


The
Canadian
Home
Cook Book

CONTAINING

739 Valuable Recipes

••••

THIS COOK BOOK CONTAINS 739 TESTED AND TRIED RECIPES FOR BREAKFAST DISHES,
SOUPS, FISH, MEATS and POULTRY, CAKES, PIES, PUDDINGS, FANCY DISHES
ICE CREAMS, SUMMER DRINKS AND CONFECTIONERY.



Home Cook Book.

Breakfast Dishes.

A Nice Pancake.—Break six fresh eggs, separate the yolk from the white, which put in two different basins; and to the yolk two tablespoonfuls of white pounded sugar, half a one of flour, half the rind of either an orange or lemon, chopped very fine, or a drop of any good essence; beat the whole together and then with a whisk whip the white of the eggs as you would for a sponge cake. This requires some practice. When hard and white as snow, mix lightly with the yolk, then have ready a very clean frying-pan, which put on a slow fire, add an ounce of butter, when melted, put in two tablespoonfuls of the batter, let it fry half a minute, then toss it up on the other side as a pancake, turn it on a dish; use all the batter thus, and, when done put them one on the other. Sugar over, bake ten minutes, and serve.

Friscassed Eggs.—Boil a dozen eggs seven minutes, or till they are just hard enough to peel and slice without breaking; then put them into a pan of cold water while you prepare some grated bread crumbs; season the bread crumbs with pepper, salt and nutmeg, and beat the yolks of three raw eggs very light. Take the boiled eggs out of the water, and, having peeled off the shells, dust a little flour over them, and dip them first into the beaten egg and then into the bread crumbs, so as to cover them well on both sides. Have ready in a frying-pan some boiling lard, put the sliced eggs into it, and fry them on both sides; serve them up hot, garnish with small sprigs of parsley that has been fried in the same lard after the eggs were taken out.

To Make Good Coffee.—French cooks are famous for the excellence of their coffee, which they make so strong that one part of the liquor requires the addition of two parts to reduce it to the proper strength. This addition is made with hot milk. The large proportion of

hot milk, in the place of so much warm water, gives the coffee a richness like that made by the addition of cream in the ordinary way. By this means any housekeeper desirous of making good coffee, can have it without cream.

Hominy Muffins.—Take two cups of very fine hominy, boiled and cold; beat it smooth and stir in three cups of sour milk, half a cup of melted butter, two tablespoonfuls of salt and two tablespoonfuls of white sugar; then add three eggs, well beaten, one tablespoonful of soda dissolved in hot water, and one large cup of flour; bake quickly.

Corn Muffins.—One pint of corn meal, one pint of sour milk, two tablespoonfuls of soda, two eggs, two tablespoonfuls of sugar, three tablespoonfuls of melted butter, a little salt. Stir soda into the milk and mix with the meal; add the eggs, melted butter, sugar and salt. Beat briskly, and bake in cups in a hot oven. Very nice breakfast cakes.

Breakfast Muffins.—Set a rising as for bread overnight. In the morning, early, warm a pint of milk and beat into the dough sufficient to make it as for ordinary muffin batter; beat well for five or ten minutes and set to rise for breakfast. Bake in rings on a very hot gridle, and turn frequently to prevent burning.

Buttermilk Muffins.—One quart of sour milk, two eggs, one teaspoonful of soda, dissolved in warm water, a teaspoonful 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, and, lastly, the soda. Bake in a quick oven.

A Good Breakfast Dish.—To a pint of cold mashed potato add a tablespoonful of melted butter, a well-beaten egg, one teaspoonful minced parsley. Mold into cakes with the hand, dip them in beaten egg, then in cracker dust, and fry to a nice brown in plenty of butter

and hot drippings. As taken up, have ready as many poached eggs as potato cakes, lay one on the top of each on the platter. Garnish with parsley and serve at once.

Breakfast Eggs.—Boil half a dozen eggs from twenty minutes to half an hour. Toast some thin slices of bread, butter them, and lay them on a hot platter; make two cupfuls of cream sauce, spread a spoonful of the sauce on each slice of toast; mash the egg-yelks through a sieve and chop the whites up fine; put the egg on the toast, cover with more cream sauce, put in a hot oven for a moment, and serve garnished with parsley.

Scrambled Eggs.—Break four eggs into a saucepan, into which a large pat of butter has been thrown, and keep stirring the whole until they are cooked, which will be in a few minutes. You will know when they are done by their appearance, as they will get into lumps. Some buttered toast should be ready on which to spread the eggs, and then pepper and salt them. Some people add the latter while cooking. They are easily prepared and very good.

Breakfast Dish.—To one tablespoonful of rice, boiled till soft and drained, add a piece of butter, the yolk of an egg, one tablespoonful of Harvey's Sauce, a little white pepper, cayenne and salt; set on the fire and stir well together; add any dressed fish cut into pieces; warm it gradually, and send to table. Soles and haddeek are excellent for this.

Buttered Eggs.—Take four fresh eggs, beat them well; put two ounces of butter into another basin; place the basin in boiling water, and stir the butter until it melts. Have ready a lined saucepan pour the eggs and butter into it, and, as the mixture begins to warm, pour it backward and forward from the saucepan to the basin, that the two ingredients may be thoroughly incorporated. Keep stirring the mixture one way until it is hot, but not boiling, and serve on hot buttered toast.

Breakfast Cakes.—One and one-half cups of Indian meal, one and one-half cups of flour, half a cup of sugar, butter, teaspoonful of soda, milk and one egg; stir cream of tartar in the flour and dissolve the soda in a little cold water; mix all this quite soft with milk; bake in

shallow pans. To be eaten hot with butter, and is very nice.

Bread Omelet.—Line a buttered scallop dish with thin slices of cold lamb or veal. Soak one cup of soft bread crumbs in one cup of hot milk. Add one tablespoonful of butter, one teaspoonful of chopped parsley, and one teaspoonful of fine chopped onion, a little salt and pepper, and two eggs well beaten. Pour this over the meat and bake about fifteen minutes or until brown. Serve at once in the dish in which it is baked.

Bread Griddle Cakes.—To a pint of bread crumbs add one pint of boiling milk; cover closely and let it stand overnight. In the morning mash to a smooth paste and beat in the yolks of two eggs; then slowly add one-half pint of cold milk, beating all the time, and one-half pint of flour with which a measure of baking powder has been sifted; lastly, add the whites of the eggs, beaten to a stiff froth; fry like griddle cakes.

Buckwheat Cakes.—The best buckwheat cakes are made with an addition of corn meal flour and oatmeal flour to the buckwheat, in this proportion: Six cups of buckwheat, three cups of oatmeal flour, or, if this cannot be obtained, substitute graham flour in its place, and one cup of corn meal flour; to this add a dessertspoon evenly filled with salt, two tablespoonfuls of molasses, and lukewarm water sufficient to form a batter; stir through the flour well four teaspoonfuls of baking powder before wetting; but these cakes are much better raised overnight with yeast.

French Pancakes.—To make French pancakes, take two eggs, two ounces of butter, two ounces of sifted sugar, two ounces of flour, half a pint of new milk. Beat the eggs thoroughly and put them into a basin with the butter, which should be beaten to a cream; stir in the sugar and flour, and, when these ingredients are well-mixed, stir in the milk; keep stirring and beating the mixture for a few minutes. Serve with a cut lemon and sugar, and pile the pancakes on a dish, with a layer of preserves, or marmalade between each.

Egg Pancakes.—Beat six eggs light, add some salt, and one pint of flour, and stir in gradually enough milk

to make a thin, smooth batter. Take a hot griddle or skillet, butter the bottom, and put in enough batter to run over it as thin as a dollar piece. When brown turn it. When done take it out on a dish; put a little butter, sugar and cinnamon over it. Fry another and treat likewise, and so on until a plate is piled. Send hot to table for dessert or breakfast or tea.

Cream Pancakes.—Take half a pint of thick cream, two ounces of sugar, and a teaspoonful of finely-powdered spice; beat the yolks of three eggs, add them to the cream; mix well together; simply rub your pan with a bit of *friture*, make it hot put in a small quantity of the batter, so as to have the pancakes as thin as possible. Serve them sprinkled over with grated lemon peel and pounded loaf sugar.

Corn Griddle Cakes.—Two cups of coarse corn meal, two cups sour milk, or buttermilk, one egg, one tablespoonful graham flour one teaspoonful soda dissolved in boiling water; make a batter of the meal, milk, eggs and flour; if it is too thick add a little milk; then stir in the dissolved soda, beat well, and bake immediately on a hot griddle; do not scorch the cakes.

Wheat Griddle Cakes.—One quart of sour milk, two even teaspoonfuls of soda and one even teaspoonful of salt, flour enough to make a good batter; stir until the lumps are broken; fry at once.

To Make Batter Pancakes.—Well beat three eggs with a pound of flour, put to it a pint of milk and a little salt, fry them in lard or butter, grate sugar over them, cut them in quarters, and serve them up.

Breakfast Corn Cakes.—Two eggs, one cup sweet milk, two tablespoonfuls sweet cream, one-half cup sugar, three-fourths cup flour, two cups Indian meal, three teaspoonfuls baking powder.

Lemon Flapjacks.—One pint of milk, four eggs, juice of one lemon, a pinch of soda, and flour enough to make a light batter. Fry in hot lard. Serve with sugar and nutmeg.

Delicious Waffles.—One and one-half pint sweet milk; one teacup butter and lard or one cup of either melted and put in the milk, then stir in the

flour; next beat the yolks of four eggs and add with two tablespoonfuls of yeast and beat very hard. Beat the whites last, and stir them gently. The consistency of the batter should be about like griddle cakes, or so it will run easily in the irons.

Hominy Fritters.—Cook the hominy well; let it boil down pretty thick before using; add to one quart of boiled hominy about half a cup of sweet milk, one egg, a little salt, and flour enough to fry and turn without running; only enough lard required in frying to prevent burning; too much milk and flour toughens them.

Omelet.—Comparatively few of our housekeepers dare attempt an omelet, but there is nothing difficult about it. The chief cause of failure lies in not having the spider hot enough, or in making an omelet too large for the pan. For a spider eight inches in diameter, not more than four eggs should be used. For an omelet of this size, use four eggs, one teaspoonful of salt, and two tablespoonfuls of cream, or in place of that use milk. Beat the yolks alone to a smooth batter, add the milk, salt and pepper, and lastly the well-beaten whites. Have the frying-pan very hot. Put in a tablespoonful of butter, which should instantly hiss. Follow it quickly with the well beaten mixture, and do not stir this after it goes in. Cook over a hot fire, and as the egg sets, loosen it from the pan without breaking, to prevent burning. It should cook in about ten minutes. When the middle is set, it is a good plan to place the pan on the high grate in the oven to brown the top. This is not needed if you turn half of the omelet over upon itself before turning the whole from the pan upon a hot dish. Eat while hot.

Scrambled Eggs.—Many use only eggs with butter and salt for this dish—for four eggs, one tablespoonful of butter. Melt the butter and turn in the beaten eggs and stir quickly one or two minutes over a hot fire. A common practice is to increase the quantity without impairing the quality by adding milk—a small cup to six eggs, and a tablespoonful of butter with salt and pepper as preferred. Stir these ingredients over a hot fire, putting in the butter first, until the whole thickens. It should be soft and creamy

when done. It is very fine served on toast.

Eggs a La Creme.—Hard boil twelve eggs, and slice them in thin rings. In the bottom of a deep baking dish spread bits of butter, then a layer of bread crumbs, and then a layer of boiled eggs. Cover with bits of butter, and sprinkle with pepper and salt. Continue thus to blend these ingredients until the dish is full or nearly so. Crumbs over which bits of butter are spread, must cover all these bits of eggs, and over the whole mixture a pint of sweet cream or sweet milk must be poured, before it is baked in a moderately heated oven.

Eggs, Newport Style.—Take one pint of bread crumbs and soak in one pint of milk. Beat eight eggs very light, and stir with the soaked crumbs, beating five minutes. Have ready a saucepan in which are two tablespoonfuls of butter, thoroughly hot, but not scorching; pour in the mixture, season with pepper and salt, as the mass is opened and stirred with the "scrambling," which should be done quickly with the point of the knife, for three minutes, or until thoroughly hot. Serve on a hot platter, with squares of buttered toast.

Stuffed Eggs.—Six hard boiled eggs cut in two, take out the yolks and hash fine; then add two teaspoonfuls of butter, one of cream, two or three drops of onion juice, salt and pepper to taste. Mix all thoroughly, and fill the eggs with the mixture; put them together. Then there will be a little of the filling left, to which add one well-beaten egg. Cover the eggs with this mixture, and then roll in cracker crumbs. Fry a light brown in boiling fat.

Smothered Toast.—Chop cold beef-steak very fine; put a little water, salt and pepper to it, and warm in a spider. Toast bread, soak the toast in hot water; take it from the water, and pour the meat and gravy from the spider over it. This is a nice breakfast dish. The toast must be buttered.

Cupped Eggs.—Put a spoonful of high-seasoned brown gravy into each cup; set the cups in a saucepan of boiling water, and when the gravy heats, drop a fresh egg into each cup; take off the saucepan, and cover it close till the eggs are nicely, and tenderly cooked;

drudge them with nutmeg and salt. Serve them in a plate covered with a napkin.

Eggs a la Mode.—Remove the skin from a dozen tomatoes, medium size, cut them up in a saucepan, add a little butter, pepper and salt; when sufficiently boiled beat up five or six eggs, and just before you serve turn them into the saucepan with the tomato, and stir one way for two minutes, allowing them time to be well done

A Nice Dish For Breakfast.—Take some slices of bread, cutting off the crust; make a batter of three eggs and a pint of milk; soak the bread in it; put some butter in the frying pan; fry the slices of bread till brown.

A Good Way to Cook Eggs.—Heat and grease the muffin iron; take a dozen eggs, break an egg in each muffin ring; put pepper, salt and a lump of butter on each; then put in the oven; as soon as it is slightly browned remove with a fork; dish and send to the table hot.

Breakfast Dish.—A nice dish for breakfast is made by taking bits of ham that have been left from previous meals, cutting in small pieces, and heating them with two or three eggs stirred in. Pieces of beef may also be used, and enjoyed if properly cooked. Chop them fine, season with butter, pepper and salt, and serve hot. The excellence of these dishes depends upon the way in which you cook and season them. Anything which is warmed over, in order to be palatable, must be nicely prepared.

Potatoe Cakes For Breakfast.—Save from dinner a soup-plate of mashed potatoes, add to it half a salt-spoonful of pepper, the same of nutmeg, a little salt and the yolk of an 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.

A Cheap Breakfast Dish.—Stale bread may be made into a palatable dish for breakfast by dipping it in batter and then frying in lard or butter. Make the batter with eggs—a teaspoonful of corn starch mixed in a tablespoonful of milk to each egg. A little salt should be added.

Fried Cakes.—Two cups of sweet

milk, one cup of brown sugar, one-half cup of lard, two eggs, three teaspoonfuls of baking powder. Salt and nutmeg. Use flour enough to roll out a soft dough. Cut out and fry in hot lard. Sift powdered sugar over them while hot.

Stuffed Eggs.—Halve ten hard-boiled eggs; take out the yolks and season, adding minced meat of any kind preferred; fill the eggs, join and put in a dish. Use bread crumbs and milk with the remainder of the mixture, pour over all and bake.

Custard Toast.—Bring a quart of milk to the boiling point, season and add two eggs well-beaten. Boil one minute and pour over six slices of buttered toast. Put in the oven until the custard is set.

Potato Griddle Cakes.—Four raw potatoes grated, two eggs, yolk and white beaten separately, one-half teaspoonful of salt, one-half saltspoonful of pepper; flour enough to hold it together, about one tablespoonful. Fry in hot butter.

Westphalian Croquettes.—Mix a little grated ham with some mashed potatoes, two hard-boiled eggs, chopped fine, butter, pepper and salt, and make into croquettes.

Ham Toast.—Chop some lean ham fine, put it in a pan with a little pepper, a lump of butter and two eggs beaten; when well-warmed, spread on hot buttered toast and serve.

SOUPS.

Bisque of Lobster.—A soup made with fish is always called a bisque. It is made either with crabs or lobsters. Remove a portion from either side of the head and use the rest. To boil a lobster, put it in a fish-kettle and cover it with cold water, cooking it on a quick fire. Two lobsters will make soup for six or eight persons, and also salad. All the under shell and small claws are pounded in a mortar to make the bisque. When it is pounded, put it in a pan and set it on the fire with broth or water. The meat is cut in small pieces to be added afterward. The bisque is left on the fire to boil gently for half an hour. Then pour it into a sieve, and press it with a masher to extract the juice. To make it thicker a small piece of parsnip can be added and

mashed with the rest into a pan, so that all the essence is extracted in that way from the lobster. When you have strained it, put a little butter with it, and add as much broth as is required. Put some of the meat in the soup tureen, and pour the soup over it.

Asparagus Soup.—Three pounds of knuckle of veal will make a good strong stock. Put the veal to boil with one and a half bunches of asparagus, a gallon of water, and let it boil rapidly for three hours. Strain and return to the pot, adding another bunch of asparagus, chopped fine, and boil twenty minutes. Take a cup of milk, add a tablespoonful of flour; let it all just come to a boil and serve. Season well with pepper and salt.

Potato Soup.—Mash to a smooth paste one pound of good mealy potatoes, which have been steamed or boiled very dry; mix them by degrees in two quarts of boiling water, in which two ounces of the extract of meat have been previously dissolved, pass the soup through a strainer, set it again on the fire, add pepper and salt; let it boil for five minutes, and be served with fried or toasted bread. Where the flavor is approved, two ounces of onions, minced and fried a light brown, may be added to the soup, and stewed in it for ten minutes before it is sent to the table.

Green Pea Soup.—Put two quarts of green peas into four quarts of water, boil for two hours, keeping the steam waste supplied by fresh boiling water—then strain them from the liquor, return that to the pot, rub the peas through a sieve, chop an onion fine, and a small sprig of mint, let it boil ten minutes, then stir a tablespoonful of flour into two of butter, and pepper and salt to taste; stir it smoothly into the boiling soup. Serve with well-buttered sippets of toasted bread.

Cream-of-Rice Soup.—Two quarts of chicken stock (the water in which the fowl has been boiled will answer), one teacup of rice, a quart of cream or milk, a small onion, a stalk of celery, and salt and pepper to taste. Wash the rice carefully, and add to the chicken stock onion and celery. Cook slowly two hours (it should hardly bubble). Put through a sieve; add seasoning and the milk or cream, which has been allowed to come just to a boil. If milk, use also a tablespoonful of butter.

Chicken Cream Soup.—Boil an old fowl with an onion in four quarts of cold water until their remains but two quarts. Take it out and let it get cold. Cut off the whole of the breast and chop very fine. Mix with the pounded yolks of two hard boiled eggs, and rub through a colander. Cool, skim, and strain the soup into a soup pot. Season, add the chicken and egg mixture, simmer ten minutes and pour into the tureen. Then add a small cup of boiling milk.

Saturday Soup.—Collect all the bones which you have on hand, beef, veal, mutton or fowl, and boil together one day. The next morning remove the fat and put the soup on to heat. If you have a little cold hash or a few croquettes, put them in, and add a saucer full of canned corn, salt and pepper to taste, a few slices of onion, half a teaspoonful of celery salt, one cup of stewed tomato. Boil all together, and just before serving put in a few drops of caramel to make it a good brown.

Cauliflower Soup.—Cauliflower and butter. Peel the cauliflower, and put them in boiling water. When they are perfectly soft, strain the water off, and put them in the saucepan again with some butter. Moisten them with water or beef broth, and finish cooking them. Put some slices of fried bread in the soup and let the whole boil gently until it is thick; then serve it.

Minute Soup.—Excellent for supper where something warm is desired, or for the little folks when they return from school "almost starved to death." Light bread or crackers crumbled in a bowl or deep dish, add a lump of butter, half a cup of sweet cream, plenty of pepper and salt; if fond of onions, cut a few slices thin and lay over the top and pour over plenty of boiling water, and you will be surprised to see how good it is. If not fond of onions, add an egg well beaten, after the water is poured over, and stir well.

Veal Cream Soup.—Boil the remnants of a roast of veal until the meat falls from the bone; strain and cool. The next day put on to boil, with a slice of onion and one-third of a cup of raw rice. Let it simmer slowly for an hour. Add salt and pepper to taste. Just before serving add one cup of rich milk, or cream if you have it, heated first in

a separate dish. Serve with grated Parmesan cheese.

Macaroni Soup.—Put into a stewpan of boiling water four ounces of macaroni, one ounce of butter, and an onion stuck with five cloves. When the macaroni has become quite tender, drain it very dry, and pour on it two quarts of clear gravy soup. Let it simmer for ten minutes, taking care that the macaroni does not burst or become a pulp; it will then be ready to serve up. It should then be sent to the table with grated Parmesan cheese.

Beef Soup.—Three pounds beef, three onions, three quarts water, one-half pint pearl barley. Boil beef slowly about an hour and a half, then add onions, sliced, and pearl barley (previously well washed and soaked half an hour); then boil about an hour longer. More water may be added, sufficient to have two quarts of soup when done. Season to taste with pepper.

Crab Soup.—Boil six crabs. Fry the meat with one tablespoonful of butter and one small onion (the onion should be fried quite brown); add one teaspoonful of flour, salt and pepper, and cook a little longer; then add three pints of water and one teaspoonful of minced parsley. Boil slowly one hour, then add one pint of rich milk; boil up once and serve.

Egg Gruel.—Beat yolk of one egg with one tablespoonful of sugar, pour a cupful of boiling water over it; add the beaten white with any desired seasoning. Milk may be used instead of water. 2. Boil eggs until they are as hard as possible; mash the yolks smooth, as for salad dressing, and thicken boiling hot milk with them, adding a little salt.

Cream of Cauliflower Soup.—Heat one pint of chicken or veal stock, one pint of milk, and half a cup of sweet cream. When boiling, thicken with one tablespoon of fine whole wheat flour, add salt and white pepper to taste. Cook half a cauliflower in boiling salted water about twenty minutes. Cut off the little flowerets, using none of the stalk; put in enough to thicken the broth.

Clam Soup.—Chop fine a pint of round clams; put in a stewpan with a pint of water, and when it boils add the same amount of milk and boil up

again; season with butter, pepper and salt, and two crackers rolled fine are to be put in when the soup is dished.

Chicken Tea.—Cut a quarter of a chicken in small pieces, take off the skin and remove all the fat, add to it a pint of cold water; cover it, and let it simmer till reduced one-half. Strain it and serve warm with toast slightly browned. Add salt to suit.

One Day Soup.—Half a can of tomatoes, five or six cold boiled or baked potatoes, half an onion, one stalk of celery or a few celery tops. Boil all together until the vegetables are very soft. Put through a colander, add pepper and salt, and a pinch of sugar. Just before serving pour in one cup of hot milk with a pinch of soda dissolved in it. Sift over the top a few very dry bread-crumbs.

Mutton Soup.—Take the water that remains in the steamer after the mutton is cooked; there should be about three quarts; add one-half cup English split peas, nicely washed, one small onion, and cook gently three hours, adding a little more water if it cooks away much. Before taking from the fire add salt and pepper to taste.

Poultry Soup.—Take the carcass and bones of any poultry, turkey particularly, and put in a kettle with plenty of water, and boil all the forenoon, filling up with hot water if necessary, and at dinner-time you will find to your surprise a most savory soup; season with salt and pepper.

Bean Soup.—Put one quart of beans to soak overnight in lukewarm water. Put over the fire next morning with one gallon cold water and about two pounds salt pork. Boil slowly about three hours, add a little pepper. It is better to shred into it a head of celery. Strain through a colander and serve with slices of lemon to each guest.

Julienne Soup.—Put a piece of butter the size of an egg into a soup kettle; stir it until melted; fry three onions and then put in three quarts of good stock, salt, pepper, mace and celery seed, two chopped carrots, two chopped turnips, a pint of dried peas that have been soaked in water overnight. Boil two hours.

Codfish Soup.—Boil a teacup of codfish in three pints of water for

twenty minutes; add three tablespoonfuls of flour and a little hot water; boil up once; add two pints of milk, let it boil; add three eggs. When served in a tureen, add one poached egg for each person.

Vegetable Soup.—Take one turnip, one potato and one onion; let them be sliced, and boiled in one quart of water for an hour; add as much salt and parsley as is agreeable, and pour the whole on a slice of toasted bread.

Tomato Soup.—Pour a quart of boiling water over a pint of canned tomatoes. Let them boil for an hour, or until they become soft. Strain and return to the fire. Stir in a teaspoonful of soda; this will make it effervesce, and, while it is still foaming, add a pint of boiling milk, a large piece of butter, pepper and salt. Thicken slightly with cracker-dust and serve immediately.

Summer Soup.—Eight potatoes, boiled soft, piece of butter the size of two eggs; boil one quart of milk and one quart of water together, and pour boiling hot on the soft potatoes; strain, and then boil half an hour in the milk and water.

Plain Soup.—Boil fresh beef or mutton bones three hours, salt; to one gallon liquid add one teacup of washed rice, two or three cloves, boil one-half hour and it is done.

Okra Soup.—To five quarts of water and a shin of beef add four dozen okras, sliced thin, and a few tomatoes; boil from six to seven hours, and add salt and red pepper to taste.

Meats and Poultry.

Potted Beef.—Choose lean beef, rub it over with saltpeter, and let it lie twelve hours; salt it well with a mixture of bay salt and common salt. Put it into a jar of the requisite size, immerse it in water, and let it remain four or five days. Then take it out, wipe it dry, and rub it with ground black pepper; lay it in a pan, cover it with a crust, and bake seven hours. Take it out when done and let it cool; then pick out the skins and strings and beat it in a strong mortar, adding seasoning of mace, cloves and nutmeg, in powder, and a little melted butter and flour.

Press it closely into pots, and pour over it clarified butter.

French Beefsteak.—Cut the steak two-thirds of an inch thick from a fillet of beef; dip into melted fresh butter, lay them on a heated gridiron and broil over hot coals. When nearly done, sprinkle pepper and salt. Have ready some parsley, chopped fine and mixed with softened butter. Beat them together to a cream, and pour into the middle of the dish. Dip each steak into the butter, turning them over and lay them round on the platter. If you desire, squeeze a few drops of lemon over and serve very hot.

An Excellent Dish.—A dish equal to the best steak and cheap enough for any man, is prepared from a shank of beef with some meat on it. Have the bone well-broken; wash carefully to remove bits of bone; cover with cold water; watch when the boiling begins and take off the scum that rises. Stew five or six hours till the muscles are dissolved; break the meat small with a fork—far better than chopping—put it in a bread pan, boil down the gravy till in cooking it will turn to a stiff jelly. Where this is done, gelatine is quite superfluous. Add salt, and, if liked, other seasoning, and pour it hot upon the meat; stir together and set aside overnight, when it will cut into handsome mottled slices for breakfast or supper.

Chicken Viennese Style.—Procure two very young spring chickens, pluck and draw them carefully, without injuring the skin. Take a very sharp knife and cut each one exactly in two; sprinkle with a little pepper and salt, rub a little fresh salad-oil over each piece, and thoroughly egg and breadcrumb them. Rub a little suet on a clean gridiron, place it over a very clear fire, with the four pieces of chicken, broil them very carefully until of a nice brown color; then, having ready a hot dish, with four pieces of toasted bread on it, lay half a chicken on each piece of toast, and pour over all a good white sauce, which must be made with a little raw cream.

Chicken Patties.—Chicken patties are made by picking the meat from a cold chicken and cutting it in small pieces. Put it in a saucepan with a little water or milk, butter, pepper and salt. Thicken with a little flour and with

the yolk of one egg. Line some patty-pans with crust, not rich and yet not tough, rub them over with the white of the egg, and bake. When done, fill with the chicken, and send to the table hot. Cut out round cakes of the crust for the tops of the little pies, and bake on a common baking tin. It is very little trouble to do this, and the pleasure afforded each child by having a little chicken pie of his own amply pays the right-minded cook.

Smothered Chickens.—Cut the chickens in the back, lay them flat in a dripping-pan, with one cup of water; let them stew in the oven until they begin to get tender, take them out and season with salt and pepper; rub together one and one-half tablespoonfuls of flour, one tablespoonful of butter; spread all over the chickens; put back in the oven, baste well, and, when tender and nicely browned, take out of the dripping-pan; mix with the gravy in the pan one cup of thickened milk with a little flour; put on the stove and let it scald up well and pour over the chickens; parsley, chopped fine, is a nice addition to the gravy.

Minced Mutton with Poached Eggs.—Mince the mutton small, taking out all skin and sinew. Put into a stew-pan a small piece of butter, with one or two onions, some parsley and a sprig of tarragon, all chopped fine, and let them fry well in the butter; then add sufficient stock for the quantity of meat; pepper and salt to taste, a little browning if needed for the color, and a tablespoonful or more of flour, mixed in a little stock or water. Stir constantly, and, when the sauce is smooth and well-boiled, add the minced mutton and warm it through, but do not let it boil, or it will be hard. Pour it upon a dish, and serve it with some nicely poached eggs on the top.

Veal Cutlets With Tomatoes.—Wash two or three pounds of cutlets, and season them with salt and pepper. Have some lard and butter hot in a pan; put them in and fry brown on both sides. When done, take it up on a plate. Have a quarter-peck of tomatoes ready; drain and season them with pepper and salt. Pour the tomatoes into the pan with the gravy, and stir them well together. Pour them over the cutlets, and serve.

Sweetbreads.—Scald them in salt

and water, and take out the stringy parts. Then put them in cold water for a few moments. Dry them in a towel, dip in egg and crumbs, and fry brown in butter. When they are done, take them on a dish, pour into the fryingpan a large cup of sweet cream, a little pepper and salt, and a little green parsley, chopped fine. Dust in a very little flour, and, when it boils up, pour it over the breads, and send to the table hot.

