HIGH ALTITUDE RECIPES

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HIGH ALTITUDE RECIPES.

. . . . Compiled by . . . .

THE LADIES' AID SOCIETY

— OF —

THE PRESBYTERIAN CHURCH.

SALIDA, COLORADO.

1900.

SALIDA MAIL PRINT.

INTRODUCTORY.

This book is dedicated to the fair appetites of the business men of Salida by the Ladies Aid Society of the Presbyterian Church. We desire to express our warmest gratitude for this generous advertising which has enabled us to attain our ends.

Our objects are: First, to advance Domestic Science in Colorado. These recipes are reliable. They are the favorite recipes contributed by our best cooks. All who live in this high altitude know the difficulty of using Eastern cook-books here. All of this trouble will be prevented by using these recipes and a little common sense. Second, to assist in building the Presbyterian Church in this city.

The public is earnestly solicited to buy our book and so help us in this worthy cause.

THE SELKIRK BLESSING

"Some hae meat and canna eat
And some wad eat that want it;
But we hae meat and we can eat,
And sae the Lord be thanket."

HIGH ALTITUDE RECIPES.

SOUPS.

"I shower a welcome on you all; feed, feast and be merry."

The main part of all good soups is the broth of meat. This may be made by boiling the cracked joints of beef, veal or mutton in a closed granite soup kettle, and is best when cooked the day before it is used. Cook steadily and slowly; skim your soup as soon as it begins to boil and never add salt until it is strained. When strained, skim off every particle of fat; after this add the vegetables and seasoning, cooking all well together. The same pot of "stock" will make different soups, varied chiefly in vegetables, seasoning, etc. All meats and bones for soup should be put on in cold water.

BOUILLON (Beef).

MRS. BEN DISMAN.

Put into a soup kettle three pounds of lean beef (off the neck), two pounds of breast of veal and an old chicken; add six quarts of cold water, place on the back of the stove where it will boil slowly. Remove every particle of scum as it rises, boil at least three hours or until the meat is very tender; remove from the fire and set in a cool place over night. Remove carefully all fat from the stock, strain and put on to boil with the following vegetables: One head of celery, three carrots, a small turnip, an onion, a few tomatoes and some parsley. Peel and slice the vegetables thin before adding. Boil one

hour, adding salt just before the straining a second time through a sieve. This should make a gallon of soup. If preparing for invalids omit the vegetables, except the celery. Serve in cups. Beat the yolk of one egg for a cup of bouillon. In making a quantity three yolks will be sufficient; beat up the eggs, adding a few drops of cold water before adding the boiling bouillon.

CREAM OF TOMATO SOUP.

MRS. ROSE RIDGWAY.

Add to a quart of water a quart of canned tomatoes, three or four whole cloves or a teaspoonful of ground cloves, an onion sliced, a little parsley or celery and boil twenty minutes; add a half teaspoonful of soda. Remove from the fire and strain. Thicken one quart of milk with a large tablespoonful of cornstarch, add butter the size of an egg and boil ten minutes. To this add salt, pepper and the mixture of tomatoes, allowing the whole to become thoroughly heated through, but not to boil.

TOMATO SOUP.

MRS. L. W. JOHNSON.

One pint of tomatoes, one-half pint of water, let it boil; add one-half teaspoonful of soda, then put in three pints of sweet milk, season with salt, pepper and butter.

CREAM POTATO SOUP.

MRS. C. C. WARE.

Take three medium sized potatoes well boiled, mash fine, add one quart of milk, one and one-half tablespoonfuls of butter, a little salt, an onion chopped fine; place all in a double boiler and cook slowly one hour.

MULLIGATAWNY SOUP.

Cut in small pieces one-half chicken, ten ounces of lean, raw ham, one green pepper, one finely sliced onion

and brown all together about five minutes, then turn this into two quarts of white broth, adding one apple, one teaspoonful of curry, one-fourth cup of raw rice, salt and pepper; boil thirty minutes.

WHITE BROTH.

Two well scraped carrots, one peeled turnip, one peeled onion, one peeled parsley root, two cleaned leeks, four leaves of celery, one good knuckle of veal with scraps of meat, including bone. Put in vessel, cover with cold water and let come to a boil, skim the scum as it rises, then add the above ingredients, boil six hours, strain and keep in a cool place.

BOUQUET OF HERBS FOR SOUP.

Six small branches of parsley, one of celery, one blade of bay leaf, one sprig of thyme. Place two cloves in center of parsley and fold all well together, tie with string and boil with the meat.

NOODLE SOUP.

MRS. A. T. KAGAY.

Select a piece of beef off the neck, (three or four pounds), add three quarts of water, an onion, one celery root, two carrots, a large potato, some parsely, three tomatoes, and the giblets of poultry if you should happen to have any, boil slowly for four hours. Remove every bit of scum that rises; strain, add salt and remove every particle of fat, put in the noodles, boil five minutes and serve at once.

NOODLES.

MRS. A. T. KAGAY.

Put a large handful of sifted flour into a bowl; make a hollow in the center of the flour, break in two eggs and stir slowly until the dough is so stiff that you

cannot stir it any more. Flour a baking board and empty your dough upon it, kneed with the hollow of your hand and work with the hands until quite stiff; flour the board, roll out as thin as possible, lay on a table to dry, cut into halves, double up and cut with a sharp knife as fine as possible, spread lightly to dry. Chicken broth or any soup stock can be used instead of the one given.

GREEN KERN SOUP.

MRS. BEN DISMAN.

Soak a small teacupful of green kern in a bowl of water over night, put on the soup meat as early as eight for twelve o'clock dinner; add a carrot, an onion, celery, parsley and one or two tomatoes and a potato, cover up and let boil slowly until dinner time. Put the green kern on to boil in water slightly salted two hours before dinner and as it boils down keep adding soup stock from the kettle of soup, always straining through a hair sieve, until all has been used up. Serve as it is or strain through a colander and put pieces of toasted bread into the soup. Cut the bread into little squares and fry in hot fat. Another way of using the green kern is to grind it to powder; also very fine.

TOMATO AND MACCARONI SOUP.

MRS. J. W. DEEN.

One can of tomatoes, one-half box maccaroni, two onions, pepper, salt and cloves, one tablespoon butter, two tablespoons flour (if thin), end of ham or soup bone. Boil the tomatoes separateley and strain through a sieve and then add to the soup just before serving. Boil meat tender and take out an hour before dinner. Have maccaroni soaked soft in warm water, put onions, spices and maccaroni in broth and cook, then add the tomatoes.

FISH AND OYSTERS.

"All fish from sea or shore,
Freshet or purling brook, for which was drained
Pontus and Lucrene bay, and Afric's coast."

When to eat various kinds of fish:
Fresh salmon is best in May.
Pickerel from September to January.
Black bass from September to January.
Pike from January to April.
Carp from October until April.
Shad from March until May.
Trout all the year round.
Lobster from May until September.
Oysters are best from September until April.

Fish to scale readily should be dipped for a second in hot water. Clean thoroughly, not forgetting to remove the eyes and the ears, but do not spoil the shape of the head. Fish must be well done and properly salted. A good rule to cook by is the following: Allow ten minutes to the first pound and five minutes for each additional pound. By pulling out a fin you can ascertain whether your fish is done. If it comes out easy and the meat is of an opaque white the fish is done. In frying fish do not leave it lie in the spider in which it has been fried. It is best to salt the fish the day previous.

PICKLED MOUNTAIN TROUT.

M. ALEXINA FOX.

Simmer gently in well salted water ten minutes, remove carefully to a stone jar, placing a layer of fish and

a layer of sliced white onion. Take enough pure vinegar to cover the trout well, add whole pepper, allspice, bay leaves, white mustard seed and celery seed; boil together and pour over the fish. The small fish are preferable. It improves with age.

SALMON SOUFFLE.

MRS. ADOLPH UNGER.

Drain the juice from one can of salmon, remove the skin and bone, mash and mix very fine with two eggs and one-fourth cup of sweet cream; season with salt and pepper, press into a mould and place in a jar filled with water. Bake in a moderate oven twenty to twenty-five minutes and serve with Bechemel sauce.

BECHEMEL SAUCE.

Into a frying pan put a small tablespoonful of fresh butter and two or three onions; simmer gently; stir into this a tablespoon of flour, one cup of white broth and one of sweet cream. Stir constantly until it thickens; strain through a seive before serving, add salt and pepper.

BAKED SHAD (Stuffed with Oysters).

MRS. BEN DISMAN.

Dry the fish ; rub well with salt inside and out. Make a stuffing of grated bread crumbs, flakes of butter, salt, pepper and oysters; stuff the fish and sew it up. Lay in a baking pan, with a cupful of water; bake one hour, basting often with pieces of butter and water in the pan; bake until brown. When done lay the fish on hot platter and cover tightly while you boil up the gravy with a spoonful of catsup; add a little more hot water; add a spoonful of browned flour, which has been wet with a little cold water and the juice of a lemon. Serve sauce in a sauce boat and garnish the fish with slices of lemon, curly parsley or water cress.

BAKED RED SNAPPER (With Tomato Sauce).

