

THE

HOWARDVILLE COON

THE EDWARDSVILLE COOK BOOK

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OF THE FIRST PRESBYTERIAN CHURCH OF
EDWARDSVILLE, ILLINOIS, DECEMBER, 1906



*"We may live without friends, we may live without books,
But civilized man cannot live without cooks;
We may live without books, what is knowledge but grieving?
We may live without hope, what is hope but deceiving?
We may live without love, what is passion but pining?
But where is the man that can live without dining?"*

—Meredith.



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PREFACE



THE compilers of a work of such limited scope cannot promise those who use it that they will find everything in its pages, but can heartily assure them that all the recipes here given have been tried by the contributors and found excellent.

The Committee wishes to extend its appreciative thanks to the Business Public who have aided the enterprise so materially by using our advertising space; and to the Professions in permitting the publication of their business cards.

To the Ladies who have so kindly and cheerfully contributed the material which made the publication of this work possible, the book is gratefully dedicated.

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THE EDWARDSVILLE COOK BOOK.



CHAPTER I.

BREAD

"Honey's the goodest thing O-oh!
An' blackberry pie is goodest too
But rite hot biscuits 'ist soakin' wet
Wif tree molassus is goodest yet."

Riley.

DRY YEAST FOR LIGHT BREAD.

Mrs. Kate George, Jefferson, Oklahoma.

1 pint fresh buttermilk.

1 cake any good dry yeast.

Heat buttermilk to boiling point, scald corn meal enough to make a stiff mixture, dissolve a Pennycake or any other good dry yeast; add and mix well, form into cakes and put where it will dry quickly, but not in sun. Makes excellent flaky white bread.

LIQUID YEAST.

Mrs. W. H. Shaffer.

Soak $\frac{1}{2}$ yeast cake all night; next day noon strain off water from it and add 2 tablespoons sugar, 1 pint lukewarm potato water; let rise until foam appears on top. Then take 1 cup of this yeast and add as much warm water to it as is needed for your baking of bread.

Reserve balance of yeast for starter. At noon the day before next baking save a pint potato water and stir it, lukewarm with 2 tablespoons sugar into the left over starter and handle

as before. No more yeast necessary for some weeks. When foam fails to rise to top of yeast it is indicative that it is worn out. Then make a fresh starter as at first.

LIGHT BREAD MADE FROM STARTER, (Not Liquid.)

Mrs. V. J. Levora.

STARTER.

Pare and boil 2 fair sized potatoes at noon. Grate them and add 2 tablespoons sugar and $\frac{1}{4}$ cake yeast foam soaked in just enough water to moisten it. Set aside until evening.

BREAD.

At night take about a teacup of lukewarm water, stir in flour to make a not very stiff batter, also two tablespoons of the potato starter, beat about 10 minutes and set aside until morning. In the morning, take for 4 loaves 1 quart warm water. Put it in mixing bowl, stir in flour enough to make the dough also the yeast set the night before. Work it well and smooth at this stage and set to rise again. When risen, work on board until elastic; make into loaves; fill pans about half and let rise until nearly full. Bake in pretty hot oven.

For the next baking, prepare potatoes and sugar as before at noon and add to the small amount of starter remaining. Mix well with fork and use in the evening as before. No additional yeast need be added during entire winter.

SALT RISING BREAD.

Mrs. J. A. Gibson, Pontiac, Michigan.

Early in morning scald $\frac{1}{2}$ cup fresh milk; have prepared in earthen cup 4 tablespoons unbolted corn meal, sifted once, a pinch each salt and soda; pour over this the milk while boiling hot; stir thoroughly and set in warm, not hot place until light.

Next morning sift a little flour into an earthen bowl, add about $\frac{1}{2}$ cup warm water and stir in the yeast thoroughly. When light, sift more flour into a larger dish, add more warm

water and salt; then stir the yeast in thoroughly. Keep warm and when light it is ready to mould into loaves. This will make 5 or 6 good sized loaves. Butter the top soon as moulded. Do not mix the dough very stiff nor let it get too light in the loaf. Turn and change quite often in oven. When the loaf has risen to about double its size place it in the coolest part of the oven until it is a well rounded loaf; then on the top grate until brown, then at bottom again to finish. The oven should be such that a pound and a half loaf will bake in 45 minutes a delicate good brown.

SALT RISING BREAD.

Mrs. E. F. Knollenberg.

Scald at night $\frac{1}{2}$ cup corn meal in sweet milk, wrap up and keep in warm place over night. In morning put the meal into $\frac{1}{2}$ gallon milk warm water, add teaspoon salt, and thicken with wheat flour to the consistency of stiff batter. Keep in warm place until light; then add 1 quart water or less, and mix with flour to consistency of bread; make into loaves. If it does well will rise in one hour. When light bake one hour or until done.

WHITE BREAD.

Mrs. Florence B. Springer.

Dissolve $\frac{1}{2}$ of a Pennycake of yeast in 1 pint warm potato water, add 1 teaspoon salt and 1 tablespoon sugar. Stir in flour enough to make a stiff batter; let rise over night. In the morning, sift 2 quarts flour into bread bowl; take 3 pints warm water, add yeast and flour enough to make a thick batter; when light add salt and 1 tablespoon shortening and enough flour to make a very stiff dough. Knead ten minutes. When it is almost double its former size, form into 5 loaves and when light, bake about an hour and fifteen minutes in a moderate oven.

LIGHT BREAD.

Mrs. R. F. Tunnell.

Set your yeast at noon taking two cookspoonfuls of flour and 2 tablespoonfuls mashed potatoes. Pour on the water the potatoes were boiled in and set aside to cool. Then add $\frac{1}{2}$ cup liquid yeast and keep in warm place until risen. Now take your mixing bowl, pour in yeast, add a small handful of sugar and salt, 2 quarts of water or milk that has been boiled and cooled. Add flour and knead till dough seems elastic, cover and keep in warm place until morning. Mold into loaves, adding only enough flour to knead and put in pans. When risen, bake in moderate oven.

LIQUID YEAST.

Boil 2 large potatoes, mash with 2 large spoonfuls flour; boil 1 pint hops with 1 quart of water, strain and pour on flour and potatoes, set aside to cool, put in $\frac{1}{2}$ cup yeast. When risen, put in a tablespoonful salt and sugar. Bottle and set in cool place. Use $\frac{1}{2}$ cup for 4 loaves.

WHOLE WHEAT BREAD.

Mrs. H. M. Dunlap, Savoy, Illinois.

Into 1 pint milk pour 1 pint boiling water; when lukewarm add 1 teaspoon salt, a small compressed yeast cake or $\frac{3}{4}$ cake of dry yeast dissolved in $\frac{1}{4}$ cup water; stir in sufficient flour to make a batter that will drop from the spoon. Beat continuously 5 minutes. Cover and set in warm place; when light add flour to make a dough. Take out on board and knead 10 or 15 minutes. When the dough becomes elastic and springs back upon pressure, make it into 4 loaves. Size of pans should be about 8x4x4 inches. Cover and stand in warm place until dough has doubled its bulk and is light. Brush the top with water. Bake 15 minutes with the oven thermometer at 9; then lower the temperature to 8 and bake $\frac{3}{4}$ of an hour.. If a bread machine is used, and it should be, mix directly into a dough.

It requires about $2\frac{3}{4}$ quarts of whole wheat flour to every quart of wetting.

BREAD STICKS.

Mrs. H. M. Dunlap, Savoy, Illinois.

Take 1 cup of whole wheat bread dough, add 1 tablespoon melted butter and enough flour to remove stickiness. Divide into as many pieces as divisions in stick pan and roll into shape. Let rise until twice their bulk. Put into oven with oven thermometer at 9; after 10 minutes reduce heat to 8 and continue baking for 30 minutes.

WHOLE WHEAT BREAD WITH DRY YEAST.

Mrs. W. A. Richardson.

Soak $\frac{1}{2}$ cake of yeast in one pint of lukewarm water in which one or two potatoes have been cooked. When this is dissolved add the potatoes, mashed, and stir in enough flour to make a stiff batter; then put in a warm place overnight.

In the morning place about 2 quarts flour in a bread pan, and pour in 3 pints of warm water; stir into this the yeast batter, made the evening before, and one teaspoonful salt; then add enough flour to make a stiff batter. When light knead rapidly for ten minutes and let rise in a warm place; then form into 4 loaves, and when light bake about one hour. Use Purina whole wheat flour and sugar may be added if desired.

BREAD STICKS.

Mrs. E. G. King, Lincoln, Illinois.

2 cups scalded milk.

$\frac{1}{2}$ cup butter.

4 tablespoons sugar.

1 teaspoon salt.

Whites of 3 eggs.

$7\frac{1}{2}$ cups sifted flour.

1 cake yeast foam dissolved in

$\frac{1}{4}$ cup lukewarm water.

Mix the milk, sugar, butter and salt. When lukewarm add the flour, yeast and whites of eggs, well beaten; knead well, and let rise; then shape in long, thin strips about 8 inches long

and $\frac{1}{2}$ inch thick, keeping them of equal thickness. Let rise again, then bake. Have oven very brisk and reduce heat at the end of 5 minutes.

BOSTON BROWN BREAD.

Mrs. Henry Bicklehaupt.

2 cups graham flour.	1 teaspoon salt.
2 cups corn meal.	1 heaping teaspoon soda.
2 cups sour milk.	$\frac{1}{2}$ cup molasses.
1 cup raisins.	

Sift salt and soda with the corn meal; then mix with the flour and add the milk, beat well and add molasses; last add a cup raisins which improves flavor very much. Pour into baking powder cans and steam 4 hours. Then set in oven 20 minutes.

BROWN BREAD.

Miss Nona Barnsback.

$\frac{1}{2}$ cup sugar.	2 cups buttermilk or sour milk.
$\frac{1}{2}$ cup molasses.	1 $\frac{1}{2}$ cups white flour.
2 tablespoons melted butter.	2 $\frac{1}{2}$ cups graham flour.
1 teaspoon salt.	2 well beaten eggs.
2 teaspoons soda.	

Mix rather thick and add $\frac{1}{2}$ cup chopped raisins. Fill 1 lb. baking powder cans $\frac{1}{2}$ full. Put lids on and bake 1 hour in a slow oven.

BOSTON BROWN BREAD.

Mrs. E. F. Knollenberg.

1 pint sour milk.	1 teaspoon salt.
1 egg.	1 teaspoon soda.
$\frac{1}{2}$ cup sugar.	1 cup white flour.
	2 cups graham flour.

This will make three loaves baked in cans, filling each can $\frac{1}{2}$ full of dough. Bake one hour.

BOSTON BROWN BREAD.

Mrs. W. H. Krome.

1 quart graham flour.	1 tablespoon molasses.
2 teaspoons cream tartar.	1 tablespoon lard.
1 teaspoon soda.	Sour milk for stiff batter.

Grease mould well, and steam 3 hours. After removing from mould, put the bread in a hot oven for five minutes to form light crust.

GRAHAM BREAD.

Mrs. J. F. Stillwell.

1½ pints graham flour.	1 teaspoon soda.
½ pint corn meal.	1 teaspoon baking powder.
1 pint sour milk.	Pinch of salt.
½ pint New Orleans molasses.	

Grease moulds and bake slowly until it shrinks from the sides, (about one hour.)

STEAMED BROWN BREAD.

Mrs. G. B. Crane, Chicago.

2 cups graham flour.	1 teaspoon soda dissolved in
1 cup corn meal.	warm water.
1¼ cups sour milk.	A pinch of salt.
1 cup molasses (nearly).	

Use round tins with lids, pound baking powder cans will do. Half fill them with the mixture, place in a steamer over a pot of boiling water, cover tight and steam three hours or more.

BROWN BREAD.

Mrs. O. T. Dunlap.

2 cups graham flour.	2 cups sour milk.
2 cups white flour.	1 cup black molasses.
1 teaspoon salt.	1 level teaspoon baking powder.

Bake in moderate oven 45 minutes.

BROWN BREAD.

Mrs. J. A. Gibson, Pontiac, Michigan.

1½ cups yeast, add 2 tablespoons brown sugar and stir thoroughly with graham flour until quite stiff, yet thin enough to pour out and look quite smooth on top. Let it rise until quite light before baking.

HYGIENE BREAD.

Mrs. Clare Prickett Jones.

Mrs. W. H. Hall.

1 quart graham flour.	1 pint buttermilk.
½ pint brown sugar.	1 teaspoon soda, in milk.
1 teaspoon baking powder in flour.	A little salt.

Bake in slow oven.

CORN BREAD.

Mrs. Arthur Dyer.

1 cup flour.	1 egg.
2 cups meal.	2 teaspoons baking powder.
2 tablespoons sugar.	½ teaspoon salt.
Water to make smooth batter.	1 tablespoon lard.

Bake in quick oven.

DAINTY CORNMEAL MUFFINS.

Mrs. J. T. Keller, St. Louis.

2 eggs.	½ teaspoon salt.
1½ cups sweet milk.	2 cups flour.
1 cup white Indian meal.	2 heaping teaspoons baking powder.
2 tablespoons melted butter.	
2 tablespoons white sugar.	

Sift baking powder into flour. Begin with the eggs and add

other ingredients in following order: sugar, milk, salt, meal, flour, butter. Bake in gem pans in a hot oven 20 minutes.

CORN MUFFINS.

Mrs. J. F. Boyd, Shelbyville, Tennessee.

1 level pint sifted meal.

1 pint good buttermilk.

1 teaspoon salt.

1 egg.

Dissolve the soda in buttermilk and pour over the meal, add the egg and beat the whole two minutes. If a trifle stiff add 2 tablespoons water. Have muffin pans hot, not warm, pour into each $\frac{1}{2}$ teaspoon lard or butter. Bake in hot oven and turn with a fork if not served instantly when done, lest they sweat. Always good if carefully measured.

BREAKFAST CAKES.

Mrs. A. Forman, Omaha, Neb.

2 cups milk.

$\frac{1}{4}$ teaspoon salt.

1 teaspoon Rumford's Baking Powder.

Flour to make a heavy batter.

Drop in hot gem pans.

POP OVERS.

Mrs. Travous.

2 eggs.

$\frac{1}{2}$ pint flour.

$\frac{1}{2}$ pint milk.

$\frac{1}{4}$ teaspoon salt.

Beat eggs without separating until thoroughly mixed; add milk and salt. Put the flour into a bowl and add gradually the egg and milk, stirring all the while. Then put the whole through a fine strainer. Have ready iron gem pans, greased and very hot; fill them half full of the mixture and bake in a moderately quick oven about 30 minutes.

They should pop to 4 times their original bulk. These are nice served for breakfast, or with lemon sauce as a dessert.

POP OVERS.

Mrs. L. T. Milnor.

1 cup flour.

 $\frac{1}{2}$ teaspoon salt.

1 egg.

1 cup milk.

Sift flour and salt; beat egg very light, add milk, beat and add flour, beat five minutes, until very light. Pour into buttered muffin pans and bake half an hour.

MUFFINS.

Mrs. J. F. Stillwell.

1 pint flour (white or graham).

1 egg, well beaten.

2 teaspoons baking powder.

 $\frac{1}{4}$ cup butter, melted. $\frac{1}{2}$ teaspoon salt (scant). $\frac{3}{4}$ cup sweet milk. $\frac{1}{4}$ cup sugar (scant).

Add the butter last.

WHOLE WHEAT MUFFINS.

Mrs. Edith M. Tuxhorn.

1 egg, well beaten.

1 heaping teaspoon baking powder sifted with flour.

1 cup sweet milk.

1 tablespoon melted butter.

A little salt.

1 1-3 cups whole wheat flour.

Bake in moderate oven.

WAFFLES.

Mrs. J. F. Stillwell.

2 cups flour.

 $\frac{1}{2}$ teaspoon salt.

3 eggs.

1 cup milk.

1 tablespoon butter.

2 teaspoons baking powder.

Beat the yolks of eggs, add the milk, then stir in the flour add the butter, melted, and beat hard for a few minutes; now add the baking powder and the stiffly beaten whites of the

eggs. Have waffle irons very hot and grease well each time before filling.

BAKING POWDER BISCUITS.

Mrs. Ben Johnson.

1 pint flour.	1 teaspoon baking powder.
1-3 teaspoon salt.	1 scant tablespoon lard.
1 cup milk.	

RYE DROP CAKES.

Mrs. L. M. Armstrong.

1½ pints rye.	1 teaspoon soda.
1 egg.	Milk or water to make a batter
½ pint flour.	to drop from a spoon.
2 teaspoons cream tartar.	

SWEET MILK WAFFLES.

Mrs. L. M. Armstrong.

3 tablespoons melted butter.	3 teaspoons baking powder.
1 quart sweet milk.	Flour enough to make a stiff
3 eggs.	batter.

SOUR MILK WAFFLES

1 quart flour.	1 pint sour milk.
½ teaspoon soda.	1 teaspoon baking powder.
3 tablespoons melted butter.	

WAFFLES.

Mrs. W. A. Richardson.

2 cups sweet milk.	2 eggs.
3 cups sifted flour.	3 teaspoons baking powder.
1 tablespoon butter.	1 teaspoon salt.

Mix together the milk, melted butter, and beaten yolks of eggs; then add the flour, baking powder and salt sifted together. Last, add the whites of eggs, beaten stiff.

OATMEAL BREAD.

Mrs. Edith M. Tuxhorn.

1 pint boiling water.	$\frac{1}{2}$ cake yeast.
1 cup oatmeal (rolled oats).	1 tablespoon butter.
Flour to make a very stiff batter.	2 tablespoons molasses.
	$\frac{1}{2}$ teaspoon salt.

Pour the boiling water over the oatmeal and let it stand one hour; soak the yeast in $\frac{1}{2}$ cup warm water, add the other ingredients to make batter as stiff as can be stirred with spoon. Set this mixture at night, and in the morning put into 2 small pans, let rise again, and bake. If the batter is stiff enough at night, no flour need be added in the morning.

PHILADELPHIA CINNAMON ROLLS.

Mrs. F. W. Wolf.

1 small cup lard.	2 eggs.
$\frac{1}{2}$ cup sugar.	1 pint milk.
1 cake compressed yeast.	

Beat lard, eggs and sugar light. Dissolve yeast in half cup warm water, add milk and about 1 quart flour for sponge. The next morning add salt and flour enough to make a not very stiff dough. When light, roll out about half inch thick and spread with following mixture:

$\frac{1}{4}$ lb. melted butter, almost as much water, thicken with sugar and cinnamon, spread, roll like jelly cake, cut $1\frac{1}{2}$ inch pieces. Set on end in greased pan; let rise in warm place. Bake in moderate oven about a half hour. Same dough makes plain coffee cake.

TEA BISCUIT.

Mrs. L. C. Keown.

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

Put 2 cups of the flour in mixing bowl, add baking powder and salt; rub in the shortening; now add milk and remaining cup flour, making soft dough. Roll out $\frac{1}{2}$ inch thick, cut in rounds, then fold over and bake in quick oven.

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CHAPTER II.

MEATS.

"Some hae meat that canna eat,
And some would eat that want it,
But we have meat and we can eat,
Sae let the Lord be thankit."

—Burns.

FAMOUS CHICKEN PIE.

Mrs. E. J. Jeffress.

Cover the chicken with water, (a full grown hen is best,) let cook slowly until two-thirds done. Salt the broth to taste and cook until the meat will fall from the bones. Remove from the broth; take out the bones and lay the meat in bottom of baking dish; Now prepare a sauce as follows:

Sauce—Melt 3 tablespoons butter, add to it 3 tablespoons flour, a little pepper, mix and add 1 cup warm and 4 cups hot broth, cook to a bubbling, then add 1 cup hot cream or milk, pour this into baking dish over chicken, reserving enough sauce for the gravy bowl. Set in oven to keep to a cooking point while you make

CRUST FOR PIE.

2¼ cups flour in bowl.

2 tablespoons shortening well
rubbed into flour.

½ teaspoon salt.

2 scant teaspoons baking powder.

1 egg, beaten, to which add 1
cup milk.

Stir this into flour to make a thick batter which spread over chicken, and bake.

CHICKEN PIE.

Mrs. N. O. Nelson.

Pastry—

3 full cups flour.

 $\frac{1}{2}$ teaspoon salt.

4 even tablespoons lard.

2 teaspoons baking powder.

Milk for batter.

Sift flour, salt and baking powder together; add lard and milk or water to make the consistency of biscuit dough. Mix well, but do not knead. Take over half, roll out thicker than pie crust; have well greased a two gallon earthen pan, line it to the top with this crust. Cut a young chicken—six months old is the best age for pie—as for frying; place a layer of chicken, pepper and salt, a sprinkle of onion and breakfast bacon or pickled pork cut fine, then two or three handfuls of Irish potatoes, sliced very thin, a little more salt and pepper. Pinch off a piece of the remaining dough; roll very thin, cut in diamond shapes and put three or four over potatoes; then another layer of chicken, etc., until all the chicken is used.

Roll out the remaining dough until large enough to cover top of pan; cut an X cross in centre place over top of pan; turn down well all around. Put a piece of butter the size of an egg over the opening in the top crust. Place crock in oven, fill with boiling water, pouring it in over the butter. Cook slowly for two hours. If crust inclined to become too brown put paper over it. When ready to serve, pin a large napkin around the crock and place on the table with a heavy plate underneath.

OVEN FRIED CHICKEN.

Mrs. W. R. Prickett.

Cut the chicken up as for frying. Salt and pepper each piece and roll well in flour. Place in the baking pan with 3 heaping tablespoons of butter and a cup of water. Have the oven hot when the chicken is put in and let it remain until it is browned

on top. Turn the pieces over to have it all well browned and pour into the pan 4 cups of boiling water into which one tablespoonful of sugar, and a little salt and pepper have been stirred. Keep basting the chicken as the pieces dry on top, adding more water as necessary. When it is done remove chicken to platter and place baking pan on top of stove, and slowly add one cup of hot milk to the gravy. If the chicken is well basted it will be brown and moist and the gravy can be thinned with milk or water.

FRENCH BROILED CHICKEN.

Mrs. S. T. Robinson.

Take a 2 pound chicken, wash and split down back, salt well. Put a large cook spoon full of half lard and half butter in a skillet and let it get hot, spread chicken in, open side down. Cover with lid, fitting inside and closely. Weight lid down. Turn occasionally and cook rather slowly until done. Requires about 40 minutes.

FRIED CHICKEN.

Mrs. M. S. Nix.

Take a spring chicken of about 3 lbs., scald in water a little hotter than your hand will bear (this will take a little longer to scald), rub the feathers off with your hand, wash in plenty of cold water; cut up and wash in very cold water, wipe dry, salt and pepper to taste; sprinkle flour over until perfectly covered. Have a skillet full of lard, very hot, put in chicken, turning until a beautiful brown. Do not let it be over one hour from the time the chicken is killed until it is on the table, to have perfect success.

CHICKEN BROWN STEW.

Mrs. S. T. Robinson.

Mrs. J. T. Keller, St. Louis.

Put your dinner pot on the stove, a flat bottom preferred. Put into this a cookspoon of lard, the same of flour, a little

chopped onion. Stir constantly until this is quite brown; have your chicken jointed and drop into this. Stir well; pour over enough water to cover. Put lid on and let cook slowly until dinner. Salt and pepper to taste. Old or young chicken may be used. I prefer old. I use lard in preference to butter because it burns less easily. If chicken very fat use less lard. If you try this once you will try it twice.

CHICKEN CROQUETTES.

Mrs. Ritchey G. Early.

1 cup cream or milk.	1 tablespoon flour.
1 lump butter, size of egg.	A bit of minced onion or parsley
1 cup fine bread crumbs.	1 teaspoon salt.
1 pint finely chopped cooked chicken.	$\frac{1}{2}$ teaspoon pepper.
	2 eggs.

Heat cream, when boiling add flour and butter creamed, let it boil up thick. Remove from fire and when cool mix in the other ingredients, the beaten eggs last. Flour the hands and make up into small round flat cakes; dip in egg and bread crumbs and fry in lard and butter mixed. When a light brown take up and lay on brown paper to absorb grease. Serve hot.

CHICKEN CUTLETS.

E. L. Ives, Omaha, Nebraska.

$\frac{1}{2}$ cup flour.	1-3 cup butter.
1 cup stock.	1-3 cup cream.
1 beaten egg.	1 pint chopped chicken.

Cook together and season. When cold form into cutlets, dip in egg and bread crumbs and bake until brown. Fill the spaces on platter with peas.

CHICKEN CROQUETTES.

Mrs. N. O. Nelson.

Boil a large, old, fat chicken until quite tender; when cold, pick to pieces and chop very fine. Take 1 set calves brains,

place them in salt water 20 or 30 minutes to draw out the blood; then place on stove in cold water and as soon as they raise the boil, lift them off and take from them any discoloration. Mix them with the chopped chicken; then season with salt, pepper and nutmeg, juice of one lemon, some onion juice or grated onion and a melted piece of butter the size of an egg. A little celery or parsley chopped fine adds to the flavor. Last of all add enough thick sweet cream to make a dough so soft that it is hard to form the croquettes. Set the croquettes in a cool place, at least an hour before frying. Dip in yolk of egg and cracker meal and fry in boiling lard. Serve with peas.

BOUDINS.

Mrs. Travous.

Chop cold cooked chicken fine, measure, and to every pint add a tablespoon butter, two of dried bread crumbs, $\frac{1}{2}$ cup stock or boiling water, 2 eggs, slightly beaten, salt and pepper to taste. Put these ingredients into a saucepan and stir over the fire for a moment until thoroughly mixed.

Fill custard cups two-thirds full with the mixture; set in baking pan, half filled with boiling water and bake in moderate oven 20 minutes. When done turn out carefully on a heated dish and pour cream sauce around them. Any cold roast or poultry can be used in this way.

Cream Sauce for Boudins—Melt 1 tablespoon butter, add one of flour, then $\frac{1}{2}$ pint cream or milk, stir continually until it boils, add $\frac{1}{2}$ teaspoon salt and a dash of pepper and it is ready for use.

CHICKEN OR TURKEY DRESSING (English.)

Mrs. E. Forman.

To 1 pint bread crumbs add	1 egg.
1 teacup suet, chopped fine,	1 teaspoon pepper (about).

Salt to taste and chopped parsley for seasoning, if possible; otherwise a little sage. Mix with sour milk and add a pinch of soda dissolved in warm water.

SAUTED SQUAB.

Mrs. H. H. Forman.

Take the squab before old enough to be on the wing. Pick dry, split down back, but leave breast whole. Wash, drain, salt and pepper, dredge with flour and put in pan with small quantity of hot lard and a little butter. Fry, not too quick until nicely browned, turning frequently. When brown, add a little flour to absorb the fat and to this enough hot water to form a gravy. Set back to steam until tender.

BELGIUM HARE FRICASSE.

Mrs. H. H. Forman.

Joint the hare, wash and drain, salt and pepper, using cayenne pepper, dredge with flour. Have pan half full of hot lard; fry quickly to a golden brown, turning frequently. When brown, pour off most of the grease, and add a small quantity of flour to absorb the remaining fat, then add a cup of boiling water and a tablespoon of vinegar and set back to steam until tender.

LUNCH DISH.

Mrs. J. F. Stillwell.

Take a dozen raw potatoes and slice thin; 1 large onion chopped fine, any kind of cold roast meat and the brown gravy, well seasoned. Lay in alternate layers in a baking dish, having a layer of potatoes on top. Fill the dish with hot water and bake slowly 3 hours.

GRAVY FOR BEEFSTEAK.

Mrs. W. R. Prickett.

Have the skillet smoking hot before anything is placed in it. Put in the steak and sear it on both sides as rapidly as possible, salting and peppering at the same time. Have ready a heaping tablespoon of butter, measured before it is melted. Pour

in the butter and turn the steak in it, until cooked to your satisfaction. Place the steak on a platter and add 3 tablespoons of hot, clear coffee with a pinch of sugar to the gravy. Stir well together and pour over the steak. More butter can be added if more gravy is desired.

SPANISH STEAK.

Mrs. Clare Prickett Jones.

Select a round steak and hack it well on both sides with a sharp knife. Put it in a baking pan, and over it spread a layer of sliced onions, which have been par-boiled and drained twice. Over them pour a pint of stewed tomatoes, and sprinkle with 2 teaspoonfuls of grated cheese. Season with salt and pepper and bake in a moderate oven until meat is tender.

BEEF A-LA-MODE.

Mrs. S. T. Robinson.

Take 6 or 7 pounds rump beef and into deep incisions, made about one inch apart, put little thin squares of bacon, cut thin, also 1 clove, 1 allspice, a little cayenne and piece of chopped onion, salt on both sides, lay in deep crock, cover with vinegar and let stand 36 or 48 hours. Drain off all liquor. Heat a large cookspoon butter in deep pot, put in meat and let it simmer slowly, turning occasionally until done. Requires 2 or 3 hours. To make gravy put a tablespoon dry flour into bottom of pot, just before taking up. Serve hot or cold.

BROWNED MINCE OF BEEF.

Mrs. W. H. Hall.