Gravy for Roast Meats.—Save all the nice bits of roast in a jar for the purpose—then you are never at a loss for gravies; take some of these pieces and cut them very small, and put them into a saucepan; pour over them one pint of boiling water; let it simmer very slowly, tightly covered, for an hour; strain through a sieve, and add this to melted or drawn butter. Send to table in a sauce-boat. A careful cook will always save all the meat gravies left, and have a vessel for keeping them.

Virginia Fried Chicken.—Dice and fry one-half pound of salt pork until it is well-rendered. Cut up a young chicken, soak for half an hour in salt and water, wipe dry, season with pepper, roll in flour, and fry in hot fat until each piece is of a rich brown color. Take up and set aside in a warming closet. Pour into the gravy one cup of milk—half cream is better, thicken with a spoonful of flour, and add a spoonful of butter and chopped parsley; boil up and pour over the hot chicken, or, if preferred, serve without the cream gravy, with bunches of fried parsley. Plain boiled rice should accompany this.

Beef Rolls.—The remains of cold roast or boiled beef, seasoning to taste of salt, pepper and minced herbs; puff paste. Mince the beef tolerably fine, with a small amount of its own fat; add a seasoning of pepper and salt, and chopped herbs; put the whole into a roll of puff paste and bake for half an hour, or rather longer, should the roll be very large. Beef patties may be made of cold meat by mincing and seasoning beef as directed above, and baking in a rich puff paste in patty tins.

Veal Cutlets.—The cutlets should be cut as handsomely as possible, and about three-quarters of an inch in thickness; they should, before cooking, be well beaten with the blade of a chopper, if a proper beater be not at

hand; they should then be fried a light brown and sent up to table, garnished with parsley and rolls of thin-sliced, nicely-fried bacon; they are with advantage coated previously to cooking with the yolk of an egg, and dredged with bread crumbs.

A la Mode Chicken.—Pick and draw a fine young chicken, wash and wipe dry and season with salt and pepper. Make a nice pastry, roll out an inch thick; wrap the chicken in it, tie in a cloth and boil an hour or two, according to the tenderness of the fowl. Make a dressing of one tablespoonful of flour, one of butter, and sufficient boiling water to make a smooth paste. Place the chicken on a dish, and pour the dressing over it, garnish with parsley or celery leaves and a hard-boiled egg cut in slices.

Curry.—Take cold chicken, turkey or cold lamb, cut it in small pieces and put in a frying-pan, with about a pint or more boiling water; let it stew a few moments, then take the meat out, thicken the gravy with a little flour, add a teaspoonful of curry powder, pepper and salt to taste, and let it boil up once; have some rice boiled whole and dry; put it around the outside of the platter, and, in the centre, put the meat; throw the gravy over the meat, not the rice, and serve.

Tripe a la Lyonnaise with Tomatoes.—This economical dish, which is in the reach of every family, is very fine. Take two pounds of dressed and boiled tripe, cut into small strips two inches long and put into a sauce-pan. Parboil and drain off the first water; chop a small onion fine and let all stew twenty minutes; add half a teacup of thickening and then stir in half a can of tomatoes. Season with salt and pepper. This dish has become very popular in all the hotels throughout the country.

Boiled Corn Beef.—This is much improved if cooked in plenty of water, and, when thoroughly done, left until cold in the same water that it was boiled in. Lift the pot off the fire, and let pot, water, and meat grow cold together. This will make it much more moist and juicy, besides tender and sweet, than if taken out hot and all the moisture in it dried out by standing and steaming until it grows cold. Hams, tongues, etc., should be cooked in the same way.

To Cook a Rabbit.—When nicely dressed, lay it in a pan and cover with cold water, and add half a teacup of salt and soak overnight; in the morning drain off water and cover the rabbit inside and out with dry corn meal, and let stand till time to cook for dinner; then rinse, cut up and parboil in slightly salted water until tender; take out, roll in corn meal and fry a nice brown; an onion sliced and laid over it while parboiling is an improvement for those who like the flavor.

Baked Ham.—Make a thick paste of flour (not boiled) and cover the ham with it, bone and all; put in a pan on a spider or two muffin rings, or anything that will keep it an inch from the bottom, and bake in a hot oven. If a small ham, fifteen minutes for each pound; if large, twenty minutes. The oven should be hot when put in. The paste forms a hard crust around the ham and the skin comes off with it. Try this, and you will never cook a ham in any other way.

Sauce Piquante.—Put a bit of butter, with two sliced onions, into a stewpan, with a carrot, a parsnip, a little thyme, laurel, basil, two cloves, two shallots, a clove of garlic, and some parsley; turn the whole over the fire until it be well-colored; then shake in some flour, and moisten it with some broth and a spoonful of vinegar. Let it boil over a slow fire, skim and strain it through a sieve. Season it with salt and pepper, and serve it with any dish required to be heightened.

Minced Veal and Eggs.—Take some remnants of roast or braised veal, trim off all browned parts, and mince it very finely; fry a shallot, or onion, chopped small, in plenty of butter; when it is a light straw-color, add a large pinch of flour and a little stock, then the minced meat, with chopped parsley, pepper, salt and nutmeg to taste; mix well, add more stock, if necessary, and let the mince gradually get hot by the side of the fire; lastly, add a few drops of lemon-juice. Serve with sippets of bread fried in butter round, and the poached eggs on top.

Boned Chicken.—This is nice for picnics. First, take out the breastbone; then remove the back with a sharp knife, and next the leg bones; keep the skin unbroken, and push within it the meat of the legs. Fill the body

with alternate layers of parboiled tongue, veal force-meat, the liver of the fowl, thin slices of bacon, or aught else of good flavor which will give a marbled appearance to the fowl when served; then sew up and truss as usual.

Pigeon Pie.—Border a dish with fine puff paste, lay a veal cutlet (or tender rump steak), cut in thin slices at the bottom of the dish; season with salt, cayenne, nutmeg, or pounded mace. Put as many young pigeons as the dish will contain, with seasoning as above, and, in the interstices, the yolks of some hard-boiled eggs; put some butter over them, fill up with good gravy, cover with paste, glaze with the yolk of an egg, and bake.

Mutton Cutlets in the Portuguese Way.—Cut the chops, and half fry them with sliced shallot or onion, chopped parsley and two bay leaves; season with pepper and salt; then lay a force-meat on a piece of white paper, put the chops on it, and twist the paper up, leaving a hole for the end of the bones to go through. Broil on a gentle fire. Serve with sauce Robert; or, as the seasoning makes the cutlets high, a little gravy.

Sweetbread Croquettes.—Parboil two pair of sweetbreads, cut in small pieces, with a dozen mushrooms; put one and a half ounces of butter in a saucepan, let bubble, and stir in two ounces of flour; mix and cook done; then pour in a gill of soup stock, let boil, add the chopped sweetbreads, and stir over the fire until thoroughly heated, take from the fire, add the beaten yolks of two eggs, return to the fire long enough to set without boiling; let cool and form into croquettes, roll in cracker crumbs, then dip in beaten egg, then in the crumbs again, and fry in boiling lard.

Chicken and Ham Pie.—Cut two chickens into joints, season them with salt, pepper and cayenne, a little powdered mace and a tablespoonful of chopped mushrooms; then make balls of force-meat and the hard-boiled yolks of eggs, and lay them in the dish between the joints of chicken, with a few slices of lean ham in between, and add a little water with a mushroom boiled in it, cover with puff-paste, and bake.

Graten Ham.—Cut a large piece from the thickest portion of a boiled

ham trim off the fat, grate the lean part and put in the centre of a platter. Slice small bits of the fat and lay them around the edge with some tender lettuce hearts and serve for supper or lunch. When lettuce is not easily obtained border with thin slices of lemon. Circles of pickled beets are not an unattractive garnish.

Egg Sauce.—Boil half a pint of milk and stir into it as much flour mixed with cold water as will thicken it. Then take it off the fire and beat in gradually three ounces of butter; add a little salt. Boil two eggs hard; chop them finely, and add them to the milk and butter. This sauce is used for boiled chicken or fish.

A Brown Sauce.—For one quart. Stir gently in a stew-pan over a slow fire, till of a light golden color, two ounces of butter and two ounces of flour, then add two pints of stock; stir till perfectly smooth; add four teaspoonfuls (one and one-third ounces) of the extract of meat and a sprig of marjoram, one of thyme, and two of parsley; boil a quarter of an hour slowly; strain, season, and it is fit for use.

Fried Meat Cakes.—Chop lean raw meat as you would for sausage, season with salt, pepper and onion; shape into flat cakes, dip the cakes in egg and bread crumbs, and fry in dripping. Any meat may be used for this dish, but it is particularly nice of beef, and the finest portions need not be put to this use. Drain on a strainer; have ready a dish of nicely mashed potatoes, on which put your beef-cakes, and serve.

Veal Scallop.—Put a layer of cold chopped veal in a buttered dish; season with salt, pepper and butter; then strew over it a layer of finely powdered cracker, and pour over a little milk to moisten it; add another layer of veal and so on. When the dish is full wet well with gravy and warm water, cover with a tin plate and bake. Remove the cover ten minutes before it is done to let it brown.

Thick Gravy.—Melt in a stew-pan a piece of butter the size of a walnut; add two tablespoonfuls of flour; mix well; then add one pint of hot water, half a teaspoonful of the extract, and sauce to taste. This will be found suitable for poultry, or wherever thick

gravy is required. The above may be made richer by using a larger proportion of extract.

Beefsteak Pie.—Cut a pound and a half of beefsteak into small pieces and put with it half a cup of water, three tablespoonfuls of catsup, three hard-boiled eggs cut in pieces, a pint of oysters, salt, pepper and nutmeg. Butter a baking-dish fill it with this, cover with a rather rich biscuit dough, and bake to a good brown.

Turkey Hash.—Remove the meat from the bones of a turkey and cut it into neat bits; stir two cups of this into two cups of white sauce; season to taste; make the stuffing of the turkey into neat cakes, fry them, and arrange them on the dish around the hash.

Hashed Fowl.—Take the meat from a cold fowl and cut it in small pieces. Put half a pint of well-flavored stock into a stew-pan, add a little salt, pepper and nutmeg, and thicken with some flour and butter; let it boil, then put in the pieces of fowl to warm; after stewing sufficiently, serve with some poached eggs laid on the hash, with a sprig of parsley in the centre, and garnish round the plate with pieces of fried bread.

Chicken Fried.—Cut some cold chicken into pieces and rub each with yolks of eggs; mix together some bread crumb, pepper, salt, nutmeg, grated lemon-peel and parsley; cover the pieces of chicken with this and fry them. Thicken some good gravy by adding flour and put into it cayenne pepper, mushroom powder or catsup, and a little lemon juice, and serve this with the chicken as sauce.

To Remove Fishy Taste From Game.—Pare a fresh lemon very carefully without breaking the thin white inside skin, put inside a wild duck and keep it there forty-eight hours, and all the fishy taste so disagreeable in wild fowl will be removed. Every twelve hours remove the lemon and replace with a fresh one. A lemon thus prepared will absorb unpleasant flavors from all meats and game.

Chicken Fritters.—Cut into neat pieces some tender cold chicken and let them stand awhile in a mixture of lemon juice, salt and pepper. Make a batter of milk, egg, flour and salt, stir the chicken into it and then fry in boiling

lard, putting one bit of chicken in each spoonful of batter. Serve very hot. taking care to drain the fat off well. Garnish with parsley.

Chicken Croquette.—Two sweet-breads boiled; one teacup of boiled chicken, hashed; one boiled onion, one teacup of boiled bread and milk, quarter pound butter, salt and pepper. Chop chicken and sweet breads very fine mix in well the other ingredients, shape into rolls, then dip in the yolk of an egg then in cracker dust; drop into boiling lard and fry brown.

New Way of Cooking Chickens.—A new way of cooking chickens is to parboil them and then drop them into hot lard, a la doughnuts, and fry a few minutes. This will serve to make variety in the bill of fare, but will not wholly take the place of the favorite method of browning in butter. Nice gravy may be made by adding milk and flour to the butter in which chickens have been fried.

French Chicken Pie.—A tender chicken cut in joints, half pound salt pork cut in small pieces, boil the two together till nearly tender in a little water; line a deep dish with pie-paste, put in the meat, season with salt, pepper and chopped parsley, put in a little water and cover over with the pie-paste, which should be rich; bake forty minutes.

Pickled Tongue.—The remains of pickled tongues are very nice intermixed and placed in a pan and pressed, when they will turn out resembling colored meat. A little thick jelly may be poured into the pan with them. Slices of cold tongue may be warmed into any kind of a savory sauce and laid in a pile in the centre of a dish, the sauce being poured over them.

Delicious Beefsteak.—Have your frying-pan very hot, wipe the steak dry, place in it and cover tightly; turn frequently and keep covered. When done, add to the gravy one tablespoonful hot coffee, a good sized lump of butter; salt and pepper to taste. Pour over the steak and serve hot.

A Veal Omelet.—A veal omelet is prepared by chopping a little cold veal and adding to it the beaten egg. Cold boiled ham may be chopped and added in the same way; also veal and ham together, which is very nice. Three

or four tablespoonfuls of meat are enough. A little chopped parsley is sometimes added, but herbs are not now so much used in cooking as formerly, though they are an addition to the flavor.

How To Pickle Tongues.—A good sized tongue requires to boil at least three hours. It is a good plan to soak it overnight in cold water. To cook it put it on in cold water and let it come slowly to a boil. Some cooks change the water when it is half done; if this course is taken, be sure that the fresh water is boiling before the tongue is placed in it.

Roast Partridge.—Lard them well with fat pork; tie the legs down to the rump, leaving the feet on; while cooking, baste them well with butter. They require twenty-five or thirty minutes to cook. To make a gravy, put the drippings into a sauce-pan with a piece of butter about the size of an egg and a little flour and hot water. Let it boil up once.

To Dress Cold Fowl.—Take the remains of a cold fowl, remove the skin, then the bones, leaving the flesh in as large pieces as possible; dredge with flour, and fry a light brown in butter; toss it up in a good gravy well seasoned and thickened with butter rolled in flour; serve hot with bits of toasted bread.

Bread Sauce For Partridges.—Cut up an onion, and boil it in milk until it is quite soft; then strain the milk into a cup of stale bread crumbs, and let it stand one hour. Then put it into a sauce pan, with about two ounces of butter, a little pepper, salt mace and the boiled onion. Boil it all up together, and serve it in a sauce-tureen.

Stewed Liver.—Cut up into slices half a pound of calf's liver and the same quantity of fat bacon; put first, a layer of bacon at the bottom of a pie-dish, then one of liver; sprinkle with pepper and salt, add one medium-sized onion and one apple, both cut up; cover down and let it stew gently in the oven for about one hour and a quarter. No water is required.

How To Make Meat Tender.—Cut the steaks the day before into slices about two inches thick, rub them over with a small quantity of

soda; wash off next morning, cut into suitable thickness, and cook as you choose. The same process will answer for fowls, legs of mutton, etc. Try, all who love delicious, tender dishes of meat.

A Nice Supper Dish.—Grate or mince lean ham very fine; mix with it the yolk of an egg and some cream; season with a very little nutmeg. Have ready some small slices of bread half an inch thick; toast them a delicate brown; then, while hot, spread the meat over it; break the yolk of an egg over the top and brown slightly in the oven, and send to table hot.

Spiced Veal.—One pound of veal, chopped very fine; season with two well-beaten eggs, a tablespoonful of butter, teaspoonful of salt and sage each. Put it into a cake-pan, and bake about an hour. Slice when cold.

Mint Sauce for Lamb.—Two full tablespoons of very finely-chopped young mint, one of pounded and sifted loaf-sugar, and six of the best vinegar. Stir all these ingredients together until the sugar is dissolved.

Delicious Flavor To Lamb.—To give a delicious flavor to lamb which is to be eaten cold, put in the water in which it is boiled whole cloves and long sticks of cinnamon. To one leg of lamb allow one small handful of cloves, and two or three sticks of cinnamon. If the lamb is to be roasted, boil the cloves and cinnamon in water, and baste the lamb with it.

Fillet of Veal Boiled.—Bind it round with tape, put it in a floured cloth, and in cold water; boil very gently two hours and a half, or if simmered, which is perhaps the better way, four hours will be taken; it may be sent to table in bechamel or with oyster sauce. Care should be taken to keep it as white as possible.

Cold Tongue on Toast.—Take cold smoked tongue or ham; mince or grate fine, mix it with the beaten yolks of eggs and cream or milk, with a dash of cayenne pepper; prepare thin, small, square pieces of buttered toast; place on a heated platter, putting a spoonful of the meat on each piece; cover with dish cover, and send to table hot; for breakfast or lunch.

Veal Sausages.—Take fat bacon

and lean veal in equal quantities, with a handful of sage, a little salt, pepper, and, if at hand, an anchovy. Let all be chopped and beaten well together, floured, rolled and fried. Veal sausages are better suited for persons whose digestion is not very strong than those made of pork.

Excellent Tea Dish.—A delicious dish for tea or lunch is made thus: On a very fine wire gridiron (or one made of wire net used for screens), place some slices of salt pork, cut as thin as possible; on each slice lay a good sized oyster, or two small ones; broil and serve hot. This with coffee, crisp toast, with chopped cabbage, makes an almost ideal lunch.

A Good Breakfast Dish.—A good dish for breakfast is made by chopping pieces of cold boiled or fried ham just as fine as it is possible to chop them; mix them with cold mashed potatoes, an egg or two, a little butter or cream, or both, form into balls, flour them, melt a little butter in a frying-pan, and brown the balls. Serve hot.

Mutton Pie.—Take the mutton chops from the forequarter, season highly with pepper and salt, and put into a baking dish with alternate layers of apples, pared and sliced, and a little sprinkling of chopped onion. Put a crust of not very rich pastry over the top and bake for twenty or thirty minutes in a hot oven.

To Cook A Duck.—To cook a duck satisfactorily, boil it first until tender; this can be determined by trying the wing, as that is always a tough part of a fowl. When tender, take it out, rinse it in clean water, stuff and put in the oven for about three-quarters of an hour, basting it often.

Pressed Chicken.—Boil two chickens tender, take out the bones and chop the meat fine, add a small handful of bread crumbs, season to taste, with butter, pepper, salt and a little sage; pour in enough of the liquor to make it moist; mould in any shape you choose, and when cold, cut in slices.

Scrambled Mutton.—Three cups of cold boiled mutton chopped fine, three tablespoonfuls of hot water, one fourth of a cup of butter; put on the stove, and when hot break in four eggs and stir constantly until thick. Season with pepper and salt.

The Right Way to Cook Steak.—Broil steak without salting. Salt draws the juice in cooking. It is desirable to keep this in if possible. Cook over a hot fire, turning frequently, searing on both sides. Place on a platter. Salt and pepper to taste.

Boiled Tongue.—If the tongue is not hard, soak it not more than three hours. Put it into a stewpan with plenty of cold water and a bunch of herbs; let it come to a boil, skim and simmer gently until tender, peel off the skin and garnish it with parsley and lemon.

Frizzled Beef.—Chip the beef as thin as paper with a very sharp knife. Melt in a frying-pan butter the size of an egg, stir the beef about in it for two or three minutes, dust in a little flour, add half a teacup of rich cream, boil and serve in a covered dish.

Roasted Tongue.—Soak for two hours; sprinkle salt over it, and drain in a colander; this should be done with fresh tongues before using; boil it slowly for two hours; take off the skin, roast, and baste with butter. Serve with brown gravy and currant jelly sauce.

Spiced Beef.—Five pounds of the shank, boiled five hours, with celery seed. Drain off the gelatine, and then chop the meat very fine, add pepper and salt to taste, and put it into a cloth on a platter. Cover with the cloth and press it.

Broiled Ham.—Cut into thin slices, pour boiling water over them, letting it remain ten minutes. Wipe the ham a little and place it on the gridiron; this takes out the salt. Ham that has been boiled broils nicer than the uncooked meat.

Liver Fried as Cutlets.—One egg to one pound of liver; have the liver cut thin; scald; wipe dry with a towel; beat up the egg; dip the liver in the egg, then into powdered cracker; fry brown. This is very nice; serve with tomatoes, if preferred.

A Good Way to Cook Liver.—A good way to cook liver is to fry it in butter, with an onion cut in small pieces scattered over it. Cook slowly; when done, add a lump of butter and a little flour; stir well, and turn

over the liver. Serve with Saratoga potatoes.

FISH.

Oyster Omelet.—Twelve oysters, if large, double the number if small; six eggs, one cup of milk, one tablespoonful of butter, chopped parsley, salt and pepper; chop the oysters very fine; beat the yolks and whites of the eggs separately, as for nice cake, the whites until they stand in a heap. Put three tablespoonfuls of butter in a frying-pan, and heat while you are mixing the omelet. Stir the milk in a deep dish, with the yolks and seasoning. Next add the chopped oysters, heating them well as you add gradually. When thoroughly mixed pour in melted butter, and finally whip in the whites as lightly as possible. Have the butter in the pan very hot, and pour in the mixture. Do not stir it, but when it begins to stiffen, slip a broad-bladed knife around the sides and cautiously under the omelet, that the butter may reach every part. As soon as the centre is fairly set, and the bottom brown, turn out into a hot dish. Lay the dish bottom upward over the frying-pan, which must be turned upside down dexterously. This brings the brown side of the omelet uppermost. This is a delicious breakfast or supper omelet.

Fish Chowder.—Take a cod or haddock weighing about four pounds; skin it, cut in small pieces and wash in cold water; take one-fourth pound (scant) of salt pork, cut in pieces and fry brown in the kettle in which the chowder is to be made; pare and slice five medium-sized potatoes and one small onion; place a layer of potato and onion in the kettle; then a layer of fish, dredge in salt, pepper and flour; put in alternate layers until all is used; add hot water enough to cover, and boil gently thirty minutes; add one pint of milk, six crackers, split and dipped in cold water; then cook ten minutes longer.

Spiced Oysters.—For 200 oysters, take one pint vinegar, one grated nutmeg, eight blades of whole mace, three dozen whole cloves, one teaspoonful salt, two teaspoonfuls whole allspice, and as much red pepper as will lie on the point of a knife; put the oysters

with their liquor, into a large earthen vessel; add vinegar and all other ingredients; stir well together and set over a slow fire; keep covered; stir them several times to the bottom; as soon as they are well-scalded they are done; put into jars; if a larger quantity is made it can be kept for a long time; of course, these are eaten cold.

Fried Oysters.—Use for frying the largest and best oysters you can get. Take them from the liquor, lay them in rows upon a clean cloth and press another lightly upon them to absorb the moisture; have ready some beaten eggs and some cracker dust. Heat enough butter in the pan to cover the oysters. Dip each one in the egg first, then into the cracker, rolling it over, that it may be completely covered. Drop them into the frying-pan and fry quickly to a light brown. Do not let them remain in the pan an instant after they are done. Serve dry, on a hot dish.

Broiled Oysters.—Choose large, fat oysters; wipe them very dry; sprinkle them with salt and pepper, and broil upon one of the gridirons with close bars, sold for the purpose; you can dredge the oysters with flour if you wish to have them brown, and many persons fancy the juices are better preserved in that way; butter the gridiron well, and let your fire be hot and clear; broil quickly and dish hot, putting a bit of butter upon each oyster as it is taken from the gridiron.

Codfish with Cream.—Pick out carefully in flakes all the flesh from the remnants of some boiled codfish; melt a piece of butter in a saucepan, and add to it a large pinch of flour and a gill of milk or cream, with pepper, salt and grated nutmeg to taste, also the least bit of cayenne; stir well; put in the fish, and gently shake it in this sauce until quite warm. If the composition be too dry, add a little milk or cream; then add, off the fire, the yolks of two eggs, beaten up with a little milk, and serve.

Broiled Salmon.—The middle slice of salmon is the best. Sew up neatly in a mosquito-net bag and boil a quarter of an hour to the pound in hot, salted water. When done, unwrap with care, and lay upon a hot dish, taking care not to break it. Have ready a large cup of drawn butter, very rich, in which

has been stirred a tablespoonful of minced parsley and the juice of a lemon. Pour half upon the salmon, and serve the rest in a boat. Garnish with parsley and sliced eggs.

Lobster Rissoles.—Boil the lobster, take out the meat, mince it fine; pound the coral smooth, and grate, for one lobster, the yolks of three hard-boiled eggs. Season with cayenne pepper, a little nutmeg and salt. Make a batter of milk, flour and well-beaten eggs—two tablespoonfuls of milk and one of flour to each egg. Beat this batter well, and mix the lobster with it, gradually, till it is stiff enough to roll into balls the size of a large plum. Fry in fresh butter, or the best salad oil, and serve up either warm or cold.

Oyster Pie.—One cup flour, heaping, one saltspoon salt, one teaspoon baking powder, one tablespoon butter, melted; one-half cup milk. Mix salt and baking powder with the flour. Put the melted butter with the milk, and stir them into the flour, mixing as soft as can be handled. Roll out to fit the top of the dish. Fill a deep pudding dish with oysters, dredge each layer with flour, salt, pepper and butter. Cover with the crust, leave an air-hole in the centre and bake quickly.

Panned Oysters.—Drain the oysters free from all liquor, put them in a colander, and allow one or two quarts of cold water simply to run through them. Have ready a sheet-iron pan hissing hot. Throw in the oysters, shake for a moment, and to each fifty add two ounces of butter, one-half teaspoonful of salt and a palatable seasoning of pepper. With a wooden spoon stir until they boil, and serve immediately.

Stewed Fish with Tomatoes.—Put a can of tomatoes in a saucepan, with a teaspoonful of salad oil, and a little cayenne pepper and salt; simmer for half an hour, then lay in the fish—a pair of flounders (usually called soles), or any white fish—adding a little water if there be not sufficient liquor to cook them. Beat up the yolk of one egg with the juice of a lemon, and, five minutes before dishing the fish, pour it in, and shake the saucepan to prevent curdling.

Oyster Patty.—Scald the oysters in their own liquor, beard them, drain

them perfectly dry, and flour and fry them lightly in butter. Take each oyster separately with a fork and put them into a stew-pan, strain the liquor in which you have scalded the oysters into the butter and flour that remains in the frying-pan, stir well together, and season with a little pepper, salt and a little juice of lemon; pour the whole on the oysters, and let them stew. When nearly done, thicken with a small quantity of butter rolled in flour, and fill your patties.

Salmon Croquettes.—Mix the fish thoroughly with an equal quantity of boiled rice, adding a little melted butter, and salt and pepper to taste. Mold into small sausage-shaped forms, and roll them first in finely-powdered crackers, then in beaten egg yolk, and again in the cracker crumbs. Fry in hot fat like doughnuts. A palatable, nutritious food, easily prepared, and, as the egg prevents the entrance of much fat, they are readily digestible.

Clams with Cream.—Chop fifty small clams, not too fine, and season with pepper and salt. Put into a stew-pan butter the size of an egg, and, when it bubbles, sprinkle in a teaspoonful of flour, which cook a few minutes; stir gradually into it the clam liquor, then the clams, which stew about two or three minutes; then add a cup of boiling cream, and serve immediately.

Baked Bluefish.—Chop up an onion and fry it in butter; then add half a pound of soft, fine bread crumbs, a tablespoonful of fresh butter, a little chopped parsley, pepper, salt and a few drops of lemon. After cooking a very little, take it up and add a well-beaten egg. Stuff your bluefish with this. Serve the fish with a drawn butter sauce having a little finely-chopped pickled asparagus in it.

Deviled Crabs.—Boil your hard crabs, and take out the meat and mince it. Grate two ounces of bread crumbs and mix with them two hard-boiled eggs, chopped fine, some cayenne, salt and lemon juice. Add all this to six ounces of the crab meat, make moist and rich with cream, clean the shells, fill them with the mixture, and put some bread crumbs over the top, and brown in a hot oven.

Crab Sauce.—Mix about two or three ounces of butter with a little flour,

and melt it in about a pint of milk. Stir it over the fire for a few minutes. Pick the meat from a fine boiled crab, chop it into small pieces, season it with a little cayenne, powdered mace and salt, and stir it into the melted butter and milk. Then warm it gradually and simmer for a minute or two, but do not let it boil.

Panned Clams.—Allow one patty-pan with nearly upright sides to each person. Cut stale bread in rounds to fit the bottom of each pan, butter it, and wet with clam liquor. Fill each pan nearly full of clams, pepper and salt them, and lay a bit of butter on each. Put them in a dripping-pan, cover with another, and bake till the edges curl—about ten minutes. Serve in the pans.

Codfish Balls.—Boil and pick the codfish. Boil potatoes, mash well, mix with them a piece of butter, season with pepper and salt and add cream enough to moisten them. Mix codfish and potatoes together in like proportion, and add three or four chopped hard-boiled eggs, and a little fine minced onion. Make into cakes and fry in boiling lard.

Egg Sauce.—Boil the eggs very hard; when taken up, throw them into cold water; take off the shells, and chop the eggs rather fine; have ready your melted butter, into which throw them; heat it well and serve.

Fish Sauce.—Stir in one pint of drawn butter, the yolks of two eggs, well-beaten, pepper, salt and a few sprigs of parsley; let it boil, and then pour over the fish when it is on the dish ready to be served.

Broiled Sardines.—Take large sardines, wipe, roll in flour, and broil. Serve on toast with slices of lemon for garnish and relish.

Oyster Toast.—Toast white bread nicely, then place oysters with their juice on the fire; as soon as boiling remove, take out the oysters, set the juice back again and stir in a large tablespoonful of butter rubbed with a little flour, let this boil five minutes, remove, then add the yolks of two eggs, pepper, salt, a little chopped parsley, and the oysters, which have been pounded fine; use the mixture to spread over toast; set in the oven to heat thoroughly.

How to Cook Clams.—Take one dozen clams—open, saving juice and meat—chop the meat fine. Take six eggs, mixing the whites and the yolks; then mix the clams (juice and meat) with the eggs, and cook over a slow fire, stirring constantly till the mixture has the consistency of stiff cream. Take off and serve—a dish fit for a king.