MRS. JOHN MCCULLOUGH.

This delicious fish is best prepared in the following manner: Scale thoroughly; salt and pepper inside and out; lay upon ice, wrapped in a clean cloth, over night. When ready to cook, cut up a celery or parsley root, two fine large onions, a carrot, and let this come to boil in a quart of water, then lay the fish in whole; let the water almost cover the fish; add a lump of fresh butter and three or four tomatoes (of canned tomatoes three or four large spoonfuls); let the fish bake in oven half hour, turning it occasionally or until done. Take it up carefully, lay on a large platter and strain the sauce, adding a cupful of sweet cream in which you have dissolved a teaspoonful of flour; add a little chopped parsley and season with salt and cayenne pepper. This fish is good fried, also.

SALMON LOAF.

MRS. J. A. GRAVETT.

Mix one-half pound can of salmon, skinned and boned, one cup of rolled cracker crumbs, one tablespoon of onion juice (a raw onion pounded in a cloth, the juice squeezed out), the outside rind of a lemon, grated, three eggs, one-half cup of sweet milk, two tablespoons of melted butter; season with salt and pepper. Use one-pound baking powder cans for moulds. Butter the cans well and put buttered paper in the bottom of the cans. Steam one hour. Serve hot, with Hollandaise sauce; garish with lemon and parsley. It is good served cold Slice thin and garnish.

HOLLANDAISE SAUCE.

One-half cup of butter, the juice of half a lemon, the yolks of two eggs, a dash of cayenne pepper, half a cup of boiling water, half a teaspoon of salt. Beat the

butter to a cream, then add the yolks one by one, the lemon juice, salt and pepper; place the bowl in which these are mixed in a saucepan of boiling water, beating all the time as you add the boiling water. When like a soft custard it is done. This is delicious with asparagus, fish and mushrooms.

SCALLOPED OYSTERS.

MRS. HENRY SANDUSKY.

Butter a baking dish, cover the bottom with cracker crumbs, then a layer of oysters, a little salt and pepper and bits of butter; fill the dish with alternate layers of oysters and cracker crumbs, with bits of butter; pour over all one cup of oyster liquor or milk. Bake in moderate oven thirty minutes.

FRIED OYSTERS.—1.

MRS. SHEWALTER.

Select large, fine oysters; drain well and wipe them by spreading between two cloths and pressing gently; roll each in beaten egg and then in cracker crumbs. Fry in a mixture of equal parts lard and butter.

FRIED OYSTERS.—2.

MISS AUGUSTA BAER.

Take two dozen large oysters; drain off liquor, sprinkle with salt, then take one oyster at a time and roll in cracker dust; let remain fifteen minutes. Next dip them in beaten eggs (three) and again roll in cracker dust; let them stand one-half hour before frying in hot lard and butter. Cook about three minutes. Serve hot on a hot platter.

OYSTERS ON THE HALF SHELL.

Open the oysters, securing the liquor for basting; place the oysters on a half shell in a baking pan; put

pepper, salt and a lump of butter on top; three oysters may be put on each shell; put a sprinkle of rolled crackers over oysters. Bake ten minutes, constantly basting with the liquor that has been warmed.

OYSTER FRITTERS.

"OSCAR" OF THE WALDORF.

Separate the yolk and white of an egg, beating the yolk well and mixing with it two tablespoons each of ground rice and salad oil; three fourths tablespoon of vinegar and a little cold water; mix smoothly and allow to stand for half an hour. Open and bread the oysters; whisk the whites of the eggs to a stiff snow and mix them with the batter. Have fat boiling hot; take the oysters one at a time in a tablespoon and fill it with the batter, pouring it into the boiling fat; fry a nice golden brown; drain well, spreading on a folded napkin placed over a hot plate; garnish with lemons; serve with thin slices of brown bread and butter.

SPICED OYSTERS.

Take one hundred fresh oysters; put them into a large earthenware crock with their own liquor, strained; half a nutmeg, grated; eighteen cloves, four blades of mace, a teaspoon of allspice, cayenne pepper, a teaspoon of salt and two tablespoons of strong vinegar; stir these all together with a wooden spoon. Put over a slow fire, stir thoroughly; as soon as they come to a boil pour them into a pan and let them stand over night in a cool place. They will be ready for eating next day.

MEATS.

"A table richly spread in regal mode,
With dishes piled, and meats of noblest sorts and savor."

CREAM CHICKEN.

MRS. BEN T. BROOKS.

Two chickens, or about four and a half pounds; one can of mushrooms; boil the chicken; when cold cut up as for salad; cut up the mushrooms and mix all together. Put one quart of cream to boil; mix four tablespoons of butter and four even tablespoons of flour to a cream; grate one very small onion, add a little at a time to the flour and butter; add black and red pepper and grated nutmeg to taste; pour the boiling cream over it and stir constantly; pour back in double boiler and boil a few minutes; pour over the chicken and mushrooms; put in baking dish; cover with bread crumbs and bits of butter; bake about twenty minutes, to a light brown; serve hot.

FRICASSED CHICKEN, with Dumplings.

MRS. GEORGE HAWKINS.

Cut up one or two chickens; cook until tender; have three pints of liquid on the chicken when done; stir together one tablespoon of flour, two eggs, a little salt, and add to this slowly one pint of the boiling liquid, pouring all into the first kettle and let come to a boil; remove quickly or the eggs will curdle. If you wish dumplings, place the chicken on a platter, have ready one pint of flour, two teaspoons baking powder, a little salt, and enough milk to make a soft batter; drop into the boiling liquid and cook ten minutes, without raising the

cover; when done arrange around the edge of the platter; make the gravy, pour over the chicken and serve.

CHICKEN PIE.

MRS. F. C. WOODY

One or two chickens stewed until tender in just enough water to cover, take out the chicken and remove the large bones. Season the broth with pepper and salt and thicken with two large tablespoons of flour rubbed smooth with two tablespoons butter. CRUST—One egg rubbed smooth with three tea cups flour, two-thirds cup butter, one teaspoon baking powder, and salt, water enough to roll without sticking, roll out and fold over several times. Line sides, but not bottom, of deep pudding dish with the paste, lay chicken in, pour gravy over and cover with a rather thick crust. Bake forty to forty-five minutes.

FRIED CHICKEN.

MRS. D. P COOK.

Dip the chicken piece by piece into a batter of two eggs, then roll in flour, fry in hot lard and butter, (half and half) to a rich golden brown.

CHICKEN GUMBO.

ALICE HAMPSON.

Boil a chicken until tender, then remove from the pot; save the liquor, then take a tablespoon of butter, and one of lard. When hot add a tablespoon of flour, stir into the hot fat until a light brown; slice three dozen pods of okra, two onions, one dozen fresh tomatoes, salt and pepper; stir these all well together, adding the liquor of the chicken; cook about one half hour, serve with rice.

POT ROAST.

MRS. SCHUELKE.

Take a piece of beef, (rump) trim the fat off clean and rub it with salt and pepper, then put the fat which

has been cut off and a tablespoon of butter in the pot. When it is hot put in your meat, brown it well all over, then add a pint of water and cook slowly four hours, turning it occasionally. Lift up sometimes to prevent it from sticking to the pot, adding a little more water when it cooks down too much. An onion sliced in when the roast is browning improves it. A shoulder or leg of mutton cooked the same way is very good. With the mutton curry, added to the brown gravy and served with boiled rice is good.

HAMBURG LOAF.

MRS. SISSON.

Three pounds of Hamburg or round steak, two pounds of pork, both chopped fine, one cup of cracker crumbs, one cup of sweet milk, three eggs, salt to taste, one teaspoon of pepper, mix well and bake two hours.

BEEFSTEAK PUDDING.

MRS. ADOLPH UNGER.

To one quart of flour sifted use one cup of suet chopped very fine, one teaspoon salt; rub suet into flour and wet with enough water a dough as soft as biscuit dough. Line a small but deep granite pan with this crust. Take three pounds of rump steak, cut into narrow strips, roll each piece into flour after seasoning it with salt and pepper and lay between each layer of meat finely cut onions. Cover with crust, slip the whole into a pudding bag, boil five hours and serve hot.

BEEFSTEAK WITH OYSTERS.

MRS. ROSA TWITCHELL.

Take a nice sirloin or rump steak, cut two inches thick, put in a pan and cook in a hot oven five or six minutes. Have a hot dish for serving all ready, take the steak from the pan and put on hot dish, then season with

salt, pepper and butter. Cover the steak with nice fresh oysters, season again and return to the oven for five minutes. Pour the juice of the steak from the pan over the oysters when ready to serve.

PRIDE OF ITALY.

KATHERINE DE LA PERELLE SMITH.

Cover the bottom of a baking dish with bread crumbs, on this put a layer of chopped boiled beef, then a layer of stewed tomatoes, then a layer of maccaroni, cover with bread crumbs and lumps of butter. Season with salt, pepper and a little onion. Bake in a moderate oven for twenty minutes. Serve hot

BEEF LOAF.

