too much cocoa, thus making them bitter. The
 colder and harder the dough is, the better it can be handled,
 therefore it can be made the day before using.

SOFT COOKIES.

MRS. J. DECKER.

1 heaping cup butter, $1\frac{1}{2}$ cups sugar, 2 eggs, 3 tablespoons
 sour milk, a small teaspoon soda, and as little flour as will roll
 them out, do not roll them thin.

GINGER COOKIES.

MRS. GOOD.

1 cup lard, 1 cup brown sugar, 1 egg, 1 cup molasses, 2
 teaspoons soda dissolved in $\frac{1}{3}$ cup of hot water, $4\frac{1}{2}$ cups flour.
 Beat lard, sugar, egg and molasses together, and then add hot
 water and soda, and flour. Drop from a spoon.

SPICE COOKIES.

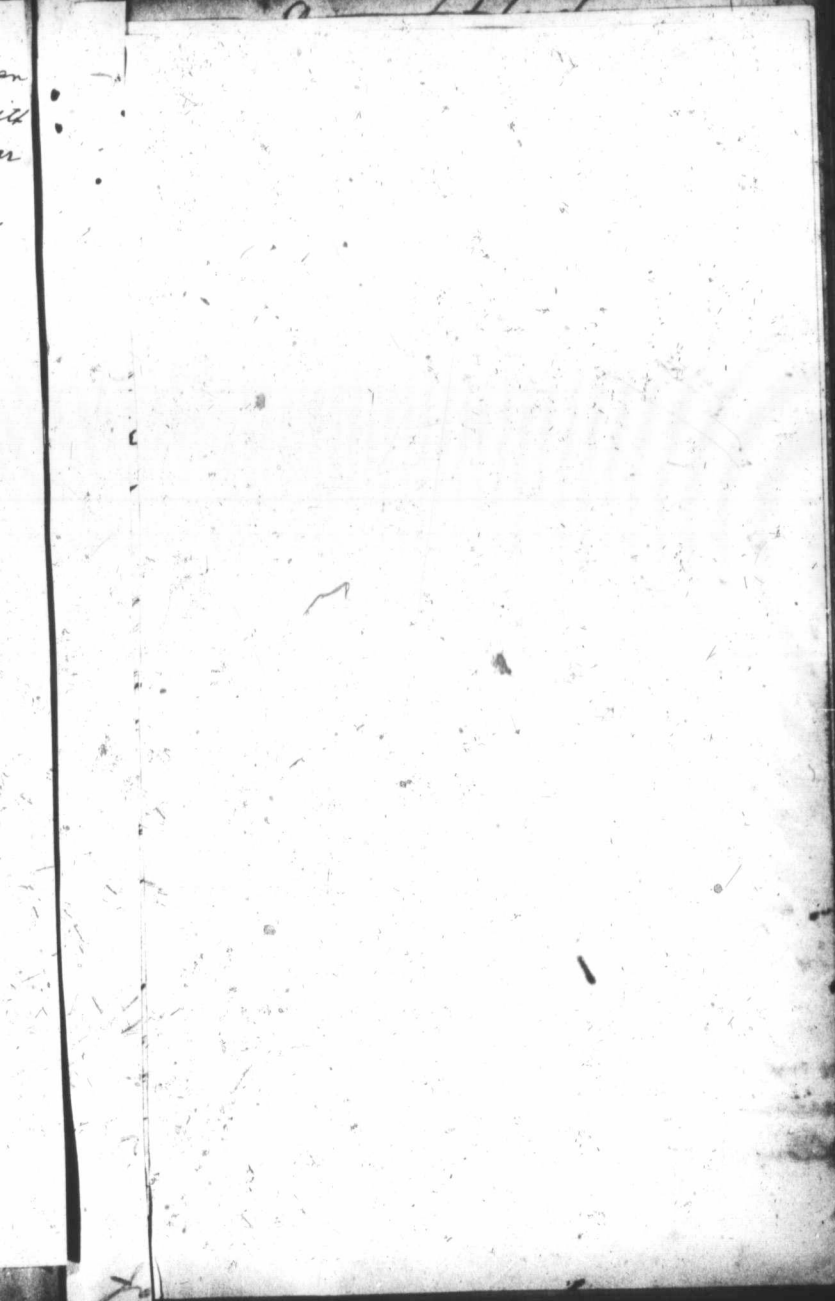
MISS ED. HELLER

4 eggs, 3 cups sugar, 4 tablespoons sour milk, 1 cup butter,
 1 teaspoon each of cloves, cinnamon, allspice and nutmeg, 1
 teaspoon soda, 1 teaspoon cream of tartar, $3\frac{1}{2}$ cups flour.

Cinnamon Tarts

1 lb 6 oz sugar or 1 lb almonds 1 tbs of cinnamon
fill of one lemon wash almonds and dry with
cloth grind 6 eggs white beat or a ad sugar
lemon cinnamon take $\frac{1}{2}$ out and add
nuts salt cup in stars and put icing on
top and bake slowly

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Kara. is

1 cup butter cut cold with 1/2 cup sugar, well
beaten egg beat 15 minutes, level of salt
has been in and 1 cup flour beat 15 minutes

3/4 cup milk fill up with milk 2 spoon
butter & table spoon W. sugar 1 teaspoon
salt & 1/2 teaspoon B. put. Flour enough for
a white cake take 1/2 hr

Mrs. Hagan Chocolate Bars

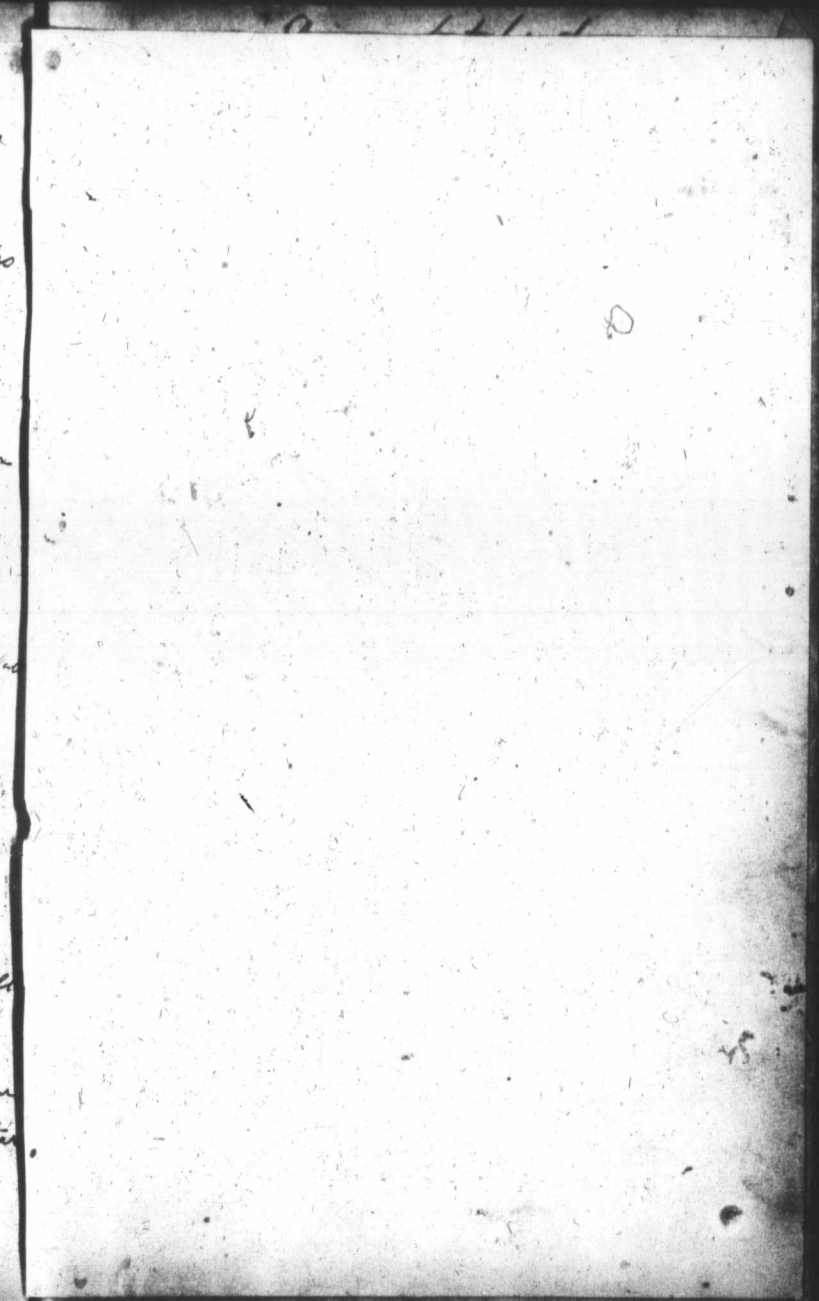
1 cup melted butter & squares melted butter, chocolate
1/2 cup W. sugar 3/4 cup flour sifted with 1/2 tsp
B. put. salt 3 eggs beaten lightly 1 cup
chopped nuts & nut from vanilla & almond thin
in shallow pan cut whole hot roll in 1/2 cup
sugar

Mrs. Collins Oatmeal Cookies

1 cup B. sugar & oatmeal 1 cup
shortening 1 egg 1 teaspoon soda pinch of salt

Mrs. Keller's Cookies

1 cup W. sugar 1 egg 3/4 cup shortening 1 teaspoon
cream 1 teaspoon soda 1 teaspoon cream of tartar
flour to stiffen roll thin





Dara short bread

1/2 cup butter, 1/2 cup lard, 1 cup Sugar, 1 well beaten
egg and these four for about 5 minutes
of salt 1/2 teaspoon B powder 1/2 cup
of flour for about 5 minutes

Good Apples cake

1/2 lb each of milk water & table
salted butter & table sugar 1/2 cup
sugar salt 1/2 teaspoon B powder
1/2 cup of flour 1/2 cup of milk 1/2 cup
of sugar 1/2 cup of butter

1/2 cup of butter & 1/2 cup of sugar melted
1/2 cup of flour 1/2 cup of sugar 3/4 cup of flour
1/2 cup of butter 1/2 cup of sugar
1/2 cup of flour 1/2 cup of milk
1/2 cup of vanilla spread thin & salt
1/2 cup of sugar 1/2 cup of butter
with chocolate icing 300 of

James' recipe

1/2 cup of sugar 1/2 cup of butter 3/4 cup of flour
1/2 cup of sugar 1/2 cup of flour 1/2 cup of milk

Mrs Collins' Oatmeal cookies

1/2 cup of sugar 2 cup of Oatmeal 1 cup of
flour 1/2 cup of shortening 1 egg 1 teaspoon Soda
1/2 teaspoon of salt

Mrs Miller's White Date Cookies

1/2 cup of sugar 1 egg 3/4 cup of shortening & 1/2 cup
of flour 1/2 cup of milk 1/2 cup of butter
1/2 cup of sugar 1/2 cup of flour

CREAMS AND ICES.

ICE-CREAM.

2 quarts sweet milk, 1 pint sugar, 1 egg, 1 pint sweet cream, $\frac{1}{3}$ cup flour, $\frac{1}{2}$ cake chocolate or $\frac{1}{2}$ dozen crushed bananas, or 8 large peaches, or $\frac{1}{2}$ pound chopped English walnuts, or 1 teaspoon vanilla. Put milk in double boiler, mix sugar, and flour thoroughly, add the well beaten egg. If too dry, add a little cold milk. When milk is hot in boiler add flour and sugar, and let cook 20 minutes. Set aside to cool, add cream and fruit just before freezing.

VANILLA ICE CREAM.

MRS. GEO. POTTER.

Place in a double boiler 2 quarts of sweet milk, mixed with 3 cups sugar, $\frac{1}{2}$ cup flour, 4 eggs, beat sugar, flour, eggs, together before you mix with milk. When this thickens take off and let cool. When cold, add 1 quart sweet cream and vanilla to taste. Freeze.

SOUFFLE ICE CREAM.

MRS. H. D. MCKELLAR.

To the yolks of 6 well beaten eggs, add 1 cup of strained raspberry juice, set the bowl in a pan of hot water and whip steady over a slow fire until the mixture is thick enough to coat the back of a spoon. Transfer the bowl to a pan of cold water and continue the whipping until the mixture is cold and thick. Put $1\frac{1}{4}$ pounds sugar in a clean saucepan, add $\frac{3}{4}$ cup of boiling water and boil steady, but slowly until a little dropped into a bowl of cold water can be rolled between the fingers in a soft ball. Set the saucepan in a bowl of cold water for 2 or 3 minutes to cool, then pour over the stiffly whipped whites of 2 eggs and beat until the mixture is cold and stiff. Stir this into the first mixture with 1 tablespoon lemon juice, and 1 pint of stiffly whipped cream, add lightly 1 cup of fresh raspberries, turn into a mould slightly oiled with sweet almond oil. Cover and nudge the edges with a buttered cloth. Bury in ice and salt away for 2 hours before serving.

CARAMEL ICE CREAM.

MRS. A. J. DREHER.

1 quart cream, 2 cups milk, 1 1/3 cups sugar, 1 egg, 1 table-spoon flour, 1/8 teaspoon salt, 1 1/2 table-spoons vanilla. Prepare same as vanilla ice cream, using 1/2 sugar in custard and the other 1/2 caramelize, add slowly to hot custard.

To caramelize sugar:—put in a smooth granite sauce-pan, place over hot part of stove, stir constantly until melted and of the color of maple syrup. Care must be taken to prevent sugar from adhering to sides of pan, or spoon.

MAPLE MOUSSE. (good).

CLARA STOECKER.

1 cup of maple sugar, 4 well beaten yolks, bring syrup to a boil and pour over beaten eggs, return to fire and cook well let cool then add 1 pint cream whipped stiff. Mix and set in mould to freeze.

ORANGE SHERBET.

FREDA ALDRICH.

12 oranges, 2 lemons, 1 pint sugar, 1 quart water, 1 table-spoon of gelatine soaked in a little cold water when dissolved pour over 1 cup boiling water, and add the juice of oranges and lemons, sugar and rest of water, boil all together for a few minutes. Let cool, and when cold put in freezer and start freezing. When partly frozen and the beaten whites of 3 eggs continue freezing, until frozen solid.

Any fruit sherbet may be made this way.

LONDON SHERBET.