Fish Croquettes.—Take one pint of any cold white fish, flake it very fine, remove all bones and pieces of skin; season it highly with salt, pepper, cayenne and onion juice. Let the taste decide, but remember that fish needs more than meat. Moisten the fish with one cup thick cream sauce.

Clam Cakes.—Make a batter of one egg beaten light, with one cup of milk, two and one-half cups of flour, and a little salt; beat well together and then stir in lightly three dozen clams that have been washed and drained, and drop in hot fat with a tablespoonful of batter, and one or two clams in each spoonful; fry brown and drain in a colander. Serve immediately.

Cornish Fish Pie.—In Cornwall almost every kind of fish is put into a pie, well floured over, with a little chopped parsley and onions, a little pepper and salt, some broth or water, and a nice short crust over it; there is a hole left in the crust at the top, and through this hole some cream is poured just before serving.

Pickled Oysters.—Open the oysters, and take each one away from its liquor; boil some vinegar, equal quantities, with the liquor of the oysters; put in some whole mace; drop the oysters into the boiling liquor, and lift them speedily from the fire; then bottle them. This method keeps the oysters from shriveling.

To Broil Smoked Halibut.—Select halibut of a dark brown color, the thinnest and hardest; soak twenty-four hours in cold water, with the flesh side down; only cover with water; broil over hot coals; serve with a little butter, or poach eggs and dish them with the halibut as if for ham.

Clam Soup.—Twenty-five clams, opened raw and chopped fine; add three quarts of water; boil them one-half hour, then add a pint of milk, one onion chopped fine, thicken with but-

ter and flour, beat three eggs in the tureen, and pour your broth over them boiling hot.

Broiled Mackerel.—Split down the back and clean; be careful to scrape all the thin black skin from the inside. Wipe dry and lay on a greased gridiron; broil on one side brown, and then on the other side. The side that has the skin on should be turned to the fire last.

Oyster Macaroni.—Boil macaroni in a cloth, to keep it straight. Put a layer in a dish seasoned with butter, salt and pepper, then a layer of oysters, alternate, until the dish is full. Mix some grated bread with a beaten egg. Spread over the top and bake.

Oyster Loaf.—Cut a round piece five inches across from the top of a nicely-baked round loaf of bread; remove the crumbs, leaving the crust half an inch thick; make a rich oyster stew and put it in the loaf in layers, sprinkled with bread crumbs; place the cover over the top, cover the loaf with the beaten yolk of an egg and put it in the oven to glaze; serve very hot.

Sauce Piquante for Fish.—Make a brown sauce by frying a chopped onion in a little butter, adding a large teaspoonful of flour and a tumbler of stock. Simmer a little, strain, and put in a teaspoonful of vinegar, one of chopped cucumber pickle, and one of capers.

Fish Sauce.—Take half a pint of milk and cream together, two eggs, well beaten, salt, a little pepper, and the juice of half a lemon; put it over the fire; add stir it constantly until it begins to thicken.

Vegetables.

Boiling Potatoes.—To boil a potato well requires more attention than is usually given. They should be well washed and left standing in cold water an hour or two, to remove the black liquor with which they are impregnated, and a brackish taste they would otherwise have. They should not be pared before boiling; they lose much of the starch by so doing, and are made insipid. Put them into a kettle of clear cold water with a little salt, cover closely, and boil rapidly, using no more water than will just cover them, as they produce a considerable quantity of fluid themselves while boiling, and too

much water will make them heavy. As soon as just done instantly pour off the water, set them back on the range, and leave the cover off the sauce-pan till the steam has evaporated. They will then, if a good kind, be dry and mealy. This is an Irish recipe, and a good one.

Snap Beans and Potatoes.—Snap some beans and parboil them; then pour into a colander and let the water drain off. Take several potatoes, peel, and cut into small pieces; put into a sauce-pan a spoonful of lard and an onion cut up small, the potatoes, and last, the snap beans. If you have any beef broth, pour just enough into the skillet to cover the beans; if not, use boiling water; season with salt and pepper; let it boil till the potatoes are done. Should there be any broth, pour it off; add a piece of butter the size of a walnut and dredge a little flour over the beans; mix thoroughly by stirring, and let it simmer a few minutes longer, then remove from the fire.

To Cook Asparagus.—Scrape the stalks till they are clean; throw them into a pan of cold water, tie them up in bundles of about a quarter of a hundred each; cut off the stalks at the bottom all of a length, leaving enough to serve as a handle for the green part; put them into a stew-pan of boiling water, with a handful of salt in it. Let it boil and skim it. When they are tender at the stalk, which will be from twenty to thirty minutes, they are done enough. Watch the exact time of their becoming tender; take them up that instant. While the asparagus is boiling, toast a slice of bread about half an inch thick; brown it delicately on both sides; dip it lightly in the liquor the asparagus was boiled in, and lay it in the middle of a dish; melt some butter, but do not put it over them. Serve with butter.

Asparagus With Eggs.—This dainty luncheon-dish is made of whatever asparagus may be left over from the previous day. Supposing there are a dozen heads of asparagus, cut the green part into pieces the size of peas, melt an ounce of butter in a sauce-pan, add a tablespoonful of cream or milk, a tablespoonful of gravy, a little pepper and salt, and three well beaten eggs. Throw in the asparagus, stir the eggs quickly over the fire for half a minute till they are set, and pour the mixture neatly upon slices of bread which have been

dipped in boiling water and buttered.

Stewed Cucumbers.—Cut the cucumbers fully half an inch thick right through; put them in a sauce-pan, just covering them with hot water, and let them boil slowly for a quarter of an hour, or until tender, but not so as to break them, then drain them; you want now a pint of good cream, and put your cream with a teaspoonful of butter in a sauce-pan, and when it is warm pop in the cucumbers, season with a little salt and white pepper, cook five minutes, shaking the sauce-pan all the time, and serve hot. It is just as delicate as asparagus, and a very nice dish indeed.

Stuffed Turnips.—Peel and boil in boiling water well salted a quart of medium-sized turnips; as soon as they are tender drain them, cut a slice from the top of each, scoop out half the middle with a teaspoon, mash the part taken out with a little salt, pepper, butter and the yolk of an egg, and fill the turnips with the mixture; put on each one the slice cut from the top, brush them over with the beaten white of an egg, set them in a baking dish and brown them in a hot oven. Serve them hot.

Macaroni.—People who like macaroni will find pleasure in eating it when prepared in this way: Boil it until it is tender, taking care to preserve the shape as far as possible. When it is done drain off all the water and pour over it a little sweet milk with a lump of butter and plenty of pepper and salt. While the macaroni is boiling, cook in a separate sauce-pan enough tomatoes to make a pint when stewed. When the macaroni is ready for the table, pour the tomatoes over it; serve hot.

Stuffed Egg Plant.—Cut them in half lengthwise, and parboil them in salted water; scoop out most of the inside and pound this to a paste in the mortar with a little fat bacon and some mushrooms previously chopped up, a little onion also chopped, pepper and salt to taste, and a little crumb of bread soaked in stock. Fill each half with this mixture, lay them in a well buttered tin and bake for about a quarter of an hour.

Stuffed Squash.—Pare a small squash and cut off a slice from the top; extract the seeds and lay one hour in salt water; then fill with a good stuffing of

crumbs, chopped salt pork, parsley, etc., wet with gravy; put on the top slice; set the squash in a pudding-dish; put in a few spoonfuls of melted butter and twice as much hot water in the bottom; cover the dish very closely and set in the oven two hours, or until tender; lay within a deep dish and pour the gravy over it.

Boiled Cauliflower.—To each half a gallon of water allow one heaped tablespoonful of salt. Choose cauliflowers that are close and white; trim off the decayed outside leaves, and cut the stalk off flat at the bottom. Open the flower a little in places to remove the insects, which generally are found about the stalk, and let the cauliflowers lie in salt and water for an hour previous to dressing them, with their heads downward; this will effectually draw out all the vermin. Then put them into fast-boiling water, with the addition of salt in the above proportion, and let them boil briskly over a good fire, keeping the sauce-pan uncovered. The water should be well-skimmed; and, when the cauliflowers are tender, take them up with a slice; let them drain, and, if large enough, place them upright in the dish. Serve with plain melted butter, a little of which may be poured over the flower.

Stewed Green Peas.—One quart of peas, one lettuce, one onion, two ounces of butter, pepper and salt to taste, one egg, half a teaspoonful of powdered sugar. Shell the peas, and cut the onion and lettuce into slices; put these into a stew-pan, with the butter, pepper and salt, but with no more water than that which hangs round the lettuce from washing. Stew the whole very gently for rather more than one hour; then stir to it a well-beaten egg and about half a teaspoonful of powdered sugar. When the peas, etc., are nicely thickened, serve; but, after the egg is added, do not allow them to boil.

Tomatoes with Rice.—Scald and peel three large, smooth tomatoes. Cut them in halves, scoop out the seeds and juice, without breaking the pulp. Scald the juice enough to strain out the seeds. To the juice add sugar to taste, and mix with it as much warm boiled rice as it will absorb; add salt and a little butter. Fill the tomatoes with the mixture. Place each half-tomato on a round

of bread buttered. Put them in a shallow pan and bake ten minutes, or until the bread is browned.

Saratoga Potatoes.—Cut raw potatoes in slices as thin as wafers with a thin sharp knife; lay them in cold water overnight; a bit of alum will make them more crisp; next morning rinse in cold water and dry with a towel. Have ready a kettle of lard, hotter than for fried cakes, and drop in the potatoes a few at a time. They will brown quickly; skim out in a colander and sprinkle with salt, or lay them on a double brown paper in the oven till dry. If any are left over from the meal, they can be warmed in the oven, and will be just as good for another time.

Baked Onions.—Peel ten large onions without breaking the layers; boil them for half an hour in well-salted boiling water, and drain them; when cool enough to handle, cut a half-inch slice from the top of each, and take out a teaspoonful of the middle part; chop these pieces fine, mix them with half a cup of stale bread-crumbs, a saltspoonful of salt, quarter of that quantity of pepper and the yolk of a raw egg; use this force-meat to stuff the onions, lay them on a baking-dish, brush them with the white of the egg, beaten a little, dust them with fine bread-crumbs and bake them slowly for forty minutes. Serve them hot.

Potato Dumplings.—Peel some potatoes and grate them into a basin of water; let the pulp remain in the water for a couple of hours, drain it off, and mix with it half its weight of flour; season with pepper, salt and chopped onions. If not moist enough, add a little water. Roll into dumplings the size of a large apple, sprinkle them well with flour, and throw them into boiling water. When you observe them rising to the top of the sauce-pan, they will be boiled enough.

An Appetizing Entree.—Take cold-boiled cabbage, chop it fine; for a medium-sized pudding dish full add two well-beaten eggs, a tablespoonful of butter, three tablespoonfuls of cream, with pepper and salt *ad libitum*. Butter the pudding dish, put the cabbage in and bake until brown. This may be eaten cold, but it is much better if served hot. It is especially good with roast pork or pork chops.

Fried Cauliflower.—Pick out all the green leaves from a cauliflower and cut off the stalk close. Put it, head downward, into a sauce-pan full of boiling, salted water. Do not overboil it. Drain it on a sieve, pick it out into small sprigs, and place them in a deep dish with plenty of vinegar, pepper and salt. When they have laid about an hour in this, drain them, dip them in batter, and fry in hot lard to a golden color.

Irish Stew.—This is the stew that is mostly made in Ireland. Put some slices of boiled corned beef (never fresh) into a stew-pan with a good deal of water, or thin stock, two large onions, sliced, and some cold boiled potatoes (whole) and a little pepper. Stew gently until the potatoes are quite soft and have taken up nearly all the gravy; some will break; but they should be as whole as possible. Turn all out on a flat dish and serve.

To Cook Spinach.—Boil spinach in the ordinary way; drain it and get off all the water; chop it just as finely as possible—it cannot be divided too much. Take a small onion, slice it very fine and brown it in butter; chop this fine and mix it with the spinach; have a teacup of milk, a tablespoonful of flour, a dessertspoonful of butter, some salt and pepper; stir in the spinach and cook about ten minutes.

Tomato Pie.—Peel and slice enough green tomatoes to fill one pie; to this allow four tablespoonfuls of vinegar, one of butter, and three and a half of sugar, flavor with nutmeg, bake with two crusts very slowly. If you choose, you may stew the tomatoes first, and then there is no danger of the pie being too juicy.

Excellent Way to Cook Tomatoes.—A delicious dish (especially suitable with cutlets, steaks, broiled ham, or anything served without gravy) may be made by cutting tomatoes into thin slices, and grilling them over a sharp fire for ten minutes, or thereabouts; they should then be coated with a mixture of bread crumbs, fresh butter, mustard, salt, pepper and sugar (proportions, according to taste), and returned to the gridiron, or put into a hot oven to crisp.

Baked Beets.—One of the most satisfactory ways to cook beets is to

bake them; when boiled, even if their jackets are left on, a great deal of the best part of the beet is dissolved, and so lost. It will, of course, take a little longer to bake than to boil them, but this is no objection; allow from fifteen to twenty minutes more for baking; slice them and eat as you would if they were boiled. One nice way to serve them is to chop them fine. After they are cooked, season with pepper, salt and butter.

Little Cabbage.—Wash a large cabbage, cut it in inch pieces, rejecting the stalk, and drain it in a colander. Meantime peel and chop an onion, fry it for one minute in two tablespoonfuls of drippings of butter, add the cabbage, with a teaspoonful of salt and a quarter of a saltspoonful each of pepper and grated nutmeg, cover it, and simmer for twenty minutes, stirring it frequently to prevent burning. Serve it hot.

Vegetable Hash.—Chop, not very fine, the vegetables left from a boiled dinner, and season them with salt and pepper. To each quart of the chopped vegetables, add half a cup of stock and one tablespoonful of butter. Heat slowly in the frying-pan. Turn into a hot dish when done, and serve immediately. If vinegar is liked, two or more tablespoonfuls of it can be stirred into the hash while it is heating.

Baked Cabbage.—Boil a firm head for fifteen minutes, then change the water for more boiling water; boil till tender, drain and set aside to cool. Mince some boiled ham; mix with bread-crumbs; add pepper, one tablespoonful of butter and two eggs, well-beaten, and three tablespoonfuls of milk; chop cabbage very fine; mix all together, and bake in a pudding-dish till brown. Serve hot.

Succotash.—Cut the corn from eight or ten cobs; mix this with one-third the quantity of Lima beans, and cook one hour in just enough water to cover them. Drain off most of the water; add a cup of milk, with a pinch of soda stirred in. When this boils, stir in a great spoonful of butter rolled in flour, season with pepper and salt and simmer ten minutes longer.

Potatoes a la Duchesse.—Take some cold, boiled potatoes, cut them into rounds, cutting with a cake-cutter

wet with cold water. Grease the bottom of a baking-pan and set the rounds in it in rows, but not touching one another, and bake quickly, first brushing them all over—except, of course, on the bottom—with beaten egg. When they commence to brown, lay a napkin, folded, upon a hot dish and range them regularly upon it.

Macaroni Cheese.—Boil two ounces of macaroni, then drain it well. Put into a sauce-pan one ounce of butter; mix well with one tablespoonful of flour; moisten with four tablespoonfuls of veal stock and a gill of cream; add two ounces of grated cheese, some mustard, salt and cayenne to taste, put in the macaroni and serve as soon as it is well mixed with the sauce and quite hot.

Stewed Mushrooms.—Slice the mushrooms into halves. Stew ten minutes in a little butter seasoned with pepper and salt and a very little water. Drain, put the mushrooms into a pie-dish; break enough eggs to cover them over the top; pepper, salt and scatter bits of butter over them; strew with bread-crumbs and bake until the eggs are set. Serve in the dish.

Stewed Carrots.—Boil the carrots until they are half done, then scrape and cut into thick slices; put them into a stew-pan with as much milk as will hardly cover them; a very little salt and pepper, and a small quantity of chopped parsley; simmer them until they are perfectly tender, but not broken. When nearly done, add a piece of butter rolled in flour. Serve hot.

Potato Croquettes.—Take six boiled potatoes, pass them through a sieve; add to them three tablespoonfuls of ham, grated or minced finely, a little grated nutmeg, pepper and salt to taste, and some chopped parsley; work into this mixture the yolks of three or four eggs, then fashion it into the shape of balls, roll them in bread-crumbs and fry in hot lard, and serve with fried parsley.

Imitation Duck.—Boil two onions until nearly soft; then chop them fine, and mix with pieces of stale bread crusts that have been soaked awhile in cold water or milk. Add a little powdered sage, some pepper and some salt. Grease a baking tin, put the mix-

ture in, and strew over the top some grated bread and bits of butter. Bake it for half an hour and serve for breakfast, or a side dish at dinner.

Potatoes Fried Whole.—When nearly boiled enough, put small potatoes into a stew-pan with butter, or beef dripping; shake them about to prevent burning, till they are brown and crisp; drain them from the fat. It will be an improvement if they are floured and dipped in the yolk of an egg, and then rolled in finely-sifted bread-crumbs. This is the ordinary French method.

Scalloped Squash.—Boil and mash the squash in the customary way and let it cool; heat the yolks of two eggs, and when the squash is nearly cold, whip these into it, with three tablespoonfuls of milk, one of butter rolled in flour and melted into the milk; pepper and salt to taste; pour into a buttered bake-dish, cover with fine crumbs, and bake to a light brown in a quick oven. To be eaten hot.

Potato Pie.—Peel and grate one large white potato into a dish; add the juice and rind of one lemon, the beaten white of one egg, one teacup of white sugar, one cup cold water; pour this into a nice under crust and bake; when done have ready the beaten whites of three eggs, half cup powdered sugar, flavor with lemon, spread on the pie and return to the oven to harden.

A Delicious Dish.—Take a large fresh cabbage and cut out the heart. Fill the place with stuffing, or veal chopped very fine and highly seasoned, rolled into balls with yolk of egg. Then tie the cabbage firmly together and boil in a kettle for two hours. It makes a very delicious dish, and it is often useful for using small pieces of meat.

Haricot Beans.—Soak half a pint of the small white beans overnight in just enough cold water to cover them; and next day boil two hours, strain and put in a pie-dish with one-half ounce of butter, a teaspoonful of finely chopped parsley, previously fried; cover with slices of raw bacon, and bake a quarter of an hour.

Parsnip Stew.—Three slices of salt pork boiled one hour and a half; scrape five large parsnips, cut in quar-

ters lengthwise, add to the pork and let boil one-half hour, then add a few potatoes, and let all boil until the potatoes are soft; the fluid in the kettle should be about a cupful when ready to take off.

Macaroni.—Boil it in milk, or a weak veal broth, pretty well flavored with salt. When tender put it into a dish without the liquor, and among it put some bits of butter and grated cheese, and over the top grate more, and a little more butter. Set the dish into a Dutch oven a quarter of an hour, but do not let the top become hard.

Boiled Macaroni.—Put macaroni into a porcelain-lined kettle; add a small onion chopped; boil in water about half an hour, stirring often. When tender add pieces of cheese; take away from the fire, cover tightly, and let the cheese melt before serving.

Sweet Potato Waffles.—Two tablespoonfuls of mashed, baked potato, one of butter stirred to the potato while hot, one of sugar, one egg, one pint of sweet milk, six tablespoonfuls of sifted flour; mix well and bake. To make without an egg use four tablespoonfuls of flour.

Browned Sweet Potatoes.—Boil some fine sweet potatoes until done, peel and split them; put them in a flat pan and baste them well with some water and melted sugar; put tiny bits of butter over them and bake until they are a rich brown.

Parsnip Fritters.—Scrape and boil three or four parsnips until very tender; mash, season with salt, pepper and butter. Make a pint of batter, add the parsnips, and fry a tablespoonful at a time in boiling lard.

Potato Pudding.—One-quarter pound mashed potato, one-quarter pound of flour, one quart of milk, three eggs. Salt to taste. Butter pan generously, and bake one-half hour in a hot oven. Serve with hard sauce.

Drawn Butter.—Rub together two tablespoonfuls butter, one of flour; add just a trifle of cold water, then some boiling water until proper consistency, little salt. Boil two minutes.

Potatoes Fried With Butter.—Nicely wash and pare some floury po-

tatoes; cut each into any form you fancy, such as a large lozenge, etc.; then thinly slice them, so that the pieces may be of a uniform shape; dip them into either a sweet or savory batter, fry them in plenty of butter, and serve them quite hot, with either salt or pounded loaf-sugar strewn upon them.

Scalloped Tomatoes.—Pare and slice; scatter fine crumbs in the bottom of a bake-dish; cover with slices of tomatoes, seasoned with sugar, pepper, salt and butter; cover with crumbs and then with tomatoes; fill the dish in this order, covering all with crumbs, with bits of butter sprinkled upon them. Bake, covered, half an hour and brown.

Celery Sauce.—Pick and wash two heads of celery, cut them into pieces an inch long, and stew them in a pint of water and a teaspoonful of salt until the celery is tender. Rub a large tablespoonful of butter and a spoonful of flour well together; stir this into a pint of cream, put in the celery, and let it boil up once. Serve hot with boiled poultry.

Fried Potatoes.—The French method of cooking potatoes affords a most agreeable dish. The potatoes are peeled, wiped and cut into thin slices, and thrown into a frying-pan containing an abundance of hot lard. As soon as they become brown and crispy, they are thrown in a colander to drain them; then sprinkle with salt, and serve hot.

Onions and Tomatoes.—A side dish, which will be new to many cooks is made by slicing very thin some onions and green tomatoes, in about equal proportions, and frying them together just as you fry onions alone. Salt them well, and if there is any danger of their being greasy, drain before serving.

Sauce Robert.—Put two medium-sized onions, chopped very fine, with a large lump of butter, in a stew-pan; let them brown well, constantly stirring; add a teaspoonful of flour mixed with half a pint of good stock; salt and pepper; cook about five minutes; add a teaspoonful of mixed mustard and one of vinegar.

Tomato and Onion Omelet.—Take equal parts of sliced onions and toma-

toes, peeled and freed from pips; chop them both coarsely. Fry the onions in butter. When cooked, without being colored, add the tomatoes, with pepper and salt, and stir the mixture on the fire. Make a plain omelet in the usual way, and insert this in the fold on dishing it.

Scalloped Onions.—Boil till tender six large onions. Take them up, drain and separate them; put a layer of bread or biscuit-crumbs in a pudding-dish, then a layer of onions, alternately, until the dish is full. Season with pepper and salt, add a little butter, moisten with milk, and brown half an hour in the oven.

Baked Cauliflower.—Put cauliflower to soak in salted water for an hour or more; look over carefully; remove the hard stalks and leaves; scald for five minutes; cut into pieces and put into a pie-dish; add a little milk, and season with pepper, salt and butter; cover the whole with dry grated cheese and bake.

Scalloped Potatoes.—Pare the potatoes, cover the bottom of a baking-dish with bread-crumbs, then add a layer of sliced potatoes, then bits of butter, salt and pepper, fill the dish with the alternate layers, wet the whole with milk, and bake the whole for an hour and a half.

Lima Beans with Cream.—Put a pint of the shelled beans into just enough boiling salted water to cover them, and boil them tender; then drain off the water; add a cup of boiling milk (or better, cream), a little piece of butter, pepper and salt. Let the beans simmer a minute in the milk before serving.

Corn with Tomatoes.—Cut the corn from the cob and put it with an equal quantity of tomatoes that have been sliced and peeled; stew these together for half an hour; then season to taste with salt and pepper and a little sugar; stir in a liberal piece of butter and simmer a few minutes longer.

Browned Potatoes.—Steam or boil small-sized potatoes, peel and place them in a stew-pan with some melted butter, shake occasionally, and, when all are well-browned, serve upon thin slices of toast which have been dipped in Chili sauce that has been thinned with a little weak vinegar.

Tomato Sauce.—Pare, slice and stew the tomatoes for twenty minutes. Strain and rub through a colander, leaving the hard and tough parts behind. Put into a sauce-pan with a little minced onion, parsley, pepper, salt and sugar. Bring to a boil; stir in a good spoonful of butter rolled in flour. Boil up and serve.

Baked Tomatoes for Breakfast.—Take a quart of cold stewed tomatoes, beat into it two eggs, two tablespoonfuls of bread-crumbs, a tablespoonful of chopped parsley, a little more salt and pepper, and bake for twenty minutes in a quick oven.

Potato Snow.—Take large white potatoes and boil them in their skins until tender, drain and dry them near the fire, and peel; put a hot dish before the fire and rub the potatoes through a coarse sieve into it; do not touch afterward, or the flakes will fall; serve immediately.

Potato Puffs.—Take any outside slices of cold meat, chop and season with pepper, salt and cut pickles. Mash potatoes, making them into paste with an egg; roll out with a dust of flour; cut round with a saucer. Put the seasoned meat on one-half and fold like a puff. Fry a light brown.

Potato Fritters.—Grate six cold boiled potatoes, add to them one pint of cream or new milk, and flour enough to make as stiff a batter as for other fritters, the yolks of three eggs, then the beaten whites; salt, and fry in sweet butter.

Fried Egg Plant.—Peel and par-boil five minutes, cut slices crosswise, season with pepper and salt, roll the slices in the beaten egg, then in fine bread-crumbs (or they may be dipped in batter); fry a light brown in hot lard.

Horse-radish Sauce.—Grate the horse-radish, boil an egg hard, pound the yolk, and add to the above a little raw cream, mustard and vinegar added the last thing. It must all be mixed cold and then heated.

Potato Balls.—Mash boiled potatoes; add butter size of an egg, two spoonfuls of milk, a little salt; stir it well; roll with your hands into balls; roll them in egg and crumbs; fry them in hot fat, or brown in the oven.

To Prepare Potatoes for Breakfast.

—A nice way to prepare potatoes for breakfast is to cut cold boiled ones in square pieces, and dip them in beaten egg, and put them on a buttered pie-plate in the oven; when they are hot and brown send them to the table.

Green Corn Pudding.—Take twelve ears of sweet corn, grated, one and one-half pints of milk, four well-beaten eggs, and one and a half teacups of sugar. Mix the above. Bake it for two hours in a buttered dish.

Cauliflower Omelet.—Take the white part of a boiled cauliflower; after it is cold, chop it very small and mix with it a sufficient quantity of well-beaten egg to make a very thick batter.

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

Tomatoes Fried.—Do not pare them, cut in slices; dip in pounded crackers, sifted. Fry in butter.

Green Corn-cakes.—Cut the corn from the cob and stir it into a graham batter made with sweet milk; fry, and serve hot with melted butter.

Salads and Relishes.

Fine Cucumber Pickles.—Make a brine that will bear an egg, and drop in the cucumbers; cover them with grape leaves; weight them down, and let them stand ten or more days. Then take them out, drain well, and soak a day or two in plenty of clear water, frequently changed. Afterward, put them in a kettle with grape and cabbage leaves and a lump of alum. Cover with weak vinegar, and let them stand until they turn green. Then take out, drain, and put into stone jars. For each three gallons of pickles use one gallon of cider vinegar, and place into it one ounce each of mace and celery seed, two ounces of ginger, three ounces each of cloves and stick cinnamon, four ounces each of mustard seed (black and white mixed), choice black pepper and allspice, two tablespoonfuls of ground mustard, a handful of chopped horse-radish, two pods of red pepper, four onions, and two pounds of

sugar. Boil, and pour it hot over the pickles. More sugar can be added to suit the taste. Cover the jar very closely, and expose to the sun every day during hot weather.

Egg Pickle.—Obtain a moderate-sized, wide-mouthed earthen jar, sufficient to hold one dozen eggs; let the latter be boiled quite hard; when fully done, place the same, after taking them up, into a pan of cold water. Remove the shells from them, and deposit them carefully in the jar. Have on the fire a quart (or more, if necessary) of good white wine vinegar, into which introduce one ounce of raw ginger, two or three blades of sweet mace, one ounce of allspice, half an ounce of whole black pepper and salt, and half an ounce of mustard seed, with four cloves of garlic. When it has simmered for half an hour, take it up and pour the contents into the jar, taking care to observe that the eggs are wholly covered. When quite cold, stopper it down for use. It will be ready after a month. When cut into quarters they serve as a garnish, and afford a nice relish to cold meat of any kind.

Delicious Beet Salad.—Boil some Bermuda beets and set them on ice to get thoroughly cold. If they are large they will take many hours of boiling, and must be cooked neither too long nor too quickly—in either case, they will be tough and hard. Cut them up in small, not to thick, slices, add some nicely-sliced cold potatoes, and a shred or two of onion—just enough to flavor the salad. Now dress it with plain French dressing of much oil, a little vinegar, salt and pepper. Arrange it in your salad dish, and, having chopped finely a hard-boiled egg, arrange it over the salad, leaving a rim of almost an inch and a half uncovered. On this rim arrange sprigs of the small watercress. With the deep red of the beets showing through the delicate green of the cress, and the white and yellow of the egg, the salad looks beautifully and it tastes so deliciously that it can never go begging. The Bermuda beets must be used, as they are the sweetest and richest. Some people add a little raw sliced apple—the fruit must be tart and soft.

Celery Salad.—Take three bunches of celery, chop fine in a chopping-bowl, sprinkle over it salt and a little pepper, then beat up one egg in a sauce-pan, add

half teacup of vinegar, two tablespoonfuls of sugar, and four tablespoonfuls of salad dressing; stir it all together and, when it comes to a boil, put in the celery and let it all boil for about five minutes, stirring constantly, then put it into a dish and have an egg boiled hard, which cut in slices and lay over the top; garnish around the edge with the tops of the celery. It is best when cold. I make chicken salad the same way, by taking as much chicken as celery, and a little more vinegar and salad.

Potato Salad.—To one pint mashed potatoes (those left over from dinner are just right), add the smoothly-rubbed yolks of three hard-boiled eggs, reserving the whites, cut in transverse slices, to garnish the dish; slice one cucumber pickle, one teaspoonful ground mustard, pepper and salt to taste; heat one teacup good vinegar, dissolving in it a lump of butter the size of a walnut; pour the vinegar over the pickle and seasoning, and add the mashed potatoes by degrees, rubbing and incorporating thoroughly. We think you will find it an agreeable addition to the table.

