



FLINT HILLS COOK BOOK.



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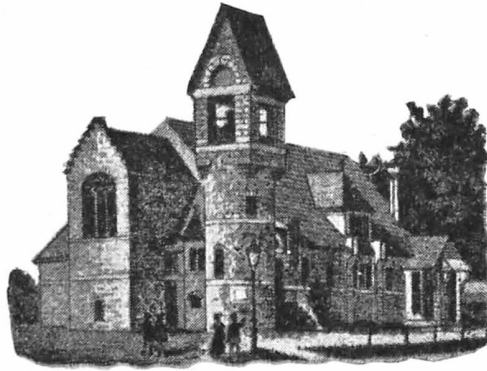
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FLINT HILLS
COOK BOOK,
COMPILED BY WOMEN



—OF—
Christ Church Parish,
BURLINGTON, IOWA.

1895

CONRAD LUTZ,
PRINTING, BINDING



BURLINGTON, IOWA.

PREFACE.

There is a custom, hoary with the accumulated dust of ages, originating many a long century ago, in a certain, but now extinct “garden,” of which we all know more or less, viz: That man will and must eat.

Out of the helplessness of man there has grown another custom, equally old, (some say even older) that women shall set before him that which shall satisfy man’s hunger.

From that day to this women have vied with one another for pre-eminence in culinary art. Now any man will tell you that in this art, there has been vouchsafed to some a greater measure of perfection than to others. With this thought in mind, it has been the effort of the compilers to gather together and set forth in the pages of this book the proudest achievements of the best cooks to be found among the women of Christ Church Parish and others of the city of Burlington, Iowa.

This being such a laudable object, it seems to the writer, that no apology for this book can be necessary. It is, therefore, put forth with the utmost confidence that it will receive a hearty welcome.

Like all things done in haste, it will no doubt, show defects to the critical eye; but such as it is, we cast it like “bread” “upon the waters,” trusting that it may return in another form, ere many days are past.

BURLINGTON, IOWA.

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BREADS.



SALLY LUNN.

1 scant cup of sugar, 3 cups of flour, 1 cup of milk, 2 eggs, 1 tablespoonful of butter, 2 heaping teaspoonsful of baking powder, mixed with the flour. Mix eggs, sugar and butter, then add with flour, stir quickly, put in shallow biscuit tins and bake 20 or 30 minutes.

MRS. C. P. SQUIRES.

CHEESE STRAWS.

1 quart of flour, 1 pint cheese (grated), $\frac{1}{2}$ teaspoonful of salt, 4 tablespoonfuls of lard, use water to make it just stiff enough to roll on the board, $\frac{1}{4}$ inch in thickness, cut in narrow—not too long—strips, and bake a light brown in a quick oven.

MRS. E. L. STONE.

COFFEE CAKE.

1 coffee cup of butter, 1 coffee cup (heaping) of white sugar, 1 quart of milk (boiled), $1\frac{1}{2}$ pints potato sponge, 4 eggs, flour enough to knead it well, let it get very light, then roll it out one-half inch in thickness and let it rise again; then just before putting into the oven spread butter or thick cream over it and sprinkle thickly with powdered sugar and ground cinnamon, well mixed.

MRS. E. L. STONE.

INDIAN BANNOCK.

Scald 1 pint corn meal very carefully, 1 quart of milk, 4 eggs, a little sugar and salt. Bake.

S. S. G.

CORN MEAL MUFFINS.

4 tablespoons corn meal well scalded. Add 1 cup of flour, 1 tablespoon of butter (put into the meal while hot), 1 egg, 1 cup of milk, a little salt. Bake in muffin cups.

S. S. G.

CORN MEAL MUFFINS.

2 eggs, 1 tablespoon of butter, 1 tablespoon of sugar, nearly 1 glassful of milk, 1 glassful of flour, $\frac{1}{2}$ glassful corn meal, 1 heaping teaspoon baking powder. Bake in quick oven.

M. G. M.

MUFFINS.

$\frac{1}{2}$ pint sweet milk, 3 eggs, butter size of an egg, tablespoonful of sugar, $\frac{1}{2}$ teaspoonful of salt, 3 teaspoons of baking powder. Flour to thicken.

MRS. H. W. PERKINS.

MUFFINS.

Put a pinch of salt and a teaspoon of sugar in a bowl, separate 1 egg and mix the yolk with this, stir well; then add 1 pint of milk, butter the size of a walnut, melted, 1 teaspoonful of baking powder in flour enough to make a batter as for "pan cakes," last add the beaten white of egg. Bake in muffin tins that have been warmed. Bake in a hot oven.

BERTHA B——.

RICE AND CORN MEAL CAKES OR MUFFINS.

At night boil two cups of rice, add a lump of butter the size of an egg, and stir in 1 pint of milk. In the morning beat four eggs separately and stir into the rice, and beat well together. Add 2 cups or more of corn meal, mix well and bake; have the batter not too thick. This batter can be used for thin cakes cooked slowly on a griddle, or baked in gem pans and served as muffins.

S. S. G.

PLAIN WAFFLES.

1 pint of flour, 1 pint of sweet milk, 1 egg, 1 teaspoonful of baking powder, 1 tablespoonful of butter. Mix into a smooth batter, and bake in hot waffle iron. Serve hot with butter and sugar, or syrup.

A. N. DUFFY.

WAFFLES.

3 eggs, beat yoke and white separate, mix sweet milk with yolks of eggs, stir flour in gradually, tablespoon warm butter, 2 level teaspoons of baking powder, a pinch of sugar and salt, then ready to bake put in whites of eggs. Have waffle iron very hot.

MR. JOHN GREGG.

GRAHAM BREAD.

1 pint bread sponge, 1 cup molasses, 1 quart Graham flour. Put a teaspoon of soda and one of salt, also a teaspoonful of lard in a cup and fill it up with hot water—mix all with the sponge and let it stand two hours—then make into two loaves put in pans and let it stand one hour, then bake.

MRS. E. L. STONE.

GRAHAM TEA CAKE.

1 egg, $\frac{1}{2}$ cup of sugar, 1 cup Graham flour, 1 cup white flour, 1 cup milk, 2 heaping teaspoonsful of baking powder. Mix as you would a cake. Bake in cake tins in a quick oven, and serve hot.

C. S. C.

BOSTON BROWN BREAD.

1 cup corn meal, 2 cups rye meal, 1 cup molasses, $1\frac{3}{4}$ cups buttermilk, 1 teaspoonful soda dissolved in a little boiling water, little salt. Steam 8 hours in a well buttered mould which should be but half full.

MRS. H. T. COOK.

BOSTON BROWN BREAD.

1 cup molasses (New Orleans), 1 teaspoonful soda dissolved in molasses, 3

cups of corn meal, 2 cups rye meal, 1 egg, a little salt, 1 cup cold water or milk. Bake or steam three hours, (steaming preferred).

S. S. G.

HOMINY BALLS.

2½ cups of fine hominy to 3 quarts of water, boil one hour, or until thoroughly cooked, then take 5 cups of boiled hominy, 1 cup milk, 3 eggs, 4 tablespoonsful of sugar, 1 pint of flour, 1 pint cracker crumbs. Mix all together putting in only a part of the rolled crumbs, reserving the remainder to roll the balls in. Fry like doughnuts.

S. S. G.

CORN BREAD.

1 pint corn meal, 1½ pint sweet milk, 3 eggs, salt, a little baking powder.

MISS RHEIN.

RICE CORN BREAD.

¾ tea cup of boiled rice, 3 eggs, the yolks beaten light and added to rice while warm, stirring all the time to keep eggs from cooking, add a pint or little more of sour milk, 1 teaspoonful salt, meal enough to make a thin batter, add the well beaten whites, a lump of butter size of an egg, a small teaspoonful soda dissolved in warm water. Bake in a deep pan in a very hot oven.

K. T. R.

JOLLY BOYS.

Scald 2 cups of corn meal, when cool add 1 egg well beaten, 1 cup flour, 1 tablespoonful sugar, 1½ teaspoonful soda, a little salt. Bake in small cakes on griddle, split when hot and butter.

K. T. R.

RICE CORN BREAD.

1 quart buttermilk, ¾ cup rice, 1 cup white corn meal, 3 eggs, 1 teaspoonful soda, cook the rice till tender and dry, pour over it 1 pint buttermilk, let stand till cool, then add the rest of the buttermilk. The eggs beaten repeatedly, a pinch of salt, the corn meal, and lastly the soda dissolved

in a little water. Pour into a hot buttered cathem dish and bake one hour in a hot oven.

MRS. H. C. SCHRAMM.

CORN BREAD.

Take 4 ounces yellow corn meal, 6 ounces pure flour, 4 ounces sugar and mix well together, add 3 whole well beaten eggs, 1 ounce baking powder, a pinch of salt, mix with cold milk into light dough, roll out quickly, and bake in quick oven about fifteen or 20 minutes.

MRS. JOHN GREGG.

CORN CAKES.

Soak 1½ cup corn meal in milk, add one cup flour, 2 teaspoonsful baking powder, ½ teaspoonful salt, 2 eggs beaten separately and cream or rich milk enough to make thin. Fry on soapstone or iron griddle.

S. M. W.

BREAD.

To make four small loaves—Take three tablespoonsful of flour and scald with two teacups of sour or butter milk, curd and whey, add a pinch of sugar and salt, when cool add one cake of yeast. Let it stand in a warm place four or five hours, or over night. From this set a sponge, which should be light in two hours. In your bread pan dissolve half a tea cup of sugar, two tablespoonsful of lard, one tablespoonful of salt, a pinch of soda, with one quart of hot water; when cool add sponge and mix well. Sift and add flour as for cake and knead until smooth, not too stiff; rub a little lard over the top and set it in a warm place until light, make into loaves and bake one hour. The secret is to keep it in a warm place from the start. It has never been known to fail.

N. PRIESTMAN.

CORN DODGERS OR PONE BREAD.

1 quart of corn meal, sifted, 1 teaspoonful of salt, 1 tablespoonful of lard, thoroughly worked into the meal. Enough scalding water to make a stiff batter, so it can be moulded into pans, in the hands. Bake half an hour in a quick oven.

E. J. ROBERTSON.

OLD FASHIONED PLAIN CORN BREAD OR “HOE CAKE.”

1 quart sifted corn meal (white), one teaspoonful of salt. Enough butter milk to make a thick batter. Dissolve in a cup of butter milk just enough soda to sweeten the milk, and no more. Beat thoroughly and bake on a griddle in cakes about $\frac{1}{4}$ inch thick. When brown place in a hot oven and when dry and crisp serve at once very hot.

E. J. ROBERTSON.

BEATEN BISCUIT.

1 quart flour, sifted, 1 teaspoonful of salt, 1 tablespoonful of cold lard. Work the lard thoroughly into the flour, then add, a little at a time, half sweet milk and half water, until you have a stiff dough. Place on board and work through a biscuit machine, or beat twenty minutes, until smooth and light, and the dough blisters. Roll out quite thin, cut into shape and prick the top with a fork. Bake in a quick oven twenty minutes.

E. J. ROBERTSON.

GRAHAM GEMS.

2 eggs well beaten, a large spoonful of dark molasses, a tablespoonful of shortening, one cup of sweet milk, one small cup of wheat flour, and two of Graham flour, two teaspoonsful of baking powder, one teaspoonful of salt. Grease your gem pans, warm well, drop in your dough, bake in a hot oven. This will make a dozen gems.

MRS. L. L. ARNOLD.

BAKING POWDER BISCUITS.

Sift one quart of flour, two rounding teaspoonsful of baking powder and one teaspoonful of salt into a bowl, add three teaspoonsful of cottolene and rub together until thoroughly mixed, then add sufficient milk to make a soft dough, knead slightly, roll out about half an inch thick and cut with a small biscuit cutter. Place a little apart in a greased pan and bake quickly in hot oven for fifteen or twenty minutes. These biscuits should be a delicate brown, top and bottom, light on the sides and snowy white when broken open.

MRS. L. L. ARNOLD.

CHEESE BALLS.

Whites of 2 eggs beaten, 1 cup of grated cheese, crackers enough to roll into balls. Roll in crackers and fry in hot lard.

FRANCES H. POTTER.

CHEESE STICKS.

1½ cups of grated cheese, 1 cup of flour, 1 teaspoonful of baking powder, 1 tablespoonful of salt. Mix with ice water and roll thin, and cut in long thin sticks and place in the pan so they will not touch and bake in quick oven.

L. R. B.

CORN BREAD.

2 eggs, ¾ cup milk and water mixed, ½ cup of flour, ½ cup of corn meal, 1 medium spoon of lard, 1 teaspoon of sugar, salt, 2 level teaspoons of baking powder.

KATHERINE STEVENS.

POP-OVERS.

Required: 2 eggs, 2 cups of flour, 2 cups of milk. 1 teaspoonful of salt, 1 tablespoonful of melted butter. Mix carefully as follows: Break and beat the two eggs; add teaspoonful salt; add two cups sifted flour, and little by little the two cups milk, rubbing smooth with spoon. The butter should be placed to melt as the mixing begins and is ready to add last, beating into the very soft batter. It should not have a lump in it. Bake for fifteen or twenty minutes in a crisp oven. Allow them to stand for a few moments after browning with the door ajar, and they will not fall.

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SOUPS.



Meat for soup should be boiled long and slowly. People usually hurry soups too much, but in this case “haste certainly makes waste.” The water should be cold when the meat is put in, and it should be thoroughly skimmed as soon as it boils, kept closely covered and carefully strained when done.

MOCK TURTLE SOUP.

Put a knuckle of veal in the stock pot and boil for two hours, add a pint and a half of black beans, boil five hours more, pepper and salt to taste, remove from fire, strain and whip smooth. Have ready three chopped hard boiled eggs, one-half of sliced lemon and a small glass of wine. Pour in soup and serve.

K. T. R.

CELERY SOUP.

Cut up six stalks of celery into half inch pieces, put them in pot with one onion, one black mace, salt and two small peppers, add a quart of veal broth and boil one hour. Rub the ingredients through a sieve, put the pulp into a sauce pan, add one quart more of stock, boil, then set on one side of stove, add a pint of cream to the soup and serve with toast.

K. T. R.

RICH STOCK OR GRAND BOUILLON.

4 pounds shin of beef, 4 pounds knuckles of veal, $\frac{1}{2}$ pound lean ham, any poultry trimmings in pantry, 2 onions, 3 carrots, 3 turnips, 1 head of celery, 2 tomatoes or 4 tablespoons of canned, a bunch of herbs with parsley, salt to taste, 3 lumps of sugar, 6 cloves, 2 small blades of mace, 6 quarts of cold water. Simmer in stock pot for 8 hours, the first 4 on back of stove. Do not let boil quickly that the stock be not wasted and preserve its color. Strain through a fine hair sieve or cloth and set away until cold, then remove the fat that has formed on top and it will be ready for use.

K. T. R.

SPLIT PEA SOUP.

A quart of peas, about two quarts of water and an onion, boiled together until soft. Put through a colander, add a little salt and cayenne pepper. Fry bread in butter, cut it in small pieces and lay in the tureen. Pour soup on. If too thick add water. When ready to serve put in a cup of cream or lump of butter. Of course it is better made with stocks instead of water.

K. T. R.

TOMATO SOUP.