Take some left over cold roast beef, mince very fine and mix with it $\frac{1}{4}$ as much mashed potato; season with pepper, salt, mustard and catsup, add one cup of gravy; work together and make very hot in sauce pan. Put in dish, cover with fine bread crumbs, and brown quickly in oven. Add a little butter to top as it begins to brown.

BEEF LOAF, ONION SAUCE.

Mrs. Edith M. Tuxhorn.

2 cups cold beef, minced very fine.	1 saltspoon salt.
1 heaping tablespoon butter.	$\frac{1}{2}$ saltspoon each pepper and nutmeg.
$\frac{1}{2}$ cup beef stock or milk.	2 crackers rolled fine.
3 beaten eggs.	

Mix well, form into oblong loaf and bake in granite pan. Baste until nearly done with butter and water; then pour over it the onion sauce and bake ten minutes longer.

Onion Sauce—2 tablespoons chopped onion, 2 tablespoons butter and 1 teaspoon flour, brown well and add 1 cup soup stock or left over meat gravy, $\frac{1}{2}$ teaspoon salt, 1 tablespoon made mustard and 2 gratings of lemon peel. Boil all together 2 or 3 minutes and pour over the loaf.

BEEF LOAF.

Mrs. C. C. Corbett.

3½ pounds lean chopped beef.	3 eggs beaten together.
6 soda crackers, rolled to a powder.	1 nutmeg, grated.
Butter size of an egg, warmed a little.	3 teaspoons salt.
4 tablespoons sweet cream.	1 teaspoon black pepper.
	1 tablespoon sweet marjoram.

Mix, knead well and make into two rolls on flowered board. Put in pan with a little water and butter and bake one hour and a half. Baste frequently and when brown on one side, turn.

BEEF FLANK STEAK ROAST.

Mrs. E. L. Goodknight, Lincoln, Illinois.

Take 1 flank steak; make dressing of bread and butter, salt, pepper and sage; spread the dressing on the steak and roll it up; tie with a cord, roast in the oven till tender.

VEAL LOAF.

Mrs. G. B. Crane, Chicago, Illinois.

1½ lbs. chopped pork.	3 eggs.
1½ lbs. beef off the round.	½ teaspoon allspice or a little
2½ dry "wasser weck" (baker's	chopped onion.
buns) soaked.	Salt and pepper to taste.

Mix well, form into a loaf and bake as you would a roast.

LIVER LOAF.

Mrs. F. Y. Ferree.

Parboil 2 or 3 pounds liver, grind it and add a beaten egg, 2 rolled crackers, a little butter and a stick or two chopped celery, season with salt, pepper and a dash of cinnamon, clove, nutmeg and celery seed. Mix, using a little water, form into loaf and bake. Fill pan half way up sides of loaf with water and baste frequently.

PRESSED VEAL.

Mrs. S. T. Robinson.

Twenty-five cents worth of knuckle of veal. Cook until it falls apart in only sufficient water to have very little liquor left when done. Shred the meat, season with salt, pepper and thyme, adding the liquor. Have ready 2 hard boiled eggs, slice them and pack the meat and eggs in alternate layers in a round quart mould. Put a weight on top and set aside in cold place at least 6 hours. Remove from mould and serve sliced.

PRESSED VEAL.

Mrs. O. T. Dunlap.

Steam slowly 4 pounds veal and chop fine. Boil the liquid down to a cup full, add butter the size of an egg, a teaspoon pepper, a little allspice, 1 well beaten egg. Stir through the

meat; salt to taste. Slice hard boiled eggs into a mold and press in the meat. Garnish with parsley or celery.

SCOTCH WOODCOCK.

Mrs. G. B. Crane, Chicago, Illinois.

6 hard-boiled eggs, coarsely	2 tablespoons butter.
chopped.	1 tablespoon flour.
$\frac{1}{2}$ pint milk.	1 tablespoon anchovy sauce.
Pinch of cayenne.	

Rub butter and flour together; then pour over it slowly the boiled milk, add the sauce and cayenne, mix all, then add the chopped eggs, simmer 3 minutes. Serve on toast.

STEWED VEAL WITH TOMATOES.

Mrs. S. T. Robinson.

5 lbs. veal ham.	1 heaping cookspoon flour.
1 large cookspoon lard.	$\frac{3}{4}$ can tomatoes.

Brown flour and lard together in a pot; put in the meat, pour over it the tomatoes, strained through colander, add salt, a dash of red pepper and a pint of hot water, flavor with thyme. Cook $2\frac{1}{2}$ hours, having only enough liquor left for gravy when done. Serve with steamed rice.

TOMATO SAUCE.

Mrs. C. E. Bates, Omaha, Neb.

1 can tomatoes.	1 small onion.
3 or 4 cloves.	A little celery salt.

Cook, then strain. Thicken with flour and butter rubbed together, salt; add white and red pepper.

YORKSHIRE PUDDING.

E. L. Ives, Omaha, Neb.

1 pint milk.

3 cups flour.

3 eggs.

A pinch of salt.

Stir to a batter and pour into the pan under roast of beef $\frac{1}{2}$ hour before lifting. Serve separately.

YORKSHIRE PUDDING.

Mrs. Hatheway, Alton, Illinois.

Beat 3 eggs very light, add 1 scant teaspoon salt, 1 pint milk. Pour $\frac{1}{2}$ cup of this mixture on 2-3 cup flour and stir to a smooth paste, add remainder of mixture and beat well. Bake in a pan set under the beef which is roasting, so that the dripings from the beef may fall into it. Bake 45 minutes; cut into squares and serve as a garnish for the beef.

LIGHT DUMPLINGS.

Mrs. Taylor.

1 pint flour.

der.

 $\frac{1}{2}$ tablespoon shortening.Sweet milk to make a soft
dough.

1-3 teaspoon salt.

1 heaping teaspoon baking pow-

Mix quickly and lightly. Cut to proper size, form into balls deftly and steam on top of stewed chicken with only enough liquor to make steam but not boil up over the dumplings. Steam quickly 15 minutes.

EGG DISHES.

ITALIAN EGGS ON TOAST.

Mrs. E. W. Fiegenbaum.

Boil 8 eggs fifteen minutes; drop into cold water, then remove shells. Separate whites from yolks; chop whites and sieve the yolks. Prepare a cream dressing:

2 tablespoons butter, melted.	2 cups warm milk, or half cream
1½ tablespoons flour.	half milk.
A little pepper.	

Cook to a bubbling, stirring constantly. Then turn into this the chopped whites of eggs, and salt to taste. Have ready slices of toasted bread on hot platter. Place a portion of the dressing on each slice of toast. Sprinkle the sieved yolks over the top.

BAKED EGGS.

Mrs. Mary Haneline, Monticello, Illinois.

Bake in gem tins. Into each tin put 1 teaspoon butter, break into this an egg, pepper and salt and cover with cream, put into oven and bake.

BAKED EGG OMELET.

Mrs. H. H. Forman.

3 eggs, beaten separately.	½ cup flour.
Butter ½ size of egg.	1 small teaspoon salt.

Mix flour to smooth paste with a little milk. Beaten whites should be added last, and the butter melted in hot frying pan before omelet is turned in. Bake about 15 minutes in hot oven.

OMELET.

Mrs. Arthur Dyer.

- | | |
|----------------------------|---|
| 1 cup milk. | $\frac{1}{2}$ tablespoon melted butter. |
| 1 tablespoon flour. | A little salt. |
| 4 eggs, beaten separately. | |

Mix flour, milk, salt and yolks, stirring in whites last. Butter skillet, turn in mixture, cook on top of stove about 10 minutes; then set in oven to brown.

OMELET NO. 1.

Mrs. E. Forman.

Beat four eggs very light. Have ready a pan of hot butter, pour the beaten eggs into it and fry until a fine brown color on under side. Fold over and serve hot.

OMELET NO. 2.

- | | |
|-------------|-------------------------------|
| 4 eggs. | 1 tablespoon pounded cracker. |
| 1 cup milk. | 1 tablespoon flour. |

Double in four, or when egg is placed on griddle scatter a layer of finely chopped ham, veal, or cold chicken, and fold.

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CHAPTER III.

FISH.

"No fisher
But a well wisher
To the game. —Scott

PLANKED WHITEFISH.

Mrs. W. O. Paisley, Lincoln, Illinois.

Have an inch basswood or cottonwood board cut to a size a little larger than the fish. Use one that is well seasoned, and if the bass or cottonwood cannot be had, be sure to use a wood with no resin in it. Take a whitefish, clean and split it open; place on the plank, skin side down; season with salt and pepper, and baste with butter. Bake in moderate oven about 30 minutes. When done, garnish with creamed potatoes and again place in oven and brown, after which trim the edges with parsley and thin slices of lemon. Serve at once on the plank.

BAKED RED SNAPPER.

Mrs. S. T. Robinson.

Score a 4 pound fish an inch and a half apart; lay strips of bacon in the incissions. Spread over a tablespoon butter, add $\frac{3}{4}$ pint water and salt; bake on a cloth for convenience in removing from pan. Half an hour or 40 minutes should cook it. When done pour off liquor for sauce; if not $\frac{3}{4}$ pint, add water.

Sauce—Mix a tablespoon flour with a little of the liquor cooled; add balance and boil to thick cream; add a hard boiled egg, chopped, and a little parsley.

SALMON ON TOAST—A BREAKFAST DISH.

Mrs. W. O. Paisley, Lincoln, Illinois.

Have some squares of toast prepared on a platter; melt a tablespoon butter in a pan and stir in a tablespoon of flour and a pint of milk; when it begins to thicken, stir in a teacup of minced salmon; pour over the toast and serve warm.

BAKED FISH.

Mrs. J. W. Derr, Lincoln, Illinois.

A white, or any good sized fish 3 pounds or more, clean, rinse and wipe dry. Sprinkle salt and pepper inside and out. Make a dressing of $1\frac{1}{2}$ pints dry bread, moistened with tomato juice and one cup chopped celery. Fill the fish with dressing and sew or tie up. Flour slightly and lay on celery stalks and bits of butter and bake $1\frac{1}{2}$ hours in $1\frac{1}{2}$ pints water.

CODFISH BALLS.

Mrs. G. K. Pegram, Lincoln, Illinois.

Soak codfish over night. In the morning shred fine; pour on enough boiling water to cover; after boiling a few minutes drain and put on other hot water; cook $\frac{1}{2}$ hour; when done add $\frac{1}{2}$ pint milk, butter size of an egg, and a tablespoon flour mixed in the milk. When cold make into balls, roll in cracker or bread crumbs and brown in boiling lard.

FRIED OYSTERS.

Mrs. J. A. H., Paris, Ky.

Drain fine large oysters on a towel, season with salt and pepper and roll in cracker powder, first dipping them in well beaten egg. Have a frying pan of boiling lard and fry a pretty brown. Serve on dish garnished with parsley.

SCALLOPED OYSTERS.

Mrs. E. A. Keller.

Butter a deep baking dish; place upon the bottom a layer of oysters, sprinkle them with cracker crumbs until they are quite concealed, add a little pepper and salt and small bits of butter here and there. Add another layer of oysters and then more cracker crumbs and seasoning and so continue in alternation until dish is full, ending with crumbs. Moisten generously with milk; bake in quick oven and serve at once in baking dish.

OYSTER OMELET.

Mrs. H. F. Wakeman, Lincoln, Illinois.

Put about 25 oysters into a saucepan and cook slowly until the gills are curled, drain, saving the liquor; put a tablespoon butter into a saucepan; when melted add 1 tablespoon flour, $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper; measure liquor and add milk to make $\frac{1}{2}$ pint. Stir until thickened, add the oysters; make a plain omelet and pour upon it the oyster sauce. Serve at once.

BROILED MACKEREL.

Mrs. S. T. Robinson.

In the evening wash mackerel well in several waters and soak over night. In morning heat skillet well, use heaping tablespoon, half lard, half butter, when hot place mackerel in pan open side down. Turn two or three times until done. Serve with butter gravy in which it was cooked, poured over.

BROILED MACKEREL.

Mrs. H. H. Forman.

Soak over night with open side down. In morning, rinse and suspend, head down to drain. Place in wire broiler over a hot bed of coals, turning often. Remove to hot platter; season with pepper and butter and garnish with parsley.

DEVILED CRABS.

Mrs. J. F. Stillwell.

$\frac{1}{2}$ cup milk.	$\frac{1}{2}$ teaspoon lemon juice.
1 small can crab meat.	1 tablespoon butter.
$\frac{1}{4}$ teaspoon salt.	1 tablespoon flour.
Little nutmeg, mustard and pepper.	$\frac{1}{2}$ tablespoon chopped parsley.
	2 yolks of eggs, boiled hard.

To the hot milk and melted butter add the flour and cook two minutes; add crab meat, shredded, and the seasonings, lemon juice and yolks of eggs, sieved. Fill shells, cover with crumbs and butter, and bake in hot oven about 15 minutes or until brown. This fills 9 shells.

SALMON LOAF.

Mrs. I. C. Sanders.

1 can salmon.	1 egg.
6 crackers, rolled fine.	Salt.
$\frac{1}{2}$ cup milk.	

Pick the salmon apart well with a fork, add crackers, the egg well beaten; mix thoroughly, adding milk last; salt to taste. Mold into a loaf, dust with a portion of the rolled crackers, put small pieces of butter over top. Bake about 1 hour, using as little water as possible. Can be used for croquettes.

SALMON TURBOT.

Miss Carrie Wolf.

1 can salmon.	4 tablespoons melted butter.
1 cup bread crumbs.	Salt and pepper to taste.
4 eggs, well beaten.	

Stir all together, turn into greased pan and steam 1 hour. 4 tablespoons milk is a good addition.

Sauce—1 cup cream or milk, put on to boil and when boiling thicken with 1 tablespoon flour, wet with oil that is turned

from the fish when can is opened, 1 tablespoon melted butter, yolk of 1 egg; stir all together and put in the boiling milk. Then turn loaf on a platter and pour sauce over it.

GREEN PEPPERS STUFFED WITH SHRIMPS (Indian Style.)

Mrs. J. T. Keller, St. Louis.

8 green peppers.	1 tablespoon curry powder.
2 cups boiled rice.	2 tablespoons butter.
16 shrimps, peeled and broken into small bits.	$\frac{1}{2}$ cup chicken broth. 1 onion

Plunge the peppers into hot fat; let stand a moment or two, then remove and with a cloth rub off skin; cut around the peppers a little way from stems and take out the pieces with stems attached. Remove partitions and seeds, chop onion and pepper trimmings fine, discarding stems; let these cook with the curry powder and butter until well softened, but not browned. Add rice, shrimps and broth; mix thoroughly and use to fill the peppers, adding salt if needed; set peppers on rounds of toast in buttered gratin dish and let cook 10 or 15 minutes or until very hot.

SALMON CROQUETTES

Miss Alice Fangenroth.

1 pound salmon.	fine.
2 eggs, beaten light.	$\frac{1}{2}$ cup cracker crumbs.
2 potatoes, boiled and mashed	Salt and pepper to taste.

Roll in balls and fry like doughnuts. Good, very good.

SALMON LOAF.

Mrs. E. Safford.

1 can salmon.	Salt and pepper to taste.
3 eggs.	A little each of minced parsley, cayenne and lemon juice.
$\frac{1}{2}$ cup bread crumbs.	
$\frac{1}{4}$ cup melted butter.	

Flake the salmon, add beaten yolks of eggs and other ingredients and lastly the whites of eggs beaten stiff. Bake in hot oven $\frac{1}{2}$ hour; serve with drawn butter sauce to which add 2 hard boiled eggs.

SALMON PUDDING.

Mrs. O. T. Dunlap.

1 can salmon.	2 eggs, beaten.
$\frac{1}{2}$ teaspoon salt.	1 cup hot milk.
$\frac{1}{2}$ teaspoon pepper.	1 tablespoon butter.
1 cup bread crumbs.	

Remove all skin and bones from the fish. Rub it fine with potato masher; melt the butter in the milk; add seasoning and bread crumbs; mix with the fish, stir in eggs; steam 1 hour in buttered mold. Serve with a cream sauce to which a little chopped parsley and red pepper have been added.

SALMON LOAF.

Miss Katherine Pogue.

1 can salmon.	4 eggs, beaten very light.
Salt and pepper to taste.	4 tablespoons melted butter.

Stir all together, turn into a greased pan, and steam 1 hour.

Sauce—

1 cup cream (or milk).	1 tablespoon flour (wet with
1 tablespoon melted butter.	oil).
1 yolk of egg.	

Put milk on to boil, when boiling thicken with the flour, add butter and egg. Turn loaf on a platter and pour the sauce over it.

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CHAPTER IV.

SOUPS.

Soup meat should be put to cook in plenty of cold water and allowed to simmer, not boil. Take off scum as it rises.

NOODLES.

1 egg.

2 tablespoons water.

A pinch of salt.

Stir in all the flour it will take. Roll as thin as you possibly can; hang over a chair back on a napkin to dry; then roll up like a jelly roll and slice off as thin as a wafer.

NOODLE SOUP.

Mrs. F. A. Frorer, Jr., Lincoln, Illinois.

One egg, well beaten, mix with enough flour to make a stiff dough, roll as thin as possible; let dry 25 minutes; cut in strips 1 inch wide, lay strips one upon the other and cut as small as possible crosswise; stir into beef, veal or chicken broth. Boil 20 minutes; serve immediately. Try above once and you will try it again.

TOMATO SOUP.

Mrs. I. C. Sanders.

1 pint tomatoes.

3 pints milk.

2 large tablespoons butter.

1 level teaspoon soda.

Place milk in one vessel on stove, while tomatoes are cooking in another. When tomatoes are cooked add butter and cook a minute or two longer; stir in the soda and turn the whole immediately into the scalding milk. Test it, and if soup

tastes of the tomato acid, add more soda. Keep it at scalding point about 15 minutes—a longer time will not spoil flavor, in fact, it is very good warmed over. Strain before serving and season to taste.

TOMATO SOUP.

Mrs. E. Forman.

3 cups tomatoes.	1 quart milk.
1 small teaspoon baking powder.	

Rub tomatoes through sieve to remove seeds; boil and season, adding the baking powder. Boil milk separately. Put both together and pour over broken crackers in soup tureen.

TOMATO SOUP.

Mrs. N. E. Newman, Lincoln, Illinois.

$\frac{1}{2}$ can tomatoes.	1 teaspoon butter.
1 quart sweet milk.	$\frac{1}{2}$ teaspoon soda.
1 teaspoon salt.	Pinch pepper.

Put tomatoes into saucepan; when boiling add the soda; stir well, then add milk, salt, pepper, butter. Serve hot.

TOMATO SOUP.

Mrs. James E. Miller, Lincoln, Illinois.

1 pint cooked tomatoes.	1 teaspoon salt.
1 quart milk.	A little white pepper.
Butter size of an egg.	A little cayenne.
1 tablespoon flour.	

Rub tomatoes through a sieve; put on to heat in granite pan, heat milk in another pan; rub butter and flour to a smooth paste and add to milk, then the salt and pepper. When all is almost boiling, stir the tomatoes slowly into the milk, stirring constantly. Let come to a boil and serve with crackers.

CREAM OF CELERY SOUP.

Mrs. P. G. Daut, Lincoln, Ill.

Cut up a chicken and boil till tender, having sufficient liquor over it. Remove meat and add 3 sticks of chopped celery and boil till broth has a celery flavor. Then make a smooth paste by rubbing one tablespoon butter and 2 tablespoons flour and a half pint of milk and water; add to broth, add lump of butter, pepper and salt; then serve.

POTATO SOUP.

Mrs. Cora Britton, Lincoln, Ill.

Slice 4 medium sized potatoes, boiling till tender; mash and add 2 pints milk and $\frac{1}{2}$ pint cream, butter, salt and pepper. Let come to a boil and serve immediately.

VEGETABLE SOUP.

Mrs. W. D. Duff, Lincoln, Ill.

Put meat in cold water and boil 2 hours, salt, add 1 tablespoon barley, 1 tablespoon rice, $\frac{1}{2}$ can tomatoes; grind in meat grinder 2 medium sized potatoes, 1 large onion, 1 turnip, 1 carrot, $\frac{1}{4}$ head cabbage, 1 stalk celery, (use the dried leaves when celery is out of season), a sprig of parsley and add to the boiling stock. Just before serving slice in $\frac{1}{2}$ lemon.

CHICKEN SOUP.

Mrs. Arthur Quisenberry, Lincoln, Ill.

Cut the chicken as for frying; put in kettle with sufficient water to cover. Season to taste, and boil slowly until very tender. Remove chicken from broth, to the broth add enough water to make a quart; add 1 pint sweet milk. Take 2 tablespoons flour and stir in cold milk to make it like cream; beat until smooth and add to the boiling broth. Boil 2 minutes and send to table steaming hot.

OYSTER SOUP.

Mrs. J. E. Richards, Lincoln, Ill.

Put 2 pints milk in a double boiler; heat to the boiling point and season with salt, pepper and butter; add to the boiling milk $1\frac{1}{2}$ pints raw oysters, boil 3 minutes and serve.

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CHAPTER V.

VEGETABLES.

"Cheerful cooks make every dish a feast."

BOSTON BAKED BEANS.

Mrs. Abbie L. Greenwood.

Put 1 quart beans to soak over night. In the morning pour off the water and put in a crock or bean pot with a piece of pickle pork about 4 inches square. Cover with hot water and bake all day, or at least 10 hours, adding hot water as needed; lift the pork out an hour or two before serving. Put in a pie pan and let it fry out dry and crisp, pouring the fat on the beans. This makes the pork very palatable.

LADY'S CABBAGE.

Mrs. Travous.

Put 1 quart of chopped cabbage in a kettle of boiling water; add a teaspoonful of salt and boil 20 minutes. Drain, turn into a heated dish, pour over cream sauce and serve.

Cream Sauce for the Cabbage—Melt a tablespoonful butter, add a tablespoon flour, a half pint of cream or milk, stir continually until it boils, add $\frac{1}{2}$ teaspoon salt, a dash of pepper and it is ready to use.

DELMONICO BEETS.

Anonymous.

Boil nice red beets until tender. Let them stand in cold water; remove skins, cut into squares or any fancy shape; then place in a dish where they will keep warm and prepare a sauce:

1 tablespoon butter, melted.	$\frac{3}{4}$ cup hot water.
$\frac{1}{2}$ tablespoon flour.	$\frac{1}{2}$ cup vinegar.
$\frac{1}{2}$ cup sugar.	

Mix butter and flour, mix sugar, water and vinegar and add gradually to the butter, flour mixture. Let cook to a bubbling, stirring constantly. Pour over the beets and serve warm.

EGG PLANT, FRIED.

Anonymous.

Buy firm, glossy, medium-sized ones: Peel and cut in slices $\frac{1}{2}$ inch thick; sprinkle with salt; let stand 20 minutes, drain, dip in beaten eggs and flour and fry in boiling lard until brown.

POTATO CHIPS.

Mrs. Margaret Parker, Lincoln, Ill.

Peel carefully, cut very thin and dry well. Throw a handful at a time in kettle or pan of very hot lard, stirring with a fork that they may not adhere to each other or to the kettle. As soon as they become light brown and crisp, remove quickly with a skimmer and sprinkle with salt.

POTATOES AU GRATIN.

Miss Carolyn Manley, St. Louis.

Chop very coarsely cold cooked potatoes. For 1 pint potatoes, make $1\frac{1}{4}$ cups thin white sauce using

2 tablespoons butter.	1 teaspoon salt.
1 tablespoon flour.	$\frac{1}{8}$ teaspoon pepper.
$1\frac{1}{4}$ cups hot milk.	$\frac{1}{4}$ teaspoon celery salt.
1 tablespoon chopped cheese.	

Over the top lay 1 cup coarse cracker crumbs moistened with melted butter and seasoned with cheese to your liking. Bake in a moderately hot oven till well browned and hot through.

POTATO CROQUETTES.

Mrs. J. T. Keller, St. Louis.

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|----------------------------|--------------------------------|
| 3 good sized potatoes. | 2 whites of eggs, well beaten. |
| 1 tablespoon butter. | Salt and pepper. |
| 2-3 cup hot cream or milk. | Little grated nutmeg. |

Boil and mash potatoes, add other ingredients. Let cool slightly. Shape roll in egg and cracker crumbs and fry in plenty of hot lard.

POTATO CROQUETTES.

Mrs. Frank Stillwell.

- | | |
|--------------------------|--------------------------------|
| 1 quart mashed potatoes. | Season with salt, pepper and |
| 1 teaspoon sugar. | butter and a slight grating of |
| 2 eggs. | nutmeg. |
| ½ cup cracker crumbs | |

Beat potatoes, salt, pepper and butter to a cream, add eggs, well beaten, sugar, nutmeg and cracker crumbs. Let the mixture cool, then shape, dip in beaten egg, roll in crumbs and fry in hot lard.

SCALLOPED POTATOES.

Mrs. W. S. Potts, Pawnee, Neb.

Peel and slice potatoes as for frying. Put them into baking pan with enough sweet milk to cover potatoes; add butter or cream for seasoning and bake in oven. Do not salt until about done, then stir in salt and finish baking. (Salt causes milk to curdle.)

STUFFED POTATOES.

Mrs. E. A. Purchase, Omaha, Neb.

Select smooth potatoes; bake in the oven until mealy. Take out and cut an opening in the side, not quite around the potato,

carefully remove the inside without tearing the skin. Season with salt, pepper, some cream and plenty of butter. Refill skins; close up; place on a pan, put back into oven until very hot; then serve at once.

LYONNAISE POTATOES.

Mrs. Taylor.

Put $1\frac{1}{2}$ tablespoons butter in a frying pan. When melted add a scant tablespoon chopped onion; let it color slightly; then add two cupfuls cold boiled potatoes, cut into dice. Stir until the potato has absorbed all the butter and become slightly browned, then sprinkle with salt, pepper and a tablespoonful chopped parsley. Mix well and serve very hot.

SOUTHERN SWEET POTATOES.

Mrs. C. R. Lee, Omaha, Neb.

6 sweet potatoes, boiled.

1 cup brown sugar.

Butter size of egg.

$\frac{1}{2}$ cup water.

Cut potatoes in half, lengthwise. Make a syrup of the sugar, water and butter, and pour over the potatoes. Sprinkle sugar and small bits of butter over the top and bake in slow oven about an hour in buttered pudding dish.

STUFFED BAKED TOMATOES.

Mrs. J. F. Stilwell.

Take good sound tomatoes, cut the tops off just enough to scrape out the pulp, add to a part of the pulp fine bread crumbs, put a good tablespoonful butter in a pan, slice and brown an onion in the butter, remove from fire. Chop a little parsley, mix the crumbs, parsley, a little canned corn, salt and pepper and a little of the pulp to moisten well. Fill the tomatoes. Put in oven with a little water in pan, a little butter on each and bake slowly until skins wrinkle. Chopped meat or chicken may also be added.

STUFFED EGG PLANT.

Mrs. S. T. Robinson.

Cut a small egg plant in half, lengthwise, and dig out the white part, without breaking the shell. Boil until tender in slightly salted water, when tender, drain, mash, add $\frac{1}{2}$ cup toasted bread crumbs, butter size of an egg, season with white pepper, more salt if needed and a dash of chopped onion. Fill the half shells with this mixture and bake 20 minutes. Serve in the shells.

PEAS AND NOODLES.

Mrs. W. S. Potts, Pawnee, Neb.

Cook peas until tender, then add noodles which will cook in ten or fifteen minutes.

Noodles—Beat well one egg, add a pinch of salt and as much flour as can be stirred into the egg. Roll out dough just as thin as possible; then roll as you would a piece of paper beginning at end cut into thin strips. Shake together with a little flour. Have plenty of water in peas so noodles will cook nicely.

FRIED SQUASH.

Mrs. W. S. Potts, Pawnee, Neb.

Hubbard, or any hard shelled yellow squash, is best to fry. Slice $\frac{1}{4}$ inch thick and peel off the rind. Sprinkle with salt, pepper and sugar, dip in flour and fry until tender and brown in hot lard.

ESCALLOPED CORN (OR TOMATOES.)

Mrs. Mary Wyatt, Lincoln, Ill.

1 can corn.

1 pint sweet milk.

6 crackers, rolled.

Butter size of an egg.

Salt.

Pepper.

Lay a part of the corn in baking dish; sprinkle with salt, pepper and part of the butter; then a layer of crumbs, more corn, etc., until all are used. Bake 20 minutes; then set up to brown. Tomatoes may be substituted for corn in same way by leaving out the milk.

CANNED CORN.

Mrs. W. S. Potts, Pawnee, Neb.

9 cups corn.	1 cup best salt.
1 cup granulated sugar.	1 cup water.

Cook all together and can in glass jars while hot. When wanted for use soak in water till corn tastes fresh; then cook and season any way desired.

CORN CROQUETTES.

Mrs. C. C. Corbett.

1 can corn.	2 eggs.
4 tablespoons cream or milk.	2 dozen soda crackers, rolled
Salt to taste.	fine.

Mix and shape with floured hands into oblong cakes, and fry in hot lard. Serve with napkin on dish.