Chicken Salad.—Cut the meat from two chickens, or one if you want a small dish. Add an equal quantity of shred lettuce, after you have cut the chickens into narrow shreds two inches long. Mix in a bowl. Prepare a dressing thus: Beat the yolks of two eggs, salt lightly, and beat in, a few drops at a time, four tablespoonfuls of oil; then, as gradually, three teaspoonfuls of hot vinegar and half a teaspoonful of best celery essence. The mixture should be thick as cream; pour over the chicken, mix well and lightly, put into a salad dish and lay sections of two hard-boiled eggs on top, with a chain of sliced whites around the edge.

Pickled Cauliflower.—Take half a dozen small heads of cauliflower and break them into sprigs; then boil them in enough salt and water to cover them; let them scald until a sprig from the broom can be run through them, or a fork will pierce them easily; then skim out into jars and make a pickle of one gallon of vinegar, half a pound of brown sugar, one ounce of unground pepper, half an ounce of cloves, one ounce of white mustard seed, one ounce of celery seed and one ounce of turmeric;

boil all together for twenty minutes, and pour, while very hot, over the cauliflower; cover closely and it will keep all winter.

Tomato Catsup.—Cut one peck of ripe tomatoes in halves, boil them in a lined sauce-pan until the pulp is all dissolved, then strain them well through a hair sieve and set the liquor on to boil, adding one ounce of salt, one ounce of mace, one tablespoonful of black pepper, one teaspoonful of red pepper, one tablespoonful of ground cloves, five of ground mustard; let them all boil together for five or six hours, and stir them most of the time. Let the mixture stand eight or ten hours in a cool place, and add one pint of vinegar, and then bottle it; seal the corks and keep in a cool, dark place.

How to Dress Salad.—Take one-half a lemon and rub the inside of the salad bowl. Rub the yolks of two hard-boiled eggs, mashing them with a wooden spoon smooth; mix with them a tablespoonful of water and two tablespoonfuls of sweet oil. Add, by slow degrees, a saltspoonful of salt, a teaspoonful of mustard and a teaspoonful of powdered sugar. When these are all blended evenly, pour in three tablespoonfuls of vinegar. Have your lettuce quite fresh and crisp, and picked over nicely; place in the salad bowl; do not stir it around, as that would cause it to wilt. Decorate the top of it with boiled red beet, cut in different forms, and the hard-boiled whites of your eggs.

Asparagus, Pickled.—Cut and wash the green heads of the largest asparagus; let them lie two or three hours in cold water; scald them very carefully in salt and water, then lay them on a cloth to cool; make a pickle, according to the quantity of your asparagus, of white wine vinegar and salt, and boil it. To a gallon of pickle put two nutmegs, a quarter of an ounce of mace, the same of whole white pepper, and pour the pickle hot over them; cover the jar with a thick cloth, and let it stand a week, then boil the pickle; when it has stood another week, boil it a third time, and, when cold, cover the jar closely.

Lobster Salad.—Eight eggs, one pint vinegar, four tablespoonfuls melted butter or sweet oil, one tablespoonful mixed mustard, one table-

spoonful salt, one teaspoonful black pepper; mix altogether, put it over the fire to cook. Do not let it boil; it will thicken when done; stir constantly. Chop the lobster, not fine, and lettuce the same, mix, but not till about time for eating. Add as much of the dressing as seems necessary to make the salad creamy, and then spread a little over the whole. The dressing will keep bottled a long time. It is nice with any meats.

Cauliflower Salad.—Boil a cauliflower in salted water till tender, but not overdone; when cool, cut it up neatly in small sprigs. Beat up together three tablespoonfuls of oil, and one tablespoonful of Tarragon vinegar, with pepper and salt to taste; rub the dish very slightly with garlic, arrange the pieces of cauliflower in it, strew over them some capers, a little Tarragon, chervil and parsley, all finely minced, and the least bit of dried thyme and marjoram, powdered. Pour the oil and vinegar over, and serve.

Tomato Salad.—Tomato salad is an agreeable entree, and goes well with almost any dinner, but particularly well with fried or roast meats. To half a dozen medium-sized tomatoes, with the skins removed and the tomatoes sliced, add the yolks of two hard-boiled eggs, also one raw egg, well-beaten and mixed with a tablespoonful of melted butter, a teaspoonful of sugar, with cayenne pepper and salt to suit the taste. When all these are mixed thoroughly, add half a small cup of vinegar.

Herring Salad.—Soak two herrings over night; boil two quarts of potatoes with the skins on; when cold, peel and cut in dice; bone and skin the herrings and cut in dice; chop a large onion fine; mix all together with pepper and vinegar, enough to moisten. To be eaten with cream poured over. Serve on a large, flat dish, and garnish with hard-boiled eggs and beets cut in slices. (This is the Swedish way.)

Cabbage Salad.—One pint of good vinegar, four well-beaten eggs, half a cup of butter; put them on the fire, and stir constantly until the mixture begins to thicken; then add a tablespoonful of made mustard, two of salt, and one of black pepper; chop one head of cabbage very fine, with one bunch of celery, and soak in salt and

water for two hours; drain and pour the dressing over it, and mix it. It will keep all winter in a cool place, if kept well-covered. By mixing lobster or chicken with it, you will have a nice salad.

Something Nice.—Take the seeds out of green tomatoes, and cut the tomatoes in fine strips with scissors until you have six pounds of them. Add four or five good-sized bell peppers, green, after taking out the seeds and cutting fine. Add also two and a half pounds of white sugar and one quart of cider vinegar, a half ounce of cloves and a small quantity of mace. Cook all about an hour, and you will have nice spiced tomatoes.

Sweet Cucumber Pickles.—Take ripe cucumbers, cut out the inside, pare, and slice in squares an inch or two long and one wide, as you fancy. Take seven pounds of this, boil in salt water until tender, then drain. In a porcelain kettle put one quart of vinegar, three pounds of sugar, one ounce cassia buds, one of cloves, one-half allspice. Boil together, then add the cucumber, and simmer all two hours.

German Salad.—Take six medium-sized cold potatoes, and slice thin; three good-sized sweet apples, also cut in small slices; four silver-skinned onions, chopped fine, and a little parsley cut in bits; dress these with two tablespoonfuls of oil, salt pepper, sugar, and a little mustard and vinegar to blend the whole; beat it very light and stir through the salad; garnish with hard-boiled eggs cut in rings.

Carrot Salad.—Wash and scrape tender, rich-colored carrots; throw them into fast-boiling water, and boil until soft; cut them into very thin slices; put them into a glass bowl, and sprinkle with sifted loaf sugar; add the juice of a large lemon and a wineglassful of olive oil; garnish the dish with very thin slices of lemon and any kind of green salad leaves.

Pickled Onions.—Peel small silver butter onions and throw them into a stew-pan of boiling water; as soon as they look clear, take them out with a strainer-ladle, place them on a folded cloth covered with another, and, when quite dry, put them into a jar and cover

them with hot spiced vinegar. When quite cold pack them down and cover with a tight cover.

Winter Salad.—Chop very fine some nice cabbage with a little onion and celery; salt and pepper to taste; take the yolk of an egg and stir with a fork, and drop one drop at a time into some salad oil until the egg is quite thick; add four tablespoonfuls strong vinegar, one tablespoonful mustard. You must stir the egg very quickly while putting the oil and vinegar in. This is very nice when made right.

Pickle Chowchow.—A quarter of a peck of green tomatoes, a quarter of a peck of white onions, a quarter of a peck of pickling beans, one dozen green cucumbers, one dozen green peppers, one large head of cabbage; season with mustard, celery seed and salt, to suit the taste. Cover the mixture with the best vinegar, boil two hours slowly, continually stirring, and add two tablespoonfuls of salad oil while hot.

Celery Slaw.—One-third celery and two-thirds green apples chopped fine like cabbage. Place this in a frying-pan and pour over it a little hot water; cover tight and let steam five minutes; then remove it from the fire, pour over it the above dressing and serve cold.

Ham Salad.—Take your fragment of cold boiled ham left after slicing, remove all dark and dry portions, also all the fat; mince evenly and fine; take enough rich, sweet cream to set the mince, a saltspoonful of strong, ground mustard, the same of fine sugar, and a good pinch of cayenne pepper; mix thoroughly with the ham; garnish with sprigs of parsley, and you have a nice dish for tea.

French Mustard.—Slice up an onion in a bowl; cover with good vinegar; leave two or three days; pour off vinegar into a basin; put into it one teaspoonful pepper, one of salt, one tablespoonful brown sugar, and mustard enough to thicken; smooth the mustard for vinegar as you would flour for gravy; mix all together; set on the stove and stir until it boils, when remove, and use it cold.

Spiced Apples.—Eight pounds of apples, pared and quartered; four pounds of sugar; one quart of vinegar, one ounce of stick cinnamon, one-half ounce cloves; boil the vinegar, sugar

and spice together; put in the apples while boiling, and let them remain till tender (about twenty minutes); then put the apples in a jar, boil down the syrup until thick, and pour over them.

To Pickle Red Cabbage.—Slice them into a sieve, and sprinkle each layer with salt. Let the whole drain three days; then add some sliced beet-root, and place the whole in a jar, over which pour boiling vinegar. The purple-red cabbage is the finest. Mace, bruised ginger, whole pepper, and cloves may be boiled with the vinegar, and will make a great improvement.

Cucumber Catsup.—Grate three dozen large cucumbers and twelve white onions; put three handfuls of salt over them. They must be prepared the day beforehand, and in the morning lay them to drain; soak a cup and a half of mustard seed, drain it and add to the cucumbers, with two spoonfuls of whole pepper; put them in a jar, cover with vinegar, and cork tight; keep in a dry place.

Salad Dessert.—Boil and mash a white potato, add the yolks of two hard boiled eggs. While the potato is warm beat all smoothly together, add melted butter or oil-prepared mustard, salt and vinegar to taste. The potato increases the quantity of dressing, and can be distinguished from eggs.

Pickled Oysters.—Select the largest oysters, drain off their liquor, and wash them in clear water; put them in a stew-pan with water proportioned to the number of oysters, some salt, blades of mace, and whole black pepper. Stew them a few minutes, then put them in a pot, and when cold add as much pale vinegar as will give the liquor an agreeable acid.

Clover Vinegar.—Put a large bowl of molasses in a crock and pour over it nine bowls of boiling rainwater; let it stand until milk-warm, put in two quarts of clover blossoms, and two cups of bakers' yeast; let it stand two weeks and strain it through a towel. Nothing will mold in it.

Salad Dressing.—Six tablespoonfuls of melted butter, six tablespoonfuls of cream, one teaspoonful of salt, half teaspoonful of pepper, one teaspoonful of ground mustard, one cup of vinegar; then add three eggs beaten

to a foam; remove from the fire and stir.

Fruit Salad.—A new dish with which epicures tempt fate and give an impetus to stomach anodynes is composed of sliced oranges, sliced pineapples, sliced bananas, sliced hard-boiled eggs, sliced cucumbers, vinegar and sugar. It is called a fruit salad.

Sweet Pickles.—Take eight pounds of green tomatoes and chop fine; add four pounds of brown sugar, and boil down three hours; add one quart of vinegar, a teaspoonful each of mace, cinnamon and cloves, and boil about fifteen minutes. Let it cool, and put into jars or other vessel.

Chili Sauce.—Twelve ripe tomatoes pared, two large peppers chopped fine, one large onion chopped fine, two teacups of vinegar, one tablespoonful salt, one cup brown sugar, one teaspoonful each of allspice, nutmeg, cloves and ginger. Boil all together.

Currant Catsup.—To five pints of strained currants add three pounds of sugar, one pint of vinegar, and a tablespoonful of cinnamon, one of pepper, one of cloves, one of allspice, one-half of salt; scald them well three-quarters of an hour; then put it in bottles and cork tight.

Grape Catsup.—Five pounds of grapes boil and press through a colander; two and a half pounds of sugar, one pint of vinegar, one tablespoonful each of cinnamon, cloves, allspice and cayenne pepper, and half a tablespoonful of salt. Boil until the catsup is rather thick.

Preserved Tomatoes.—A pound of sugar to a pound of tomatoes. Take six pounds of each, the peel and juice of four lemons, and a quarter of a pound of ginger tied up in a bag. Boil very slowly for three hours.

Spiced Currants.—Three pounds of sugar to seven pounds of currants, one teaspoonful of cinnamon, one of cloves, one of allspice, pepper if desired. Boil half an hour, stirring enough to prevent burning. Spiced currants are especially good with meat.

Tomato Butter.—Sixteen pounds nice tomatoes, one quart vinegar, eight pounds sugar. Boil all together until thick. When half done add two large spoonfuls of cinnamon, one of

ground mace, and a teaspoonful of cloves or allspice.

Hot Slaw.—Shave the cabbage fine; put it on with just water enough to cook it; when it is done put a little milk in, salt and pepper; then rub a little flour in some butter and stir in. An egg may be stirred in, in place of the flour.

Cucumber Salad.—Peel and slice cucumbers, mix them with salt, and let them stand half an hour; mix two tablespoonfuls salad oil and the same quantity of vinegar, and a tablespoonful of sugar and one of pepper for the dressing.

Bread and Rolls.

Eight Points in Bread-making.—Good wheat flour. Some varieties of wheat, such as are deficient in gluten, will not make good flour.

2. A good miller to grind the wheat. The bread-maker should be sure to find the good miller.

3. The wheat should not be ground when very dry. Choose a "wet spell" for the grinding.

4. The flour should be sifted before using, to separate the particles.

5. Good yeast. This made from new hops. Stale hops will not, with certainty, make lively yeast.

6. Thorough kneading. After it has had enough, knead it a while longer.

7. Do not let the dough rise too much. Nine out of every ten bread-makers in this country let their bread "rise" until its sweetness has been destroyed.

8. The oven can be too hot as well as too cool. The "happy medium" must be determined and selected.

There are three kinds of bread, viz.: Sweet Bread, Bread and Sour Bread. Some housewives make sour bread, a great many make bread, but few make sweet bread. "Sweetness" in bread is a positive quality that not many bread-makers have yet discovered.

To Make Graham Bread.—Set the sponge to rise overnight, using milk instead of water, and adding for every three quarts of flour a cup of molasses. In the morning, add a little salt and enough of flour to make a dough just thick enough not to be molded. Put in baking-tins to rise, and, when light, bake in a moderate

oven. Do not mold at all. Rye bread and graham bread should be made soft; molding spoils the bread, making it hard, dry and chippy.

To Keep Bread Moist.—Have the dough stiff when it is set for the last rising. The larger the proportion of the flour to that of moisture in the dough, the longer it will be kept moist. After the bread is baked and cold, put it in a tin box or an earthen jar with close cover, and keep it covered tightly. Bread thus made, and kept cool and always from the air, will last and be moist for a week.

Home-made Crackers.—Beat two eggs very lightly, whites and yolks together; sift into them a quart of flour, and a teaspoonful of salt; add a tablespoonful each of butter and lard, and nearly a tumblerful of milk; work all thoroughly together; take a fourth of the dough at a time and roll out half as thick as a milk cracker; cut in small rounds, and bake quickly to a light brown.

Rice Bread.—Rice bread makes a pleasing variety at the breakfast table. Take one pint of well-cooked rice, half a pint of flour, the yolks of four eggs, two tablespoonfuls of butter, melted, one pint of milk and half a teaspoonful of salt; beat these all together; then, lastly, add the whites of the four eggs, which you have beaten to a stiff froth. Bake in shallow pans or in gem tins. Serve warm.

Southern Batter-Bread or Egg-Bread.—Two cups white Indian meal, one cup cold-boiled rice, three eggs, well-beaten, one tablespoonful melted butter, two and a half cups milk, or enough for soft batter, one teaspoonful salt, a pinch of soda. Stir the beaten eggs into the milk, the meal, salt, butter, last of all the rice. Beat well three minutes, and bake quickly in a shallow pan.

Indian Bread.—One pint of sweet milk, two tablespoonfuls of molasses, a little salt, one yeast cake, and for every cup of wheat flour put in two of Indian meal until as thick as pound cake. Turn into well-buttered tins and set in a warm place to rise overnight. Then set in a slow oven to bake about three-fourths of an hour.

Parker House Rolls.—Dissolve two tablespoonfuls of white sugar, one tea-

spoonful of salt, three-quarters of a teacupful of good yeast, one cup of shortening in one quart of warm milk, four quarts of flour before sifting. Put on the milk to scald, add the butter while hot. Then let this cool, and mix in enough flour to make a smooth batter. Then add the sugar, salt and yeast, and set it to rise. When light, add the rest of the flour and knead in a loaf, let rise again, then cut out and put in a greased pan, and let them rise again; when light, bake in a moderately hot oven. If wanted for breakfast, mix them at night; but if for tea, mix them in the morning.

Gingerbread.—One pound of sugar, one pound of butter, three pounds of flour, two tablespoonfuls of ginger, one gill of cream, one pint of molasses. Rub the butter in the flour; add the other ingredients. Roll out the dough, cut it into cakes, place them on buttered tins, and bake them in a moderately cool oven. Wash the cakes over with molasses and water before you bake them.

Corn Bread.—One cup of cornmeal, one of flour, one of fine grits, boiled, or cold boiled rice, one teaspoonful of salt, one of sugar, one tablespoonful of melted butter, one teaspoonful of soda, two of cream of tartar, three well-beaten eggs, one pint and a half of milk. Mix the meal, flour, sugar and cream of tartar together; put the soda in the milk, add it to the meal, etc., then add the butter and eggs, mix well, and bake twenty or thirty minutes.

Squash Biscuit.—One pint of strained squash, one-half cup of yeast, one small cup of sugar, and a piece of butter the size of an egg; beat the squash, butter and sugar thoroughly, add yeast and beat again, add flour till quite stiff to stir with a spoon, let it stand overnight; in the morning put in gem pans, or make into biscuit; let rise and bake; these should be eaten while hot.

Brown Bread.—One pint of cornmeal, pour over it one pint boiling water, teacup molasses, shorts or graham flour enough to make a stiff batter, two eggs, one teaspoonful of soda dissolved in a little boiling water; steam three hours by putting in a pan in a steamer over a pot of hot water; keep the water boiling all the time.

Bread Cheesecakes.—Slice a penny loaf as thin as possible, pour on it a pint of boiling cream. When well soaked, beat it very fine, add eight eggs, half a pound of butter, a grated nutmeg, half a pound of currants, a spoonful of brandy or white wine. Beat them up well together, and bake in raised crusts or patty pans.

Graham Gems.—Take cold water and make a batter of graham flour, a trifle thicker than for griddle cakes; salt a little if you like; bake in iron gem pans; the pans should be well heated before the batter is put in; bake in a very hot oven about twenty minutes. It will improve them to use part sweet milk, though they are good without.

Oatmeal Crackers.—One teacup of oatmeal, and water enough to make a dough; mix well and quick; if it will bear to be rolled out with the rolling pin, roll it; keep at it in the same way until it is one-quarter of an inch thick; do it very quickly or it will dry; make only dough enough at one time for one cracker, do not brown in baking.

Rosettes.—Beat the yolks of three eggs very light until they thicken. Add one quart of milk and one tablespoonful of melted butter and a teaspoonful of salt. Mix three teaspoonfuls of baking powder with three cups of flour and add to the milk and eggs. When all the lumps are beaten out, add the whites of the eggs, whipped to a stiff froth. Bake immediately in muffin pans in a quick oven.

French Rolls.—One pint milk, small cup yeast, and flour enough to make a stiff batter; let them rise well; add one egg, one tablespoonful batter, and flour enough to make it stiff enough to roll; knead well and let it rise; then knead again, roll out, cut with round tin, put in a pan and let them rise until very light; bake quickly and you will have delicious rolls. Mix in the morning and have them for tea.

Tea Rolls.—One pint of milk, one quart of flour, two tablespoonfuls of butter, or butter and lard, one-half Vienna yeast cake. This makes the sponge. Let it raise, salt it, dissolve a very small quantity of soda, and put into the sponge. Mix it with a quart of flour and let it raise again, then cut out and put in pans,

to raise very light before putting into the oven.

Scotch Shortbread.—Rub together into a stiff short paste, two pounds of flour, one pound of butter, and six ounces of loaf sugar. Make it into square cakes about a half-inch thick, pinch them all along the edge at the top, dock over the whole surface of the cake, put them on tins so as to touch each other by their edges, and bake in a moderate oven.

Coffee Rolls.—Work into a quart of bread dough a rounded tablespoon of butter and half a teacup of white sugar; add some dried currants (well washed and dried in the oven), sift some flour and sugar over them, work into the dough thoroughly, make into small, long rolls, dip them into melted butter, place in the pan, let it rise a short time and bake.

Tea Rusks.—Half a pint of new milk, and one cup of hop yeast; add flour to make a batter, and set the sponge at night. In the morning add half a pint of milk, one cup of sugar, one of butter, one egg, one nutmeg, and flour to make it sufficiently stiff. Let it rise, then roll it, and cut it out; let it rise again, and then bake.

Cream of Tartar Biscuit.—One quart of flour, sift with it two teaspoonfuls of cream tartar; rub in butter the size of an egg; add enough sweet milk (in which has been dissolved one teaspoonful of soda) to make a soft dough. Roll out quite thin, spread melted butter on one-half, fold over, cut and bake;

Waffles.—One pint flour, teaspoon baking powder, one-half teaspoon salt, four eggs, one and one-quarter cups milk, one tablespoon butter, melted. Mix in the order given, add the beaten yolks with the milk, then the melted butter, and the whites last. Bake on hot, well-greased waffle-irons.

French Toast.—Beat four eggs very light, and stir with them one pint of milk; slice some nice white bread, dip the pieces into the egg and milk, then lay them into a pan of hot butter and fry brown. Sprinkle a little powdered sugar and cinnamon or nutmeg on each piece, and serve hot.

German Cream Biscuit.—Take four ounces of butter, six ounces of powdered loaf sugar, seven ounces of

flour, one tablespoonful of fresh cream, and one egg. Make the above into a dough, beating it well; then roll it out very thin, cutting it into square pieces two inches long and one broad. Bake in a quick oven, and when done they should be a light yellow brown.

Graham Biscuits.—Three cups graham flour, one cup white flour, three cups milk, two tablespoonfuls of lard or butter, one heaping large spoonful of white sugar, one saltspoonful of salt, one teaspoonful of tartar; mix and bake as ordinary soda biscuit. They are good cold.

Oatmeal Gems.—One beaten egg, one cup of sweet milk, one cup of cold oatmeal pudding, beat all together, add half a teaspoonful of soda, and one and one-half cups of flour. This quantity will fill the gem pan. Does not hurt some dyspeptics.

Breakfast Rolls Without Soda.—Two eggs, one and a half cups of milk, a teaspoonful of salt and flour enough to make a thick batter. These must be baked in an iron gem pan, or they will be a complete failure. A quick oven is desirable.

Dyspepsia Bread.—One pint bowl of graham flour; dissolve one-half a teaspoonful of soda in two-thirds of a cup of yeast and add to the mixture one teacup of molasses; pour in sufficient warm water to make it somewhat thinner than flour bread.

Oatmeal Wafers.—Oatmeal wafers are relished by babies and older children, too. Take a pint of oatmeal and a pint of water, with almost a teaspoonful of salt; mix and spread on buttered pans; make it just as thin as it is possible and yet have the bottom of the pan covered; bake slowly.

Oatmeal Biscuit.—Take half a pound medium oatmeal, quarter of a pound flour, and one dessertspoonful of baking powder; mix with two ounces butter and half a gill of milk, made hot in a saucepan. Roll out quickly, and bake in very thin cakes.

Light Rolls.—Boil four potatoes; mash them and put into a pint of boiled milk, two tablespoonfuls of butter melted in the milk; flour enough to make a stiff batter; half a pint of yeast, one teaspoonful of salt.

Graham Wafers.—Put a pinch of salt into one-half pound of graham flour; wet it with one-half pint of sweet cream; mix quickly and thoroughly; roll out as thin as possible, and cut in strips; prick and bake in a quick oven.

Good Brown Bread.—Four cups of cornmeal, three of rye, one of molasses, one large teaspoonful of soda dissolved in warm water. Mix very thin, steam three hours and bake half an hour. Try it.

Railroad Yeast.—One tablespoonful of ginger, one teaspoonful of soda, one pint of boiling water; thicken with coarse flour or middlings; let it rise, and set in a cool place. Use a teaspoonful to a baking of salt-rising bread.

Thin Biscuit.—One quart of flour, one tablespoonful of lard and butter mixed, and one tablespoonful of salt; make into a stiff paste with cold water; beat dough until it blisters, roll thin, prick with a fork and bake quickly.

Graham Rolls.—One egg, one pint of milk, one tablespoonful of molasses, one-half teaspoonful of saleratus, graham enough to make a stiff batter; bake in round tins.

Rice Biscuit.—Take half a pound of sugar, half a pound of the best ground rice, half a pound of butter, and half a pound of flour and mix the whole into a paste with eggs (two are sufficient for this quantity).

Indian Meal Puffs.—In one quart of boiling milk, stir eight tablespoonfuls meal, and four spoonfuls of sugar; boil five minutes, stirring all the time; when cool add six beaten eggs; pour in buttered cups; bake half an hour.

Steamed Brown Bread.—One quart of Indian meal, one pint of rye flour; stir these together and add one quart of sweet milk, one cup of molasses, two teaspoonfuls of soda and a little salt. Steam for four hours.

Tea Puffs.—Two and one-quarter cups flour, three cups milk, three eggs—whites and yolks beaten separately; three teaspoonfuls of melted butter, a little salt. Bake in muffin tins in a hot oven.

Block Biscuit.—Half a pound of butter beaten up to a cream, half a pound of ground rice, three-quarters

of a pound of flour, half a pound of loaf sugar, four eggs, and a little sal-volatile.

Old Laid Bread.—One quart of flour, two eggs, two tablespoonfuls of lard, one teaspoonful of salt, one tea-cup of yeast, one cup of milk, make up in a soft dough reserve one-third of the flour for second rising.

Rice Biscuit.—Sift seven ounces of sugar; then add to it half a pound of the best ground rice, seven ounces of butter, seven ounces of flour, and mix it into a paste with eggs—two are sufficient for this quantity.

Ginger Biscuit.—One pound of flour, half a pound of fresh butter, half a pound of powdered lump-sugar, three-quarters of an ounce of ground ginger, two eggs. Bake five minutes in a quick oven.

Indian Bread.—Two cups of Indian meal, one-half cup each of rye meal, and wheat flour, two thirds of a cup of molasses, one pint of sour or buttermilk, one teaspoonful of saleratus or cooking-soda, one teaspoonful of salt.

Egg Sandwichs.—Boil fresh eggs five minutes; put them in cold water, and when quite cold peel them; then, after taking a little white oil each end of the eggs, cut the remainder in four slices. Lay them between bread and butter.

Corn Gems.—Two cups corn meal, two cups flour, two cups sweet milk, two eggs, three heaping teaspoonfuls of baking-powder, one-half cup butter, one-half cup sugar; bake in gem pans.

Improving Bread.—If, when bread is taken from the oven, the loaves are turned topside down in the hot tins, and are allowed to stand a few minutes the crust will be tender and will cut easily.

Tea Rusks.—Three cups of flour, one cup of milk, three-fourths of a cup of sugar, two heaping tablespoonfuls of butter, melted, two eggs three teaspoonfuls of baking powder.

Johnny Cakes.—Take one pint of milk, one pint of meal, three tablespoonfuls of flour, two tablespoonfuls sugar, one tablespoonful butter and one egg.

Sugar Biscuit.—One pound of sugar, one of butter, three eggs, half a pint of

milk, one teaspoonful of soda, spice to taste, and flour to roll.

Tea Biscuit.—Two pounds of flour, two ounces of butter, one cup of milk, one or two eggs, half a cup of sugar, one cup of yeast; set at night, bake in the morning.

Cottage Bread.—One quart of flour, one large spoonful of sugar, one of butter, one egg, one teacup of yeast; put to rise and bake as biscuits.

Jellies and Preserves.

To Preserve Pine-apples in Slices.—This can be made with the West Indian pines. Choose ripe but sound ones, and cut them into slices about one inch thick, and cut off the rind. Weigh the slices, and to every two pounds of fruit put one pound and three-quarters of white sifted sugar. Boil them together in a preserving pan for half an hour, and, if the slices are then tender, take them out carefully with a wooden spoon and place them upon a deep dish, boil the syrup for a short time longer, and then pour it over the slices of pine-apple. This process must be repeated for three successive days, after which the preserves may be put into jars and covered.

Russian Jelly for Invalids.—Instead of throwing away the peel and core of apples from making a pie or pudding, put them in a jar and pour over them a pint of hot water; put the jar by the fire or in the oven until the water tastes strongly of the apples; strain the apple-water off, and throw away the peel; then add to the apple-water one tablespoonful of large sago; set it to the fire until the sago has absorbed all the water; then put it in a mold, and it will be ready for use; to be eaten either hot or cold. A little lemon juice added improves the flavor. The proportion of peel and water must be according to the quality of the apples, as some are so much sharper than others. No decay should be allowed to be in the peel. Rhubarb may be used in the same way. The jelly should taste strongly of fruit. The jelly is most refreshing in sickness.

Grape Preserves.—Grapes partly ripe are delicious preserved in the following manner: Pick out those that are knotty or wormy; take the rest, a few at a time, in a coarse sieve, work-

ing them around with the hand until the seeds are loosened, when they will drop through, leaving the skins and pulp in the sieve. Drain the juice of the seeds, and, to every pound of pulp, skin and juice, allow half a pound of white sugar. Put all into the preserving kettle and cook slowly about three-quarters of an hour. Put hot into jars, a brandy paper on top, and seal up.