MRS. W. M. CRAM.

Boil 2 cups sugar with 2 cups of water for 10 minutes, and pour it over a 1/3 of a cup of seeded and finely chopped raisins. Cool and add 1 cup of fruit syrup, (from a can of peaches, pears, strawberries or pineapple), and a 1/4 of a nutmeg grated. Freeze to a mush, then add 1/4 cup of port or sherry, 1/4 cup orange juice and whites of 3 eggs beaten to a stiff froth. Continue freezing.

MAPLE MOUSSE.

MISS STOECKER.

1 cup maple syrup, 3 yolks of eggs, boil syrup and eggs. Add pint of whipped cream. Pack in ice 4 hours before serving.

PINE APPLE SHERBET.

MRS. M. C. SCOTT.

1 can grated pineapple, whites of 3 eggs, juice of 3 lemons and 2 oranges, 3 pints of sugar, dissolve sugar in 1 pint water and boil to syrup, allow syrup to cool and add pineapple and fruit juices, strain through cloth, put in freezer, as it commences to freeze add whites of eggs well beaten.

FRUIT SHERBET.

MRS. A. W. SMITH.

1 quart sugar, 1 quart water, boil to syrup, 1 can grated pineapple, 1 can peaches, pour juices into the syrup, chop peaches, juice of 3 lemons, whites of 3 eggs beaten stiff, 1 quart cold water, and freeze.

CURRANT SHERBET.

MRS. MCKELLAR.

Boil together for ten minutes 1 pint of water and 1 pound of sugar, skim, cool and add 3 cups of currant juice. Turn into a freezer, and when $\frac{1}{2}$ frozen, add the whites of 3 eggs whipped to a stiff froth with 3 tablespoons of powdered sugar. Continue turning until very firm, take out the dasher, pack and set aside for 2 or 3 hours before using.

MILK SHERBET.

MEDA OBERLANDER.

6 lemons, the juice of which is squeezed on 4 cups sugar. Let this simmer with peelings of lemons and 1 pint of water. Scald 2 quarts of milk, with 2 tablespoons of flour, and 1 cup of sugar. When cold put in freezer and start freezing when it begins to stiffen, add syrup of lemons and sugar, let peels out. Finish freezing. Very good.

SULTAN ROLL FROZEN PUDDING.

MRS. T. E. MCLELLAN.

1 quart sweet cream, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sultana raisins, $\frac{1}{4}$ cup rolled walnuts. Flavor with wine or brandy, add candied cherries if wished. Whip the cream very stiff, add the other ingredients, put into mould and freeze for 2 hours. Turn out and slice.

GINGER ICE.

ELIZABETH MILLAR.

Boil 1 pound ginger and 1 quart water together for 5 minutes, then add juice of 3 lemons, strain and stand aside to cool, when very cool, add $\frac{1}{2}$ cup finely chopped preserved ginger and 4 tablespoons syrup, freeze as ordinary water ice.

LEMON WATER ICE.

MRS. A. O. BOEHMER.

4 large juicy lemons, 1 quart of water, 1 orange, $1\frac{1}{2}$ pounds of sugar. Put sugar and water on to boil. Chip the yellow rind from three lemons and the orange, add to the syrup, boil 5 minutes and stand away to cool. Squeeze the juice from the orange and lemons, add it to the cold syrup, strain it through a cloth and freeze.

CURRANT ICE.

MISS HAPPEL.

1 pint of currant juice, 1 pound of sugar, and 1 pint of water, put in freezer, and when partly frozen, add the whites of 3 eggs.

COCOANUT BAVARIAN CREAM.

MRS. H. J. SIMS.

1 cup cream, $1\frac{1}{2}$ cups cocoanut, 1 cup sugar, $1\frac{1}{2}$ cups milk, $\frac{1}{2}$ package of gelatine. Soak gelatine in a cup of milk then add sugar and cocoanut mixed with the other $\frac{1}{2}$ cup milk, and lastly the whipped cream and pour into a mould.

PINE APPLE CREAM.

MRS. GEO. FISCHER.

Whip 1 quart of cream very stiff, add $\frac{1}{2}$ box of gelatine, dissolved in 1 quart of pineapple juice. Chop pineapple fine and mix with above.

RASBERRY CREAM.

MRS. H. D. MCK.

Mash 1 pint of washed berries, add 1 tablespoon of powdered sugar, let stand for $\frac{1}{2}$ an hour, then rub through a sieve. Scald 1 cup of milk, add 3 tablespoons of sugar and $\frac{1}{2}$ of a box of gelatine, which has been soaked in $\frac{1}{2}$ of a cup of cold water. Stir until dissolved and strain. When cool add the raspberry pulp, into a wetted mould. Serve garnished with whipped cream and fresh berries.

AMERICAN CREAM.

MRS. W. H. BOWLBY.

$\frac{1}{2}$ box gelatine soaked in 1 quart of sweet milk for $\frac{1}{2}$ an hour, then let it come to a boil, set it off the stove so that it will not be boiling when the eggs are put in, add yolks of 4 eggs, beaten with 4 tablespoons of sugar. Replace on the stove to get hot again but not to boil, and then add the beaten white with 4 tablespoons of sugar. Flavor and pour into moulds.

ITALIAN CREAM.

MÉTA OBERLANDER.

$\frac{1}{2}$ pint cream, $\frac{1}{2}$ ounce gelatine, 1 ounce sugar, $\frac{1}{2}$ inch stick cinnamon, $\frac{1}{2}$ gill milk, yolks of 3 eggs, grated rind of $\frac{1}{2}$ lemon. Soak gelatine in milk 10 minutes, then melt over hot water. Place cream in a saucepan, add to it lemon rind, sugar and cinnamon, allow it to boil, then take pan from fire, beat the yolks well and pour over hot milk and gelatine. Pour all into cream, return to fire and stir well 3 minutes, not allow to boil. Remove from fire, take out cinnamon and stir all till cold and pour into moulds.

FRUIT CREAMS.

MISS H. O. BOULLEE.

Peel 4 or 5 bananas, mash, put through a sieve, add juice of 2 oranges and as much of the pulp as you wish, juice of 1 lemon, 1 small wine glass of sherry wine, 1 cup of sugar, $\frac{1}{4}$ tablespoons of powdered gelatine, dissolved in $\frac{1}{2}$ cup boiling water. Cool, stirring constantly, lastly add 2 cups of whipped cream.

BURNT CREAM.

MRS. J. R. EDEN.

Put 1 cup of sugar in a dish on the stove, and stir constantly until it is all dissolved, and becomes a deep brown. Add 2 cups of hot milk, and stir until thoroughly mixed. Then stir in 2 tablespoons cornstarch. Add almonds or walnuts chopped fine. Serve with whipped cream.

SWANS' DOWN CREAM.

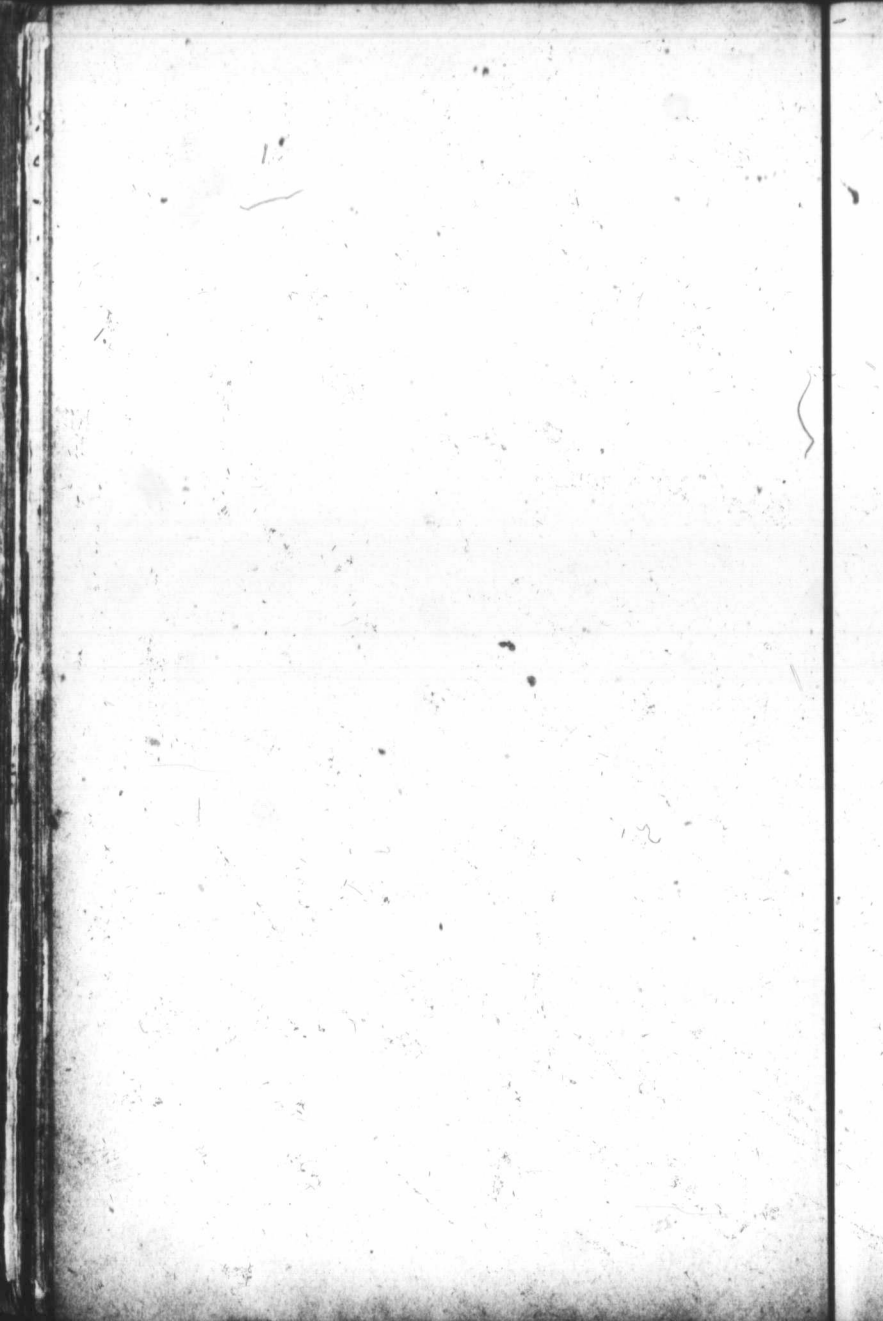
CLARA RIDDELL.

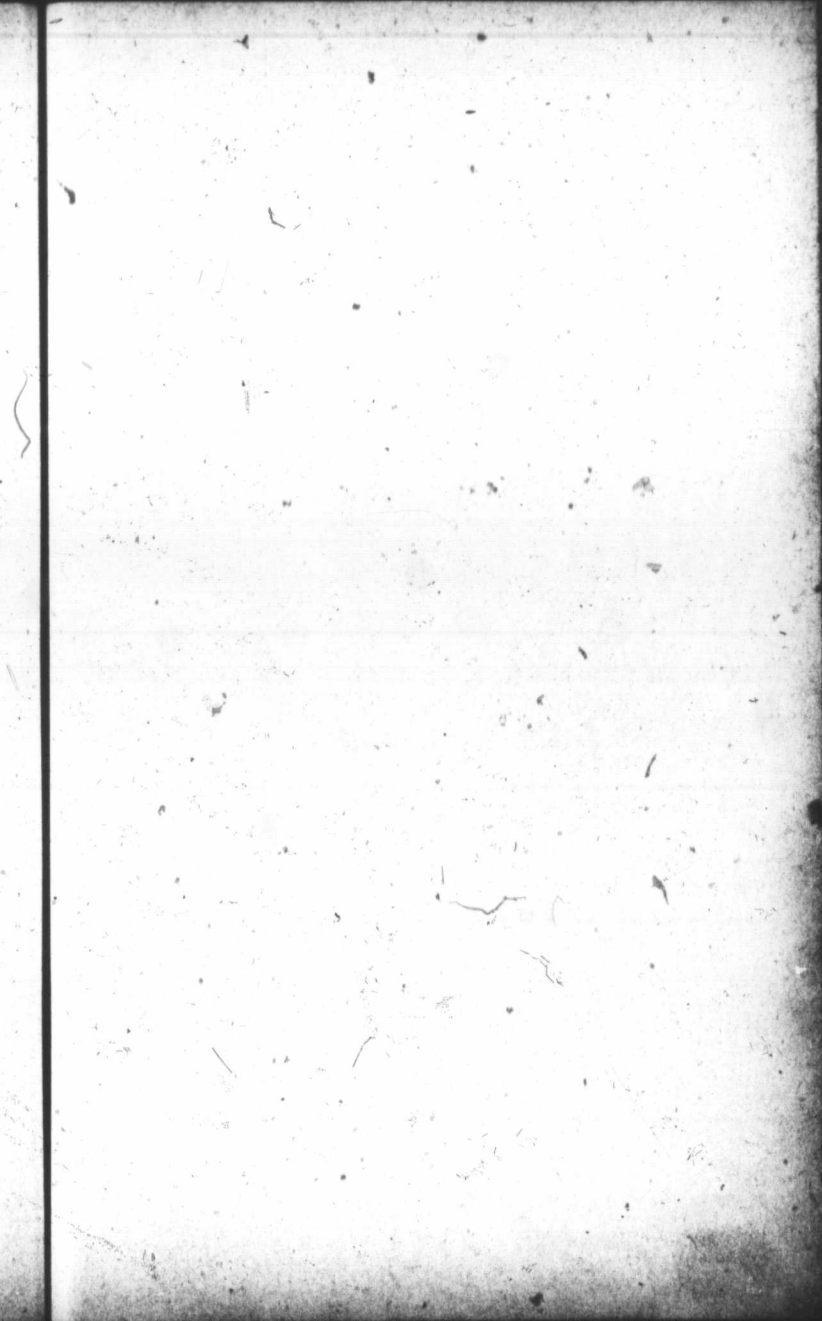
1 pint whipped cream, whites of 3 eggs beaten to a stiff froth, 1 cup icing sugar, $\frac{1}{2}$ teaspoon almond flavor. Just before serving beat together in a bowl set in chopped ice. Heap in a glass dish, keep on ice until eaten. Very much like ice cream.