One quart of tomatoes, one quart of water, one quart of sweet milk. Boil water and tomatoes together for twenty minutes. Put in large tablespoon of butter, same of flour rubbed well together, a little nutmeg, salt and pepper to taste. Then add a dessert spoonful of soda; as soon as it has foamed up put in the milk and some rolled cracker, let it boil up and serve at once.

MRS. A.

TOMATO SOUP.

To enough beef stock for six persons, take a can of tomatoes. Fry a medium sized onion in butter, add this to the tomatoes. Stew until soft. Then strain and add the stock. Boil a little and season with salt and red pepper.

MRS. WALLACE CAMPBELL.

CREAM OF RICE SOUP.

2 quarts of chicken stock (the water in which fowl have been boiled will answer), 1 teacup of rice, a small onion, 1 quart of cream or milk, a stalk of celery, salt and pepper to taste. Wash rice, carefully add to stock, onion and celery, cook very slowly 2 hours. Put through a sieve, add seasoning and the milk or cream, which has been allowed to come to a boil. If milk is used, add one tablespoonful of butter.

K. T. R.

CLEAR STOCK.

Any parts of chicken left over, 1 pound can beef, ½ pound ham, 3 ounces butter, 3 carrots, 2 quarts of plain beef stock, some herbs, pepper and salt. Chop up the chicken and toss them with onion, cut in slices with the butter in the sauce pan, let them get cold then add beef and vegetables, herbs, and

seasoning, let the whole simmer for three hours, strain and let get cold, remove fat, and it will be ready for use.

K. T. R.

VEAL BROTH WITH DUMPLINGS.

Put in stock pot two pounds of chopped knuckle of veal, and two quarts of cold water, let it come to a boil slowly, then set on back of range, add a stalk of celery, a small pepper, one onion quartered, heaping teaspoonful of salt, simmer four hours, strain and remove all fat, have ready some small dumplings, add them to broth, return to fire and boil fifteen minutes. The dumplings are made as follows: $\frac{1}{2}$ pound sifted flour, add scant teaspoonful salt, a teaspoonful baking powder and $\frac{1}{2}$ pint of milk. Work into dough and make into little balls.

K. T. R.

BARLEY SOUP.

2 pounds shin of beef, $\frac{1}{4}$ pound Pearl barley, a bunch of parsley, 4 onions, 6 potatoes, salt and pepper to taste, 4 quarts cold water, cut meat and vegetables in slices, put in all the ingredients and simmer gently for four hours, strain and serve.

K. T. R.

BOUILLON.

Put 4 pounds of chopped meat and 2 pounds of bone in stock pot, add 2 quarts of cold water, heat slowly, add one tablespoonful salt, four cloves, tablespoonful mixed herbs, simmer five hours, boil down to three pints, strain, let get cold and remove fat. Heat when needed and serve with small squares of toast.

K. T. R.

CREAM OF CELERY.

1 pint of milk, 1 tablespoonful of flour, 1 tablespoonful of butter, 1 slice of onion, 1 pint of water, 1 cup whipped cream, 6 heads of celery, salt and pepper. Boil celery in water for one half hour, boil milk and onion together, thicken with flour and butter rubbed to a cream, mash the celery in the water in which it was cooked and stir into the milk, season to taste, add whipped cream

after the soup is in tureen.

K. T. R.

CORN SOUP.

1 quart stock, veal or mutton, 1 quart rich milk or cream, 1 can of best corn, cream, 1 tablespoonful flour with 1 tablespoonful butter, add milk and cream, boil until it thickens. Boil the corn with the stock for ten minutes, strain, and add to milk and cream. Salt and cayenne pepper to taste.

M. A. S.

WHITE SOUP.

Boil a knuckle of veal or two chickens until the skin breaks, skim, add a cup of vermicelli, which has been boiled in other water until tender. Just before serving add one pint of cream, a little mace, yolks of four eggs beaten light. The soup should be boiling when these are added, and stand long enough to boil up again or else it will curdle.

E. G. R.

CORN SOUP.

Corn soup, very good, made with either fresh or canned corn; when it is fresh, cut the corn from the cob, and scrape off well all that sweetest part of the corn which remains on the cob. To a pint of corn add a quart of hot water. Boil it for an hour or longer, then press it through the colander. Put into the sauce pan butter the size of an egg, and when it bubbles sprinkle in a heaping tablespoonful of sifted flour, which cook a minute, stirring it well. Now add half of the corn pulp, add cayenne pepper, salt, a scant pint of boiling milk and a cup of cream.

E. G. R.

LOBSTER CHOWDER.

1 lobster, chopped not very fine, 2 Boston crackers pounded fine and mixed with the green fat of lobster. Put in this a piece of butter the size of an egg, a little salt and cayenne pepper, work well together, boil 1 quart of milk and pour gradually over, stirring all the time, boil five minutes.

S. S. G.

BEEF SOUP.

Beef Soup is very much improved by boiling a small piece of beef liver in it.

MRS. H. C. GARRETT.

OYSTER BISQUE.

Take 3 cups of oysters or clam juice, a very little finely chopped celery, salt and pepper to taste. Let boil a few minutes, then thicken with a teaspoonful of flour mixed in a little cold water. Before serving have the beaten yolks of 2 eggs whipped into a cup of cream, add this to the juice and keep stirring for full two minutes. Then stir into cups and serve immediately.

MRS. W. J. POLLOCK.

PUREE OF LAMB.

Use stock from boiled lamb. Put in a stew pan 1 tablespoonful butter, thicken with $\frac{1}{2}$ tablespoonful flour, thin with $\frac{1}{2}$ cup sweet milk, 2 cups lamb stock, add $\frac{1}{2}$ can French peas, little parsley chopped very fine, season. Enough for four people.

MRS. JOHN GREGG.

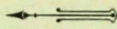
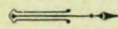
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GEORGE W. TURNER.

FISH AND OYSTERS.



FISH A LA CREME.

2 pounds of cusk, halibut, cod or white fish, boiled and shredded with a fork; put in a dish with bits of butter, pepper and salt to taste. Boil 1 pint of milk, $\frac{1}{4}$ pound butter, and 2 tablespoonsful flour to thicken, a small onion when thick, take out onion, and spread the mixture on the layers of fish. Cover top with fine bread crumbs, squeeze out the juice of 1 lemon, and brown in oven.

S. S. G.

FISH STUFFED WITH CRACKERS.

6 crackers, 1 quart milk, 4 eggs, $\frac{1}{4}$ teaspoonful pepper, $\frac{1}{8}$ teaspoonful nutmeg, $\frac{1}{2}$ teaspoonful sugar, 1 large fish boned and skinned, about 3 tablespoonsful butter, soak crackers in milk until soft, add eggs slightly beaten, $\frac{1}{2}$ teaspoonful of salt, pepper, nutmeg and sugar, and stir. Put 1 tablespoonful of the butter onto a tin sheet placed in a dripping pan, place $\frac{1}{2}$ of the fish on the sheet and cover with the crackers and custard, add remaining half of fish, pour over all the remaining crackers and custard and daub with second tablespoonful of butter, and bake about forty minutes, as the custard coagulates baste the fish with it and so continue until all the custard and cracker is on the fish. When a golden brown baste with a third spoonful of butter. Serve with Hollandaise Sauce.

M. W. McFARLAND.

FRIED FISH.

Take salmon steaks, wash well, beat yolk and dip fish into it, sprinkle with pepper and salt, have a deep iron pan with basket, have pan half full of boiling lard, put fish in basket, put in lard till nicely brown all over.

SAUCE.—Have green parsley picked very fine, put in pan $\frac{1}{2}$ tablespoonful of butter, brown well, half tablespoonful of vinegar, add parsley, serve with fish.

MRS. JOHN GREGG.

SIMPLE SAUCE FOR FISH.

½ cup of butter, yolks of 2 eggs, ¼ of a lemon, rub the butter to a cream, add the beaten yolks, a saltspoonful of salt, pepper to taste, and just before serving a half cup of boiling water.

MRS. C. E. SCHRAMM.

SALMON LOAF.

1 quart can of Salmon, ½ cup rolled cracker, 1 tablespoonful of butter, 3 well beaten eggs, salt and pepper to taste, steam one hour, serve with rich drawn butter gravy, with a can of mushrooms cooked in gravy.

FRANCES H. POTTER.

FISH TURBOT.

Boil white fish, picked fine (red snapper or other fish will do). For gravy take 1 quart of milk for 3 pounds of fish, add a little onion, 3 bay leaves and a pinch of thyme. Let simmer for an hour, then strain, thicken with 2 or 3 teaspoonsful of flour and add 1 cup of melted butter. Season with pepper and salt. Put in alternate layers of fish and gravy, sprinkle with bread crumbs and bake. Serve with sauce tartare.

MRS. C. E. SCHRAMM.

TURBOT.

Clean white fish weighing 1½ pounds, place in pan, cover with water and cook in oven till two-thirds done. Flake the fish from the bones.

DRESSING.—1 pint milk, 1 egg, small spoonful butter, small spoonful flour, a pinch of white pepper. Steam in double boiler, butter some shells and put layers of fish and dressing till full and cracker crumbs on top. Bake 15 or 20 minutes. Can be baked in dish same as oysters.

KATHERINE STEVENS.

TURBOT.

Take a white fish, steam till done, take out the bones and sprinkle with salt and pepper.

SAUCE.—Take 1 quart of milk, $\frac{1}{4}$ pound of flour, 1 bunch of parsley and summer savory, 3 slices of onion, put this over the fire and stir until it creams. Adding 2 eggs, $\frac{1}{2}$ pound butter, then put through a sieve. Put into a baking-dish, first a layer of fish and then one of sauce, and so on, up to the top, spread with crumbs and bake half an hour.

E. G. ROADS.

CREAM OF OYSTERS.

2 pints of oysters, 1 pint milk, 1 pint cream, 3 tablespoonsful corn starch, butter and salt to taste, serve on toast. Let cream come to a boil, mix corn starch with cold milk, and stir into boiling milk, cook oysters in their own liquor and turn into the cream, season well with salt, pepper and butter.

MRS. C. P. SQUIRES.

ESCALLOPED OYSTERS.

1 can oysters, 1 pint sifted bread crumbs, 6 tablespoonsful melted butter, salt and pepper. Pour oysters into sieve with 1 cup cold water and let them drain, pick off all pieces of shell. Roll and sift dry bread for crumbs. Into greased baking dish put layer of oysters, cover with $\frac{1}{3}$ of the bread crumbs, season with salt and pepper, and pour over $\frac{1}{3}$ of the melted butter. In this way make three layers of oysters. Bake in pretty hot oven from 20 to 30 minutes.

M. W.

CROUSTADES OR BREAD BOXES.

Cut a loaf of stale bread from which the crust has been removed into pieces, $2\frac{1}{2}$ inches thick, $2\frac{1}{2}$ inches wide, and $3\frac{1}{2}$ inches long, then with a sharp pointed knife cut a line around the inside $\frac{1}{2}$ inch from the edge and carefully remove the crumbs, leaving a box with sides and bottom $\frac{1}{2}$ inch in thickness. The boxes may be cut round if preferred, using two sizes of biscuit cutters. They are fried in a kettle of smoking hot lard, and should be crisp and dry and the color of amber. Serve heaping full of creamed spinach, creamed fish, chicken or asparagus tips.

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EGGS.



OMELETTE.

3 eggs, 3 tablespoonsful of cream or 3 scant tablespoonsful of milk, 1 tablespoonful of chopped parsley, 1 even teaspoonful of butter, salt and pepper. Beat yolks until they are thick and lemon colored. Beat whites very stiff. Beat into the yolks the milk, parsley and seasoning. Fall the whites into the yolks. Do not stir them in. Grease hot omelette pan with the one teaspoon of butter, pour in the eggs, shake the pan to keep them from burning. When omelette is light brown on the bottom, place in oven until top is dry enough to show most of knife run through it. Loosen from pan with knife. Fold over. Serve on warm platter.

M. W.

JAM OMELETTE.

4 eggs, beat well, white and yolks separate, put together, add 4 tablespoonsful sweet cream, teaspoonful of butter, pinch sugar and salt. Put little butter in hot pan, pour in mixture, cook over hot fire. Hold over omelette red hot stove lid so as to raise it without turning. Put on hot dish. Have ready any jelly, spread over omelette. Fold omelette towards center.

MRS. JOHN GREGG.

SIMPLE OMELETTE.

4 eggs, beaten together lightly with a fork, a scant half teaspoonful of salt, half a saltspoonful of pepper, and 4 tablespoonsful of cream. Add these to the beaten eggs and mix well. Pour into a hot, buttered omelette pan and lift or pick constantly with a fork until firm and brown underneath. Then fold and serve.

S. M. W.

BOILED EGGS.

Place on the fire in cold water and leave till the water boils.

S. M. W.

POACHED EGGS.

Have boiling, salted milk in the skillet and poach as in water.

S. M. W.

FRENCH EGGS.

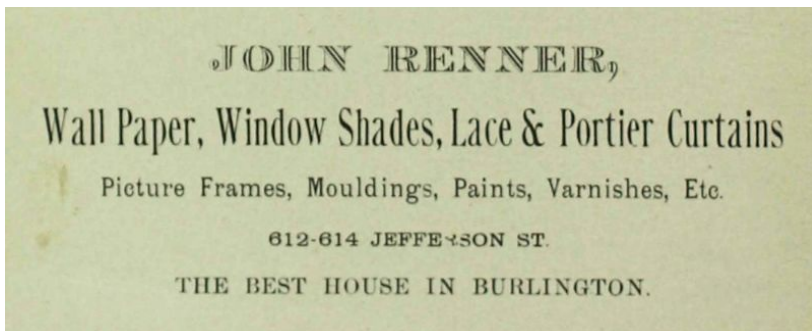
Boil 4 eggs twenty minutes, remove shells, separate the whites and yolks, chop the whites fine. Make a nice cream sauce and into this stir the chopped whites. Have ready on a platter six half slices of bread, toasted and buttered, pour the cream sauce over the toast, and over all grate the yolks of the eggs. Serve very hot.

W. W. MACFARLAND.

CHEESE SOUFFLE.

1 large cup of sweet milk, 1 even tablespoonful of corn starch, 1 large cup of grated cheese, 3 eggs beaten separately, salt and pepper. Put milk and corn starch on stove and stir until like gravy, add cheese, pepper, salt and eggs, stirring in the beaten whites last. Put in buttered dish and bake in a quick oven.

MRS. W. J. POLLOCK.



MEATS AND ENTREES.



ROAST SIRLOIN OF BEEF, YORKSHIRE PUDDING.

The sirloin of beef is the outer or upper part of the loins, covering the kidneys and separated from the tenderloin by a flat bone. It is known to American housekeepers as porter house, (the popular steak of the old New York porter and ale houses, hence its name). The cut usually palmed off on New York housekeepers as sirloin is a hip steak or roast, the proper name of which is a rump-cut, considered by New England people, to be one of the best joints. Select the middle cut of the loin of a good-sized animal, and see to it that the outer fat is at least a quarter of an inch thick; for if the top covering of fat be thin, and more like gristle than fat, the meat will be found very tough and unpalatable. Trim away most of the inner fat and a part of the flank; and as the tenderloin is more useful as steaks or an entree, it is best to cut it out; also turn the flank under, and if skewers are used, insert them in the flank only. Salt and pepper the whole joint liberally, and dash a little flour over the outer fat. Put it in a pan large enough to hold the joint and a pudding, and when the joint is half done add the pudding. While cooking baste the meat, and if the pudding is too dry, baste it also. At the end of an hour and a half, an eight-pound joint, if a good thick one, will be cooked; but, if a thin joint, a much shorter time is required.