Three pounds of chopped lean beef, three slices of bread, two eggs well beaten, one cup of sweet milk, two teaspoons pepper, one teaspoon salt, a lump of butter, mix well, put in pan and bake one hour. Two slices of pickled pork may be used with the meat.

ROAST LEG OF MUTTON.

MRS. W. H. WEAVER.

One leg of mutton, one onion, one lemon. Take one-half onion and rub thoroughly into leg of mutton, use one half of the lemon in the same way, slicing the balance of the onion in the baking pan. For baking allow twenty minutes to the pound. When done make gravy and squeeze into it the juice of the other half lemon.

MUTTON CROQUETTES.

MRS. FRED BATEMAN.

Chop fine enough mutton to make a pint, season with salt, pepper and a little nutmeg, put a cupful of milk into a frying pan to heat while this is heating, beat until

creamy one tablespoon of flour and three of butter, stir this into the boiling milk, add the mutton and let it boil five minutes, add two well beaten eggs, remove from the fire and turn out to cool. When cold, shape, roll in beaten eggs and then in bread crumbs. Fry a few at a time in very hot lard until they are brown.

"POSSUM SURPRISE."

MRS. L. M. C.

Split two good sized pork tenderloins so that they are flat, rub both sides with an onion, season and dredge with flour. Have ready four boiled sweet potatoes mashed and mixed with one cup of butter while hot, baste the two steaks together with coarse thread, leaving one end open, fill the pocket with sweet potatoes, dredge the outside and place a slice of fat salt pork on the top. Put a small quantity of water in a pan, and bake in a hot oven about three-fourths of an hour. Baste often.

PORK PIE.

MARTHA G. SMITH.

Take two pounds of pork steak, cut in pieces two inches square, put into a kettle with plenty of water, boil two hours, peal and slice six potatoes, line a good sized deep dripping pan with a good baking powder crust, put in the pork, potatoes and some thin strips of dough, and a little onion. Dredge the top with flour, and nearly fill the pan with gravy; cover with crust a quarter of an inch thick, with a hole the size of a teacup in the center. Bake one hour or more in a moderate oven, basting often with gravy from the kettle. Be sure to have plenty of gravy as it is necessary to the perfection of the pie; thicken the gravy left in the kettle and serve with the pie.

BOSTON COOKING SCHOOL VEAL.

MRS. JOHN R. COLEMAN, Montrose.

Cut one and one-half pounds veal steak in inch squares, scald and drain, then salt and flour it as chicken fried. Put one-half cup of butter in skillet and heat, drop the floured veal into the hot butter and fry with a cover over it, stirring frequently, and not allowing to cook too fast. When nicely browned add boiling water and keep cooking. Meantime, prepare good baking powder biscuit dough, roll thin and cut. Twenty minutes before serving time drop the biscuit dumplings into the veal gravy, being sure to have enough water on the veal that none need to be added later. Keep the cover on until the twenty minutes are up. If you value your reputation as a cook keep the lid on, for on this depends the success of the dumplings. Serve with dumplings around the edge of the platter and the veal heaped up in the middle.

SAUCE FOR WILD DUCK.

MRS. SHEWALTER.

Take any amount of veal gravy you wish, pepper and salt to taste; squeeze in the juice of two oranges and add a little white vinegar; boil about ten minutes.

VEGETABLES.

A GARDEN RIOT.

The Pumpkin—There seems to be a good deal of disturbance about here. One of those dead beets threatens to put a head on the cabbage.

The Squash—And one of those onion shoots has just gone over to plug a watermelon.

STUFFED TOMATOES.

MRS. C. L LAWRENCE, Crested Butte.

Select six medium-sized firm tomatoes, remove the seeds without breaking the walls or partitions; dust inside with salt and pepper. Stuffing: One and one half cups of soft bread crumbs, one and one-half teaspoons of salt, and one-fourth teaspoon of pepper, two tablespoons of melted butter. Pack in firmly and place small pieces of butter in each tomato. Bake in moderate oven for forty minutes.

TOASTED POTATO CAKES.

MRS. G. HARRY WRIGHT.

Put four or five floured potatoes (boiled) through a seive; add two ounces of butter, a little salt, a teaspoon of baking powder and as much flour as the potatoes will take up. Form into cakes and bake on hot griddle.

SCALLOPED POTATOES.

MRS. MONAHAN.

Peel and slice raw potatoes and chop two medium-sized onions fine; put a layer of potato and sprinkle some onion, pepper, salt and butter, then a layer of potato and

so on until the dish is filled. Cover all with milk and bake three-fourths of an hour.

BAKED ONIONS.

MRS. ADOLPH UNGER.

Select large onions (white), simmer thirty minutes without removing outside skin, then place in baking dish and bake until tender; add water when almost dry and baste often with the juice. Serve with cream sauce,

POTATO CAKES.

MRS. J. A. WELCH.

One cup of cold mashed potatoes, one cup of flour, two teaspoons of baking powder, one cup of sweet milk, one egg, a little salt. Fry in hot butter.

MACCARONI AND CHEESE.

MRS. HENDERSON.

Break one-half pound of maccaroni into inch pieces, put into a sauce pan of boiling water; boil twenty minutes; add a little salt while boiling. Drain and put into a well buttered dish in layers with plenty of grated cheese. Sprinkle each layer with salt and pepper, also bits of butter. When the dish is full pour over one-half cup of good milk or cream. Bake one-half hour and serve.

BAKED TOMATOES.

MRS. HOLT SMITH.

Take six large tomatoes, cut, slice off the top, remove the pulp, sprinkle with salt, pepper and sugar; make a dressing of three slices of stale bread, one-half an onion chopped fine, three tablespoons of melted butter, moisten with a little water and mix well; fill tomatoes with dressing and bake three quarters of an hour.

SCALLOPED CHEESE.

MRS. JAMISON.

Sprinkle into a baking dish a layer of broken crackers, not grated; put over this bits of butter, then a layer of grated cheese with a little salt and pepper. Continue this until the dish is full, then cover with sweet milk and bake one-half hour.

BAKED BEANS.

MRS. STEAD.

Put one quart of navy beans in cold water at evening to soak over night. Early in the morning put them over the fire in plenty of water with one-half pound of salt pork and one-half teaspoon of soda. Let boil one-half hour; skim the beans from the water, put them in a bean jar with the pork in the center, add one basting spoon of molasses, salt and pepper and a very little red pepper. Cover with water (boiling) and bake all day, keeping them just covered with water.

SCALLOPED CORN.

LILLIAN KEIPPE.

One can of corn, three eggs, one cup of rolled cracker crumbs, one and one-half cups of milk, one large tablespoon of butter and salt to taste. Bake one-half hour.

A SOUTHERN DISH.

ALICE HAMPSON.

Take two slices of breakfast bacon, cut up into pieces, fry until a light brown, then cut up a good-sized onion and stir in the fat, add two cups of cold rice, a cup of canned tomatoes, or a half dozen fresh ones; stir all well together, adding salt and cayenne pepper. It must be cooked until it is dry.

CREAMED POTATOES.

MRS. J. W. DEEN.

Put one tablespoon of butter in a frying pan and when it bubbles add one tablespoon of flour; one cup of hot milk; salt and pepper to suit the taste; then add one pint of cold boiled potatoes cut into small slices. Cook until thoroughly hot.

RICE CROQUETTES.

H. E. MANDEVILLE.

To one pint of boiled rice add the yolks of two eggs and a little salt; make into small croquettes; roll in thin cracker crumbs and fry in boiling lard until brown. Serve with jelly.

SALADS.

"Oh, to eat something—something oily!
Behold your salad!"

OYSTER SALAD.

MRS. DODDRIDGE H. CRAIG.

Two cans of cove oysters, five soda crackers, three large sour cucumber pickles, three hard boiled eggs. Cut the oysters into small pieces, roll the crackers, chop the pickles. Then mix all with the following cooked dressing: One egg, one-half cup of vinegar, three tablespoons of cream, one and one-half tablespoons of butter, one-half teaspoon each of salt, pepper, mustard and sugar.

BEAN SALAD.

MRS. R. M. FRANCIS.

Take green beans, strip and cut lengthwise; cook until tender. When done pour off the liquor and sprinkle with salt. DRESSING—One teaspoon of butter and one-half teaspoon of mustard worked together; one teaspoon of sugar, one teaspoon of salt, yolk of one egg. Mix all well together and stir in two-thirds of a cup of vinegar. Cook until it thickens; beat the white of the egg stiff and pour the custard over it. This dressing is also nice for meats or lettuce.

BOILED SALAD DRESSING.

MRS. A. M. SPENCER.

One egg, one small half-cup of milk, three tablespoons of vinegar, the juice of half a lemon, one tablespoon of butter, one scant tablespoon of sugar, one-half teaspoon of salt, one-fourth teaspoon mustard, dash of cayenne pepper. When done whip in one-half cup of cream.

COLD POTATO SALAD.

MRS. E. R. NAYLOR.

Chop cold boiled potatoes fine with enough raw onions to season; take the yolks of three eggs (hard boiled) with salt and mustard enough to taste. Make a paste by adding a tablespoon of melted butter. Mix well and dilute by adding a teacup of vinegar; pour over the potatoes.