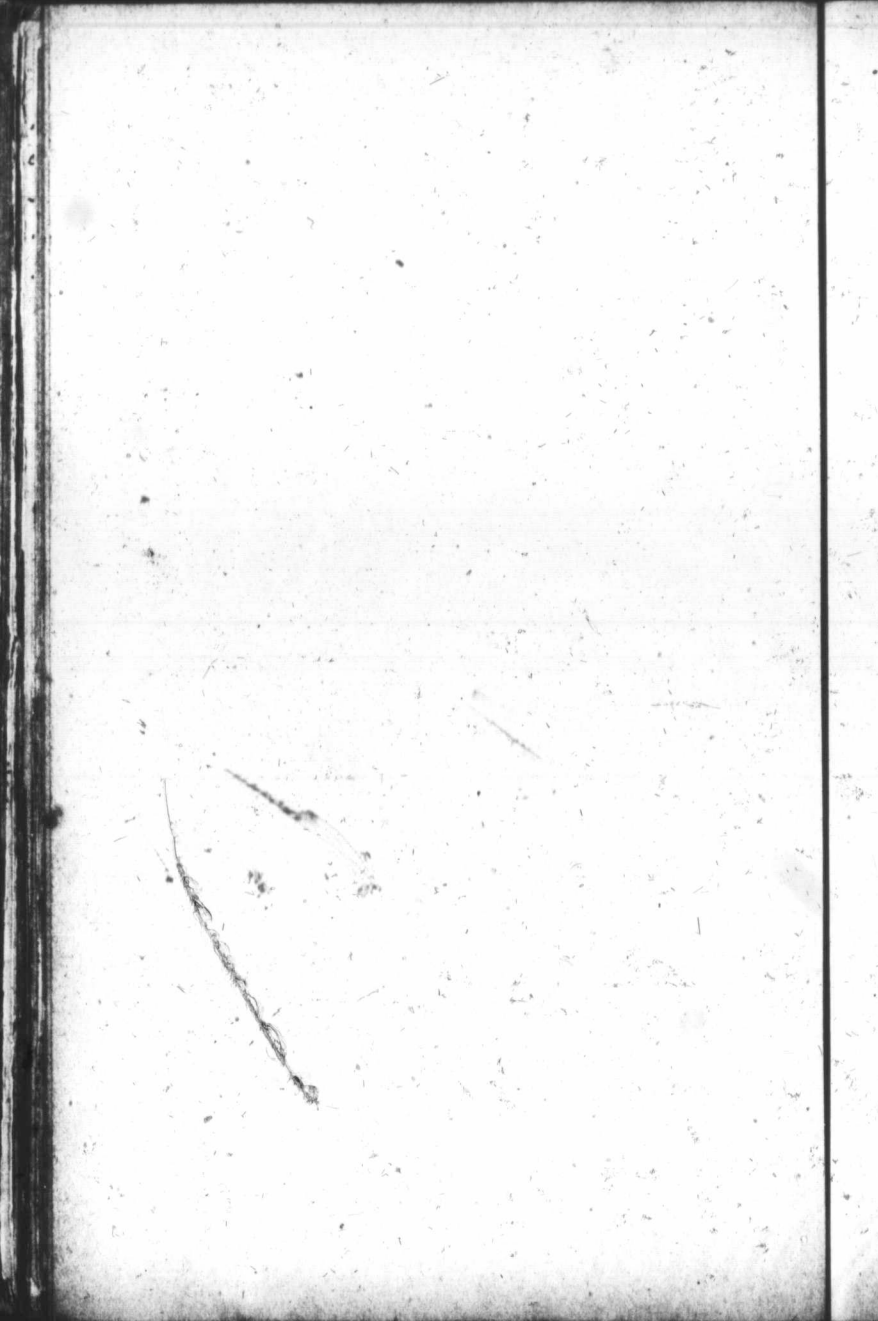
WHIPPED CREAM.

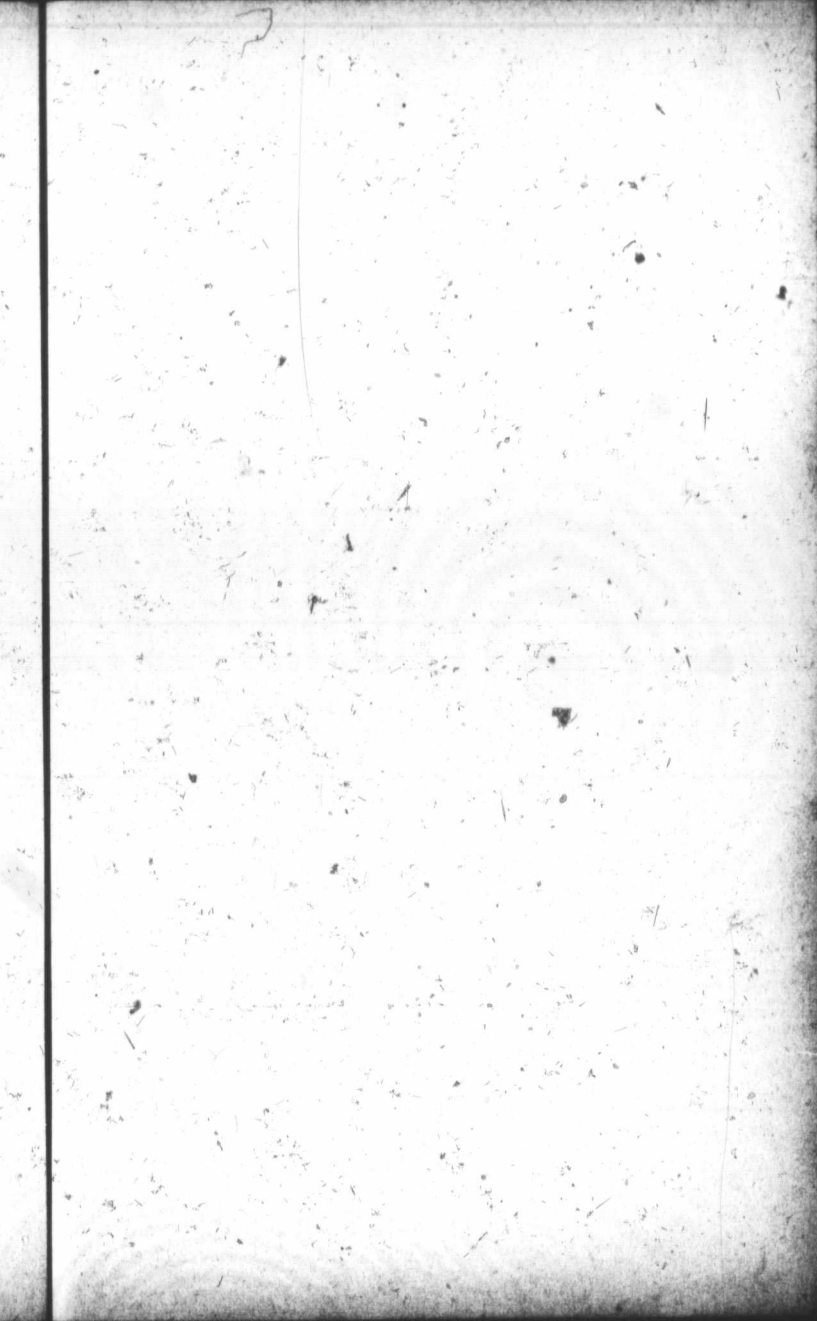
MRS. P. KNELL.

3 coffee cups of good thick sweet cream, $\frac{1}{2}$ cup of powdered sugar, 3 teaspoons of vanilla, whip it to a stiff froth. Dissolve $\frac{3}{4}$ of an ounce of best gelatine in a teacup of hot water, when cool pour it in the cream, stir it gently from the bottom upwards, cutting the cream into it until it thickens. The dish which contains the cream should be set in an other dish containing ice water or cracked ice. When finished pour into moulds, and set on ice or in a very cold place.









FRUITS IN VARIOUS WAYS.

RIGHT WAY TO USE DRIED FRUITS.

Californians would spurn a mess of dried fruit put upon the stove to stew as has been our custom when we deigned to cook them at all. They claim twenty-four to thirty-six hours is none too long to soak the fruit in clear cold water, and those of us who have eaten it after such treatment can substantiate the claim. The soaking restores the fruit to its original size and flavor. The fruit is then allowed to simmer gently for a few minutes in the water in which it has been soaked. Try this with California prunes, and you will be surprised at their sweetness, requiring no sugar, for the ordinary taste.

Perhaps no fruit loses so much of its lusciousness as the peach in drying, canning or preserving, and yet the dried peaches which have been soaked the prescribed hours and served with sugar and cream, almost defy detection. Its half-sister, the apricot, is also most delectable when so prepared.

So many who have tried and failed to make an appetizing dish for the children from the dried fruits will find the solution in the soaking for hours and the simmering for minutes. The golden rule is never to throw away the water in which the fruit has been soaked, for in it lies half the virtue of your "sauce;" simply rinse the fruit thoroughly before putting it to soak.

COLD APPLE SHORT CAKE.

To make the cake, take one quart of sifted flour and rub thoroughly into it two teaspoons of baking powder $\frac{1}{2}$ a teaspoon of salt, butter the size of an egg. Mix into soft dough with sweet milk. Bake in buttered pie pan. When done and cool, split with a knife and spread both halves with butter. Cover the lower half with nice cold stewed apples that the juice has been drained from, sprinkle plentifully with white sugar and place the other half of the short cake on top of this, crust down, cover with the stewed apples, and sprinkle over with sugar. Serve with rich, sweet cream.

A DOZEN WAYS TO SERVE APPLES.

Apples are a delicious fruit, and one that can generally be readily obtained. They are very healthful, and every one ought to use as many as possible on their bill of fare. There are many different ways of using them, a few of which are given herewith.

BAKED APPLE DUMPLINGS.

Make a crust of one quart of flour, 1 teaspoon of baking powder, butter or lard the size of an egg, and a pinch of salt. Rub all together and add enough of sweet milk to make a middling stiff dough; roll out about half an inch thick and cut into square pieces the size of a large saucer. Place 2 or 3 tablespoons of finely chopped apples in the centre of the dough, sprinkle with a little flour, lay some little pieces of butter on the apples, add a couple of tablespoons of sugar to each dumpling, flavor with lemon or cinnamon, then draw up the corners of the dough and pinch the edges together. Put into a large flat pan, giving room to swell. Sprinkle a little sugar and a few bits of butter over the top and pour into the pan half a pint of warm water. Bake until a nice brown. Serve hot with hot pudding sauce.

These puddings can be made smaller, each one just the size for one person.

SAUCE OF APPLE DUMPLINGS.

One teaspoon of sugar, $\frac{1}{2}$ a teacup of butter, 2 teaspoons of cornstarch or sifted flour, cream the butter and sugar together, and add the sifted flour and 3 tablespoons of sweet cream. Mix thoroughly and pour in slowly 1 teacup of boiling water, stirring constantly. Flavor with lemon or nutmeg, and serve warm with the dumplings.

APPLE CUSTARD PIE.

For the filling take 1 pint of sweet milk, 1 pint of smooth apple sauce well sweetened, and 3 eggs. Beat the eggs, sugar and then the apples together. Then add the milk and flavor with lemon or cinnamon. Bake with one crust. This quantity will make two middling sized pies.

DRIED APPLE PIE.

Soak the apples over night and stew until tender. Then chop them fine, also some raisins, add a liberal quantity of butter, sugar to taste, cloves and cinnamon, and 1 glass of currant jelly. Put into a porcelain kettle, and stew all up together for a few minutes, and it is then ready for pies. Bake with rich crust. Some people like these pies better than mince. Enough for several bakings can be made at one time, and if canned up while hot will keep for some time.

APPLE FRITTERS.

One teacup of sifted flour, 1 teaspoon of baking powder, pinch of salt, 3 eggs, 1 teacup of milk. Sift flour, salt and baking powder together, add the eggs, well beaten, and the milk, $\frac{1}{2}$ a pint of chopped apples, and a little grated nutmeg. Mix into a middling stiff batter, drop from a spoon into piping hot lard and fry a delicate brown. As soon as the fritters are dipped out they should be laid away in a collandar to cool and dry off, and then dusted with powdered sugar.

DRIED APPLE SHORT CAKE.

Make a short cake of rich biscuit dough. When done split it open and butter evenly, then spread one-half with some nice dried apple sauce, over this spread thick sweet cream, cover with the upper crust, and cut into large squares. This is very nice eaten without sauce, but better served with cream and sugar. The dried apples should always be soaked over night before being cooked.

APPLE SNOW.

Pare and core 6 good-sized tart apples, cook until tender in a steamer, then press through a sieve while hot. When cool add 1 teacup of white sugar and then the juice of 1 lemon. Beat the whites of 6 eggs stiff and add the apples gradually, beating all the while. Serve as soon as made, with light cake.

APPLE MARMALADE.

Take $\frac{1}{2}$ dozen sound tart apples, greenings are best. Grate them as quickly as possible, so that they will not turn dark, add sugar to taste, flavor with lemon, and whip to a froth, add $\frac{1}{2}$ a teaspoon of sweet cream, and serve with sponge cake for dessert.

BOILED APPLES.

Select 1 dozen nice juicy apples. Wash and cut out the blossom end, and remove the stems. Set the apples in the bottom of a porcelain kettle, pour in water to the depth of $\frac{1}{2}$ an inch, sprinkle over them 1 teacup of sugar, and cover closely until the apples are soft, but not broken. Then with a perforated ladle take up the apples, and to the remaining syrup add a small lump of butter and a little cinnamon or lemon flavoring. Pour over the apples and serve hot. These are very good for a change.

APPLE PUFFS.

One teacup of sweet milk, 2 well beaten eggs, 1 tablespoon of butter, 1 teaspoon of baking powder, and enough flour to make moderately stiff batter. Grease earthen cups and fill with alternate layers of finely sliced or chopped apples and batter. The top layer should be of batter. Set into a steamer and steam over boiling water one hour. Serve with hot pudding sauce.

BIRD'S NEST PUDDING.

Take a deep porcelain pie pan or an earthen dish and fill it with tart, juicy apples, pared, cored and quartered, cover with a crust made same as for biscuit, and bake a light brown, or until the apples are soft. Either pudding sauce or cream and sugar may go with these.

PRESERVED ORANGE PEEL.