MACARONI CROQUETTES.

Miss Carrie Wolf.

Boil macaroni rather dry. Put in sauce pan

1 tablespoon butter.	1 cup milk.
1 tablespoon flour.	

Put on to boil and when thick add 1 beaten egg, stir in the macaroni with 1 tablespoon grated cheese and a little salt; let cool, make into croquettes; roll in egg, then in cracker crumbs and fry in butter.

Sauce—1 pint stewed tomatoes, run through sieve to remove seeds, melt 1 tablespoon butter, add to it 1 tablespoon flour,

mix until smooth, add to tomatoes and stir continually until it boils, add salt and pepper. Place croquettes on platter and pour sauce around them.

MACARONI WITH TOMATO SAUCE.

Mrs. William Ahrens.

1 1-3 quarts water.

$\frac{1}{2}$ lb. macaroni.

3 tomatoes.

1-3 cup butter.

Boil the water, salted to taste, add the macaroni and the tomatoes, mashed fine. Boil hard for an hour, then add the butter; set back and let it steep 15 or 20 minutes, and serve.

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CHAPTER VI.

SALADS.

Salads should be served the day they are prepared. Vegetable salads should be stirred as little as possible, that their freshness may be preserved.

To crisp lettuce, cabbage and all vegetables used for salads, put in ice water for two hours before using.

To cut celery, turkey, chicken, and meats of all kinds it is preferable to use sharp shears.

WALDORF ASTORIA SALAD.

Mrs. B. R. Bonnell, Loveland, Colorado.

- | | |
|-----------------------------------|---------------------------------|
| 1 quart apples, cut in small dice | small pieces. |
| shaped pieces. | 1 teacup of English walnuts. |
| 1 large cup pineapple canned | 1 teacup of preserved cherries. |
| pineapple can be used), cut in | 1 teacup of oranges. |

Mix all together and stir in salad dressing, sweetened to taste. Apples must not be cut until ready to mix with other ingredients as they will turn brown.

WALDORF OR NUT SALAD.

Mrs. W. A. Pegram, Lincoln, Ill.

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|--|-------------------------|
| 1 cup English walnuts or almonds, chopped. | 1 cup apples, cut fine. |
| | 1 cup celery, cut fine. |
| 1 cup salad dressing. | |

Just before serving, place some salad dressing, into which a cup of whipped cream has been lightly stirred on top of the salad.

BEAN SALAD.

Mrs. J. F. Stilwell.

Equal parts red California beans and cut celery; mix with mayonnaise. Serve ice cold on lettuce leaf.

POTATO SALAD.

Mrs. Dinning, Omaha, Neb.

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|------------------------|-----------------------|
| 4 good sized potatoes. | 1 apple. |
| 6 hard-boiled eggs. | 1 small bunch celery. |
| 1 small onion. | |

Chop potatoes rather fine, eggs coarse; mince onion and cut in celery and apple. Salt and pepper and mix with plenty of boiled salad dressing. Add a good dash of paprica over the top.

SWEET-BREAD SALAD.

Mary E. Bonner, (Intelligencer.)

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|-----------------------|------------------|
| 2 pairs sweet-breads. | 3 stalks celery. |
| 1 can mushrooms. | |

Boil sweet-breads dry and cut in small pieces; wash and dry celery, cut in small pieces. Boil mushrooms, dry and mix all together with Mayonnaise dressing:—

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| 2 hard-boiled eggs. | $\frac{1}{2}$ teacup vinegar. |
| 1 teaspoon salt. | 1 raw egg, well beaten. |
| 1 teaspoon pepper. | 3 teaspoons oil or butter. |
| 1 teaspoon French mustard. | 2 teaspoons white sugar. |

CHICKEN SALAD.

Mrs. L. M. Armstrong.

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|---------------------------------------|---------------------|
| 1 pound white meat turkey or chicken. | 1 head celery. |
| | 3 eggs (yolks). |
| 2 tablespoons mustard. | Butter size 2 eggs. |
| 1 cup vinegar (small). | |

Chop meat and celery together; put the yolks of eggs, mustard, butter and vinegar on stove; let them thicken to a cream.

add a little salt and pepper and pour dressing over salad just before serving.

MEXICAN SALAD.

Mrs. June Sallee, Litchfield, Illinois.

½ dozen ripe tomatoes.	½ green mango pepper, with-
3 medium sized onions.	out seeds.
2 or 3 stalks of celery.	

Chop coarse, and season with salt, pepper and vinegar to taste. Chill and serve with ice.

APPLE AND CELERY SALAD.

Mrs. James Stallman.

Peel and cut firm, ripe apples into dice of uniform size; cut crisp celery into half inch bits. To 2 cups celery add 2 cups apples, season with a little salt and stir into the mixture a mayonnaise dressing. Put into salad bowl lined with crisp lettuce leaves. Pour mayonnaise dressing over the top and serve.

FRUIT SALAD.

(Will Keep Several Days.)

Emma R. Humphrey, Lincoln, Illinois.

1 can Wedding Ring pineapple	2 bananas, sliced.
and 4 oranges, chopped fine.	3 bunches white grapes.

Make into jelly by directions, ½ package Knox's gelatine, using juice of the oranges and pineapple and of 2 lemons. Let cool and pour over the fruit. Stir occasionally.

PORK SALAD.

Mrs. F. Y. Ferree.

Boil a lean piece of pork, run it through meat grinder, cut a pickle up fine and mix with the pork. Make a dressing with

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| 2 eggs. | Butter size of walnut. |
| 1 tablespoon sugar. | Salt, pepper and prepared mustard. |
| 1 tablespoon vinegar. | |

Pour over meat.

SALMON SALAD.

Mrs. E. K. Knollenberg.

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|---------------------|---------------------------|
| 1 can salmon. | 2 large cucumber pickles. |
| 3 hard-boiled eggs. | 1 bunch celery. |
| 1 cup cabbage. | Salt and pepper. |

Remove bones in salmon. Chop all ingredients fine and pour over all a mayonnaise dressing.

SALMON SALAD.

Mrs. Geo. D. Shaffer.

Remove the salmon carefully from a 1 lb. can and garnish with lettuce. Make a dressing with

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| 1 small cup vinegar. | Butter $\frac{1}{2}$ size of an egg. |
| 1 teaspoon mustard. | $\frac{1}{2}$ teaspoon salt. |
| 1 teaspoon sugar. | 2 eggs. |

Cook until it rises as a cream; never let it boil. When cold add $\frac{1}{2}$ cup cream and serve.

SALMON SALAD.

Mrs. H. J. Springer.

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| 1 can salmon. | 6 hard-boiled eggs |
| 2 bunches of celery. | 9 cucumber pickles. |

(All chopped fine).

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| 6 crackers, rolled fine. | $\frac{1}{2}$ teacup tomato catsup. |
| 1 pint mayonnaise dressing. | Pinch of cayenne pepper. |
| Small teaspoon salt. | $\frac{1}{2}$ teaspoon pepper. |

If salad is not soft enough, add vinegar.

SALAD DRESSING.

Mrs. B. R. Bonnell, Loveland, Colo.

1 tablespoon Coleman's mustard	$\frac{1}{2}$ teaspoon salt.
1 tablespoon sugar.	Yolks of 3 eggs.
Butter size of walnut.	$\frac{1}{2}$ cup vinegar.

Mix mustard, sugar and salt, add water to make smooth paste, add the yolks, well beaten, then butter and vinegar. Cook in double boiler until it thickens like custard. Remove and let it get cold before using. To one cup cream whipped until stiff, add above mixture to suit taste. Then pour over any kind of salad and mix gently.

Must be sweetened when used for Waldorf Astoria Salad.

MAYONNAISE DRESSING.

Mrs. J. T. Keller, St. Louis.

First of all, have all ingredients and the bowl and spoon, ice cold.

1 level teaspoon salt.	2 tablespoons lemon juice.
$\frac{1}{2}$ teaspoon onion juice	2 tablespoons vinegar.
Dash of red pepper.	1 cup whipped cream.
2 yolks of eggs.	$\frac{3}{4}$ pint oil.

Mix dry ingredients and add to egg yolks, beat well and drop at a time, add the oil, stirring vigorously to blend mixture. When oil is all in add vinegar, lemon juice and onion. Just before using beat in the whipped cream. If you like, a level teaspoon powdered sugar may also be used.

MAYONNAISE DRESSING WITHOUT OIL.

Mrs. W. A. Richardson.

1 egg, or yolks of 2 or 3 eggs, well beaten.	1 teaspoon mustard.
1 tablespoon sugar.	1 teaspoon flour.
1 cup vinegar, weakened to taste.	Pinch of salt.
	Pinch of cayenne.
	Butter size of a walnut or more.

Stir constantly until cooked. When yolks of several eggs are used, the flour is not needed. When ready for use, add cream, sweet or sour.

SALAD DRESSING.

Mrs. J. T. Keller, St. Louis.

4 tablespoons butter.	$\frac{1}{2}$ teaspoon salt.
1 tablespoon flour.	1 teaspoon dry mustard.
1 tablespoon sugar.	$\frac{1}{2}$ cup vinegar.
1 cup milk.	3 eggs.
A speck of cayenne.	

Let butter get hot, add flour and stir until smooth, being careful not to brown, add milk, stir and boil in double boiler.

Beat eggs, salt and mustard; add vinegar, and stir into boiling mixture. Continue stirring until it thickens. When cold bottle. When you use it add juice of $\frac{1}{2}$ lemon and whipped cream.

SALAD DRESSING.

Miss Nona Barnsback.

$\frac{3}{4}$ cup vinegar.	1 cup sugar.
$\frac{1}{2}$ cup butter.	1 cup cream.
8 yolks of eggs.	1 tablespoon salt (level).
1 tablespoon flour.	2 tablespoons mustard.

Heat vinegar and butter. Mix the other ingredients together, then pour hot vinegar over them. Return to stove and let cook long enough to set the eggs. If too thick, thin with cream.

CHICKEN SALAD DRESSING.

(For Small Amount.)

Mrs. Abbie L. Greenwood.

2 eggs.	1 tablespoon corn starch.
$\frac{1}{2}$ cup vinegar.	Salt, pepper and mustard to
1 tablespoon sugar.	taste.

Beat all together except whites of eggs and boil until thick. Add well beaten whites last and mix with chopped chicken and celery.

SALAD DRESSING.

Mrs. E. W. M.

1 egg.	1 tablespoon sugar.
$\frac{1}{2}$ cup vinegar.	1 teaspoon butter.
Little pepper.	$\frac{1}{4}$ teaspoon ground mustard.

Beat until well mixed; then boil to thicken.

MUSTARD DRESSING FOR POTATO SALAD.

Mrs. William Ahrens.

1 teaspoon sugar.	1 teaspoon mustard.
1 teaspoon butter.	Yolk of 1 egg.
1 teaspoon flour.	2-3 cup vinegar.

Boil all together, stir briskly to keep smooth, thin with cream or milk.

CREAM DRESSING.

Mrs. O. T. Dunlap.

$\frac{1}{2}$ teaspoon salt.	$\frac{3}{4}$ cup cream.
1 teaspoon flour.	1 teaspoon mustard.
2 egg yolks.	2 tablespoons sugar.
$\frac{1}{4}$ cup vinegar.	2 tablespoons butter or olive oil.

Mix the dry ingredients with the butter, add yolks, with cream and vinegar, cook over hot water until it thickens and strain.

SALAD DRESSING.

Mrs. W. D. Harnist.

2 yolks of eggs.	1 tablespoon butter.
$\frac{1}{2}$ scant teaspoon pepper.	1 teaspoon salt.
4 tablespoons vinegar.	2 tablespoons sugar.

Beat yolks thoroughly and put them in a bowl with the butter, set in a pan of hot water and stir until blended, then add vinegar, then sugar, salt and pepper. Mustard also if desired. When cold mix with cabbage. By placing rings of red sweet pepper on salad a dish both pretty and palatable is made.

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CHAPTER VII.

PICKLES.

"Let your moderation be known to all men."—Phil. 4:5.

"LAST OF SUMMER" PICKLE.

Mrs. E. J. Jeffress.

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|--------------------------------|------------------------------------|
| 4 bunches celery. | 1 large or 2 small cauliflower. |
| 1 peck green tomatoes. | 1 quart lima beans, cooked and |
| 3 pints small white onions. | left whole. |
| 100 small cucumber pickles. | $\frac{1}{2}$ gallon string beans. |
| 6 or 7 small green muskmelons. | 3 red peppers. |
| 1 large or 2 small cabbage. | |

Cut all into small pieces, salt well and let stand over night. Next morning, drain well and pour over just vinegar enough to cook it in, then drain this off and add the following dressing and cook for a short time, then seal:

Dressing:—

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|----------------------------------|---|
| 1 $\frac{1}{2}$ cups flour. | 1 tablespoon ground mustard. |
| 1 tablespoon white mustard seed. | 4 cups sugar. |
| 1 tablespoon black mustard seed. | 1 scant tablespoon turmeric, to color dressing. |
| 1 tablespoon celery seed. | 2 quarts vinegar. |

Cook well and stir constantly to prevent burning.

SWEET PICKLE PEACHES.

Mrs. F. J. Barnett.

- | | |
|-----------------------------|---------------------------------|
| 7 lbs. fruit. | 1 tablespoon each whole cloves, |
| 3 $\frac{1}{2}$ lbs. sugar. | cinnamon and grated nutmeg. |
| 1 quart best vinegar. | |

SWEET PICKLE OR SPICED PEACHES.

Miss Chapman, Mrs. Stillwell, Mrs. Taylor.

1 pint vinegar.	broken cinnamon, and grated
7 pounds peaches.	nutmeg, tied in cheese cloth
3 pounds sugar.	and boiled in the vinegar and
1 tablespoon each whole cloves,	sugar.

Pour the boiling syrup over the fruit packed in jar. Miss one day and scald again. After this miss two mornings and scald, repeating until the ninth morning. The last time heat the peaches in syrup until scalding hot, remove to jar and reduce syrup to proper quantity by boiling. Cover with plate, weighted, to keep fruit under syrup.

GREEN TOMATO PICKLES.

Mrs. N. O. Nelson.

1 peck green tomatoes.	1 tablespoon cinnamon bark.
6 large onions.	1 tablespoon whole cloves.
$\frac{1}{4}$ lb. mustard seed.	1 tablespoon allspice.
Vinegar.	1 tablespoon ground ginger.
4 lbs. brown sugar.	$\frac{3}{4}$ tablespoon red pepper.
1 tablespoon ground mustard.	

Slice tomatoes and onions; sprinkle salt over each layer and allow to stand over night. Drain off juice next morning and boil in 1 quart vinegar and 2 quarts water for 20 minutes. Pour off this liquor; take 3 pints vinegar, add the sugar and spices shown above; boil slowly 15 minutes; take out most of the onions before boiling the first time. If possible, add 3 or 4 sweet green peppers, cut fine. If there is finally a surplus of liquid, reduce by boiling. This pickle will keep in open air; simply tie cover over top.

CHILI SAUCE.

Mrs. J. F. Stillwell.

Take 2 quarts ripe tomatoes, 4 large onions and 4 red peppers, chop together, then add 2 cups vinegar, 5 or 6 table-

spoons dark brown sugar, 2 tablespoons salt, 2 teaspoons each ground cloves, ground cinnamon, allspice and nutmeg; boil together until thick. Bottle and seal for use.

CHILI SAUCE.

Mrs. John D. Manley, St. Louis.

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| 30 large ripe tomatoes. | 10 large green peppers. |
| 8 very large onions. | 8 tablespoons granulated sugar. |
| 4 teaspoons ground allspice. | 4 tablespoons salt. |
| 4 teaspoons ground ginger. | 8 cups vinegar. |
| 4 teaspoons ground cinnamon. | |

Scald, peel and slice tomatoes fine, also slice peppers and onions. Mix all together, except vinegar. Boil 20 minutes; then add vinegar and boil and stir from one to two hours. Excellent.

CHILI SAUCE.

Mrs. M. Roa.

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|----------------------------|------------------------------|
| 2 quarts ripe tomatoes. | 4 cups vinegar. |
| 4 red peppers. | 2 teaspoons each ground |
| 3 tablespoons brown sugar. | cloves, ginger, allspice and |
| 2 tablespoons salt. | nutmeg. |
| 4 large onions. | |

Boil all together one hour and bottle for use after straining through a sieve or coarse netting. Is equal to famous Worcestershire.

PICKLED TOMATOES.

Mrs. F. J. Barnett.

- | | |
|---------------------------|------------------------|
| 1 peck green tomatoes. | 1 tablespoon cloves. |
| 6 green peppers. | 1 tablespoon allspice. |
| 1 cup grated horseradish. | 4 onions. |
| 1 tablespoon cinnamon. | 1 cup salt. |

Chop tomatoes, onions and peppers, sprinkle the salt over

them and let stand over night; next day drain off the water, add the horseradish and spices; cover with vinegar and scald thoroughly.

CHOPPED PICKLE.

Mrs. James E. Tunnell.

Mrs. James B. Dale.

Chop separately—

1 dozen cucumber pickles.

1 quart onions.

½ peck green tomatoes.

1 dozen green peppers (seeds out).

1 large head cabbage.

Put in salt over night.

Dressing:—

15 cents dry mustard.

4 quarts good vinegar.

10 cents white mustard seed.

2 lbs. brown sugar.

5 cents celery seed.

A little salt.

5 cents turmeric.

Let it boil, then put in vegetables and cook 2 hours. Put in self sealers and it will keep several years.

CHOPPED PICKLE.

Mrs. E. W. M.

1 large or 2 small cabbages.

2 dozen large onions.

8 green bell peppers.

1 peck green tomatoes.

3 red bell peppers.

1 tablespoon ground pepper.

5c white mustard seed.

1 tablespoon whole cloves.

5c celery seed.

1 tablespoon ground mustard.

1½ lbs. light brown sugar.

Chop or grind the tomatoes, cabbage and onions, sprinkle with handful or two of salt and let drain over night; seed the peppers and let them lie in slightly salted water a few hours. Then chop or grind and add to above. Press out all moisture possible, put into preserving kettle, cover with vinegar and boil 2 hours. Ten cents worth of turmeric gives a nice color.

PICKLES.

Mrs. Geo. A. Lytle, Springfield, Illinois.

For every 100 pickles, washed clean, use 1 pint of salt; let stand 30 hours in salt water, then drain, wash and put into glass jars. Put vinegar on stove to heat. To 100 pickles use

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|--------------------------------|-----------------|
| 1 teaspoon whole black pepper. | A little dill. |
| 1 teaspoon whole cloves. | Sugar to taste. |
| 1 teaspoon whole allspice. | |

Tie in bag, put into vinegar and boil 10 minutes; after you get pickles in jars, put in a few whole spice, some red peppers and cinnamon sticks and pour the hot vinegar over the pickles and seal. Put horseradish in if you wish; it helps keep the vinegar. Use enough hot diluted vinegar to fill jars full.

MIXED PICKLES, (FINE.)

Mrs. E. F. Knollenberg.

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|--------------------------|----------------------|
| 1 pint celery. | 24 cucumbers. |
| 1 quart onions. | 6 green peppers. |
| 2 quarts green tomatoes. | 2 heads cauliflower. |
| ½ pound salt. | 2 quarts cold water. |

Let stand over night, scald and drain, cover with vinegar. Mix 1 cup sugar, 2 tablespoons flour, ¼ lb. mustard, 1 oz. tumeric, rubbed to a paste with vinegar, pour into the pickles and cook until thick.

CANTALOUPE PICKLES.

Mrs. Sarah R. Springer.

Take large cantaloupes; pare and cut in slices; cover with vinegar and let them stand 24 hours. Measure off the vinegar, leaving out one quart. To each quart of vinegar remaining add 3 lbs. brown sugar, 1 oz. cloves, 1 oz. stick cinnamon and a small proportion of mace. Boil vinegar, sugar and spices together, remove the scum, then drop the fruit in and boil 20 minutes for 3 successive days.

TOMATO CATSUP.

Mrs. E. C. Springer.

1 peck tomatoes.	$\frac{1}{2}$ lb. salt.
1 oz. black pepper.	2 oz. allspice.
$\frac{1}{4}$ oz. cayenne.	$\frac{1}{2}$ oz. cloves.
1 middle size box mustard.	2 large onions.
1 quart good apple vinegar.	1 lb. brown sugar.

Boil all except the vinegar 3 hours. Add vinegar. Bottle and seal. Fine.

TOMATO CATSUP.

Mrs. W. H. Hall.

$\frac{1}{2}$ bushel tomatoes.	1 quart vinegar.
$\frac{1}{2}$ lb. fine salt.	$\frac{1}{2}$ dozen peach leaves.
1 oz. cayenne pepper.	$\frac{1}{4}$ lb. pepper corns.
1 oz. cloves.	$\frac{1}{4}$ lb. allspice corns.
2 boxes Coleman's mustard.	2 lbs. brown sugar.
6 good sized onions.	Cinnamon, 5c.

Boil all together three hours, when cool strain, bottle and seal. Will make six quarts.

TOMATO CATSUP.

Mrs. L. M. Armstrong.

1 peck tomatoes.	1 tablespoon black pepper.
2 good sized onions.	2 tablespoons cloves.
2 or 3 red peppers.	2 tablespoons allspice.
and laurel leaves.	2 tablespoons salt.

Tie all the spices, unground, in a bag and put into catsup when it begins to boil. When almost done add a pint of vinegar.

GRAPE CATSUP.

Miss Alice Fangenroth.

5 lbs. grapes.	2½ lbs. sugar.
1 tablespoon pepper.	1 tablespoon cloves.
1 tablespoon allspice.	1 tablespoon cinnamon.
1 pint vinegar.	½ tablespoon salt.

Stew the grapes over slow fire until soft, strain through a sieve, add other ingredients and boil until thick. Put up in pint jars.

GOOSEBERRY CATSUP.

Mrs. E. Forman.

9 lbs. gooseberries.	1 tablespoon cloves.
1 pint vinegar.	1 tablespoon cinnamon.
2 grated nutmegs.	1 tablespoon allspice.
6 lbs. brown sugar.	

Boil two hours.

PICKLES.

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CHAPTER VII.

PIES.

"What moistens the lip, what brightens the eye
What calls back the past like the rich pumpkin pie."

—Whittier.

CHOCOLATE PIE.

(As made by a Virginia "Mammy" for the Children's Birthdays.)

Mrs. J. F. Boyd, Shelbyville, Tenn.

1 cup sugar	½ cup flour.
½ cup grated chocolate.	1 cup boiling water.
Butter size of egg.	2 eggs.
2 teaspoons vanilla	

Line a dep pie pan with rich crust and bake in quick oven. Sift together thoroughly the flour and sugar, turn into a stew pan and add the chocolate and butter. Pour over this the boiling water and stir until smooth, add well beaten yolks of the 2 eggs and after it has cooked smooth and glossy, add the vanilla, remove from fire and pour into crust. Have ready a meringue made of the 2 whites beaten very stiff with 2 rounded tablespoons sugar added. Spread over pie and bake in an oven so moderate that it will take 20 or 30 minutes to brown nicely. Serve when quite cold.

CHOCOLATE PIE.

Mrs. B. R. Burroughs.

½ cup chocolate (grated).	1 cup sugar.
1 cup milk.	2 eggs.
2 tablespoons cornstarch.	1 tablespoon vanilla.
Butter size of an egg.	

Place milk in double boiler to heat with grated chocolate. Beat the yolks of eggs, add sugar, a pinch of salt and the corn starch, mix these, and add to the milk. When thickened, pour into the crust spread with a meringue made with the whites of eggs mixed with 2 tablespoons powdered sugar. Brown a little in slow oven.

CREAM CHERRY PIE.

Mrs. J. F. Stillwell.

- | | |
|--|-------------------------|
| 1 cup sugar. | Few bits butter on top. |
| 2 heaping tablespoons sifted
flour. | 1 cup milk. |

Fill the pie plate which has been covered with pastry about level with cherries. Mix sugar and flour dry, then add the milk, stir smooth and pour over the cherries. Distribute the bits of butter over all and bake without top crust.

MOLASSES PIE.

Mrs. W. A. Richardson.

- | | |
|----------------------------|--------------------|
| 3 eggs, beaten separately. | 1 cup white sugar. |
| 1½ tablespoons butter. | 1½ cup molasses. |
| 1 tablespoon vinegar. | ½ nutmeg. |

STRAWBERRY SHORTCAKE.

Mrs. E. J. Jeffress.

- | | |
|-----------------------------|------------------|
| 2 scant cups flour. | ½ teaspoon salt. |
| 1 full tablespoon lard. | 1 egg. |
| 1 full tablespoon butter. | Milk. |
| 2 level teaspoons B powder. | |

Mix baking powder and salt into flour, rub in butter and lard, beat the egg in a teacup and fill cup with milk, then add this to flour to make a soft dough. Divide in two parts, roll thin and spread with soft butter. Place the 2 together and bake. When done, split open and spread the sweetened fruit. Serve with cream.

BANANA PIE.

Mrs. J. E. Hillskotter.

Bake a crust, slice into it 2 or 3 bananas, over which pour a boiled custard made of

- | | |
|--------------------------|----------------------------|
| 1 pint milk. | 2 yolks of eggs. |
| $\frac{1}{2}$ cup sugar. | 1 heaping tablespoon corn- |
| Vanilla flavor. | starch. |

Cover pie with beaten whites of the eggs and set in oven to brown. Let custard cool before pouring over bananas.

APPLE OR PEACH CUSTARD PIE.

Miss Alice Fangenroth.

Line a pie pan with good crust, put into it 2-3 cup sugar, mixed well with 2 tablespoons flour. Now slice the apple or peach into this and sprinkle a little sugar on top, add 2 tablespoons water and bake three quarters of an hour.

CRANBERRY PIE.

Mrs. J. D. Manley, St. Louis, Mo.

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|-------------------------------------|----------------------|
| 2 cups chopped cranberries. | 1 cup raisins. |
| $\frac{1}{2}$ cup granulated sugar. | 2 tablespoons flour. |
| $\frac{1}{2}$ cup water. | 1 egg. |

Mix these together. Line a pie plate with rich crust, fill and cover with top crust and bake in slow oven.

PUMPKIN PIES.

Mrs. Frank Stillwell.

- | | |
|----------------------------------|--------------------------------|
| 1 $\frac{1}{2}$ cups pumpkin. | 1 teaspoon cinnamon. |
| 1 cup milk. | $\frac{1}{4}$ teaspoon salt. |
| $\frac{1}{2}$ cup sugar. | $\frac{1}{2}$ teaspoon nutmeg. |
| 1 teaspoon flour. | 2 eggs, slightly beaten. |
| $\frac{1}{4}$ teaspoon B powder. | |

Makes two pies.

*dash of cloves
" of ginger*

PIE CRUST, (One Pie.)

Mrs. B. D. Berry, Chester, Pa.

- | | |
|--------------|------------------|
| 1 cup flour. | ¼ teaspoon salt. |
| ½ cup lard. | |

Mix very deftly with ice cold water. Bake in quick oven.

MINCE MEAT.

Mrs. J. T. Crocker

- | | |
|------------------------------|-------------------------------------|
| 12 lb. beef, neck preferred. | 8 lbs. currants. |
| 7 lbs. white suet. | 2 heaping tablespoons black pepper. |
| 4 large nutmegs, grated. | 3 tablespoons ground cloves. |
| 1 tablespoon ground ginger. | 3 tablespoons ground cinnamon. |
| 6 lbs. "C" sugar. | 1½ gallons sweet cider. |
| 10 lbs. raisins, seeded. | |

Twice as many chopped apples as both meat and suet. Put cider in large vessel, add apples and cook until soft; mix other ingredients well, and pour over this the cooked apples, mix thoroughly, and either put away in self sealing jars or pack in open jars, covering top with paper dipped in whisky. Will keep until late spring. Above makes 8 gallons.

CREAM PUFFS.

Mrs. A. L. Brown.

Mrs. Travous.

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|------------------------|--------------|
| 1 large cup hot water. | 1 cup flour. |
| ½ cup butter. | 4 eggs. |

Boil water and butter, stirring in the flour during the boiling. Set aside and when cool stir in 4 eggs, one at a time without beating; drop on tins quickly and bake in fairly hot oven. When baked, fill with whipped cream or a filling made by beating together.

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|----------------------------------|---------------|
| 3 tablespoons flour. | ing to taste. |
| • ½ cup, or more, sugar, accord- | 1 egg. |
- and stir into ½ pint boiling milk. Flavor to liking.

CREAM PUFFS.

Mrs. Margaret J. Springer.

1 cup water.	3 eggs.
$\frac{1}{2}$ cup butter.	1 cup flour.

Let water come to a boil, then stir in flour, dry.

When cool, so as not to cook the eggs, stir in 3 well beaten eggs. Then drop on greased pans and bake twenty-five minutes.

Cream Filling:—

$\frac{3}{4}$ cup sugar.	1 cup milk.
1 heaping tablespoon corn-starch.	1 egg.
	1 teaspoon vanilla.