Frosted Currants.—Currants, white of egg, cold water, pulverized sugar. Pick fine, even bunches, and dip them, one at a time, into a mixture of frothed white of egg and a very little cold water; drain them until nearly dry, and dip them in pulverized sugar; repeat the dip in sugar once or twice, and lay them upon white paper to dry. They will make a beautiful garnish for jellies and charlottes, and look well heaped in a dish by themselves or with other fruit. Plums and grapes are very nice frosted in the same manner. Currants mixed with a sufficient quantity of raspberries, put in a glass bowl and eaten with powdered sugar and plain cream, make a very nice dish.

Chicken Jelly.—Cut half of an uncooked chicken into small pieces and break the bones; pour over it a quart of cold water, and boil slowly until it is reduced to less than half; season with salt and a little pepper, if the latter is allowed the invalid. Strain through a colander, then through a jelly-bag into a mold or bowl. If the chicken is quite tender, boil carefully the breast of the other half of it; cut it into dice and put it into the mold or bowl, and cover it with the liquid. When the jelly has hardened, scrape off the layer of fat at the top of the mold before turning the jelly on a platter.

Mock Champagne Jelly.—Take one quart of fine cider, mix this with one pound of loaf sugar, or sugar to taste, the juice of four lemons, the grated rind of one, and some pieces of stick cinnamon, the whites of two eggs, well-beaten, one box of gelatine; soak the gelatine in a pint of cold water one hour, then add a pint of boiling water, the cider and other ingredients; stir the mixture until the gelatine is well dissolved; then put it on the fire and boil five minutes, strain through a jelly-bag into molds, set in a cool place or on ice to harden.

Citron Preserve.—Pare and quarter

the common mango, rub it well with salt, and pack it in your jar; fill up with water and let it remain three days, then change the water *once* a day for three days. Now boil it four hours in grape leaves and a few lumps of alum, after that let it soak three days, changing the water *twice* a day. Take one and a quarter pounds of sugar to one pound of fruit, let it boil *seven* hours; dissolve your sugar in a water-bucket of water, so as to fill up as it boils away; boil mace, white ginger and lemons in it, boil your lemons in fresh water first, about three lemons to twelve pounds; twenty-five pickling mangoes will make twelve pounds.

Preserved Cherries.—To ten pounds of cherries allow five pounds of sugar; stone the fruit and put in a porcelain kettle in layers with the sugar; let it heat slowly until the juice is drawn out, or it may stand in a cool place, even overnight; when stewed until tender, take the cherries from the syrup in a little strainer, and put them in cans placed on a board in boiling water. Boil the syrup until thick, then fill the cans and fasten the covers.

Hints About Flaking Preserves.—It is not generally known that boiling fruit a long time, and skimming it well, without the sugar and without a cover to the preserving-pan is a very economical and excellent way—economical, because the bulk of the scum rises from the fruit, and not from the sugar, if the latter is good; and boiling it without a cover allows the evaporation of all the watery particles therefrom; the preserves keep firm and are well-flavored. The proportions are three-quarters of a pound of sugar to a pound of fruit. Jam made in this way of currants, strawberries, raspberries or gooseberries, is excellent.

Lemon Syrup.—Take a dozen lemons; slice them thin; take ten pounds best white sugar; place a layer of sugar and one of lemons in an earthen jar; let them remain overnight, then pour as much water over them as will make a syrup; place the jar in a kettle of water, and let them simmer but not boil; strain and bottle, and you will have a delicious flavoring when lemons are expensive. Lemonade can be made from it by using a few spoonfuls in water. The lemons can be placed on a plate

after they are strained from the syrup and used in preserves for flavoring.

Apple Jelly.—Make a syrup of a pound of sugar, putting in sufficient water to dissolve it; when boiled enough, lay in it the peeled and cored halves of some large sour apples, let them simmer till tender, then lay them carefully in a dish so that they will remain unbroken and in good shape; add another pound of sugar to the syrup, let it boil, skim it, and, when partly cool, pour it over the apples; when the dish gets cold, each dainty piece of apple will be surrounded by a delicious jelly; eat them with cream.

Orange Jelly.—One-half box of gelatine soaked in one-half pint of cold water for half an hour; then add the juice of five oranges and two lemons, and one and one-half cups white sugar; turn on one pint of boiling water and set the pail containing the ingredients in a kettle of boiling water to heat, but do not let it quite boil; then strain into an earthen vessel to cool. Before bringing to the table cut in squares and place in a glass sauce dish. This is much liked, and is very nice for the sick.

Citron or Watermelon Preserves.—Peel and cut eight pounds of rinds, soak twenty-four hours in salt water (three tablespoonfuls in water enough to cover), soak again in alum water, three tablespoonfuls of alum as above; then soak in fresh water twenty-four hours. Take one ounce white ginger root to one and a half gallons water, boil till tender enough to pierce with a straw; then, to eight pounds of fruit, make a syrup of seven pounds of sugar, boil till transparent, and season with cinnamon; delicious.

Orange Marmalade.—Take equal weights of sour oranges and sugar. Grate the yellow rind from a fourth of the oranges. Cut all the fruit in halves at what might be called the "equator." Pick out the pulp, and free it of seeds. Drain off as much juice as you conveniently can, and put it on to boil with the sugar. Let it come to a boil. Skim and simmer for about fifteen minutes, then put in the pulp, and grated rind and boil fifteen minutes longer.

Uncooked Currant Jelly.—To one pint of currant juice add one pound of

granulated sugar, stir the juice very slowly into the sugar until the sugar is dissolved, then let it stand twenty-four hours and it will be stiff jelly. Tie it with paper dipped in brandy, and set it in the sun. Half a bushel of currants make twenty-two one-half pint glasses of jelly.

Calf's Foot Jelly.—Take two calves' feet; add to them one gallon of water; boil them down to one quart; strain, and, when cold, remove all fat; then, add the whites of six or eight eggs (well-beaten), half a pound of sugar and the juice of four lemons; mix, stir. Boil for a minute, constantly stirring; then strain through a flannel bag.

Raspberry Jam.—To every quart of ripe raspberries, allow a pound of the best loaf sugar. Put sugar and berries into a pan and let them stand two or three hours. Then boil them in a porcelain kettle, taking off the scum carefully. When no more scum rises, mash them and boil them to smooth marmalade. When cold, put them in glass tumblers.

Peach Butter.—Pare ripe peaches and put them in a preserving kettle, with sufficient water to boil them soft; then sift through a colander, removing the stones. To each quart of peach put one and one-half pounds sugar, and boil very slowly one hour. Stir often, and do not let them burn. Put in stone or glass jars and keep in a cool place.

Coffee Jelly.—Take one package of Cox's gelatine and dissolve it in a pint of cold water. Let it stand until well dissolved, and then put two tea-cups of strong hot coffee in a quart cup, fill the measure up with boiling water and stir gelatine, coffee and water together with a pint of sugar; after stirring, let it settle, and pour the mixture through a strainer into molds. To be eaten cold with cream and sugar.

White Currant Jam.—Boil together quickly for seven minutes equal quantities of fine white currants, carefully picked from their stalks, and of the best pounded white sugar passed through a sieve. Stir and preserve gently the whole time, and be careful to skim it thoroughly. Just before it is taken from the fire, throw in the strained juice

of one good lemon to four pounds of the fruit.

Pickled Barberries.—Soak nice large bunches of barberries in salt and water for a few hours. Remove from the water and pour scalding vinegar over them. Spice the vinegar if you prefer. These are ornamental for salad garnishing. They may be kept for some time in the brine, and then freshened when used.

Quince Jelly.—Slice the quinces without either paring or coring. Put them into a preserving kettle, and just cover with water; put over the fire and boil until soft. Remove from the stove and strain off the liquor. To every gallon allow four pounds white sugar, and boil very fast until it becomes a stiff jelly.

Preserved Citron.—Cut the citron in thin slices, pare off the outside rind and take out all the seeds, put in the preserve kettle with water enough to cover it; boil till it can be pierced easily with a fork, skim it out and strain the water, placing it back in the kettle; allow three-quarters of a pound of sugar to a pound of citron; dissolve the sugar in the liquor; cut three or four lemons into it and let it boil till it is as thick as required, then put in the citron and boil; when it is transparent, it is done; if boiled too long the citron will be tough.

Plum Marmalade.—Rub the plums, after draining, through a sieve or colander to take out the stones and skins. Add half a pound of sugar for each pint of pulp; boil slowly stirring well to prevent burning, until it is a smooth thick paste. Excellent marmalade is made by mixing the sifted pulp of wild plums and crab apples.

Gooseberry Jelly.—Boil six pounds of green unripe gooseberries in six pints of water (they must be well boiled but not burst too much); pour them into a basin and let them stand covered with a cloth twenty-four hours; then strain through a jelly bag, and to every pint of juice add one pound of sugar; boil for an hour, then skim it and boil for one-half hour longer.

Spiced Peaches.—Pare, stone, and halve the fruit; allow nine pounds of peaches to four of sugar, and nearly one pint of vinegar; boil the fruit in water

until tender; then pour off, and add the sugar and vinegar, with a few whole cloves, cinnamon and a little mace. Boil half an hour.

Quince Marmalade.—Pare, core and quarter the quinces; boil them gently, uncovered, in water until they begin to soften; then strain them through a hair sieve, and beat in a mortar or wooden bowl to a pulp; add to each pound of fruit three-quarters of a pound of sugar; boil it till it becomes stiff, and pour into small molds.

Blackberry Jelly.—This preparation of the blackberry is more agreeable than the jam, as the seeds, though very wholesome, are not agreeable to all. It is made in the same way as currant jelly; but the fruit is so sweet that it only requires half the weight of the juice in sugar.

Jellies Without Fruit.—To one pint of water put one-fourth of an ounce of alum; boil a minute or two; then add four pounds of white sugar continue the boiling a little; strain while hot; and when cold, put in half a twenty-five cent bottle of extract of vanilla, strawberry, lemon, or any other flavor you desire for jelly.

Crab Apple Jelly.—Cut out the eyes and stalks of the apples; halve them and put in a preserving kettle with enough water to prevent burning. Cook until soft, then strain through a sieve, and afterward through a muslin bag; to every pound of juice allow one and one-quarter pounds of sugar. Boil gently for twenty minutes.

Lemon Jelly.—Isinglass, two ounces; water, one quart, boil, add sugar, one pound, clarify, and, when nearly cold, add the juice of five lemons, and the grated yellow rinds of two oranges and two lemons; mix well, strain off the peel, and put it into glasses or bottles.

Blackberry Jam.—To each pound of fruit add three-fourths of a pound of sugar; then put together and boil for one-half to three-fourths of an hour.

Currant Jelly.—Fill a jar with currants and place it in a kettle of boiling water. Boil till the fruit is well softened. Stirring frequently, then strain through a cloth and to every pint add a pound of white sugar. Boil ten minutes, skim-

ming until quite clear. Black currant or grape jelly can be made in same way.

Apple Jam.—Core and pare the apples; chop them well; allow equal quantity in weight of apples and sugar; make a syrup of the sugar by adding a little water, boiling and skimming well, then throw in a little grated lemon-peel and a little white ginger. Boil until the fruit looks clear.

Plum Preserves.—Weigh your plums, scald them, put on a dish or waiter; be sure to strain; weigh as much sugar as fruit, and to every pound add a gill of water; let sugar boil, skim, add scalded fruit, cook two hours and a half; put in air-tight jars.

Pickled Peaches and Plums.—To seven pounds fruit, three pounds sugar, one quart vinegar, one ounce cloves, one ounce cinnamon. Scald vinegar and sugar three mornings in succession and pour on the fruit. The third morning scald all together.

Tapioca Jelly.—Wash eight ounces of tapioca well; then soak in one gallon fresh water, five or six hours; add the peels of eight lemons, and set all on to heat; simmer till clear; add the juice of the eight lemons with wine and sugar to taste, then bottle.

Isinglass Jelly.—Put four ounces isinglass, and two ounces cloves into one gallon water, boil it down to half a gallon; strain it upon four pounds of loaf sugar; add while cooling, a little wine; then bottle.

Gooseberry Jelly.—Sugar, four pounds; water, two pounds; boil together; it will be nearly solid when cold; to this syrup add an equal weight of gooseberry juice; give it a short boil, cool, then pot it.

Cranberry Jelly.—Make a very strong isinglass jelly. When cold, mix it with a double quantity of cranberry juice. Sweeten and boil it up; then strain it into a shape. The sugar must be a good loaf, or the jelly will not be clear.

Peach Marmalade.—Peaches too ripe for preserving answer for marmalade. Pare and quarter them, allowing three-quarters of a pound of sugar to each pound of fruit, and half a pint of water to each pound of sugar. Boil

one hour and a half, stirring constantly.

Gooseberry Jam.—Take what quantity you please of red, rough, ripe gooseberries, take half the quantity of lump sugar, break them well and boil them together for half an hour or more, if necessary. Put into pots and cover with paper.

Pickled Apples.—Apple pickles are delicious. Pare and halve the apples, removing the cores carefully, to keep them in good shape. Steam till soft. Put spiced vinegar over them.

Puddings, Pies, Etc.

Apple Fritters.—First pare the apples, and then with an apple-corer cut out the core from the centre of each; then cut them across in slices about one-third of an inch thick, having a round opening in the centre. Next make a fritter batter by the following recipe; beat three eggs well; add a part of one pint of milk and a little salt; then the remainder of the pint of milk and one pint of flour alternately, beating it all quickly. The slices of apples must now be immediately dipped in this batter and fried in boiling lard; sprinkle over with sugar and serve in a circle, one overlapping the other, with or without sweet sauce in the centre.

Amber Pudding.—Four eggs, their weight in sugar, butter and flour, peel of one lemon, and grated rinds of two; beat the butter with your hand to a cream, then add the flour, sugar and beaten eggs by degrees, then the peel and juice of the lemons; butter a mold and when it is well mixed fill it quite full; put a buttered white paper over the top and tie well over with a cloth; put in a pan of boiling water and boil for about four hours.

Apple Charlotte.—Take a loaf of stale bread, and butter the slices; pare and slice a dozen apples; take a lemon, grate the skin, and save the juice; place at the bottom of a stoneware baking-dish a layer of apples; scatter brown sugar on it, some of the lemon gratings, and a little juice; then put in a layer of the buttered bread; keep on until your dish is full, having the crust on top; bake in a moderately hot oven. Do not make it too sweet.

Apple Pudding.—Peel and quarter enough apples to cover the bottom of a deep tin plate; then make a batter of sour milk, soda and flour, with a tablespoonful of lard to enough flour to make a batter that will cover the apples. This should not be thicker than for pancakes. Pour it over the apples and bake till brown. Then, when done, turn it on a large plate with the crust down. Over the apple scatter sugar and cinnamon.

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

All the Year Round Pudding.—Line a pie-dish with paste, spread on three ounces of any kind of jam (raspberry is the best); then beat well in a basin the following: Three ounces of bread-crumbs, the same of sugar and butter, the rind and juice of half a large lemon; add this to the pastry and jam, and bake half an hour.

An Excellent Pudding.—One-half pound suet, shred fine; one-half pound grated bread-crumbs, one-quarter pound of loaf sugar, the yolks of four eggs and whites of two, well-beaten; two tablespoonfuls of orange marmalade or sliced citron, if preferred. To be put into a butter-mold and boiled for two hours. To be served with wine poured over it, or sauce.

Pudding a l'Elegante.—Cut thin slices of light white bread, and line a pudding-shape with them, putting in alternate layers of the bread and orange marmalade, or any other preserve, till the mold is nearly full. Pour over all a pint of warm milk, in which four well-beaten eggs have been mixed. Cover the mold with a cloth, and boil for an hour and a half. Serve with wine sauce.

Steamed Fruit Pudding.—Two cups of suet, chopped fine, two cups of brown sugar, two cups of coffee, one-

half pound of chopped raisins, one-half pound of currants, one-fourth pound of citron, sliced thin, one teaspoonful of salt, three teaspoonfuls of baking powder, five cups of flour. Mix the ingredients thoroughly, then turn the mixture into a pudding-dish and steam three hours. Sauce: Melt two spoonfuls of butter slightly and stir into it two spoonfuls of flour, and three-fourths of a cup of sugar and a pint of hot water; boil five minutes and flavor with lemon.

Paradise Pudding.—Three eggs, three apples, a quarter of a pound of bread-crumbs, three ounces of sugar, three ounces of currants, salt and nutmeg, the rind of half a lemon and juice, half a wine-glass of wine or brandy. Pare, core and mince the apples, and mix; beat the eggs, moistened the mixture with these, and beat it well; stir in the brandy, and put the pudding in a buttered mold. Tie it down with a cloth, boil one hour and a half, and serve with sweet sauce.

Delicious Apple Sauce.—Pare and slice thin as many apples as you wish. Put them into a tin basin or pudding dish, with enough sugar to make them sweet and a little water. Bake slowly until soft. They will turn a rich red, and have a flavor far exceeding stewed apples.

Apple Dumplings.—Make them the usual way, place them in a deep pudding dish; make a liquor of water, sugar, butter and a little nutmeg; the liquor should very nearly cover the dumplings; bake on one side, turn them on the other; bake about three-fourths of an hour.

Albany Puffs.—Beat the yolks of six eggs until they are very light; stir in a pint of sweet milk, a large pinch of salt, the whites of the eggs, beaten to a froth, and flour enough to make a batter about as thick as boiled custard. Bake in gem pans in a quick oven.

Apple Custard.—Take a half cup of melted butter, two cups sugar, three cups stewed apples, four eggs, white and yolks separately beaten. Bake in pie plates in bottom crust.

Brown Betty.—Take one cup bread-crumbs, two cups chopped sour apples, one-half cup sugar, one teaspoonful cinnamon, two tablespoonfuls butter, cut into small bits. Butter a deep dish and

put a layer of chopped apple at the bottom, sprinkle with sugar, a few bits of butter and cinnamon, cover with bread-crumbs, then more apple. Proceed in this way until the dish is full, having a layer of crumbs on top. Cover closely and steam three-quarters of an hour in a moderate oven, then uncover and brown quickly. Eat warm with sugar and cream, or sweet sauce. This is a cheap but good pudding, better than many a richer one.

Bread Pudding.—Soak two or three French rolls cut into slices in a pint of cream or good milk; add the yolks of six eggs, beaten, some sugar, orange-flower water, three pounded macaroons, and a glass of white wine; tie it up in a basin, or buttered cloth; put the pudding in boiling water, and let it boil for half an hour. Serve with wine sauce.

Baked Lemon Pudding.—Mix the following ingredients together in the order in which they are placed: Moist sugar, one-quarter of a pound; bread-crumbs, six ounces; eggs, well-beaten, three; lemon peel grated and juice, two; bake one and a half hours in a moderate oven.

Bird's Nest Pudding.—Pare and core as many apples as will stand in a dish, and fill the holes with sugar. Make a custard of a quart of milk, eight eggs and a quarter of a pound of sugar. Pour it over the apples, grate a nutmeg over the top, and bake one hour.

Fried Bananas.—Peel and slice the bananas, sprinkle with salt, dip in thin batter, and fry in butter. Serve immediately.

Cup Plum Pudding.—Take one cup each of raisins, currants, flour, bread-crumbs, suet and sugar; stone and cut the raisins, wash and dry the currants, chop the suet, and mix all the above ingredients well together; then add two ounces of candied peel and citron, a little mixed spice, salt and ginger, say half a teaspoonful of each; stir in four well-beaten eggs and milk enough to make the mixture so that the spoon will stand upright in it; tie it loosely in a cloth, or put it in a mold; plunge it then into boiling water, and for three and a half hours.

Charleston Rice Pudding.—Boil half teacupful of rice, dry; beat five eggs well, whites and yellow together;

add to the rice, with sugar to suit the taste, a pint of sweet milk, heaping teaspoonful of corn starch, and any flavoring preferred. Pour in an earthen baking-dish, and put little pinches of butter all over the top. Bake an hour, and, if the pudding browns too quickly, set a pan of boiling water on the top rack of the stove, just over the dish.

Cranberry Sauce.—Wash and pick over the cranberries; put on to cook in a tin or porcelain vessel, allowing a teacup of water to each quart. Stew slowly, stirring often, until they are thick as marmalade. Take from the fire in little over an hour, if they have cooked steadily; sweeten plentifully with white sugar and strain through a coarse net into a mold wet with cold water. Do this the day before using, and at dinner time turn from the mold into a glass dish.

Chocolate Pudding.—One quart of milk, fourteen even tablespoonfuls of grated bread-crumbs, twelve tablespoonfuls of grated chocolate, six eggs, one tablespoonful vanilla; sugar to make very sweet. Separate the yolks and whites of four eggs; beat up the four yolks and two whole eggs together very light with the sugar. Put the milk on the range, and, when it comes to a perfect boil, pour it over the bread and chocolate; add the beaten eggs and sugar and vanilla; be sure it is sweet enough; pour into a buttered dish; bake one hour in a moderate oven. When cold, and just before it is served, have the four whites beaten with a little powdered sugar, and flavor with vanilla, and use as a meringue.

Chocolate Cream Custard.—Set to boil a quart of milk; mix with half a cup of cold milk two ounces of grated sweet chocolate, pour some of the boiling milk into it, and then pour all back into the pan of boiling milk, stirring it all the time; when quite heated and about coming to the boiling point, add the yolks of six eggs which have been beaten with a cup of powdered sugar; when these are nicely blended add three whites, beaten with a little vanilla, keeping the three other whites for frosting; put in cups, and a tablespoonful of the frosting on the tops of each cup.

Cranberry Pudding.—Cranberry

pudding is made by pouring boiling water on a pint of dried bread-crumbs; melt a tablespoonful of butter and stir in. When the bread is softened add two eggs, and beat thoroughly with the bread. Then put in a pint of the stewed fruit and sweeten to your taste. Bake in a hot oven for half an hour. Fresh fruit may be used in place of the cranberries. Slices of peaches put in layers make a delicious variation.

Coffee Custard.—Mix one egg with a cup of freshly-ground coffee, pour on it a pint of boiling water; boil five minutes. Pour it off clear into a sauce-pan, add a pint of cream and boil. Beat from five to eight eggs with one and one-half cups of sugar, and pour the boiling mixture over this, stirring it well. Set the whole in boiling water, and stir until it thickens.

Cranberry Roll.—Stew a quart of cranberries in just water enough to keep them from burning. Make very sweet, strain and cool. Make a paste, and when the cranberry is cold spread it on the paste about an inch thick. Roll it, tie it close in a flannel cloth, boil two hours, and serve with sweet sauce. Stewed apples or other fruit may be used in the same way.

Delicious Fritters.—Put three tablespoonfuls of flour into a bowl, and pour over it sufficient hot water to make it into a stiff paste, taking care to stir it well to prevent its getting lumpy. Leave it a little time to cool, and then break into it, without beating them first, the yolks of four eggs, the whites of two, and stir and beat all together. Have your fat or lard hot, and drop a dessertspoonful of batter in at a time, and fry a light brown. Serve on a hot dish with a spoonful of jam or marmalade dropped in between each fritter.

Lemon Pudding.—Half a pound of sugar, a quarter of a pound of butter, five eggs, the grated yellow rind and juice of one lemon. Beat the butter and sugar to a cream. Whisk the eggs and add to it; then stir in the lemon juice and grated rind. Make a paste, cover your pie plates, pour in the mixture and bake in a moderate oven. Two tablespoonfuls of brandy may be added, if preferred, to flavor it.

Pudding Sauce.—Three-quarters of

a cup of butter, one and one-half cups of powdered white sugar, one egg well beaten, the juice and rind of one large lemon, all beaten well together; just before serving pour on the beaten mixture one pint of boiling water and let it simmer slowly for five minutes. This is an excellent sauce for all sorts of puddings.

Apple Pudding.—One-half pound of suet, one-half pound of apples, and one-half pound of bread-crumbs, two eggs, and one-quarter of a pound of moist sugar all to be well mixed, and boil in a basin; the apples and suet to be chopped fine, and the pudding well boiled; to be eaten with melted butter and sugar at table, if preferred.

French Pudding.—Take one quart of milk, nine large tablespoonfuls of flour, and eight eggs. Beat the eggs very light adding gradually to them the flour and the milk. Butter thoroughly a pan or some teacups, pour in the mixture, and bake in a tolerably quick oven.

Amherst Pudding.—Three cupfuls of flour, one-half cupful of sour milk, one cupful of molasses, one cupful of suet, one cupful of raisins, one-half teaspoonful of soda, salt. Boil for four or five hours.

Crow's Nest.—Fill a deep pudding tin or dish with apples cut in thin slices; sugar and cinnamon, or lemon, to sweeten and flavor to taste, and a little water; cover with a thick crust; bake until apples are tender; serve hot with hard sauce, or with cream and sugar; be sure to cut air holes in the crust to let the steam escape.

Cream Fritters.—Beat three eggs to a froth, add half a pint of cream, the same of milk, a teaspoonful of salt, one pint flour, two teaspoonfuls baking powder; stir to a smooth batter; fry in hot lard the same as doughnuts. These are good hot or cold. Serve with sweetened cream or maple molasses.

Cake Pudding.—Take odd bits of cake (if two or three kinds all the better), break in small pieces, put them in a pudding dish which has been previously buttered, make a rich custard; pour over the cake; bake or steam. It is made still nicer by adding cocoanut frosting, and setting in the oven till of a light brown.

Cocoanut Pudding.—One-half pound of butter, one-half pound of sugar, whites of eight eggs whipped to a froth. The white portion of one cocoanut grated into minute particles. Grease pan with butter, and bake. For this pudding desiccated cocoanut answers as well as fresh cocoanut.

Custard Pudding.—Take a pint of cream, six eggs well beaten, two spoonfuls of flour; half a nutmeg grated, and salt and sugar to taste; mix them together; butter a cloth and pour in the batter; tie it up, put it into a sauce-pan of boiling water, and boil it an hour and a half. Serve with melted butter.

Cream Baiter Pudding.—Half pint sour cream, half pint sweet milk, half pint flour, three eggs, half teaspoonful soda, a little salt. Beat eggs separately, adding the yolks last. Bake in a slow oven, and you will find this the queen of puddings.

Egg Pudding.—Take any number of eggs, their weight in flour, brown sugar and butter, and a few currants or chopped raisins, as preferred. Mix well together by means of the eggs. Bake in buttered molds; serve hot, with wine sauce.

Cracker Pudding.—Pour one quart boiling water over six soft crackers, let stand until very soft; add three or four eggs, one cup raisins, one-fourth spoonful salt, sweeten, flavor or spice, bake. Very nice.

Citron Pudding.—Mix one quart of cream with three spoonfuls of sugar, one-half pound of flour, one-half pound of citron peel, yolks of six eggs, and a little nutmeg. Bake in teacups in a quick oven.

Cottage Pudding.—One cup of sugar, one cup of sweet milk, one pint of flour, two tablespoonfuls of melted butter, one teaspoonful of soda, two teaspoonfuls of cream tartar, one egg.

Cracked Wheat Pudding.—Cracked wheat mixed with milk in the proportion of half a cup to a quart, and flavored with a cinnamon and a raisin or two, makes a very good pudding.

Cream Custard.—Eight eggs, beat and put into two quarts of cream; sweeten to taste; add nutmeg and cinnamon.

Date or Prune Pudding.—Take a quart of milk, beat six eggs, half the whites in half a pint of milk, and four spoonfuls of flour with a little salt, and two of beaten ginger; then by degrees, mix in all the milk and a pound of dates; tie it in a cloth, add boil it an hour; melt butter and pour over it. Damsons are very nice instead of the dates or prunes.

A Delicious Pudding.—Sift two tablespoonfuls of flour, and mix with the beaten yolks of six eggs, and gradually one pint of sweet cream, a quarter of a pound of citron cut in very thin slices, and two tablespoonfuls of sugar; mix thoroughly, pour into a buttered tin, and bake twenty-five minutes. Serve with vanilla sauce.

Dandy Pudding.—One and one-half pints of milk, four eggs, sugar to taste. Boil the milk and yolks and one teaspoonful of corn starch. Beat the whites to a stiff froth; after the cream is cooked, put it in a dish to cool. Then drop the whites, after sweetening, on the cream. Brown the top a few minutes.

English Plum Pudding.—One-half pound currants, one pound raisins, one-half pound of beef suet, butter the size of an egg, three eggs, one nutmeg, two teaspoonfuls of lemon, three-fourths of a pint of milk, a little salt, flour sufficient to stiffen, mix well together; put into a bowl and bake four hours; cover bowl with a cloth. *Sauce.*—Three tablespoonfuls corn starch, one-half pint milk, one-half cup of sugar, one tablespoonful of butter; boil five minutes.

Economical Family Pudding.—Bruise with a wooden spoon, through a colander, six large or twelve middle-sized potatoes, beat four eggs, mix with a pint of good milk, stir in the potatoes, six ounces sugar and flavoring, butter a dish, bake half an hour. This recipe is simple and economical, as cold potatoes, which may have been kept two or three days, till a sufficient quantity is collected, will answer quite well.

Egg Sauce.—Boil half a dozen eggs hard; when cold remove the shell, cut each egg in half crosswise, and each half into four quarters. Put them into one pint of melted butter.

Floating Island Custard.—One half gallon sweet milk, eight eggs beaten to a froth, yolks and whites beaten

separately, add one tablespoonful of flour and a little milk. Set the milk on the stove in a tin basin or a porcelain kettle, bring it to a boiling heat, add the mixture of yolks of eggs and flour, let it boil up thick, stirring constantly. Flavor with lemon, unless some other flavoring is preferred (lemon is best), beat the whites of the eggs to a stiff froth, sweeten the custard to your taste, place the white of eggs on top, let it remain over the stove a minute, then take it off and serve. This makes a very nice dessert if made properly, and is good either hot or cold. This recipe is enough for eight or ten persons.

Orange Fritters.—One pound of flour, one pint of milk with a teaspoonful of salt in it, and one-quarter of a pound of melted butter, and three eggs, beaten very light. Prepare four oranges by removing the yellow rind and every particle of white pith; divide into small pieces without breaking the skin. In each spoonful of batter put a piece of orange, and fry a golden brown; sift powdered sugar over as soon as taken from the pan.

