

FIFTY RECIPES

SPECIALLY SELECTED and
RECOMMENDED BY ❦ ❦

THE LADIES GUILD

❦ OF ❦

ST. JAMES CHURCH

INGERSOLL

1909

THE MODELLING OF A KITCHEN MECHANIC



Let the Mistress of the House, take two pounds of the very best self control; one and a half pounds of justice, one lb. of consideration; 5 lbs. of patience, and 1 lb. of discipline. Let this be sweetened with charity; let all simmer well. Let it be taken daily, (in extreme cases, in hourly doses).



IF KEPT ALWAYS ON HAND AND TAKEN AS DIRECTED, THE DOMESTIC WHEELS WILL RUN QUITE SMOOTHLY



SOUP

CLEAR TOMATO SOUP

1 pt. tomato juice, 1 pt. hot water, $\frac{1}{2}$ tablespoon sugar, $\frac{1}{2}$ teaspoon salt, 2 cloves, 2 bay leaves, $\frac{1}{2}$ small onion chopped, cayenne to taste. Mrs. Geo. Naylor.

BEAN SOUP

Soak 2 cups of beans in 1 pint of water over night, two hours before using put on to cook with one half can of tomatoes, let cook until soft, put through colander, then add piece of butter, pepper and salt to taste. Mrs. M. T. Buchanan.

CELERY SOUP

1 head celery, small piece mace, 1 onion cut small, cover with water and cook until tender, then strain and add 1 qt. of boiling milk, 1 tablespoon flour. Add half cup whipped cream before serving. Mrs. C. C. L. Wilson.

CORN SOUP

1 can corn, 1 qt. milk, 1 large onion. Put in double boiler cold with cold water in outer vessel. Put on stove, let come to boil slowly, boil for one hour, then strain through soup strainer, return to fire and add lump of butter size of egg, enough corn starch to thicken slightly. A dash of celery salt in milk, corn and onion. When you put them on to boil season with white pepper and salt. Serve with whipped cream.

Mrs. Findley McIntyre, New London, Wis.

OYSTERS

FRICASSE OF OYSTERS

25 oysters, 2 oz. of butter, 1 oz. of flour, yolks of 2 eggs, 1 teaspoon lemon juice, 1 grain of nutmeg, salt and pepper to taste. Bring the oysters in their liquor to the boiling point, strain and put oysters aside. Melt butter, add flour with a teacup of strained liquor, cook this for 2 minutes, taking saucepan from fire, drop in yolks of eggs one by one, stirring quickly till well mixed, add lemon juice, pepper, salt and nutmeg, place whole over the fire and stir briskly to prevent boiling till very hot. Drop in oysters and serve on buttered toast. Mrs. C. C. L. Wilson.

OYSTER COCKTAIL

7 teaspoons horse radish, 7 teaspoons vinegar, 10 teaspoons lemon juice, 10 teaspoons tomato catsup, $\frac{1}{4}$ teaspoon tabasco sauce, salt to taste. 1 qt. oysters for twelve people. Serve in glasses.

Mrs. J. W. Cooke.

PUDDING

FRUIT PUDDING

1 cup of sour cream, 2 cups bread crumbs, 1 cup flour, 1 cup sugar, 2 eggs, 1 cup chopped raisins, 1 small cup preserved strawberries, 1 teaspoon soda, 1 teaspoon cinnamon. Soak bread crumbs in cream with soda, mix and add other ingredients. Steam two hours. Serve with whipped cream.

Mrs. J. H. Thomas.

COFFEE PUDDING

$\frac{1}{4}$ lb. butter, 1 egg, $\frac{3}{4}$ cup water, cup molasses, 1 pint flour, 3 teaspoons baking powder. Steam 2 to 3 hours.

Mrs. C. C. L. Wilson.

STAM BATTER PUDDING

4 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup chopped suet, water or milk to make stiff batter. Steam $1\frac{1}{2}$ hours.

Sauce—1 cup sugar, 1 cup water, 1 lemon, juice and rind.

Miss Haviland.

TEN GUINEA PLUMB PUDDING

1 lb. raisins, 1 lb. currants, 1 lb. suet, $\frac{3}{4}$ lb. bread crumbs, $\frac{1}{2}$ lb. orange peel, 1 lemon grated rind, $\frac{1}{2}$ nutmeg, $\frac{1}{4}$ lb. brown sugar, 1 tablespoon molasses, $\frac{1}{2}$ pint brandy, 6 eggs, $\frac{1}{4}$ teaspoon soda, flour to mix. Boil nine hours.