FRUIT SALAD.

MRS. HENDERSON SHOEMAKER.

Dissolve one-half box of gelatine in one teacup of cold water. When dissolved, add one cup of boiling water, two cups of sugar, juice of two lemons, two oranges picked into small pieces; fifteen almonds blanched and

chopped; four figs and six dates, both chopped, and two sliced bananas. Stir every few minutes while hardening so that the fruit will be thoroughly mixed. Serve with whipped cream.

NUT SALAD.

MRS. RUTH W. CRUTCHER.

Pare and cut into small cubes two firm, juicy apples of medium size, to this add the meats of one pound of English walnuts (broken), one-half pound of chopped raisins and about the same amount of celery. Mix well with rich mayonnaise dressing and garnish with nasturtiums.

NUT AND GRAPE SALAD.

MRS. BEN T. BROOKS.

Two bowls of celery, chopped, one bowl of English walnuts, (broken) a full half bowl of green grapes, cut the long way and seeded. Serve with rich mayonnaise dressing on lettuce leaves.

NUT SALAD.

MRS. BEN T. BROOKS.

Put a cupful of English walnut meats in a sauce pan, and one slice of onion, a small blade of mace, one-half bay leaf; cover with boiling water and boil ten minutes. Drain and drop in cold water for one-half hour, drain and dry in a towel, cut in small pieces. Mix with this an equal quantity of finely cut celery, moisten with mayonnaise dressing, arrange on lettuce leaves, garnish with mayonnaise and dust with paprika.

MAYONNAISE DRESSING.

Mix well together one teaspoon ground mustard, one teaspoon salt, two teaspoons vinegar, beat in the yolk of one raw egg, then add gradually one-half cup

pure olive oil, (or butter) beating until the mixture becomes a thick batter; flavor with vinegar or lemon juice and keep in a cool place,

ENGLISH WALNUT SALAD.

MRS. H. E. MANDEVILLE.

One cup of English walnuts chopped fine, juice of one-half lemon, one tablespoon sugar, cover with mayonnaise dressing.

SALMON SALAD.

MRS. GEORGE KEIPER.

One can of salmon, one small head of cabbage chopped fine, two hard boiled eggs. Take the yolks of the eggs and rub fine with a little mustard, pepper, salt and vinegar; mix well, cut the whites of eggs in rings and lay on top.

SALMON SALAD, 2.

MRS. O. T. PARKER.

One cup of vinegar, three eggs, butter the size of an egg, one tablespoon celery seed, one tablespoon mustard seed, three cucumber pickles chopped fine, four rolled crackers, one-half teaspoon ground mustard, one saltspoon salt, one can salmon (boned). Mix well and cook until dry.

BOILED SALAD DRESSING.

MRS. MOSGROVE.

Three eggs, one tablespoon each of sugar, oil and salt, a scant tablespoon of mustard, a cup of milk and and one of vinegar. Stir oil, salt, sugar and mustard in a bowl until perfectly smooth; add the vinegar, and finally the milk. Place the bowl in a basin of boiling water and stir the dressing until it thickens like a soft custard. This will keep two weeks if bottled tightly and kept in a cool place.

CABBAGE SALAD

MRS. E. B. PENNINGTON.

Chop the cabbage fine, sprinkle with salt and let stand ten minutes; beat the yolks of three eggs and add to them two tablespoons sugar, butter the size of a walnut, one teaspoon mustard, corn starch enough to thicken the vinegar; when boiling pour over the cabbage, while pouring stir the cabbage thoroughly.

CHICKEN SALAD.

Two chickens (fat hens) boiled and picked apart and boned, one bunch of celery, four hard boiled eggs, the meats of one pound of English walnuts, all chopped half-fine. Take one teaspoon of mustard creamed in a lump of butter, stir in the juice of two lemons, add one pint of cream, salt and pepper and one half pint of vinegar. Boil in a double boiler. Mix well with the chicken (chopped) just before serving.

OYSTER SALAD.—2.

MRS. S. W. SANDUSKY.

Eight medium-sized pickles, eight soda crackers rolled very fine, one can cove oysters cut in two, five hard boiled eggs. Chop the pickles and eggs not too fine. DRESSING—One half cup of cider vinegar, one tablespoon of butter, two eggs, salt, pepper, mustard and celery seed to taste. Let the butter and vinegar come to boil, stir in the seasoning and eggs well beaten; stir until smooth, then pour over the salad.

EGGS, OMELETTES, Etc.

"The Vulgar boil, the Learned roast an egg."

"BEAU REGARD" EGGS.

Boil very hard half a dozen fresh eggs; powder the yolks and season well with salt and pepper. Chop the whites quite fine and mix with a drawn butter sauce made by rubbing butter the size of an egg and flour together and when smooth add a cup of hot milk and season well with salt and pepper. Pour the whites on well browned, buttered toast and the powdered yolks over the whites. Garnish with parsley. This will serve six.

EGG OMELETTE.

MRS. J. A. WELCH.

Six eggs, whites and yolks beaten separately; half pint of milk, six teaspoons corn starch, one teaspoon baking powder and a little salt; add last the whites beaten to a stiff froth. Cook in a little butter.

POACHED EGGS.

MRS. HARRINGTON.

Put a pint of boiling water in a deep pan with a little vinegar and salt added. Let boil, then break six eggs, drop carefully into the water and let boil five minutes. Take up on a hot plate, pour over melted butter and sprinkle with grated cheese. Serve on toast.

COLUMBUS EGGS.

Take a dozen hard boiled eggs and cut in halves, rub the yolks until fine, add about two tablespoons of melted butter, salt and pepper. Put that with some finely chopped boiled ham and a little cucumber pickle chopped fine and a little vinegar. Make into balls and put back into the whites of the eggs, then stand in a dish.

HAM OMELETTE.

Three eggs, two gills of milk, two tablespoons of flour, one gill of grated ham (cold boiled ham.) Beat the eggs, milk and flour well, then add the grated ham and fry in nice lard or the drippings of roasted ham.

FROTHED EGGS.

Mix the juice of a lemon with a tablespoon of water and beat with the yolks of eight eggs and the whites of four. Sweeten to taste and add a pinch of salt. Put the mixture into an omelette pan and fry carefully. Have ready whites of four eggs whipped with a pound of white sugar to a high froth and flavored with vanilla or lemon. Place the omelette on a dish and heap the frothed egg over it. Brown it lightly in an oven or be fore the fire. Time to fry, about four minutes. Suf ficient for four persons.

BREAD.

"Well 'bout the 'grediances required—
I needn't mention them;
Of course, you know of flour and things,
How much to put and when.

'Case cookin's like religion is,
Some's 'lected an' some ain't.
An' rules don't no more make a cook
Den sermons make a saint."

PLAIN BREAD.

MRS. WOODY.

Boil three potatoes in one quart of water, mix one tablespoon each of flour, sugar and salt, pour boiling water over it, mash the potatoes and add enough cold water to make one-half gallon of mixture to which add one-half cake of yeast foam. This should stand in a warm place from noon one day until next morning when one tablespoon of melted lard and flour enough to make a stiff dough should be added. Knead well and bake in about six loaves. Warm before mixing stiff.

SALT RISING BREAD.

MISS M. J. GOUDY.

Scald three tablespoons of corn meal with a cup of boiling milk and let it stand over night. Next morning add one pint of warm, sweet milk, one-half teaspoon of soda and the same of salt. Set the mixture in a vessel of warm water to rise Add to the flour one tablespoon of lard, two of granulated sugar and a little more salt. Knead and mould into loaves at once.

MRS. STEAD'S BOSTON BROWN BREAD.

Two and one-half cups of graham flour, one and one-half cups of yellow corn meal, one-half cup of molasses, one pint of sour milk, one-half pint of water, one teaspoon of soda, one teaspoon of salt. Steam three hours.

BOSTON BROWN BREAD.

CLARA E. RULAND.

Two cups of graham flour, one of corn meal, two cups of butter milk, one cup of molasses, salt to taste, one rounded teaspoon of soda. Use heaping cups of graham flour. Steam three and one-half hours.

BROWN BREAD.

EDITH L. LANTZ.

Two cups of corn meal, one and one-half cups of graham flour, two cups of sour milk, three-fourths of a cup of molasses, one teaspoon of soda, one teaspoon of salt. Steam two hours.

BREAD.—Six Loaves.

MRS. SLATER.

Take two quarts of luke warm water and flour enough to make a stiff batter, add two or three mashed potatoes and three-fourths of a cup of yeast; let it set over night in a warm place, in the morning add flour enough to make a stiff dough, salt and knead well on a board, then set to rise again, and at the next kneading mould into loaves and put in the pans to rise; when light bake for one hour. Grease the bread each time you set it to rise. YEAST—Boil two potatoes, then mash in the water (a pint), pour this over a tablespoon of flour, stir well and add one teaspoon of sugar, one-half teaspoon of salt. When cool add one cake of yeast foam (soaked.) This should stand two days before using. When you

take out of this you can scald a little more flour with hot water, when cool add to your yeast. Only put in the yeast from every other time you bake. Keep in a cool place.