Fruit Roll.—Make a crust as usual, which roll out in a long sheet. Cut a quantity of fruit, peaches, apples or plums, or small fruit mashed, or jam, which spread thickly over and sprinkle with sugar; roll up and fold the ends over; then wrap in a strong cloth and tie closely, and place in a steamer. Serve with sauce or sweetened cream.

Fig Pudding.—Take a quarter of a pound of figs, pound them in a mortar, and mix gradually half a pound of bread-crumbs and four ounces of beef suet, minced very small, add four ounces of pounded sugar, and mix the whole together, with two eggs beaten up, and a good teacup of new milk. When all these ingredients are well mixed, fill a mold and boil for four hours.

Farmer's Pudding.—Heat one quart of milk to boiling, then stir in, slowly, one teacup of maizena. Mix with this about six good apples, pared and sliced, and add two tablespoonfuls of sugar, one of butter, and a little allspice and nutmeg. Pour the whole into a deep dish, and bake until done, which will be in about forty minutes.

Fruit Pudding.—One egg, well-beaten, one cup sweet milk, one and one-half

cup of berries, half cup of sugar, one spoonful of butter, one cup bread-crumbs. Bake in a shallow dish.

Ginger Pudding.—Five eggs, two cups of sugar, two cups of butter, four cups of flour, one cup of molasses, one cup of sour milk, one teaspoonful of soda, ginger and allspice to taste. Bake in a pan or steam in a mold or pan.

Sauce for Ginger Pudding.—One-half pint of molasses, one pint of sugar, one-half pint of butter, ginger to suit the taste, and a little water. Boil all together until the sauce becomes somewhat thick.

Golden Pudding.—If a pound of bread-crumbs, quarter of a pound of suet, quarter of a pound of marmalade, quarter of a pound of sugar, four eggs; mix the suet and bread-crumbs in a basin, finely minced, stir all the ingredients well together, beat the eggs to a froth; when well mixed, put into a mold or buttered basin, tie down with a floured cloth, and boil two hours. Serve with powdered sugar over it.

Graham Pudding.—One cup of graham flour, half a cup of sweet milk, a little salt, a teaspoonful of baking powder. Turn over a pudding-dish full of sliced apples, sweetened with either sugar or molasses. Bake till thoroughly done. This is a good dish for those who cannot eat rich pie crust, and may be varied by using different kinds of fruit.

Hard Times Pudding.—Half a pint of molasses, half a pint of water, two teaspoonfuls of soda, one teaspoonful of salt. Thicken with flour enough to make a batter about like that for a cup cake. Put this in a pudding-bag; allow room to rise. It would be safe to have the pudding-bag about half full of the batter. Let this boil steadily for three hours. Sauce to serve with it is made thus: Mix two teaspoonfuls of either white or brown sugar with a lump of butter the size of a butternut; a little salt and one large spoonful of flour should be mixed with the butter and sugar. When free from lumps, pour boiling water slowly over it, stirring all the time. Let it boil up once or twice to make it of the desired thickness.

Hard Sauce for Pudding.—Stir to cream one cup of butter with three

cups powdered sugar; when light, beat in juice of a lemon, two teaspoonfuls nutmeg.

Home Pudding.—One pint of milk, yolks of two eggs, three crackers, rolled fine, and bake. Use three-fourths of a cup of sugar, and the whites of the eggs for frosting; spread over the pudding and return to the oven for a few minutes.

Indian Pudding.—Boil two quarts of milk, and, while boiling, stir in corn-meal enough to make it of the consistency of mush; take one cup of suet, one cup of molasses, one tablespoonful each of cinnamon and ginger, and stir into the pudding; scald all together well, and then set away to get cool; add three well-beaten eggs, butter, size of egg, one cup each of currants and raisins, salt and sugar enough to serve without sauce if you wish; then bake three hours, slowly. Brandy sauce makes it equal to English plum pudding.

Indian Apple Pudding.—Pour three pints of scalded milk over one pint of sifted Indian meal, stir in two large spoonfuls of molasses, two teaspoonfuls of cinnamon or ginger and one teaspoonful of salt, add a dozen apples, pared and sliced very thin. Bake in a yellow nappy for three hours. Serve with a sweet sauce.

Kiss Pudding.—One quart milk, three tablespoonfuls corn starch, the yolks of four eggs, one-half cup sugar and a little salt. Place part of it, with salt and sugar, on the stove and boil. Dissolve the corn starch in the rest of the milk and stir into the boiling milk, also add the yolks of the eggs and flour. **Frosting.**—The beaten whites of the four eggs, with one half cup of sugar, flavored with lemon. Cover the pudding and nicely brown. Save a little frosting to moisten the top, then put grated coconut over top to give it the appearance of snowflake.

Kent Pudding.—One quart of milk, six ounces of ground rice, three eggs, currants, sugar and spice to taste. The milk and rice should be boiled overnight, and the other ingredients mixed in the next morning. Stir the mixture well before putting it into the oven.

Lemon Meringue Pudding.—One quart milk, two cups bread-crumbs, four

eggs, one-half cup butter, one cup white sugar, one large lemon, juice, and half the rind, grated; soak the bread in the milk; add the beaten yolks with the butter and sugar rubbed to a cream, also the lemon. Bake in a buttered dish until firm and slightly brown; draw to the door of the oven and cover with a meringue of the whites, whipped to a froth, with three tablespoonfuls of powdered sugar and a little lemon juice. Brown very slightly; sift powdered sugar over it and eat cold. You may make an orange pudding in the same way.

Lemon Custard.—One cup of sugar, one of sweet milk, one tablespoonful of butter, three eggs, one lemon—mix lemon juice with yolks and sugar; add milk next, then the butter and flour. When the custards are cool, spread on the whites, well-sweetened, and set back in the stove to brown.

Flagic Pastry.—Two tablespoonfuls of powdered sugar, four ounces of fine flour, two eggs. Mix all together very smoothly, and fry in lard.

Lemon Fritters.—Among the nicest of fruit fritters are those made of lemon. To one cup of milk and one egg allow the juice and pulp of one lemon. These may be served with sauce; with the grated peel of half the lemon added to flavor the sauce.

Lemon Pudding.—One pound of sifted sugar, one pint of cream, one-half pound of butter, six eggs and one lemon. Beat the butter and sugar to a cream, add the well-beaten eggs, the grated lemon, both pulp and peel, and the cream. Stir well, and bake.

Lemon Flap Jacks.—One pint of milk, four eggs, juice of one lemon, flour to make a light batter, pinch of soda. Fry in hot lard. Serve with sugar and nutmeg.

Molasses Sauce.—One cup of molasses, half a cup of water, one tablespoonful of butter, a little cinnamon or nutmeg (about a half teaspoonful), one-fourth of a teaspoonful of salt, three tablespoonfuls of vinegar. Boil all together for twenty minutes. Lemon juice may be used in place of vinegar if desired. This is very nice for an apple or rice pudding.

Maple Sugar Sauce.—Break half a pound of maple sugar in small bits, put

it into a thick saucepan over the fire and melt the sugar until it forms a clear syrup; then remove it from the fire and stir in two heaping tablespoonfuls of butter cut in small bits. Serve the sauce hot with any fruit pudding.

Mountain Dew Pudding.—Three crackers, rolled, one pint of milk, yolks of two eggs, and a small piece of butter. Bake one-half hour, then take the whites of the eggs, beat to a stiff froth, add one cup of sugar, and put it on the top and bake fifteen minutes.

Orange Pudding.—Peel and cut in bits five oranges, rejecting the seeds. Sprinkle a cup of sugar over it. Boil a pint of milk, to which add the yolks of three eggs, well beaten, with one tablespoonful of corn starch. When it thickens pour it over the fruit. Beat the whites of eggs with a tablespoonful of white sugar. Frost the pudding and brown it in the oven. Substitute strawberries or peaches if you like.

Peach Pudding.—Beat the yolks of six eggs and one cup of sugar light; moisten one tablespoonful of corn starch with milk and stir in the yolks of the eggs; flavor to taste. Stir this mixture in one quart of boiling milk. Let it boil up once. Line bottom of a pudding dish with peaches, peeled, cut in half, and sugared. Pour over them a layer of the custard; then peaches, and so on until the dish is full, leaving the last layer of custard; cover the tops with the whites of the eggs whipped to a froth; put in the oven and brown. Serve hot or cold.

To Ice Pastry.—To ice pastry, which is the usual method adopted for fruit tarts and sweet dishes of pastry, put the white of an egg on a plate and beat it to a stiff froth. When the pastry is nearly baked brush it over with this, and sift over some powdered sugar. Put it back into the oven to set the glaze, and in a few minutes it will be done. Great care should be taken that the paste does not catch or burn in the oven, which it is very liable to do after the icing is laid on.

Orange Roly Poly.—Make a short light dough, the same as is used for any dumplings, roll into an oblong shape and cover the paste thickly with sweet oranges, peeled; stirred thin and seeded; sprinkle with sugar, roll up closely, folding and pinching down the

edge to keep in the syrup. Steam an hour and a half. Serve with cream and sugar or hard sauce.

Pan Pudding.—This is a New England dish, and is nice where appetites are expansive. Take three cups of fine rye meal, three cups of Indian meal, one egg and three tablespoonfuls of molasses; add a little salt and allspice, and enough rich sweet milk to make a batter stiff enough to drop from a spoon. Fry to a good brown in hot lard.

Pineapple Fritters.—One pint of flour, half a pint of milk, three eggs, half teaspoonful soda, three-fourths teaspoonful cream tartar, one tablespoonful sugar, salt to taste. Peel and slice one juicy pineapple, and cover with sugar; let it stand overnight; stir in the batter when ready to fry. To be eaten while hot, with sugar.

Pineapple Pudding.—Peel the pineapple, taking care to get all the specks out, and grate it; take its weight in sugar, and half its weight in butter; rub these to a cream and stir them into the apple; then add five eggs and a cup of cream. It may be baked with or without the paste crust as you may prefer.

Peach Pot-pie.—Put a plain pie crust round the edge of a pan; cut up some peaches, and put a layer of them into your pan, then a layer of sugar and nutmeg; cover with a crust, and bake slowly for two or three hours.

Plum Pudding.—One pound raisins, one pound currants, one-half pound citron, one-half pound candied fruit, one pound suet, one pound sugar, one pound mixed flour and bread-crumbs, eight eggs, spices to taste; boil four hours.

Pop-overs.—One pint milk, one pint flour, butter size of a walnut, three eggs beaten light, pinch of salt, add eggs last. Bake in cups, filling them half full.

Puff Pudding.—One and a half cups of flour, one of milk, two eggs, and a little salt; bake in a hot oven twenty minutes in patty-pans. Serve with sauce.

Queen of Puddings.—One pint of bread-crumbs, one quart of sweet milk, yolks of four eggs, piece of butter size of an egg. Flavor and bake. Beat the white of an egg to a froth with a cup

of pulverized sugar. Spread over the pudding a layer of jelly, pour the eggs over and brown slightly. Serve with cold sauce.

Quick Pudding.—Boil some rice; when done soft, break in three eggs, half a cup of cream or milk, and flavor to suit the taste. Give it one boil, and send it to the table with bits of butter on the top.

Sweet Potato Pudding.—Beat to a cream one pound of sugar and one pound of butter, and two pounds of potatoes, mashed fine, five eggs, one wineglass of wine, and half a pint of milk. Bake in a crust.

Steamed Pudding.—One coffee-cup of buttermilk, one-third of a cup of sugar, one egg, a little salt, a heaping-teaspoonful of soda, about three and one-half teacups of flour, and one small cup of raisins. Steam two hours.

New Rice Pudding.—Mix four large teaspoonfuls of rice flour with half a pint of cold milk, and stir it into a quart of boiling milk until it boils again; then remove, stir in butter the size of an egg and add a little salt; let it cool and add four eggs, well beaten, two-thirds of a cup of sugar, grated nutmeg, half wineglassful of brandy or other flavoring; bake in a buttered dish twenty minutes. To be eaten hot with sauce.

Rice and Apples.—Core as many nice apples as will fill a dish; boil them in light syrup. Prepare one-quarter of a pound of rice in milk with sugar and salt, put some of the rice in the dish, and put in the apples; then fill up the intervals with rice, and bake it in the oven until it is a fine color.

Raspberry Fritters.—Make a batter of a pint of milk, one egg, a little salt, and enough flour to make a mixture that will drop from a spoon. Add a cup of fine raspberries, with a table-spoonful of granulated sugar mixed with them. Fry in hot lard and dash with powdered sugar.

Raisin Pudding.—One quart of sweet milk, six eggs, one-half teacup of butter, one-half teacup sugar, one teacup raisins with seeds removed, flour sufficient to make thick batter. Pour into a mold and steam until cooked. Butter and sugar flavored for sauce.

Rice Fritters.—Take one cup of cold boiled rice, one pint of flour, one tea-spoonful of salt, two eggs beaten lightly and milk enough to make this a thick batter; beat all together well and bake on a griddle.

Raspberry Custard.—Take three gills of raspberry juice and dissolve in it a pound of white sugar, mix it with a pint of boiling cream, stir until quite thick and serve in custard glasses.

Strawberry Short-cake.—To make a nice strawberry short-cake, make a nice, rich biscuit crust, bake in a round tin, and when baked cut in two parts with a sharp knife; put a thick layer of berries, sweetened to taste, on one-half, then lay on the other half and fix in the same manner. Some think a cup of sweet cream poured over the top layer a great addition. The berries should be mashed before placing them on the cake.

Swiss Pudding.—Put layers of crumbs of bread and sliced apples with sugar between, till the dish is quite full; let the crumbs be the uppermost layer; then pour melted butter over and bake it. Or butter a dish, strew bread-crumbs thickly over it, add apples, raspberries, or any fruit sweetened, alternately with bread-crumbs, until the dish is full; then pour melted butter, or rather small lumps of butter, over the top and bake.

Steamed Apples.—Select nice, sweet apples; wash and place them in a pan; turn a little water in the pan and stew; one-half cup sugar over as many apples as will cover the bottom of the pan; then cover with another pan and cook till done. If preferred, you can stew the juice down and turn it over the apples. They are much nicer than when baked.

Suet Pudding.—Chop fine one cup of raisins and one-half cup of suet (one cup, if wanted very rich), add two cups of sweet milk, one cup of sugar, four cups of flour, one teaspoonful of cream of tartar, two teaspoonfuls of soda, and a little salt. Cover tight and steam or boil two hours. Leave room to swell. Pork, chopped very fine, or a little less in measure of pork fat, may be used. Eat with liquid sauce.

Simple Dessert.—Put eight crackers in a deep dish, pour enough warm water or milk over them to just cover

them, and, when soaked, which will not take longer than ten minutes, sprinkle with sugar, cover with cream, garnish with preserved peaches, pears, or quinces, and serve. Try it.

Snow-ball Pudding.—Take two tea-cups of rice, wash, and boil until tender; pare and core twelve large sour apples (leaving the apples whole); fill the apples with rice, and put it around outside; tie each one in a separate cloth and drop in boiling water; serve while hot with cream and sugar, or any sauce desired.

Pudding Sauce.—One cup of sugar, an even tablespoonful of flour, and the same of butter. Mix to a cream. Put boiling water to them, mix thoroughly and put on the stove to boil fifteen minutes, stirring occasionally. Flavor with grated nutmeg.

Pudding Sauce.—Take the superfluous juice from a can of peaches, and heat it to boiling. Mix flour, butter and sugar in about equal quantities, add a little vanilla, and cook the mixture in the hot peach juice. This is delicious for almost any kind of steamed or fruit pudding.

A Fine Pudding Sauce.—When a sponge pudding is to be eaten hot an excellent sauce is made of sugar and butter whipped to a cream, strawberries or other fruit crushed into it, and a little good wine. If properly made, no better sauce can be used for a sponge pudding.

Stewed Apples.—Pare your apples and place them in a steamer, with a clove in each; then put the steamer over a pot of boiling water, until soft; then take them up in the fruit dish and shake powdered sugar over them.

Sweet Apple Custard.—Pare and core sweet apples; stew them in water till tender; strain them through a colander, add sugar and spice to taste, and make them like pumpkin pies.

Sallie Lunn.—One quart of flour, four eggs, one pint of milk, one tablespoonful of lard, same of butter, two spoonfuls of sugar, one gill of yeast.

Tapioca Custard.—After soaking a cup of tapioca until perfectly soft, drain off any surplus water and add a quart of new milk; set the dish in one of boiling water to prevent sticking or burning; sweeten to suit the taste; when it begins

to grow a little thick, add the yolks of four eggs, beaten, with one tablespoonful of sugar; remove from the fire as soon as it becomes the consistency of cream, or it will be too hard when cold; flavor to taste after it is done, and spread the whites of eggs over the top; brown a delicate color in the oven.

Tiptop Pudding.—One pint of bread-crumbs, one quart of milk, one cup of sugar; the grated peel of a lemon, yolks of four eggs, a piece of butter size of an egg, then bake. When done, spread fresh strawberries over the top, or, if not in season for strawberries, use a cup of preserved raspberries; pour over that a meringue made with the white of the egg, a cup of sugar and the juice of the lemon. Return to the oven to color; let it partly cool, and serve with milk or cream.

Tapioca Pudding.—Soak four tablespoonfuls tapioca in a little water overnight; boil one quart of milk and pour over it while hot; when cool, add one-half cup sugar, one egg, and the yolk of one egg, well-beaten; bake slowly one hour, spread with the whites of two eggs, beaten; return to oven, brown slightly; flavor with orange.

Wine Sauce for Pudding.—Half a pint of cherry or Madeira wine, and half a gill of water; boil together, and add four tablespoonfuls of sugar, the juice of one lemon, and the rind cut into small pieces. To be poured over the pudding just before the latter is to be eaten.

Waffles.—One pint of sour cream, one pint of flour, three eggs, half a teaspoonful soda, beat up, and bake on hot waffle irons, well-buttered, and butter well as soon as removed from the iron.

Yorkshire Pudding.—Make a batter with five tablespoonfuls of flour, one egg, and about a pint of milk. Put some of the fat out of the dripping-pan into the Yorkshire pudding tin, and when it is boiling hot, pour in the batter. Bake it in the oven for half an hour, and set it for a few minutes in front of the fire under the meat.

Apple Meringue Pie.—Stew and sweeten juicy apples when you have pared and sliced them; mash smooth, and season with nutmeg, or stew some lemon peel with them and remove when

cold; fill your pans and bake till done; spread over the apples a thick meringue—made by whipping to a stiff froth the whites of three eggs for each pie, sweetening with a tablespoonful of powdered sugar for each egg; flavor this with rose-water or vanilla; beat until it will stand alone and cover the pie three-quarters of an inch thick. Set back in the oven until the meringue is well set. Should it color too quickly, sift powdered sugar over it when cool; eat cold. Peaches are even more delicious when used in the same manner.

Cherry Pie.—Stone the cherries; make a paste as for any pie, put in the fruit, add sugar, and about three tablespoonfuls water; sprinkle a tablespoonful flour over fruit; take a piece of butter the size of a walnut and cut it in small bits over the top; make a paste of one teaspoonful of flour to two of cold water, and wet the edges of the crust before putting on the cover; if properly done, it will prevent the juice from running out; or, roll the edges together; while hot, see if it is sweet enough, if not, raise the cover and put in more sugar. Eat while slightly warm.

Spring Mince Pies.—A cup and a half of chopped raisins, one cup of sugar, one cup of molasses, one cup of warm water, half a cup of vinegar or good boiled cider, two well-beaten eggs, five crackers, pounded fine; stir all together and season with spices as other mince pies; bake with rich crust. For the top crust, roll thin, cut in narrow strips, and twist and lay across.

Cream Pie.—One pint milk, two large spoonfuls sugar, one tablespoonful flour, yolks of two eggs and white of one. Beat eggs, sugar and flour together, let the milk get boiling hot, pour in the beaten parts and stir until thick, make the crust and bake it; fill with the custard. Beat the remaining white of egg till stiff, spread evenly over the top, return to the oven to brown slightly. Flavor with lemon or vanilla.

Custard Pie.—One quart milk, three eggs, one tablespoonful corn starch, one dessertspoonful extract vanilla, one cupful sugar, a very small pinch salt; beat the sugar and eggs together, mix the corn starch in a little of the milk, and stir all well together. This is far superior to the ordinary custard pie made

with four eggs. Less sugar may be used if preferred.

Flock Lemon Pie.—One cup of sugar, one heaping tablespoonful of flour, the yolks of two eggs (save the whites for the top of the pie), one teaspoonful of extract of lemon, two-thirds of a cup of boiling water, two-thirds of a cup of stewed pie plant; mix the sugar, flour, eggs and extract together; then pour on the water, then the pie plant; bake with one crust; when done, beat the whites to a stiff froth and spread it over the pie, setting it back in the oven for four minutes.

Pie Crust Without Lard.—Take good, rich buttermilk, soda, and a little salt, and mix just as soft as can be mixed and hold together; have plenty of flour on the molding-board and rolling-pin; then make and bake as other pies, or rather in a slow oven, and, when the pie is taken from the oven do not cover it up. In this way a dyspeptic can indulge in the luxury of a pie.

Oatmeal Pie Crust.—Scald two parts of fine oatmeal with one part of hot water; mix well and roll thin. As this bakes very quickly, fruit which requires much cooking must be cooked first before making the pies. This crust is very tender, possessing all the desirable qualities of shortened pie-crusts without their injurious effects.

Beverly Pie.—Pare and grate some sweet mellow apples—about a dozen; to a pint of the grated pulp put a pint of milk, two eggs, two tablespoonfuls of melted butter, the grated peel of a lemon and half a wineglass of brandy; sweeten to your taste; to be baked in a deep plate, with only a lower crust.

Corn Starch Custard Pie.—Very nice pies are made with two eggs and two large tablespoonfuls of corn starch to a quart of milk; sweeten and spice to taste; the corn starch should be mixed smooth with milk and eggs beaten up in it, then thin out with more milk; sweeten, season, pour into pans lined with paste, and grate a little nutmeg over the top.

Lemon Pie.—The juice and grated rind of one lemon, one cup of water, one tablespoonful of corn starch, one cup of sugar, one egg, and a piece of butter the size of a small egg. Boil the water, wet the corn starch with a little cold water, and stir it in; when it boils

up, pour on it the sugar and butter; after it cools, add the egg and lemon; bake with under and upper crusts.

Lemon Pie.—Four lemons, one cup sugar, one cup molasses, three and one-half cups water, half cup flour. Grate the rind of two lemons and use with the inside of the four (but do not use the white skin, as it is bitter), cook these ingredients a few minutes before putting it between the crust.

Lemon Meringue Pie.—Beat the yolks of four eggs, ten tablespoonfuls of sugar, three of melted butter, and the juice of one lemon and a half; add three tablespoonfuls of milk or water; bake in an undercrust, then beat the whites, pour over the top and put back in the oven to brown.

Apple Custard Pie.—Two well-beaten eggs, one cup grated sweet apple, one pint sweet milk, two large spoonfuls of sugar, a little salt and flour.

Chocolate Pie.—Take four tablespoonfuls of grated chocolate, one pint of boiling water, the yolks of three eggs well beaten, two tablespoonfuls of corn starch blended in a little cold milk, and six tablespoonfuls of white sugar; mix all together and boil until thick. Make a rich paste and bake it in pie tins, and then pour the chocolate mixture in. Beat the whites of the three eggs with nine tablespoonfuls (not heaping) of powdered white sugar, and spread over the pies, and set them in the oven to slightly brown; eat cold.

Dried Pumpkin for Pies.—Cut a pumpkin in half lengthwise, take out the seeds, pare off the rind, and cut it in slices about an inch thick. String it on fine twine, and hang it in a dry place. In the winter stew and use it as green pumpkin. The cheese-shaped pumpkin is the best kind for drying.

Delicate Custard.—Pour one pint of boiling milk over the yolks of three eggs, beaten with three tablespoonfuls of sugar; flavor with vanilla or nutmeg, stir in the stiff whites, and bake in a moderate oven. Set the dish in a pan of water while baking.

Dried Peaches for Pies.—These are cooked in the same manner as dried apples, only they are flavored with a piece of lemon or orange peel stewed with them. When they are

done, take out the peel and mash them; add sugar to the taste. They require no butter.

Raisin Pie.—One pound of raisins chopped, two eggs, one lemon, one and one-half cups sugar, tablespoonful flour, butter half the size of an egg.

Rhubarb Cream Pie.—One pint stewed rhubarb, four ounces sugar, one pint cream, two ounces powdered cracker, three eggs. Rub the stewed rhubarb through a sieve, beat the other ingredients well together, and just as the pie is ready for the oven stir in the rhubarb; pour the whole into a plate lined with pastry. Cover with strips and bake.

Orange Pie.—Take the juice and grated rind of one orange, one small cup of sugar, yolks of three eggs, one tablespoonful of corn starch, make smooth with milk, piece of butter as large as a chestnut, and one cup of milk. Beat the whites of the three eggs with sugar, and place on the top after the pie is baked—leaving in the oven till browned.

Buttermilk Pie.—Beat together a heaping cup of sugar and four eggs, add half a cup of butter; beat thoroughly, and add one and one-half pints of fresh country buttermilk. Line the pie tins with crust; slice an apple thin and lay in each pie; fill the crust with the mixture, and bake with no upper crust.

Buttermilk Pies.—One cup sugar, two cups buttermilk, two eggs, two tablespoonfuls flour, two tablespoonfuls butter; flavor with lemon. This makes two pies.

Rice Pie.—To a pint of boiled rice add a pint of rich cream, two eggs, salt, and a little mace. Let these ingredients be well mixed, spread half the quantity in a deep baking-dish, lay pieces of chicken upon it and cover them with the remainder of the rice, and bake in a hot oven.

Pumpkin Pie.—Stew the pumpkin as dry as possible without burning rub it through a colander. To one pint of the pumpkin add three eggs, one quart of milk, one teacup sugar, half teaspoonful salt and nutmeg or ginger to taste. The above quantity will make two large pies.

Marlborough Pie.—Grate six ap-

ples, one cup of sugar, three tablespoonfuls melted butter, four eggs, juice and grated rind of a lemon, two tablespoonfuls brandy or wine, if you choose; if not, omit it. Bake in an under, but without top crust.

Washington Pie.—Three eggs, one cup sugar, a scant half cup milk, half teaspoonful soda, a teaspoonful cream tartar, cup flour, piece butter size of a hen's egg, spice to taste; this makes three layers; spread with jelly.

Cocoanut Pie.—Grate one cocoanut, add one pint of milk, three eggs, one cup of sugar and a little salt; add the cocoanut milk. Enough for two pies.

Peach Pie.—Line the pie pans with rich pastry, fill with ripe juicy peaches, peeled and cut in quarters, sprinkle well with sugar, cover with a thin crust, bake half an hour. Serve cold.

Prune Pie.—Stew the prunes as for sauce, stone and sweeten, and with nice pie crust I think you will call them good. Be sure and not have them too dry.

Fancy Dishes.

Pineapple Bavarian Cream.—One pint of fresh or canned pineapple, one small teacup of sugar, one pint of cream, half a package of gelatine, half a cup of cold water. Soak gelatine two hours in the water. Chop pineapple fine, put it on with the sugar to simmer twenty minutes. Add gelatine and strain immediately through a cloth or sieve into a tin basin. Rub the pineapple through as much as possible. Beat until it begins to thicken, then add cream which has been whipped to a froth. When well mixed, pour into a wet mold, and set away to harden. Serve with whipped cream.

Lemon Float.—Boil one quart of sweet milk and three tablespoonfuls of sugar, and mix it with one tablespoonful of corn starch, stirred smoothly, and the grated peel of one lemon. When it has boiled ten minutes, add the yolks of three eggs, well beaten, and stir constantly for five minutes. Put the pail it was cooked in directly into a pail of cold water, and stir it some time, then strain it into a pudding dish. Beat the whites of the eggs to a very stiff froth, add the juice of

the lemon and two tablespoonfuls of sugar. Put them over the pudding and serve ice cold. Desiccated or fresh cocoanut grated finely can be added to the whites of the eggs, and will improve the dish very much.

Peaches with Rice.—Take some peaches and cut them in halves; simmer them in a syrup for half an hour, then drain, and when cold arrange them on a dish round a shape of rice made as follows: Boil three tablespoonfuls of rice, picked and washed clean, in a pint of milk, with sugar to taste, and a piece of vanilla; when quite done put it into a basin to get cold. Make a custard with a gill of milk and the yolks of four eggs; when cold mix it with the rice. Beat up to a froth a gill of cream, with some sugar and a pinch of isinglass dissolved in a little water; mix this very lightly with the rice and custard; fill a mold with the mixture and set it on ice. When moderately iced turn it out on a dish and serve.

Coffee Cream.—This is a delicate and agreeable dish for an evening entertainment. Dissolve one ounce and a quarter of isinglass in half a pint of water. Boil for two hours a teacup of whole coffee in about half a pint of water (ground coffee is not so good for the purpose); add a teacupful to the melted isinglass. Put them into a sauce-pan with half a pint of milk, and let the whole boil up; sweeten with loaf sugar and let it stand ten minutes to cool, then add a pint of good cream; stir it well up and pour it into a mold and put it in a cool place to fix; turn it out on a glass dish before serving up.

Charlotte Russe.—Take one-fifth of a package of gelatine and one half a cup cold milk; place in a farina boiler and stir gently over the fire until the gelatine is dissolved; pour into a dish and place in a cool room; take one pint of rich cream and whisk it with a tin egg-beater until it is thick; flavor the cream with either vanilla or wine, and sweeten to taste; when the gelatine is cool strain carefully into the prepared cream; line a mold with lady fingers; then pour the cream in carefully until it is filled; cover with lady fingers and ice the top if you desire it.