Blanche Richardson.

PARADISE PUDDING

1 cup bread crumbs, 1 cup suet, 2 eggs, 2 apples chopped, 1 cup currants, 1 cup raisins, $\frac{1}{2}$ cup milk, spice to taste, 1 cup brown sugar, 1 teaspoon baking powder. Flour to thicken. Steam 2 hours.

Osborn Gallagher.

DESSERT

RASPBERRY WHIP

1½ cups fresh or canned raspberries, 1 cup powdered sugar, white of one egg, put all in bowl, and beat with wire whisk till stiff enough to hold in shape, about 30 minutes, pile lightly in a dish, chill, ice round with ladies fingers and serve with boiled custard.

MAPLE MOUSE

Whip 1 pt. of cream stiff, beat the yolks of 4 eggs well, put in a saucepan 1 cup maple syrup, stir in yolks, place over fire until mixture is hot and thick, watch closely as it burns easily; take from fire, put in dish cold water, beat until light and cold, then mix gently with whipped cream. Mrs. Slight.

MAPLE PARFAIT

1½ cups maple syrup, yolks 4 eggs, mix well, put on stove to boil for 5 minutes, stirring all the time. When cold add 3 cups of cream whipped. Put in freezer and freeze three hours without stirring. Osborne Gallagher.

ORANGE MOUSE

2 teaspoons gelatine soaked in cold water half hour, add ½ cup boiling water, juice of six large oranges, 1 lemon, sugar to sweeten. Put on stove until sugar is dissolved, when cold add 1 pint cream whipped, put in freezer for three hours without stirring. Mrs. J. W. Cooke

CHEESE FONDUE

1 cup bread crumbs, ½ cup milk, ¼ cup grated cheese, 2 eggs, 2 tablespoons butter, ½ teaspoon salt, ¼ teaspoon soda, pepper to taste. Cook breadcrumbs and milk together until smooth, add butter, cheese and salt. Remove from fire. Beat yolks and whites separately, mix yolks thoroughly into cheese mixture and fold in whites. Pour into baking dish, bake in moderate oven 15 to 20 minutes, when firm to touch it is done.

BOBOTEE

2 cups cold meat, ½ small onion, 2 tablespoons butter, 1 cup milk, 2 oz bread crumbs (½ or ¾ cup), 8 almonds, 3 eggs, 1 teaspoon curry powder. Slice onion and brown in butter in frying pan, add butter and milk to this. Let stand while preparing the

rest. Chop almonds very fine, add them and remaining ingredients to mixture in frying pan. Mix thoroughly. Put in buttered dish and bake in moderate oven about 20 minutes.

FIG MOUSE

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup boiling water, 1 lb figs, 1 quart milk, $\frac{1}{2}$ cup flour, 1 cup sugar, yolks of three eggs, 1 tablespoon vanilla, caramelize sugar and water, grind figs, pour caramel over, make a custard of other ingredients. Combine the mixtures. This may be either packed in ice for several hours or frozen and then packed,

CAKES

LAYER CAKE

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

Pattie Calder

SPANISH BUN

$\frac{3}{4}$ cup butter, 2 cups sugar, 1 cup sweet milk, 4 eggs, 2 cups flour, 3 teaspoons baking powder, 1 dessert spoon cinnamon, 1 small dessert spoon cloves, bake in a quick oven.

LADY BALTIMORE CAKE

Beat $\frac{1}{2}$ cup of butter to a cream, add slowly $1\frac{1}{2}$ cups sugar, when very light add $\frac{3}{4}$ cup cold water and 2 cups flour, beat well then stir in the well beaten whites of 4 eggs, then 1 cup of walnuts cut into small pieces and floured in $1\frac{1}{2}$ teaspoons flour; 2 teaspoons baking powder, flavor with vanilla, bake moderately 50 minutes.

Dot Calder, Sarnia

DATE CAKE

Two cups of granulated sugar, six eggs, two cups flour, two teaspoons baking powder, 1 lb English walnuts, chopped, 1 lb dates chopped. Beat the whites and yolks of eggs separately, cream sugar and yoke of eggs first, add white of eggs, flour folded in lightly. Moderate oven.

Fanny Richardson

WHITE CAKE WITH CHOCOLATE ICING

1 cup white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, whites of 3 eggs, 2 cups flour, 2 teaspoons baking powder, vanilla, beat

whites in last of all.—Icing—2 cups icing sugar, 1 tablespoon melted butter, $\frac{1}{4}$ cup cream or milk, $\frac{1}{4}$ cup grated chocolate, melt chocolate on back of stove, stir into other mixture last of all. Flavor with vanilla, chopped or whole walnuts on top improves it.