BEST BREAD.

MRS. COBLEIGH.

One pint of whole wheat flour, one pint of graham flour, one tablespoon of sugar, a little salt, one coffee cup of chopped raisins. Dissolve a compressed yeast cake in a little warm water, add enough milk to make a soft dough, stir briskly and set in a warm place to rise, when light stir again and pour into pans—note the pour. Let stand twenty minutes or until it begins to rise again. Bake in a moderate oven.

BOSTON BROWN BREAD.—2.

EVA BELL.

One large cup of corn meal, one large cup each of rye flour and graham, one cup of molasses, two cups of sweet milk and one cup of sour milk, one dessertspoon of soda, and salt to taste. Pour into a pan and place over a kettle of cold water and steam four hours. Serve with baked beans.

SHORT BREAD.

MRS. DAVID TURNER.

One and one-half pounds of flour, one pound of butter, one-half pound of sugar, four ounces of ground rice, one egg.

FINE YEAST.

EMMA FISHER.

Six good-sized potatoes, one tablespoon of flour, one teaspoon of salt, one teaspoon of sugar, one heaping teaspoon of ginger, one and one-half cakes yeast foam.

Scald the flour with the potato water and add everything but the yeast. When the mixture is warm add the yeast.

YEAST.

MRS. R. T. DOBBIE.

Pare and slice one-half gallon of potatoes, cook until well done, add one-half teacup of sugar, one tablespoon of salt, two tablespoons of flour. Mash all well together, add the water, and when cool add two yeast cakes.

MUFFINS.

MRS. MONTGOMERY.

One cup of milk, one-half cup of butter, one egg, two teaspoons of baking powder; use flour enough to make a batter that will drop off the spoon nicely.

GRAHAM GEMS.

MRS. J. A. DAVIDSON.

For six gems: One cup of graham flour, one tablespoon of wheat flour, one teaspoon of molasses, one of baking powder, one of butter; salt. Mix well with sweet milk, or water, into a thin batter.

AUNT MAG'S BEATEN BISCUIT.

MARIE ROSE CRAIG.

One quart of flour, one tablespoon lard, one teaspoon of salt. Mix into a very stiff dough with equal parts of milk and water, then beat with a rolling pin or run back and forth through a kneader, until rather soft and perfectly smooth. Bake in a moderate oven until a light brown.

OAT MEAL CRACKERS.

MRS. R. E. JAMISON.

Two cups of brown sugar, two cups of oatmeal, one cup of butter, one teaspoon of soda. Mix with a

scant cup of boiling water and add flour enough to roll thin, cut in cakes and bake.

CREAM BISCUIT.

MRS. W. F. OWENS.

One cup of sweet cream, three teaspoons of baking powder, one-half teaspoonful of salt. Make into a soft dough, roll thin, and bake in a quick oven.

RUSKS.

MRS. FINLA MCCLURE.

One pint of flour, one cup of sweet milk, one cup of sugar, one cup of soft yeast. Mix together at night, in the morning add one-half cup of sugar, one-half cup of shortening, one teaspoon of salt, two eggs, reserving the white of one for over the tops, and nutmeg. Knead soft and bake slowly.

SCONES

MRS DARGAVEL.

One cup of butter, one quart of sifted flour, one cup of sugar, one large cup of seeded raisins, one cup of milk, one teaspoon of lemon or vanilla flavoring, two teaspoons of baking powder, three eggs. Bake in three layer tins.

HOT BISCUIT.

MRS. O T. PARKER.

Take one pint of sour milk, one heaping tablespoon of lard, one-half teaspoon of salt, one-half teaspoon of soda, one teaspoon of Royal baking powder, flour enough to make a stiff batter. Sift together flour, salt, and baking powder, rub in the lard (cold), then add the sour milk and soda. Flour the board, turn out the dough, and roll to the thickness of one-fourth inch, cut with a small round cutter, prick with fork and bake in hot oven.

CHEESE SANDWICHES.

MRS. M. G. MYERS.

One hard boiled egg, one quarter of a pound of cheese grated, one-half teaspoon each of salt, mustard and pepper, one tablespoon of melted butter, and one tablespoon of vinegar or cold water. Put the yolk of the egg in a small bowl and crumble, add the butter, mix smooth, then add the salt, pepper, mustard and cheese, and lastly the vinegar or water which will make it thicken properly.

YEAST WAFFLES.

MRS. MAMIE TAYLOR.

One quart of milk, one-half yeast cake, two tablespoons of sugar. Mix into a stiff batter and let rise over night, in the morning add four eggs and a little melted butter. Bake on waffle irons.

POTATO PANCAKES.

MRS. BEN DISMAN.

Pare five large potatos, wash and wipe dry, grate them, salt liberally, add a large spoon of flour, one egg and one-half teaspoon of baking powder. Heat lard in griddle and bake (not too thick) a red brown. Serve with butter.

MAMMY'S CORN BREAD.

MRS. HARRINGTON.

Two eggs well beaten, one pint of buttermilk, one pint of corn meal, one teaspoon of salt, one teaspoon of soda. Mix well together and bake quickly.

POP OVERS.

MRS. SMITH.

Two eggs, one cup of flour, one cup of milk, a pinch of salt. Mix flour and one-third of the milk to a

smooth paste, then add the balance of the milk and the eggs well beaten. Bake twenty minutes in a hot oven.

STEAMED BROWN BREAD.

MRS. C. A. WYLIE.

One cup of white flour, two cups of graham flour, one cup of corn meal, one teaspoon of soda, one cup of molasses, three and one-half cups of sour milk, a little salt. Beat well and steam four hours. It is improved by setting in the oven fifteen minutes.

BROWN BREAD.

MRS. PHIBBS.

Mix two cups of corn meal, one and one-half cups of flour, one teaspoon each of sugar, salt and soda, one teacup of sweet milk and three-fourths cup of molasses. Stir this well together and add another cupful of milk. Steam in a well buttered dish two and one-half hours, then set in the oven for one-half hour.

PUDDINGS.

"One thing is always sure to please,
Just give him puddings such as these."

HINTS ABOUT BOILED PUDDINGS.

All boiled puddings must be put on in boiling water and the water must always be kept boiling and the pudding constandly covered with water. To prevent a

pudding from sticking to the bottom of the pot put a small plate or saucer under it. For dishing a boiled pudding as soon as it comes out of the pot dip it quickly into a basin of cold water and the cloth will not adhere to it.

PRUNE PUDDING.

MISS OLIVE E. SWISHER, Ann Arbor, Michigan.

The whites of four eggs, four table spoons of sugar, one-half cup of prunes stewed, sweetened and chopped fine. Beat the eggs to a stiff froth, add the sugar and prunes, stirring lightly together. Pour into a baking dish and brown slightly in a hot oven. SAUCE—One pint of sweet milk, the yolks of four eggs and four tablespoons of sugar. Heat the milk in a double boiler, beat the sugar and eggs together and stir in with the flavoring. Serve hot.

PLAIN PLUM PUDDING.

MRS. HAIGHT.

One cup of molasses, one cup of sweet milk, one cup of chopped suet, one cup of raisins, four cups of flour, one teaspoon of salt, three teaspoons of baking powder, one egg. Boil three hours.

BAKED INDIAN PUDDING.

MRS. R. T. RIVES.

Six tablespoons of corn meal, one tablespoon of flour, one quart of sweet milk, one teacup of chopped suet, two eggs. Beat the meal smooth with water, stir into the milk. Let boil until thick then add five tablespoons of New Orleans molasses, add the suet and when partly cooled stir in the eggs. Bake slowly three hours. SAUCE—Two tablespoons of butter, one-half cup of pulverized sugar, flavor with nutmeg.

SUET PUDDING.

MRS. A. E. MEACHAM.

One cup of chopped suet, one cup of sour milk, two apples chopped fine, one-half cup of sugar, one-half teaspoon of soda. Make as stiff with flour as can be stirred with a spoon. Steam two hours. SAUCE—One pint of sweet milk, one dessertspoon of corn starch, one-half cup of butter, flavor to suit the taste.

BLACK PUDDING.

MRS. LOCKWOOD.

Four eggs, one and one-half cups of flour, one cup of molasses, one cup of sugar (scant), one-half cup of melted butter, one teaspoon of soda, one teaspoon of cinnamon, one teaspoon of nutmeg, one teaspoon of cloves, one teaspoon of ginger, one teaspoon of allspice. Serve with sauce steaming hot.

MRS. STEAD'S PLUM PUDDING.

One cup of molasses, one cup of chopped suet, three cups of flour, two-thirds cup of sweet milk, one cup of raisins, one-half cup of currants, one teaspoon of soda, a pinch of salt, cinnamon, cloves and nutmeg. Steam three hours. Serve hot with rich boiled sauce. SAUCE—One cup of boiling water, one cup of sugar, one-half cup of butter; thicken with corn starch, add one teaspoon of vanilla and one-fourth teaspoon of ground cloves.

HYGIENIC PLUM PUDDING.

MRS. RUTH W. CRUTCHER.