To the boiling milk, add cornstarch dissolved in a little milk, the egg and sugar and boil. Add vanilla when done.

LEMON TURNOVERS.

Mrs. E. H. Wood, Omaha, Neb.

2 cups chopped raisins.	2 cups sugar.
$\frac{1}{2}$ cup cracker crumbs.	2 tablespoons water.

Grated rind of one and juice of 2 lemons. Stir all together and let stand overnight, or any length of time before baking in the pie crust.

LEMON PIE (For Two Pies.)

Mrs. B. R. Bonnell, Loveland, Colo.

1 2-3 cups boiling water.	5 eggs, saving out whites of 3.
$1\frac{1}{2}$ tablespoons flour.	$1\frac{1}{2}$ cups sugar.

Juice and grated rind of 1 large lemon. Mix flour into a smooth paste with cold water to which add the boiling water. Bake in moderate oven. When done spread over top of pies the whites of eggs, well beaten, to which add 5 tablespoons sugar. Let stand in oven with door open 20 to 30 minutes until brown.

LEMON PIE.

Mrs. G. B. Crane, Chicago.

- | | |
|----------------------|----------------------------|
| ½ cracker. | Juice and grated rind of 1 |
| 2 eggs. | lemon. |
| 1 cup water. | 1½ cups sugar. |
| 2 tablespoons flour. | |

Mix these well and fill pie crust and bake. When done beat the whites stiff, add a little powdered sugar and spread on top; then return to oven to give it a light brown.

LEMON PIE MADE WITH MILK.

Mrs. B. R. Burroughs.

- | | |
|---------------------|-------------------------|
| 1 cup milk. | 2 tablespoons flour. |
| 1 cup sugar. | A pinch of salt. |
| 2 yolks of eggs. | Butter, size of an egg. |
| 1 good sized lemon. | |

Put the milk in a double boiler to heat. Beat yolks of eggs, add sugar, salt, flour and juice of the lemon, with a little of the grated rind. Add this to the milk. When thick, pour into the crust, and over this spread the meringue made from the whites of the 2 eggs, sweetened with 2 tablespoons powdered sugar.

LEMON PIE.

Mrs. Clare Prickett Jones

- | | |
|------------------------------|----------------------------|
| 1 cup cold water. | 1 teaspoon butter. |
| 2 yolks of eggs. | Grated rind and juice of 1 |
| 2 heaping tablespoons flour. | lemon. |
| 1 cup white sugar. | |

Bake the crust first, then fill with above mixture, which has been cooked to a thick paste. Beat the whites of eggs to a froth with 2 tablespoons sugar. Return to oven and bake a light brown.

LEMON PIE.

Mrs. Abbie L. Greenwood.

- | | |
|------------------------------------|----------------------------------|
| 2 cups sugar. | 1 tablespoon cornstarch. |
| 1 cup water. | 5 well beaten eggs, (reserve the |
| Grated rind and juice of 2 lemons. | whites of 2). |

Bake the crust first and cook mixture on top of stove. Beat the reserved whites with 2 tablespoons sugar, and spread on top. This makes 2 pies.

LEMON PIE.

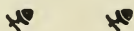
Mrs. J. W. Terry.

- | | |
|----------------|---|
| 1 large lemon. | 3 eggs, whites and yolks beaten separately. |
| 1 cup sugar. | |
| 1 cup milk. | 2 level tablespoons flour. |

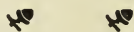
Strain lemon juice, add sugar, yolks of eggs, milk and flour. Pour in pie plate, lined with puff paste. When baked, spread on whites of eggs, beaten stiff, with a teaspoon of sugar added. Brown in oven.

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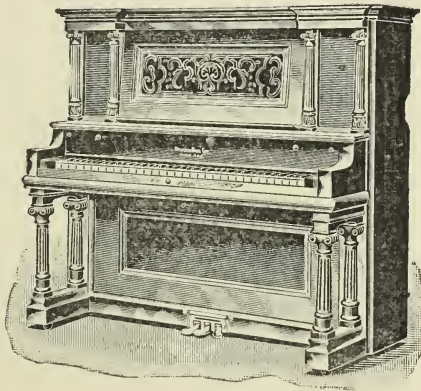
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CHAPTER IX.

PUDDINGS AND DESSERTS.

Josh Billings' Philosophy:

"We should be keerful how we encurridge luxuries. It is but a step forard from hoe cake to plum puddin; but its a mile and a half by the nearest road when we have to go back again."

OLD ENGLISH CHRISTMAS PLUM PUDDING.

Mrs. R. E. S.—Pickering, Yorkshire, England.

1 lb. raisins.	1 lb. suet, chopped fine.
1 lb. currants.	1 cup dark brown sugar.
$\frac{1}{2}$ nutmeg.	$1\frac{1}{2}$ oz. candied lemon.
1 teaspoon gr. cloves.	1 cup sweet milk.
1 teaspoon gr. cinnamon.	6 eggs, well beaten.
$1\frac{1}{2}$ teaspoons baking powder.	Flour to make a stiff dough.

Put in a cloth that has been wet and floured; tie well leaving room for rising. Put in boiling water and boil 3 hours without stopping. Serve with sauce.

ENGLISH PLUM PUDDING.

Mrs. J. A. Gibson, Pontiac, Michigan.

1 lb. stale bread.	$\frac{1}{4}$ lb. citron.
1 pt. hot milk.	1 lb. beef suet.
$\frac{1}{2}$ lb. sugar.	1 glass wine.
8 eggs.	1 glass brandy.
1 lb. raisins.	1 tablespoon mace.
1 nutmeg, grated.	Cinnamon and cloves, mixed.
1 lb. Zante currants.	

Soak the bread in the hot milk and cool it. When cold add sugar and the yolks of eggs beaten to a cream, raisins, stoned and floured, currants washed and floured, citron cut in slips

and dredged with flour, suet chopped fine and salted, wine, brandy and spices; beat the whole together and last thing add the whites of eggs beaten to a stiff froth. Pour into a cloth previously dredged with flour. Tie firmly, leaving room for pudding to swell, and boil 6 hours. Serve with wine or brandy sauce. Best prepare ingredients the day before and cover closely.

OLD ENGLISH PLUM PUDDING.

Mrs. Gibson, Pontiac, Michigan.

- | | |
|---|---|
| 2 lbs. raisins. | 1 lb. bread crumbs. |
| 1 lb. currants. | 1 lb. sugar. |
| 1 lemon peel. | Nutmeg and ginger to taste. |
| $\frac{1}{2}$ lb. suet. | 2 teaspoons lemon essence. |
| 6 eggs. | $\frac{1}{4}$ pint spirits, as preferred. |
| $\frac{1}{2}$ to $\frac{3}{4}$ lb. flour. | |

Not forgetting salt.

SAUCE FOR PLUM PUDDING.

Mrs. Gibson.

- | | |
|------------------------------|-------------------------------|
| 1 cup sugar. | Pinch of salt. |
| $\frac{1}{2}$ cup butter. | 1 large cup hot cream or rich |
| 4 yolks of eggs. | milk. |
| 1 wine glass wine or brandy. | |

Cream sugar and butter until light and creamy; add yolks well beaten, stir in the wine, salt and cream. Beat well, place in sauce pan over fire until it cooks enough to thicken like cream. Be sure not let it boil. Delicious.

CHRISTMAS PUDDING.

Mrs. L. M. Armstrong.

- | | |
|---------------------------------|--------------------------|
| 1 lb. suet. | 1 lb. raisins. |
| 1 lb. citron. | 1 lemon peel, (grated). |
| $\frac{1}{2}$ lb. bread crumbs. | $\frac{1}{2}$ lb. flour. |
| 1 pint sweet milk. | $\frac{1}{2}$ lb. sugar. |
| 4 eggs. | Little salt and soda. |

Chop the suet, not too fine; chop the raisins fine. Boil in pudding bag 5 hours.

SWEET POTATO PUDDING.

Mrs. E. J. Jeffress.

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|---|------------------------|
| 1 large or 2 small sweet pota-
toes, grated. | 1 cup sugar. |
| 3 cups sweet milk. | 3 eggs. |
| | Butter size of an egg. |

Bake and eat with cream.

SUET PUDDING.

Mrs. Clare Prickett Jones.

- | | |
|--|--------------------------|
| 1 cup sour milk. | 1 cup molasses. |
| 1 cup suet. | 2 cups flour. |
| 1 cup seeded raisins. | 1 teaspoon soda. |
| $\frac{1}{4}$ cup granulated sugar, if
molasses is light, | 1 teaspoon mixed spices. |
| | A little salt. |

Steam three hours.

Hard Sauce for Suet Pudding:—

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| 1 cup sugar. | $\frac{1}{2}$ cup butter. |
|--------------|---------------------------|

Beat to a cream, add 2 eggs, well beaten. Flavor to taste

SUET PUDDING.

Mrs. Louise Cullens.

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|-------------------------|----------------------|
| 1 cup sweet milk. | 3 cups flour. |
| 1 cup raisins. | 1 cup suet, chopped. |
| 1 cup Orleans molasses. | 1 teaspoon soda. |
| A little salt. | Spice to taste. |

Steam 3 hours.

Sauce for Pudding:—

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|-------------------|---------------|
| 1 cup sugar. | 1 cup butter. |
| 1 spoonful flour. | |

Beat all together, then pour on boiling water until the right consistency; flavor with a little lemon extract.

DELICATE PUDDING.

Mrs. E. Safford.

- | | |
|-----------------------|---------------------------------|
| 1 cup sugar. | 1 cup raisins or currants. |
| 1 egg. | Butter size of an egg; flour to |
| 2 teaspoons B powder. | make a stiff batter. Flavor. |
| 1 cup milk. | |

Steam one hour.

RICE PUDDING.

Mrs. J. F. Stilwell.

- | | |
|-------------------------|------------------------------|
| 3 tablespoons raw rice. | 3 tablespoons sugar. |
| 1½ quarts milk. | Nutmeg and vanilla to taste. |

Bake from 2½ to 3 hours in slow oven, stirring frequently during the first half hour and later occasionally. Serve with cream either plain or whipped.

CHINESE RICE PUDDING.

Mrs. W. S. Wright, Omaha, Neb.

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|--------------------------|--------------------|
| 2 cups boiled rice. | 1 cup sugar. |
| ½ box gelatine soaked in | ½ ¼ teaspoon salt. |
| cup water. | |

Dissolve the gelatine in 1 cup hot water; add rice, sugar and salt; allow to cool.

BLACKBERRY EMPRESS.

Mrs. Arthur Dyer.

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|---------------|------------------------------|
| 2 cups milk. | 1 teaspoon baking powder. |
| 1 egg. | Flour to make a thin batter. |
| ½ cup butter. | |

Put a layer in pudding dish, add a quart of raw blackberries well covered with sugar and a little butter. Cover with remaining batter and bake one hour. Serve either hot or cold with sweet cream.

BAKED CUP CUSTARDS.

Mrs. R. J. Dinning, Omaha, Neb.

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|---------------|----------------------|
| 1 quart milk. | 4 tablespoons sugar. |
| 4 eggs. | A little vanilla. |

Rinse cups in water. Pour in custard and place in pan of hot water. Bake 25 minutes.

COTTAGE PUDDING.

Mrs. W. S. Potts. Pawnee, Neb.

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|----------------------|----------------------------|
| 1 cup sugar | 1 egg. |
| 1 tablespoon butter. | 1 cup milk. |
| 1½ cups flour. | 2 teaspoons baking powder. |
| A pinch of salt. | Vanilla flavoring. |

Mix well sugar, butter and egg; add milk and flour into which baking powder has been sifted, also salt and flavoring. Bake in shallow square pan. Cut in squares and serve with lemon, orange or crushed berry sauce.

Crushed Berry Sauce:—

Cream 1 cup sugar and 1 tablespoon butter. Add 1 cup crushed raspberries, stir and serve as sauce for pudding.

CUP PLUM PUDDING.

Mrs. E. J. Jeffress.

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|-------------------------------|------------------------------|
| 1 cup raisins, chopped. | ½ teaspoon soda stirred into |
| 1 cup surrants. | enough buttermilk to make a |
| 1 cup suet. | stiff batter. |
| 1 teaspoonful each cinnamon, | 1 cup flour. |
| cloves and grated lemon peel. | 1 cup bread crumbs. |
| 4 well beaten eggs. | 1 cup sugar. |

Mix flour, fruit, crumbs, suet and sugar, add flavoring and eggs, then buttermilk; steam 2½ or 3 hours. Serve with warm sauce.

GOOSEBERRY JAM PUDDING.

Mrs. W. S. Potts, Pawnee, Neb.

2-3 cup sugar.	1 small teaspoon cinnamon.
1 tablespoon butter.	1 egg.
2 tablespoons sour milk.	1 cup flour.
$\frac{1}{2}$ cup preserved or spiced gooseberries.	$\frac{1}{2}$ teaspoon soda.

Make into batter and bake in cake pan. (Other fruit jams may be used.)

Sauce :—

1 cup sugar.	1 orange, juice and grated rind.
1 tablespoon flour.	$1\frac{1}{2}$ cups boiling water.
1 small teaspoon butter.	Cook until it thickens.

Vanilla sauce may be made by substituting that flavor for the orange.

Cook until it thickens.

FIG PUDDING.

Mrs. F. T. Wier.

1 cup suet or butter.	1 cup bread crumbs.
1 cup sugar.	$\frac{1}{2}$ pound figs.
3 eggs.	1 cup milk.
$\frac{1}{2}$ glass brandy.	1 nutmeg.
2 teaspoons B powder.	Steam 3 hours.

Sauce :—

1 cup sugar.	1 egg.
Pinch of salt.	

Beat well. Just before using add 1 cup boiling milk and flavor.

BIRD'S NEST PUDDING.

Mrs. L. M. Armstrong.

5 apples.	3 eggs.
6 tablespoons sifted flour.	1 pint sweet milk.
A little salt.	

Pare and core the apples. Set in buttered pan. Pour on the batter. Bake one hour. Serve with sauce.

CHOCOLATE PUDDING.

Mrs. J. F. Stilwell.

Boil 1 pint milk, a little piece butter, 1 cup sugar, 3 oz. grated chocolate. Pour this over 3 slices bread, which have been soaked in just a little of the milk. Beat well. When cold stir in the yolks of 4 eggs. Bake and when done spread on the beaten and sweetened whites of the eggs, and brown. Serve with pudding sauce or plain or whipped cream.

CHOCOLATE PUDDING.

Mrs. H. O. Isensee.

1 pint milk.	1 cup sugar.
3 oz. chocolate.	3 eggs.
Small piece butter.	

Boil milk, butter, sugar and chocolate until thick. Pour this over two slices bread that have been soaked in a little milk. When cool stir in unbeaten yolks of the eggs. Bake and when done put meringue on top. Brown this and serve with custard.

CHOCOLATE PUDDING.

Miss Carrie Wolf.

1 pt. milk.	Small piece butter.
1 cup sugar.	3 oz. chocolate (Baker's).
4 slices bread.	4 eggs.

Boil the milk, butter, sugar and chocolate; pour this over the bread which has been soaked in a little milk. When cold stir in yolks of eggs, beaten, and beat thoroughly. Bake, and when done spread on the whites, beaten with a little sugar and bake again until eggs are a light brown. Serve with a thin custard sauce.

CHOCOLATE PUDDING.

Mrs. Travous.

4 yolks of eggs.

3 tablespoons grated chocolate.

1 cup sugar.

About 1 cup bread crumbs.

1 qt. milk.

Flavoring.

Butter size of an egg.

Dissolve chocolate thoroughly in a part of the milk. After milk is heated, stir ingredients together, pouring hot milk in last. Bake. When done make a meringue for top, and brown.

CARAMEL PUDDING.

Mrs. J. F. Stillwell.

Put $\frac{1}{2}$ cup sugar in a frying pan, and stir until melted and a golden brown in color. Pour a little of this into each cup, turning cup around that the bottom and sides may be quickly coated. It will harden almost instantly. Take 4 eggs, 3 tablespoons sugar, 1 tablespoon vanilla, 1 pint milk. Fill the cups with the mixture; place them in pan, partly filled with warm water and bake in slow oven until set in centre. They are done when a knife blade comes out clean. Cool and turn out carefully on saucers.

SNOW PUDDING.

Mrs. J. T. Keller, St. Louis, Mo.

 $\frac{1}{2}$ box gelatine. $\frac{1}{2}$ cup sherry wine

1 pint warm water.

4 whites of eggs, beaten to stiff froth.

2 cups sugar.

Juice 3 lemons.

Dissolve gelatine in the water, and pour it over sugar. When quite cold add lemon juice and sherry wine. Beat whites well and put the mixtures together and beat until stiff.

Sauce:—Make a custard of 1 quart milk and yolks of six eggs; boil and flavor with vanilla.

CORN PUDDING.

Mrs. Lou Cullens.

1 can corn.	1 pint milk.
2 eggs.	2 tablespoons sugar.
$\frac{1}{2}$ cup bread crumbs.	1 tablespoon butter.

Salt and pepper and bake one hour.

SNOWDRIFT PUDDING.

Miss Alice Fangenroth.

1 cup sugar.	3 tablespoons cornstarch.
2 cups water.	Juice of 1 lemon.
3 eggs.	Pinch of salt.

Let water and sugar come to a boil; add cornstarch, lemon and salt, and boil ten minutes. Beat the whites of eggs to a stiff froth and add the cooked ingredients by spoonful quantities, beating all the time. Put into mould. Serve with boiled custard of the yolks of eggs poured around it.

LEMON CREAM PUDDING.

Miss Alice Fangenroth.

4 eggs.	2 tablespoons hot water.
2 tablespoons powdered sugar.	Juice and grated rind of 1 large
4 tablespoons sugar.	lemon.

Beat the yolks and sugar; add lemon and hot water; simmer until it thickens. Remove from front of stove and stir in the whites, beaten stiff, with the powdered sugar.

BROWN PUDDING.

Mrs. W. H. Krome.

3 cups flour.	1 cup molasses.
1 cup raisins.	$\frac{3}{4}$ cup suet.
1 cup sour milk.	1 teaspoon soda.
1 teaspoon salt.	

Steam 3 hours. Serve with butter sauce.

STEAMED RICE.

Mrs. S. T. Robinson.

One pint best rice, wash it and drop into 2 quarts boiling water. Stir until it boils again and cook until barely done. This will hardly require 15 minutes. Test by biting; the grain should only just lose its grittiness, and every grain when served should be separate. Drain off the water and set on top of range closet, covered closely, to steam until serving time.

STEAMED GRAHAM PUDDING.

Mrs. J. E. Hillskotter.

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|------------------------------|----------------------|
| 1 cup seeded raisins. | 1 cup molasses. |
| 1 teaspoon soda. | 1 scant cup milk. |
| $\frac{1}{2}$ teaspoon salt. | 2 cups graham flour. |
| Spice to suit taste. | |

Put in individual cups and steam $\frac{3}{4}$ of an hour. One-half of this will serve six persons.

Sauce:—

- | | |
|-----------------------------|-------------------|
| 1 cup sugar. | 2 eggs. |
| 1 tablespoon boiling water. | 1 teaspoon flour. |
| Vanilla flavor. | |

Boil and stir in beaten whites last.

PINEAPPLE TAPIOCA.

Mrs. E. W. Fiegenbaum.

- | | |
|---------------------------|---|
| 1 cup pearl tapioca. | Juice of 2 lemons. |
| $\frac{1}{2}$ cup water. | $\frac{1}{2}$ lb. can sliced pineapple. |
| $1\frac{1}{2}$ cup sugar. | 3 whites of eggs. |

Soak tapioca over night. In morning drain off all water and add lemon juice, water, and pineapple, cut fine, with its juice. Add to this the sugar, and cook all slowly, stirring carefully, not to spoil shape of tapioca. Cook until almost clear. Have ready the whites of eggs well beaten and fold in carefully. Serve ice cold with whipped cream.

COLD BISCUIT PUDDING.

Mrs. J. E. Hillskotter.

Slice cold biscuit in thin slices in a dish; grate on a little nutmeg; then make a sauce of 3 teaspoons flour, pour boiling water on until like cornstarch, add 4 tablespoons sugar and a teaspoonful of butter; pour on the biscuit while sauce is hot.

BREAD PUDDING.

Mrs. J. T. Keller, St. Louis.

Cut into dice half a dozen slices of buttered bread and put into a baking dish; pour over it a custard made of

1 qt. milk.	3 eggs.
1 teacup molasses.	$\frac{1}{2}$ teacup currants.
A little nutmeg.	

Bake brown, and use any desired sauce.

PRUNE PUDDING.

Mrs. J. T. Keller, St. Louis.

Stew 1 lb. best prunes until done. When cold, remove seed. Beat white of 4 eggs to a stiff froth. Mix in prunes after they have been cut in small pieces. Put in oven to brown. Serve with cream.

WOODFORD PUDDING.

Mrs. E. J. Jeffress.

3 eggs, well beaten.	1 cup sugar.
$\frac{1}{2}$ cup butter.	1 cup jam.
1 tablespoon sour milk.	$\frac{1}{2}$ cup flour.
$\frac{1}{2}$ teaspoon soda in 1 cup milk.	1 teaspoon mixed spices.

Bake in moderate oven.

Sauce:—

2 eggs, well beaten.	$\frac{1}{2}$ cup butter.
1 cup sugar.	

Rub butter and sugar together, stir in the beaten eggs, place over the fire and stir until thick, then remove at once.

WOODFORD PUDDING.

Mrs. H. C. Squire.

3 eggs.	$\frac{1}{2}$ cup butter.
1 cup sugar.	$\frac{1}{2}$ teaspoon soda dissolved in
$1\frac{1}{2}$ cups flour.	3 teaspoons sour milk.
1 cup jam.	

Nutmeg and cinnamon to taste. Mix well and bake slowly.

TAPIOCA CREAM.

Mrs. J. T. Keller, St. Louis.

Soak 2 tablespoons of tapioca over night in enough milk to cover it. To $1\frac{1}{2}$ pints milk, heated, add yolks of 3 or 4 eggs, well beaten with sugar. Put in tapioca and cook until thick. Beat whites of eggs for top. Sweeten, put on cocoanut, brown in oven. Flavor.

PINEAPPLE GELATINE.

Mrs. H. O. Isensee.

1 scant box gelatine.	3 oranges, (juice).
$1\frac{1}{2}$ cups sugar.	1 large can sliced pineapple.
4 or 5 lemons (juice).	3 pints water.

Soak the gelatine in the juice from can of pineapple, adding water to make a pint. When thoroughly soaked add the sugar, juice of lemons and oranges, and 3 pints water; strain through a cloth and when set, stir in small pieces of pineapple, English walnut halves and white grapes, etc.

FRUIT GELATINE.

Mrs. Charles Pauly.

Dissolve 1 box Knox Gelatine in 1 quart warm water, add 1

cup sugar, and juice of 2 lemons. Slice into this 3 bananas, 1 orange and $\frac{1}{2}$ can sliced pineapple, cut in small pieces. Let it get quite cold and serve with whipped cream, sweetened and flavored. If coloring is desired, red raspberry or other pretty colored fruit juice may be used.

LEMON JELLY.

Mrs. B. R. Bonnell, Loveland, Colo.

1 pkg. Cox's Gelatine.	3 cups sugar.
2-3 pint boiling water.	Juice of 4 lemons.
1 pt. cold water.	

Pour the cold water over gelatine; add the juice of the 4 lemons and peeling of one. Let stand one hour; then add the boiling water, and the sugar; put in kettle and let it boil one or two minutes. Remove and strain through cheese cloth. When cool, pour over sliced bananas, oranges and English walnuts. Must be made the day before using, and set in cold place. Serve with meat course.

WIND PUDDING.

Mrs. Geo. A. Lytle, Springfield, Ill.

4 whites of eggs, whipped stiff.	3 tablespoons strawberry jam.
1 cup sugar.	

Bake 40 minutes in slow oven. Serve hot in baking dish with sweet cream.

PINEAPPLE TAPIOCA.

Mrs. Frank Tunnell.

1 cup pearl tapioca.	Juice of 2 lemons.
$\frac{1}{2}$ cup water.	$\frac{1}{2}$ lb. can of sliced pineapple.
$1\frac{1}{2}$ cups sugar.	

Soak tapioca over night in plenty of cold water. Next morning drain off all the water, add lemon juice, water and pineapple cut in small pieces, also pineapple juice and the sugar.

Cook all slowly, stirring carefully, not to spoil shape of tapioca. Cook until clear. Have ready whites of 3 eggs, well beaten; fold into this carefully, while hot. Serve ice cold with cream.

ST. JAMES PUDDING.

Mrs. C. W. Bartlett.

1 cup New Orleans molasses.	namon.
1 cup sweet milk.	Flour to make batter as for
$\frac{1}{4}$ cup butter.	cakes.
1 teaspoon each cloves and cin-	

Add meats of English walnuts, chopped. Steam 2 hours.

Dressing:—

3 eggs.	1 cup sugar.
$\frac{1}{2}$ cup butter.	Flavor to taste.

Cream butter and sugar, add beaten yolks, then beaten whites and flavoring

PRUNE SOUFFLE.

Mrs. Abbie L. Greenwood.

Boil 20 prunes till soft. When cool cut from stone in small pieces; add a little sugar, whites of six eggs beaten stiff with half a cup pulverized sugar. Beat prunes into this mixture, turn into pudding dish and bake half an hour in moderate oven. Serve with whipped cream.

COFFEE FLUMMERY.

Mrs. W. R. Prickett.

1 $\frac{1}{2}$ cups strong coffee.	$\frac{1}{2}$ cup milk.
2-3 cup sugar.	$\frac{1}{4}$ teaspoon salt.
3 eggs.	1 tablespoon gelatine.

Place coffee, milk, salt and $\frac{1}{2}$ the sugar in double boiler. While this is heating, beat the yolks of the eggs with remaining sugar and stir into the liquid in the boiler until it begins to

thicken. Remove from fire, stir in beaten whites, flavor with vanilla to taste, and turn into a mold. Serve ice cold with cream.

FRUIT WHIP.

Mrs. Travous.

Beat thoroughly whites of 4 eggs, crush 1 cup any kind of fruit, prunes are nice, sweeten, stir all together, brown in quick oven. Serve cold with cream or a smooth custard.

ENGLISH TRIFLE.

Mrs. F. J. Stilwell.

$\frac{1}{2}$ lb. macaroons.	1 qt. whipped cream.
1 doz. small square sponge cakes.	1 qt. rich custard.
1 dozen blanched almonds.	$\frac{1}{2}$ pint sherry.
	6 tablespoons brandy.

Split the sponge cakes and spread with some kind of jelly or jam. Heap the cakes and macaroons in a deep dish; mix sherry and brandy and pour slowly over the cakes. Then pour the cooled custard over and sprinkle the chopped almonds over the top. Set in cool place or ice box until serving time. Just before serving add the whipped cream, sweetened, and put dots of red jelly or cherries on top. Serves about sixteen people.

PINEAPPLE FRITTERS.

Mrs. J. T. Keller, St. Louis.

Fritter Batter:—

2 eggs.	$\frac{1}{2}$ cup milk.
$\frac{1}{2}$ teaspoon salt.	1 cup flour.

Reserve the whites and beat other ingredients together till smooth and let stand an hour before using. Beat the whites of eggs stiff and fold in when ready to fry. Cut the fruit in thin, small sections, dip each in the batter and fry a handsome brown. Serve with sauce made by boiling the juice of the pineapple with $\frac{1}{2}$ cup sugar.

PRUNE SOUFFLE.

Mrs. J. W. Terry.

Twenty large prunes, boiled soft and passed through a colander and whipped light. Six whites of eggs, whipped stiff, sweeten prunes with 5 tablespoons sugar, add whipped eggs and 1 small cup blanched almonds, chopped. Bake 20 minutes. Serve with whipped cream.

SALPICON OF FRUITS.

Mrs. Geo. Kalbfleisch.

Mix together lightly, equal parts of orange pulp, bananas cut in dice and California grapes with seeds removed and cut in halves, also some grated pineapple, add sugar, and a little wine or lemon and orange juice, if preferred. Serve in glasses, or halves of oranges, with pulp removed.

PRUNE WHIP.

Mrs. John Keller.

 $\frac{1}{2}$ lb. prunes.

1 small cup sugar.

4 whites of eggs.

Stew prunes until tender, remove stones and wash fine; add sugar, then whites, beaten stiff; stir all together and bake until brown. Serve with whipped cream.

TOLEDO FOAMING SAUCE.

Mrs. R. J. Dinning, Omaha, Neb.

1 cup powdered sugar.

2 level tablespoons cornstarch.

 $\frac{1}{2}$ cup butter.

1 lemon (juice and rind.)

1 pt. boiling water.

1 white of egg, beaten.

Cream butter and sugar. Stir the starch into hot water and boil few minutes. When ready to serve pour over the creamed butter and sugar, add the lemon (or part of it) and lastly the beaten white of egg.

HARD SAUCE FOR PUDDINGS.

Mrs. James Stallman.

Beat to a cream 3 level tablespoons butter with 1 cup powdered sugar and heap on a small plate. Dust over with grated nutmeg.