Mrs. Bain

DEVILS CAKE

Beat to a cream $\frac{1}{2}$ cup butter, and 1 cup granulated sugar, add 3 eggs beaten light, $\frac{3}{8}$ cup cocoa, dissolve cocoa in half cup boiling coffee, half cup walnuts chopped fine, 2 teaspoons baking powder, $1\frac{1}{2}$ cups flour, $1\frac{1}{4}$ teaspoons vanilla. Mame Kennedy

ANGEL CAKE

Whites 11 eggs, 1 large cup sugar sifted 4 times, $1\frac{1}{4}$ cups flour sifted 4 times, 1 small teaspoon cream of tartar, half teaspoon vanilla. Bake about 30 minutes. Mame Kennedy.

LEMON COOKIES

2 eggs, 1 cup sugar, $1\frac{1}{2}$ cups butter, $1\frac{1}{2}$ teaspoons baking powder, grated rind of 1 lemon, 1 teaspoon of the juice, flour enough to roll.

Blanche Richardson

BOSTON COOKIES

1 cup butter, $1\frac{1}{2}$ cups brown sugar, 3 eggs, 1 teaspoonful soda (level), $1\frac{1}{2}$ tablespoons hot water, 1-2 teaspoon salt (scant) $3\frac{1}{4}$ cups flour, $\frac{1}{2}$ lb chopped walnuts, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup currants, $\frac{1}{2}$ teaspoonful cinnamon. Cream butter and sugar, gradually add eggs well beaten, then half the flour sifted and mixed with salt and cinnamon, then add nuts, fruit and rest of flour. Drop on buttered tins with $\frac{1}{2}$ teaspoon. The mixture will be

Osborne Gallagher

CURRANT COOKIES

1 cupful butter, 2 eggs, $1\frac{1}{2}$ cupfuls sugar, 3 cupfuls flour, $\frac{1}{2}$ cupful hot water with 1 teaspoon soda dissolved in it, 1 cup currants, flavor with nutmeg, drop on well buttered tin and bake in moderate oven.

DOUGHNUTS

1 qt flour, 4 tablespoons melted butter, $1\frac{1}{2}$ cups sugar, 3 teaspoons baking powder, 2 eggs, $\frac{1}{2}$ pint sweet milk and a little salt. How to mix: Stir eggs, butter and sugar together, then the milk and lastly the flour with the baking powder. Flavor to taste.

NUT CAKES

Cream $\frac{1}{4}$ cup butter and 1 cup sugar, add yokes of 2 eggs beaten, 2 cups flour, 2 teaspoons baking powder, 1 tablespoon milk, whites of two eggs well beaten, a little salt, 1 2 teaspoon vanilla, 1 cup chopped nuts. Break off and drop on buttered pan. Bake in hot oven.

WALNUT WAFERS

1 cup brown sugar, 1 egg, 2 tablespoons flour, 3 tablespoons melted butter, 1 cup chopped walnuts. Drop on buttered tins. Bake in moderate oven

PUDDING

Coffee Charlotte Russe: Cook half cup sugar to a caramel, add half cup clear cold coffee and let simmer till caramel is dissolved; add half cup milk when scalded to it, the yolks of 2 eggs beaten and mixed with $\frac{1}{4}$ cup of sugar. When mixture thickens add $\frac{1}{4}$ package gelatine softened in 1-4 cup coffee, stir this in water until it begins to set, then fold in two cups of cream. Put in mould to set. Turn out and serve with whipped cream.

COOKIES

3 eggs, 2 cups brown sugar, 1 qt flour, 1 1 2 teaspoons baking powder, 1 2 teaspoon soda, 1 2 cup butter, 1 2 cup lard, 2 teaspoons vanilla.

Mrs. R. H. Cotter.

BREAD

BROWN NUT BREAD

2 cups graham flour, 1 cup white flour, 1 teaspoon baking powder, 1 teaspoon salt, 1 cup milk, 1 cup maple syrup, 1 lb dates. Make into loaf and bake in moderate oven 45 min.

MUFFINS

2 tablespoon butter, 2 tablespoons sugar, 2 eggs, 1 cup sweet milk, 3 teaspoons baking powder, flour to make a stiff batter, drop in gem pans and bake about fifteen minutes.