Peel the oranges and cut the rinds in narrow shreds, boil until tender, change water several times, squeeze juice of the orange over the sugar, pound to pound of sugar and peel, boil twenty minutes.

THE ART OF PRESERVING.

MRS. A. W. YOUNG, ALBANY, N. Y.

An old negro mammy who had learned the art of canning in the south, and whose fruit always kept so nicely, gives the following advice: Buy a roll of the very best cotton batting, cut rounds of it just the size of the top of the fruit cans, place one on the top of fruit as soon as can is filled and seal immediately. The cotton keeps out the air and should any mold form, it would adhere to the cotton and be removed with it and not spread into the fruit.

SPICED PEACHES OR PEARS.

MRS. GEO. E. POTTER.

Take 10 pounds good ripened peaches, use 5 pounds sugar, 1 pint of cider vinegar, a few whole cloves, a little stick cinnamon. Sugar, vinegar, spices should come to a boil and then pour over fruit. Do this two days in succession, third day put fruit into syrup and let come to boil.

TO CAN PLUMS.

MRS. GROSS, JR.

Heat the jars, pack tightly with plums, steam until the juice is nearly all out, take from steamer, drain off all the juice and add same quantity of sugar, boil 20 minutes and you have nice clear jelly.

TO CAN RASPBERRIES.

MRS. D. GROSS, JR.

Fill your jars $\frac{3}{4}$ full of berries, put a shingle in the oven, set your jars in the oven, bake until the juice is nearly to the top of the berries, pour over them a very rich boiling syrup, seal perfectly tight.

TO CAN GREEN GOOSEBERRIES.

MRS. D. GROSS, JR.

Heat your jars, fill them with berries and pour over them scalding water, let them stand until the berries begin to turn white, drain off all the water, fill up the jars with rich syrup and steam 20 minutes or $\frac{1}{2}$ hour.

TO PRESERVE CURRANTS.

MRS. D. GROSS, JR

Take 5 quarts ripe currants picked from stems, 2 boxes of seedless raisins. To every pound of fruit add $\frac{3}{4}$ of a pound of brown sugar.

EXCELLENT CANNED PEARS.

M O.

Manage to can pears the same day as plums, canning them alternately. First can 2 jars of plums, using 2 cups of sugar to each quart jar of plums, then in the left syrup add 1 cup of sugar, 1 cup of boiling water and pears enough to fill one quart jar of fruit, 2 or 3 whole cloves. This way of canning these two fruits give each a flavor that is very tasty.

CITRON PRESERVES.

MRS WM. RITTINGER.

Pare the citrons and cut them into squares about an inch thick, take out all seeds with small knife, then weigh, to each pound of citron, put 1 pound sugar, make a syrup. To 10 pounds sugar put 1 pint water and simmer gently for 20 minutes then put in citron and boil an hour or until tender, before taking off the fire, put in 2 lemons sliced thin, seeds taken out.

GINGERED PEARS.

EMMA KRESS, PRESTON.

10 pounds pears, chopped fine, $7\frac{1}{2}$ pounds of sugar, add the juice of 6 oranges and 3 lemons, before pressing out the juice, cut off yellow part of rind and cut again in little strips, cook these until tender, add rind and water to the fruit. Wash 4 ounces green ginger root, cut in very thin slices, cook until tender and add to the fruit, cook all together slowly for several hours until it thickens, then put in jelly glasses.

GINGER PEARS.

MRS. ALEXANDER MILLAR.

2 pounds of pears sliced thin (have the pears hard), 2 pounds of granulated sugar, 1 tumbler of water, 5 lemons cut very fine, 1 pound crystalized ginger cut thin, boil slowly for 2 hours

CRAB APPLE MARMALADE.

FLORENCE BOULLEE, NEW HAMBURG.

Wipe and cut in half the desired quantity of crab apples, put over in cold water, let boil until soft, mash them through collandar, weigh the pulp and add same amount of sugar. Flavor with spices or lemon juice.

RHUBARB MARMALADE.

EMMA KRESS, PRESTON.

6 pounds rhubarb when peeled, cut into small pieces, $4\frac{1}{2}$ pounds granulated sugar, $\frac{1}{4}$ pound shelled walnuts, put sugar and rhubarb layer about, let stand over night, in the morning strain, boil syrup 1 hour, add rhubarb, boil $\frac{1}{2}$ hour, grate 2 lemons, boil seeds, strain, and add liquid, grated lemon and juice, chopped nuts, boil all together for a minute, seal while hot.

TOMATO MARMALADE.

MRS. C. J. W. KARN.

8 pounds of tomatoes, peeled and soaked in 1 quart of vinegar over night. Then boil with 3 pounds of sugar (brown), 2 ounces cassia buds, 2 ounces cloves, 1 ounce mace tied in a bag, 2 small red peppers chopped fine, boil until it is thick like jelly. To eat with cold meat.

ORANGE MARMALADE.

MARGERY C. GROFF, NEW HAMBURG.

12 oranges, 14 cups sugar, 4 quarts water, cut oranges night before and pour water over them, next morning boil 3 hours, then put sugar in and boil 1 hour.

ORANGE MARMALADE.

MRS. CARL KRANZ.

7 oranges and 3 lemons cut in eighths, slice fine with skins towards you, to each pound add 1 quart of water and set away for 24 hours, boil 2 hours, then set away for another 24 hours, and allow 1 pound sugar for 1 pound fruit, boil $\frac{3}{4}$ of an hour. This will make 13 glasses.

ORANGE MARMALADE.

MRS. J. K. SHINN.

1 dozen oranges, 3 lemons, 4 quarts of water, 8 pounds of sugar, cut fruit in small squares and let stand over night in the 4 quarts of water, then cook a while, later put in the sugar, cook till preserve like.

PEAR MARMALADE.

MRS. E. BRICKER.

12 medium-sized pears, 2 large sweet oranges, 2 lemons slice very fine and mix together, then add pound to pound sugar, boil 25 minutes.

BAKED PEARS.

M. O.

Prepare pears by wiping, then cut in halves or quarters, as desired, put in a deep dish, sprinkle with brown sugar, add a little water to keep from burning.

BAKED APPLES.

M. O.

Wipe apples, take out core, leaving apple whole, place in a shallow baking pan, filling each apple in centre with brown sugar and a little piece of butter, pour 1 cup of water in pan to prevent apples burning.

CRAB APPLE JELLY.

F. B.

Wipe and cut up the desired quantity of apples, put over with cold water and boil until soft, put all into jelly bag and let drain slowly over night, do not squeeze next morning, measure liquid and add 1 pound sugar to 1 pound liquid, boil 20 minutes.

EGG AND TOMATO JELLY.

MRS. ED. MERNER, NEW HAMBURG.

Cook 1 pint of tomatoes, a bay leaf, a slice of onion and a stalk of celery for 15 minutes, add $\frac{1}{4}$ of a package of gelatine, strain, chill 4 cups, press $\frac{1}{2}$ hard boiled egg, dipped in liquid gelatine against the soft side of each cup, when set fill with jelly. Serve with a mayonnaise dressing on lettuce leaves.

TOMATO JELLY.

MRS. GEO. LANG.

1 quart of tomatoes boiled for an hour, strain and add a cup of hot water, 10 sheets of gelatine, $\frac{3}{4}$ teaspoon cayenne pepper and boil for an hour on slow fire, put in mould and let cool.

WINE JELLY.

MRS. PH. GIES.

To 1 box of jelly powder add $1\frac{3}{4}$ cups boiling water, $\frac{1}{2}$ cup of wine, add a few tablespoons sugar if desired, turn into mould and set aside to cool.

RHUBARB JELLY.

MISS. K. FISHER.

4 cups cooked rhubarb, 3 tablespoons gelatine, juice of 1 lemon, 4 tablespoons cold water, $1\frac{1}{2}$ cups sugar. Put rhubarb on stove to boil, soften gelatine in water, and on it pour the boiling rhubarb, stirring well. Add sugar and lemon juice. Pour into a wet mould. Serve with whipped cream. Level measurements are used.

LEMON JELLY FOR TARTS.

MRS. KING.

$\frac{1}{4}$ pound butter, 1 pound granulated sugar, 6 eggs, 3 lemons, grate the lemon rinds, take the yellow parts and juice, put all together in granite dish and stir, let it simmer over the fire until the sugar is dissolved and about like syrup, stirring continually. This will save for weeks in a jar. Half fill raw tarts and bake, putting white of egg frosting on top and just brown.

GRAPE JAM.

M. O.

Select your grapes, have them perfectly clean, separate skin from pulp, keeping them in separate dishes. Boil pulp so as to free it from seeds, now add skins and use pint of sugar to pint of fruit, cook slowly $\frac{3}{4}$ of an hour.

TOMATO JAM. GOOD.

Peel and cook 4 pounds of ripe tomatoes until tender, add 2 pounds of brown sugar, 1 pint of vinegar, 2 tablespoons salt. place a few whole cloves in a small cloth and a 5 cent bunch of stick cinnamon, let all simmer 4 hours. when done take out cloves and cinnamon, bottle and seal tightly.

PRESERVED YELLOW TOMATOES.

MRS. OSCAR RUMPEL.

Scald the tomatoes and peel them, then add a pound of sugar to every pound of tomatoes, add 2 or 3 pieces of ginger and boil until thick. After removing from stove, add 1 or 2 sliced lemons.

USE 

Comfort Soap.

"IT'S ALL RIGHT."

Save the Wrapper.

Carrot Marmalade

2 cup chopped carrots Juice and rind of 3 lemons
3/4 cup S. sugar simmering on top of stove

Anna's Lemon Grape Conserve

3 lbs grapes 2 lbs sugar 2 oranges 1 cup nutmeats
take orange peel out boil untill tender pulp
grapes then put all together and boil untill
thick when nearly done put in nutmeats

Orange Juice & Grapefruit Marmalade

3 oranges 3 lemons 3 grapefruit cut thro' boil
add 1 cup pulp to two cup water boil untill
soft then add any for cup with sugar then
let simmer on top of stove

Brook's Plum Conserve

2 lbs plums 2 lbs sugar 3 oranges + lemon
1/2 cup walnuts 1 lb raisins of 2 teaspoons salt
put meats in hot Cook plums & sugar untill
nearly done add raisins oranges and nuts simmer
and close to taste

Keen's Pear Preserves

7 lbs pears 2 oranges rind & all a handful
of red cherries ground all and cook
th for th.

Two West canned Pineapple
1/2 lbs fine apple granular sliced 2 1/2 lbs
S. sugar 3 pts water boil sugar & water

BEVERAGES.

Good coffee requires 3 things, freshly boiled water, good quality of coffee, and pure sweet cream, this last is most essential.

BOILED COFFEE.

META OBERLANDER.

Never use water that has boiled 2 or 3 hours, use freshly boiled water for a delicious cup of coffee or tea; put shell crushed into coffee-pot; 1 slightly rounded tablespoon of good, not too finely, ground coffee, and 2 tablespoons of cold water, add 1 teaspoon coffee and 1 teacup boiling water for each person and for every tablespoon of coffee, add 1 teaspoon of beaten egg, when this comes to a boil draw back and boil gently for 15 minutes, if boiled away add boiling water to make up amount, set off, stir down from top, pour out a little to free spout of grounds, and put back, add 2 tablespoons cold water to settle. Serve in few minutes.

COFFEE SHAKE.

MRS. J. M. STAEBLER.

Put into a quart glass jar, 1 cupful rich milk, 1 teaspoonful sugar, 1 tablespoonful cold, strong coffee and some coarsely cracked ice. Seal and shake vigorously until foam forms. Pour quickly into a glass and serve with foam on top.

The above receipt may be varied by using different flavoring, such as cocoa and vanilla.

TEA.

2 teaspoons tea, 1 large cup boiling water; set back where it will not boil and steep 10 to 12 minutes.

ICE TEA.

Make very strong tea, set in ice box to cool; serve with cracked ice in each tumbler, sweeten to taste.

ICED TEA.

O. M.

Pour boiling water over dry tea leaves, cover and let stand for just 5 minutes, then strain off. Cool and serve with ice. Put $\frac{1}{2}$ cup boiling water in saucepan, adding 1 cup of granulated sugar stirring until dissolved and boiling for 5 minutes. Serve this syrup instead of sugar, as sugar takes so long to melt.

TWO KINDS OF RUSSIAN TEA.

Peel and slice good juicy lemons, and lay a slice in each cup, pour hot tea over it and add sugar. Do not use cream.

When serving ordinary good tea, add 1 or 2 teaspoons of rum, as person desires, use both cream and sugar. This makes a pleasing drink.

CHOCOLATE.

MAGDELENE SCHERTERLE, ALABAMA.

Scrape fine, 1 small square of chocolate, add 2 tablespoons sugar and put in a small sauce pan with tablespoon hot water, stir 1 or 2 minutes until smooth, then stir it all into 1 quart boiling milk. $\frac{1}{2}$ water may be used. If preferred richer use more chocolate.

RASPBERRY VINEGAR

MRS. N. H. B.

To each pail of berries, add 3 pints of vinegar. Put the vinegar over the berries, let them stand for 10 days in a dry and cool place. Then drain the juice from them. To each pint of juice take 1 pound of fine white sugar, let it boil 5 minutes. Bottle, cork and seal well.

GRAPE JUICE.

MRS. H. RITTINGER.

20 pounds Concord grapes put in a kettle, crush and bring to a boil, strain through a colander, washing with a little water. Strain carefully, add 6 pounds of granulated sugar, and put in enough water to make 3 gallons. Bring to a boil, and bottle while hot.

COCOA.

The secret of preparing a cup of cocoa, that shall be really good lies in adding merely sufficient of the powder, no more as too much will render taste somewhat bitter. $\frac{1}{2}$ teaspoon of cocoa to a cup is about right, though in some brands of the article even less is required. It is totally unnecessary to first mix the cocoa with a little water or milk, as so many are in habit of doing. After you have set the milk upon stove, sprinkle the cocoa on top of the milk, as soon as the latter is lukewarm stir in the cocoa, which will dissolve immediately. It will not mix in a cold medium and will lump in milk that is too hot. Boiling for a few minutes improves it; sweeten to taste.

BLACKBERRY CORDIAL.

MISS S., ALABAMA.