To make the Yorkshire pudding: Beat thoroughly 5 eggs, add to them a teaspoonful of salt, a pint of milk and a teaspoonful of lemon juice. Sift together two teaspoonsful of baking powder and three half pints of flour. Add the egg mixture gradually and make a stiff batter. Put it in the pan, not under, but beside the beef. [A Yorkshire matron suggests the addition of lemon juice to correct the two frequent ill-effects of so rich a dish.]

BEEF LOAF.

Take 1 pound of raw beef chopped fine, 6 large crackers rolled fine, salt and pepper, and one egg, mix and form into a loaf. Melt a little butter and rub over the loaf and pour over it one cup canned tomatoes. Bake three quarters of an hour. Baste frequently. Serve hot.

FRICASSEE OF VEAL WITH OYSTER PLANT.

Trim off all surplus fat and bone from the breast of veal, and cut the meat into neatly shaped pieces; dredge these with flour, and put them in a sauce pan with butter enough to prevent burning. Cover, and let it steam in its own vapors thirty minutes; then add a pint of soup-stock or water and let it cook slowly. Scrape and cut into narrow strips as much oyster plant as you have meat in bulk; add to it the meat, with salt, a few whole white peppers, a dash of nutmeg and a teaspoonful of grated lemon-peel. Add a little more stock if a liberal quantity of sauce is desired. Cover the dish and simmer until tender, allowing forty minutes for the vegetables to cook, care being exercised that they are not cooked too much. Remove the pan to the back of the range; take out a gill of the liquid, and add to it the beaten yolks of three eggs. Pour this over the contents of the sauce pan, let it stand a few minutes longer. Serve. Garnish the dish with slices of lemon, triangular croutons and sprigs of parsley.

E. G. R.

STUFFED TENDERLOIN.

Use 4 tenderloins, have them laid open, not cut in two. Make stuffing same as for turkey. Bind two tenderloins together with stuffing between. Season with salt and pepper. Fill the pan almost half full of water, bake 2½ hours, baste frequently. Make gravy. Remove the binding string before sending to the table.

MRS. H. C. GARRETT.

FRIED KIDNEY.

Take 4 lamb kidneys, wash well in boiling water and dry, dip in mixed pepper, salt and flour. Put a tablespoon of butter in frying pan and brown; put in kidneys and brown thoroughly, add half a tea cup of cold water, cover, simmer 1 hour. Put in bowl, leave till morning. When used put teaspoonful of butter in pan, brown, small onion chopped very fine, mix with teaspoon of flour, thin with sweet milk, add kidneys, season with salt and pepper.

MRS. JOHN GREGG.

STUFFED VEAL STEAKS.

Season the steaks, cut rather thin, on both sides with salt and pepper. Roll them about slices of toast, buttered on both sides, and tie up. Put in baking pan with a bit of salt pork on each roll, and bake in moderate oven about forty minutes. Make a gravy and pour over them when served, on a hot platter.

M. G. M.

SPRING CHICKENS.

Spring chickens may be either broiled or fried. They are especially liked fried in the southern way. Cut the chickens in pieces as for fricasseeing, have the frying pan very hot, put a quarter cup of butter in; when smoking, add chicken, cover and let fry until a golden brown on one side, then turn and fry on other. It usually takes two fryings to cook a pair of chickens, as a spider boils only one chicken. When the chicken is all fried lay the pieces on brown paper to absorb any fat. Add a tablespoonful of flour to the drippings in pan, add a cup of cream and stir the mixture until it boils, then add a tablespoonful of chopped parsley. Remove the chicken from the brown paper cover and arrange the pieces evenly on the dish and strain the sauce over them. Serve at once.

K. T. R.

CHICKEN FRICASSEE, WITH PEAS.

Select a dry-picked young fowl, cut into joints, remove the skin, rinse in warm water, dip into cold water, drain, and dredge with flour. Put them in a warm saucepan and cover with hot water; add salt and pepper, a sprig of parsley and a piece of lemon peel, simmer two hours and remove chicken. Beat up the yolk of one egg with a gill of cream, add it to the warm sauce and whisk thoroughly. Arrange the chicken on a dish, pour the sauce over it, add as a border a quantity of hot, fresh or canned peas, and serve.

E. G. R.

REMARKS ON ENTREES.

Entrees are the middle dishes of the feast, and not the principal course, as many suppose. They are a series of dainty side dishes in the preparation of which the cook demonstrates the extent of her capabilities. Should they be prepared in a careless manner, they cloy the palate and prevent that much-

abused organ from appreciating the more important dishes of the feast. They should not only be nicely prepared, but much care and ingenuity should be shown in the arraying of them on the platter. To prepare palate-pleasing entrees one must study to please the eye quite as much as the palate.

CREAMED CHICKEN.

1 chicken of 4½ pounds or two of 6 pounds, 4 sweet breads, 1 can mushrooms. Boil chicken and sweet breads; when cold cut up as for salad. Add mushrooms (if large cut in 4 pieces.) In a saucepan put a quart of cream, in another 4 large tablespoonsful butter, 5 even ones of flour, stir until melted. Then pour on hot cream, stirring until it thickens. Flavor with small half grated onion and a very little nutmeg, season highly with black and red pepper. Mix all together, put in a baking dish, cover with bread crumbs and pieces of butter. Bake twenty minutes.

MRS. H. W. PERKINS.

CREAM CHICKEN.

One cold boiled chicken, cut in small pieces. Two sweet breads, boiled and cut in small pieces; one can of mushrooms, drain all the water off and cut up; 1 pint of cream, 1 pint of milk, yolks of 2 eggs, 3 tablespoonsful of flour, ½ pound of butter, flour and eggs mix together. Heat cream and butter together and mix with eggs and flour. Cook for fifteen minutes till all a cream, pour over the other ingredients while hot. Grate bread crumbs on top and brown in oven.

FRANCES H. POTTER.

CHICKEN AND CURRY.

1 boiled chicken, cut up; heat in a sauce pan 1½ tablespoonful of butter, 1 tablespoonful flour, thin with chicken broth; put in cup 2 teaspoonsful curry powder, mix with little broth, add to sauce, put in chicken, heat. Have ready a dish of boiled rice. Serve chicken on platter, with rice around it.

MRS. JOHN GREGG.

PRESSED CHICKEN.

Take one or two chickens, boil in a small quantity of water with a little salt, and when thoroughly done, take all the meat from the bones, removing the skin and keeping the light meat separate from the dark; chop and season to taste

with salt and pepper. If a meat presser is at hand, take it, or any other mould such as a crock or pan will do; put in a layer of light and a layer of dark meat till all is used, add the liquor it was boiled in, which should be about 1 teacupful, and put on a heavy weight; when cold cut in slices. Many chop all the meat together, add 1 pounded cracker to the liquor it was boiled in and mix all thoroughly before putting in the mold. Either way is nice. Boned turkey can be prepared in the same way, slicing instead of chopping.

M. E. S.

BUCKEYE.

Make recipe for pressed chicken and use enough chicken in addition to make a strong broth to mix with it. The broth should be boiled down so that it will jelly after they are mixed, to set away together. Press white even sized, bottled mushrooms into the top, in shape of letters desired. Set away with top turned down (so that the letters are in the bottom when set away). Put weight on top of mould when set away.

M. E. S.

SWEET BREADS.

In boiling sweet breads a porcelain kettle should be used and in cutting them a silver knife, as they contain an acid that acts upon iron, tin or steel and destroys much of the delicate flavor. In whatever style sweet breads are served, they should first be soaked in salt water, then plunged into boiling water to whiten and harden them.

MRS. L. I. ROADS.

SWEET BREAD PATTIES.

For 25 persons purchase three pairs of sweet breads, parboil them and pick to pieces, rejecting all fibrous skin, cut into small pieces. Half hour before serving put 3 tablespoonsful of butter and 3 tablespoonsful of flour into a sauce pan, and melt carefully without browning, add 1½ pint of milk, stir constantly until boiling, add one can of finely chopped mushrooms, salt and pepper to taste, when the sauce reaches the boiling point add the sweet breads. Fill Patties and serve hot.

MRS. L. I. ROADS.

LAMBS TONGUE ON TOAST.

A number of excellent dishes can be prepared from the dainty tongue of the lamb, whether it be pickled or fresh. If pickled blanch it in hot water a moment to draw out its acidity, then plunge into cold water, drain, and cut into thin slices, toss them about in a little butter a moment, cover with gravy nicely seasoned and slightly thickened, and serve on toast. The fresh tongue should be first boiled and then cooked in the gravy whole, if preferred; but they are more evenly permeated with the gravy if quartered or sliced.

E. G. R.

ENTREES OF VEAL.

CURRY OF VEAL.

Cut up 1 pound of raw Veal into inch pieces. Mix 1 teaspoonful of curry, $\frac{1}{2}$ teaspoonful of rice flour, and 1 saltspoonful of salt together; dip the meat in melted butter or oil, then roll each piece in the powder, and fry it in butter until a delicate brown. Onion may be added or omitted. Mince half a sour apple and fry it with the meat; add half a pint of soup stock; simmer half an hour. Squeeze over all the juice of half a lemon, mix and serve.

E. G. R.

VEAL LOAF.

3 pounds lean veal chopped fine, $\frac{1}{4}$ salt pork, 2 eggs well beaten, 1 cup rolled crackers, $\frac{1}{2}$ nutmeg, 1 teaspoonful red pepper, 2 teaspoonsful salt, $\frac{1}{2}$ cup of milk, 1 tablespoonful sage, piece of 1 lemon. Mix thoroughly, make into a loaf, bake two hours. Baste often with water, seasoned with butter, pepper and salt. Slice when cold.

MRS. H. C. GARRETT.

VEAL LOAF.

1 pound of pork, 2 pounds of veal chopped fine, 4 eggs well beaten, 4 soda crackers rolled fine, $\frac{1}{2}$ cup sweet milk, salt and pepper to taste, mould in a loaf, bake forty minutes, sprinkle some rolled crackers over the top and dot with butter, makes the top brown nicer and flakey.

MRS. J. L. ARNOLD.

VEAL LOAF.

3 pounds veal chopped fine, $\frac{1}{2}$ pound salt pork, 3 eggs, 1 teaspoonful pepper, 1 teaspoonful salt, sage to taste, piece of butter size of an egg, 1 cup crackers rolled fine. Stir with the eggs, add the butter, and cup of hot water. Bake three hours.

W. E. P.

VEAL CROQUETTES.

1 pint chopped meat, $\frac{1}{2}$ pint bread and milk, yolks of 2 eggs, 1 gill cream, butter the size of an egg, season well with salt and pepper, warm bread and milk on the stove until thoroughly mixed, then add the other ingredients mixed together. If too soft add cracker crumbs. Form into croquettes, dip into the white of an egg, roll in fine bread crumbs, and fry in hot lard.

M. G. M.

FRICADELLA.

$\frac{1}{2}$ pound each of veal, lean pork and round steak, add yolks of 3 eggs, beating into the meat quite hard, beat whites separately very light, add to the meat $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup of cracker crumbs, $\frac{1}{2}$ cup of water, a little nutmeg, salt and pepper, mix all together. Shape into croquettes, roll in cracker crumbs, put in baking pan with considerable butter. Bake one half hour, baste frequently, add $\frac{1}{2}$ cup cream just before serving, makes 18 croquettes.

MRS. E. E. GAY.

RICE CROQUETTES.

Boil $\frac{1}{2}$ pint of rice in 1 pint of milk, whip into the hot rice 2 ounces of butter, 2 ounces of sugar, salt and the yolks of 2 eggs. If the batter is too stiff add a bit more of milk, when cold roll into balls, dip them in beaten egg, roll in fine bread or cracker crumbs, and fry as you would doughnuts.

E. G. R.

STEAMED DUMPLINGS.

2 cups of flour; 1 teaspoonful of baking powder, enough milk to make a soft biscuit dough, stirring with a spoon. Fill a small buttered pan with the mixture and steam over boiling water for an hour. Break in cakes with a fork and put in hot dish and cover with any kind of gravy. This is especially good

served on platter with fricasseed chicken.

C. S. C.

CREAM FRITTERS, (VERY NICE).

1 cup of cream, 5 eggs (whites only), 2 full cups prepared flour, 1 saltspoonful of nutmeg, 1 pinch of salt. Stir white of eggs into the cream in turn with flour, put in nutmeg and salt, beat all up hard for two minutes. The batter should be thick (rather). Fry in plenty of sweet lard, one spoonful for each fritter, drain and serve upon a hot, clean napkin.

SARA.

SWEET BREADS AND PEAS.

Soak 2 pair of sweet breads in salt water $\frac{1}{2}$ hour, parboil till tender. Place in biscuit pan butter size of an egg, add sweet breads, a can of peas with a little of the liquor, and salt and pepper. When nicely browned remove sweet breads to a platter, arranging peas around them. Pour over this a dressing made of the liquor, a little milk, salt and pepper, and a lump of butter. Thicken to consistency of cream.

MRS. WILL MOORE.

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MRS. M. F. HENDERSON.

CAULIFLOWER.

Divide the Cauliflower into little bouquets of square size, and cook in hot salted water, strain and cool on a plate, season with salt, white pepper, chopped parsley, and sprinkle with flour; dip in beaten egg, plunge into hot lard a few at a time, when light brown lift out, strain and serve hot. Hinsdale.

MRS. W. J. POLLOCK.

CAULIFLOWER WITH CHEESE.

Select a fine head of cauliflower, break off the outer leaves and tie it up in a piece of cheese-cloth. Plunge it into slightly salted boiling water and cook fifteen minutes. Make a sauce by cooking together 1 teaspoonful of butter and adding to them a generous $\frac{1}{2}$ pint of boiling water. Stir until thick and smooth, and add a heaping tablespoonful of grated cheese (Parmesan is the best). Drain the cauliflower of every drop of water and lay it flower upward in a baking dish. Dust it with salt and pepper and pour the sauce over it. Strew cheese plentifully over it and dot thickly with butter. Brown in a quick oven and serve in baking dish.

F. A. S.

CORN OYSTERS.

To 1 quart of grated corn add 3 eggs and 3 or 4 large square crackers,

grated; beat well and season with salt and pepper, fry in hot lard. If the lard is the right heat the oysters will be light and delicious, but if not heavy and soggy. Serve hot and keep the dish well covered. It is better to beat the whites of eggs very stiff and add just before frying.

E. G. R.

CORN PUDDING.

Grate 12 ears of corn, scrape the pulp out; 1 quart of milk, add butter size of an egg, salt and pepper to taste, a little sugar. Bake an hour and serve as a vegetable.

CORN CAKES.

Grate the corn from a dozen ears, season with salt and pepper. Have a little hot lard in a frying pan. Drop from a spoon.

CORN FRITTERS.