Mrs J. H Thomas

NUT BREAD

1 egg, 1 cup brown sugar, $1\frac{1}{2}$ cups milk, 1 cup chopped walnuts, 1 small teaspoon salt, 4 teaspoons baking powder, 4 cups flour. Let stand on back of stove 20 minutes, then bake from $\frac{1}{4}$ to an hour. Mrs John E. Boles

GERMAN COFFEE BREAD

$\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 cup scalded milk. When almost cool add $\frac{1}{2}$ yeast cake dissolved in $\frac{1}{2}$ cup warm milk. 1 egg well beaten, flour to make stiff batter, $\frac{1}{2}$ cup raisins stoned and chopped. Cover and let rise over night, in morning spread in pan half inch thick, cover and let rise again before baking, brush over with beaten egg and cover with the following, $\frac{1}{2}$ cup sugar to 2 tablespoons melted butter, 1 teaspoon cinnamon, 3 tablespoons flour. Mrs. A. Crawford.

MISCELLANEOUS

CHOCOLATE MARSH MELLOWS

2 cups sugar, 3 tablespoons chocolate or cocoa, 1 teaspoon butter. Mix well and add one cup sweet milk, when boiling drop in the marsh mellows, when done beat well and add one teaspoon vanilla extract. Pour in buttered pan and when cool cut in squares.

GRAPE FRUIT SALAD

Cut the grape fruit into small sections and free from white pite and seeds, add half quantity of white grapes, cut in halves and seeded. Dress with a little salt, three tablespoons of olive oil and one of lemon juice. Let stand about an hour and serve on lettuce leaves.

DIVINITY CANDY

First part:—One cupful of granulated sugar, one half cup of water; boil until it hairs. Second part—At the same time boil until brittle two cupfuls granulated sugar, one cupful of syrup, and enough water to cover it. Beat the whites of two eggs in a large bowl, then pour the first part in and beat well. When the second part is brittle it is beaten in also. Then beat in $\frac{1}{4}$ lb. of walnuts and candied cherries cut in small pieces, beat until not sticky and then pour in a granite or porcelain dish about an inch thick.

TURKISH DELIGHT

Soak 1 ounce sheet gelatine(8 sheets) in half cup cold water for 2 hours. Put one pound white sugar to boil, when at boiling point, add soaked gelatine,let it simmer slowly for 20 minutes after adding gelatine, then add grated rind and juice of 1

orange, juice of 1 lemon. Pour into pan moistened with cold water. When done cut in squares and roll in powdered sugar.
Mildred Bain.

BAKED CORN

Take 1 can corn, cover with milk. Stir in 2 well beaten eggs, 1 tablespoon flour, 4 small tablespoons melted butter, 1 teaspoon sugar, salt and pepper to taste. Bake in a buttered dish half hour.
Mrs. Bain.

CHEESE RAMCKIN

Put one cup bread crumbs and one gill of milk on the fire to boil, stir and boil until smooth. Then put in four tablespoons grated cheese, a small piece butter and pepper and salt. Stir until cheese is dissolved, then remove from fire. Beat two eggs, yolks and whites separately. Stir yolks into mixture and then the whites of the eggs. Put in a pudding dish and bake fifteen or twenty minutes.
Mrs. J. H. Thomas.

MAYONNAISE DRESSING

1 desert spoon flour, 1 tablespoon sugar, 1 teaspoon mustard, $\frac{1}{4}$ teaspoon salt, dash red pepper, 2 eggs. Mix all together, add three tablespoons vinegar and 4 tablespoons cream. Cook until thick.

MARMALADE

3 bitter oranges, 3 pints of water, 3 lbs. of sugar. Cut oranges across the grain and slice as thinly as possible. Soak for 48 hours in the water, boil $2\frac{1}{2}$ hours, add the sugar, let boil $\frac{1}{2}$ an hour or until it drops jelly off the spoon. Just before taking off add the juice of 1 lemon to every 3 oranges.

AMBER MARMALADE

Shave 1 orange, shave 1 lemon, shave 1 grape fruit very thin. Measure fruit and add three times quantity of water, let stand over night, next morning boil ten minutes only, stand another night and second morning add pint for pint of sugar. Boil until it jellies.
Mrs. A. Crawford.

ALMOND PASTE

2 lbs icing sugar, 2 eggs unbeaten, 2 tablespoons honey, 1 lb. shelled almonds, a little extract of almond. Blanche and chop the nuts very fine then pound them smooth. Sugar, then eggs and honey, nuts and extract of almond
A Friend.



M^r A. Boulton,
Co. Col. India
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