2 quarts blackberry juice, 1 pound sugar, $\frac{1}{2}$ ounce allspice $\frac{1}{2}$ ounce whole cloves, 1 ounce cinnamon. Boil all for 30 minutes, when cold add $\frac{1}{2}$ pint brandy; bottle.

GRAPE JUICE.

MRS. O. F. BOULLEE, SYRACUSE, N. Y.

5 quarts purple grapes stemmed, 2 quarts water, boil until fruit bursts, strain through bags then boil 15 minutes, bottle and seal.

GRAPE FRUIT COCKTAIL.

O. MCK.

Into a glass nearly filled with shaved ice, put 4 tablespoons of fruit juice, 2 of sugar syrup, 2 tablespoons of brandy and 1 tablespoon of wine. Stir well for a moment, then strain off into a cocktail glass, adding a small piece of solid grape fruit pulp.

FRUIT PUNCHES.

L. H. J.

Into each glass put 3 or 4 sliced strawberries, squeeze juice of 1 large orange, add few thin slices of bananas and a little pineapple or any canned fruit, as peaches, apricots or cherries, at serving time add 1 tablespoon powdered sugar, 2 tablespoons of chipped ice. This may be served at the beginning of luncheon or dinner, taking place of soup or oysters.

CLARET CUP.

MRS. C. EVERETT HOFFMAN.

1 quart of claret, 1 bottle soda water, 1 lemon cut very thin, 4 tablespoons powdered sugar, 1 liquor glass of brandy, 1 wine glass sherry, and a very little nutmeg. $\frac{1}{2}$ an hour before it is needed, add a good sized piece of ice.

CHAMPAGNE CUP.

MRS. C. EVERETT HOFFMAN.

1 quart champagne, 2 bottles soda water, 1 liquor glass brandy, 2 tablespoons powdered sugar, a few thin strips of cucumber rind and a large piece of ice. If preferred, lemon or orange rind may be used.

CLARET PUNCH.

MRS. H. D. MCKELLAR.

Mix together, $\frac{1}{2}$ cup of grated pineapple, $\frac{1}{2}$ a cup of strawberries, cut fine and 1 tablespoon of brandy. Boil together for a moment, $\frac{1}{2}$ cup of sugar and 1 cup of water. Set aside until cold, then add to the mixed fruit with a quart of iced claret. Serve with ice in the bowl and shaved ice in the glasses.

GINGER BEER.

MRS. ED MERNER, NEW HAMBURG.

2 pounds of white sugar, 2 ounces of ground ginger, $1\frac{1}{2}$ ounces of cream of tartar, 2 sliced lemons, 2 gallons of boiled water. Let water stand until luke warm, then take $1\frac{1}{2}$ yeast cakes, and lay on top of a slice of bread, let this stand 24 hours, strain the mixture and bottle. Use within 1 week or 10 days.

UNFERMENTED WINE.

MRS. A. W. YOUNG, ALBANY, N. Y.

Take 25 pounds grapes and 1 pint sugar, mixed with 1 quart of water, bring to a boil, and when cool squeeze through a jelly bag. Mix the juice with 4 pounds sugar, boil 15 minutes, then skim and bottle while hot. Seal with beeswax and resin. Take care that the sealing is perfect and the wine will keep good any length of time.

EGG DRINK.

REV. A. O. SYRACUSE, N. Y.

Stir thoroughly 6 eggs with $1\frac{1}{2}$ cups of sugar, add 1 table-spoon vinegar, 1 gallon of cold water. Flavor to taste. Keep in a cool place. By using more or less eggs and sugar the quantity can be increased or diminished.

DANDELION WINE.

A FRIEND.

4 quarts of flowers, 8 quarts boiling water, boil for $\frac{1}{2}$ hour and then strain, add 6 lemons, 4 pounds of white sugar, strain again and bottle.

DANDELION WINE.

MRS. J. KRUEGER.

To 1 pint of flowers add, 1 quart hot water, leave it stand 24 hours. Then strain, and to each quart of juice, add 1 lemon and 1 pound white sugar. Leave it stand on the stove for 1 hour, but not boil, then let it stand till it is good; bottle.

CURRANT WINE.

MRS. G. BERGMANN.

To 1 pint of currant juice, add 3 pints of water. To 1 quart of this juice, add 1 pound of granulated sugar and let it ferment 6 weeks.

GRAPE WINE.

MRS. G. BERGMANN.

Wash 20 pounds of grapes, add 6 quarts of boiling water, let it stand 4 days. Strain then, add 10 pounds granulated sugar, let it ferment about 2 months.

BOSTON CREAM.

ARMINA MAGER.

4 quarts water, 4 pints sugar, 4 ounces tartaric acid, $\frac{1}{2}$ ounce of essence of lemon, 5 eggs (whites). Boil water and sugar for 15 minutes, when cold add acid, lemon and whites, beaten to a stiff froth. Bottle and keep in a cold place.

To drink—Take $\frac{1}{2}$ of a tumbler, fill with water and add a pinch of soda.

ORANGEADE.

MISS G. MENZIE.

A drink relished in the hour of sickness.

To the juice of 1 orange, add the white of 1 egg and 2 table-
spoons sugar, then add 2 ounces of water.

BOSTON CREAM.

MRS. G. BERGMANN.

Make a syrup of 4 pounds of white sugar, 4 quarts water,
boil. When cold, add 4 ounces of tartaric acid, 1 1/2 ounces of
lemon extract, whites of 6 eggs beaten to a froth. Then bottle.

For serving—1/2 glass cream to 1/2 a glass of water and a
pinch of soda.

BOSTON CREAM.

MRS. GEO. FISCHER.

Take 4 pounds of white sugar and 4 quarts of water, 4 ounces
of tartaric acid, 1 1/2 dozens lemons. The whites of 6 eggs. Boil
sugar and water together. Then add the eggs well beaten
with lemons and tartaric acid and mix.

Cherry Brandy

1 quart cherries 4 lbs W sugar 3 lb
raisins 1 gal boiled water cooled 1 yeast cake
2 lbs cracked corn let stand 20 days
strain & bottle

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Punch

5 lb sugar
2 1/2 doz oranges
2 1/2 lemon juice
5 gal water

Sweet color

If not sweet enough add sugar, can
add a little some essence or fruit
wine or grape juice. strain with fine
strainer and pack in ice.

Orange Cobb

Remis of oranges & cups of sugar
2 cups boiling water, 2 ounces Citrus acid
put remis through meat grinder add sugar
and enough water to cover let stand one night
in the morning add rest of water and stand
over night again Good.

Good Drink

1 lb of sugar & 96 Boiling Water & 4
1/2 oz Citrus acid & 8 essence of ginger
500 essence of Cayenne & 1/2 oz essence
of burnt sugar. Take a cup with
this and half water.

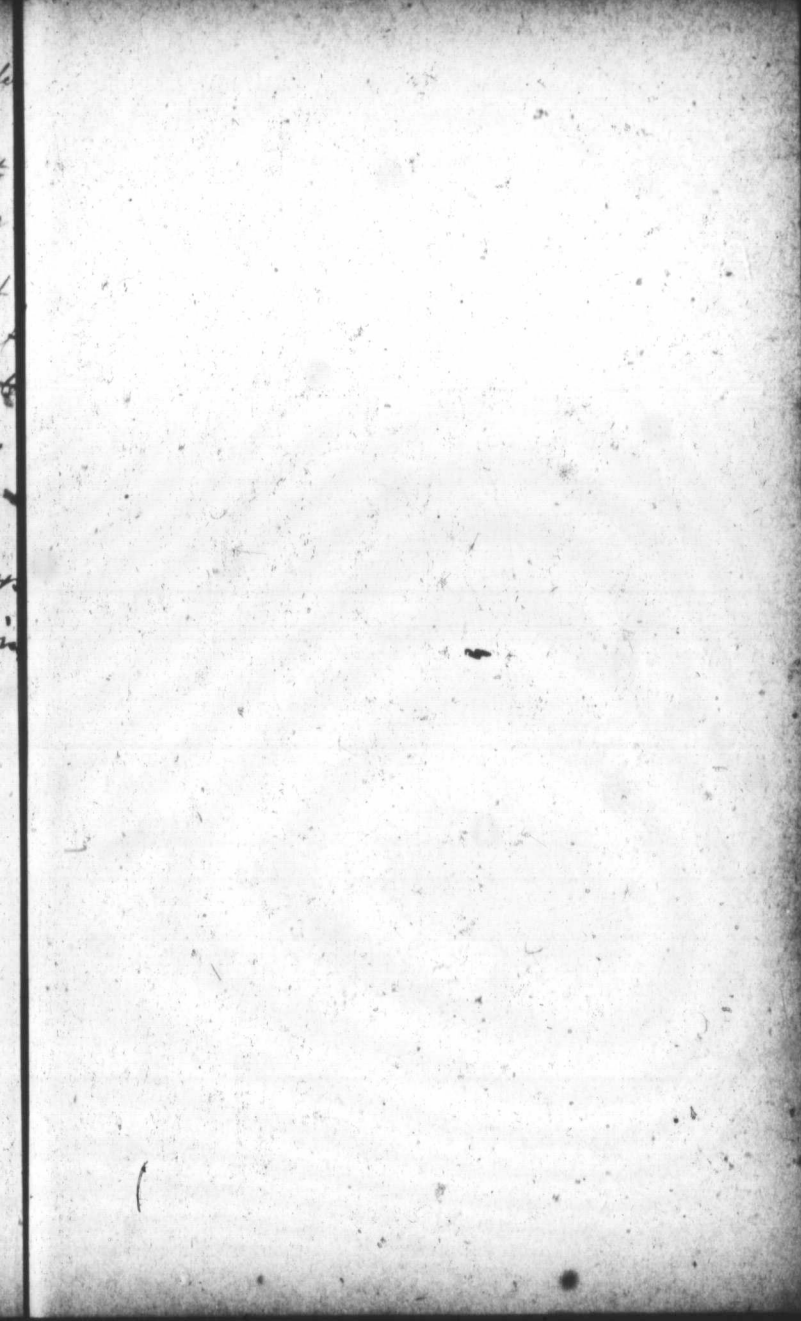
Pine apple Wine

1 qt pineapple peeling and core put through grinders
2 qt boiling water boil a half hour's time
add 7/8 lb sugar to 1 qt of juice let come to
a boil let cool then make yeast & flourish a
yeast for a gallon mix yeast with a little
water and flour so it dont run put on toast
that is toasted through but not burnt let float
for 9 days skimming every morning strain a bottle

Rhubarb Wine Mrs Cherry

1 quart of sliced Rhubarb a quart boiling
water pour over all let stand for 3 days
then strain add 4 lbs sugar to 1 gal wine

Lemon Syrup Mrs Bonehill
Juice of 6 Lemons Rind of 4 grated 2 oz
Citric Acid 1/3 Tartaric Acid 1/2 3 Spoon
Salt 6 lbs sugar 1/2 qt Boiling water



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CANDIES.**MAPLE CREAM.**

LOTTIE RITTINGER.

Take 2 cups brown sugar, $\frac{1}{2}$ cup milk, a pinch salt, boil until it creams, stirring all the time, take off fire, add a piece of butter the size of a walnut, $\frac{1}{2}$ cup chopped walnuts, stir until it thickens, put in buttered pans, flavor to taste.

MAPLE CREAM.

MRS. G. BUCHHAUPT.

1 cup brown sugar, milk enough to wet the sugar well. Set on fire until melted, then add butter the size of an egg, stir constantly until a little dropped in cold water becomes a hard ball, flavor with vanilla.

MAPLE CREAM.

MAY HADDOW.

Heat a piece of butter size of a big egg, remove pan from fire and add 3 cups yellow sugar and 1 cup milk, let it boil until it hardens in water, stirring once in a while to keep from sticking, when done remove from fire and stir till firm, then pour on buttered plates, before stirring flavor with 1 teaspoon vanilla.

MAPLE CREAM.

ELEONORA GRABER.

Put 2 teaspoons of butter into a granite sauce pan, when melted add $1\frac{1}{2}$ cups brown sugar and $\frac{1}{2}$ cup milk, stir until the sugar is dissolved. Heat until it boils, and boil until a little drop in cold water forms a soft ball between the fingers. Remove from the fire at once, add $\frac{1}{2}$ cup of chopped walnuts and $\frac{1}{2}$ teaspoon vanilla and beat until thick and creamy. Pour at once into a buttered pan and when cool enough mark into squares.

MAPLE CREAM.

MRS. J. GERBIG.

2 cups brown sugar, 1 cup white sugar, $\frac{1}{2}$ cup sweet milk or cream, butter the size of an egg, stir and boil 15 or 20 minutes, take from fire, add 1 teaspoon vanilla, $\frac{1}{4}$ cup chopped walnuts, stir till creamy, pour in buttered pan, cut in squares before it hardens.

CHOCOLATE ALMONDS.

MRS. J. LANG.

Blanch the almonds by pouring boiling water on them and let them stand 2 or 3 minutes, roast them in oven, dip them in the following receipt for chocolate coating, and drop on a paper.

Chocolate Coating. $\frac{1}{2}$ pound of sweet chocolate, 2 level tablespoons butter, 2 tablespoons boiling water.

CHOCOLATE CARMELS.

MRS. GEORGE LANG.

1 cup grated chocolate, 2 cups of brown sugar, 1 cup of best India molasses, 1 cup of milk or cream, butter the size of an egg, boil until almost thick, almost brittle, stirring constantly. Turn it out on the buttered plates and when it begins to stiffen, work it in small squares, so that it will break easily when cold. Can be flavored with a tablespoon of vanilla.

COCOANUT CREAMS.

MRS. GEORGE LANG.

Take 2 tablespoons of grated cocoanut, and half as much French Candy, work them together with your hand till the cocoanut is well mixed in. If you choose you can put a drop of vanilla. If too soft to work into balls, add confectioners' sugar to stiffen. Make into balls, size of hazelnuts, and dip twice as in the foregoing recipe. Flavor the melted French Cream with vanilla.

CHOCOLATE CARAMELS.

EVELYN BREITHAAPT.

1 cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ pound unsweetened chocolate cut fine, $\frac{1}{2}$ cup milk, 2 pounds butter.

Method—1. Boil altogether stirring all the time. 2. When it hardens in cold water pour into shallow pans and at it cools cut into small squares.

CHOCOLATE CREAM CANDY.

ATTIE MURRAY.