One teacup of stoned raisins, one teacup of dried currants, one teacup of chopped beef suet, one teacup of New Orleans molasses, one teacup of sour milk, three teacups of flour, one teaspoon of soda. Mix the suet and fruit thoroughly with the flour into which the soda has

been sifted, and add the sour milk and molasses. Pour the well beaten mixture into a pudding mould or clean bag dipped into boiling water and well floured, leaving plenty of room for it to swell. Steam for three hours and serve hot with orange sauce.

SNOW PUDDING.

MRS. F. W. PARSONS.

Boil one pint of water, wet two teaspoons of corn starch and add to the boiling water, sweeten well and add to the well beaten whites of two eggs and flavor with vanilla. Mould in cups and serve with cream or thin custard.

PLUM PUDDING.

MRS. P. T. SHIRKEY.

One-half pound of grated bread crumbs, one-half pound of raisins, one-half pound of currants, six ounces of beef suet chopped, ten almonds blanched, one lemon, a little nutmeg, sugar to taste, one ounce of citron, three eggs, one gill of milk, one wine glass of spiced fruit juice. Seed the raisins and chop all fine. Beat the eggs well and mix. Wrap in cloth while boiling. Boil two or three hours.

MAMMA'S COTTAGE PUDDING.

RUTH M. DAVIS.

One pint of flour, one cup of sugar, three tablespoons of melted butter, one cup of milk, one egg, two teaspoons of baking powder. Bake half an hour. SAUCE—One pint of brown sugar, one quart of boiling water, one tablespoon of butter and a little salt. Dissolve two tablespoons of corn starch in a little water and add to the sauce. Let it boil up once and flavor to taste.

BREAD AND APPLE PUDDING.

MRS. RUBIN.

Butter an earthenware baking dish, put in a layer of sour, juicy apples peeled and chopped, sprinkle with sugar, cinnamon and a few bits of butter, cover with fine bread crumbs Continue this until the dish is filled, having the bread crumbs on top; cover close and bake three-fourths of an hour, then remove the cover and brown. Serve with hard sauce.

DUTCH APPLE PUDDING.

MRS. C. A. CROUSE.

One pint of flour, one teaspoon of cream of tartar, one-half teaspoon of soda, one-half teaspoon of salt, one egg, one cupful of milk, two tablespoons of butter, four large apples cut in small pieces and placed on top of the pudding. Mix the salt, soda and cream of tartar with the flour; beat the eggs light; add the milk and eggs; mix quickly and thoroughly. Spread the dough about a half inch thick in the pan and bake twenty-five minutes.

PLUM PUDDING.—2.

MRS. DARGAVEL.

Two cups of fine bread crumbs, one cup of seeded raisins, one cup of currants, one cup of finely chopped suet, one cup of sugar, one-half cup of blanched almonds (chopped), one-half cup of citron sliced thin, one teaspoon of salt, one of cloves, two of cinnamon, one-half of a grated nutmeg, and six well beaten eggs. Flour the fruit with a pint of flour, one cup of milk. Dissolve a level teaspoon of soda in a tablespoon of warm water. Boil or steam four hours. Serve hot with any well flavored sauce.

SAUCE FOR PUDDINGS.

Butter the size of an egg, two tablespoons of flour, the yolks of two eggs, one cup of sugar made into a smooth paste, one pint of boiling water; stir until it thickens. Put the whites of the eggs into a bowl and whip stiff, pour the boiling sauce over them, stirring well and flavor with vanilla.

GRAHAM PUDDING.

MRS. GATLIFF.

One cup of raisins, one cup of molasses, one and one-half cups of graham flour, one-half cup of sweet milk, one tablespoon of melted butter, one teaspoon of soda, spice to taste, two eggs. Steam two hours and serve with butter sauce.

ORANGE PUDDING.

MRS. F. W. ARENBERG.

Pare six oranges, cut in small pieces and put in a deep dish with their juice poured over them; sprinkle them with one-half cup of sugar. Take one pint of sweet milk and one tablespoon of corn starch, the yolks of three eggs and one-half cup of sugar, making a custard of it and pour over the oranges. When cool beat the whites of the eggs to a stiff froth and brown in a hot oven.

FIG PUDDING.

MRS. C. I. LAWRENCE, Crested Butte.

One cup of New Orleans molasses, one cup of chopped suet, one cup of sweet milk, three and one-fourth cups of flour, two eggs, one teaspoon of soda, one teaspoon of cinnamon, one pint of figs and raisins chopped fine (raisins stoned). Steam five hours. SAUCE—One pint of boiling water poured over the follow-

ing: One egg, one-half cup of butter, one cup of sugar, one teaspoon of corn starch creamed together; add one tablespoon of vinegar, one teaspoon of vanilla; the white of the egg beaten stiff and stirred in the last thing. Serve steaming hot.

TAPIOCA PUDDING, with Apples.

MRS. C. N. FRANCIS.

Put one cup of tapioca into half a pint of water and let it stand for two hours where it will be quite warm but not cook. Peel six tart apples, take out the cores, place them in a pudding dish and fill with sugar. Beat together two eggs, two tablespoons of melted butter, one-half cup of milk, two-thirds cup of sugar. Stir this into the tapioca and pour the whole over the apples. Bake one hour and serve with sauce.

APPLE SNOW.

MRS. C. C. WARE.

Pare, core and bake six large apples in one-third cup of water and put through a colander. When cool and well beaten add the whites of four eggs and one cup of sugar. Beat all together until white and stiff. Slice six bananas in a dish, pour the snow over them and set in a cool place. This is nice made several hours before serving.

APPLE SNOW.—2.

MRS. L. BLUMENTHAL.

Grate one large apple and sprinkle over it one cup of powdered sugar as you grate it. Break into this the whites of two eggs and beat all constantly for thirty minutes. Beat up very stiff. Heap this in a glass dish and pour a fine smooth custard around it. Serve cold.

CHOCOLATE PUDDING.

SARAH T. STANLEY, Marysville, Tenn.

Stir five tablespoons of grated chocolate into one quart of boiling milk, add the yolks of six eggs, four tablespoons of sugar and two tablespoons of corn starch dissolved in a little milk, stir until it thickens and flavor with vanilla. Pour the mixture into a pudding pan and bake until well set. Beat the whites of the eggs (four), add five tablespoons of sugar and spread over the top. Bake until a delicate brown. Serve with whipped cream if desired.

CORN STARCH PUDDING.

MRS. KEETON.

One pint of sweet milk, the whites of three eggs, two tablespoons of corn starch, three of sugar and a little salt. Put the milk in a double boiler, when it reaches boiling point add the sugar and the starch dissolved in a little cold milk, and lastly the eggs beaten to a stiff froth; beat it and let it cook a few minutes then pour into teacups, filling about half full. Set in a cool place. Serve with cold boiled custard made as follows: Bring to boiling point one pint of milk, add three tablespoons of sugar then the beaten yolks thinned by adding one tablespoon of milk, stirring all the time; flavor to taste.

GELATINE CUSTARD.

MRS. C. A. CROUSE.

To one-third package of Coxe's Gelatine add a little less than one pint of boiling water, stir until the gelatine is dissolved, add the juice of one lemon and one and one-half cups of sugar. Strain through a jelly strainer into a dish for the table and set in a cool place. CUSTARD: To one and one-half pints of milk, add the yolks of four eggs, and four tablespoons of sugar, cook and flavor

when cool. When required for the table cut into small squares and pour the custard over, add to the well beaten whites four tablespoons of powdered sugar. Put this over the top just before serving.

FLOAT.

MRS. HENDERSON SHOEMAKER.

Three eggs beaten separately, boil one pint of milk, lay the well beaten whites on top the boiling milk to scald, take whites out on plate, put in the yolks with three spoonfuls of sugar. Remove to a dish, when cool lay the whites on. Serve cold.

A DELICIOUS ORANGE DESSERT.

FLORENCE M. BRAMBLE.

Peel and shred one-half dozen oranges (juicy), put in a dish, make a rich syrup by boiling one pound of sugar (cut) in water with a little lemon juice. Pour the syrup over the oranges and set in a cool place. Before serving cover over the top with whipped cream or cocoanut grated.

MRS. WOODRUFF'S PLUM PUDDING.

Eight eggs beaten separately, add to them one-half pound of sifted flour and one-half pound of bread crumbs dried and rolled, one pound of sugar; stir these until very light, then add one pound of suet, finely chopped, one pint of sweet milk, one nutmeg, grated, one gill of fruit juice, mix this with two pounds of raisins, seeded and floured and two pounds of currants washed and picked. Wrap in a thick cloth and steam or boil for eight hours.

PRUNE WHIP.

MRS. WOODY.

The whites of five eggs, one cup of pulverized sugar, one cup of stewed prunes, one half teaspoon of cream tartar. Bake about three minutes. Serve with whipped cream.

SUET PUDDING.—2.

MRS. GEORGE WARE.

One cup each of chopped suet, sweet milk and molasses, three and one-half cups of flour, one teaspoon each of soda, cinnamon and nutmeg, one cup each of currants, raisins and citron. Steam three hours. Serve with sauce given for "Fig Pudding."

SUET PUDDING.—3.