Snow Eggs.—Snow eggs are formed by putting over the fire a quart of rich milk, sweetening it and flavoring it with orange flower water. Separate the

whites and yolks of six fresh eggs, and beat up the whites to a stiff froth. Drop a spoonful at a time into the boiling milk, turning them as quickly as possible, and lifting them out of the milk with a skimmer, place them on a sieve. Beat up the yolks and stir them into the milk; let them have one boil and put in a glass dish. Arrange the whites around the edges and serve either hot or cold; the last is preferable.

Alry Nothings.—To three eggs put half an egg-shell full of sweet milk, and butter the size of a walnut; work in flour until you can roll the dough into as thin a sheet as possible. Cut into cakes with a saucer and stick as you do biscuits; bake them quickly but not brown; heap them up on a dish and strew them thickly with powdered sugar. *Note.*—Allow one pint of flour to the other ingredients named above, although every bit may not be required, always reserve a little for the rolling out of cakes on a board.

Snow Custard.—Boil eight eggs, leaving out the whites of four; add to them one quart of milk and five ounces of sugar; have a shallow pan of hot water in the oven; set the dish into it, and bake till the custard is thick; then set away to cool; beat the remaining whites very light; add half a pound of sugar and a teaspoonful of lemon juice; when the custard is cold, lay the whites over the top in heaps, but do not let them touch.

Cream Pie and Orange Dessert.—Cut the oranges in thin slices and sprinkle sugar over them; let them stand two or three hours; serve on ordinary fruit plates. The pie is made with a bottom-crust only, and that not thick, but light and flaky. Take one coffee cup of thick, sweet cream, half a cup of pulverized sugar, a tablespoonful of flour, one egg; flavor with lemon extract; bake until you are sure the crust is brown and hard, so that it will not absorb the custard.

Whipped Cream.—Take one pint of very thick cream, sweeten it with very fine sugar and orange flower water; boil it. Beat the whites of ten eggs with a little cold cream, strain it, and, when the cream is upon the boil, pour in the eggs, stirring it well till it comes to a thick curd; and then take it up and strain it again through a hair sieve. Beat it well with a spoon till it

is cold, then place it in a dish in which you wish to serve it.

Water-melon Tea Dish.—Take a fully ripe water-melon, put on ice until thoroughly cold, slice, remove seeds and cut any shape you prefer, squares, diamonds, stars, size sufficient for mouthful, put layer into glass dish, sprinkle with granulated sugar, another layer with sugar, until you fill your dish, sprinkle sugar over top, return to ice-box until wanted for tea. Dish and eat the same as any kind of fruit. You will be delighted.

Compote of Oranges.—Put a handful of loaf sugar to boil with a gill of water in a sauce-pan; when it boils, add the rind of three oranges, minced finely or cut into very narrow strips. Let the whole boil five minutes, add a liquor glass of brandy, and pour the syrup (hot) over half a dozen whole oranges, peeled and cored, or cut up in any form you like. Leave the oranges in a basin with the syrup till quite cold; then pile them up on a dish and serve.

Gooseberry Trifle.—Scald the fruit-press it through a sieve, and add sugar to taste. Make a thick layer of this at the bottom of the dish. Mix a pint of milk, a pint of cream, and the yolks of two eggs; scald it over the fire, stirring it well; add a small quantity of sugar and let it get cold. Then lay it over the gooseberries with a spoon, and put on the whole a whip made the day before.

Russia Cream.—Four eggs, one cupful of sugar, one quart of milk, and half a box of gelatine dissolved in half a pint of water. Beat the yolks of the eggs and the sugar together, and cook with the milk like custard. When done to the consistency of thick cream, take from the stove and add the well-beaten whites of the eggs, stirring rapidly for a few minutes, then add the gelatine and a teaspoonful of any flavoring extract liked. Pour into a mold of some prettily-shaped dish to harden. It is better made a day before using, and set away in a cold place. Cream sauce is a palatable addition when served.

Lemon Cream.—Beat well together one quart of thick, sweet cream and the yolks of four eggs; then gradually beat in half a pound of powdered loaf sugar and the grated rind of three

large lemons. Put the mixture into a porcelain skillet and set it over hot coals till it comes to a boil; then take it from the fire and stir it till nearly cold. Squeeze the juice of three lemons into a bowl, pour the cream upon it and continue to stir it until quite cold; you may serve it up in a glass bowl, in small cups, or in jelly glasses.

An Inexpensive Charlotte Russe.—

Put one pint of milk into a farina boiler with one teacup of sugar, and stir till the sugar is dissolved. Mix the beaten yolks of two eggs with one teaspoonful of sea moss farina and a little cold milk, stirring till quite smooth, but not allowing it to boil. Remove from the fire, stir in one cup of cream, flavor to taste, then beat lightly in the whites of the eggs already beaten to a froth. Line the bottom and sides of a mold with slices of sponge cake, pour in the cream and set upon ice or in a cold place to stiffen.

Frosted Fruit.—Take large, ripe currants, cherries, plums, apricots, or grapes, and cut off half the stem; have ready in one dish some beaten white of egg and in another some fine loaf sugar, powdered and sifted; dip the fruit first in the white of egg and then roll it one by one in the powdered sugar; lay a sheet of white paper on the bottom of a reversed sieve, set it on a stove or in some other warm place, and spread the fruit on the paper till the icing is hardened.

Cranberry Tarts.—Nothing makes a more dainty tart than cranberries. Prepare pastry shells not over two or two and one-half inches in diameter, from puff paste. Prick them on the bottom thoroughly to prevent them from rising, as puff paste will if left to its own devices, in an uneven and unseemly manner. The edges, of course, must be left to rise as they please. Fill each tart with a tablespoonful of cranberries, after the shells are cold and the cranberries are hot. Set them away to get cold.

Peach Rolls.—Make puff paste as for pies; spread on the peaches, which should be well stewed, mashed very fine, and flavored to taste. Have it long enough to roll over five times; put them in a bake pan with a little flour, sugar and butter; almost cover them with boiling water. Bake three-

quarters of an hour. For dip, take one large spoonful of flour, a piece of butter as large as an egg, a teacupful of sugar, a pint and a half of boiling water, two tablespoonfuls of brandy, and boil ten minutes.

Coffee Cream.—Put a breakfast cupful of made coffee into a stew-pan, with rather better than half a pint of boiled milk; add eight yolks of eggs, a pinch of salt, and one-half pound of sugar; stir the cream briskly on the fire until it begins to thicken; stir for a minute longer, and then run it through a sieve into a basin; add two ounces of dissolved gelatine; mix, and set the cream in a mold embedded in rough ice.

Rock Cream.—Boil a teacupful of the best rice till quite soft, in new milk, sweeten with powdered white sugar, and pile it upon a dish; lay all over it lumps of jelly or preserved fruit of any kind. Beat the whites of three eggs to a stiff froth, add a little sugar, flavor with what you please; add to this, when beaten very stiff, about a tablespoonful of rich cream. Drop it over the rice, giving it the appearance of a rock of snow.

Cream Puffs.—Boil one pint of water with half a pound of butter, and stir in three-quarters of a pound of flour while boiling. Let it cool, then add ten eggs and half a teaspoonful of soda. Drop the mixture on tins, and bake in a quick oven twenty minutes. When cold, split open, and fill with the following cream mixture: Beat four eggs, two cups of sugar, and one of flour together, and stir into one quart of milk while boiling.

Gelatine Cream.—Cover a quarter-box gelatine with a quarter-cup of cold water, soak a half hour; then add to it a half-cup sugar and a half-pint of hot milk; stir until the gelatine is dissolved; add a teaspoonful of vanilla, strain and turn in a basin to cool. When cool, beat rapidly for five minutes, put into a mold in a cool place to harden.

Lemon Jelly with Banana.—Make some lemon jelly, using three lemons, a cupful of sugar to half a box of gelatine. Let it get a little stiff. Peel and slice, quite thin, some fine solid bananas. Pour a layer of jelly in a mold, then put in a layer of bananas,

then another of jelly, and so on until the mold is full. Let it stiffen, and serve in a bed of stiffly whipped cream.

Gateau des Pommes.—Put one pound of sugar into a stew-pan with a pint of water, and let it boil to a thick syrup; then add to it two pounds of apples pared and cored, the juice of one lemon and the outer rind, grated fine, and continue to boil it till stiff. Mold it to your taste, and when cold, serve it with custard.

Ambrosia.—Grate a cocoanut, peel a pineapple, etc., cut it up into small pieces; then put a layer of cocoanut in your dish, strew sugar over it, then a layer of pine-apple, strew sugar over that; continue this until your dish is full. Orange can be substituted for the pine-apple. It must be prepared several hours before it is wanted for use.

Banana Float.—One box of gelatine dissolved in a teacupful of cold water; boil three pints of milk with two thirds of a cup of sugar; take enough milk to thoroughly dissolve the gelatine; then boil all together ten minutes; when cool, not stiff, break six bananas with a fork, stir in, put on ice, serve with cream.

Cafe Parfait.—Take two quarts of thick, rich cream, add one cup of sugar and half a pint of strong black coffee; whip to a froth; when stiff turn carefully into an ice cream mold, press the lid down tightly, pack in ice and salt and freeze for three hours.

Orange Snow With Corn Starch.—A pint of boiling water, two tablespoonfuls of corn starch, the juice of two and one-half oranges, half a lemon, a cupful of sugar; Remove when cooked thick, and add three whites of eggs when a little cool.

Spanish Cream.—One pint of milk, three eggs, five teaspoonfuls of sugar, one-half box gelatine; dissolve gelatine slowly in milk; add sugar, eggs, well beaten; turn into molds. It is better to stand a few hours and serve with cream.

Cocoanut Kisses.—One cup of sugar to two of cocoanut, a tablespoonful of corn starch; moisten it with enough white of egg to make it stiff.

Bake in a very hot oven, or they will run together.

Lemon Custard.—One large lemon, two cups of sugar, two of water, half a cup of butter, one tablespoonful of flour, three eggs, beat the whites alone, and put it in last.

Hens Nest.—Take four eggs, make a hole with a pin in one end, take out all the yolk and white, fill this with a liquid blanc mange, stand each shell in an egg cup and put it away to cool; put some orange marmalade on a dish; when the blanc mange is hardened, break off the shells, and stand the whole eggs in the centre of the orange marmalade. This looks like a nest of eggs, and has a pretty effect for a supper table.

Dessert.—Make a batter as if for waffles; to one pint of milk allow two eggs and enough flour to thicken; one teaspoonful of baking powder should be stirred into the flour. Fill a sufficient number of teacups with this and fruit in layers. Then set the cups in the steamer, and let the water boil underneath it for a full hour. Serve while hot with sugar and cream. Any jam is nice for this, or raw apples chopped fine.

Orange Butter.—Pare eight large oranges, cut into thin slices, pour over them one and one-half cups of powdered sugar; boil one pint of milk; and, while boiling, add the yolks of three eggs, one tablespoonful of corn starch made smooth with cold milk; stir constantly, and when thick pour over the fruit; beat the whites of the eggs to a froth, sweeten, pour over the custard and brown in the oven. Serve cold.

Cocoanut Cones.—One pound powdered sugar, one-half ditto of grated cocoanut, and the whites of five eggs; whip the eggs as for icing, adding the sugar as you go on, until it will stand alone, then beat in the cocoanut; mold the mixture with your hands into small cones, and set these far enough apart not to touch each other upon buttered paper in a baking-pan; bake in a very moderate oven.

Dorcas American Cream.—Four eggs, half box gelatine, one quart milk. Put the milk and gelatine on the stove, and when nearly boiling, mix in the yolks well beaten. Beat the whites very stiff; then add sixteen

tablespoonfuls of sugar. After they are well beaten, add to the other ingredients just as they come off the stove. Flavor with vanilla or anything you may fancy.

Velvet Cream.—One ounce of isinglass, a teacup of wine, the juice of a large lemon, one pint of rich cream. Dissolve the isinglass in wine; rub large lumps of sugar over the lemon to extract the oil; squeeze out the juice, and sweeten to taste. Boil this mixture and strain it; when quite cool add the cream, and put it into molds.

Spirals.—Two eggs beaten quite light, sufficient flour stirred in to make the mixture very stiff; add a pinch of salt and stir again; then roll out quite thin, cut strips about two inches wide and four long, and roll round the fingers as if curling hair. Fry in butter till of a delicate golden shade, and sprinkle powdered sugar just before serving.

Ambrosia.—One pine-apple chopped quite fine, one-half box of strawberries, six bananas sliced and the slices quartered, six oranges sliced and the slices quartered, one lemon cut fine. Sweeten to taste; add one wine-glassful of sherry or Madiera, and set away until very cold.

Corn Starch Blanc Flange.—Dissolve three tablespoonfuls of corn starch in new milk; heat a pint of new milk nearly boiling hot, pour in the starch, stir briskly, and boil for three minutes; flavor with lemon or vanilla.

Apple Charlotte.—This is a seasonal dish. Take two pounds of apples, pare and core them, slice them into a pan, and add one pound of loaf sugar, the juice of three lemons, and the grated rind of one. Let these boil until they become a thick mass, which will take about two hours. Turn it into a mold, and serve it cold with either thick custard or cream.

Snowflake.—Dissolve in one quart of boiling water a box of gelatine; when thoroughly dissolved add four cups of white sugar and the juice of two lemons; when nearly cold strain; beat to a stiff froth the whites of six eggs; mix the whole together, pour into molds and set on ice or in a very cool place. This served with a boiled custard makes a very pretty dish.

Lemon Conserve.—One pound powdered white sugar, quarter pound fresh butter, six eggs, leaving out the whites of two, adding the juice and grated rind of three fine lemons. Put all into a sauce-pan, stir the whole gently over a slow fire until it gets thick as honey. A delicious spread for bread, biscuits or rolls.

Orange Tart.—Grate the yellow of one orange, squeeze out the juice, being careful to avoid the seeds, the juice and yellow of half a lemon, fourth of a pound of sugar, two ounces butter, carefully melted, two eggs, leaving out the white of one, beat well, stir all together, line a tart tin, or patty-pans with thin paste, fill and bake fifteen or twenty minutes.

Snow Balls.—Two cups of sugar, one cup of butter, one cup of sweet milk, three cups of flour, three teaspoonfuls of baking-powder, whites of five eggs. Bake in deep square tins. The day following, cut in two-inch squares, taking the outside off so as to leave it all white; take each piece on a fork and frost upon all sides, and roll in freshly grated cocoanut.

Spanish Puffs.—Put into a sauce-pan a teacup of water, a tablespoonful of powdered sugar, half a teaspoonful of salt, and two ounces of butter; while it is boiling add sufficient flour for it to leave the sauce-pan, stir in, one by one, the yolks of four eggs, drop a teaspoonful at a time into boiling lard, fry them a light brown; pour white wine and melted butter over them.

Peach Butter.—Pare ripe peaches and put them in a preserving kettle, with sufficient water to boil them soft; then sift through a colander, removing the stones. To each quart of peach put one and one-half pounds sugar, and boil very slowly one hour. Stir often, and do not let them burn. Put in stone or glass jars and keep in a cool place.

German Trifle.—Put one quart of strawberries, or any other fresh fruit, in the bottom of a glass dish; sugar the fruit, cover it with a layer of macaroons, pour over it a custard made with one quart of milk and the yolks of seven eggs, well-beaten; sweeten to your taste; when cold, place on the

top of the eggs, beaten to a stiff froth, with a little sugar.

Havana Butter.—One and a half cups white sugar, whites of three eggs, yolk of one, grated rind and juice of a lemon and a half, or two small ones. Cook over a slow fire twenty minutes, stirring all the while. Very nice for tarts or to be eaten as preserves.

Blanc Mange.—One ounce isinglass to one quart of milk, add sugar, cinnamon and mace to your taste; put it by the fire until the isinglass is dissolved; strain it, and put it in molds to cool.

Banana Pie.—One who retains the "sweet tooth" of his childhood will find this to his liking; Make a banana pie with a lower crust only; bake the crust first, then fill it with sliced bananas and powdered sugar; the fruit will soften sufficiently in a few moments. Cover the top with whipped cream and eat at once.

Orange Salad.—Peel one dozen oranges, and cut in slices; put in layers, in a glass dish, sprinkling each layer plentifully with sugar. Squeeze over this the juice of six oranges, and pour over all a glass of wine or brandy. Sweet oranges are best for this dish with very little sugar, but Messinas are very good, well sweetened.

Apple Snow.—Put twelve apples in cold water and set them over a slow fire; when soft, drain them, take off the peelings, core them, and put them in a deep dish; beat the whites of twelve eggs to a stiff froth, put half a pound of sugar in the apples, beat them light, then beat in the whites. Elegant.

Apple Cream.—Peel and core five large apples; boil them in a little water till soft enough to press through a sieve, sweeten, and beat with them the whites of five eggs. Serve with cream poured around them;

Chocolate Cream.—Put over the fire one quart of milk; when it comes to a boil add three tablespoonfuls of chocolate. Thicken with corn starch and sweeten to taste. Flavor with vanilla. Serve cold with cream.

Caledonian Cream.—Two teaspoonfuls of white sugar, one teaspoonful of raspberry jam, two whites of eggs, juice of one lemon. Beat for

half an hour. Serve up sprinkled with fancy biscuits.

Quince Snow.—One-third pound of quince marmalade to whites of two eggs and quarter pound of sugar; pile in a pyramid in a dish and bake a pale yellow.

CAKES.

Weights and Measures.—Two cups flour weigh one pound; one pint flour, one pound; one pint white sugar, one pound; two tablespoonfuls liquid, one ounce; eight teaspoonfuls liquid, one ounce; one gill liquid, four ounces.

Bon-ton Wedding Cake.—Beat to a cream six cups butter and four of white sugar, add sixteen eggs, beaten, then roll six cups currants, washed and dried, three cups seeded raisins, two cups minced citron, two cups almonds blanched and cut fine, half cup lemon peel, minced fine, and one tablespoonful cinnamon, nutmeg, cloves and allspice, in three pints sifted flour, till they are well dredged with the flour, then add them all at once to the butter, sugar and eggs, add half pint brandy; mix very thoroughly and smooth, put in a large cake-pan, well-buttered and lined with paper, and bake in a very even oven for eight hours, watch it carefully, and your cake will be elegant; ice it the next day with "transparent icing."

Pistachio Cream Cake.—One-half cup butter, two cups sugar, one cup milk, whites of three eggs, two and three-quarter cups of flour, two teaspoons baking powder, one-half teaspoon almond. Cream the butter, add the sugar, milk, eggs beaten till foamy, almond and flour mixed with baking powder. Bake in shallow pans, and fill with one cup of rich cream, half cup of powdered sugar, half cup pistachio-nuts, half cup of almonds. Whip the cream stiff with a Dover beater; add the sugar and the nuts, chopped and pounded fine.

Federal Cake.—One pound of butter, one pound of sugar, one pound and two ounces of flour, one pound of citron, seven eggs, one cup of sour cream, half a nutmeg, one wineglass of wine, one teaspoon soda. Stir the butter, nutmeg and sugar to a cream, then add

the eggs, then the cream and soda mixed, next the flour, a little at a time, then the citron, sliced thin and rolled in a very little flour, and the wine.

Snow Jelly Cake.—Beat two eggs in a teacup and fill with rich, sour cream; one teacup of white sugar, one cup of flour, a little soda, not quite half a teaspoonful unless the cream is very sour. Bake in four round tins and brown as little as possible. Have a jelly prepared by soaking four tablespoonfuls of tapioca in warm water until transparent, then add more water and place your dish in boiling water on the stove and cook until a transparent jelly; flavor strong with lemon, almond, or wintergreen. Gelatine is just as nice as tapioca. This cake is not expensive and is very nice, and can be eaten by dyspeptics.

Rich Coffee Cake.—Two cups of butter, three of sugar, one of molasses, one of very strong coffee, one of cream or rich milk, the yolks of eight eggs, one pound each of raisins and currants, one-half pound of citron, the same of figs, and five cups of brown flour after it is stirred. Put the flour in the oven until a rich brown, being careful not to burn it. When cold, sift with it three teaspoonfuls of good baking powder and a little salt. Cut the figs in long strips, dredge all the fruit with flour, beat the cake well up, and bake in moderate oven from four to five hours.

Marb'e Cake.—*Light Part.*—Whites of three eggs, one-half cup of butter, one-half cup of sugar, one-half cup of milk, two cups of flour, one-half teaspoonful of soda, one teaspoonful of cream of tartar.

Dark Part—Yolks of three eggs, one cup of molasses, one-half cup of butter, two cups of flour, one teaspoonful soda, one-third cup of milk, and flavor with mixed spices, cloves, cinnamon, nutmeg. Butter the tin and put in the pan alternate layers of light and dark parts, having the light part on top.

Lemon Cake.—One cup of sugar, four eggs, three tablespoonfuls of sweet milk, three tablespoonfuls of melted butter, three teaspoonfuls of baking powder and one cup of flour.

Sauce—One lemon (juice and grated rind), one cup of cold water, one cup of sugar, one egg, and tablespoonful of corn starch. Beat lemon rind and egg

together; stir in sugar and lemon juice; dissolve corn starch in cold water. Cook in a tin over hot water till it jellies.

Good Plain Cookies.—Two cups of white sugar, two eggs, one cup of butter (melted), one teaspoonful of soda, six tablespoonfuls cold water; roll thin. You may scatter coconut over the top before baking. Another good recipe for cookies: Two cups of molasses, one cup of sugar, one cup of butter, one cup boiling water, two teaspoonfuls of soda, two tablespoonfuls of ginger, one tablespoonful of cinnamon; roll as soft as possible. If you like the flavor of coffee, you can use half cold coffee and half water.

Sand Hearts.—Two pounds of flour, two pounds of sugar, one pound of butter, three eggs. Make up into a dough, and work till the ingredients are well incorporated. After rolling out and cutting into heart-shape, place the cakes on a pan and heat up one egg, spread some of it over them with a feather, and then sprinkle with granulated sugar. If a little coarse-grained all the better, mixing with it a little finely-powdered cinnamon.

Water-melon Cake.—White part, two cups of white sugar, two-thirds cup of butter, two-thirds cup of milk, three cups of flour, whites of five eggs, one teaspoonful of soda, and two teaspoonfuls of cream of tartar. Red part, one cup of red sugar, one-half cup of butter, one-half cup of milk, two cups of flour, one cup of raisins, whites of five eggs, one teaspoonful of soda, and two teaspoonfuls of cream of tartar. Stone and roll the raisins in powdered sugar, stir into the cake, and turn into the middle of the pan, and pour the white part over and around it.

Frosting for Cake.—Allow sixteen tablespoonfuls pulverized sugar for each egg. Take part of the sugar at first and sprinkle over the egg; beat them for half an hour, gradually stirring in the rest of the sugar; then flavor. A little lemon juice whitens icing. Strawberry juice or cranberry syrup gives a pretty pink shade. It may be colored yellow by using some of the yolk of the egg or by putting the grated peel of a lemon or orange in a thin muslin bag and squeezing it hard into the egg and sugar.

Currant Cookies.—One pound flour, one-half pound of butter, three-quarters of a pound of sugar, four eggs, one-half pound of currants well washed and dredged, one-half teaspoonful of soda dissolved in hot water, one-half lemon, grated rind and juice, one teaspoonful of cinnamon. Drop from a spoon upon a baking-tin, lined with well-buttered paper and bake quickly.

Cocoonut Cake.—Three eggs (the whites of two of them to be used for frosting), two thirds of a cup of sugar, two-thirds of a cup of sweet milk, one and two-thirds cups of flour, one teaspoonful of cream of tartar, and a half teaspoonful of soda. Bake in thin round tins; make a frosting of the whites of the two eggs, well beaten, with four dessertspoonfuls of white sugar; spread on the top of the cakes and sprinkle the grated cocoonut with the frosting.

Apple Cake.—A pleasant variation on the jelly and cream filling used for double cakes may be made of apples. Beat one egg light in a bowl, and into it a cup of sugar. Add to this the strained juice and grated rind of a lemon. Peel and grate three firm pippins or other ripe, tart apples directly into this mixture, stirring each well in before adding another. When all are in, put into a farina kettle and stir over the fire until the apple custard is boiling hot and quite thick. Cool and spread between the cakes.

Angel Cake.—Sift together four times, one and one-half cups of sugar, one cup flour, one teaspoonful cream of tartar; stir in this very lightly whites of eleven eggs thoroughly beaten. Flavor with one-half teaspoonful of rose extract. Bake fifty minutes in a slow oven, not opening the oven for thirty minutes. Turn pan over on a rack and let cake remain in pan one hour. This is the simplest rule for angel cake that we have ever seen, and is excellent.

A Useful Cake.—One-third cup of butter, two cups light brown sugar, two eggs, beat all together. One cup of new sweet milk, three cups of sifted flour, three teaspoonfuls baking powder. Stir all together, and bake in seven layers. For jelly cake take jelly, for orange cake juice and grated rind of one orange, whites of two eggs, make stiff with sugar. For lemon

cake white of one egg, juice of one lemon, and teaspoonful extract of lemon. For cocoonut, whites of two eggs, thickened with sugar and grated cocoonut.

Dolly Varden Cake.—Two cups of sugar, two-thirds of a cup of butter, one cup of sweet milk, three cups of flour, three eggs, one-half teaspoonful of soda, one teaspoonful cream tartar. Flavor with lemon. Bake one-half of this in two pans. To the remainder add one tablespoonful of molasses, one cup of chopped raisins, one-half cup of currants, piece of citron chopped fine, one teaspoonful of cinnamon, cloves and nutmeg. Bake in two pans and put in sheets alternately with a little jelly or white of an egg beaten to a froth.

Loaf Cake.—Three cups of sweet milk, two of sugar, and one of yeast; stir in flour to make it quite thick, and let it rise overnight; in the morning add two eggs well beaten, fruit and spice to taste; let it rise till night. Bake in a slow oven.

Widow's Cakes.—One cup of sugar, half a cup of milk, butter half the size of an egg, half a teaspoonful of soda; thicken like cup cake, flavor with nutmeg. This makes two cheap but good cakes.

Sponge Roll Cake.—Two eggs beaten very light, one cup light brown sugar, three teaspoonfuls of sweet cream, one teaspoonful of baking powder mixed with one cup of flour; beat all together and bake in a quick oven.

Almond Cake.—The following recipe for almond cake is a good one. It makes a very nice cake for the basket. Take one cup of butter, one cup and a half of sugar, three eggs, half of a cup of milk, two teaspoonfuls of baking powder, about two cups of flour; flavor with a little almond extract; blanch one pound of almonds, lay aside enough to cover the top of the cake when they are cut in halves; chop the rest and put into the cake. After the cake is in the tin, lay the split ones over the top of the cake; they will rise and brown as the cake bakes. This is delicious; try it.

Raised Raisin Cake.—Dissolve half a square of compressed yeast in one large cup of milk and stir in one pound of flour; let rise; when light

beat together eight ounces each of butter and sugar, yolks of four eggs, cup of stoned raisins, some fine cut citron, and grated peel of a lemon; stir now into the dough, beating it very light (it is best to use the hand), let it rise again in a round cake pan and bake in an even but moderate oven.

Strawberry or Red Cake.—White of five eggs; butter, one cup; sugar, one cup; red sugar sand, one cup; or if wanted very dark, two cups of red sugar leaving out the white; sweet milk, one cup; corn starch, one cup; flour, two cups; baking powder, three teaspoonfuls; then make a white cake and bake same as marble cake, or, if desired, bake in layers and put together with frosting.

Farmers' Fruit Cake.—Soak three cups of dried apples overnight in warm water. Chop slightly in the morning, and simmer two hours in two cups of molasses. Add two well-beaten eggs, one cup of sugar, one cup of butter, one dessertspoonful of soda, flour enough to make rather a stiff batter. Flavor with nutmeg and cinnamon to the taste. Bake in a quick oven.

Ice Cream Cake.—Take the whites of five eggs, one and a half cups sugar, one-half cup of butter, one cup of milk one-half teaspoonful of soda, one teaspoonful cream tartar, three cups of flour. Separate this mixture and color half with strawberry coloring. Flavor this with vanilla, the white with lemon. Put in the white, then the pink. Bake slowly.

Rice Cake.—Take half a pound of clarified butter, eight eggs well beaten, leaving out the whites of two, three-quarters of a pound of pounded sugar, and the grated peel of a lemon; mix these well together; then add ground rice and dried flour, half a pound of each; currants and candied peel may be added, when approved.

Pineapple Cake.—Three cups sugar, one cup butter, five eggs, three and one-half cups of flour, one-half cup cold water, two teaspoonfuls baking powder. Bake in layers; spread each layer with a thick icing, then cover with grated pineapple. Place on next layer and treat as before.

Gelatine Frosting.—One tablespoonful gelatine, two tablespoonfuls of cold water; when the gelatine is soft

one tablespoonful of hot water. When entirely dissolved add one cup of powdered sugar, and beat while it is yet warm until white and light; lemon to taste. Give good measure to all the ingredients. This frosts one sheet of cake.

Molasses Cookies.—Two cups and one-half hot molasses, one cup of shortening (half butter and half lard), one teaspoonful of ginger and one of cinnamon; dissolve two teaspoonfuls of saleratus in a cup of lukewarm water and throw in as quickly as possible; add some flour and stir a few minutes as you would soft cake, then add more flour; mix as soft as you can conveniently and roll out.

Banana Cake.—One cup of butter, two cups sugar, one cup of water or of sweet milk, three eggs four cups of flour, three small teaspoonfuls of baking powder; mix lightly and bake in layers. Make an icing of the whites of two eggs, and one cup and a half of powdered sugar. Spread this on the layers, and then cover thickly and entirely with bananas, sliced thin. This cake may be flavored with vanilla. The top should be simply frosted.

Buttermilk Cakes.—We advise those ladies who live in the country, where buttermilk can be easily procured, to try the following recipe which makes a good light cake: Into two pounds of flour rub one pound of butter, add three-quarters of a pound of currants, two ounces of candied peel, one pint of buttermilk, and one ounce of carbonate of soda. Mix and beat them well together, and bake in a tin.