LEMON SAUCE.

Mrs. W. H. Hall.

1 cup sugar.

1 egg.

 $\frac{1}{2}$ cup butter.

1 lemon, juice and grated rind.

3 tablespoons boiling water.

Put in tin pail and thicken over steam.

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CHAPTER X.

CAKES.

"Better shet your kitchen, though, before you go to meetin',
 Better hide your mince meat an' stewed fruit an' plums;
 Better hide your pound cake, an' bresh away the crumbs!
 Better hide your cupboard key, when Billy Gooden comes,
 A eaten! an' a eaten! an' a eaten!"

—Riley.

ANGEL FOOD.

Miss Carrie Wolf.

11 whites of eggs.
 1½ cups gran. sugar.

1¼ cups pastry flour.
 1 teaspoon cream tartar.

Beat the whites about half and add the cream of tartar; after sugar and flour have been sifted 4 or 5 times, measure and add both and sift together in the eggs. Just fold in lightly; do not stir hard. Flavor with vanilla. Bake in an ungreased pan about 40 minutes in a moderate oven.

ANGEL FOOD.

Mrs. Georgia Forman, Omaha, Neb.

1½ cups sifted sugar, (sift several times).
 Whites 10 eggs.

A pinch of salt.
 1 cup flour.
 ½ teaspoon cream of tartar.

Sift flour once, then measure and put in the cream of tartar and sift both together 4 times. Put salt in whites and beat stiff, add the sugar, flavoring and last the flour. Bake for 15 minutes in rather a cool oven. Before opening oven door increase the heat and bake 50 minutes in all. Invert pan and let

cake get cold before removing from pan. Frost with boiled icing.

ANGEL FOOD.

Mrs. George Fiegenbaum.

Whites of 10 fresh eggs.	1 cup Davis' cake flour, sifted.
1¼ cups sifted granulated sugar.	½ teaspoon cream of tartar.
	Pinch of salt.

Add salt to the eggs, and when beaten half add cream of tartar and beat to a stiff froth. Add the sugar and flour alternately, a little at a time until all is thoroughly mixed. Put in an ungreased tin and bake in a moderate oven 45 minutes. When done, invert the cake tin over a tea cloth and let stand until cold.

ANGEL FOOD CAKE.

Mrs. E. F. Knollenberg.

9 large or 10 small eggs,	1 cup flour.
(whites).	Pinch of salt added to eggs
1¼ cups gran. sugar.	before beating.
½ teaspoon cream tartar.	

Sift measure and set aside sugar and flour. Whip eggs about half, add cream tartar and whip until very stiff, add sugar and beat in flavor to taste; then beat in flour and fold lightly through. Bake in moderate oven 20 to 40 minutes.

ANGEL'S FOOD.

Mrs. J. G. Delicate.

1½ tumblers granulated sugar.	Whites 11 eggs.
1 tumbler flour.	Flavor with vanilla or almond.
1 even teaspoon cream tartar.	

Sift flour and sugar each 7 times; in last sifting add the cream of tartar.

DEVIL'S FOOD.

Mrs. B. R. Bonnell, Loveland, Colo.

- | | |
|------------------------------|---------------------------|
| 2 squares Baker's chocolate. | 1¾ cups flour. |
| 1 coffee cup sweet milk. | 1 cup sugar. |
| 1 small half cup butter. | ½ teaspoon vanilla. |
| 1 egg and yolks of 2 others. | 1 teaspoon soda, (scant). |

Boil together the chocolate and sweet milk; then let cool. Cream sugar, butter and eggs; pour over this the milk and chocolate; add flour, soda and flavoring. Bake in layers and put together with chocolate frosting.

DEVIL'S FOOD.

Mrs. F. J. Barnett.

- | | |
|--------------------------------|----------------------------|
| 3 eggs. | 1 cup sugar. |
| ½ cup butter. | ½ cup sweet milk. |
| 2 cups flour. | 2 teaspoons baking powder, |
| 1 teaspoon soda dissolved in a | sifted in flour. |
| little hot water. | |

Custard Part:—

- | | |
|---------------------|-------------------------|
| ½ cup sugar. | 1 cup grated chocolate. |
| ½ cup sweet milk. | 1 yolk of egg. |
| 1 teaspoon vanilla. | |

Cook until it thickens and let cool. The soda dissolved in hot water should be added last thing after stirring custard part into batter.

DEVIL'S FOOD.

Mrs. J. G. Delicate.

- | | |
|-------------------------------|-------------------|
| 1 cup brown sugar, crushed. | 2½ cups flour. |
| ½ cup butter, (scant). | ½ cup sweet milk. |
| 3 yolks of eggs, well beaten. | |
- Chocolate Part:—
- | | |
|-------------------------|------------------|
| ¾ cup grated chocolate. | ½ cup milk. |
| 1 cup brown sugar. | 1 teaspoon soda. |

DEVIL'S FOOD.

Mrs. S. T. Robinson.

Chocolate Part:—

- | | |
|-------------------------|-------------------------|
| 1 cup grated chocolate. | $\frac{1}{2}$ cup milk. |
| 1 cup dark brown sugar. | |

Dissolve very slowly; do not allow it to boil.

Batter Part:—

- | | |
|-------------------------------|---------------------------------|
| 1 cup brown sugar. | $\frac{1}{2}$ cup sweet milk. |
| $2\frac{1}{2}$ cups flour. | 1 rounding teaspoon soda, sift- |
| 3 yolks of eggs, well beaten. | ed into flour. |
| $\frac{1}{2}$ cup butter. | |

Cream butter and sugar thoroughly, mixing ingredients as usual. Flavor with vanilla. Add the chocolate part and beat well.

Icing:—

- | | |
|------------------------|-------------------------|
| 2 cups brown sugar. | $\frac{1}{2}$ cup milk. |
| Scant half cup butter. | |

Boil until dropped in water makes a soft ball. Beat till thick enough to spread.

DEVIL'S FOOD.

Mrs. Ben Johnson.

- | | |
|-------------------------------|------------------------------|
| $\frac{1}{2}$ cup butter. | $\frac{1}{2}$ cup sour milk. |
| 2 cups brown sugar. | 2 eggs. |
| 3 cups flour. | 1 teaspoon soda. |
| $\frac{1}{2}$ cake chocolate. | |

Dissolved in 1 cup boiling water.

Filling:—

- | | |
|--------------------------|---------------------------|
| 2 cups brown sugar. | $\frac{1}{2}$ cup butter. |
| $\frac{1}{2}$ cup cream. | Flavor with vanilla. |

Cook until like taffy. Beat until thick and creamy and spread between layers.

DEVIL'S FOOD.

Mrs. W. H. Krome.

Chocolate Part:—

$\frac{1}{2}$ cup sugar.	$\frac{1}{2}$ cup sweet milk.
1 yolk of egg.	1 cup chocolate (bitter).

Cook until thick and set aside to cool.

Batter Part:—

1 cup sugar.	$\frac{1}{2}$ cup butter.
3 yolks of eggs, beaten.	$\frac{1}{2}$ cup sweet milk.
4 whites of eggs.	2 cups flour.
1 teaspoon baking powder.	1 teaspoon soda, dissolved in
1 teaspoon vanilla.	hot water.

To the sugar, butter, beaten yolks, milk and flour, add the chocolate part and beaten whites; then the baking powder, soda and flavoring. Bake 40 minutes.

DEVIL'S FOOD.

Mrs. Elizabeth Handlon.

Chocolate Part:—

$\frac{1}{2}$ cup Baker's chocolate, shaved.	$\frac{1}{2}$ cup sweet milk.
1 cup sugar.	1 yolk of egg.

Boil until it thickens.

Cake Part:—

1 cup sugar.	1 cup milk.
2-3 cup butter.	2 $\frac{1}{2}$ cups flour.
2 eggs, and the white left from chocolate part.	2 teaspoons baking powder.
	1 teaspoon vanilla.

Before adding flour, put in the cooled chocolate part.

DEVIL'S FOOD.

Mrs. A. L. Brown.

- | | |
|-------------------------------------|-------------------------------|
| $\frac{1}{2}$ cup melted chocolate. | $\frac{1}{2}$ cup butter. |
| 1 cup milk. | 1 teaspoon vanilla. |
| 2 small cups sugar. | 2 teaspoons baking powder. |
| 2 cups flour. | 4 eggs, leaving out 2 whites. |

DELICATE CAKE.

Mrs. Elizabeth Handlon.

- | | |
|-------------------|-------------------------------|
| 2 cups sugar. | 3 cups flour. |
| 1 cup butter. | 2 teaspoons baking powder. |
| 1 cup sweet milk. | Flavor with equal parts lemon |
| 8 whites of eggs. | and vanilla. |

Nice for layer cake.

WHITE CAKE.

Mrs. G. B. Crane, Chicago, Ill.

- | | |
|---------------------------|----------------------------------|
| 2 cups sugar. | 2 level cups flour. |
| $\frac{1}{2}$ cup butter. | 3 small teaspoons baking powder. |
| 1 cup sweet milk. | Flavor to taste. |
| 4 whites of eggs. | |

Sift baking powder with flour. Beat butter and sugar to a cream, then stir in the milk, then the flour, a little at a time, add the beaten whites last. Bake in layers. Put together with boiled icing.

WHITE PERFECTION CAKE.

Miss Hattie Sloper.

- | | |
|--|------------------------------|
| 3 cups sugar. | 3 cups flour. |
| 1 cup butter. | 1 cup corn starch. |
| 1 cup milk. | 12 whites of eggs. |
| 2 teaspoons cream tartar in the flour. | 1 teaspoon soda in the milk. |

Dissolve cornstarch in the milk and add it to the sugar and

butter, well creamed; then the flour and whites of eggs beaten to a stiff froth. This cake is rightly named perfection.

SILVER CAKE.

Mrs. Edw. Barnett.

8 whites of eggs.	1 heaping teaspoon baking powder.
$\frac{1}{2}$ cup butter.	
3 cups flour.	$1\frac{1}{2}$ cups sugar.
$\frac{3}{4}$ cup sweet milk.	

If cake flour is used, reduce amount of baking powder a little.

WHITE CAKE.

Mrs. J. T. Crocker.

1 cup butter.	$\frac{3}{4}$ cup milk.
2 cups sugar, (Eastern granulated).	4 cups flour.
10 whites of eggs.	2 teaspoons yeast powder.
	2 teaspoons almond flavoring.

Cream butter and sugar 15 minutes, add flavoring, then milk, half and stir, then balance, mixing thoroughly, sift flour twice, then measure, add baking powder, sift again, then stir in 1-3 flour and 1-3 beaten whites and repeat until flour and eggs are stirred in. Fold these in lightly and bake in moderate oven. Protect top in oven by putting a pan on oven grate.

WHITE "LADY CAKE."

Mrs. Edith M. Tuxhorn.

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

SNOW FLAKE CAKE.

Mrs. H. C. Squire.

1 pound flour.	1 pound sugar.
$\frac{1}{2}$ pound butter.	3 teaspoons baking powder.
16 whites of eggs.	Flavor to taste.

Mix baking powder in flour, then work butter and flour together and beat the eggs. Mix all and stir until the lumps disappear. Flavor.

WHITE CAKE.

Miss Hattie Sloper.

1 cup butter.	3 cups flour.
1 cup milk.	2 teaspoons Price's Baking
6 whites of eggs.	Powder, sifted into flour.
2 cups sugar.	

First cream the butter, then add sugar, and the milk little by little until all is used; then beat whites to a stiff froth and add the egg and flour a little at a time, alternately until all is used. Use any desired flavoring.

WHITE LAYER CAKE.

Mrs. F. J. Barnett.

1 cup milk.	5 egg, whites.
3 cups flour.	2 teaspoons Price's Baking
1 cup butter, (nearly full).	Powder.
1¾ cups sugar.	2 teaspoons vanilla.

WHITE CAKE.

Mrs. Henry C. Barnsback.

1½ cups sugar.	spoon.
¾ cup sweet milk.	½ cup butter.
2½ cups flour, or enough more so cake dough will drop from	4 whites of eggs.

I use a large cup or glass for measure. Either holds ½ pint.

WHITE CAKE.

Mrs. J. G. Delicate.

1 cup butter, (large).	4 cups flour.
1 cup water.	5 whites of eggs, beaten stiff.
2 cups sugar.	1 teaspoon flavoring.
1 teaspoon baking powder.	

Beat butter and sugar to a cream.

WHITE CAKE.

Mrs. A. Keller.

- | | |
|--|-----------------|
| 1 cup butter. | 2 cups sugar. |
| $\frac{3}{4}$ cup milk. | 4 cups flour. |
| $1\frac{1}{2}$ teaspoons B. powder, flavor | Whites 10 eggs. |
| with almond. | |

Bake slowly forty-five minutes.

WHITE CAKE.

Mrs. Sarah R. Springer.

- | | |
|-------------------|---------------------------|
| 1 cup butter. | 3 cups flour. |
| 2 cups sugar. | 5 whites of eggs. |
| 1 cup sweet milk. | 2 teaspoons yeast powder. |

WHITE CAKE.

Mrs. Sarah R. Springer.

- | | |
|---------------------------|--------------------|
| 1 lb. sugar. | 3 cups flour. |
| $\frac{1}{2}$ lb. butter. | 12 whites of eggs. |
| 1 teaspoon baking powder. | Flavor to taste. |

Fine.

WHITE SPONGE CAKE.

Mrs. L. M. Armstrong.

- | | |
|--------------------|---|
| Whites of 11 eggs. | 1 teaspoon cream tartar. |
| 1 tumbler flour. | $1\frac{1}{2}$ tumblers powdered sugar. |

WHITE CAKE.

Mrs. W. H. Krome.

- | | |
|----------------------------|---------------------------|
| 8 whites of eggs. | 4 coffee cups flour. |
| 2 coffee cups white sugar. | 1 teaspoon soda. |
| 1 coffee cup butter. | 2 teaspoons cream tartar. |
| 1 coffee cup sweet milk. | Flavor to taste. |

DELICATE CAKE.

- | | |
|-------------------|------------------|
| Whites of 8 eggs. | 4 cups flour. |
| 4 cups sugar. | 1 cup butter. |
| 1 cup sour cream. | 1 teaspoon soda. |

CREAM CAKE.

Mrs. A. Stubbs.

- | | |
|------------------------------------|-------------------------------|
| 2 cups gran. sugar, sifted. | 1 cup sweet milk. |
| 1 cup butter. | 4 cups flour, sifted 4 times. |
| 2 heaping teaspoons baking powder. | 4 whites of eggs. |

Flavor with White Rose.

CHOCOLATE CARAMEL CAKE.

Miss Carrie Wolf.

- | | |
|---------------------------------|-------------------------|
| 8 tablespoons grated chocolate | $\frac{1}{2}$ cup milk. |
| 5 tablespoons granulated sugar. | |

Mix chocolate and sugar well, then add milk and boil until quite thick, stirring constantly, set away to cool.

Cake Part:—

- | | |
|--|----------------------------|
| $1\frac{1}{2}$ cups light brown sugar. | 3 eggs. |
| $2\frac{1}{2}$ cups flour. | 2 teaspoons baking powder. |
| $\frac{1}{2}$ cup milk. | Vanilla flavoring. |
| $\frac{1}{2}$ cup butter. | |

Cream butter and sugar, add eggs, well beaten, then $\frac{1}{2}$ cup flour and the chocolate custard; then add remaining 2 cups of flour, the milk, and baking powder. Flavor and bake in two layers.

MAPLE CARAMEL CAKE.

Mrs. Geo. Kalbfleisch.

- | | |
|----------------------------|----------------------------|
| 2 cups sugar. | 5 whites of eggs. |
| 1 cup sweet milk. | 2-3 cup butter. |
| $3\frac{1}{2}$ cups flour. | 2 teaspoons baking powder. |

Brown Icing:—

- | | |
|---------------------------|-------------------------|
| 2 cups brown sugar. | $\frac{1}{2}$ cup milk. |
| $\frac{1}{2}$ cup butter. | |

Boil $\frac{1}{2}$ hour or until thick. When almost cold, spread on cake.

CHOCOLATE CARAMEL CAKE.

Miss Hattie Sloper.

- | | |
|---|----------------|
| $\frac{1}{2}$ cake chocolate, (a little
over). | 1 cup sugar. |
| $\frac{1}{2}$ cup sweet milk. | 1 volk of egg. |

Break chocolate into small pieces, put all into double boiler and when thick remove from fire; must be cool before adding to cake.

Cake Part:—

- | | |
|--|-----------------------------------|
| 3 cups flour. | 1 large $\frac{1}{2}$ cup butter. |
| 2 heaping teaspoons baking
powder in flour. | 1 large cup sugar. |
| 2 well beaten eggs. | 1 large cup milk. |

When all is mixed, add the chocolate part to this batter.

POTATO CARAMEL CAKE.

Mrs. G. B. Crane, Chicago.

- | | |
|---|---------------------------------------|
| $\frac{3}{4}$ cup butter. | 4 eggs. |
| 2 cups granulated sugar. | 1 gill milk. |
| 1 cup boiled potatoes, mashed
very fine. | 2 cups flour. |
| 2 oz. melted chocolate or cocoa. | 3 teaspoons baking powder. |
| 1 teaspoonful cloves. | 1 cup chopped English walnuts. |
| 1 teaspoonful cinnamon. | $\frac{1}{2}$ teaspoon grated nutmeg. |

Bake in a loaf, covering the first ten minutes with brown paper.

Frosting:—

Boil 2 cups sugar with $\frac{3}{4}$ cup milk 15 minutes, add 1 ounce butter, cool a little and beat until it thickens. Spread quickly on the cake while both are warm.

BURNT CARAMEL CAKE.

Mrs. W. S. Potts, Pawnee, Neb.

- | | |
|---------------------------|----------------------------|
| 2 cups flour. | $1\frac{1}{2}$ cups sugar. |
| $\frac{1}{4}$ cup butter. | 1 cup water. |
| Yolks of 2 eggs. | |

Mix and beat all together 5 minutes. Then add well beaten whites of 2 eggs, $\frac{1}{2}$ cup flour, 2 teaspoons baking powder, 1 teaspoon vanilla and 1-3 cup sugar browned for caramel. To make the caramel, put the sugar in a hot skillet over fire until it is melted to a dark brown liquid. Stir this into cake slowly. Stir batter very rapidly until thoroughly mixed with caramel, otherwise caramel will lump. Batter complete should be a rich brown. Bake in layers or loaf to cut in square. Any icing preferred.

CARAMEL CAKE.

Mrs. John Keller.

$\frac{1}{2}$ cup sugar.	1 teaspoon cream of tartar.
$\frac{1}{2}$ cup butter.	$\frac{1}{2}$ teaspoon soda.
1 cup sweet milk.	2 cups "Alma Flour."
4 whites of eggs, well beaten.	

Caramel Filling:—

2 cups white sugar.	Butter size of a small egg.
1 cup sweet milk.	

Boil all together for 7 minutes.

CREOLE CAKE.

Mrs. A. Stubbs.

1 cup (rounded) granulated	$\frac{1}{2}$ cup butter.
sugar, sifted.	2 cups flour.
$\frac{1}{2}$ cup sweet milk.	3 eggs, beaten separately.
2 teaspoons B. powder.	

Grate and dissolve 6 tablespoons Baker's chocolate in 4 tablespoons of warm milk; add this to the batter and bake at once.

Filling:—

2 cups gran. sugar.	1 cup milk.
Butter, size of egg.	

Boil fifteen minutes, stir all the time while boiling, add 1 teaspoon vanilla when done. Beat until thick.

BROWN STONE FRONT CAKE.

Mrs. Geo. Kalbfleisch.

2 cups flour.	placing on back of stove in
2 eggs.	saucer until melted.
1 cup sour milk.	1½ cups granulated sugar.
½ cup chocolate, dissolved by	1 even teaspoon soda.

Bake in two layers or loaf.

BROWN STONE FRONT.

Mrs. J. W. Terry.

First Part:—

1 cup Baker's Chocolate.	½ teaspoon cream of tartar.
½ cup sweet milk.	

Put on back of stove, when hot mix with

Second Part:—

1 cup brown sugar.	3 yolks of eggs.
½ cup butter.	2 whites of eggs.
½ cup sweet milk.	1 teaspoon soda.
2 scant cups flour.	

Add first part; bake in moderate oven.

"COFFEE" CAKE.

Mrs. H. O. Isensee.

2 cups dark brown sugar.	1 cup molasses.
½ cup butter.	1 cup liquid coffee.
4 eggs.	1 teaspoon soda in the flour.
4½ to 5 cups flour.	1 tablespoon cinnamon.
2 lbs. seeded raisins.	1 tablespoon cloves.
¼ lb. citron.	

Soften the butter, beat with the sugar, add the eggs, spices, molasses, coffee, flour and lastly the fruit, dredged with a little flour. Bake same as fruit cake.

CHOCOLATE CAKE.

Miss Josephine Springer.

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

Beat butter to a cream, add gradually the sugar, then the beaten yolks, beat again, then add milk, then chocolate, melted in 5 tablespoons of boiling water, then the flour. Give the whole a vigorous beating. Now beat whites to a stiff froth and stir in carefully; add vanilla and baking powder and bake in a moderate oven 45 minutes.

CHOCOLATE GLACE CAKE.

Mrs. Clare Prickett Jones.

1 cup butter.	1 oz. Baker's chocolate, melted.
1 cup granulated sugar.	1 cup sweet milk.
2 eggs.	1 generous teaspoon baking
$1\frac{1}{2}$ cups flour.	powder.

Beat the butter to a cream, and gradually beat into it the sugar, add melted chocolate, also the eggs, unbeaten. Beat this vigorously 5 minutes, then add milk, and the flour sifted with baking powder. Flavor with vanilla and bake $\frac{1}{2}$ hour in moderate oven. Use boiled icing.

BLACK CAKE.

Mrs. H. L. Barnes.

1 lb. butter.	1 small cup strong coffee.
1 lb. sugar.	1 wine glass brandy, or more.
1 lb. eggs, in shell.	1 wine glass wine or more.
5 lb. raisins.	Cinnamon, cloves and nutmeg;
3 lb. currants.	to taste.
1 lb. citron.	Flour to make quite stiff.
1 cup molasses.	

Bake four hours.

CHOCOLATE CAKE.

Mrs. D. A. Lynch.

2 cups sugar.	1 cup milk.
1 cup butter.	2 teaspoons yeast powder in
5 yolks of eggs.	3½ cups flour, while dry.
2 whites of eggs.	

Filling for Cake :—

1½ cups sugar.	4 whites of eggs.
5 tablespoons grated chocolate.	1 teaspoon vanilla

CHOCOLATE CAKE.

Mrs. R. F. Tunnell.

2 oz. chocolate.	½ cup butter.
4 eggs.	1½ cups sugar.
½ cup milk.	1 heaping teaspoon yeast powder.
2 level cups flour.	
1 teaspoon vanilla.	

Dissolve chocolate in 5 tablespoons boiling water, cream butter and sugar, add eggs and beat until light; then add milk, melted chocolate and flour, giving whole a good beating. Add vanilla and baking powder.

BLACK CHOCOLATE CAKE.

Mrs. Charles Pauly.

Cake Part :—

1¼ cups sugar.	1½ cups flour.
½ cup butter.	1 level teaspoon soda dissolved
½ cup sour milk.	in the milk.
2 eggs well beaten together.	

This batter will be thin.

Filling :—

1-3 cake Baker's Chocolate.	1 yolk of egg.
½ cup cold water.	1 teaspoon vanilla.
½ cup sugar.	

Boil until thick; add flavoring; let cool and stir into cake part.

CHOCOLATE LAYER CAKE.

Mrs. M. P. Linn, St. Louis.

1½ cups sugar.	½ cup butter.
4 eggs.	½ cup milk.
2 cups flour.	1-3 cake chocolate.
2 teaspoon baking powder	

Icing:—

2 cups sugar.	1 tablespoon butter.
½ cup milk.	1-3 cake chocolate.

FIG CAKE.

Mrs. Cullens.

8 whites of eggs.	1 cup sweet milk.
2 cups granulated sugar.	3½ cups flour.
2 teaspoon baking powder.	

Cream butter and sugar, add milk, then flour and baking powder, then fold in the whites of eggs after beating to a stiff froth. Bake in 4 small layers.

Fig Filling:—1 cup figs, chopped and stewed in just a little water, add 1 cup tart jelly, cook until thick and spread on cake when both are cool, but not too cool.

MARSHMALLOW CAKE.

Mrs. E. F. Knollenberg.

1½ cups sugar.	2-3 cup butter.
4 eggs (whites).	1 cup sweet milk.
2½ cups flour.	2 teaspoons baking powder.

Beat the whites of eggs stiff, flavor with vanilla and lemon. (3 layers).

Filling:—

2 cups sugar.	½ cup water.
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Boil until it begins to candy; thin, then add ½ lb. marshmallows; whip until entirely dissolved, then pour into the whites of 2 eggs, beaten stiff; then beat all together until cool.

MARSHMALLOW CAKE.

Mrs. J. D. Manley, St. Louis.

1½ cups sugar.	3 cups flour.
½ cup butter.	¾ cup water.
2 teaspoons baking powder.	4 whites of eggs.

Cream sugar and butter; sift flour and baking powder three times; add the flour and water alternately. Fold in carefully the stiffly beaten whites. Bake in 2 or 3 layers.

Filling:—

Boil 2 cups sugar with 1 cup water until it ropes. Just before removing from fire stir in ½ lb. marshmallows. When melted, stir this syrup gradually into the well beaten whites of 2 eggs, and beat continuously until thick and cool and spread between layers. Excellent.

SPONGE OR SUNSHINE CAKE.

Mrs. E. W. Fiegenbaum.

Mrs. Cullens.

6 eggs.	1¼ cups flour.
1 level teaspoon baking powder.	Swansdown or Puritan flour.
1 cup sugar.	

Beat yolks and whites separately and well. After beating put them together and beat again. Add the sugar to eggs and beat. Lastly, with a spoon, fold in the flour. Bake in as hot an oven as for Angel Food.

SUNSHINE CAKE.

Mrs. J. G. Delicate.

1½ tumblers sifted powdered sugar.	6 yolks of eggs.
1 tumbler flour, sifted 4 times.	1 teaspoon ext. orange.
11 whites of eggs.	2 teaspoons baking powder.

Beat whites of eggs stiff, add sugar, then flour and yolks of eggs, beaten very light, and last, the baking powder.

Make a boiled frosting; flavor with orange extract.

SUNSHINE CAKE.

Mrs. Clare Prickett Jones.

9 yolks of eggs.
 1 cup sugar.
 $\frac{1}{2}$ cup butter (scant).
 Flavor to taste.

$\frac{1}{2}$ cup milk.
 $1\frac{1}{2}$ cups flour.
 2 teaspoons baking powder.

SPONGE CAKE.

Mrs. S. T. Robinson.

Four eggs, beaten separately, till stiff. Add to the whites 1 cup sugar; add to the yolks, 1 tablespoon vinegar; beat this also. Fold gently together and add 1 cup sifted flour. Better break than cut when served.

CREAM SPONGE CAKE.

Mrs. Belle Gibson, Pontiac, Mich.

$1\frac{1}{2}$ cups flour.
 1 cup sugar.
 2 teaspoons baking powder.

2 eggs.
 Sweet cream.

Sift flour and baking powder well together; add sugar. Break the 2 eggs into a cup and fill with sweet cream. Stir well with other ingredients.

ECONOMICAL SPONGE CAKE.

Mrs. O. T. Dunlap.

2 eggs.
 1 cup sugar.
 $1\frac{1}{2}$ teaspoons baking powder.
 A pinch of salt.

$\frac{1}{2}$ cup hot water.
 1 cup flour.
 Grated rind and juice of 1 lemon.

Beat the yolks of eggs with half the sugar, then add the water, the lemon rind, remaining sugar and the flour sifted with baking powder and salt. Lastly, fold in the whites of eggs beaten to a stiff froth, and bake 25 minutes in a buttered and floured shallow pan.

SPICE CAKE.

Mrs. Geo. D. Shaffer.

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|---------------------------------|--------------------------------|
| 4 yolks of eggs. | 1 teaspoon soda. |
| 2 cups brown sugar. | 2 teaspoons cinnamon. |
| $\frac{1}{2}$ cup melted butter | $\frac{1}{2}$ teaspoon cloves. |
| $\frac{1}{2}$ cup sour milk. | $\frac{1}{2}$ teaspoon nutmeg. |
| 2 cups flour. | |

SPICE CAKE.

Mrs. G. B. Crane, Chicago, Illinois.

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| 2 cups brown sugar. | 1 cup sour milk. |
| $\frac{1}{2}$ cup butter. | 1 nutmeg, grated. |
| 2 cups flour. | 1 teaspoon ground cloves. |
| 1 level teaspoon baking soda. | $1\frac{1}{2}$ teaspoon ground cinnamon. |
| 4 eggs. | |

Beat the sugar, butter, yolks of 4 and whites of 2 eggs together, smooth, then add the milk, spices and flour into which the soda has been sifted. Bake in 3 layers.