MRS. MEACHAM.

One cup each of sour milk, suet and molasses, scant one-half cup of sugar, three cups of flour, two eggs, one and one-half cups of raisins, one teaspoon of soda, one-half teaspoon each of cinnamon, cloves and nutmeg. Steam four hours.

ENGLISH PLUM PUDDING.

MRS. JEANNETTE TOMLIN.

One and one-fourth pounds of raisins, one pound of currants, one pound of kidney chopped not too fine, two ounces each of candied lemon, orange and citron peel, six ounces of flour, one-half pound of bread crumbs, one-half pound of brown sugar, grated rind of a lemon, a salt spoon of salt, moisten the whole with eight eggs, whites and yolks beaten separately, add enough to make a stiff batter, pour into a cloth that has been wrung out of hot water, floured and buttered. Boil from four to six hours.

A GOOD SOFT SAUCE.

One cup of pulverized sugar, one-half cup of fresh butter, a well beaten egg, and the juice and grated rind of one lemon; have ready in sauce pan boiling water thickened with a scant teaspoon of corn starch; add to this the ingredients, stir slowly until the sauce is very hot, not allowing it to boil; add a little grated nutmeg.

SUET PUDDING.

MRS. S. M. JACKSON.

One cup each of raisins, currants, molasses, suet (chopped) and sour milk, three eggs, one teaspoon of soda, flour enough to make a stiff batter and spices to taste. Steam three hours.

A GOOD SAUCE.

MRS. GEORGE KEIPER.

Let the milk of human kindness stand long enough and it will yield the cream of true faith and assurance; flavored with the triple extract of love, it is a good sauce for any dinner.

PIES.

"No soil upon earth is so dear to our eyes,
As the soil we first stirred in terrestial pies."

CARAMEL PIE.

MRS. J. W. DEEN.

One-half cup of butter, one cup of sugar, one cup of preserved Damsen plums or stewed prunes sweetened, one teaspoon of vanilla, five eggs, leaving out the whites of three for meringue. Cream the butter and sugar, add the yolks of the eggs, then the prunes or preserves cut up in small pieces, whites of the egg and vanilla. Bake in oven not too hot. Make a meringue of the three whites and when the pies are baked put it over the tops and brown. This makes two pies.

CHOCOLATE PIE.

MRS. M. G. MYERS.

Line a deep tin with good pie crust; bake first. Put two cups of milk, when it boils add four tablespoons sugar, three tablespoons of grated chocolate, the yolks of two eggs, one large tablespoon of corn starch that have been mixed together. Let it cook thick and smooth. Put in the crust and return to the oven for a few minutes Whip the whites of the eggs in a tablespoon of sugar and brown.

GOOD PIE CRUST.

Three cups of flour, one cup of shortening (one-half cup of lard and one-half cup of butter), salt; mix with ice water into a stiff paste. Mixing all the time lightly and avoid kneading too much.

CHEESE STRAWS.

MRS. C. I. LAWRENCE, Crested Butte.

Four tablespoons of flour, a dash of cayenne pepper, six tablespoons of grated cheese, salt to taste; mix together with the yolk of an egg; roll thin, cut in narrow strips and bake a light brown.

MINCE PIES.

MRS. OLIVE T. NEWBY.

Seven pounds of lean beef, (neck piece is best), boil until very tender without salt in a little water, adding to it that it may not burn and having about one quart of water when the meat is done. When the meat is cold, chop fine and add to it in the following proportions: Four quarts of chopped meat, six quarts of chopped sour apples peeled, two quarts of juice of spiced fruit, two quarts of brown sugar, three-fourths quart of New Orleans molasses, two cups of strong tea, two pounds of chopped suet, the juice of the meat, one and one-half dessertspoons of ground cloves, two teaspoons of cinnamon, four nutmegs grated, two dessertspoons of salt, two pounds of raisins, two pounds of currants, one pound of sliced citron. After mixing all well together boil slowly for one-half hour.

SPICE PIE.

MRS. C. P. ARNOLD.

Two cups sugar, three tablespoons of flour, one cup of cream, one-half cup of butter, the yolks of three eggs, two teaspoons of cinnamon, one-half teaspoon each of cloves and allspice, one teaspoon of vanilla, froth the whites of three eggs, add one cup of sugar; brown a few minutes.

MOCK MINCE PIE.

MRS. L. BLUMENTHAL.

Two eggs, four large crackers, rolled, one and one-half cups of molasses, one-half cup of sugar, one-half cup of strong tea, one cup of raisins, a small piece of butter, spice of all kinds, one cup of chopped apple. Mix well together and bake like mince pies. This makes two pies.

CHOCOLATE PIE.—2.

MRS. C. W. MEACHAM.

One square of chocolate, grated, one cup of water, two tablespoons of corn starch, three eggs (yolks), one cup of milk, one small cup of sugar, pinch of salt, flavor to suit.

CREAM PIE.

MISS HATTIE E. VENABLE.

Put a pint of milk on the stove; beat together one cup of white sugar, one-half cup of flour, and two eggs; stir into the milk when it is nearly boiling, stir rapidly until it is thoroughly cooked then flavor with lemon or vanilla and pour into the crust, which must be baked before the cream is put in. This will make two pies.

CREAM PIE.—2.

MRS. S. T. BAKER.

One pint of rich milk; let it reach boiling point, then add the yolks of three eggs well beaten to

which has been added four tablespoons of sugar, and one heaping tablespoon of flour; mix flour and sugar before adding to the eggs. Boil until sufficiently stiff. Flavor. Use the whites of three eggs and three tablespoons of sugar for the top of the pie.

VINEGAR PIE.

MRS. HARRY MONAHAN.

One egg, one heaping tablespoon of flour, one teacup of sugar, one tablespoon of butter, add one tablespoon of strong vinegar and one cup of cold water, flavor with nutmeg and bake in two crusts.

IRISH POTATO PIE.

MRS. L. W. JOHNSON.

One cup of grated potatoes, one cup of very weak vinegar, one large cup of sugar, the yolks of two eggs. Flavor. Make a meringue for the top.

LEMON PIE.

MRS. A. DINSMORE.

One cup of C sugar, the juice of two lemons, the yolks of three eggs; mix well together then add two cups of cold water and one teaspoon of flour dissolved in a little water; bake with bottom crust. Make a meringue of the whites of the eggs and sugar. This will make two pies.

LEMON PIE.—2.

MRS. HELEN HINDS.

The yolks of two eggs, one cup of sugar, the juice and grated rind of one lemon, a small lump of butter, add a cup of boiling water; bake in a slow oven. Make meringue of the whites of the eggs.

MOCK LEMON PIE.

Beat well two cups of thoroughly cooked pie plant, add three eggs (yolks) and one and one-half cups of water. Sweeten to taste. Mix well and bake as lemon pies using for a meringue on top.

DELICATE PIE.

MRS. L. M. C.

Line a pie tin with a good crust; mix the beaten whites of two eggs, four tablespoons of cream, one large spoon of flour, one cup of white sugar, one cup of cold water; flavor with lemon. Bake immediately.

COCOANUT PIE.

MRS. ROBERT FRANCIS.

Bake an ordinary pie crust; make a custard of one pint of milk, ten tablespoons of cocoanut (grated or dessicated), one-half cup of ~~vinegar~~ sugar, two tablespoons of corn starch dissolved in a little cold milk, and the yolks of two eggs, add a little salt; pour into the crust. Make a meringue of the whites of the eggs, cover the top.

APPLE TART.

MRS. ADOLPH UNGER.

Line a deep earthen or granite dish with pie crust; fill the dish with apples pared, quartered and cored, some seeded raisins, nutmeg, sugar enough to sweeten and one tablespoon of butter; cover with a thick crust, pressing down the edge to keep the juice from boiling out, bake in a moderate oven until the apples are done and the crust a rich brown

PINEAPPLE PIE.

MRS. GRIFFIN.

One cup of sugar, one-half cup of butter, one cup of sweet cream, five eggs, one can of chopped pineapple;

beat the butter and sugar to a cream, add the beaten yolks, then the pineapple and the cream, and three of the beaten whites whipped in lightly; put this in a rich pie crust and bake slowly. Make a meringue of the remaining whites and cover the top. Canned peaches can be used instead of the pineapple.

LEMON PIE.—3.

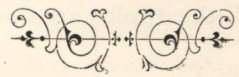
MRS. ROSE RIDGEWAY.

One lemon, grated, one cup of sugar, the yolks of three eggs, a small piece of butter, three tablespoons of sweet milk, two teaspoons of corn starch dissolved in a little milk; beat all well together in a rich pie crust. Make a meringue of the whites and cover the top.

APPLE DUMPLINGS.

BESSIE GRATZ.

One pint of flour, one tablespoon of lard, one teaspoon of baking powder, one egg, two-thirds cup of sweet milk; sift the baking powder with the flour, stir this to a batter and pour into a deep baking tin. Pare, core and slice three good cooking apples and cover the batter. Sprinkle over with a cup of sugar and nutmeg; bake in a moderate oven twenty minutes.



CAKES.