To 2 cupsful of green corn, boiled on the cob, and cut off and chopped, add one well beaten egg, a teaspoonful of butter, one very small teaspoonful of sugar, salt to taste, add just enough rolled cracker to hold the ingredients together, form into croquettes with floured hands and fry in deep pot. You can if preferred roll them in egg, then cracker crumbs before frying. About 7 ears of corn is sufficient.

STUFFED CABBAGE.

Wash thoroughly, have a thick white cabbage, cut root off in shape of a lid, hollow the heart of the cabbage, have $\frac{1}{2}$ pound lean pork, $\frac{1}{2}$ pound beef minced fine, season with pepper and salt, 2 eggs, 1 tablespoonful flour, a little sweet milk, stir well together, fill in cabbage, put on lid, tie well in a cloth, put in a pot covered with cold water. Boil five hours slowly. Serve with butter.

MRS. JOHN GREGG.

HASHED POTATOES CROWNED.

Chop cold boiled potatoes, put them in a sauce pan with milk, butter and salt to taste, have some hot butter in a frying pan, pour in potatoes and let them brown. Serve in shape of an omelet and garnish with parsley.

POTATOES A LA FLORENTO.

Peel, wash and cut 6 large potatoes into thin slices like straws, season with salt and white pepper. Butter 8 small moulds, dust with bread crumbs, fill them half full with the potatoes, sprinkle over them each a half tablespoonful of grated cheese, then add more potatoes, cover with cheese and pour 1 tablespoonful of melted butter over each one. Bake in moderate oven about 35 minutes. Lay fish on hot dish, turn potatoes out of moulds and set in circle around the fish.

MRS. W. J. POLLOCK.

BAKED POTATOES.

Take potatoes of large uniform size, clean them thoroughly with a brush, bake until well done. Cut them in half with a sharp knife lengthwise. Carefully remove the white part, and season with a little butter-milk and salt, beat thoroughly, replace the potato into the half potato skins, smooth the tops over and place in the oven until the tops are a nice light brown. Serve hot.

MRS. R. CRAPO.

BAKED SWEET POTATOES.

Take cold boiled sweet potatoes, remove the skin and slice the long way. Put a layer of potatoes in a shallow pan, then little pieces of butter and a thin layer of sugar, then a layer of potatoes and so on as many layers as desired, having butter and sugar on top. Place in a moderately hot oven until thoroughly heated through.

MRS. H. C. GARRETT.

RELISH FOR COLD BOILED HAM.

To be made in time of fresh carrots and young peas. Take 3 bunches young carrots, wash well, cut in thin round slices, boil with a quart young peas and a ham bone till tender, strain and take out bone. Put in stew pan tablespoonful of butter, half tablespoonful of flour, thin with small half cup sweet milk, add small cup of liquor vegetables were boiled in, add half a teaspoonful of sugar, pinch of salt, put in vegetables, let come to a boil, add little parsley chopped fine, put immediately in a dish and serve.

MRS. JOHN GREGG.

RICE WITH RAISINS.

Take $\frac{1}{2}$ cup of rice, wash well, boil till tender. Add 1 heaping tablespoonful of butter, $\frac{1}{2}$ cup stoned raisins, washed well. Dip mould in cold water, pour in mixture, let cool. To be passed with clear soup.

MRS. JOHN GREGG.

SPAGHETTI WITH TOMATO SAUCE.

Boil a half pound of spaghetti in abundance of water for twenty-five minutes, then pour off the water, shake the spaghetti as you would potatoes and turn on to a hot dish, sprinkle 3 tablespoonsful of Parmesan cheese over it, pour a little hot tomato sauce over this and serve with a dish of cheese.

MRS. H. W. PERKINS.

BROILED TOMATOES.

Medium sized tomatoes, have a hot gridiron buttered, lay the tomatoes on over a good bed of coals, cooking first one side and then the other until done through. Serve hot with butter, pepper and salt. Takes about 20 minutes.

TURKISH PILAFF.

1 cupful of stock or water, 1 cupful stewed and strained tomatoes, $\frac{2}{3}$ cupful of rice, $\frac{1}{2}$ cupful of butter, 1 teaspoonful of salt, $\frac{1}{2}$ teaspoonful of pepper. Boil one onion with the tomatoes, cook the rice in boiling water to cover for ten minutes, pour off all the water, add the stock and tomato and cook until the liquor is all absorbed, then add the butter and let it stand covered with a crash towel ten or fifteen minutes. Serve as a vegetable.

M. W. McFARLAND.

TURKISH PILAFF.

1 cup stewed and strained tomatoes, 1 cup of stock highly seasoned with salt, pepper and minced onion. When boiling add 1 cup well washed rice, stir lightly with a fork until the liquor is absorbed, then add $\frac{1}{2}$ a cup of butter, set on back of stove, or in a double boiler and steam twenty minutes.

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SALADS.



CHICKEN SALAD.

For one large chicken and same amount of celery after chicken is chopped, make the following dressing; 2 beaten eggs, 1 tablespoonful of mustard, 2 tablespoonsful of butter or oil, 1 teaspoonful of salt, juice of 1 lemon. Steam in double boiler till thick as cream and add one cup rich cream last. Pour over chicken and celery.

MRS. E. J. NORWOOD.

CHINESE SALAD.

Cover a hot platter with a layer of egg noodles well drained after removing from the boiling salt water. Over this spread a layer of cold minced chicken heated in the chicken gravy and seasoned with one teaspoonful of finely chopped onion. Then cover it all with celery, cut in $\frac{1}{2}$ inch pieces. Garnish with the celery tops and serve at once.

C. S. C.

CREAM DRESSING FOR SALAD.

Yolks of 10 eggs, 2 tablespoonsful of sugar. Beat until quite light, then add 10 tablespoonsful boiling vinegar. Boil all together until it becomes very thick, then add $\frac{3}{4}$ of a cup of butter. When ready to use reduce to proper consistency by adding sweet cream.

MRS. W. G. MERCER.

CREAM SALAD DRESSING.

Yolks of 5 eggs, 5 tablespoonsful of vinegar. Put the vinegar in stew pan and while it is heating, beat the yolks. When the vinegar boils pour it over the eggs. Put the whole in double boiler and stir until thick, add 1 tablespoonful of butter. When cold thin with cream. Season with salt and pepper, black or red, and a little mustard.

SALAD DRESSING.

1 tablespoonful of mustard, 1 tablespoonful of butter, 1 tablespoonful of salt, 1 tablespoonful of sugar, 1 tablespoonful of corn starch, a dash of red pepper, 3 eggs beaten thoroughly, 1 cup of cream, warm slightly and add 1 cup of strong vinegar. Heat in double boiler until thick like custard. Stir until cold.

MRS. W. J. POLLOCK.

EGG SLAW.

Chop fine some nice white cabbage; to about 3 pints of same take 2 tablespoonsful of sugar, 1 teaspoonful of salt, $\frac{1}{2}$ teaspoonful prepared French mustard, mix with raw cabbage; next cook 2 eggs well beaten, butter size of hen's egg, and 1 teacupful vinegar together in porcelain or earthen-ware vessel, mix with above and serve.

GRAPE FRUIT SALAD.

Wash lettuce and let stand a while in cold water, then shake out leaves and arrange in salad bowl, cut grape fruit in half and with a spoon take out all the pulp, taking care to preserve the juice. Arrange the pulp on lettuce leaves and make dressing of oil and juice. To every 3 tablespoonsful of oil allow $\frac{1}{2}$ teaspoonful of salt and $\frac{1}{4}$ teaspoonful of white pepper. Put all these ingredients in a bowl and dissolve the salt and pepper in the oil, then rub the spoon with garlic and stir in the juice of the fruit until emulsion is formed, pour over the lettuce and pulp and serve at once. About 1 tablespoonful of juice should be sufficient for 3 of oil. Stir vigorously, as soon as a whitish compound is formed the dressing is ready for use.

MRS. W. J. POLLOCK.

POTATO SALAD.

Yolks of 5 eggs, 1 tablespoonful of vinegar to each yolk, 1 level tablespoonful of butter to each yolk, salt and pepper to taste. Boil and stir until thick, thin with cream or milk when cold, and you wish to use it. Add to the sliced potato a little chopped onion, parsley and celery, especially the onion.

POTATO SALAD.

To $\frac{2}{3}$ of cold boiled potatoes cut in shape and size of a dice take $\frac{1}{3}$ of celery.

DRESSING.—6 tablespoonsful of mixed mustard, 1 teaspoonful of salt, 1 teaspoonful of black pepper, 4 eggs well beaten, 6 tablespoonsful of vinegar, 1 tablespoonful of hard butter, 1 dessertspoonful of sugar. Use red pepper if preferred. Set the dish with the mixture in boiling water and stir until it thickens.

SALAD DRESSING FOR POTATOES.

Add the well beaten yolks of 5 eggs to a small teacupful of boiling vinegar. Cook in earthen bowl, set in a pan of boiling water until stiff, stir clean from the sides of the bowl while cooking, take from fire, add 4 tablespoonsful of butter, stir until cool and perfectly mixed. Add a tablespoonful of minced onions and parsley each to a pint of dressing. When quite cold season with salt and pepper and a teaspoonful of mixed mustard, thin with sweet cream. Cook potatoes and let cool, cut in small squares and put dressing over them.

N. E. P.

SALADE DE SALMON.

Take 1½ to 2 pounds of cold boiled salmon, pick into nice flaky pieces, season well with oil, vinegar, dry mustard and pepper. Take inside of head of lettuce and a little celery, place salmon on it, garnish with beet roots, whites of hard boiled eggs and sliced lemon.

MRS. MARSHALL.

SALMON SALAD.

1 can salmon cut in small pieces, 1 small head of hard cabbage chopped fine, 1 dozen small cucumber pickles chopped, 2 hard boiled eggs, chopped. Mix ingredients well together and pour over 1 pint vinegar after beating it to scalding, and seasoning with pepper, salt and mustard to taste.

SALAD DRESSING.

Yolks of 4 eggs, teaspoonful of salt, red pepper (very little), 2 tablespoonsful of sugar. Heat well together. Add 4 tablespoonsful of vinegar, cook until thick. Add 2 tablespoonsful of butter after taking from stove. Thin with lemon juice and cream.

TOMATO JELLY.

½ can of tomatoes, 3 cloves, 1 bay leaf, 1 slice onion, ½ teaspoonful

thyme, 1 teaspoonful salt, 1 teaspoonful sugar, pinch of pepper, $\frac{1}{4}$ box or $\frac{1}{2}$ ounce of gelatine soaked in $\frac{1}{2}$ cup of water. Boil together the tomatoes, spices and onion until the tomato is soft, then add gelatine and stir until the gelatine is thoroughly mixed. Then strain and pour it into a ring-shaped mold to set. Serve with the center of the jelly-ring filled with celery cut into pieces or curled and mixed with mayonnaise. Form outside the ring a wreath of curled lettuce.

MRS. WM. D. EATON.

TONGUE SALAD.

Boil 1 tongue, cut into dice, 3 hard boiled eggs, cut whites into dice, shred lettuce leaves in small pieces, mix tongue and egg with mayonnaise dressing, add lettuce, crush yolks with fork and sprinkle over the salad. Garnish with lettuce, pickles, beets or onions.

MISS GENEVIEVE ADAMS.

PICKLES AND RELISHES.



Some cooks never know what to serve with different meats as relish. We give the following table: With roast beef, grated horse radish; roast mutton, currant jelly; boiled mutton, caper sauce; roast pork, apple sauce; boiled chicken, bread sauce; roast lamb, mint sauce; roast turkey, oyster sauce; venison or wild duck, black currant jelly; broiled fresh mackerel, sauce of stewed gooseberries; boiled bluefish, white cream sauce; boiled shad, boiled rice and salad; compote of pigeons, mushroom sauce; fresh salmon, green peas with cream sauce; roast goose, apple sauce.

E. G. R.

OILED CUCUMBERS.

An Excellent Relish—1 peck medium sized cucumbers, pare and slice half an inch thick. Put in jars with salt in layers and stand over night. Wash off the brine and dry. 1 cup best olive oil, 1 ounce white mustard seed, 1 ounce black mustard seed, 1 teaspoonful celery seed. Pour over the cucumbers and stir thoroughly. Heat 1 quart vinegar to boiling point and when cold pour over all. Seal.

KATHERINE N. STEVENS.

OIL PICKLES.

3 dozen large cucumbers, $\frac{1}{4}$ peck of onions, $\frac{1}{4}$ peck of red or green large sugar peppers. Half and seed the peppers, slice the cucumbers and the onions, sprinkle salt over all, let them stand over night; then pour water over them and drain them well, then put in jars or large glass bottles, a layer of each until the jar is full with the following spices: 1 ounce of allspice ground, 1 ounce of cloves ground, $\frac{1}{4}$ pound of mustard ground, 1 pint of sweet olive oil; mix these and 3 tablespoonsful of black pepper together, pour over the pickles and fill your jars with cold vinegar.

MRS. E. L. STONE.

LITTLE CUCUMBER PICKLES.

When the cucumbers are gathered, wash them and put them in strong salt water. In the course of two weeks or a month, rinse and drain them thoroughly and allow them to come to a boil in good cider vinegar in which a lump of alum the size of a chestnut has been dissolved. Stir them to make them uniform. They can stand in this plain vinegar a month or two if desired. Then to each quart of vinegar take a $\frac{1}{2}$ pound of sugar, a handful of white mustard seed and one of black, a tablespoonful of celery seed, a handful of garlic, one of orange peel and one each of stick cinnamon, red peppers, horse radish and a blade or two of mace. Take the cucumbers from the plain vinegar, drain, and heat, but not boil, in the spiced vinegar. Bottle and put away for use.

L. R. B.

OILED CUCUMBER PICKLE.

1 peck medium sized cucumbers. Pare and slice in $\frac{1}{2}$ inch slices, stand over night with a little salt thrown over them; and in the morning wash with clear water through a colander. Take a small cup of olive oil, $\frac{1}{2}$ ounce of white mustard seed, $\frac{1}{2}$ ounce of black mustard seed, 1 teaspoonful of celery seed. Mix seeds in oil and pour over the cucumbers and stir thoroughly. Have a quart of vinegar made hot and when cool pour over the cucumbers and put in jars. Have the cucumbers covered with vinegar. Seal if you wish.

FRANCES H. POTTER.

CHOPPED PICKLE.

2 gallons chopped cabbage, 2 gallons chopped tomatoes, 1 gallon chopped cucumbers, $\frac{1}{2}$ gallon chopped onions. Salt each separately and let stand twelve hours. Then wash thoroughly, squeezing through a cloth. Mix all the ingredients together, adding 3 large red peppers, chopped fine, 3 small hot peppers, chopped fine, $\frac{1}{2}$ pint of celery seed, 1 cup of brown sugar, 1 gallon of vinegar. Heat slowly till it turns yellow. Pack in jars.

M. A. S.

GREEN TOMATO PICKLES.

1 peck green tomatoes sliced the day before you are ready for pickling, sprinkling them through and through with salt—not too heavily. In the morning drain off all liquor from them. Have a dozen good-sized onions rather coarsely sliced. Take a suitable kettle and put in a layer of sliced tomatoes,

then of onions, and between each layer sprinkle the following spices: 6 red peppers chopped coarsely, 1 cup of sugar, 1 tablespoonful each of ground cinnamon, ground allspice and mustard, 1 teaspoonful of cloves. Pour over 3 pints good vinegar, or enough to completely cover them, boil until tender. If the flavor of onions is objectionable the pickle is equally good without them.