2 cups of granulated sugar or coffee, 2 $\frac{3}{4}$ cup of milk, 1 tablespoon of butter, 2 squares of Cowan's chocolate and 1 teaspoon of vanilla. Put butter into a saucepan. When melted, add sugar and milk. Heat to boiling point and stir in the chocolate melted over the kettle. Boil until a little dropped in water forms a soft ball between the fingers. Remove from fire, add vanilla and beat until of a creamy consistency. Pour at once into buttered pans, cool and mark in squares.

TURKISH DELIGHT.

G. DEBUS.

1 package of gelatine, one cup of cold water, 2 cups of granulated sugar, $\frac{1}{2}$ cup of water, grated rind of one lemon and 1 orange, 3 tablespoons of finely chopped nuts. Soak gelatine, boil 20 minutes, add other ingredients, pour in cold wet moulds. When set, cut in squares and roll in powdered sugar.

MARSHMALLOWS.

JEAN MOORE.

2 tablespoons gelatine, 1 $\frac{1}{2}$ cups sugar, 4 tablespoons cold water, 7 tablespoons of hot water, soak gelatine in cold water for 15 minutes, add the hot water and stir until the gelatine is dissolved, put the sugar in a saucepan, pour over it the hot liquid and stir until the sugar is dissolved, take from the fire, add vanilla and beat until the mixture is thick and white and pour at once into a cold wet pan, and keep air tight until cold. Then mark in squares with a warm knife and roll in powdered sugar.

MARSH MALLOWS.

G. DEBUS.

A half box of gelatine, 4 tablespoons of hot water, 7 tablespoons of cold water, $1\frac{1}{2}$ cups of granulated sugar. Soak gelatine in the cold water for 30 minutes and add hot water. Put sugar in a sauce pan, and pour hot liquid on sugar. Remove from fire and beat until it is thick and white. Add flavor and pour at once into a dish. Keep air tight and set in a cool place to stiffen. Cut in squares with a warm knife and roll in powdered sugar.

PENUCHIE.

MRS. J. M. STAEBLER.

Boil 3 cups light brown sugar and 1 cup milk, till it forms a soft ball, in cold water. Stir in 1 teaspoon butter and 1 cup pecan or walnut meat, chopped a little, continue to stir, till mixture becomes creamy and begins to stiffen, then turn into buttered pan. Should be firm enough, when cold to be cut into squares.

PEANUT BRITTLE.

WINNIE MURRAY.

2 cups of granulated sugar, 1 cup of peanuts shelled and chopped fine.

Put peanuts in the oven to get warm. Measure sugar in a granite sauce pan and stir constantly over the fire until melted to a golden brown syrup and all lumps have disappeared. Add warm peanuts quickly, stir them in and pour at once into a warm buttered tin pan and spread them by tilting the pan. Mark in squares.

PEANUT BRITTLE.

Take 2 cups of granulated sugar and put in a pan. Stir the sugar over hot fire but do not add anything to the sugar. Stir constantly until melted, then add $\frac{1}{2}$ cup of peanuts before pouring on a buttered plate.

BUTTER SCOTCH.

MISS MARY DECKER.

1 cup molasses, 1 cup sugar, $\frac{1}{2}$ cup butter. Boil until done.

BUTTER SCOTCH.

MAGGIE WISDOM.

2 cups of brown sugar, $\frac{1}{2}$ pound butter, 2 tablespoons of vinegar. Boil without stirring till it is crisp when dropped in water.

HOME MADE TAFFY.

MRS. DECKER.

Take 5 cups brown sugar, 2 cups water, (hot or cold), let it boil to a thick syrup, then put in butter size of an egg, 1 tablespoon vanilla, let it boil up again, drop a little in cold water; if it hardens in water, it is boiled enough to pull. Butter plates well before pouring it out, then let it cool enough to pull. Pull it until it gets quite stiff. Then cut anyway preferred.

TAFFY.

MRS. JUL. HAGEN.

2 cups brown sugar, moisten with cream or milk, boil steadily for 10 minutes. Beat till thickens. Pour in buttered pans.

VASSAR FUDGE.

MRS. J. LANG.

2 cups white sugar, 1 tablespoon of butter, 1 cup cream, $\frac{1}{4}$ cake of sweet chocolate. Boil.

FUDGE.

LOUISE RITTINGER.

2 cups white sugar, 1 cup milk, $\frac{1}{8}$ pound butter, $\frac{1}{2}$ pound walnuts, $\frac{1}{2}$ cake of Cowan's unsweetened chocolate, grated. Melt the butter, take off the stove, then stir in the chocolate, put in the sugar and milk, let it boil until it hardens in water, then take it off and beat well, put in the nuts, keep on beating until it thickens, put in either almonds flavor or vanilla, then pour out into dish.

FUDGE.

EMMA BRIEGEL, MONTREAL.

$1\frac{1}{2}$ cups of confectioners' sugar, 9 teaspoons of Cowan's cocoa, butter the size of an egg, $\frac{1}{2}$ cup of milk, boil until it hardens when tried in cold water. Then stir until cool, pour on buttered tins.

MAPLE FUDGE SUGAR.

LILLIAN BREITHAAPT.

1 pound maple sugar, $\frac{2}{3}$ cup milk, 1 square or 1 ounce chocolate (unsweetened), $\frac{1}{4}$ cup butter, $\frac{1}{2}$ to 1 cup nut meat.

Method 1. Heat maple sugar grated or broken in small pieces and the milk to boiling point.

2. Add chocolate and stir constantly till it is melted.

3. Boil 8 minutes stirring occasionally and add butter.

4. Boil about 7 minutes longer or until a soft ball is formed in cold water.

5. Remove from fire add 1 teaspoon vanilla and nut meat if desired and stir until mixture is cream.

6. Turn into a well buttered saucepan having candy about $\frac{1}{4}$ of an inch thick and when nearly cold cut in squares.

COCOANUT DROPS.

MISS N. DECKER.

To 1 grated cocoanut add $\frac{1}{2}$ of its weight in sugar, and the white of one egg, heat to a stiff froth. Mix thoroughly and drop on buttered white paper or in sheets. Bake 15 minutes.

ICE CREAM CANDY.

MINNIE MURRAY.

$\frac{2}{3}$ cups of granulated sugar, $\frac{1}{4}$ teaspoon of cream of tartar, $1\frac{1}{2}$ cups of boiling water, half teaspoon of vinegar. Boil ingredients together (without stirring), stir when begins to boil until when tried in water mixture becomes brittle. Turn on a well buttered pan and cool. As edges cool fold toward centre. As soon as it can be handled, pull until white and glossy. While pulling, flavor with vanilla, lemon juice or melted chocolate. Cut in sticks or small squares.

NUT CREAMS.

MRS. J. LANG.

Chop blanched almonds, hickory nuts and walnuts quite fine. Make soft French cream. Stir into it, then form into balls, bars or squares.

CREAM CANDY.

MISS N. DECKER.

1 pound white sugar, 1 wine glass vinegar, 1 tumbler water, vanilla, boil $\frac{1}{2}$ hour and pull if you choose.

CREAM CANDY.

LOUISE RITTINGER.

2 cups white sugar, 1 cup milk, $\frac{1}{4}$ pound butter, 1 teaspoon almond flavor, $\frac{1}{2}$ pound walnuts. Melt the butter, put in the milk and sugar, let it boil until it hardens in water, take it off and heat it well, add nuts and flavor, keep on beating until it thickens, then pour into a dish.

CREAM DATES.

MRS. J. LANG.

Select perfect dates and with a knife remove the pits. Take a piece of French cream, make an oblong shape and place in date. Put them away for a few hours to dry.

STUFFED DATES, MILL WALNUTS.

META OBERLANDER.

Remove stones from large perfect dates, inserting half of an English walnut, close up and roll in powdered sugar.

POP-CORN BALLS.

LOTTIE RITTINGER.

Take a 3 gallon pan and fill it nearly level full of popped corn, and then take 1 cup of molasses, a little piece of butter and boil it until it will set or try it in cold water, just a drop will do in water and if it sets then pour the molasses all around the corn. Then take a large iron spoon and stir well, when well mixed butter your hands well and take corn in both hands, as much as you can press well together and you will have a large and splendid ball. You can use sugar in the place of molasses if you wish it.

TO SUGAR OR CRYSTALIZE POP-CORN.

LOTTIE RITTINGER.

Put into an iron kettle 1 tablespoon of water, and 1 teacup of white sugar, boil until ready to candy, then throw in 3 quarts of corn, nicely popped, stir briskly until the candy is evenly distributed over the corn, set the kettle from the fire and stir until it is cooled a little and you have each grain separate, and crystalized with the sugar. Care should be taken not to have too hot a fire less you scorch the corn when crystalizing. Nuts of any kind prepared this way are delicious.

See Sam

1 cup Brown Sugar, 2 cup B. water
 cook to taffy, bite of egg beaten
 stir hard with vanilla pour taffy into
 egg butter pans run lightly

Miss Janke Taffy

2 1/2 cups B sugar, 1 can Eagle brand sweet
 milk, 1/2 cup corn syrup, 1/4 lb butter, let
 come to a boil, then boil 20 minutes, stir
 all the time, good

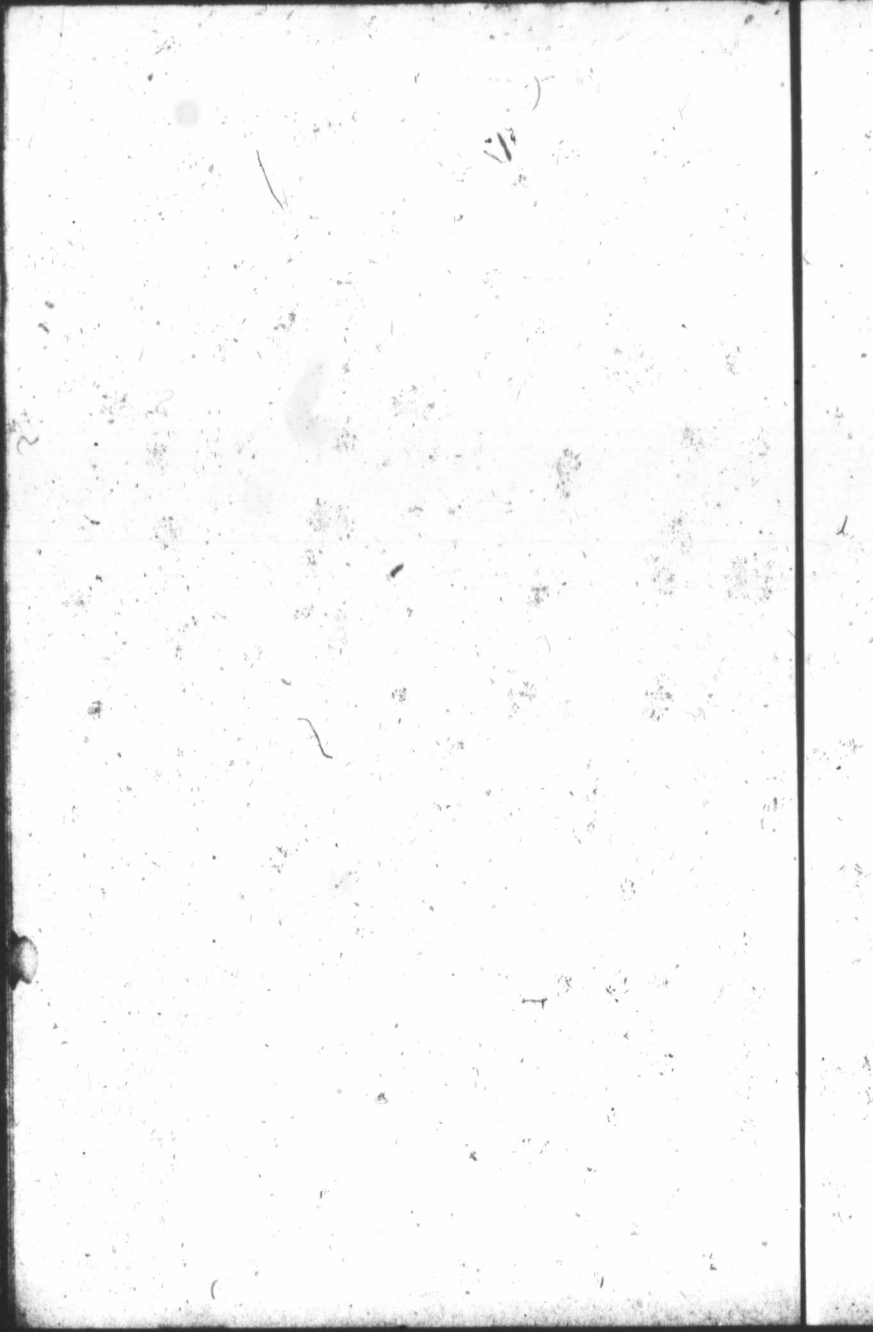
2 1/2 cups B sugar, 1 can Eagle brand sweet
 milk, 1/2 cup corn syrup, 1/4 lb butter, let
 come to a boil, then boil 20 minutes, stir
 all the time, good



4 cup W sugar
1 3/4 a water fruit
all drops add salt
Peppermint 1/4 cup water
of taste.

Peppermint fondant

2





INVALID COOKING.

(From a nurse in a City Hospital.)

INVALID COOKING.

To break ice in small pieces for the comfort of an invalid, use a darning needle.

A NOURISHING BIT.

White of an egg beaten very stiff put in a glass and add a little lemon juice or more teaspoons of sherry wine, sugar to taste.

SWEET BREADS.

Put them into cold water for 10 minutes, parboil 10 minutes in hot salted water, then place in cold water, remove the skin and membranes. The sweet breads may be served with a milk sauce or boiled.

RAW MEAT SANDWICHES.

3 ounces raw beef which may be chopped very fine and rubbed through a hair sieve or scraped from a slice of steak. Mix with 1 ounce of fine bread crumbs, 1 teaspoon sugar, pepper and salt to taste, spread it between thin slices of brown or white bread and butter. A few drops of lemon juice may be added if flavor is liked.

BEEF JUICE.

Prepare by boiling until the meat is heated through. Then placing it in a lemon squeezer and pressing until all the juice is extracted. Heat until warm enough to be palatable, add a little salt and by way of variety it may be poured over a slice of hot dry toast.