Bachelors' Buttons.—These delicious little cakes are prepared by rubbing two ounces of butter into five ounces of flour; add five ounces of white sugar, beat an egg with half the sugar and put it to the other ingredients. Add almond flavoring according to taste, roll them in the hand about the size of a large nut, sprinkle them with lump sugar, and place them on tins with buttered paper. They should be lightly baked.

Bread Cakes.—Two cups of very light bread sponge, take one cup butter and lard mixed, one cup sugar, one cup molasses, one tablespoonful cinnamon, half teaspoonful cloves, one teaspoonful soda, one tablespoonful rich milk, two eggs; mix these ingredients

well and add to the risen sponge, with flour to make as stiff as cup cake, and one cup of raisins; let rise until light and bake slowly.

Coffee Cakes. —Three cups of bread sponge, one-half cup of butter, two tablespoonfuls of sugar, two eggs. Roll thin, cut out as for biscuit; sprinkle with sugar, cinnamon, and bits of butter. Bake slowly.

Black Cake. —One and three-quarter pounds of flour, one and one-quarter pounds of brown sugar, one pound of butter, one and one-half pounds of raisins, one and one-half pounds of currants, one-half pound of lard, four eggs, one pint of milk, one nutmeg and mace, one teaspoonful of baking powder. Wine and brandy.

Filling for Layer Cake. —A delicious filling for a layer cake is made of one cup of stoned raisins and one lemon peeled, chopped together; mix with this half a cup of cold water and one cup of sugar. Beat this well together; if the cake is well baked, so that there is a crust on the top, put the filling in while the cake is still warm. Be sure to remove the seeds from the lemons.

Old-Fashioned "Muster Gingerbread." — One cup molasses, two large spoonfuls butter, one teaspoonful soda dissolved in three tablespoonfuls boiling water, one teaspoonful ginger; knead well but not hard; roll into sheets, mark with a fork and bake quickly; this will make three common sized sheets; after it is baked and while hot, mix one teaspoonful sweet milk and one of molasses and wet the top.

Chocolate Jumbles. —One and a half teacups of white sugar, one-half a teacup of sweet cream, one-half a teacup of butter, one teacup of chocolate, half a teaspoonful of soda dissolved in cream, one teaspoonful cream of tartar, one egg. Work very stiff with flour, mix the chocolate and cream of tartar in the flour, roll thin, cut with a cutter.

Honey Cakes. —Three and one-half pounds of flour, one and one-half pounds of honey, one-half pound of butter, one-half pound of sugar, half a nutmeg, one tablespoonful of ginger, one teaspoonful of soda; roll thin and cut in small cakes; bake in a quick oven, cover tight and let stand till moist. They will

keep a long time. This recipe has been used in one family for twenty-five years.

Huckleberry Cake. —One cup butter, two cups sugar, three cups flour, five eggs, one cup sweet milk, one teaspoonful soda dissolved in hot water, one teaspoonful each of nutmeg and cinnamon. One quart of ripe berries dredged well with flour. Stir them in carefully so as not to burn them. Bake in a loaf or card.

Boston Cake. —One pound of flour, one pound of sugar, half a pound of butter, cup of sour cream, five eggs, teaspoonful of soda, spice. Beat butter and sugar to a cream, then yolks of eggs beaten very light, dissolve soda in cream and add then flour alternately with whites of eggs beaten to a froth; spice to taste; fruit can be added; bake in a moderately hot oven, especially if fruit is added.

Queen's Cake. —One pound flour, one pound of sugar, half pound of butter, five eggs, flavoring essence to taste, cup of milk, one pound of currants, spice and citron. Beat butter and sugar to a cream, add eggs well beaten, then milk, flour, spice and fruit. Chopped raisins can be used in place of currants, if preferred. Bake two hours in a pretty hot oven.

Cream Cake. —One-half cup of butter, two cups sugar, three eggs beaten in one cup of milk, three cups of flour, two teaspoonfuls of cream of tartar, one teaspoonful of soda. Cream for middle, one pint of milk, let it come to a boil, one-half cup of flour, one cup of sugar, two eggs, flavor with vanilla and a lump of butter. This is worth trying.

Cream Tea Cakes. —Two pounds of flour, a teacup of butter, half pint of sour cream, half a teaspoonful of saleratus and a little salt. Mix well. If necessary, add more cream. Make into small, round cakes and bake fifteen minutes. When done, open one side and insert a piece of butter, or serve otherwise, hot.

Mrs. Crabtree's Cake. —One cup sugar, one-half cup butter, three eggs, leaving out whites of two for frosting; one-half cup of sweet milk, one-half teaspoonful of soda, one teaspoonful cream of tartar, two cups, not quite full, flour. *Frosting.*—Whites of two eggs, beat to

a froth, one and a half cups sugar; one cup raisins chopped fine, one cupful English walnuts, chopped fine.

Lady Fingers.—Take two eggs, one cup of sugar, half a cup of butter, half a cup of sweet milk, two teaspoonfuls of baking powder; add enough flour to form a soft dough. Take a small piece of dough, flour it and roll with your hands as large as your finger; cut off in four-inch lengths and put closely in buttered pans. Bake quickly.

Loaf Seed Cake.—Take one loaf of dough, one cup of brown sugar, half cup of butter or drippings, half ounce of caraway seeds, or a quarter pound of currants, a little spice, two eggs; mix thoroughly with the hands, and set to rise. Do not bake until real light; bake in a deep tin.

Kisses.—Beat the whites of three fresh eggs to a stiff froth; mix with five spoonfuls powdered sugar and flavor with lemon. Butter a pan and lay in it white paper. Drop the mixture upon it in teaspoonful cakes, at least an inch apart. Sift sugar over; bake half an hour in a slow oven.

Adelaide Cake.—One pound of flour, one pound of sugar, one-half pound of butter, six eggs, one cup of milk; rub the butter and sugar together, then add the yolks of the eggs, then the milk, with soda and cream tatar in it; flavor with lemon; mix the flour and whites of eggs in alternately.

Fruit Cream Cake.—One cup of brown sugar, one egg, butter the size of an egg, one cup of cream, one teaspoonful of soda, one teaspoonful of cinnamon, one small nutmeg, two cups of flour, one cup and a half of seeded raisins. This will make one good-sized loaf.

Hickory Nut Macaroons.—Make frosting as for cake; stir in enough pounded hickorynut meats, with mixed ground spice to taste, to make convenient to handle. Flour the hands and form the mixture into little balls. Place on buttered tins, allowing room to spread, and bake in a quick oven.

Tea Cake.—Beat two eggs in a teacup, fill the cup with sweet milk, add one cup sugar, ten even teaspoonfuls melted butter, one and three-fourths cups

flour, two teaspoonfuls baking powder. This is the most reliable, easily made and accommodating of cakes. Delicious baked in layers, and spread with jelly, chocolate icing, or cream. May be baked in a loaf or small patty-pans, and served warm with tea.

Boston Tea Cakes.—One well beaten egg, two tablespoonfuls sugar, one cup of sweet milk, one teaspoonful of soda dissolved in the milk, two teaspoonfuls of cream of tartar sifted into the dry flour, two heaping cups of sifted flour, one tablespoonful of butter, melted. Bake in small tins.

Soft Cookies.—One heaping cup of butter, one and a half of sugar, two eggs, three tablespoonfuls of sour milk, a small teaspoonful of soda, and as little flour as will roll them out. Do not roll them thin. Sprinkle over before cutting out, and press it in slightly with the rolling pin.

Ginger Snaps.—One cup molasses, one cup brown sugar, half cup lard and butter melted together, three tablespoonfuls ginger, one teaspoonful cinnamon, half teaspoonful cloves, one teaspoonful soda dissolved in half a cup of boiling water; thicken with flour; roll and bake.

Christmas Cake.—Butter, blanched almonds, sugar, grocers' currants and candied peel, half a pound of each; half a pint of cream, a measured half-pint of eggs out of their shells, and enough French brandy and Madeira wine in equal parts to make the whole sufficiently moist; the eggs are to be whisked, the cream whipped, and the butter beaten as for a pound cake; bake it for two hours in a hoop or tin.

Molasses Sponge Cake.—One cup molasses, one and a half of flour, three eggs, one teaspoonful soda; bake in a quick oven.

Corn Cake.—Three eggs whipped light, yolks and white separately, two cups sour or buttermilk, three tablespoonfuls melted butter, one teaspoonful soda dissolved in boiling water, one tablespoonful white sugar, one small teaspoonful of salt. Corn meal enough to make a rather thin batter. Bake in a shallow pan, or in small tins, thirty minutes in a hot oven.

Fruit Cake.—Three pounds of flour, three pounds of sugar, three pounds of

butter, thirty eggs, one ounce of cinnamon, four or five nutmegs, cloves to your judgment, half a pint of wine and brandy each, six pounds of currants, five pounds of stoned raisins, one citron and a half.

Jelly Cake, to Roll.—Three eggs beaten well with one cup of sugar; when light add one cup of flour, teaspoonful of cream of tartar, one-half teaspoonful of soda dissolved in water. Baking powder can be used instead of cream of tartar and soda.

Sponge Drops—Beat to a froth three eggs and add one teacup of sugar; beat five minutes; stir into this one and a half cups of flour, in which one teaspoonful of cream of tartar and one-half teaspoonful of soda are thoroughly mixed; flavor with lemon; butter tin sheets, and drop in spoonfuls about three inches apart.

Mother's Tea Cake.—Break an egg in a teacup, filled with sugar, beat thoroughly together, add one cup thick, sour cream, one teaspoonful soda, a little salt, half a nutmeg, and flour to make a stiff batter; bake twenty minutes in a moderate oven.

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

Fried Cakes Without Eggs.—Take one and one-half cups of sugar, one cup of thick cream, two cups of buttermilk, one teaspoonful of cinnamon, about two and one-half teaspoonfuls of soda, and flour to mix. Roll, cut into rings, and fry in very hot lard.

Coffee Snaps.—Half-cup molasses, half cup sugar, half cup lard and butter, mixed, a little salt, half teaspoonful soda, dissolve in quarter cup of strong coffee. Beat well; add flour enough to roll. Bake in a quick oven.

Currant Cake.—One-half cup of butter, one cup of sugar, two eggs, one-half cup of milk, one and one-half cups of flour, two teaspoonfuls of baking powder, one cup of washed currants dredged with flour.

Layer Cake.—The layer cake, so popular now, made of two layers of

white cake with one of fruit cake in the middle, may be varied deliciously by making the middle layer of walnut cake. For this, if the cake is a large one, take two-thirds of a cup of sugar, one-third of a cup of butter, one cup flour, one egg, one teaspoonful baking powder, and nearly one cup of hickorynut meats.

Hickory Nut Cake.—Take one cup broken hickory meats, one and one-half cups sugar, one-half cup butter, two cups flour, three-fourths cup sweet milk, two teaspoonfuls baking powder, and the whites of four eggs well beaten. Add the meats last.

Hermits.—Two eggs, one cup butter, one and one-half cups sugar, one cup stoned raisins chopped, one teaspoonful all kinds of spice, one teaspoonful soda dissolved in two tablespoonfuls milk, flour enough to roll. Cut like cookies.

Milk Frosting.—Ten tablespoonfuls of sweet milk, one and one-half cups of sugar; let boil ten minutes, take off and stir until quite white; put in a little lemon, spread thickly before getting too hard, wetting the knife in cold water.

Cold Water Cake.—One cup of sugar, one of cold water, one egg, butter size of an egg, one teaspoonful of cream of tartar, half a teaspoonful of soda, one pint of flour; make two loaves of cake.

Wine Cakes.—Half pound of butter, half pound flour, three-quarters pound sugar, and two eggs; beat well together and drop upon tins with a teaspoon. A few chopped almonds is a great improvement.

Cinnamon Cake.—Take some bread dough when it is just ready to bake, work a little fresh lard or butter in it, roll it out, sprinkle well with granulated sugar, butter and cinnamon.

Half Pound Cake.—One pound of sugar, one of flour, one-half pound of butter, eight eggs; dissolve one teaspoonful of saleratus in the juice of a lemon.

Ginger Snaps.—One quart of molasses, one pound of sugar, one of butter, four tablespoonfuls of ginger; two of cloves, and two of cinnamon; roll out thin.

Sand Cake. —Two cups of sugar, two eggs, half a cup of thick milk, one teaspoonful of soda, one cup of butter; roll out thin, sprinkle with sugar and cinnamon.

Puff Cake. —Two cups of sugar, half a cup of butter, one of milk, three of flour, three eggs, half a teaspoonful of soda, one of cream of tartar. Bake in a quick oven.

Cream Cake. —One pound of white sugar, one cup of butter, three eggs, half a cup of thick milk, half a cup of cream, one teaspoonful of soda, and one of cream of tartar.

Chocolate Icing. —Put into a saucepan half a pound of powdered loaf sugar, two ounces of grated chocolate, and about a gill of water; stir on the fire until the mixture assumes the consistence of a thick, smooth cream.

Hickory Nut Cookies. —Take two cups of sugar, two eggs, half a cup of melted butter, six tablespoonfuls of milk or a little more than a third of a cup, one teaspoonful of cream of tartar, half a teaspoonful of soda, and one cup of chopped kernels stirred into the dough.

Cookies. —Two eggs, half a cup of butter, or half lard with the butter, one cup of white sugar, flavor with lemon extract and nutmeg, three teaspoonfuls of baking powder sifted with flour enough to make the consistency to roll.

Molasses Cake. —Two cups of New Orleans molasses, four cups of flour, one cup of water, one cup of butter, one egg, two teaspoonfuls of soda, one orange; grate the peel, put that in, and also the juice and pulp.

Sponge Cake. —Beat four eggs, two cups of sugar, two cups of flour with two heaping teaspoonfuls baking powder sifted in, all together thoroughly; then add a little lemon and two-thirds cup of boiling water. Beat well and bake, and you will have as fine a cake as was ever eaten.

Clove Cake. —Two cups flour, half cup molasses, one-half cup butter, one-half cup milk, two eggs, two cups raisins, one teaspoonful of soda, half teaspoonful each of cloves, cinnamon and allspice, half a nutmeg.

Macaroons. —The whites of three

eggs, beaten to a stiff froth; half a pound of cocoanut, half a pound of rolled and sifted crackers, and an even tablespoonful of extract of bitter almond. Drop them upon a greased paper in a dripping pan, and bake a light brown.

Feather Cake. —One cup of milk, one cup of flour, one egg, half a cup of sweetened milk, one teaspoonful of baking powder, one teaspoonful of lemon juice. Bake to a dark brown.

Ginger Cookies. —One cup of sugar, one of butter, one of molasses, one tablespoonful of ginger, one of cinnamon, and two teaspoonfuls of saleratus, dissolved in three tablespoonfuls of hot water. Bake quickly.

Snowden Cake. —Beat to a cream half a pound of butter, three-quarters of a pound of granulated sugar, the whites of six eggs, half a teacup of cream, and one pound of Bermuda arrowroot. Add the beaten yolks of two of the eggs and a little salt. Bake in a mold one hour.

New Way to Prepare Chocolate Cake. —Lovers of chocolate cake will rejoice at a new way of preparing it. Use the usual recipe for the cake, omitting one-third of a cup of flour. Grate the chocolate as for layer cake, add to the dough, mix thoroughly, and bake in a loaf.

Fruit Cake. —One cup of butter, one cup of sugar, one cup of molasses, three cups of flour, one-half cup of milk, one cup of chopped raisins, one teaspoonful of cloves, cinnamon and allspice, two eggs, and two teaspoonfuls of baking powder or one teaspoonful of soda.

Doughnuts. —One egg, one cup sugar, one teaspoonful of butter, one cup of sweet milk, one teaspoonful of soda, two teaspoonfuls of cream of tartar.

Molasses Pound Cake. —Two cups of nice molasses, one of butter, four eggs, four cups of flour, one of cream, two tablespoonfuls of soda.

Cocoanut Cookies. —Two cups of white sugar, one cup of butter, two cups of grated cocoanut, two eggs, one teaspoonful of baking powder, and mix with enough flour to roll easy. Roll very thin, bake in a quick oven, but not brown.

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

White Mountain Cake.—One tablespoonful of butter, four tablespoonfuls of milk, one cup of flour, one cup of sugar, two teaspoonfuls of yeast powder, and two eggs; cream, whites of two eggs, six ounces of pulverized sugar.

Railroad Sponge Cake.—One and a half cups of sugar, two even cups of flour, four eggs, one teaspoonful of baking powder. Mix and add one third of a cup of hot water.

Plum Cake.—One pound flour, one pound sugar, one pound butter, five pounds currants, ten ounces citron, three-quarters of an ounce of cloves, three-quarters of an ounce of nutmegs, ten eggs, one wineglass brandy.

Crunners.—Two coffee cups sugar, one coffee cup milk, four eggs, six spoonfuls lard, two teaspoonfuls cream tartar, one teaspoonful soda, flour to make stiff enough to roll; fry in boiling lard; spice to suit the taste.

Virginia Snow Cake.—The whites of nine eggs, two cups sugar, four cups flour, one cup sweet milk, one cup butter, two teaspoonfuls baking powder.

Water Pound Cake.—One cup of butter, three cups of sugar, one cup of water or milk, four cups of flour, six eggs, one teaspoonful of soda, two teaspoonfuls of cream of tartar.

No Egg Cake.—Two and a half cups of flour, half a cup each of butter and milk, one and a half cups of brown sugar, and one teaspoonful of soda. Flavor with nutmeg.

Cup Cake.—Two cups of sugar, one cup of milk, one-half cup of butter, two teaspoonfuls of baking powder, four eggs, two and one-half cups of flour.

Gold Cake.—Yelks of five eggs, one and three-fourths cups butter, one-half cup milk, one and one-quarter cups flour, one cup sugar, two spoonfuls baking powder.



Ice Cream and Summer Drinks.

French Vanilla Ice Cream.

—One quart rich sweet cream, half a pound of granulated sugar, and the yolks of six eggs. Place the cream and sugar in a porcelain kettle on the fire, and allow them to come to a boil; strain through a hair sieve, and having the eggs well beaten add slowly to the cream and sugar while hot, at the same time stirring rapidly. Place on the fire again, and stir for a few minutes; then pour into the freezer, and flavor with one tablespoonful of vanilla.

Crushed Strawberry Ice Cream.

—Three pints best cream, twelve ounces pulverized white sugar, two whole eggs and two tablespoonfuls of extract of vanilla. Mix in a porcelain basin, place over the fire and stir constantly until it reaches a boiling point. Strain through a hair sieve into the freezer, select, hull and crush to a pulp one quart ripe strawberries, with six ounces pulverized sugar. Add this pulp to the frozen cream, mix well, and give the freezer a few additional turns to harden.

Coffee Ice Cream.—One quart best cream, half a pint strong coffee, fourteen ounces white pulverized sugar, yolks of eight eggs. Mix in a porcelain-lined basin, place on the fire to thicken, and strain through a hair sieve. Put into a freezer and freeze.

Lemon Ice Cream.—One quart best cream, eight ounces of pulverized sugar, three whole eggs, and a tablespoonful of extract of lemon. Place on the fire, stirring continually until it reaches the boiling point, then remove and strain into the freezer.

Italian Orange Ice Cream.—One pint of best cream, twelve ounces of pulverized sugar, the juice of six oranges, two teaspoonfuls of orange extract, the yolks of eight eggs and a pinch of salt.

Biscuit Glaze.—One pint and a half of cream, the yolks of eight eggs, and one tablespoonful of vanilla; take six ounces of crisp macaroons and pound to a dust; then stir into it another tablespoonful of vanilla; mix the cream, sugar and vanilla; place on the fire and stir until it begins to thicken; strain into freezer, and when nearly frozen add

the macaroon dust and finish. Eggs can be left out of all ice cream receipts if desirable.

Orange Ice.—Squeeze the juice from six large oranges and two lemons; pour about five gills of boiling water over the broken peel and pulp and let it stand until cool; then strain and add the water to the orange and lemon juice. Sweeten to taste with loaf sugar and freeze.

Lemon Water Ice.—Rub on sugar the clear rinds of lemons; squeeze the juice of twelve lemons, strain them, boil the sugar into a strong, thick syrup; add to the juice half a pint of water, or good barley water, sweeten it with your syrup and add the white of an egg and jelly.

Oranges Cold.—Frozen oranges, for dessert at any season of the year, are delicious. Remove the peel and slice the oranges; to each pound of oranges add three-quarters of a pound of sugar and one-half pint of water and freeze.

Red Currant Fruit Ice.—Put three pints of ripe currants, one pint of red raspberries, half a pint of water in a basin. Place on the fire and simmer for a few minutes, then strain. Add twelve ounces of sugar and half a pint of water.

Raspberry Water Ice.—Press sufficient raspberries through a hair sieve to give three pints of juice, and add one pound of pulverized sugar and the juice of one lemon.

Egg-nogg.—To make a quart take three eggs, nearly a pint of good fresh milk, sugar and spice to suit the taste. Put these in a pitcher; add hot water to make a quart; then stir, or change from one vessel to another until completely mixed; then add a wineglass or more of the best whisky. Wine may be used instead of whisky. The eggs and sugar must be thoroughly beaten before being put with the hot water.

Ginger Beer.—White sugar, twenty pounds; lemon juice, eighteen ounces; honey, one pound; bruised ginger, seventeen ounces; water, eighteen gallons; boil the ginger in three gallons of the water for half an hour; then add the sugar, the juice and the honey, with the remainder of the water, and strain through a cloth; when cold add the white of an egg and

half an ounce of the essence of lemon; after standing four days, bottle. This beverage will keep for many months.

White Spruce Beer.—Mix together three pounds of loaf sugar, five gallons of water, a cup of good yeast, adding a small piece of lemon peel, and enough of the essence of spruce to give it flavor. When fermented preserve in close bottles. Molasses or common brown sugar can be used, if necessary, instead of loaf, and the lemon peel left out. Sometimes, when unable to obtain the essence of spruce, we have boiled down the twigs. This will be found a delightful home drink.

Sham Champagne.—A good temperance drink is made as follows: Tartaric acid, one ounce; one good-sized lemon; ginger root, half ounce; white sugar, one and a half pounds; water, two and a half gallons; brewers' yeast, four ounces. Slice the lemon, bruise the ginger, and mix all except the yeast. Boil the water and pour it upon them; let it stand until cooled down to blood heat, then add the yeast and let it stand in the sun all day and at night bottle. In two days it will be fit for use.

Berry Sherbet.—Crush one pound of berries, add them to one quart of water, one lemon sliced, and one teaspoonful of orange flavor, if you have it. Let these ingredients stand in an earthen bowl for three hours; then strain, squeezing all the juice out of the fruit. Dissolve one pound of powdered sugar in it, strain again, and put on the ice until ready to serve.

Cherry Effervescing Drink.—Take a pint of the juice of bruised cherries, filter till clear, and make into a syrup with half a pound of sugar; then add one ounce of tartaric acid, bottle and cork well. To a tumbler three parts full of water, add two tablespoonfuls of the syrup and a scruple of carbonate of soda; stir well, and drink while effervescing.

Orangeade or Lemonade.—Squeeze the juice, pour boiling water on a little of the peel, and cover close; boil water and sugar to a thin syrup and skim it. When all are cold, mix the juice, the infusion and the syrup with as much more water as will make a rich sherbet; then strain. Or squeeze the juice and

strain it, then add to it water and capillaire.

Ginger Lemonade. —Take half cup of vinegar, one cup of sugar, two teaspoonfuls of ginger, stir well together; put in a quart pitcher and fill with ice water. If one wants it sweeter or sourer than these quantities make it, more of the needed ingredients may be put in. It is a cooling drink, and almost as good as lemonade, some preferring it.

Iceland Moss Chocolate. —Dissolve one ounce of Iceland moss in one pint of boiling milk; boil one ounce of chocolate for five minutes in one pint of boiling water; thoroughly mix the two and give it to the invalid night and morning. This is a highly nutritive drink for invalids.

Staffordshire Syllabub. —Put a pint of cider and a glass of brandy, sugar and nutmeg into a bowl, and pour milk on the top of it; or pour warm milk from a large teapot some height into it.

Effervescing Lemonade. —Boil two pounds of white sugar with one pint of lemon juice; bottle and cork. Put a tablespoonful of the syrup into a tumbler about three parts full of cold water, add twenty grains of carbonate of soda and drink quickly.

Cool Summer Drink. —Take one pound finely powdered loaf sugar, one ounce of tartaric or citric acid, and twenty drops of essence of lemon. Mix immediately and keep very dry. Two or three spoonfuls of this, stirred briskly in a tumbler of water, will make a very pleasant glass of lemonade.

Table Beer. —A cheap, agreeable table beer is made as follows: Take fifteen gallons of water, and boil one-half, putting the other into a barrel; add the boiling water to the cold, with one gallon of molasses and a little yeast. Keep the bung-hole open till the fermentation is completed.

Root Beer. —To make Ottawa root beer, take one ounce each of sassafras, allspice, yellow dock and wintergreen, half an ounce each of wild cherry bark and coriander, a quarter of an ounce of hops, and three quarts of molasses. Pour boiling water on the ingredients, and let them stand twenty-four hours. Filter the liquor and add half a pint of yeast and it

will be ready for use in twenty-four hours.

Milk Lemonade. —Dissolve three-quarters of a pound of loaf sugar in one pint of boiling water and mix with them one gill of lemon juice and one gill of sherry; then add three gills of cold milk. Stir the whole well together and strain it.

Nice Lemon Beer. —Slice two good-sized lemons, put with them one pound of sugar; over these pour one gallon of boiling water, and when about milkwarm add one-third cup of yeast. Let it stand overnight, and it is ready for use.

CONFECTIONERY.

To Make Tomato Figs. —Pour boiling water over the tomatoes, in order to remove the skin; then weigh them and place them in a stone jar, with as much sugar as you have tomatoes, and let them stand two days; then pour off the syrup and boil and skim until no scum rises. Then pour it over the tomatoes, and let them stand two days, as before, then boil and skim again. After the third time they are fit to dry, if the weather is good; if not, let them stand in the syrup until drying weather; then place on large earthen plates or dishes, and put them in the sun to dry, which will take them about a week; after which pack them down in small wooden boxes, with fine white sugar between every layer.

Walnut Creams. —One cup granulated sugar, one-half cup hot water; boil like mad two or three minutes or until it jellies in water; cool it (almost), beat it very fast until it creams; spread on a platter, halve and put on walnuts. This cream is same as chocolate cream. Chocolate for cream as follows: One ounce or one square Baker's chocolate in a bowl over the teakettle and melt; add one teaspoonful pulverized sugar, a piece of butter size of a walnut with the salt washed out; dip the balls of cream into this and dry on sheets of paper. The above directions make forty drops, or cream for one pound walnuts.

Peppermint Drops. —The best peppermint drops are made by sifting finely powdered loaf sugar in lemon juice, sufficient to make it of a proper consistence;

then, gently drying it over the fire a few minutes, and stirring in about fifteen drops of oil of peppermint for each ounce of sugar, dropping them from the point of a knife. Some persons, instead of using lemon juice, merely mix up the sugar and oil of peppermint with the whites of eggs; beating the whole well together, dropping it on white paper and drying the drops gradually before the fire, at a distance.

Pop-Corn Balls. —Take a three-gallon pan and fill it nearly level full of popped corn, and then take a cup of molasses and 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 on 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 Crystallize Pop-Corn. —Put into an iron kettle one tablespoonful of water, and one tencup of white sugar; boil until ready to candy, then throw in three 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 crystallized with the sugar; care should be taken not to have too hot a fire less you scorch the corn when crystallizing. Nuts of any kind prepared this way are delicious.

Walnut Candy. —The meats of hickorynuts, English walnuts or black walnuts may be used according to preference in that regard. After removal from the shells in as large pieces as practicable, they are to be placed on bottom of tins, previously greased, to the depth of about a half inch. Next boil two pounds of brown sugar, a half pint of water and one gill of good molasses, until a portion of the mass hardens when cooled. Pour the hot candy on the meats and allow it to remain until hard.

Almond Candy. —Take one pound of sugar and about half a pint of water; put in part of the white of an egg to clarify the sugar; let this boil a few minutes, and remove any scum that rises.

When the sugar begins to candy drop in the dry almonds; first, however, you should blanch the nuts by pouring hot water over them and letting them stand in it a few minutes; then the skin will slip off readily. Spread the candy on buttered plates to cool.

Sugar Taffy. —One pound sugar put in a pan with half tumbler cold water, add one teaspoonful cream tartar, lump of butter size of hickorynut, one teaspoonful vinegar (do not stir at all), boil slowly twenty-five minutes, and drop a little into cold water, and if crispy it is done; turn on to plates and pour on flavoring—lemon and vanilla, half each—pull till very white.

Butter Scotch. —Take two cups of sugar, two tablespoonfuls of water, piece of butter the size of an egg. Boil without stirring until it hardens on a spoon. Pour out on buttered plates to cool.

Chocolate Candy. —One cup brown sugar, one cup white, one cup molasses, one cup milk, one cup chocolate, butter the size of a walnut.

Lemon Drops. —Squeeze the juice of six lemons into a basin; pound some lump sugar, and sift it through a fine sieve, mix it with the lemon juice and make it so thick that you can hardly stir it. Put it into a stewpan and stir it over the fire for five minutes, then drop out of a teaspoon on writing paper and let it stand till cold.

Candied Lem n Peel. —Peel some fine lemons, with all the inner pulp, in halves or quarters; have ready a very strong syrup of white sugar and water; put the peels into it, and keep them boiling till the syrup is nearly reduced. Take them out and set them to dry with the outer peel downward.

Cocoonut Candy. —Grate the meat of a cocoonut, and having ready two pounds of finely sifted sugar (white) and the beaten whites of two eggs, also the milk of the nut, mix together and make into little cakes. In a short time the candy will be dry enough to eat.

Candied Orange Peel. —Make a strong syrup of white sugar and water; take off the peels from several oranges in halves or quarters, and boil them in the syrup till it is nearly reduced. After this take them out and set them to dry with the outer skin downward.