MRS. H. W. PERKINS.

SPICED CURRANTS.

Pick the currants from the stem, weigh them, and to each pound of currants take 1½ pound of sugar, wet it with a little vinegar. To 6 or 8 pounds of currants take 6 teaspoonsful of ground cloves and the same of cinnamon. Dissolve sugar and vinegar, put in the currants and spice, and let them boil half an hour, or until it is quite stiff when cooled. Put in jelly glasses. When cold run a layer of melted paraffine over the top, let it stand until perfectly cold, then put on covers.

MRS. H. C. GARRETT.

CHILI SAUCE.

9 large tomatoes, 3 small peppers, 1 large onion. Chop fine and add 2 small cups of vinegar, 2 tablespoonsful of sugar, 1 tablespoonful of salt. Mix well together and boil 1 hour, then add 1 teaspoonful of ginger, 1 teaspoonful allspice, ½ teaspoonful of cloves. Put in large mouthed bottles and seal.

HORSE-RADISH SAUCE FOR ROAST BEEF.

After beef is roasted, take pan gravy, pour fat from it, grate 2 inches of horse-radish, put in bowl, leave under cover for several hours. Put in pan ½ tablespoonful of butter, teaspoonful of flour, shake together, thin with small ½ teacup of milk and the gravy, pinch of sugar and pinch of salt.

MRS. JOHN GREGG.

CUCUMBER CATSUP.

12 "White Spine" cucumbers, pare and remove seeds, chop or grate fine, drain in muslin bag and squeeze dry as possible, add 6 white onions chopped fine, 1 tablespoonful whole black peppers and ½ dozen red peppers, chopped.

M. C. G.

SAUCE ROYAL.

1 peck of ripe tomatoes (pared), 6 onions, 6 peppers (red), 6 cups of sugar, 6 cups of vinegar, 6 tablespoonsful of salt. Chop onions and peppers very fine, mix all together and boil an hour, cool and strain through a colander, then heat, and seal boiling hot.

MRS. R. CRAPO.

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PASTRY AND PUDDINGS.



PLUM PUDDING.

If you wish to learn to cook, buy Flint Hills' Cook Book,
And read it every day and night,
Then study every dish, from mutton down to fish
And learn to make it tempting to the sight;
Be careful with your dough, and roll it very slow,
O, have it just the proper size.
Have an eye upon your spice; oh, cook it brown and nice,
And then you'll carry off the winning prize.

You get a little flour, a lemon very tart,
A handful of raisins with a clove,
You put it in a bag, or any other rag.
A nice bright fire in the stove;
A little milk and egg, molasses just a dreg,
A drop or two of rum that's nice;
You'd better watch the clock, don't have it like a rock,
This pudding that is mixed with spice.

ABBIE MAC FLINN.

APPLE DUMPLINGS.

Put a generous cup of sugar in a baking dish half full of hot water and while this is boiling make the pastry. Sift a scant pint of flour with a pinch of salt and even teaspoonful of baking powder, rub into this butter or lard the size of an egg, and mix with milk or water. Roll thin and cut in seven pieces; fill these with sliced apple. After moulding them place in the hot syrup, sprinkle with nutmeg and bake about half an hour. There is no need of serving sauce if there is plenty of syrup in dish—though cream is an improvement.

MRS. WILL MOORE.

BROWN PUDDING.

Stir thoroughly together 1 cup of molasses, 1 cup of butter, 1 cup of sour milk, 1 cup of chopped raisins, 3 cups of flour, 1 teaspoonful of soda in little boiling water; add citron if desired. Steam 3 hours. Serve hot with wine sauce.

MRS. SMITH.

FIG PUDDING.

Chop 6 ounces of suet and $\frac{1}{2}$ pint of figs fine, add $\frac{3}{4}$ pint bread crumbs, 4 ounces of moist sugar. Mix first the bread and suet, then the figs and sugar, add a little nutmeg, a well beaten egg, a cup of sweet milk. Steam in a mold 4 hours.

SAUCE—1 cup of sugar, $\frac{1}{2}$ cup of butter, boil well together, $\frac{1}{4}$ cup of brandy added before taking from stove; beat yolk of 1 egg and stir in, beat white of the egg and stir in, not before it is sent to the table.

MISS G. ADAMS.

FRUIT SPONGE PUDDING.

2 cups of sponge cake crumbs, dry, 2 cups of boiling milk, 1 tablespoonful of butter, $\frac{1}{2}$ cup of sugar, 2 tablespoonsful of flour (prepared flour), $\frac{1}{2}$ pound of currants, washed and dried, whites of 2 eggs whipped stiff, bitter almond flavoring. Soak cake in hot milk, leave it over fire until scalding batter, stir in butter, sugar and flour; the latter wet with cold milk, pour into bowl to cool. When nearly cold stir in fruit-crumbs with eggs, sugar beaten to cream, corn starch. Have water boiling hard, stir in pieces of fruit. Put mold at once in hot water, serve with sauce.

K. E. R.

SNOW PUDDING.

Syrup of $\frac{2}{3}$ cup boiling water, $\frac{2}{3}$ cup of sugar, juice of 2 lemons; when cool add $\frac{1}{4}$ package of Nelson's gelatine which has been dissolved in cold water. Beat to a stiff froth whites of 3 eggs and to this add slowly the syrup, beat until quite thick, put in a mold and set away until hard. Serve with a boiled custard made of the yolks of 3 eggs.

K. E. R.

CHOCOLATE PIES.

Grate $\frac{1}{2}$ cup of bakers' chocolate, pour over a little cold water, then add $\frac{1}{2}$ cup of boiling water and dissolve thoroughly. Take yolks of 5 eggs well beaten with one tablespoonful of corn starch. Add to this the whites of the eggs beaten very light, 1 quart of milk and 1 tablespoonful of vanilla. Bake with an undercrust, with meringue on top. This makes three pies.

MRS. WM. D. EATON.

DATE PIES.

Soak 1 pound of dates over night, sift, and add 1 quart of milk, 2 eggs, salt, 2 tablespoonsful of sugar. Bake in rich crust like custard pies. This makes two pies. MRS. SEYMOUR H. JONES.

FRENCH CREAM PIE.

3 eggs, 1 cup of sugar, 3 tablespoonsful of water, $1\frac{1}{2}$ cups of flour, 2 teaspoonsful baking powder. Beat the 3 yolks very light with the cup of sugar, add water. Beat the whites very light and add to above by spoonsful, alternately, with same of flour till both are lightly mixed in, add baking powder last. Bake in two layers.

CREAM—1 pint boiling milk, 2 tablespoonsful of flour, 1 egg, $\frac{3}{4}$ cup of sugar, flavor to taste. Cook like custard. When cakes are baked, arrange on two plates, split with sharp knife and fill with the cream.

MRS. SEYMOUR H. JONES.

SQUASH PIE.

$2\frac{1}{2}$ cups of strained squash, $2\frac{1}{2}$ cups of milk, 3 eggs, 1 tablespoonful melted butter, 1 heaping cup of sugar, 1 teaspoonful cinnamon, 1 teaspoonful ginger, 1 scant teaspoonful mace. This makes two pies.

MRS. C. P. SQUIRES.

SECESS OR SOUTHERN PIE.

1 pint of milk, 1 pint of cream, 6 eggs. Line a deep dish with thin pie crust and sprinkle seeded raisins over the bottom crust. Beat the eggs light; leave out 3 whites for frosting. Add 1 small cup of sugar to the eggs, put with the cream and milk, and pour into the crust after putting in the flavor, either lemon or vanilla, and bake in the oven until custard is set. Beat the three whites, add

some powdered sugar, return to the oven after putting the whites on top, until the top is a light brown.

MRS. RUTH R. CRAPO.

TRANSPARENT PIE.

Make a rich crust and place in pie pan, drop over it fruit jelly. Make a custard of 1 cup of sugar, $\frac{3}{4}$ cup of butter, 3 eggs, 1 cup of warm water. Beat up the whites of eggs and add the last thing before baking. Served cold.

ELLA G. ROADS.

AMHERST PUDDING.

1 cup of milk, 1 cup New Orleans molasses, 1 egg (beaten), 3 cups of flour, 1 full cup of chopped and stoned raisins, 1 teaspoonful of salt, about 1 teaspoonful each of cinnamon, clove and nutmeg. First dissolve carefully 1 teaspoonful of soda in the molasses, then add the other ingredients. Dredge raisins with part of the flour and add last. Steam $2\frac{1}{2}$ or 3 hours. Serve with sauce.

S. S. C.

AMHERST PUDDING.

$1\frac{1}{2}$ cups of sour milk, 1 cup of dark molasses, 1 cup of suet, chopped fine, 1 cup of seeded raisins, $\frac{1}{2}$ cup of citron, 1 teaspoonful of soda, 1 teaspoonful of salt, stir all together, steam 3 hours.

SAUCE OF PUDDING—Into a pint of boiling water stir to a paste a tablespoonful of corn starch or flour, rubbed smooth in a little cold water; add a cup full of sugar, a tablespoonful of vinegar, cook well for 3 minutes, add a piece of butter the size of a small egg, flavor with a tablespoonful of vanilla.

MRS. L. L. ARNOLD.

ANNA'S PUDDING.

1 pint of milk, $\frac{1}{2}$ cup of flour. Dissolve flour in a little of the milk, then add to the remainder of milk which should be boiling. Cook until it thickens, then add $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sugar, yolks of 5 eggs thoroughly beaten. Last add the whites beaten very light and flavor with vanilla. Set pudding dish in pan of boiling water and bake in a hot oven 20 or 25 minutes. Serve immediately with a hard sauce. It should be very light and foamy. If allowed to

stand it falls.

MRS. WM. D. EATON.

APPLE PUDDING.

Fill a pudding dish with apples pared and quartered, cream 1 cup of butter and 2 cups of sugar, add the yolks of 3 eggs, spread this over apples and bake 45 minutes. Beat the whites to a stiff froth, sweeten, and spread over the pudding, and return to oven to brown.

BANANA PUDDING.

1½ pints of milk, ½ box gelatine (cook in cup of cold water), 3 bananas. Put milk on to boil with pinch of salt, when it is boiling hot add the sugar. Dip enough milk into the gelatine to dissolve it, then put all into the milk and let boil for ten minutes hard, cut bananas in thin small pieces. When all is cool put the bananas in the gelatine and milk, then pour into your mould. Eat next day with whipped cream.

ELLA G. ROADS.

BAKED BATTER PUDDING.

Beat 5 eggs very light, stir into them a pint of sifted flour, add a little salt. When eggs and flour are mixed smoothly together add a pint of milk (a little at a time), stirring continually. Pour in a buttered dish and bake in a moderately quick oven.

SAUCE.—1½ cups of pulverized sugar, ⅔ cup of butter. Beat until thoroughly light; then add a pint of red raspberries or strawberries and beat all together. The hot pudding immediately dissolves the same.

M. B. ROBERTSON.

BAKED RHUBARB.

Butter a baking dish, cover the bottom with bread crumbs (stale), then a layer of rhubarb cut in thin slices, cover this very thickly with sugar, then bread crumbs, put over this bits of butter, then another layer of rhubarb and so on, until the pan is full, having last layer of bread crumbs. Bake the pudding in a slow oven for an hour until the rhubarb is thoroughly cooked and the top brown.

MRS. J. C. STONE.

COTTAGE PUDDING.

1 pint of flour, 1 heaping teaspoonful of baking powder, 1 cup of sugar, 1 cup of sweet milk, 1 egg, $\frac{1}{2}$ cup of butter, (melted). Bake 45 minutes in a moderate oven.

SAUCE for pudding. $\frac{1}{2}$ cup of butter, 1 cup of sugar, 1 egg, beat all together $\frac{1}{2}$ hour, just before serving add 1 teaspoonful vanilla and two tablespoonsful of boiling water.

RICE PUDDING.

2 quarts of new milk, 5 tablespoonsful of rice (uncooked), 5 tablespoonsful of sugar, $\frac{1}{2}$ teaspoonful of salt. Cook on the back of the stove six hours, stirring occasionally, then set in the oven to brown on top.

MRS. J. C. STONE.

DUCHESS PUDDING.

1 can of grated pineapple, $\frac{3}{4}$ pint of tapioca, juice of 2 lemons, whites of 2 eggs. Soak tapioca over night in cold water enough to cover, in the morning cover with hot water, cook until perfectly clear, stirring constantly about 1 hour, adding sugar and lemon the last half hour. When taken from the fire stir in the beaten whites of 6 eggs; and when cold add pineapple. To be eaten with cream, very good in summer.

DATE PUDDING.

1 pound of dates, remove stones.

BATTER.—1 cup of sugar, 3 tablespoonsful of butter, 2 eggs, 2 cups of flour, $\frac{1}{2}$ cup of cold water, 1 spoonful of baking powder, alternate layers, steam 2 hours.

SAUCE.—1 cup of sugar, $\frac{1}{2}$ cup butter creamed together, 2 teaspoonsful of flour, 1 cup of boiling water, boil till clear, flavor.

N. E. P.

FIG PUDDING.

6 ounces of suet, 8 ounces of bread crumbs, 6 ounces of sugar, $\frac{3}{4}$ pound of fresh figs chopped, 3 eggs, 1 coffee cupful of milk, $\frac{1}{2}$ wineglassful of brandy or wine, 1 grated nutmeg, 2 teaspoonsful of baking powder, 1 teaspoonful of salt, mince all very fine and stir the mixture thoroughly, steam 3 hours, steam

pan should be firmly closed.

FIG PUDDING SAUCE.

½ cupful of butter, 1 cupful of sugar, white of 1 egg, a little vanilla, 2 tablespoonsful of wine or brandy, ½ wineglass of boiling water. Beat the butter and sugar for about 15 minutes, then add the flavoring. Just before sending to the table, add the egg beaten to a froth and stir in the boiling water, beating it to a foam, or it may be flavored with brandy or wine, without the vanilla, or use one lemon, only, all the juice and half the grated peel, and one teaspoonful of grated nutmeg, leaving out all the wine and brandy.

GELATINE PUDDING.

Separate the yolks of 4 eggs, with the yolks make a boiled custard with a pint of milk and sugar to taste. Put ⅓ box of Coxe's gelatine to soak a few minutes in a little cold water, then dissolve in ¾ cup of boiling water. When the custard has cooled add the gelatine water and whites of the eggs that have been beaten stiff. Put in a mold and serve cold with cream.

K. E. R.

BAKED INDIAN PUDDING.

Heat 1 pint of sweet milk, when scalding hot stir in 2 cups of corn meal to make a thin mush. Cool. Beat 2 eggs with 1 cup of sugar and flavor with nutmeg and ginger or cinnamon. Stir into mush while warm, and add another pint of milk. Add a small piece of butter and ½ cup of raisins if desired.

MRS. SEYMOUR H. JONES.

JELLY PUDDING.

1 teacup of butter, 1½ teacups of white sugar, 1 teacup of cream, 3 eggs, 4 tablespoonsful of jelly. Cream the butter and sugar, beat the eggs light, then add alternately the other ingredients. Bake in a pudding dish lined with puff, paste or slices of cake. The cake is better.

W. B. ROBERTSON.

JOHN'S DELIGHT.