COCOA SHAKE.

Prepare 1 cup cocoa as usual, using rich milk or cream, place in a covered glass jar with cracked ice and shake until foamy, then serve. (The white of an egg may be added.)

BARLEY WATER.

Take 2 ounces of pearl barley and wash well with cold water, 2 or 3 times. Put into a saucepan with $1\frac{1}{2}$ pints of water and allow it to boil for 20 minutes closely covered. Strain, sweeten and flavor with lemon juice, a little lemon peel may be added while boiling if desired.

ALBUMENIZED ORANGE JUICE FOR INVALIDS.

LILLIAN J. BREITHAUP.

1 egg white, 1 pound sugar, juice of 1 orange. Method: Put white of egg in a pint jar, add orange juice and sugar, cover lightly and shake until well mixed; serve in a sherbet glass.

FOR THE GROWING OR WEAK.

A well beaten raw egg turned into a tumbler and 1 wine glass of sherry or any other good wine added, this taken twice a day about 10 in the morning or just before retiring, will be beneficial.

BOSTON CREAM NECTAR.

MRS. H. OSWALD.

2 pounds white sugar, 2 quarts of water, boil to a syrup, when cold add 2 ounces tartaric acid, any flavor to taste that you desire, the whites of 3 eggs beaten stiff, mix well together, bottle. To $\frac{1}{2}$ a tumbler of ice water with a little carbonate of soda, add 2 tablespoons cream nectar. A most delicious beverage.

Best Wine

5 or 6 heads cut in 6 or 7 pieces put in 1 gal of water a foot untill twelve strain and put in weight water for 1 gal of juice in the cool water 3 lbs of sugar add sugar after in 5 or 6 pieces will get best of year 10 months before June warm put a piece of bast with a hair strain yeast at it at least for week strain

Good Cherry Portugal Wine

10 gal uncut cut fine add 10 gal boiling water let stand 2 days strain to every gal piece add 3 lbs of sugar let stand a few days put in bottles and cork tightly

every 3 weeks

1 quart 2 times 4 lbs of sugar 3 lbs of raisins 1 gal of boiled water cool yeast cake 2 lbs cracked corn let stand 2 or 3 days strain very soon

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MISCELLANEOUS.**HAIR REMOVED BY FEVERS.**

If the hair has been removed by fevers, it may be made to grow by washing the scalp 2 or 3 times a day with a strong decoction of sage leaves.

OIL TO MAKE HAIR CURL.

Olive oil, 1 pound, oil of organum, 1 dram, oil rosemary, 1 1/2 drams.

TO REMOVE DANDRUFF.

Soften the crusts on the scalp with olive oil, then after having done this rub into the scalp at night, zinc sulphate ointment, wear a nightcap, wash the head with soap and water in the morning. Repeat this until the dandruff disappears. The use of a fine toothed comb after washing is also very beneficial.

WRINKLES.

White wax, 1 ounce ; strained honey, 2 ounces ; juice of lily-bulbs, 2 ounces. The foregoing melted and stirred together will remove wrinkles.

TO CLEAR TANNED SKIN.

Wash with a solution of carbonate of soda and a little lemon juice, then with Fuller's earthwater, or the juice of unripe grapes.

COMPLEXION WASH.

Put in a bottle, 1 dram of powdered benzoin gum, 1 dram nutmeg oil, 6 drops of orange blossom tea, 1 pint of sherry wine. Bathe face morning and night. This will remove all flesh worms, freckles and give a beautiful complexion.

Two Smelly Cough Remedy
 2 cup Water
 1 (1/2) pint (strong)
 but good
 add to 1/2 pt
 280
 Aniseed oil 5 ct
 Sandalwood 5 ct
 Saffron nut oil 5 ct
 Stir well

Done later you
 have a day of
 cough & more

A LOTION FOR THE FACE.

This lotion is of good service in an oily and shiny condition of the skin. It is also useful for an eruption of pimples on the face. It consists of the following:—To a pint of hot water, add 1 ounce of rose water, and 1 ounce of Florida water, then add 8 ounces magnesium sulphate (epsom salts). Stir well, put in cork bottles. When applying to face, moisten hands with the liquid and rub on face till dry.

VIOLET MAGER.

A LOTION.

2 ounces bay rum, 1 ounce lavender, 1 ounce glycerine, 20 drops carbolic acid.

SHAMPOO.

MR. MAURICE STURM, WATERLOO.

10 cents worth of white pulverized castile soap, 10 cents worth of bay rum, 5 cents worth of salts of tartar. Take 1 gallon of luke warm water, and the soap and let dissolve, then add the bay rum and about 2/3 of the salts of tartar, then it will be ready for use.

BURNS.

For burns which just produce redness of the skin, apply boracic acid powder. For burns of a larger area and which raise blisters, soak a piece of lint or linen in a mixture, made up of equal parts of linseed oil and lime water and apply to burn. This mixture should be in every household.

WHAT TO DO IN CASE OF NOSE BLEEDING.

Have the person hold his or her arms above the head, apply ice to the nose or to the back of the neck, if this does not stop it, pass cold water into the nostrils. Should this not suffice, snuff some powdered alum up the nose.

FOR CHAPPED HANDS.

HARRY HUEHNERGARD.

Take 10 grains of tragacanth and place in 3 ounces of moderately warm (not hot) water. Allow to stand for 2 hours, then add 1 ounce of glycerine and a few drops of oil of roses at the same time. Stir and mix well. This remedy is soothing and pleasant, and an almost infallible cure, after 2 or 3 applications. Apply before retiring at night and after washing in the morning.

A SURE CORN CURE.

HARRY HUEHNERGARD.

To 1 ounce of collodion, add 16 grains of salicylic acid. Paint the corn at night before retiring and bathe foot in hot water in morning and apply again. Repeat this for 3 or 4 days when corn will drop out.

CURE FOR WARTS.

Get 10 cents worth of glacial acetic acid, at the druggist's. Apply 1 drop of this to the wart morning and night, until wart disappears. Be careful not to get the acid on the surrounding skin.

COUGH CURE.

1 pint cold water, 1 tablespoon linseed, 5 cents worth of rock candy (or honey), juice of 1 large lemon. Boil the linseed in the water for 10 minutes. Strain, add the lemon juice and rock candy or honey. Take a tablespoonful every 15 minutes.

A GOOD WASH FOR HAIR.

One penny worth of borax, half pint of olive oil, 1 pint boiling water.

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BETTER THAN SPANKING.

Spanking does not cure children of bed-wetting. There is a constitutional cause for this trouble. Mrs. M. Summers, Box W. 25, Windsor, Ont. will send free to any mother her successful home treatment, with full instructions. Send no money but write her to-day if your children trouble you in this way. Don't blame the child, the chances are it can't help it. This treatment also cures adults and aged people troubled with urine difficulties by day or night.

USEFUL HINTS.**USEFUL HINTS.**

The soiled edges of books may be cleaned by rubbing with an ink-eraser.

A woolen cloth, wet with gasoline and rubbed on porcelain sinks, bath-tubs, and marble bowls, will remove the dirt, leaving the surface clean and bright.

Celery leaves should always be saved. Spread them on a platter, and put them to dry in a warm oven. When dry, put in a glass jar, and use for flavoring soups and gravies, as well as stews of all kinds.

If steel trimmings, buttons, or buckles become rusty, soak them in kerosene, and then polish with a flannel rubbed in powdered, unslacked lime. If steel is always wrapped in tissue paper when put away, it will never rust.

TO REMOVE MILDEW.

Mix soft soap and powdered starch with half the quantity of salt and juice of a lemon. Lay this mixture on the article with a brush. Let linen lie on grass for a few frosty nights and stain will disappear.

TO REMOVE KEROSENE FROM CARPETS.

Saturate spot at once with oatmeal, leave for 5 or 6 hours, and when oatmeal is taken up, spot will be gone, carpet will look fresher than before.

TO REMOVE INK STAINS.

While spot is fresh, saturate with warm milk, let stand a few hours, apply fresh milk, rub spot well and it will disappear. If ink has become dry use salt and lemon, or salt and vinegar.

FURNITURE POLISH.

MRS. J. WEILER.

1 cup of boiled linseed oil, 1 cup turpentine, $\frac{1}{2}$ cup vinegar.

A GOOD DURABLE STOVE POLISH.

1 quart of pine tar heated until it comes to a boil, and add, mixed well, 2 ounces of pulverized copperas.

In applying warm stove with a light fire, apply the hot lacquer with a brush. The heat will quickly dry the application and give a durable polish.

A RAT EXTERMINATOR.

Place $\frac{1}{2}$ teaspoon of molasses on as many shingles as you want, on top of molasses scrape a small amount of concentrated lye. Place these shingles at different points. You will find no more rats after trying this method. (good).

TO CLEAN LINEN WINDOW SHADES.

Stretch them on table and rub with powdered brick and flannel cloth and the shades will look almost like new.

TO KILL MOTHS IN CARPETS.

Using a cloth out of clear water, spread smoothly over carpet where moths are, iron with hot iron, the steam will destroy eggs and moths.

TO CLEAN A BLACK SUIT.

Lay the pants, coat and vest on your table, take a raw potato, cut in halves and dip in strong strained coffee, rub hard all over the articles, and when dry rub briskly with whisk broom, which will remove shine and look like new.

TO CLEAN FRUIT JARS.

Glass fruit jars will be thoroughly cleaned by filling jar half full of raw potato peelings and water, shake well, then rinse with fresh water, air out well.

HOW TO SHUT OFF A VIEW FROM ANY WINDOW.

Dissolve in little hot water as much epsom salts as the water will absorb. Paint this over the window while hot, and when dry you will have a very fair imitation of ground glass.

PUTTING AWAY SUMMER FINERY.

In putting away the summer finery, scatter a few bits of charcoal among the contents of the boxes that will not be opened till next May, to prevent the musty odor which is often noticed about clothing from which the air has been excluded for some time. Stuff folds, ribbon-loops and sleeves with tissue paper to prevent creasing, and crumple some to lay where skirts and waists are folded over to fit the box. Wrap all white silk in blue paper, and in every box place several cakes of white wax. The wax will turn yellow, but the whiteness of gown will be preserved. It is a good plan to line the inside of dress and shirt-waist boxes with blue cambric, as the dye prevents white goods from yellowing.

TO REMOVE STAINS.

In regard to the various and sundry stains which accumulate on cloth garments, such as shirts, trousers, and coats, whose origin would be difficult to trace, one often has to try various remedies. A thorough brushing should, of course, precede the use of any one of them. A very good general cleanser is kerosene, but it must be applied plentifully, with a good big woolen rag, the whole garment, if it be much spotted, being gone over, and special attention in the shape of additional rubbing bestowed where spots appear. The odor disappears quickly if the garment be hung in the sun or breeze. Kerosene seems to act more satisfactorily on all-wool goods than on mixed fabrics.

HOW TO WASH A JAPANESE SILK BLOUSE.

The old adage, "If you want a thing done well, do it yourself," is certainly true in the case of washing silk blouses. They need to have some little care and attention bestowed on them. First of all, make some suds by adding a heaped tablespoonful of soap jelly to every gallon of water. And if the blouse is made of white silk a level teaspoonful of borax should be added; if of cream color a teaspoonful of ammonia should be used instead of borax. The soap and borax must be thoroughly dissolved before putting in the blouse, and the water should not be more than sixty degrees, for, if it is too hot, it will cause the silk to shrivel and turn yellow. Let the blouse stand in the suds for twenty minutes or more, then souse it and squeeze it till it is clean. Wash it again in another lot of water of sixty degrees to which only half the quantity of soap and borax have been added, and finally finish in a third water of the same temperature with no soap or borax. The blouse should then be wrung out as dry as possible, then hung up to dry, spreading it well out in order that it may dry quickly. When it is half dry take it down and spread it on a clean cloth or towel, and roll it up tightly; leave it for an hour; it will then be ready to iron. The iron used ought not to be very hot, and the ironing-board should be covered with several thicknesses of flannel and one thickness of cotton. Iron the blouse on the wrong side, pressing any tucks or insertions very hard. Be very careful to avoid crease. The result should be eminently satisfactory.

GREASE SPOTS.

Turpentine also is good in a general way; for rosin stains, such as one gets by sitting on a pine log, it is about the only thing. Grease spots can often be removed by hanging the garment in front of a fire, the grease gradually evaporating with the heat, and if it was clean grease leaving no sign. Creases from packing also come out by hanging in front of a fire. Another way to eradicate grease is to hold a hot iron above the spot with blotting or ordinary brown paper between the iron and the stain. Sponging in ammonia and water is also good.

TO CLEAN WHITE SHOES.

To clean soiled white shoes, get ten cents' worth of pipe clay from the druggist; put a little in a dish; let dry, and with a stiff, old nail or tooth brush scrub the shoes hard, but always the same way as the grain of the leather, or they will get rough. Another method is to rub with deodorized benzine first, and then put on a coat of pipe clay and let it remain on over night.

CLEAN YOUR OWN CHIMNEYS.

There is a new and easy way to clean chimneys without going to the trouble or muss of taking down pipe, or the expense of hiring a chimney-sweep. A neglected chimney is often the cause of much loss of property, and no one should suffer such an occurrence. Doubtless there will be some cynical ones when they learn that the new method is simply to burn pieces of old zinc in the stove. I confess to having had as little faith in it as any one until I tried it. But like everything else, there is a right and a wrong way to go about it. If you put the zinc in the stove and close the dampers and drafts, there will be no special results beyond the consuming of the zinc. The right way is to throw open all drafts and dampers, and note results. The zinc will burn with a singing noise, and if you are out of doors you will see great flakes of soot flying out of the chimney and descending to the roof and ground. Old pieces of washboard or zinc which has been used under the stove, or scraps from the tinner's, may be successfully used.

SIMPLE REMEDIES.

Benzine is a good general agent, especially for stains on silk or kid gloves. It should be corked at once, as it evaporates very quickly. Charcoal or soot spilled on a carpet may be removed by rubbing in cornmeal. If it is a large stain a good deal of cornmeal will be required, as it must be swept off and replaced by fresh as soon as the cornmeal becomes blackened. Wax can be readily removed by placing a hot iron over it with absorbent paper between.

PAINT STAINS.