Icing:—Use the remaining whites; boil till it threads, 2 cups brown sugar with water enough to wet it (about $\frac{1}{2}$ cup), then pour into the beaten whites; flavor with vanilla. Beat until cold.

SPICE CAKE.

Miss Alice Fangenroth.

Mrs. Mary Bley Dripps.

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|----------------------------|----------------------------------|
| $\frac{1}{2}$ cup sugar. | 1 teaspoon ginger. |
| $\frac{1}{2}$ cup butter. | 1 teaspoon cinnamon. |
| $2\frac{1}{2}$ cups flour. | 1 teaspoon cloves. |
| 2 eggs. | 2 teaspoons soda, dissolved in 1 |
| 1 cup molasses. | cup boiling water. |

Add the 2 eggs, well beaten, last thing before baking.

SPICE CAKE.

Mrs. A. G. Tuxhorn.

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| 1 cup brown sugar. | 2 teaspoons baking powder. |
| 1 cup molasses. | 1 cup butter. |
| 1 teaspoon ext. nutmeg. | 1 cup milk. |
| 1 teaspoon ext. cinnamon. | 3 eggs. |
| 1 teaspoon ground cloves. | 4 cups flour. |

SPICE CAKE.

Mrs. A. L. Brown.

$\frac{3}{4}$ cup butter.	1 cup sour milk.
2 small cups brown sugar.	$\frac{1}{2}$ teaspoon soda.
3 cups flour.	1 cup raisins.
$\frac{1}{2}$ lb. citron.	2 eggs.

FRUIT CAKE.

Mrs. Sarah R. Springer.

1 cup molasses.	3 cups brown sugar.
1 cup butter.	1 cup lar
1 cup sour milk.	6 eggs.
2 teaspoons cloves.	2 nutmegs.
2 teaspoons allspice.	$\frac{1}{4}$ oz. mace.
2 teaspoons cinnamon.	$\frac{1}{2}$ lb. citron.
2 wine glasses brandy.	2 lb. raisins.
1 teaspoon soda.	2 lb. currants.
1 teaspoon yeast powder.	7 cups flour.

Bake carefully.

FRUIT CAKE.

Mrs. W. F. Wayne.

1 cup butter.	1 cup N. O. molasses.
2 cups brown sugar.	1 cup sweet milk.
3 eggs.	5 cups sifted flour.
3 teaspoons baking powder.	1 lb. currants.
1 teaspoon nutmeg.	1 lb. raisins.
1 teaspoon cinnamon.	$\frac{1}{4}$ lb. citron.
1 teaspoon soda.	

Bake in two loaves in moderate oven.

WHITE FRUIT CAKE.

Mrs. H. L. Barnes.

2 cups white sugar.	2 cups cocoanut.
$\frac{3}{4}$ cup butter.	$2\frac{3}{4}$ cups flour.
1 cup sweet milk.	1 cup blanched almonds.
8 whites of eggs.	$\frac{1}{4}$ lb. citron.
2 teaspoons yeast powder.	1 glass white wine.

Flavor with rose.

FRUIT CAKE.

Mrs. F. J. Barnett.

1 cup molasses.	7 cups flour.
1½ cups butter.	2 teaspoons ground cloves.
3 cups brown sugar.	2 teaspoons ground nutmeg.
1 cup sour milk.	2 teaspoons ground allspice.
6 eggs.	2 teaspoons ground cinnamon.
2 lbs. raisins.	¼ teaspoon ground mace.
1 lb. currants.	1 teaspoon soda.
½ lb. citron.	2 teaspoon baking powder.
2 wine glasses brandy.	

Bake very carefully in a moderate oven.

FRUIT CAKE.

Mrs. Elizabeth Handlon.

1 cup butter.	5 eggs.
1 cup sugar.	2 heaping teaspoons baking powder.
1 cup molasses.	2 lbs. raisins.
1 cup sweet milk.	1 lb. currants.
3 cups flour.	1 teaspoon cloves.
1 grated nutmeg.	1 teaspoon allspice.
½ wine glass brandy.	1 teaspoon cinnamon.
Candied citron. Lemon and orange peel to taste.	

Bake two hours in carefully heated oven.

NUT CAKE.

Mrs. Louise Cullens.

1½ cups sugar.	½ cup butter.
3 cups flour.	½ cup sweet milk.
3 eggs.	1 cup hickory nuts.
3 teaspoons baking powder.	2 teaspoons lemon extract.

Cream sugar and butter, beat the eggs, whites and yolks separately; add the yolks and milk to sugar and butter, then the nuts, on which the extract has been poured, and last, fold in the flour after sifting with the baking powder.

NUT CAKE.

Mrs. W. H. Hall.

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| 2-3 cups sugar. | 1-3 cup butter. |
| $\frac{1}{4}$ cup milk. | 1 cup flour. |
| 1 egg. | 1 cup nuts. |
| 1 teaspoon baking powder. | |

NUT CAKE.

Mrs. R. F. Tunnell.

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| 1 cup butter. | 4 eggs. |
| 2 cups sugar. | 3 cups flour. |
| 2 cups nut kernels. | 2 level teaspoons baking powder in flour. |
| 1 cup cold water. | |

Cream butter and sugar, add water and the well whipped yolks of eggs, then stir in flour and stiffened whites of eggs. Have ready the nuts plentifully dredged with flour, stir in lightly and quickly. Bake in loaf tin in good oven. For first half hour cover with thick paper.

ROLLA'S NUT CAKE.

Mrs. J. F. Boyd, Shelbyville, Tenn.

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| 2 cups sugar. | 4 eggs. |
| 3 cups flour. | 2 cups hickory* nuts or white |
| 3 teaspoons (level) baking powder. | walnuts picked carefully and |
| 1 cup butter. | added last of all 1 cup of |
| | water instead of milk. |

Bake in muffin pans for lunches.

GOLD LOAF CAKE.

Mrs. S. T. Robinson.

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| 8 yolks of eggs. | 1 cup granulated sugar. |
| $\frac{1}{2}$ cup butter (scant). | $\frac{1}{2}$ cup sweet milk. |
| 2 teaspoons baking powder, (rounding). | $1\frac{1}{2}$ cups flour. |

Cream butter and sugar thoroughly; beat yolks to stiff froth and stir well through. Add milk, then flour and stir hard; add baking powder last sifted into a little of the flour. Flavor to taste.

ORANGE CAKE.

Mrs. W. H. Hall.

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| 1½ cups sugar. | 1½ cups flour. |
| ½ cup ice water. | 3 eggs. |
| 1½ teaspoons baking powder. | |

Beat yolks and sugar with tablespoon of water. Flavor with lemon.

Filling:—Juice of two oranges or lemons and grated peel. Two tablespoons cold water; two cups sugar. Set in pot of boiling water; when scalding stir in the yolks of two well beaten eggs. Just before taking from fire stir in the beaten white of one egg. Use when cold.

RIBBON CAKE.

Mrs. H. C. Squire.

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| 2 cups pulverized sugar. | 3 cups flour. |
| ½ cup butter. | 8 eggs. |
| 2-3 cup milk. | 3 teaspoons baking powder. |

Divide dough into 3 equal parts. Flavor white part with lemon. Color dark part with chocolate and flavor with vanilla. Color the other part with fruit coloring and flavor with rose water. Bake in layers and put icing between.

Icing:—

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| 1 cup sugar. | ½ cup water. |
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White of 1 egg.

Flavor with rose water.

LEMON JELLY CAKE.

Mrs. L. M. Armstrong.

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| 1 cup sugar. | Butter, size of an egg. |
| 1¼ cups flour. | 4 eggs, beaten separately. |
| 2 tablespoons milk. | 1 teaspoon baking powder. |

Jelly For The Cake:—

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| 1 cup sugar. | 1 lemon. |
| 1 egg. | 1 large apple. |

Grate the apple and lemon peel; add the juice; stir all together.

CAKES.

MARBLE CAKE.

Mrs. H. C. Squire.

White Part:—

2 cups sugar.

1 cup sweet milk.

7 whites of eggs.

$\frac{3}{4}$ cup butter.

3 cups flour.

2 teaspoons baking powder.

Flavoring.

Dark Part:—

1 cup brown sugar.

1 cup sour milk.

3 cups flour.

7 yolks of eggs.

1 cup molasses.

$\frac{1}{2}$ cup butter.

1 teaspoon soda.

1 teaspoon ground cloves.

1 tablespoon gr. cinnamon.

Mix the two parts, as fancy dictates, when putting into the baking pan.

MARBLE CAKE.

Mrs. A. L. Brown.

White Part:—

$\frac{1}{2}$ cup butter.

$1\frac{1}{2}$ cups white sugar.

$\frac{1}{2}$ cup sweet milk.

$2\frac{1}{2}$ cups flour.

1 heaping teaspoon baking powder.

4 whites of eggs.

Flavor with lemon.

Dark Part:—

$\frac{1}{2}$ cup butter.

$\frac{1}{2}$ cup molasses.

2 cups flour.

Spices to taste.

2 small cups brown sugar.

$\frac{1}{2}$ cup sour milk.

$\frac{1}{2}$ teaspoon soda.

1 whole egg.

After each part is thoroughly mixed, butter the pan well and put in a couple of large spoons of the dark, then the same of white part, alternating until all is used.

ROLL JELLY CAKE.

Mrs. A. C. Barnett.

1 cup flour.

1 cup sugar.

3 eggs.

1 large teaspoon baking powder.

THE EDWARDSVILLE COOK BOOK.

quickly, pour into square cornered pan, bake in hot oven,
on flat surface, spread with jelly and roll.

LANGTRY CAKE.

Mrs. W. F. Wayne.

1 cup sugar.	1 cup butter.
1 cup milk.	1 cup cornstarch.
1 cup flour.	3 teaspoons baking powder.
Whites of eggs.	Flavor to taste.
1 the whites of eggs last.	

WATER CAKE.

Mrs. E. W. M.

$\frac{1}{2}$ cup butter.	$1\frac{1}{2}$ cups granulated sugar.
$\frac{1}{4}$ teaspoon salt.	1 cup warm water.
$2\frac{1}{2}$ cups flour.	3 eggs, or yolks or whites of 4

CREAM CAKE.

Mrs. A. Stubbs.

2 cups granulated sugar, sifted.	1 cup sweet milk.
1 cup butter.	1 cup flour, sifted 4 times.
2 heaping teaspoons baking powder.	1 whites of eggs.

Flavor with white rose.

COCOANUT CAKE.

Mrs. Arthur Dyer.

$1\frac{1}{2}$ cups granulated sugar.	6 eggs, (whites).
$\frac{1}{2}$ cup butter.	$\frac{1}{2}$ cup sweet milk.
2 heaping teaspoons baking powder.	2 heaping cups flour.

Bake in layers.

For the Icing:—1 cup sugar and a little boiling water; boil together until brittle when dropped into cold water. Remove from stove and pour slowly over the well beaten whites of 2 eggs, beat until smooth; add grated cocoanut. After icing sprinkle with cocoanut the top and sides.

GOLD CAKE.

Mrs. Edw. Barnett.

8 yolks of eggs.	1½ cups flour.
1 cup sugar.	1 heaping teaspoon baking powder.
½ cup sweet milk.	1 teaspoon flavoring.
½ cup butter.	

A little less baking powder if cake flour is used.

ONED POUND CAKE.

Mrs. P. C. Barnett.

1 pound butter.	1 pound sugar.
1 pound and 2 oz. flour.	12 eggs.
1 level teaspoon baking powder.	2 teaspoons vanilla.
2 tablespoons brandy.	1 teaspoon lemon.

Cream butter and sugar thoroughly; add eggs beaten separately; flour and other ingredients; whites of eggs last. Bake in moderate oven.

EXC LOAF CAKE.

Mrs. J. T. Keller, St. Louis.

1 cup sugar.	½ cup milk.
3 eggs, whites last.	2 cups flour.
1 teaspoon baking powder.	Vanilla.
½ cup butter.	

ECONOMICAL CAKE.

Mrs. I. C. Sanders.

½ cup butter.	1 egg.
1 cup sugar.	1 cup milk.
2 cups flour.	2 teaspoons baking powder.
Measure before sifting.	

Cream butter and sugar, add egg, well beaten, gradually work in milk and flour alternately and beat thoroughly. For layer cake use 2 eggs, leaving out the white of one for filling.

FILLINGS AND ICINGS.**CHOCOLATE CREAM FILLING.**

Mrs. J. F. Stillwell.

1½ cups white sugar.

½ cup milk.

Boil 4 minutes; beat until cold, flavor with vanilla; spread on the cake. When this is cold melt a half cake chocolate and spread over the filling.

Above without chocolate is a nice, white icing. When cooling, if too stiff, moisten with a little hot milk; if too thin, cook a little longer.

BOILED ICING.

Mrs. June Sallee, Litchfield, Ill.

Beat whites of 2 eggs to a stiff froth, then beat 1 teaspoon baking powder into it. Boil 1 cup sugar and ½ cup water until it threads freely, pour slowly into the froth and beat all until it stiffens enough to spread easily. Just before spreading, add flavoring.

ORANGE ICING.

Mrs. W. D. Harnist.

Grate the rind of an orange and put in tablespoon of hot water and let stand 15 minutes. Squeeze the juice from the orange, add the water poured off the rind and mix powdered sugar until spoon stands upright in the mixture. This will make enough for one ordinary sized cake.

ORANGE ICING.

Mrs. J. T. Keller, St. Louis.

2 cups sugar.

½ heaping tablespoon flour.

2 eggs.

Juice 1 orange.

Make a boiled icing with the sugar and eggs. Squeeze the juice of orange into a cup, mix with this a little grated rind and the flour, stir this into the cooked icing and let all come to a boiling heat. Cook in double boiler, beating until cool. Add a few drops of lemon juice also.

GOLDEN ICING.

Miss Iva Bengel, Lincoln, Ill.

Boil 2 cups sugar and enough water to dissolve, until it threads; then stir into the yolks of 3 eggs, beaten thoroughly. Add flavoring.

ORANGE ICING.

Mrs. S. T. Robinson.

Grated rind and juice of one orange. Over the grated rind put a tablespoonful boiling water; let stand a few minutes; add the orange juice and stir until thick with powdered sugar and spread.

ICING.

Mrs. Arthur Dyer.

The white of one egg beaten to a stiff froth; add $1\frac{1}{2}$ tablespoon thick cream, beat again; then stir in enough confectioner's sugar to make as stiff as you desire. Use any kind of flavoring.

CHOCOLATE FROSTING.

Mrs. W. H. Hall.

6 rounded tablespoon grated	$1\frac{1}{2}$ cups powdered sugar.
chocolate.	Whites of 3 eggs.

Beat the whites but very little, (they must not become white). Stir the chocolate in, then pour in the sugar gradually, beating to mix well.

CHOCOLATE ICING.

Mrs. L. M. Armstrong.

$\frac{1}{2}$ cake sweet chocolate	$\frac{1}{2}$ cup milk.
1 yolk of egg.	1 teaspoon vanilla.
$\frac{1}{2}$ cup sugar.	

Boil five minutes.

BOILED ICING.

Mrs. E. W. M.

Boil until a good syrup, 1 cupful of sugar with $\frac{1}{4}$ cup water.

Have the white of one egg beaten to a stiff froth in a quart bowl. Slowly stir the syrup into this, stirring and beating until the mixture is cool.

With the addition of a cup of seeded and chopped raisins, this makes a nice filling.

CARAMEL ICING.

Miss Mary Kerr.

3 cups caramel sugar.	1 cup sweet cream.
$\frac{1}{2}$ cup butter.	2 teaspoons vanilla.

Boil until thick and add flavoring.

MARSHMALLOW FILLING FOR ANY WHITE LAYER CAKE.

Mrs. O. T. Dunlap.

10 tablespoons hot water.	2 cups confectioner's sugar.
2 level tablespoons gelatine.	1 teaspoon vanilla.

Boil gelatine in the water until dissolved, add sugar, beat 20 minutes, when cool add vanilla and beat 5 minutes. Let stand over night in pan of same size as one in which cake is to be baked. Put between the layers with icing.

CARAMEL CAKE FILLING.

Mrs. A. L. Brown.

2 cups brown sugar	$\frac{1}{2}$ cup milk.
$\frac{1}{2}$ cup butter.	

Boil until thick; then whip.

LEMON FILLING FOR CAKES.

Mrs. Louise Cullens.

1 cup sugar.	1 teaspoon flour.
1 tablespoon water.	Grated yellow rind and juice of
1 egg.	1 lemon.

Mix. Place the dish in a kettle of boiling water and cook until it thickens. When cool, spread between the layers and on top of cake.

GINGERBREADS, LITTLE CAKES AND NUTS AND COOKIES.

SOFT GINGER BREAD.

Mrs. James B. Dale.

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|-----------------------------|----------------------------------|
| $\frac{1}{2}$ cup molasses. | $1\frac{1}{2}$ cups flour. |
| $\frac{1}{2}$ cup butter. | $\frac{1}{2}$ cup water or milk. |
| A pinch of salt. | 2 teaspoons baking powder. |
| 2 eggs. | Spices. |

Beat together molasses, sugar, butter, eggs and salt, until light. Then add $\frac{1}{2}$ cup flour and the water or milk; then the 1 cup flour with baking powder. Spices to suit taste. Excellent served hot as a dessert with drawn butter sauce.

SOFT GINGER BREAD.

Mrs. W. F. Wayne.

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| 1 cup molasses. | 1 teaspoon ginger. |
| $\frac{1}{2}$ cup butter. | 1 teaspoon cinnamon. |
| 1 teaspoon soda dissolved in a
cup of boiling water. | 1 teaspoon cloves. |
| 2 well beaten eggs. | $2\frac{1}{2}$ cups flour, added last thing
before baking. |
| $\frac{1}{2}$ cup sugar. | |

GINGER SNAPS.

Mrs. Henry Bickelhaupt.

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|-------------------------|----------------------|
| 1 cup sugar. | 2 teaspoons soda. |
| 1 cup molasses. | 1 teaspoon ginger. |
| $\frac{1}{2}$ cup lard. | 1 teaspoon cloves. |
| 1 cup water. | 1 teaspoon cinnamon. |
| A little salt. | Flour to roll. |

GINGER COOKIES.

Mrs. Florence B. Springer.

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|---------------------------------|--------------------------|
| $1\frac{1}{2}$ cups shortening. | 2 cups molasses. |
| 4 eggs. | 2 cups sugar. |
| 2 tablespoon vinegar. | 2 heaping teaspoon soda. |
| 2 dessert spoons ginger. | |
| Flour to mix soft. | |

GINGER COOKIES.

Mrs. B. R. Burroughs.

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|------------------------------|--------------------------------------|
| 1 dessert spoon ginger. | 1 heaping teaspoon soda. |
| 1 teaspoon salt. | 1 coffee cup brown sugar. |
| 1 teaspoon ground cloves. | 1 coffee cup molasses. |
| 2 teaspoons ground cinnamon. | 1 coffee cup butter. |
| 1 teaspoon nutmeg. | $\frac{1}{2}$ coffee cup warm water. |

Put the soda and warm water in the molasses and beat until it foams before putting in the other ingredients. Just enough flour to roll out on your board. Cut into shapes and bake in a quick oven, watching closely.

DROP GINGER CAKES.

Mrs. W. D. Harnist.

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| 1 cup brown sugar. | $\frac{3}{4}$ cup butter. |
| 1 cup molasses. | 4 cups flour. |
| 1 cup warm water. | $\frac{1}{2}$ teaspoon soda. |
| 1 egg. | 4 teaspoons ginger. |
| $\frac{1}{2}$ teaspoon cloves. | 2 teaspoons cinnamon. |

Put butter, sugar, water and molasses on stove and heat until they boil. When cool, beat in the egg, flour, spice and soda. Drop in greased pan with a tablespoon.

SKONES.

Mrs. Belle Gibson, Pontiac, Mich.

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| 3 cups oat meal. | 1 cup sugar. |
| $\frac{1}{2}$ cup flour. | 1 level teaspoon soda. |
| $\frac{1}{2}$ cup sour milk. | $\frac{3}{4}$ cup lard. |
| 1 level teaspoon salt. | |

Flavor with nutmeg. Mix well on board with flour, roll out and cut in squares; sprinkle with sugar and bake in quick oven.

SUGAR COOKIES.

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| 1 cup sugar. | $\frac{3}{4}$ cup lard. |
| 1 egg. | 1 level teaspoon salt. |
| $\frac{1}{2}$ cup sweet milk. | 1 level teaspoon soda. |
| 2 teaspoons lemon extract. | |

All stirred together in milk. Mix in flour thoroughly and quite soft, roll thin, sprinkle with sugar and bake in quick oven.

GRAHAM COOKIES.

Mrs. Belle Gibson, Pontiac, Mich.

1 cup white flour.	$\frac{3}{4}$ cup lard.
3 cups graham flour.	1 egg.
1 cup sugar.	1 level teaspoon salt.
$\frac{1}{2}$ cup sour milk.	1 level teaspoon soda.
Nutmeg flavor.	

Mix well in flour, sprinkle with sugar, roll thin, and bake in quick oven.

CREAM COOKIES.

Miss Hattie Sloper.

1 cup butter.	1 teaspoon soda.
2 cups sugar.	2 eggs.
1 cup sour cream.	Flavor with lemon.

Flour enough to roll. Bake on bottom of inverted pan.

CHOCOLATE COOKIES.

Mrs. Travous.

2 cups white sugar.	2 eggs.
1 cup butter.	$\frac{3}{4}$ teaspoon soda.
$\frac{1}{2}$ cup sour milk.	1 tablespoon cinnamon.
1 cake chocolate or 1 section of Baker's Chocolate.	$1\frac{1}{2}$ teaspoon allspice.
Flour to roll very thin.	1 small teaspoon cloves.
	1 nutmeg.

Sprinkle sugar on top before baking.

HERMITS.

Mrs. Sarah R. Springer.

$1\frac{1}{2}$ cups sugar.	3 eggs.
$2\frac{1}{2}$ cups flour.	1 teaspoon cinnamon.
$\frac{3}{4}$ lb. raisins.	1 teaspoon soda, dissolved in a little hot water.
1 lb. English walnuts.	
1 cup butter.	A pinch of salt.

Drop by spoonfuls on a well buttered tin. If they spread too much, add a little more flour. Bake in a moderate oven.

HERMITS.

Mrs. Abbie L. Greenwood.

Mrs. J. G. Delicate.

1½ cups sugar.	2½ cups flour.
½ cup butter, (scant).	3 eggs.
1 teaspoon soda in a very little hot water.	1 teaspoon cinnamon.
¾ lb. chopped raisins.	A pinch of salt.
	1 lb. chopped nuts.

Drop by spoonful on well buttered tin. If they spread too much add more flour. Bake in moderate oven.

SCOTCH CAKES.

Mrs. Edith M. Tuxhorn.

2½ cups brown sugar.	4 teaspoons soda.
1½ cups butter or 1 cup lard.	½ cup molasses.
2 eggs.	1 teaspoon each allspice, cloves and cinnamon.
5 cups flour.	
½ cup sour milk.	

SCOTCH CAKES.

Mrs. M. Roa.

1 lb. dark brown sugar.	1 teaspoon allspice.
1 teaspoon cinnamon.	3 eggs.
1 teaspoon nutmeg.	1 teaspoon soda.
1 teaspoon cloves.	1 lb. flour.

Stir the eggs and sugar together; add spices, and the soda dissolved in 1 tablespoon hot water; stir well and mix all with the flour. Grease pan and sprinkle cakes with water before putting in oven.

DROP CAKES.

Mrs. H. C. Squire.

1 cup sugar.	2 teaspoons baking powder.
½ cup butter.	Nutmeg to flavor.
1 cup milk.	Flour to stir very thick.
2 whites of eggs.	

Drop in small spoonfuls on a buttered tin, sprinkle tops with currants and sugar, and bake quickly.

GOOD COOKIES.

Mrs. Geo. D. Shaffer.

- | | |
|---------------------------|------------------|
| 2 cups sugar. | 1 egg. |
| 1 cup butter. | 1 teaspoon soda. |
| 1 cup sour cream or milk. | |

Mix soft, roll thin; sift granulated sugar over them and gently roll it in.

COOKIES.

Mrs. Henry C. Barnsback.

- | | |
|--|---------------------|
| 2 full cups sugar. | 2 eggs. |
| 1 cup butter and lard mixed, or
all lard. | 1 cup sweet milk. |
| 1 teaspoon baking powder. | 1 teaspoon vanilla. |

Mix the dough as soft as can be handled; roll thin on well floured board, cut out, and lift to and from baking pan with broad knife.

"LAPE KUCHEN."

German Christmas Cakes.

Mrs. M. Roa.

- | | |
|------------------------------------|-----------------------|
| $\frac{1}{2}$ gallon hot molasses. | 1 pt. brown sugar. |
| 1 cup sweet milk. | 1 cup lard. |
| 2 nutmegs, grated. | 2 teaspoons cinnamon. |
| 6 lemon rinds, grated. | 1 teaspoon cloves. |
| 2 lbs. chopped nuts. | 2 lbs. citron. |
| 3 teaspoons baking powder. | |

Flour to make stiff enough to roll.

SPONGE DROP.

Mrs. Abbie L. Greenwood.

- | | |
|----------------------------|----------------------------|
| 5 eggs, beaten separately. | $1\frac{1}{2}$ cups flour. |
| 1 teaspoon baking powder. | 1 teaspoon vanilla. |
| 1 cup sugar. | |

Must be stiff enough to drop from small spoon on buttered pan. Bake in hot oven.

CREAM COOKIES.

Mrs. M. Roa.

- | | |
|------------------------------|----------------------------|
| 4 fresh eggs. | times. |
| 2 cups sugar. | 2 heaping teaspoons baking |
| 1 cup butter. | powder. |
| 4 cups flour, sifted several | |

Cream butter, sugar and eggs until very light and smooth; sift baking powder with flour. More than the 4 cups may be added to make the mixture right for handling. Milk or water will spoil them.

SUGAR COOKIES.

- | | |
|--------------------------|---------------------|
| 1½ cups sugar. | ½ cup sour milk. |
| 1 cup butter. | 1 teaspoon soda. |
| Pinch of salt. | 1 teaspoon vanilla. |
| Flour to roll very thin. | 1 egg. |

CRULLERS.

Mrs. J. T. Crocker.

- | | |
|--------------------------|------------------------------|
| 2 pints flour. | 2 teaspoons baking powder. |
| 3 eggs. | A little salt. |
| 1 cup sugar. | ½ cup sweet milk. |
| 1½ teaspoons ext. lemon. | 1 heaping tablespoon butter. |

Cream butter and sugar, add essence, beat eggs light and add; then the milk and flour, adding enough more to roll, not too soft; roll to about 1-3 inch, cut with biscuit cutter and cut out centre. Fry in hot lard.

GERMAN CHRISTMAS CAKES.

(Pepper Nuts).

Mrs. L. M. Armstrong.

- | | |
|---------------------|---------------------------------|
| 12 eggs. | 2 tablespoons cinnamon, |
| 2 lb. chopped nuts. | 1 tablespoon cloves, |
| 3 lb. sugar. | 2 nutmegs. |
| 3 lb. flour. | 1 teaspoon baking powder, stir- |
| Peel of 4 lemons. | red into flour. |

Cut out and let lay over night. In the morning, put a drop of brandy on each cake before baking.

FRIED CAKE OR CRULLERS.

Mrs. Abbie L. Greenwood.

- | | |
|----------------------------|-------------------------------|
| 1 cup sugar. | 3 good sized teaspoons baking |
| 4 tablespoons melted lard. | powder. |
| 1 cup sour milk. | 3 eggs. |
- Mix very soft.

GERMAN CHRISTMAS CAKES.

Lup Kuchen.

Mrs. L. M. Armstrong.

- | | |
|------------------------------------|---|
| 1 pint brown sugar. | $\frac{1}{2}$ gallon molasses or honey; |
| 1 lb. citron. | (warm it). |
| 2 tablespoon cinnamon. | Peel of 6 lemons, chopped fine. |
| 1 tablespoon cloves. | 2 nutmegs. |
| 3 heaping teaspoons baking powder. | Flour to stiffen. |

Bake immediately.

CHOCOLATE COOKIES.

Mrs. C. C. Corbett.

- | | |
|------------------------------------|-------------------------------|
| 1 cup light brown sugar. | 1 egg. |
| $\frac{1}{2}$ cup melted butter. | $\frac{1}{2}$ cup sweet milk. |
| 1 scant teaspoon soda. | $1\frac{1}{2}$ cup flour. |
| $\frac{1}{2}$ cup chopped raisins. | 1 tablespoonful melted choco- |
| $\frac{1}{2}$ cup chopped nuts. | late. |

Flavor with vanilla. Mix the soda in the milk. Drop from a spoon into a well greased pan.

OAT MEAL COOKIES.

Mrs. Clare Prickett Jones.

Mrs. S. T. Robinson.