2 cups of stale bread, chopped fine, ½ cup (large) of chopped suet, ½ cup of molasses, 1 egg, 1 cup of chopped raisins, ½ cup of currants, 1 cup of sweet

milk with $\frac{1}{2}$ teaspoonful of soda dissolved in it, $\frac{1}{2}$ nutmeg, 2 teaspoonsful of cinnamon, a pinch of salt, $\frac{1}{2}$ cup of corn meal. Boil 3 hours in pudding boiler. Serve with foaming sauce.

M. A. S.

LEMON PUDDING.

6 eggs beaten separately. Stir into the yolks 1 pint of sugar, $1\frac{1}{2}$ tablespoonsful of melted butter. Beat this thoroughly, then stir into this the beaten whites, adding the juice of 2 large lemons and the grated rind of 1 lemon. Lastly add 1 pint of milk and a pinch of salt. Bake in a moderate oven from twenty minutes to a half hour. If baked too long it will curdle. To be eaten cold. Serve with hot toasted crackers and cheese.

MRS. WM. D. EATON.

ORANGE MARMALADE PUDDING.

$1\frac{1}{2}$ cupsful of flour, $\frac{1}{2}$ cupful of butter, 2 eggs, $\frac{1}{2}$ teaspoonful baking powder. Beat butter and sugar together, beat eggs separately, mix all together, steam $2\frac{1}{2}$ hours. Melt marmalade and pour over while hot.

K. E. R.

PEACH OR APPLE PUFF.

A heaping cupful of chopped fruit (if it be apple, it must be a variety that cooks quickly). $\frac{3}{4}$ cup of powdered sugar, whites of 5 eggs, mix fruit and sugar, then add the whites of eggs, beaten very light. Bake about 15 minutes in quick oven. Serve with cream.

M. G. M.

PRUNE PUDDING.

$\frac{1}{2}$ pound of prunes, $\frac{1}{2}$ cup of granulated sugar, 3 eggs, stew the prunes until they will wash fine, remove pits, stir in sugar. Beat the whites of eggs to a stiff froth, and mix with prunes, bake 30 minutes. Make boiled custard with the yolks of eggs, flavor with vanilla and serve with pudding. To be eaten cold.

MRS. E. E. GAY.

PRUNE PUDDING.

$\frac{3}{4}$ pound of prunes, stewed until very soft, set aside to cool, seed them and chop meat remaining very fine. Beat the whites of 5 eggs to a stiff froth, add $\frac{1}{2}$ tumblerful of granulated sugar, stir carefully eggs, sugar and prune meat together. Put in a buttered baking dish and bake 20 minutes, or until brown on top. Serve hot, with a sauce of cold whipped cream.

MRS. F. P. CARPER.

SAGO PUDDING.

Boil 1 cupful of sago in a quart of milk until very thick, take off the fire and let cool a little, beat three eggs very light, and add them with a large tablespoonful of sugar and butter. Bake in a pan with hot water in oven until brown. To be eaten cold with cream sauce.

SUET PUDDING.

1 cupful of suet, 1 cupful of molasses, $1\frac{1}{2}$ cupsful of sour cream or milk, 3 cupsful of flour, $1\frac{1}{2}$ teaspoonsful of soda, $1\frac{1}{2}$ cup raisins, steam 3 hours.

SAUCE.—2 cupsful of sugar, $\frac{1}{2}$ cupful of butter, beat to a cream, yolks of 2 eggs well beaten, wineglassful of Sherry, then add whites of eggs beaten light and wineglassful of boiling water.

K. E. R.

SUET PUDDING.

1 cupful of suet (chopped fine), 1 cupful of Orleans molasses, 1 cupful of sweet milk, 1 cupful of fruit, (currants and raisins), 3 small cupsful of flour, 1 teaspoonful of soda, mix soda with molasses, beating thoroughly, then add suet, next milk, then flour and lastly fruit. Steam two hours.

MRS. W. G. MERCER.

SUET PUDDING.

1 cupful of suet, 1 cupful of molasses, (thick black molasses), $1\frac{1}{2}$ cupsful of sour milk, 3 cupsful of flour, $1\frac{1}{2}$ teaspoonsful of soda, $1\frac{1}{2}$ cupsful of seeded raisins. Steam 3 or 4 hours and eat with hard sauce.

HARD SAUCE.—Work to a cream 4 heaping tablespoonsful of powdered sugar, 1 tablespoonful of butter, add juice of a medium sized lemon or a little

sherry wine.

MRS. C. P. SQUIRES.

SUET PUDDING.

2 cupsful of chopped bread, $\frac{1}{2}$ cupful of chopped suet, $\frac{1}{2}$ cupful of molasses, 1 egg, 1 cupful of raisins seeded, 1 cupful sweet milk, $\frac{1}{2}$ teaspoonful of soda dissolved in milk, $\frac{1}{2}$ teaspoonful of cloves, 1 teaspoonful of cinnamon, 1 pinch of mace and salt. Pour in mould and steam two hours.

SAUCE.—Beat $\frac{1}{2}$ cupful of butter and 1 cupful of sugar to a cream. Just before serving add 1 cupful of boiling water.

MRS. D. W. PEASLEY.

GEROLTS SUET PUDDING.

1 cupful of stoned raisins, 1 cupful of currants, 4 apples, $\frac{1}{2}$ pound of suet, all chopped very fine. 4 cupsful of sifted bread crumbs, the yolks of 4 eggs, the grated rind of 1 lemon, pinch of salt, whites of the eggs beaten very light. 4 tablespoonsful of sugar and one glassful of brandy. Steam four hours in a mold. Serve with wine sauce.

MRS. WM. D. EATON.

SNOW PUDDING.

In $\frac{1}{2}$ teacupful of cold water, put $\frac{1}{2}$ package of gelatine and let it stand 1 hour. Over this pour a pint of boiling water, add 2 teacupsful of sugar and juice of a large lemon. Set aside, and when cool (but not cold) mix in whites of 5 eggs and beat the whole to a stiff froth. For a custard to be served separately and poured over pudding, take 1 egg entire and yolks of 3 others, 1 pint of milk and 1 teacupful of sugar.

MRS. A. N. DUFFY.

SPONGE PUDDING.

$\frac{1}{4}$ cupful of butter, $\frac{1}{2}$ cupful of flour, 1 pint of boiled milk, 5 eggs and sugar to taste. Mix together sugar and flour, wet with a little cold milk. Stir into the pint of milk when it's boiling, cook until it thickens and is smooth, add butter and stir in the well beaten yolks. When this is cold add the whites of eggs beaten to a stiff froth. Bake in cups or pudding dish, in a pan of boiling water in a hot oven. To be eaten with a rich sauce.

K. E. R.

VICTORIA PUDDING.

Make a custard with 5 well beaten eggs, $\frac{1}{2}$ pint of cream, same of milk, add $\frac{3}{4}$ ounce of gelatine that has been dissolved, flavor with vanilla. When cold stir in 2 dessert spoonsful of sherry or brandy, fill bottom of pudding mold with custard, then a layer of sponge cake with jam between, then the rest of the custard. Let it get cold and serve.

K. E. R.

PUDDING SAUCE.

Cream, $\frac{1}{2}$ cupful of butter and as much powdered sugar as you can to have it very light. Add the yolks of 2 eggs beaten well, then the beaten whites. This can be set aside in a moderately cool place, and just before sending to the table add a wineglassful of sherry very slowly, stirring all the while, and lastly, very slowly as much boiling water as will make it the consistency of rich custard.

MRS. WALLACE CAMPBELL.

ROSE MERINGUE.

Stir in 1 quart of milk (simmering) the yolks of 4 eggs beaten with 4 tablespoonsful of sugar, and then 2 tablespoonsful of corn starch. Boil till it begins to thicken; add a little vanilla when cool. Mould in long narrow glasses. Fill up with the whites of 2 eggs beaten stiff, with $\frac{1}{2}$ cupful each of powdered sugar and red jelly.

M. G. M.

STEWED FIGS.

$\frac{3}{4}$ pound of dried figs, washed and torn in 4 parts, $\frac{1}{4}$ pound of brown sugar, 3 tablespoonful of brandy, boiling water to cover the figs in a sauce pan. Pour the boiling water on the figs and boil 10 minutes; add the sugar and boil slowly for $\frac{1}{2}$ hour. When cold, stir in the brandy thoroughly. Serve very cold with whipped cream piled on top, with crackers.

M. G. M.

STRAWBERRY FOOL.

1 pint of strawberry preserve, $\frac{1}{2}$ box of gelatine, 1 lemon, $\frac{1}{2}$ cupful of cold

water, 1 cupful of boiling water. Soak the gelatine in the cold water and dissolve in the boiling water, add the strawberries and juice of lemon, mold in individual molds, being careful not to break the berries. When cold, turn out and cover each with a heaping tablespoonful of whipped cream, 1 cupful of cream, $\frac{1}{4}$ cupful of sugar, flavor if you like.

M. W. MACFARLAND.

CARAMEL CUSTARD.

Make a soft boiled custard of 1 pint sweet milk, 2 eggs, a small tablespoonful of corn starch and a little salt. Melt $\frac{1}{2}$ cupful of sugar in a stew pan on stove. When the sugar is of a golden-brown color, stir this into the hot custard and beat till smooth.

MRS. SEYMOUR H. JONES.

FRUIT SALAD.

1 box of Coxe's gelatine, 1 can of sliced pine apple, juice of 5 lemons, 8 oranges, 6 bananas, 3 cupsful of granulated sugar, 1 pint of hot water, $\frac{1}{2}$ the juice out of the can of pine apple. Dissolve the gelatine in the hot water and stir until clear, pour on fruit while hot, stir carefully and thoroughly, put in a dish and stand on ice over night.

H. E. P.

JUNKET.

1 pint of new milk, warmed to 98 degrees, 1 dessert-spoonful of sugar, 1 dessert-spoonful of sherry, 1 teaspoonful of vanilla, 1 dessert-spoonful of liquid rennet. Pour into molds, let stand, sprinkle nutmeg on the top and serve with cream and sugar.

M. A. S.

PINE APPLE CREAM.

1 can grated pine apple, put on stove with 1 cup of sugar, cook until soft; $\frac{1}{2}$ box of Coxe's gelatine in a cup, fill cup with water, put in basin on back of stove and dissolve slowly. Whip 1 pint of cream stiff. Beat the pineapple and gelatine, when nearly cold, to a froth, stir in the whipped cream and turn into a mold.

MRS. H. W. PERKINS.

APRICOT JELLY.

1 ounce of gelatine, $\frac{1}{2}$ pint of dried apricots. Soak the gelatine in a pint of cold water. Put the apricots into one quart of cold water, place them on the back of the stove and let them heat till soft, then let them cook without stirring. When all the pieces are soft add 2 cupsful of sugar and boil 2 minutes without stirring. Then carefully place the pieces of apricot in the mold. Pour the dissolved gelatine into the juice, let it boil. Then strain onto the apricots and cool. Serve with whipped cream.

M. A. S.

STRAWBERRY JELLY.

3 pints of strawberries, 1 box gelatine, 1 pint of sugar, 1 pint of boiling water, 1 pint of cold water, juice of 1 lemon. Soak gelatine in cold water 2 hours. Mash berries with sugar and let stand 2 hours. Pour boiling water on fruit and sugar. Press out the juice and add to lemon juice and gelatine. Strain through a napkin and mold. Serve with ice cream or whipped cream.

S. M. W.

COFFEE JELLY.

$\frac{1}{2}$ box of Plymouth Rock gelatine, soak the gelatine in 1 cup of cold strong coffee $\frac{1}{2}$ hour, add 1 teacupful of sugar, 1 pint of boiling water. Strain and let harden on ice. Cut in cubes and serve with whipped cream.

MRS. SEYMOUR H. JONES.

QUEEN OF PUDDINGS.

1 pint of fine bread crumbs, 1 quart of milk, 1 cup of raisins, 1 cup of sugar, yolks of 4 eggs beaten well, grated rind of 1 lemon, piece of butter size of an egg. Bake until done, but not watery. Whip whites of the eggs stiff, beating in a teacupful of sugar in which has been stirred the juice of the lemon. Spread on the pudding a layer of jelly or fruit, spread the whites on top of this, and brown nicely in the oven.

MRS. C. M. LEVEY.

CHERRY DESSERT.

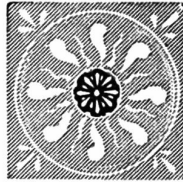
Take 1 pint canned cherries, dissolve 1 teaspoonful of powdered gelatine, add to cherries. Pour in mold, set on ice. Serve cold with whipped cream.

MRS. H. W. PERKINS.

VELVET CREAM.

1½ pints of sweet cream, 4 heaping tablespoonsful of powdered sugar, whites of 4 eggs, 1 teaspoonful of vanilla. Scald the cream and pour over the whites of egg and sugar. Mix thoroughly and strain into cups. Bake until firm, in a slow oven, in a pan of water. Cover with heavy paper as soon as put in oven. Do not beat whites of eggs. This will fill about 6 teacups.

MRS. A. N. DUFFY.



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ICES.



LEMON ICE.

To 1 pint of lemon juice, add 1 quart of sugar and 1 quart of water, in which the rind of the lemon has been allowed to stand until highly flavored, when partly frozen add the whites of 4 eggs beaten to a stiff froth.

MRS. H. W. PERKINS.

LEMON ICE.

Make a rich sweet lemonade, strain into the freezer. Then add the beaten whites of 2 eggs to each quart of the lemonade after it is partly frozen. Very good and quickly made.

MRS. R. R. CRAPO.

COFFEE ICE CREAM.

Required: 1 quart of best cream, 1½ pint of strong Mocha coffee, 14 ounces white pulverized sugar, yolks of 8 eggs. Mix these ingredients in a porcelain-lined kettle and place on fire to thicken. Rub through hair sieve, put into freezer and freeze.

ABBIE MAC FLINN.

PINE-APPLE ICE.

1 pint can of grated pineapple, ¾ pound of sugar, 1 quart of water. When half frozen add the beaten whites of 2 eggs.

M. P. S.

MOUSSE GLACE.

1 quart of cream, whipped, 2 cupsful of granulated sugar, ½ cupful of wine. Place in a mold and freeze five hours.

M. P. S.

STRAWBERRY WATER ICE.

1 quart of strawberries, 1 quart of water, 1 pound of sugar, juice of 2 lemons, add sugar and lemon juice to the strawberries, mash them and stand aside one hour, then strain through a fine sieve, add the water and turn into the freezer to freeze.

MRS. W. J. POLLOCK.

MILK SHERBET.

1 quart of milk, 1 pint of sugar, juice of 4 lemons. Let the milk and sugar be partially frozen, then strain into the milk the juice of the lemons.

FRANCES H. POTTER.

BISCUIT GLACES.

1 quart of cream, 1 teaspoonful of vanilla, yolks of 6 eggs, $\frac{1}{4}$ teaspoonful of salt, $\frac{1}{2}$ pound of sugar, 1 quill of maraschino. Put half of the cream on to boil. Beat sugar and yolks of eggs together until very, very light, then stir them into boiling cream, and stir over fire until it begins to thicken. Take from fire and put aside to cool, when cold add vanilla and maraschino and freeze in usual manner, whip the remaining pint of cream to a stiff froth, and stir into the frozen mixture.