Stains on clothes from paint are, perhaps, the hardest of any to get out if they have been allowed to dry in. One sees various things recommended for this. Turpentine will generally answer when applied while the stain is wet. Alcohol, gasoline, and chloroform have all been recommended; also rubbing in lard and letting the grease soak in well before removing the grease spot, which it makes in the ordinary way, when the paint stain is supposed to disappear along with the grease. Dark paint stains on delicate muslin seem hopeless. Anybody who paints in water-colors might cover them over with Chinese white paint.

TO CLEAN BRASS.

Brass, so much stained and discolored as to look as black as slate (one sees this in old country churches sometimes where memorial tablets set into the wall have been neglected), can be easily brightened with oxalic acid and chamois leather to look as bright as when it was new.

SCORCH MARKS.

Slight scorch marks can be taken out by sunlight alone. When they are dark in color and obstinate, having entirely penetrated the fabric, it can still be removed in most cases by onion juice. Slice and squeeze the juice of two onions and mix with about half an ounce of shaved white soap, two ounces of fullers' earth, and half a pint of vinegar. Boil this mixture, and then spread it over the scorched part of the linen, which should, of course, be washed out subsequently.

GENERAL.

Shirt-waists of colored cotton should be done up without starch, and dried in the shade. The color can be set by adding a teaspoonful of salt to a quart of water. Greens, blues and pinks can usually be made fast by dissolving a cupful of vinegar in a gallon of water.

In removing blood stains it is a mistake to begin with hot water. The article should be soaked well in cold or lukewarm water before washing, whereas in the case of needle pricks on delicate embroidery, rub on a little wet raw starch, cold, as one would use for starching collars, and allow it to dry. It must be put on thickly. Cold water starch is also used in pretty much the same way for removing stains from mattresses. Put a good thick paste of the starch over the stain, and let it stay in the sun about two hours before brushing off. If the picking is not quite clean, repeat the process.

Use lemon juice and salt for ink stains; oxalic acid for fruit, tea and coffee stains, soap and water and starch for scorched places. After making the application of any of these things, place the spots in the sun, and wet frequently until they dissappear.

Light silk may be cleaned by making a paste of fuller's earth and water, to which add a little ammonia; cover the grease-spot with a piece of blotting paper, let it remain until it is all dry, then brush off with a perfectly clean clothes-brush.

Dark silk can be cleansed from grease spots by putting a layer of powdered magnesia over the spots, and ironing with a blotting-paper put over the spot; while still warm, rub the spots with benzine, using a piece of the same material for rubbing. Never use the benzine near a light or fire.

White ostrich feathers may be cleaned as follows: Cut a pure white soap into sufficient water. Let it come to a boil, and add a little soda. When all is dissolved, let the suds cool, then dip the feathers into it, drawing gently through the hand, and repeating till clean. Rinse well in clean, tepid water, with a drop of bluing added; shake the feathers dry, and curl.

No odor from onions will pervade the house, it is said, if a generous piece of stale bread is cooked with them.

*Mrs. Emily showed me how to 40 grs Turbidity
reduces to 20 grs water & peppermint water to fill
40 bottles a little bit more*

Eggs should be kept in a receptacle to themselves since the shells (when fresh) are so porous every strong odor is absorbed.

A nut pick kept on the kitchen table is the most convenient utensil for removing the paper cover from the milk bottles.

Never use newspapers to wrap about anything eatable. It is economy to have a supply of paraffin paper always on hand.

To prevent pictures from getting spoiled by hanging against a damp wall nail small, flat pieces of cork at each corner of the back of the frame.

Never think that the feet will grow large from wearing proper shoes. Pinching and distorting makes them grow not only large, but unsightly. A proper, natural use of all the muscles makes them compact and attractive.

Nearly every cook or recipe book says: "Pour boiling water over ripe tomatoes, then skin them;" but this is a very vague direction. The correct way to peel tomatoes is to cover them with boiling water for half a minute, then lay them in cold water until perfectly cold, and the skin can be peeled off without difficulty, leaving the tomatoes unbroken and as firm as they were before being scalded.

Coarse salt and vinegar will clean enameled ware that has been burned or discolored.

*Pure is a medicinal wine. It is a tonic
 I did extract a ounce of each of yams
 & lavender two ounces of the extract
 of lavender two ounces distilled water
 1 quart of alcohol 2 ounce Dose
 1/2 t. 4 or 5 times in three or four days
 after meals at bedtime Let distilled water
 beal then add ingredients*

Whooping Cough

2 good handfuls all sunflower seeds, 1 lb loaf
sugar, 1 pt water Boil down to 1 pt when
cold add 1/2 pt ~~brandy~~ brandy Give liquor
three table spoon quarts of an during the
day and seeds before boiling and straining

Whooping Cough

Diphtheria Cure

two table spoon vinegar 1 table spoon
salt 3 ~~table spoon~~ honey 2 table spoon pepper
1 pint sage tea as strong as by the best
sage and strain vinegar pepper and salt
put together then mixed all ingredients
of very best teaspoon every 15 minutes
2 swallow



Whooping Cough

1 cup vinegar 1 cup turpentine 1 cup mixed
and rub

Whooping Cough

1/2 Gill Turpan Colonge Dissolve the Gum
1/2 " Absorbent in warm water and add
1/2 " Glycerine when cold Good
1/8 of Gum Tragacanth
1 lb warm water

Wrinkle Remover For Throat & Lips
1/3 salolite powder
1/2 pt. water
white of egg

Loose skin around the table
Carbolic acid
oil of sweet

Loose skin
Each lot will
mix 1 qt of water
acid mix well
use not of fine wood

Freckles
1 ounce of Othize put on the
freckles at night
(Keep in
the Rock
Antiseptic)

For Burns Good
1/4 lb bees wax 1 pt fish oil 1 cup sweet
almond oil and then heat until cold

~~For skin~~ Water Cure
Freckles or face spots Cure
Washes for glycerine one ounce
of Zintone 1 pint of water
mix to a cream
neither a brown
toil for tea
Resin Tablets
for S. Soap

*For Catechol or Perfumes 1/3 of Permanganate double strength
 about 45° water (fit hot water 4/5 grain at 1/2 size table
 shall be 4 times a day*

*for Goutte spray of grain
 Goddard*

GEO. E. POTTER'S TIME TABLE FOR COOKING.

USE "GEM FOOD CHOPPER" & BAKER

Boiling-- Meats

- Mutton, per lb.....15 minutes
- Corned beef, per lb...30 minutes
- Ham, per lb18 to 20 mins.
- Turkey, per lb.....15 minutes
- Chicken, per lb.....15 minutes
- Fowl, per lb.....20 to 30 mins.

Broiling

- Steak, 1 in. thick...8 to 10 min
- Steak, 1 1/2 in. thick...10 to 15 m
- Mutton chops.....8 to 10 min
- Spring chicken.....20 to 30 min
- Quail.....8 to 10 min

Baking

- Beef ribs; rare per lb, 8 to 10 min
- Beef, well done, lb, 15 to 20 min
- Mutton leg, rare, lb, 10 minutes
- Mutton leg, well done, 15 min.
- Lamb, well done.....15 minutes
- Veal, well done.....20 minutes
- Pork, well done.....25 minutes
- Veal, rare.....10 minutes
- Chicken, rare.....15 minutes
-18 minutes
- Let hot oven, per
30 minutes
3 to 4 hours
2 hours
1 1/4 hrs.
 y large..... hours
 all, hot oven, 15-20 min

Breads, Etc. — Continued.

- Layer cake..... 18 to 25 min
- Loaf cake.....1 hour
- Angels' food.....1 hour

Vegetables

- Beans to bake.....6 hours
- Potatoes.....20 to 30 min
- Asparagus.....20 to 25 min
- Peas.....15 to 20 min
- String beans.....50 to 60 min
- Lima beans.....30 to 40 min
- Spinach.....15 to 20 min
- Turnips.....30 to 40 min
- Beets.....1 to 2 hrs
- Cauliflower.....20 minutes
- Brussels sprouts.....10 to 15 min
- Onions.....30 to 40 min
- Parsnips.....30 to 40 min
- Green corn.....5 to 10 min
- Maccaroni.....20 minutes
- Rice.....20 to 25 min
- Squash.....20 to 40 min
- Cabbage.....30 to 60 min

Weights and Measures

- 1 kitchen cupful.....
- 1/2 pint or 2 gills
- 1/2 kitchen cupful.....1 gill
- 4 kitchen cupful.....1 quart
- 2 cupful gran'ld sugar...1 lb
- 2 1/2 cupful powdered "....1 lb
- 1 heaping tablespoon sugar
1 ounce
- 1 heaping tablespoon butter
2 ounces or 1/4 cupful
-1/2 size of an egg.....
-2 ounces or 1/4 cupful
-1 pound
-1 pound
-1 cupful
-1 "

Temperature of Oven

	Put in	Keep in at
Dry.....	390°	300°
.....	280	240
.....	280	220
.....	250	230
.....	240	220

degrees is too low for cooking.

USE GEM FOOD CHOPPER—'It makes cooking easy.'

GEO. E.

King Street, Berlin.

Cook S
 Fine C
 P
 M

Angels, Table Silverware,
 and Coffee Pots, Washing

MENUS.

MONDAY.

BREAKFAST.

- Hominy and Cream
- Codfish Cakes
- Stewed Prunes
- Cornmeal Gems
- Coffee

LUNCHEON.

- Salmon Salad
- Lemon Meringue Tarts
- Sliced Oranges
- Tea
- Crisp Rolls

DINNER.

- Broiled English Mutton Chops.
- Mashed Potatoes
- Celery and Sour Apple Salad
- Cheese
- Cottage Pudding
- Turnip
- Wafers
- Fruit Sauce
- Coffee

TUESDAY.

BREAKFAST.

- Steamed Cereal and Cre
- Corned Beef Hash
- Graham
- Coffee

LUNCHEON.

- Macaroni, co
- Baking Pot
- Cream
- Lemon Jelly Ca

DINNER.

- Cream
- Vegetable Pot Pie
- Canned Ch

WEDNESDAY**BREAKFAST**

Watercress
 Creamed eggs and Minced Ham
 Rolls
 Coffee

LUNCHEON

Stewed Radishes Buttered Toast
 Jelly Sponge Cake Strawberries
 Cocoa

DINNER

Carrot and Beef Soup
 Broiled Beefsteak Mashed Potatoes
 Cold Slaw Pineapple Pie
 Coffee

THURSDAY**BREAKFAST**

Wheat Cereal and Cream
 Minced Beef on Toast
 Hot Rolls
 Coffee

LUNCHEON

Creamed Oysters in Pastry Shells
 Cold Slaw Graham Bread
 Caramel Custard Cookies
 Tea

DINNER

Oxtail Soup
 Frizzled Bacon and Calf's Liver
 Baked Sweet Potatoes Stewed Tomatoes
 Endive Salad Cheese Toast
 Pumpkin Pie
 Coffee

FRIDAY

BREAKFAST

Cornmeal Mush with Cream
Scrambled Eggs Toast
Coffee

LUNCHEON

Fried Cornmeal Mush Maple Syrup
Salmon Salad Sandwiches
Spiced Prunes Molasses Cookies
Tea

DINNER

Bean Soup
Broiled fresh Mackerel Creamed Potatoes
Hot Slaw Fried Parsnips
Lemon Pie Cheese
Coffee

SATURDAY

BREAKFAST

Fried Oatmeal Maple Syrup
Turkey Hash
Hot Rolls
Coffee

LUNCHEON

Creamed Dried Beef on Toast
Canned Peaches Date Cookies
Cocoa

DINNER

Raw Clams
Hamburger Steak Mashed Potatoes
Stewed Tomatoes Lettuce
Mince Pie
Coffee

SUNDAY

BREAKFAST

Lyonnais Potatoes	Grape Fruit	Poached Eggs
	Toasted Muffins	
	Coffee	

DINNER

	Mock Turtle Soup	
Roasted Duck		Olive Sauce
Potato Croquettes		Butter Parsnips
Currant Jelly		Celery
Sour Apple and Beet Salad		
Cheese Wafers		
Ice Cream, with Fruit		
Coffee		

F. 17913

WEIGHTS AND MEASURES

- 2 cups lard make 1 pound.
 2 cups butter make 1 pound.
 4 cups pastry or bread flour make 1 pound.
 4 cups entire wheat flour make 1 pound.
 4 cups graham flour make 1 pound.
 4 cups rye flour make 1 pound.
 4 cups cornmeal make 1 pound.
 4 cups rolled oats make 1 pound.
 2 1/2 cups oatmeal make 1 pound.
 4 cups coffee make 1 pound.
 2 cups granulated sugar make 1 pound.
 2 1/2 cups powdered sugar make 1 pound.
 3 1/2 cups confectioners' sugar make 1 pound.
 2 1/2 cups brown sugar make 1 pound.
 2 cups chopped meat make 1 pound.
 1 1/2 cups rice make 1 pound.
 2 cups raisins (packed) make 1 pound.
 2 1/2 cups currants make 1 pound.
 2 cups stale bread crumbs make 1 pound.
 5 large eggs make 1 pound.
 2 tablespoonfuls butter make 1 ounce.
 4 tablespoonfuls flour make 1 ounce.
 6 tablespoonfuls baking powder make one ounce.
- 16 tablespoonfuls make one coffee cupful.
 4 teaspoonfuls equal 1 wine glass, or half a gill.
 2 wine glasses equal 1 gill, or half a cup.
 2 gills equal 1 coffee cupful, or 16 tablespoonfuls.
 2 coffee cupfuls equal 1 pint.
 2 pints equal 1 quart.
 4 quarts equal 1 gallon.
 2 tablespoonfuls equal 1 ounce, liquid.
 1 tablespoonful of salt equals 1 ounce.
 16 ounces equal 1 pound, or a pint of liquid.
 4 coffee cupfuls of sifted flour equal 1 pound.
 1 quart of unsifted flour equals 1 pound.
 8 or 10 ordinary sized eggs equal 1 pound.
 1 pint of sugar equals 1 pound (white granulated).
 1 tablespoonful of soft butter well rounded, equals 1 ounce.
 An ordinary tumblerful equals 1 coffee cupful, or half a pint.
 About 25 drops of any liquid will fill a common sized teaspoon.

If you need medicine at all you need it at once, and as nine times out of ten it is the doctor that are crying for help, then you should use **DR. J. C. BROWN'S PILLS.**