- | | |
|---------------------------|---|
| $\frac{3}{4}$ cup butter. | 1 cup brown sugar. |
| 2 cups flour. | $\frac{3}{4}$ teaspoon soda in the flour. |
| 2 cups rolled oats. | $\frac{1}{2}$ teaspoon salt. |
| 1 cup chopped raisins. | 1 teaspoon cinnamon. |
| 2 eggs. | |

Drop small teaspoonful of dough on greased pan, and bake in moderate oven.

OAT MEAL COOKIES.

Mrs. C. C. Corbett.

1 cup sugar.	oats).
$\frac{3}{4}$ cup butter.	2 eggs.
2 cups flour.	1 level teaspoon baking powder.
$\frac{1}{2}$ cup raisins, chopped fine.	1 small teaspoon soda.
2 cups oatmeal, (not rolled	1 small teaspoon cinnamon.

Cream sugar and butter; add the yolks of eggs, then the flour into which has been sifted the soda and baking powder, the cinnamon, raisins and oat meal, lastly the well beaten whites of the eggs. Roll thin on a floured board, cut and bake in well greased pan.

DROP CAKES.

Mrs. Henry Bicklehaupt.

$1\frac{1}{2}$ cups sugar.	3 eggs.
1 cup butter.	1 lb. raisins, chopped.
$2\frac{1}{2}$ cups flour.	1 lb. nuts, chopped.
1 teaspoon soda.	1 teaspoon cinnamon.

SWEET CRACKERS.

Mrs. F. Y. Ferree.

1 cup butter or lard.	3 eggs.
3 cups sugar.	1 pint milk.
$1\frac{1}{4}$ teaspoons carbon ammonia, dissolved in a little milk.	5 teaspoons flavor.

Knead the dough stiff.

COFFEE CAKE.

Mrs. R. F. Tunnell.

1 pt. bread dough.	$\frac{1}{2}$ cup lard or $\frac{3}{4}$ cup butter.
1 cup milk, boiled and cooled.	1 egg.
1 cup raisins.	1 cup sugar.

Flour to make a soft sponge. Mix, set aside to rise. When risen, use just enough flour to knead, put in pans and set in warm place. When light, brush with melted butter and sprinkle with sugar and cinnamon, or crushed almonds.

TEA CAKES.

Mrs. A. L. Brown.

2 cups sugar.	1 cup butter.
1 cup sour milk.	1 teaspoon soda.
3 eggs.	Flavor to taste.

COFFEE CAKE.

Mrs. John Keller.

1 pint bread sponge.	Butter, size of a walnut.
1 pint warm milk.	Add milk, sugar and butter to
1 cup sugar.	sponge.

Stir in "Alma Flour" stiff as can be stirred with spoon. Let rise, turn on board and knead. Roll 1 inch thick, put in pan and when light sprinkle with cinnamon and sugar. Bake.

COOKIES.

Mrs. Frank Tunnell.

1½ cups brown sugar.	1 cup butter.
½ cup sour milk.	1 egg.
1 teaspoon soda.	Salt and flour to roll.
1 teaspoon vanilla.	

Roll very thin. This will make about 200 cakes.

WHOLESOME COOKIES FOR SMALL CHILDREN.

Mrs. W. A. Richardson.

1 egg.	1 level teaspoon soda.
1 teacup very rich sour cream.	1 cup sugar.
Flavor with nutmeg.	A pinch of salt.

Use enough whole wheat or graham flour to make soft dough.

WALNUT COOKIES.

Miss Katherine Pogue.

1 cup chopped walnuts.	1 cup sugar.
1 egg, well beaten.	2 tablespoons milk.
1 teaspoon baking powder.	Flour to roll very thin.

Brush with white of egg and sprinkle with powdered sugar while warm.

DOUGHNUTS.

Mrs. James Tunnell.

$\frac{3}{4}$ cup sugar.	2 eggs.
$\frac{3}{4}$ cup milk.	$\frac{1}{2}$ teaspoon salt.
$\frac{1}{2}$ teaspoon cinnamon or nutmeg.	1 teaspoon butter.
	1 teaspoon baking powder.

Melt butter, add sugar, add beaten yolks, then milk, flour and baking powder; the well beaten whites last. Flour enough to roll out, not more flour than can help.

DOUGHNUTS.

Mrs. R. C. Barnett.

1 cup sugar.	1 heaping teaspoon baking powder.
1 cup clabber milk.	Butter, size of hickory nut.
1 level teaspoon soda.	Flour to make dough like biscuit.
1 level teaspoon salt.	
$\frac{1}{2}$ teaspoon nutmeg.	

DOUGHNUTS.

Mrs. J. G. Delicate.

$\frac{1}{2}$ cup butter.	1 cup sugar.
$1\frac{1}{2}$ pints flour.	1 egg.
$1\frac{1}{2}$ cups milk.	$1\frac{1}{2}$ teaspoons baking powder.
Little nutmeg.	

Rub butter, sugar and egg together, sift flour and baking powder together, add to butter, milk, etc.; mix into soft dough, roll to $\frac{1}{2}$ inch in thickness; cut with a biscuit cutter and fry to a light brown in plenty of hot lard. When done dredge with powdered sugar. |

COOKIES.

Mrs. Cullens.

4 eggs.	2 cups sugar.
2 cups butter.	3 teaspoons baking powder.
Flour to roll.	

Mix ingredients well; then add flour and roll very thin.

VANILLA COOKIES.

Mrs. Edw. Barnett.

- | | |
|------------------------------|---------------------------------------|
| 1 cup sugar. | $\frac{1}{2}$ teaspoon soda. |
| $\frac{1}{2}$ cup flour. | 1 teaspoon Dr. Price's Baking Powder. |
| 1 egg. | Vanilla flavor. |
| $\frac{1}{2}$ cup sour milk. | |

Sift baking powder with flour; roll thin and bake in quick oven.

DROP COOKIES.

Mrs. E. Safford.

- | | |
|--------------------------------------|-----------------------------|
| 1 sifter full flour or 6 small cups. | 1 teaspoon vanilla. |
| 2 cups extra C sugar. | 1 cup sour cream or milk. |
| 2-3 cup butter. | $\frac{1}{2}$ nutmeg. |
| 3 eggs, slightly beaten. | 1 teaspoon soda. |
| 1-3 cup lard. | 1 pint raisins or currants. |

Mix all together with fingers; drop in greased pan; bake in quick oven. Sprinkle with powdered sugar when cool.

GINGERBREAD.

Mrs. B. D. Berry, Chester, Pa.

- | | |
|----------------------------------|--|
| 2 cups molasses. | 2 cups sour milk, (clabber preferred). |
| 2 cups sour milk. | |
| 1 cup lard (or lard and butter). | 2 teaspoons baking powder |
| 6 cups flour. | beaten into the milk. |
| 2 cups brown sugar. | Cinnamon, allspice, ginger. |
| 4 eggs. | |

Put half the dough into pan, then put a layer of raisins or currants, then add remainder of dough. Bake slowly in moderate oven.

GERMAN HONEY CAKE.

Mrs. L. M. Armstrong.

- | | |
|--------------------------|---------------------------------------|
| 2 oz. butter. | $\frac{1}{2}$ lb. honey. |
| 2 oz. almonds. | $\frac{1}{2}$ rind, lemon. |
| $\frac{1}{2}$ lb. flour. | $\frac{1}{2}$ teaspoon baking powder. |
| A little nutmeg. | |

Put butter in pan and when melted stir in the honey. Let it boil, stirring briskly all the time; take from fire and when cool mix in the lemon rind, finely chopped, the almonds, blanched and bruised, the nutmeg, flour and baking powder. Leave the mixture in a cool place 12 hours. Roll and bake 25 minutes in a slow oven.

OAT MEAL COOKIES.

Mrs. H. O. Isensee.

2 eggs.	1 cup sugar.
$\frac{1}{2}$ grated nutmeg.	2 tablespoons sweet milk.
$\frac{1}{4}$ teaspoon soda in the milk.	1 teacup cut raisins.
2 cups raw rolled oats.	$\frac{1}{2}$ cup butter.
2 or more cups flour.	$\frac{1}{2}$ cup lard.

Do not roll, but bake in little patties on inverted pan.

GOOD COOKIES.

Mrs. J. D. Manley, St. Louis, Mo.

$1\frac{1}{2}$ cups white sugar.	$\frac{3}{4}$ cup butter.
1 egg.	1 teaspoon soda.
1 cup sour or buttermilk.	Sifted flour enough to roll.

Melt butter and put in the sugar; beat and add the egg; dissolve soda in a little water and add to milk. Mix all together and add the flour. Roll thin and bake.

SCOTCH CAKE.

Mrs. J. D. Manley, St. Louis, Mo.

1 lb. sifted flour.	1 teaspoon gr. cinnamon.
1 lb. dark brown sugar.	1 teaspoon gr. cloves.
1 teaspoon soda.	1 teaspoon gr. allspice.
3 eggs.	1 teaspoon gr. nutmeg.

Stir eggs into sugar without beating; add the spice and stir. Mix the flour and soda, then stir all together. Roll like cookies. Grease pan well, and after cakes are in pan, sprinkle water over them. Bake like cookies.

DOUGHNUTS FROM POTATO STARTER.

(See Breads for Starter).

Mrs. V. J. Levora.

Make a batter by mixing 1 cup warm water and a table-spoonful of the potato starter. Beat 2 eggs in a bowl, stir in the batter, 1 cup milk and $\frac{1}{2}$ teaspoon salt; now stir in flour enough for medium soft dough, having first rubbed into it butter the size of a walnut and grated into it one lemon peel. Work well and let rise in pan. Then take out a small piece at a time on board, work into shape, roll, cut in strips, twist and let rise awhile on board; then fry in hot lard. When freshly cooked, sprinkle with powdered sugar. Same formula makes excellent coffee cake.

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CHAPTER XI.

ICES, SHERBETS AND FROZEN DESSERTS.

"I'm happy to say
There's no house in town
Where I've not the entree."

PINEAPPLE SPONGE.

Miss Carrie Wolf.

$\frac{1}{4}$ box gelatine.
1 can pineapple.

$\frac{1}{2}$ cup thick cream.
3 whites of eggs.

Soak gelatine in $\frac{1}{4}$ cup cold water, drain syrup from can of pineapple; if not sweet enough add more sugar, measure, and add water if necessary, to make $1\frac{1}{2}$ cupfuls. Heat to boiling point, remove from fire, add soaked gelatine and stir until dissolved, strain and set aside until it begins to thicken, then add the cream whipped to a solid froth and the whites of eggs beaten until stiff and dry. Stir carefully together and when quite thick add 1 cup pineapple, cut into tiny bits. Stand in a cold place until firm. Serve with cream.

MAPLE ICE CREAM.

Mrs. J. F. Stillwell.

One small cup maple syrup, heated in double boiler; 6 yolks of eggs, well beaten, and added to the hot syrup. Cook three minutes; 1 pint cream whipped; stir syrup until cold, then add the whipped cream. Beat the whites of the eggs stiff, and add. Freeze.

LOTUS CREAM.

Miss Carrie Wolf.

6 lemons.
 $2\frac{1}{2}$ cups sugar.

1 quart cream.
1 pint milk.

Mash pulp and juice of lemons, add sugar and put in freezer to chill with ice; have ready the cream and milk; mix all together and freeze quickly to prevent curdling.

CRANBERRY FRAPPE.

Mrs. J. F. Stillwell.

Boil a quart of cranberries in a pint of water five or six minutes; strain through a cheese cloth. Add a pint of sugar and stir and boil just until the sugar is dissolved. Add 1 tablespoon gelatine, dissolved in cold water; when cold add strained juice of 2 lemons. Freeze and serve with roast turkey.

MOUSSE.

Mrs. J. F. Stillwell.

ORANGE ICE.

$\frac{1}{2}$ pint cream, whipped.	$\frac{1}{2}$ teaspoon pineapple flavoring.
1 teaspoon extract almond.	$\frac{1}{2}$ cup sugar.
$\frac{1}{2}$ teaspoon vanilla.	$\frac{1}{2}$ cup chopped nuts.

Freeze.

Mrs. Arthur Dyer.

1 dozen oranges.	1 quart sugar.
4 lemons.	1 pint cream (whipped).
3 pints water.	

Put to boil the 3 pints water and the sugar; add the juice of oranges and lemons. When cool put into freezer; when about half frozen stir in the whipped cream. This makes about a gallon of rich ice.

PINEAPPLE SHERBET.

Mrs. A. P. Wolf.

$1\frac{1}{2}$ quarts water.	2 lbs. sugar.
1 can grated pineapple.	2 lemons.
1 tablespoon arrowroot.	

Cook sugar and water 15 minutes or until syrup like. Make a quart of lemonade with the lemons. Dissolve arrowroot in cold water, then pour boiling water on it until clear, like

starch. Let it get cold, after which strain with lemonade and syrup, add pineapple, and when nearly frozen add the white of one egg.

PINEAPPLE ICE.

Mrs. W. H. Hall.

2 pints sugar.	3 pints water.
1 can grated pineapple.	3 eggs.
Juice of 4 lemons and grated rind of two.	1 teacup flour made into thin starch.

Beat the whites of eggs stiff and add last thing.

ICE CREAM.

Mrs. E. B. Glass, (Intelligencer).

3 pints cream.	2 quarts new milk.
1½ pints sugar.	1 tablespoon Cooper's gelatine.
Whites 2 eggs.	

Take the cream, milk and sugar; soak the gelatine in one pint cold water ten minutes. Place over fire, stir and remove soon as dissolved; when nearly cold beat to a froth and flavor with vanilla. Beat the whites of two eggs to a stiff froth; add to the above and freeze.

LEMON SHERBET.

Mrs. L. M. Armstrong.

2 tablespoons gelatine.	Juice of 10 lemons.
1 quart boiling water.	1 pint sugar.

Soak the gelatine half an hour in enough water to cover; then pour over it the boiling water; add the sugar, stir over fire until it boils, set aside to cool, when cold add the lemon juice and strain. Freeze.

GRAPE SHERBET.

Mrs. John D. Manley, St. Louis, Mo.

1 quart grape juice.	1 cup sugar.
2 cups orange juice.	1 white of egg.
2 teaspoons powdered sugar.	

Sweeten the grape juice to taste; add the sugar to orange juice until sugar is dissolved, then add the grape juice, turn into freezer, and freeze. When nearly frozen, remove dasher and beat in with a spoon the white of egg beaten light and mixed with the powdered sugar. Beat well, pack and stand away to ripen.

PINEAPPLE ICE.

Mrs. Louise Cullens.

1 can pineapple.	1½ quarts water.
1 pint sugar.	1 tablespoon gelatine in 1 cup
Juice of 2 oranges.	hot water.
Juice of 3 lemons.	White of 1 egg.

Add the beaten white of egg just before the freezing is finished.

ICE CREAM.

Mrs. J. T. Crocker.

1 pint milk.	2 tablespoons Cooper's gelatine.
3 pints cream.	

Soak gelatine 15 minutes in the milk, then heat well in a double boiler; add granulated sugar to suit. (I use 8 large cookspoonfuls). Should taste very sweet before freezing. Strain into freezer after sugar is dissolved; let it get cold. Beat white of one egg and pour cream over it slowly, folding in, then pour into freezer, flavor with 1 ounce vanilla and then freeze.

ORANGE SOUFFLE.

Mrs. J. T. Keller, St. Louis.

Mrs. J. F. Stillwell.

1 package orange Jello.	6 yolks of eggs.
1 pint boiling water.	1 quart whipped cream, sweet-
1 pint sugar.	ened to taste.
¼ pint orange juice.	

Dissolve the jello in the boiling water; let cool, beat the yolks of eggs very light. Mix and freeze to a mush before adding the whipped cream.

MILK SHERBET.

Mrs. Sarah R. Springer.

1 quart new milk.	2 lemons.
2 cups sugar.	1 orange.
1 gill cream.	

Strain juice of fruit on the sugar and freeze immediately.

MAPLE ICE CREAM.

Mrs. E. J. Jeffress.

2 cups maple syrup.	1 quart cream.
7 yolks of eggs.	

Heat syrup in double boiler; before too hot stir in the beaten yolks; cook until thick, and no longer; then cool, add cream, and freeze. Chopped nuts are an addition liked by some.

FROZEN PEACHES WITH CREAM.

Mrs. James Tunnell.

12 very ripe peaches.	$\frac{1}{2}$ pint water.
8 ounces sugar.	1 pint thick cream.

Plunge the peaches into a kettle of hot water as this will remove the skins easily. Mash them through a colander; add the sugar, stir until sugar is dissolved, add the water; put the mixture into freezer and stir until it is frozen rather hard; add the cream, stir until thoroughly mixed. Repack the can and stand aside for an hour to ripen.

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CHAPTER XII.

CONFECTIONERY.

"Have you ever heard of the sugar plum tree?

'Tis a marvel of great renown."

—Eugene Field.

"FONDANT" OR CREAM CANDY.

Mrs. Geo. Fiegenbaum.

Fondant is the foundation for almost all French candies.

3 cups granulated sugar.

A pinch of cream of tartar.

1 cup water.

Let the sugar and water stand awhile to dissolve; then add the cream of tartar and set on a hot stove to boil fast. Do not stir while boiling. After boiling some time dip a very small amount with spoon; drop into a cup of cold water. If it hardens enough for you to handle it is ready to take from the fire. Put it in a cool place and let it get almost cold; then beat with a silver fork until it becomes too hard for the fork; then work with the hands until it becomes smooth. It is then ready to flavor and mold into shape. A variety can be made of this amount by taking a small part of it and flavoring and coloring to suit your taste.

Have nuts, candied fruits and orange and lemon peel ready. Mold by taking a small piece of fondant between palms of the hand, roll to shape, press fruit or nut on it and lay on oiled paper. In a short time it will be ready to put in boxes.

In making Fondant use granite or porcelain pan and do not pour out after boiling, but cool and beat in the same utensil.

CHOCOLATE CREAMS.

Mrs. Geo. Fiegenbaum.

Flavor Fondant with vanilla and roll into shape. When hard enough to handle, take a long pin to roll it into melted chocolate; then drop on the paper again to let it harden.

TAFFY.

3 cups sugar.

1 tablespoon butter.

1 cup water.

2 tablespoons vinegar.

Let boil until it hardens when a little is dropped into cold water. Pour into buttered plates to cool, and when it can be handled without burning the hands it is ready to pull. The longer you work it the whiter it gets. When pulled enough cut with a pair of shears into small pieces and put on buttered plates to harden.

POP CORN BALLS.

Mrs. Geo. Fiegenbaum.

1 cup molasses.

 $\frac{1}{2}$ cup water.

1 cup sugar.

Boil until it hardens in cold water. Remove from fire; pour over popped corn and stir until mixed, then roll into balls. This can be made into squares by putting into a square tin to get cold; then with a sharp knife cut into shape.

PANOCHA.

Maude Irwin Springer.

1 cup granulated sugar.

1 cup milk or cream.

1 cup brown sugar.

1 tablespoon butter.

Boil all together except that it is better to add the butter when almost done. When it will form a soft ball in cold water set aside to cool in the pan in which it has been cooked, after 5 minutes, stir vigorously and flavor, and add any desired quantity of chopped nuts. The longer the candy is beaten or stirred, the better. Put in pan $\frac{1}{2}$ inch thick and melted chocolate poured over, it is very nice. A cup or more maple sugar, boiled to a thick syrup and used instead of the brown sugar is delicious.

BUTTER SCOTCH.

Mrs. Belle Gibson, Pontiac, Mich.

2 cups light brown sugar.

1 tablespoon vanilla..

1 teaspoon butter.

Dissolve sugar well in cold water. Boil all until it snaps when dropped in cold water. Just before removing from fire add about 10 drops lemon extract. Pour in a buttered tin and when cool, cut in squares.

CALIFORNIA FUDGE.

Miss Carolyn Manley, St. Louis Mo.

3 ounces chocolate.	2 cups vinegar.
1 heaping teaspoon butter.	$\frac{3}{4}$ cup milk.
$\frac{1}{2}$ teaspoon vanilla.	

Cook chocolate, milk and sugar 5 minutes. Add the butter and boil about 15 minutes more till it hardens slightly when dropped into cold water; add vanilla and beat hard before putting in buttered pan; cut in squares before it hardens. The less you cook it and the more you beat, the creamier it becomes.

FUDGE.

Miss Clara Estelle Burroughs.

2 cups sugar.	2 squares Baker's chocolate.
1 cup milk.	1 tablespoon butter.
1 teaspoon vanilla.	

Mix thoroughly the milk and sugar before placing on the stove. When boiling, add your butter and, lastly, the chocolate. Flavor with the vanilla after taking from the stove. Beat until creamy and pour into buttered tins.

PRALINES.

Mrs. C. E. Smith, Lincoln, Ill.

$1\frac{7}{8}$ cups powdered sugar.	2 cups hickory nuts or pecans
1 cup maple syrup.	cut in pieces.
$\frac{1}{2}$ cup cream.	

Boil sugar, syrup and cream until, when tried in cold water, a soft ball is formed. Remove from fire and beat until of a creamy consistency; add nuts, and drop from tip of spoon in small piles on buttered paper.

VANILLA CAMELS.

Mrs. Belle Gibson, Pontiac, Mich.

- | | |
|--------------------------|--------------------------------|
| 1 cup granulated sugar. | $\frac{1}{2}$ teaspoon butter. |
| 1 cup light brown sugar. | 1-3 teaspoon vanilla. |
| $\frac{1}{2}$ cup milk. | |

Boil sugars and milk until it begins to thicken; then add butter and flavoring just before removing from fire. Stir thoroughly and pour into buttered tin, cool and cut in squares

PRALINES.

Mrs. Mary A. Walker, Lincoln, Ill.

- | | |
|-------------------------|-----------------------|
| 2 cups brown sugar. | 4 tablespoons butter. |
| $\frac{1}{2}$ cup milk. | 1 cup nuts. |
| 1 cup white sugar. | |

Cook sugar, butter and milk until it hardens in water, stirring all the time. When done, stir until it begins to get cool; then add nuts and 1 teaspoon each of lemon and vanilla. Pour into buttered pans and cut in squares.

NUNCHENS.

Mrs. F. J. Stilwell.

- | | |
|-----------------------------------|--------------------|
| $\frac{3}{4}$ lb. powdered sugar. | Whites 4 eggs. |
| $\frac{3}{4}$ lb. almonds. | A little cinnamon. |

Cut the nuts in strips lengthwise very thin; stir the sugar and eggs together 25 minutes; add the almonds. Bake in a slow oven 15 or more minutes. Drop from a teaspoon on a greased pan.

CHOCOLATE DROPS.

Mrs. W. H. Hall.

- | | |
|---|-------------------------------|
| $2\frac{1}{2}$ cups pulverized or granulated sugar. | $\frac{1}{2}$ cup cold water. |
|---|-------------------------------|

Boil 4 minutes. Place sauce pan in cold water and beat until cold enough to make into little balls. Take $\frac{1}{2}$ cake Baker's Chocolate, shave off fine and set it in a bowl in the top of a tea kettle to melt. When balls are cool enough, roll in chocolate with fork. Above makes 80.

SALTED ALMONDS.

Mrs. Sholes, Omaha, Neb.

Blanche by pouring boiling water over almonds; slip off the skins, put in a pan up over the range to dry several hours, then brown in a hot oven until a golden brown, then add a little butter and plenty of salt.

COCOANUT KISSES.

Anonymous.

Whites of 2 eggs.	Enough cocoanut to mold into
4 tablespoons powdered sugar.	shape.

Bake in very slow oven.

PEANUT CANDY.

2 cups granulated sugar.	1 cup peanuts.
2 tablespoons water.	

Put sugar and water in skillet over moderate fire and stir constantly until all melted; then add the peanuts; mix well and put into buttered pan to cool.

MACAROONS.

Mrs. L. M. Armstrong.

Crush a pound of blanched almonds until a smooth paste; mix in a pound and a half powdered sugar and the beaten whites of seven eggs. Mix all together until smooth and firm. Butter sheets of writing paper, put in pans and drop the paste on in small teaspoonfuls. If paste is too thin, add more sugar, if too thick more white. Bake in moderate oven 20 minutes.

MARGUERITES.

Mrs. M. J. Kennard, Omaha, Neb.

1 cup brown sugar.	$\frac{1}{2}$ cup flour.
$\frac{1}{4}$ teaspoon baking powder.	Whites 2 eggs.
1-3 teaspoon salt.	1 cup pecan nuts.

Beat the whites slightly, add other ingredients except nuts which should be placed on top of each when put into oven.

Bake in small tins putting one tablespoon of the mixture in each division.

HICKORY NUT MACAROONS.

Mrs. W. H. Hall.

Take meats of hickory nuts, pound fine, and add ground spice and nutmeg. Make frosting as for cakes. Stir meats and spices in, putting in enough to make it convenient to handle. Flour the hands and make balls the size of nutmegs. Lay them on buttered tins, giving room to spread. Bake in quick oven.

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CHAPTER XIII.

PRESERVES, ETC.

Mrs. James Whitbread.

The general rule for preserving fruit is as follows: To 1 pound fruit use $\frac{3}{4}$ pound sugar, putting in the fruit and sugar in alternate layers. Pour $\frac{1}{2}$ pint of hot water over the top, enough to start it and prevent burning. Cover until it boils and cook fast until syrup is the desired thickness.

For Peaches—Place fruit and sugar in layers for 2 hours before cooking. Use no water.

For Quinces—Wash the parings and put on to boil, covered with cold water. Boil 30 minutes; strain and pour over the quinces and cook until you can barely stick a fork into them. Then add sugar and cook fast until the syrup is a light jelly.

For Strawberries—Use 1 lb. sugar to 1 lb. fruit; use no water; put in a large flat pan on a hot stove and boil fast for 15 or 20 minutes, stirring constantly from the moment you put them on to boil

FRENCH PRESERVED FRUIT.

Mrs. B. R. Bonnell, Loveland, Colo.

One pint alcohol and 5 cents' worth salicylic acid mixed together. Put this mixture into a large earthen jar. Use all kinds of fruits as they come in season, beginning with strawberries and fresh pineapples. Cut the latter into small dice shaped pieces. Use equal weight of fruit and sugar until toward the last, then diminish sugar so the fruit will not be too rich. The above mixture is enough for from 4 to 6 gallons of fruit. Put fruit and sugar into above mixture and stir gently every day with a wooden spoon. Leave fruit in jar 5 or 6 months, then put it into glass jars and seal. Serve in sherbet glasses with whipped cream over it. The following fruits can be used: Strawberries, fresh pineapples, cherries, black rasp-

berries, blackberries and oranges, cut in small pieces. Surplus juice can be bottled to use for ices or puddings.

SPICED RAISINS.

Mrs. Geo. A. Lytle, Springfield, Ill.

½ lb. fruit.	1 cup sugar.
½ cup vinegar.	1 medium sized bay leaf,
24 cloves.	broken.
2 inch stick cinnamon.	3 tiny pieces mace.

Seed raisins, leaving stems on. Make syrup of sugar and vinegar. Tie spices in cheese cloth bag; drop into syrup and bring to a boil. Then put in raisins and boil 15 minutes. Put the raisins in pint jars and make syrup thicker by boiling, if desired.

SPICED PLUMS.

Mrs. W. H. Hall.

8 lbs. plums.	1 tablespoon each cinnamon and
1 small cup vinegar.	cloves.
4 lbs sugar.	

Cook until thick as jelly.

SPICED CRANBERRIES.

Mrs. E. F. Knollenberg.

Boil together 3½ pounds sugar and 2 cups vinegar, 2 table-spoons cinnamon and cloves. When syrup boils add 5 pounds cranberries and simmer two hours.

CITRON PRESERVES.

Mrs. Elizabeth Friday.

Peel the citron, cut out seed portion and cut into small pieces. To 2 measures of citron, heaped up, 1 even measure of sugar. Put the fruit in jar or other vessel and pour sugar on top. Let it stand overnight. Next morning pour into preserving kettle, add 1 quart water; cook until clear. Just before removing from the fire, slice into it 1 lemon, very thin. Let cool, and can.

CITRON PRESERVES.

Mrs. Wm. Ahrens.

To every 6 pounds of citron add 2 pounds sugar; let stand over night. In the morning, strain, put the juice on stove and boil to a syrup. Add the citron, boil to a desired color. Then add $\frac{1}{2}$ cup vinegar to about 8 quarts preserves and $1\frac{1}{2}$ lemons, sliced thin. Boil two hours longer.

ORANGE MARMALADE.

Miss Mary Kerr.

Take 4 dozen oranges, slice 15 of them. Peel 15 and throw the peel away. Halve and quarter these. Then squeeze the juice from balance of the 4 dozen, leaving the pulp. Use as much sugar as fruit, and boil one hour and a half. Can.

QUINCE MARMALADE.

Mrs. J. T. Crocker.

Peel and slice $\frac{1}{2}$ peck quinces. Put in kettle with water one inch above the fruit. Cook until soft; run through colander. To each quart of cooked fruit use a quart of sugar; cook one quart at a time 15 or 20 minutes or until it will not drop off the spoon. Put up in glasses and cover with paper dipped in white of egg.