FRANCES H. POTTER.

MILK SHERBET.

Take 2 cupsful of fruit juice, (grated pineapple, orange, raspberry or strawberry), 2 cupsful of sugar, 2 cupsful of water, and 2 cupsful of milk, adding milk last. Freeze till hard.

MRS. SEYMOUR H. JONES.

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CAKE AND COOKIES.



BANBERRY TARTS.

1 bowl of raisins, 1 cup of sugar, 1 lemon, 1 egg, 1 Boston cracker (rolled), 1 tablespoonful of water, grate rind of lemon, use juice, chop pulp with raisins.

FRANCES H. POTTER.

HERMITS.

1¼ cups light brown sugar, ⅔ a cup of butter, 2 eggs, 3 tablespoonsful of milk, 1 teaspoonful each of soda, cinnamon and nutmeg, soda in the milk, 1 cup of raisins seeded and chopped. Flour enough to make them soft as you can roll them out.

FRANCES H. POTTER.

COOKIES.

⅔ a teacupful of butter, 1 coffee-cupful of sugar, 2 beaten eggs, 2 tablespoonsful of milk, 2 teaspoonsful of baking powder, 2 teaspoonsful of vanilla. Mix with flour as soft as can be well rolled out.

MRS. W. G. MERCER.

CHOCOLATE COOKIES.

2½ cupfuls of sugar, 1 cupful of butter, ½ cupful of hot water, 1 heaping cupful of grated chocolate, 2 eggs, 3 teaspoonsful of baking powder, flour to make stiff enough to drop from a spoon. Drop in a greased pan and bake in a quick oven.

MRS. L. L. ARNOLD.

CLUB COOKIES.

1 cupful of butter, 2 cupsful of sugar, 3 cupsful of flour, 4 eggs, 1 teaspoonful baking powder. Cream the sugar and butter, add the flour with baking powder sifted in and then add eggs well beaten. Season highly with nutmeg. Take a teaspoonful of the dough, form into a ball by rolling in the hands and press as thin as possible. Bake in a quick oven.

M. W. McF.

JOE SOAN'S COOKIES.

4 cupsful of sugar, 3 cupsful of butter, 8 cupsful (scant) of flour, 1 large cupful sour cream, 5 eggs, 1 teaspoonful of soda. Drop them in very small spoonsful on pan instead of rolling.

COOKIES.

4½ cupsful of flour, 1½ cupsful of sugar, ½ cupful of butter, 2 eggs, teaspoonful of soda and sour milk enough to make a soft dough.

CRISP CAKES.

1 scant cupful of butter, 2 cupsful of sugar ¼ cupful of cold water, ¼ cupful whisky, 2 eggs, 1½ teaspoonsful baking powder, 1 teaspoonful vanilla, flour to make a stiff dough. Roll as thin as a wafer and cut out with a small biscuit cutter. Bake in a quick oven on an inverted pan. This keeps the bottom from getting too brown.

MRS. WM. D. EATON.

GINGER COOKIES.

1 cupful of Orleans molasses, 1 cupful of sugar, 1 cupful of butter and lard mixed, 1 dessert spoonful of ginger, 1 dessert spoonful of soda. Mix soda with flour and then mix all together. Roll thin, cut into forms and bake in a quick oven.

MRS. W. G. MERCER.

GINGER SNAPS.

1 cupful of molasses, 1 cupful of butter, 1 cupful of sugar, 1 tablespoonful

of ginger, 2 eggs. Put molasses and butter on the stove and when it comes to a boil take from the fire and add the sugar and ginger. When well mixed add the eggs, which have been well beaten, and then add flour enough to roll out. Have tin sheets. Put a small piece of the dough on the tin sheet, roll as thin as a knife blade, cut into round cakes and bake in a quick oven.

MRS. E. S. PHELPS.

HERMITS.

3 eggs, 2 cupsful of sugar, 1 cupful of chopped raisins, 1 cupful of butter, 3 tablespoonsful of sour milk, 1 teaspoonful of cinnamon, 1 teaspoonful of cheese, $\frac{1}{2}$ teaspoonful of nutmeg, $\frac{1}{2}$ teaspoonful of soda. Add flour, making the dough quite soft.

BERTHA B.

HICKORY-NUT CAKES.

Whites of 7 eggs beaten to a stiff froth, 1 pint of pulverized sugar, 8 tablespoonsful of flour and 1 quart of nut kernels. Drop a teaspoonful at a time on a greased pan and bake in oven.

L. R. B.

NUT COOKIES.

1 pint of nuts, any kind, 1 pint of flour, 1 pint of sugar, 4 eggs, 1 teaspoonful of baking powder, 1 tablespoonful of cinnamon. Drop in spoonful a little apart in greased pan and bake in quick oven.

MRS. L. L. ARNOLD.

“NOTHING.”

3 well-beaten eggs, 1 tablespoonful of sugar, salt and flour enough for a very stiff dough. Roll and cut into very thin small round cakes and fry them in lard. When they rise to surface and are turned over they are done. Drain on a sieve and put two together with jam or jelly between.

MISS RHEIN.

NUT CAKES.

$\frac{1}{2}$ pound of sugar, whites of 3 eggs. Beat sugar and eggs together to a stiff

froth and add 1 pint nuts and 4 tablespoonsful of flour. Drop on buttered tins and bake.

SCOTCH CAKES.

1 pound of brown sugar, $\frac{1}{2}$ pound of butter, 2 eggs, 1 pound of flour, $\frac{1}{2}$ tablespoonful of cinnamon. To be rolled quite thin.

WALNUT MACAROONS.

1 pint of sugar, 1 pint of flour, 1 pint of walnuts, 4 eggs, 2 teaspoonsful of baking powder, cinnamon, cloves and nutmeg to taste. Drop very small in large pan and bake.

MISS RHEIN.

APRICOT CAKE.

$\frac{1}{4}$ cake of chocolate, grated, $\frac{1}{2}$ cup of milk, yolks of 2 eggs. Boil until thick and then let it cool. 1 tablespoonful of melted butter, $\frac{1}{2}$ cupful of milk, 1 cupful of sugar, 1 teaspoonful of vanilla, $1\frac{1}{2}$ cupsful of flour and 1 teaspoonful of soda. Put soda in flour. Put stewed apricots between layers and frosting on top.

MRS. W. G. MERCER.

BOSTON NUT CAKE.

3 eggs, 2 cupsful of sugar, 1 cupful of butter, 1 cupful of milk, 4 cupsful of flour, 2 teaspoonsful of baking powder, 1 large cup of hickory-nut kernels, 1 large cup of raisins.

MISS RHEIN.

CARAMEL CAKE.

1 cupful of butter, 2 cupsful of sugar, 3 small cupsful of flour, whites of 8 eggs, 1 cupful of milk, 2 teaspoonsful of baking powder. Flavor with vanilla. Bake in layers.

FILLING FOR SAME.—2 cupsful of dark brown sugar, 1 cupful of cream. Boil together until the mixture becomes sticky, but not candy. Spread between layers.

K. E. R.

CUP CAKE.

1 cupful of butter, 2 cupsful of sugar, 2½ cupsful of flour, 4 eggs, ½ cupful of sweet milk, 1 small nutmeg, 1 teaspoonful of baking powder. Mix as you would for any cake. Butter and sugar creamed very light and the eggs beaten together instead of separately. Bake in small tins or one large one, as you fancy.

K. E. R.

CARAMEL FROSTING.

2 cupsful of brown sugar, ½ cupful of butter, ½ cupful of cream. Cook all together and add a little vanilla before putting on the cake.

MRS. C. P. SQUIRES.

CHOCOLATE CAKE.

Whites of 6 eggs, 1½ cupsful of sugar, ½ cupful of flour, ½ cupful of corn starch, ½ cupful of butter, ½ cupful of milk, 1 heaping teaspoonful of baking powder, or 1 teaspoonful of cream tartar, ½ teaspoonful of soda.

FROSTING.—Whites of 3 eggs, 1½ cupsful of pulverized sugar, 1 teaspoonful of vanilla, 9 tablespoonsful of grated chocolate. Stir eggs and chocolate together in a bowl over a boiling teakettle until perfectly smooth, then add sugar and vanilla.

FRENCH LOAF CAKE.

2½ cupsful of powdered sugar, 1½ cupsful of fresh butter, 1 cupful of milk, 3 eggs, 5 cupsful of flour, 1 wineglassful of wine, 1½ nutmegs, ½ teaspoonful of soda (scant), ½ pound stewed raisins, 2 ounces of citron. Stir sugar and butter to a cream, then add part of the flour with the milk, a little warm, and the beaten yolks of the eggs. Then add with the rest of the flour the whites of eggs, well beaten, the spice, wine and soda. Mix all thoroughly and add the fruit as you put it in the oven, stirring in the raisins, dredged with a little of the flour, and putting the citron, cut into small strips, into the loaves after they are put into the pans.

S. S. G.

FRUIT CAKE.

1 pound of butter, 1 pound of sugar, 1 pound of flour, 3 pounds of raisins,

2½ pounds of currants, 1½ pounds of citron, 1 glass of preserves, ½ teacupful of molasses, 1 wineglassful of brandy or wine, tablespoonful each of cinnamon, allspice and cloves, and 3 teaspoonsful of baking powder.

GINGER CAKE.

¼ cupful of butter, ½ cupful brown sugar, ½ cupful of molasses, ½ cupful of boiling water poured onto 1 even teaspoonful of soda, 1 egg, 1 heaping teaspoonful of ginger, flour for a thin batter. Bake in a slow oven.

MRS. H. C. SCHRAMM.

HICKORY NUT CAKE.

Whites of 9 eggs, 5 cupsful of flour, 1 cupful of butter, 3 cupsful of sugar, 1 cupful of milk, 2 teaspoonsful of baking powder, 1 teaspoonful of vanilla or 2 tablespoonsful of brandy, 1 pint of nuts.

E. G. R.

HOT WATER SPONGE CAKE.

1½ cupsful of sugar, 1½ cupsful of flour, 3 eggs, ⅔ cupful of boiling water, 2 teaspoonsful of baking powder; flavor with lemon. The water is added the last thing.

MRS. W. G. MERCER.

HICKORY NUT CAKE.

2 cupsful of sugar, 1 cupful of butter, ⅔ cupful of milk, 3 cupsful of flour, whites of 6 eggs, 2 teaspoonsful of baking powder, 1 cupful of fine chopped nut meats.

MRS. W. G. MERCER.

ICE CREAM CAKE.

2 cupsful of pulverized sugar and 1 cupful of butter well beaten together, 1 cupful of sweet milk, 3 cupsful of flour, 2 teaspoonsful of baking powder, whites of 8 eggs beaten stiff. Bake in layers.

FILLING—4 cupsful of sugar and a small cupful of boiling water, let them boil in a pan until clear and candied, then pour it onto the whites of 4 eggs, which have already been beaten to a froth. Beat until cold, flavor with vanilla.

Spread between each layer and on top.

E. G. R.

ICE CREAM CAKE.

Make any nice white cake or sponge cake. Bake an inch thick in jelly pans and let them get perfectly cold. Take 1 pint of thickest sweet cream, make very sweet with powdered sugar and flavor with vanilla. Blanche 1 pound of almonds and chop fine, stir into cream and put very thick between layers.

E. G. R.

MAPLE SUGAR ICING.

For a three-layer cake, take 3 cupsful of maple sugar scraped fine and 1 cupful of cream. Boil till crisp in water. Beat until thick enough to spread. Add hickory nuts or butter nuts, as desired.

MRS. SEYMOUR H. JONES.

SPONGE CAKE.

12 eggs beaten separately, 1 pound of granulated sugar, $\frac{1}{2}$ pound of flour sifted two or three times, 1 teaspoonful of lemon extract or juice and grated rind of a lemon. Beat yolks light, add sugar, beat again; add beaten whites and extract, and lastly flour stirred in very gently until all covered by the batter. Bake in 2 well greased bread pans filled but half full, from 45 minutes to an hour.

MRS. WALLACE CAMPBELL.

“MAUD’S” CAKE.

CAKE PART— $1\frac{1}{2}$ cupsful of brown sugar, $\frac{1}{2}$ cupful (scant) of butter, 3 eggs, $\frac{1}{2}$ cupful of milk, $\frac{1}{2}$ cupful of flour, then stir in chocolate custard which is made as follows:

CHOCOLATE CUSTARD—8 tablespoonsful of grated chocolate, 5 tablespoonsful of granulated sugar, $\frac{1}{2}$ cupful of milk. Boil until it thickens a little, beat until cool, then stir into the cake; add $1\frac{1}{2}$ cupsful of flour and 2 teaspoonsful of baking powder.

ICING—2 cupsful of white sugar and 1 cupful of water, boil until quite stiff, or till it candies or strings. Have the whites of 2 eggs beaten stiff, then add syrup, beating constantly. Flavor with vanilla. Bake the cake in three

layers in a moderately hot oven.

ELLA G. RHODES.

NUT CAKE, (Layer Cake).

$\frac{3}{4}$ cupful of butter, 2 cupsful of sugar, 1 cupful of milk, 1 cupful of corn starch, 2 cupsful of flour, $1\frac{1}{2}$ teaspoonsful of baking powder. Mix corn starch, flour and baking powder together, add to the butter and sugar, alternately with the milk; lastly add the whites of 7 eggs.

FILLING—Whites of 3 eggs beaten to a stiff froth, 1 large cupful of granulated, or confectioners' A sugar moistened with 4 tablespoonsful of hot water. Boil sugar and water briskly until it "ropes" or threads when dropped from the end of the spoon. Then pour the boiling syrup upon the beaten eggs in a small stream, beating hard all the time. Add cupful of hickory nut meats chopped fine.

SPONGE CAKE, (Hot Water).

4 eggs, $1\frac{1}{2}$ cupsful of sugar, 2 cupsful of flour, 1 cupful of boiling water, 1 teaspoonful of soda, 2 cream tartars. Beat eggs, sugar and flour together and add hot water last.

GINGER BREAD.

2 tablespoonsful of butter, 2 tablespoonsful of sugar, 1 cupful of N. O. molasses, 1 cupful of butter milk, 1 teaspoonful soda in milk, 1 teaspoonful each of ginger and salt, 2 tablespoonsful of cinnamon, scant $\frac{1}{2}$ teaspoonful of cloves, 3 cupsful of flour.

RIBBON CAKE.

$2\frac{1}{2}$ cupsful of sugar, 1 of butter, 1 of sweet milk, teaspoonful of cream tartar, $\frac{1}{2}$ teaspoonful of soda, 4 cupsful of flour, 4 eggs. Reserve a third of this mixture and bake the rest in 2 tins of the same size. Add to the third reserved, 1 cupful of seeded raisins, $\frac{1}{4}$ pound of citron, a cupful of currants, 2 tablespoonsful of molasses, teaspoonful each of all kinds of spice; bake in a tin the same size as other loaves; put the three loaves together with a little icing, placing the fruit layer in the middle. Frost the top and sides.

MRS. R. CRAPO.

SPICE CAKE.

1 scant cupful of butter, 1½ cupsful of sugar, 3 eggs beaten separately, 1 cupful of milk, 3 cupsful of flour, 1 teaspoonful of cream tartar, ½ teaspoonful of soda. Mace, cinnamon and cloves, 1 teaspoonful of vanilla.

MRS. G. V. PHILLIPS.

ORANGE CAKE.

Beat the yolks of 12 eggs with 1 pound of pulverized sugar, grate the peel of 1 orange and 1 lemon, add the juice of both, then add the beaten whites of 8 eggs and ½ pound sifted flour.

ICING—To the beaten whites of 2 eggs add a little confectioners' sugar, grate the peel of 1 large orange, adding the juice of same alternately with sugar until quite stiff. It takes nearly 1½ pounds of sugar.

FRANCES H. POTTER.

“SNOW FLAKE.”

1 cupful of butter, 1 cupful of milk, 1 cupful of corn starch, 1½ cupful of sugar, 2 cupsful of flour, 3 spoonsful of baking powder, whites of 4 eggs. This makes two loaf cakes.

MISS RHEIN.

H. RANKE.

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JELLIES AND JAMS.



ORANGE JELLY.

12 fine oranges, 1 package of Coxe's gelatine dissolved in 1 cupful of cold water, 3 cupsful of fine sugar, juice of oranges grated rind of 3, 2 cupsful of boiling water, $\frac{1}{2}$ teaspoonful of cinnamon, soak gelatine 3 hours in water, cut from top of orange small round piece, clean out all pulp carefully, put empty orange skins in cold water, strain juice, stir until thick, add spice, pour boiling water upon gelatine, stir over fire until well dissolved, add juice and sugar, stir all together, strain into pitcher, when clear fill oranges.

ORANGE MARMALADE.

Take equal weights of oranges and sugar, (white), grate the yellow rind from $\frac{1}{4}$ of the oranges, cut all the fruit in halves, take out the pulp—throwing away the rinds and seeds. Drain off all of the juice you can, and put it on to boil with the sugar. Let it come to a boil, skim it and let it simmer for 15 minutes, then put in the pulp and grated rind and boil 15 minutes longer. Put in jelly tumblers.

MRS. E. L. STONE.

RASPBERRY JAM.

1 pint of raspberries, 1 pint of white currant juice, 1 pint of sugar, cook all together and boil down to the consistency of jam, it is better to make a little at a time.

ELLA G. ROADS.

CALVES FOOT JELLY.

Take 4 fresh well cleaned calves feet, put in 3 quarts of cold water. Bring to a gentle boil, skim well, draw pan to side of stove covered, let boil gently 5 hours, strain off stock through hair sieve, set in a cold place till next day when it should be a stiff jelly. Scrape off all fat, take a piece of muslin dipped in hot water scrape all remaining fat. Put stock in perfectly clean stew pan, with 1

pound of loaf sugar, juice of 5 large lemons, chopped peeling of same, piece of cinnamon two inches long, 8 cloves, 8 whites of eggs whipped stiff. Bring mixture gently to boil, simmer for 15 minutes, strain through jelly bag, add 2 wine-glassesful of brandy, let in mold till stiff. Turn out and use.

MRS. J. A. GREGG.

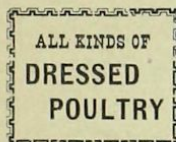


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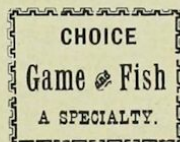
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BEVERAGES.



BLACKBERRY CORDIAL.

To 1 gallon of pressed juice of new fruit, put 2 ounces of cinnamon, 2 ounces of cloves, two ounces of mace. To each pint of juice put $\frac{1}{2}$ pound of loaf sugar. Boil twenty minutes, strain, and add to each pint of juice 1 wine-glassful of brandy.

L. R. B.

CHERRY BOUNCE.

$\frac{3}{4}$ pound of granulated sugar to 1 pound of late cherries. Fill 5 gallon demijohn with alternate layers of cherries and sugar, cover with best whiskey and let it stand one year. Then take it off the fruit and bottle.

MRS. D. W. PEASLEY.

RASPBERRY VINEGAR.

A SUMMER BEVERAGE.

Put into a jar 2 quarts of raspberries, and pour over them a quart of good vinegar. Let stand 24 hours, strain it well; pour this liquid over 2 more quarts of berries, let stand again 24 hours; strain it through a jelly bag. Allow $\frac{3}{4}$ pound of good white granulated sugar to every pint of juice, stir well, put into a stone jar and cover closely. Put it in a kettle of boiling water for one hour, strain, and bottle, seal, and it is ready for use the same summer. One teaspoonful to a glass of cold water is the way to prepare it for a beverage.

MRS. R. R. CRAPO.

CONFECTIONERY.



Granulated sugar is preferable. Candy should not be stirred while boiling. Cream tartar should not be added until syrup begins to boil. Butter should be put in when candy is almost done. Flavors are more delicate when not boiled in candy, but added afterward.

ABBIE MAC FLINN.

FRENCH VANILLA CREAM.

Break into a bowl the white of one egg, add to it an equal quantity of cold water and stir in XXX powdered sugar until it makes a cream stiff enough to mould. Flavor with vanilla and mould in any shape desired. This cream is the foundation of all French creams. Peppermint and wintergreen essence can be used instead of vanilla.

E. B. N.

CANDIED FRUITS AND NUTS.

1 cupful of granulated sugar, 4 cupsful of water. Boil together until crisp when tried in cold water. Boil slowly and never stir. Set the kettle in a pan of hot water while using to delay crystalizing. Take on the end of a long pin, or string or thread, sections of oranges, stoned cherries, or other fruits or halves of walnuts, Brazilian nuts, etc., dip into the syrup until thoroughly coated and let harden on oiled paper.

M. G. M.

FRENCH CREAM CHERRIES.

Make a small round ball of French cream, cut a strip of citron the size of a cherry stem and put the ball of cream upon one end of it. Take a candied cherry, cut in two, and put one half on each side of the stem on the cream ball.

E. B. N.

CHOCOLATE CREAMS.

Take French cream, mould into shape and lay on waxed paper or a marble slab for 24 hours. Melt chocolate in a double boiler, take a cream on a fork, drop in the chocolate and roll till well covered. Then slip from fork to waxed paper, and leave in a cool place to dry.

E. B. N.

ENGLISH WALNUT CREAMS.

Make French cream as directed above. Have ready some English walnuts. Make a ball of the cream about the size of a walnut and place a half nut meat on either side of the ball, pressing them well together. Lay away for a few hours to dry.

E. B. N.

FRENCH FRUIT CREAMS.

Take seeded raisins, currants, figs and citron. Chop fine and pour into French cream before the sugar is all mixed in. Make into a flat cake about an inch thick; and cut in oblong pieces, or inch squares. Nuts can be used in the same way.

E. B. N.

MOLASSES CANDY.

Required—3 cupsful of yellow coffee sugar, 1 cupful of molasses, 1 cupful of water, $\frac{1}{2}$ teaspoonful cream tartar, butter size of a walnut. Boil until brittle, then turn quickly out on buttered plates. When cool, pull until white and cut in squares.

ABBIE MAC FLINN.

CHOCOLATE CANDY.

1 cupful of grated chocolate, 3 cupsful of sugar, 1 cupful of milk, butter the size of a walnut. Cook for twenty minutes, then add 2 teaspoonsful of vanilla. After taking from stove beat until smooth. Pour out in tins. When cold, cut in squares.

MISS MAUD MERCER.

CHOCOLATE CARAMELS.

Take 1 cupful of sugar, $\frac{1}{2}$ a cupful of molasses and $\frac{1}{2}$ a cupful of milk. Boil fifteen minutes. Have ready 1 even dessert spoonful of flour and an equal quantity of butter stirred together and beaten to a cream. Add this to boiling mixture and boil five minutes more. Then put in $\frac{1}{4}$ cake of chocolate grated fine and boil the whole until thick. Pour on buttered tins.

COOKING CLUB.

CREAM TAFFY.

3 cupsful of granulated sugar, $\frac{1}{2}$ cupful of water, $\frac{1}{2}$ cupful of vinegar, butter size of a walnut. Boil until hard when dropped in cold water, but do not stir. Remove from fire, add 1 teaspoonful of vanilla and pour into buttered tins. When cool pull until white and cut with scissors. $\frac{3}{4}$ cupful of pounded hickory nuts placed in the pan before pouring on the taffy, gives it a delightful flavor.

MISS RITZINGER.

NUT CANDY.

2 cupsful of granulated sugar, 1 cupful of peanuts or mixed hickory and walnut meats. Pour the sugar into a hot iron skillet and stir constantly until the sugar is dissolved. Then add the nuts and pour into hot buttered plates.

MRS. D. W. PEASLEY.

FUDGES.

$\frac{1}{4}$ cake of baker's chocolate, grated, 3 cupsful of sugar, 1 cupful of water, 1 cupful of milk, butter the size of an egg. Mix all ingredients and boil until stiff, but not brittle when tried in water. Pour into pans, stirring a little as it cools. Smooth and cut into squares.

M. G. M.

PEPPERMINT DROPS.

1 pound of confectioner's sugar, 6 tablespoonsful of water, 8 drops of oil of peppermint, scant $\frac{1}{4}$ teaspoonful of cream of tartar. Put 1 teaspoonful of sugar into a cup, drop onto that the oil of peppermint and stir up, adding the cream tartar. Boil the rest of the sugar with the water three minutes, or until it forms a thread at the end of a spoon. Do not stir the syrup. Remove from fire as soon as done and add the mixture from the cup. Stir briskly until it turns

white and creamy. Drop from a teaspoon (making rounds any size you wish) onto previously prepared paper—either waxed paper or what has been rubbed with sweet oil, or fresh butter, or thick cream. If the candy hardens too much to drop, put on the fire and stir until it grows thinner, then drop as before.

M. B. ROBERTSON.

NUT GLACES.

Take out the kernels of assorted nuts in as good shape as possible. Make a syrup of 1 pint of granulated sugar and 1 pint of water. Dip in the nuts, a few at a time, take out quickly with a fork and lay on a buttered pan to harden.

ABBIE MAC FLINN.

BUTTER TAFFY.

2 cupsful of sugar, white or brown, $\frac{3}{4}$ cupful of vinegar, $\frac{1}{2}$ cupful of butter. Boil until brittle when tested in water. Pour into buttered pans.

E. B. N.

CHAMPAIGN SUGAR CANDY.

3 pints of sugar, $\frac{1}{2}$ pint each of vinegar and water, 1 tablespoonful of butter added when almost done boiling. Boil about twenty minutes, or until it will crisp in cold water. Flavor at the last minute and pour into buttered dishes. Pull thoroughly as soon as it is cool enough to handle.

C. S. C.

WALNUT CREAMS.

2 cupsful of granulated sugar, 4 cupsful of milk, 4 cupsful of water, 1 teaspoonful of vanilla. Mix sugar, milk and water. Boil steadily four minutes. Pour into a platter, not buttered, and beat with a fork. While beating add vanilla. When cool enough to handle roll into small balls and place between pieces of walnuts.

M. G. M.

MOLASSES CANDY.

1 tablespoonful of butter, 3 cupsful of molasses, 1 teaspoonful of soda. Melt the butter in a spider, pour in the molasses, boil until crisp, stir in soda,

pour into buttered plates, and when cool pull. If butter is melted first the candy seldom boils over. This recipe requires very little boiling.

S. S.

MAPLE CREAM CANDY.

2 cupsful of maple sugar, 1 cupful of cream, 2 cupsful of chopped nuts. Boil sugar with cream until it strings, stirring constantly. Just before removing from fire stir in the nuts. Take from stove, stir until nearly stiff, pour into buttered plate. In place of cream, one cup of milk and a teaspoonful of butter may be used. Sometimes the milk curdles when beginning to boil; this is no objection, as it becomes smooth when cold.

S. S.

HOARHOUND CANDY.

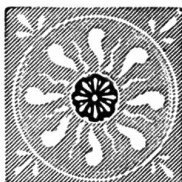
2 cupsful of molasses, 1 tablespoonful of butter, 1 teaspoonful of hoarhound, $\frac{1}{2}$ cupful of water. Steep the hoarhound in the warm water, add the tea so made to the other ingredients, and boil until crisp when tried in water.

S. S.

NUT CANDY.

Put 2 cupsful of sugar in a hot spider and stir until thoroughly dissolved. Then add $1\frac{1}{2}$ cupsful of any kind of chopped nuts, walnuts preferred, and pour into buttered pans.

MRS. C. E. S.



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Kerosene oil will remove rust in iron.

Pumpkin seeds are very attractive to mice, and traps baited with them will soon destroy them.

The fumes of a brimstone will remove berry stains from a book, paper or engraving.

Use whiting moistened with kerosene to scour your tins.

To make chicken gravy richer, add the yolk of an egg.

Soak garden seeds in hot water a few seconds before planting.

GOOD FOR A COLD.

The juice of two lemons in half a tumbler of luke warm water.

CORA TANNER'S COLD CREAM.

Shave 2 ounces of white wax and 40 grains of spermaceti into 7 ounces of oil of almonds. Melt together over gentle fire. When quite dissolved, add 5 ounces of best rose water, and beat till cold with egg beater.

Dr. H—— recommends for the treatment of bleeding at the nose, the plunging of the face and hands of the patient in water, as hot as can be borne. He says that the most rebellious cases have never resisted this mode of treatment.

Cold drinks, as a rule, increase the feverish condition of the mouth and stomach, and so create thirst. Experience shows it to be a fact that hot drinks relieve thirst; and cool off the body when it is in an abnormally heated condition, better than ice cold drinks.

WASH FOR HANDS.

Glycerine and lemon juice, equal parts of each.

FOR FRESH BURNS, SCALDS, ETC.

Take equal parts of lime water and raw linseed oil, shake well together, saturate an old linen cloth and apply to the burn. Be sure and keep the cloth well saturated.

FOR SCALDS AND BURNS.

Apply essence of peppermint to a burn or a scald; it seems to drive out the heat and causes a cool sensation immediately.

WASHING WOOLEN UNDERWEAR.

Take a pail of water warm enough to bear the hand in, add 1 tablespoonful of ammonia, quarter of a cake of good laundry soap, stirring until the soap is dissolved. Let the clothes soak for half an hour, rinse in two waters the same temperature as they were washed in, add a little blueing in last rinsing, shake well before hanging on the line.

L. K.

WASHING WINDOWS.

To wash window glass, wring out of warm water a chamois skin. It will wash off the dirt, and can again be rinsed and wrung, and used to dry the glass. It is a much quicker way then to use cloths.

Placing a silver spoon in glasses or jars, prevents them from breaking when hot jelly, or fruit is put into them.

MRS. H. C. GARRETT.

EXCELLENT TONIC FOR THE HAIR.

1 teaspoonful of quinine, 1 tablespoonful of salt, 1 pint of whisky.



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Transcriber's Notes:

Advertisement listed in the index for Inside Back Cover was not available due to being covered with library stickers. Archaic spellings have been retained. Inconsistencies in spelling, hyphenation and title formatting have been retained. Obvious typesetting and punctuation errors have been corrected without note. Other errors have been corrected as noted below.

page 13, Break and heat the ==> Break and [beat](#) the
page 21, bowed and skinned, ==> [boned](#) and skinned,
page 27, hence it's name ==> hence [its](#) name
page 63, when its boiling, ==> when [it's](#) boiling,

[The end of *Flint Hills Cook Book* by Women of Christ Church Parish,
Burlington, Iowa]