LEMON BUTTER.

Mrs. B. Gibson, Pontiac, Mich.

2 cups white sugar.

Butter size of an egg.

3 eggs.

Juice and grated rind 1 lemon.

Boil in a double boiler until thick.

STRAWBERRY PRESERVES.

Mrs. B. R. Bonnell, Loveland, Colo.

Cover 1 pint of berries with 2 teacups sugar and set on back part of stove until sugar is dissolved. Then let boil 10 or 11 minutes. Put in jar and leave open until fruit is cold. Fine flavor is retained by preserving in small quantities.

RASPBERRY JAM.

Mrs. Taylor.

To 3 or 4 pounds of red raspberries, add an equal weight of sugar. Crush well in preserving kettle and add 1 pint red currant juice. Boil gently until it jellies on a cold plate. Put in glasses, covering jam with whisky paper and paste thin manilla paper dipped in white of egg over top of glasses. Same directions for blackberries, leaving out the currant juice.

OLIVED CHERRIES.

Mrs. B. R. Bonnell, Loveland, Colo.

Fill jars with nice firm cherries with stems on. Pour over them the following liquid: 1 quart vinegar, to which add 1 teaspoon salt. If vinegar is strong dilute with water. Seal in glass jars.

LEMON HONEY.

Mrs. E. Forman.

 $\frac{1}{2}$ pound sugar.

1 egg.

2 ounces butter.

2 lemons.

Grate the outer rind and extract the juice of the lemons; put all into granite pan and let it simmer 15 or 20 minutes.

RED CURRANT JELLY.

Mrs. E. Forman.

Scald the currants well; when cool press out all the juice. Measure it and put it back in the kettle. Let it boil hard from five to ten minutes, skimming it well. Then add while on the fire boiling, 1 pound sifted loaf sugar for every pint of juice. Stir until dissolved; then it is done and ready for the tumblers.

PEANUT BUTTER.

Mrs. Taylor.

Roll or grind in food chopper until reduced to a powder. Mix with melted butter to a paste and spread for serving on sliced bread.

STRAWBERRY PRESERVES.

Mrs. John T. Crocker.

Put 3 pint measures Eastern New Jersey sugar into a 4 quart granite pan. Moisten with water but not enough to make the sugar watery. Set on back of stove to dissolve; then boil, skimming off the froth both before and after the fruit is in. When boiling, add 3 pints berries, boil 20 minutes or until a few drops of the syrup thickens when cooled. Put the cooked fruit in a crock, let it stand until cold, (this plumps the fruit). Put into self sealing pints, covering with fitted white paper dipped in brandy to prevent mould, before fitting the top. Cherries preserved same way are very nice.

PROPORTIONS OF FRUIT AND SUGAR.

Amount of sugar given is about an average for canning, when a very rich preserves is not desired.

Sugar to a Quart Jar:—

Cherries 6 ounces.	Grapes 6 ounces.
Strawberries 6 ounces.	Peaches.. .. . 4 ounces.
Raspberries 4 ounces.	Pineapple 6 ounces.
Blackberries 6 ounces.	Crabapple 8 ounces.
Quinces 8 ounces.	Plums 4 ounces.
Pears.. .. . 4 ounces.	Pieplant 10 ounces.

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CHAPTER XIV.

MISCELLANEOUS.

CHEESE STRAWS.

Mrs. A. L. Brown.

Mrs. Travous.

1 pint flour.

Lard size of a walnut.

1 pint grated cheese.

1 tablespoon water.

Mix as you would pie crust; roll out in a thick sheet and cut in strips $\frac{1}{2}$ inch wide and 5 inches long. Bake a light brown. (If cheese is dry add more lard and water.)

WELSH RAREBIT.

Miss Carolyn Manley, St. Louis, Mo.

2 tablespoons butter.

 $\frac{1}{2}$ pint ale.

1 lb. soft cheese.

A shake of cayenne pepper.

 $\frac{1}{2}$ teaspoon salt.

Mix butter, salt, cayenne and ale, and heat. Just before it boils add cheese, cut fine, and stir briskly till the cheese is melted perfectly and smooth. Serve on bread toasted on one side only.

GRAPE JUICE.

Mrs. W. H. Hall.

$\frac{1}{4}$ pound sugar to each quart of juice. Bottle while hot Seal.

CHOCOLATE.

Mrs. W. H. Hall.

Put into a vessel set into boiling water, 1 quart new milk, (or half cream and half milk). Stir into it 3 heaping table-spoons chocolate mixed to a paste with cold water. Boil 2 or 3 minutes.

BLACKBERRY WINE.

Mrs. W. H. Hall.

To 1 gallon ripe blackberries add 1 gallon boiling water. Let it stand 24 hours, then strain without pressure, add to every gallon of juice $2\frac{1}{2}$ pounds of loaf sugar. Put in demi-john with thin muslin cloth tied over the mouth. Let stand in a cool place 2 months. Then strain through flannel, add 1 ounce of sugar to each gallon to clear it. Bottle, and in 3 weeks it is ready for use. (Very good).

BLACKBERRY CORDIAL.

Mrs. W. H. Hall.

3 quarts juice.

1 pint brandy.

3 pounds sugar.

Spices to suit taste.

1 quart water.

Add the brandy just as you remove from stove.

RASPBERRY VINEGAR.

Mrs. E. Forman.

Pick over and rinse a quantity of red raspberries; put in crock and cover with good cider vinegar. Set in cellar and allow to stand 3 or 4 days. Stir once a day. Put into cheese cloth sack and squeeze through, leaving only the seeds. Then bring to a boil and skim. To every pint of juice stir in gradually 1 pint of sugar. Boil a short time, making a thin syrup. Put in bottles and seal or in self sealing jars.

WASHING FLUID.

Mrs. A. Stubbs.

One can Babbitt's Potash, dissolved in 6 quarts boiling water. Let this get cold, then add 5 cents' worth of salts of tartar and a 5 cent bottle of ammonia.

Soak clothes over night, then rub soap on the parts most

soiled and boil 20 minutes or half an hour in a boiler of water with a half cup of the liquid and half a cake of soap dissolved in it. Take out of boiler, rinse and hang up.

HOME MADE BLUING.

Mrs. Abbie L. Greenwood.

Dissolve 1 ounce of soluble blue in 1 gallon boiling water. When cool put in bottles.

HOW TO PACK EGGS.

Mrs. G. B. Crane, Chicago.

1 pint liquid glass. 20 pints water.

Mix and put eggs into it.

TO PACK EGGS.

Mrs. E. F. Knollenberg.

1 pound lump lime. 3 gallons rainwater.
1 pint salt.

Let it stand 36 hours, pour off and put over the eggs.

GOLDEN OINTMENT.

Mrs. J. A. Gibson, Pontiac, Mich.

1 lb. lard. 1 oz. laudanum.
 $\frac{1}{2}$ lb. beeswax. 5 oz. organum oil.
1 oz. camphor gum. 5 oz. alcohol.

Melt lard and wax together; dissolve other ingredients; then stir all together until cold. Apply to bruises, sores, burns, etc

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CHAPTER XV.

COOKERY FOR THE SICK.

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Mrs. F. L. Hamil.

SOFT BOILED EGG.

Mrs. J. L. Trinkhaus, Elkhart, (U. of M. Training School for Nurses).

Drop in boiling water and remove saucepan to side of range, where it will hold heat, but can not possibly boil. Cover closely and leave thus for seven or eight minutes, according to size of eggs.

EGG POACHED IN CUP.

Mrs. T. S. Davy.

Put a small lump of butter in a cup. Break into it an egg and set it in a saucepan of boiling water. Cover and cook until white is well set. Season with salt and a little pepper and serve.

EGG IN THE NEST.

Sister Freda of the Deaconess Hospital.

Butter a slice of hot toast. Beat the white of an egg to a stiff froth, place it on the toast and into it drop the unbroken yolk. Season with salt and a bit of butter and set in the oven until brown. Salt whites of eggs slightly before beating.

EGG TOAST.

Mrs. H. S. Oyler.

Beat an egg, season with salt, pepper and butter, and pour over toasted bread. Set in steamer for 2 or 3 minutes.

CREAM TOAST.

Mrs. J. A. Lindquist.

Toast bread, heat 1 cup of milk, add $\frac{1}{2}$ tablespoon of flour smoothed with water, add seasoning and lump of butter size of hickory nut. Pour this over buttered toast.

HAMBURG STEAK.

Graduate Nurse.

Cut a piece of tender steak $\frac{1}{2}$ an inch thick. Lay on a meat board and with a sharp knife scrape soft part until nothing is left but the tough, stringy fibres. Season this pulp with salt and pepper. Make into little flat, round cakes $\frac{1}{2}$ an inch thick and broil for 2 minutes. These may be served on rounds of buttered toast.

PAN-BROILED OYSTERS.

Graduate Nurse.

Eight oysters will be enough for 1 person. Drain oysters on a cloth, making them as free from moisture as possible. Heat an omelet pan, with a small lump of butter in it, very hot. Drop oysters, one by one, into pan, turning each before the next is put in. Work quickly, so that first will not be over-done before last is put in. When pan is full, shake a moment, turn the oysters quickly into a square covered dish with toast points in the corners. Season with salt, pepper and a bit of butter and serve quickly.

DUCHESS POTATOES.

Graduate Nurse.

1 pint potatoes.

1 teaspoon butter.

 $\frac{1}{2}$ teaspoon salt.

1 egg.

 $\frac{1}{4}$ teaspoon white pepper.

2 tablespoons cream.

Wash, pare and boil potatoes. Drain out all water and dry in usual way. When dry and mealy add butter, salt and pepper and mash thoroughly and quickly. Add egg well beaten and cream. Mix and form into a flat cake (on a board) $\frac{1}{2}$ an inch thick. Shape into rounds or balls, brush over with

beaten white of egg, and bake in hot oven until a delicate brown.

BEEF TEA.

Mrs. Henry.

Get round steak; clear meat of fat, skin and bone; cut in small cubes, put in a tight covered jar and stand in a kettle of cold water. Heat gradually and simmer till juices are well extracted. Pour off, season with salt and a very little pepper and serve in warm cups.

STUFFED POTATOES.

Mrs. J. L. Trinkhaus, Elkhart.

Bake large potatoes until done. Cut off top with a sharp knife and scoop out the inside with a small spoon. Set aside skins and with a fork mash the potato smooth. Rub into it $\frac{1}{2}$ teaspoon butter; salt and cayenne pepper to taste. When you have worked these ingredients to a smooth mass, beat in the stiffened white of one egg. Fill empty potato skins with this creamy mixture, heaping it high. Stand potatoes on end in a baking pan and set in oven until the potato protruding is a delicate brown.

BEEF BROTH WITH RICE.

Mrs. J. W. Collins.

2 lbs. lean beef.

1 quart water.

1 tablespoon rice.

Cut meat in small pieces; cover with cold water and let stand two hours. Add rice and let simmer for $2\frac{1}{2}$ hours. Skim well when it first comes to boiling point. Strain and salt to taste.

BROTH WITH EGG.

Sister Freda of the Deaconess Hospital.

A cup of hot broth beaten into an egg that has been well beaten and seasoned with salt is very nutritious. The egg does not curdle when care is used.

OYSTER SOUP.

M. J. L., Graduate Nurse.

1 cup fresh oysters.

1 cup milk.

1 saltspoon salt.

 $\frac{1}{4}$ teaspoon butter.2 tablespoons rolled cracker
crumbs.

A sprinkle of pepper.

First, beard the oysters. Take a sharp knife and remove hard portion. Put milk and cracker crumbs in saucepan on stove. Have omelet pan hot and when milk reaches boiling point put oysters into the omelet pan. Stir and turn them until they become plump, then drop them into the boiling milk. Take immediately from fire, add seasoning and serve at once.

NOURISHING SOUP.

Stew 2 ounces of the best well washed sago in a pint of water till it is tender and very thick; then mix it with half a pint of good boiling cream and the yolks of two fresh eggs. Blend the whole carefully with 1 quart of essence of beef. The beef essence must be heated separately, and mixed while both mixtures are hot. A little of this may be warmed at a time.

CHICKEN BROTH.

Skim and chop up fine a small chicken and boil it bones and all with a blade of mace, a sprig of parsley and a crust of bread, in a quart of water for an hour, skimming from time to time. Strain through a coarse colander.

MILK PORRIDGE.

(U. S. Army Hospital Recipe for Twelve Men).

Milk, 8 pints; flour, 12 ounces; water, 3 pints. Directions—The flour to be used should be previously prepared by being tied up loosely in a bag and boil 4 to 6 hours. It can then be grated to powder, which should be mixed into a smooth paste with cold water. Add to the milk the prescribed quantity of water and stir in the flour with a little salt. Let it boil for 10 minutes, stirring all the time.

CHICKEN JELLY.

Clean a fowl, removing skin and fat. Chop fine, bones and flesh, place in a pan with 2 quarts of water; heat slowly; skim thoroughly; simmer 5 to 6 hours; add salt, mace, or parsley to taste, strain; cool. When cool, skim off the fat. This jelly is relished cold but may be heated. Give often in small quantities.

CRACKER GRUEL.

U. S. Army Hospital.

2 tablespoons cracker crumbs.	$\frac{1}{2}$ teaspoon sugar.
$\frac{1}{2}$ saltspoon salt.	1 cup boiling water.
1 cup milk.	

Roll crumbs until very fine. Mix with them the salt and sugar and pour over it the boiling water. Put in the milk and simmer for 2 minutes. Do not strain.

PRUNE JELLY (FOR CONSTIPATED CHILDREN).

Mrs. J. A. Lindquist.

Soak prunes over night in cold water. Next morning add enough cold water to cover prunes, then stew slowly for an hour or two, adding water from time to time to keep them covered. Rub through sieve, add 1 tablespoon molasses to 1 pint of prune pulp, stew again $\frac{1}{2}$ hour. Given in tablespoon doses each morning.

MINT WATER.

Mrs. J. A. Lindquist.

Boiling water $\frac{1}{2}$ pint; green spearmint leaves a handful. Bruise the leaves, put into a dish, cover with boiling water; steep 15 minutes. Drink hot or cold. Good in nausea.

FLAXSEED LEMONADE.

Mrs. J. L. Trinkhaus.

Over 4 tablespoons of flaxseed pour 1 quart boiling water. Let steep 4 hours. Strain through a piece of linen; add sugar and lemon juice to taste. This is very soothing in colds.

A FOOD USED IN DIPHTHERIA.

(From Rules used in Hahnemann Hospital, Chicago. Contributed by Mrs. J. A. Lindquist).

Take oatmeal, cook half a day, put through sieve, add to pulp a tiny bit of salt. Keep cool; from time to time take a little of this and thin a very little, leaving it somewhat pulpy. This will "slide down the swollen throat as nothing else."

Semi-liquids are easier to swallow than liquids. Add a little cornstarch to milk or cocoa and it can be more easily taken by the patient.

TOAST WATER.

Mrs. J. L. Trinkhaus.

Toast pint of bread crumbs very brown. Pour cold water over them, let stand for 1 hour; strain and add cream and sugar to taste. The nourishment in the bread is easily absorbed when taken in the liquid form.

RICE WATER.

Mrs. J. A. Lindquist.

2 tablespoons rice.	Pinch of salt.
1 quart water.	

Boil for 3 hours, adding water from time to time, so there will be 1 quart rice water when done.

COFFEE AND EGG.

Mrs. J. A. Lindquist.

Make strong cup coffee; add boiling milk and sweeten well. Pour over a well-beaten egg in the cup in which you are going to serve it. This will often sustain a patient when nothing else can be taken.

Serena Clay.

Break an egg into a cup; beat it well, then slowly fill the cup with hot tea, stirring all the while. Add sugar to taste.

CURRANT JELLY.

Red or black currant jelly, dissolved in hot or cold water or tamarind tea, make excellent invalid beverages.

SLIPPERY-ELM TEA.

Mrs. J. L. Trinkhaus.

Pour 1 cup of boiling water over 1 teaspoon of slippery-elm bark. When cold, strain and add lemon juice and sugar to taste. Good in case of inflammation of the mucous membrane of the throat.

EGG WATER.

Mrs. H. S. Oyler.

Stir, without beating, the white of 1 fresh egg in half pint of ice cold water. This makes a very palatable and nourishing drink for fever patients.

ICED ORANGE JUICE.

Mrs. J. L. T.

Make a syrup of 1 cup of sugar and $\frac{3}{4}$ cup of water. Boil together 10 minutes; set aside to cool. Mix $\frac{1}{2}$ pint orange juice and a gill of lemon juice; add cold syrup. Fill glass to brim with shaved ice and pour the orange mixture upon it.

ORANGE ALBUMEN.

Sister Caroline of the Deaconess Hospital.

Take juice of 1 orange, 1 teaspoon sugar and the white of 1 egg. Put together in a shaker with a little ice and shake well.

LEMON ALBUMEN.

Sister Caroline.

Juice of $\frac{1}{2}$ lemon.

2 tablespoons sugar.

 $\frac{1}{4}$ glass water.

White of 1 egg.

Make as above.

LEMONADE, EFFERVESCENT.

To the expressed juice of a large lemon add a lump or two of sugar previously lightly rubbed on the rind. Pour on it half a pint of cold or iced water. To cause it to effervesce put it into a large tumbler and add half a teaspoon of bicarbonate of soda. Stir and drink while effervescing.

HOME-MADE KOUMISS.

Boil fresh milk and when nearly cold put into quart bottles, leaving room to shake. Add half an ounce of crushed lump sugar and a piece of Vienna yeast the size of a hazelnut; cork with new corks, tie down, keep cool, lay the bottles horizontal but shake twice daily. Ready to drink on the sixth day, or earlier, in hot, later in cold weather.

LEMON EGG-NOG.

Mary D. Brown.

Separate white from yolk of a fresh egg. Add to yolk 1 teaspoon of cold water, juice of 1 lemon and 1 tablespoon of white sugar; beat thoroughly. Whip white to a stiff froth, adding a few grains of salt; when firm, mix with yolk, beating together until thoroughly incorporated. Heap in a glass and serve with a spoon.

EGG-NOG No. 2.

Mrs. H. S. Oyler.

1 egg.	2 tablespoons cracked ice.
1 cup rich milk.	Any flavoring desired.
$\frac{1}{2}$ teaspoon sugar.	

Beat white and yolk separately. Put all the ingredients in a shaker and shake until ice is melted.

GRAPE JUICE.

Myrtle E. Duff.

Stem and wash a kettle of grapes. Pour water to level with top of grapes. Let heat slowly, then boil 10 minutes. Strain carefully. Place over fire, sweeten to taste, and when sugar is well dissolved, bottle and seal.

PEACH FOAM.

A Trained Nurse.

Peel and cut into small pieces 3 or 4 choice and very ripe peaches, enough to make a cupful. Put into a bowl with $\frac{1}{2}$ cup of sugar and white of 1 egg. Beat with for half an hour, when it will be a thick, perfectly smooth, velvety cream. This may be eaten ad libitum by the patient. Any ripe fruit may be used in place of peaches.

ARROW ROOT BLANC MANGE.

Take 2 tablespoons of arrowroot, $\frac{3}{4}$ of a pint of milk, lemon and sugar to taste. Mix the arrowroot with a little milk to a smooth batter; put the rest of the milk on the fire and let it come to a boil; sweeten it, flavor it, stirring it all the time till it thickens sufficiently. Put into a mold until quite cold.

EGG CREAM.

A Trained Nurse.

2 eggs.

2 tablespoons sugar.

Juice and grated rind of half a lemon.

Separate yolks and whites of eggs. To beaten yolks add sugar, lemon juice and rind, mixing well. Place bowl in boiling water on fire. Stir slowly until mixture begins to thicken. Add beaten whites of eggs, stir 2 minutes. Pour into a small pudding dish and set away to cool, when it will be ready to serve.

CUP CUSTARD.

Sister Freda.

3 eggs.

$\frac{1}{4}$ cup sugar.

1 pint new milk.

Beat eggs, add sugar and milk and any extract liked. Fill custard cups, sift a little nutmeg over top and set them in a moderate oven in a shallow pan, half full of hot water. In 20 minutes try with handle of teaspoon to see if firm. If left in oven too long, or fire is too hot, milk will whey.

CORN STARCH PUDDING.

Graduate Nurse.

$1\frac{1}{2}$ tablespoons corn starch.

1 tablespoon sugar.

1 saltspoon salt.

2 tablespoons cold water.

1 pint milk.

Put milk on stove to heat. Mix in a saucepan the corn starch, sugar and salt, with cold water. When milk begins to boil, pour it in, slowly at first, stirring all the while. The corn

starch should become thick at once. Then pour into a double boiler and cook 30 minutes. Time should be kept faithfully and water in lower boiler actually boil all the time. Add the well-beaten white of 1 egg, pouring slowly. Cook for 1 minute. Serve with cream.

TAPIOCA CREAM.

Sister Caroline.

Cook in a double boiler for 15 minutes, 1 pint hot milk, 1 heaping tablespoon minute tapioca and a little salt, stirring frequently. Beat together the yolk of 1 egg and $\frac{1}{4}$ cup sugar, and at end of 15 minutes stir into the milk and tapioca. Let it cook until it thickens like custard. Pour into a dish and whip in the well-beaten white of the egg until no white can be seen.

TAPIOCA JELLY.

Mrs. J. L. Trinkhaus.

Soak $\frac{1}{2}$ cup of tapioca over night in a cup of cold water. Put into a double boiler a pint of boiling water and dissolve in this a tablespoon of granulated sugar. Now turn in the soaked tapioca and cook until clear. Remove from fire and add 2 teaspoons lemon juice. Have ready jelly glasses wet in cold water and turn the liquid jelly into them. Set in a cold place to form. Serve cold with whipped cream.

RICE CREAM.

A Graduate Nurse.

2 tablespoons rice.

2 tablespoons sugar.

2 cups milk.

Whites of 2 eggs.

1 saltspoon salt.

Cleanse rice by washing in cold water. Cook with milk in double boiler till grains will mash. Three hours are generally required. Should milk evaporate restore amount lost. When rice is perfectly soft add the whites of eggs beaten with the sugar and salt till light. Stir lightly with spoon for 3 or 4 minutes, or until it coagulates and the whole is a thick, soft pudding.

CHOCOLATE CREAM.

A Graduate Nurse.

2 tablespoons sugar.

1 pint cream.

 $\frac{1}{2}$ square Baker's Chocolate.

Whites of 4 eggs.

Cook sugar, chocolate and cream together in double boiler until chocolate is perfectly dissolved. Stir in, pouring slowly the well-beaten whites of eggs while cream is still on stove. Cook for 3 minutes, or until the albumen is coagulated, but not hardened. Turn into pudding dish and serve.

The desserts that follow, from the gelatine they contain are less easily digested than the ones that precede them. They may be safely given whenever the patient is allowed to have what are classed as solids in distinction from liquid and light diet, and are wholesome and appetizing to sick or well.

SPANISH CREAM.

Mrs. J. A. Lindquist.

1 quart milk.

 $\frac{1}{2}$ box gelatine.

Yolks 3 eggs.

2 tablespoons sugar.

Soak the gelatine 1 hour in the milk; put on fire, stirring as it warms. Beat yolks very light with sugar, add to scalding milk and heat to boiling point, stirring all the while. Flavor with vanilla or lemon. When almost cold put into mold.

SEA MOSS FARINA (IRISH MOSS).

Mrs. Anna McCord Dixon.

Wash $\frac{1}{2}$ cup moss; soak in cold water 1 hour; drain. Put moss in $1\frac{1}{2}$ quarts new milk, in double boiler. Boil $\frac{1}{2}$ hour, stirring occasionally. Strain through cheese cloth; press to get out all the gluten. Mold in wet cups. Serve cold with a rich cream sauce flavored to suit the taste. Good alike for sick and well.

BAVARIAN CREAM.

Mrs. G. I. Harry.

 $\frac{1}{2}$ box gelatine. $\frac{1}{2}$ cup sugar. $\frac{1}{2}$ pint whipped cream. $1\frac{1}{2}$ pints milk.

1 teaspoon vanilla.

Cover gelatine in cold water in which has been dissolved 1 teaspoon of soda and let stand 2 hours. Put in colander and pour cold water through it a few times. Heat milk to boiling point and dissolve sugar in it. Cool and add dissolved gelatine. Add the vanilla, and when the mixture begins to cool, lightly fold in the whipped cream. Pour into a mold and cool.

JUNKET.

Sister Freda.

Heat $\frac{1}{2}$ milk lukewarm (about 115 deg. F.) add an egg beaten to a stiff froth; sweeten with 2 teaspoons sugar; add 1 teaspoon Fairchild's essence of pepsin and stir enough to mix. Pour into custard cups; let stand till firmly curded. May be served plain or with sugar and nutmeg.

APPLE SNOW.

Deaconess Hospital.

Beat whites of 2 eggs to a very stiff froth. To a pint of apples that have been stewed and pushed through a sieve, add $\frac{1}{4}$ cup of powdered sugar and a small teaspoon lemon extract. Beat the apple into the egg gradually and beat briskly until stiff.

COCOA.

A Graduate Nurse.

$\frac{1}{2}$ teaspoon cocoa.
1 cup boiling water.

1 cup boiling milk.
1 tablespoon sugar.

Put cocoa and sugar into saucepan and pour in boiling water; cook for 2 minutes, then add milk and heat just to boiling point.

ITALIAN CREAM.

Anna Hubbard.

$\frac{1}{2}$ lox gelatine.
1 pint of milk.

$\frac{1}{2}$ cup of cold water.
 $\frac{1}{2}$ cup of sugar.

Cover the gelatine with cold water and let soak for half an hour; dissolve over hot water. Scald the milk. Beat the yolks of the eggs with the sugar and add to the milk. Stir until the custard thickens. Add the gelatine, take from the fire

and as soon as it begins to form stir in the whites of the eggs, beaten to a stiff, dry froth. Stir until thoroughly mixed and turn into a mold previously wet with cold water, to solidify.

SPECIAL RECIPES FOR DIABETICS.

Dr. Babcock Meloy.

ALMOND CAKES.

Take of blanched sweet almonds $\frac{1}{4}$ pound, beat them as fine as possible in a stone mortar. Remove the sugar contained in this meal by putting it into a linen bag and steeping it for a quarter of an hour in boiling water, acidulated with vinegar. Mix this paste thoroughly with 3 ounces of butter and 2 eggs. Next add the yolks of 3 eggs and a little salt, and stir well for some time. Whip up the whites of 3 eggs and stir in. Put the dough thus obtained into greased moulds and bake by a slow fire.

GLUTEN BISCUIT.

Gluten flour 1 cup; best bran, previously scalded, 1 cup; Royal Baking Powder, 1 teaspoon; eggs, 2; salt to taste; milk or water, 1 cup. Mix thoroughly.

DIABETIC BREAD.

Take 1 quart of sweet milk, 1 heaping teaspoon of good butter, 1-5 of a cake of compressed yeast, beaten up with a little water and 2 eggs, well-beaten. Stir in gluten flour until a soft dough is formed. Knead as in making ordinary bread. Put in pans to raise, and when light bake in hot oven.

ONION GRUEL.

Slice a very small onion and boil $\frac{1}{2}$ hour in $\frac{3}{4}$ pint of water, add $\frac{1}{2}$ teaspoon flour, mixed in a little water and a small piece of butter, salt to taste.

CHICKEN BROTH.

Place $\frac{1}{2}$ small chicken in cold water to cover, with $\frac{1}{2}$ small onion sliced, and $\frac{1}{2}$ cup celery, cut fine; boil $1\frac{1}{4}$ hours or until chicken is cooked. If no celery, add chopped parsley before serving the broth.

THINGS WORTH KNOWING.

To remove iron rust or fresh ink stains, moisten with lemon juice, sprinkle with salt and lay in the sun; for ink, the process may require repetition.

Sprinkle borax, with a little sugar, under pantry shelf papers, and also about water pipes to drive away water bugs and roaches.

A little sugar added to cream prevents it from turning to butter while being whipped.

Yellow stains left by sewing machine oil may be removed by rubbing the spot with ammonia or gasoline.

Clear boiling water will remove tea, and many fruit, stains. Pour the water through the stain.

Pieces of camphor gum put in with silver not in use prevents tarnishing.

A tablespoon of kerosene added to a pail of water is a great improvement in washing windows.

A little household ammonia in a pail of clear water makes window cleaning easy and the results satisfactory.

To drive away ants from the pantry, lay pieces of camphor on the shelves. The ants will disappear.

Fish may be scaled much more easily by dipping into scalding water about a minute.

Salt will curdle new milk, therefore in preparing gravies, porridge, etc., add salt last after boiling is finished.

Boiled starch is improved by the addition of a little sperm or kerosene.

Kerosene will make tin teakettles as bright as new; also remove stains from varnished furniture.

Cool rain water and soda will remove machine grease from washable fabrics.

To prevent the juice of pies from escaping while baking, wet the edge of lower crust well with cold water just before putting on the upper crust.

Nothing better to draw poison from sting of bee or insect than a plaster of wet clay or mud. (Famous local doctor).

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