"My rule? Why certainly! It's queer;
But no one ever ate *that* cake,
Who does not ask me for my rule—
(How much to use, how long to bake.)
* * * * * *
"If you should have good luck, I'm sure
You won't regret the pains you take;
But after all it's judgment, more
Than quantity, that makes the cake."

SCRIPTURE CAKE.

MRS. W. R. NOTESTEIN.

One cup of butter—Judges V: 25.
Three and one-half cups of flour—1 Kings IV: 22.
Two cups of sugar—Jeremiah VI: 20.
Two cups raisins—1 Samuel XXX: 12.
Two cups figs—1 Samuel XXX: 12.
One cup water—Genesis XXIV: 17.
One cup almonds—Genesis XLIII: 11.
Six eggs—Isaiah X: 14.
One tablespoon honey—Exodus XVI: 31.
A pinch of salt—Leviticus II: 13.
Spices to taste—I Kings X: 10.

ANGEL FOOD.

MRS. J. W. FISHER.

Whites of eleven eggs beaten stiff, one and one-fourth cups pulverized sugar sifted five times, one tumbler flour sifted five times; before sifting fifth time add

one teaspoon cream of tartar; flavor with vanilla. Bake in a very cool oven about one hour.

ANGEL CAKE.

MRS. C. I. SCOTT.

Beat whites of eight eggs stiff, add a pinch of salt, a tumbler heaping full of granulated sugar, level full of flour, sifted three times, half teaspoon of cream tartar; flavor with vanilla. Bake forty minutes in a cool oven.

WHITE CAKE.

MRS. A. L. PAUL.

One cup of granulated sugar, one-half cup of butter beaten to a cream, three-fourths cup of sweet milk, whites of seven eggs, two cups of flour, one teaspoon Price's Baking Powder.

WHITE BIRTHDAY CAKE.

MRS. E. A. WOODRUFF.

One and one-third cups sugar, sifted five times, one-half cup butter creamed with sugar, one cup sweet milk, two cups flour, one cup corn starch, one scant teaspoon baking powder sifted seven times, one teaspoon lemon extract, whites of seven eggs added last thing. Bake fifty minutes in slow oven.

WHITE CAKE—with hash filling.

MRS. FRED ROGERS.

Whites of five eggs, two cups sugar, two-thirds cup butter, one cup sweet milk, two teaspoons baking powder, two and one-half cups flour. FILLING:—One cup of raisins, one cup chopped hickory nuts, whipped in boiled icing made by boiling one cup of sugar in seven spoons of water until it threads.

ALMOND CAKE.

HATTIE MCCLURE.

Two cups powdered sugar, one-half cup of butter, two and one-half cups flour, one cup sweet milk, one teaspoon baking powder, whites of five eggs, one cup of chopped almonds; almond flavoring.

SNOW CAKE.

MRS. D. J. KRAMER.

Three-fourths cup butter, two cups white sugar, one cup milk, one cup corn starch, two cups flour, one and one-half teaspoons baking powder, whites of seven eggs.

BROWNIES' DELIGHT CAKE.

FLORENCE M. BRAMBLE.

Make a nice white layer cake, four layers. FILLING:—Beat the whites of four eggs until stiff, into this stir four cups of white sugar boiled to a candy; divide into four parts. Into first part, stir one cocoanut, grated fine, and the pulp of an orange pressed through a sieve. Into second part, stir one cup of chopped hickory nuts, or English walnuts, a cup chopped raisins, and one tablespoon grated chocolate. Into third part, stir one cup chopped almonds and one cup chopped citron. Fourth part, cover the cake with the smooth frosting.

PINK CAKE.

MRS L. D MARVIN.

Whites of three eggs, one cup of sugar, one-half cup butter, two-thirds cup milk, three cups flour, two teaspoons of baking powder, cream, butter and sugar; add milk and flour, and then the whites of eggs. Take five cents worth cinnamon drops, pour two tablespoons boiling water over them, let stand a few minutes and pour the red liquid into the cake; bake in a loaf.

NUT CAKE.

MRS. J. W. FISHER.

One-half cup butter, one cup sugar, yolk of one egg, whites of four eggs beaten stiff, one-half cup sweet milk, two small cups flour, one teaspoon baking powder; roll one cup nuts and sprinkle with flour, mix well. Bake forty-five minutes in moderate oven.

ORANGE CAKE.

BELLE MEIGS.

One cup white sugar, one-half cup butter, one-half cup milk, one whole egg, and the yolks of two more, one-half teaspoon saleratus, one teaspoon cream tartar, one and one-half cups flour; grate the outside of the orange and put in the cake. Beat the whites of two eggs, thicken with powdered sugar, squeeze the juice of the orange and put into the frosting and put between the layers and on top.

ORANGE CAKE,

MRS WALTER BATEMAN.

One cup sugar, one-half cup milk, one-half cup butter, one and two-thirds cup flour, one and one-half teaspoons Price's Baking Powder, whites of three eggs well beaten; bake in four layers. FILLING:—Yolks of three eggs, the grated rind and juice of one orange; mix sugar enough to make like frosting and put between the cakes.

SPONGE CAKE.

MRS. HARRINGTON.

Two cups sugar, two cups flour, four eggs, two teaspoons baking powder, one teaspoon lemon extract, three-fourths cup boiling water; mix all well together before adding water.

EMMA FISHER'S GINGER BREAD.

One cup of molasses, one-half cup of sugar, two-thirds cup of butter and lard, one cup of sour milk, two teaspoons of soda dissolved in the molasses, one teaspoon of ginger, and five cups of flour, mixed well together. Bake one hour in a moderate oven.

GINGER BREAD.

MRS. D. P. COOK.

One cup of granulated sugar, one cup of molasses, two-thirds cup of lard, two eggs, one teaspoon of soda in one cup of boiling water, one teaspoon of ginger, a pinch of salt, three cups of flour. Mix well together and bake in a moderate oven.

SOFT GINGER BREAD.

CARRIE CARMEAN.

One-half cup of butter, one cup of brown sugar, one cup of molasses, one teaspoon each of cloves, cinnamon, ginger and allspice, one teaspoon of soda in one cup of boiling water, three cups of flour, two well beaten eggs added last. Bake in a slow oven.

MRS. A.'S GINGER COOKIES.

MRS. N. J. ALBRIGHT.

Two cups of New Orleans molasses, one-half cup of sugar, one cup of fresh lard, one tablespoon of ginger, one teaspoon each of cinnamon and soda, a little salt, two thirds cup of boiling water or coffee; mix stiff, roll thin and when baked cover with a white icing flavored with lemon.

GINGER GEMS.

MRS. HUBBARD.

One teacup of sugar, one cup of molasses, one cup of sour milk, two-thirds cup of butter or lard, three

cups of flour, one teaspoon each of cinnamon, cloves and ginger, two eggs well beaten, one teaspoon of soda dissolved in the milk; add currants and raisins if desired. Bake in gem tins.

MOLASSES COOKIES.

MRS. FINLA MCCLURE.

One-half cup of sugar (large cup), one cup of molasses, one cup of sour milk, one cup of shortening (half butter and half lard), one teaspoon each of ginger and cinnamon, two even teaspoons of soda, one in the milk the other in the molasses; stir well together except the shortening, cream it with a knife and stir in the last things with the flour; put in enough flour to make a soft dough, the softer the better, roll and cut them a half inch thick. Bake in a quick oven.

FRUIT COOKIES.

EDITH L. LANTZ.

One-fourth cup of butter, one-fourth cup of lard, one cup of molasses, three cups of sugar, four eggs, one teaspoon of soda dissolved in one-half cup of coffee, one teaspoon each of cloves and cinnamon, one cup each of currants and raisins, one-half cup of chopped nuts and ginger if desired, add flour enough to roll, cut out; bake in a quick oven.

SOFT GINGER CAKE.

FANNIE MCCLURE.

Cream, half a cup of butter and half a cup of brown sugar; add to this two cups of molasses, a cup of sweet milk, a tablespoon of ginger, a teaspoon of cinnamon, beat all well together and three eggs, yolks and whites beaten separately, beat into this two cups of sifted flour then a teaspoon of soda dissolved in a spoon of water and

then two more cups of flour. Bake in a moderate oven from fifty to sixty minutes. If sour milk is used the cake is lighter, but either will do.

THIN RICH COOKIES.

MRS. MAMIE TAYLOR.

One cup of butter, one cup of sugar, three eggs all beaten together to a cream; add enough flour to roll thin, cut out and bake in a quick oven.

FRUIT COOKIES.—2.

MRS. J. D. DOW

One and one-half cups of brown sugar, one cup of butter, worked to a cream, three eggs well beaten, one-half cup of molasses, one teaspoon of soda dissolved in cold water, one cup of raisins, seeded and chopped fine, one cup of currants, one teaspoon each of cinnamon and cloves and flour enough to roll thin.

SUGAR COOKIES.

MRS. M. E. HULL.

One cup of butter, two cups of sugar, four eggs, one grated nutmeg, one level teaspoon of soda, then add enough flour to roll. Bake in a very hot oven.

HAMBURG COOKIES.

MRS. ADOLPH UNGER.

One pound of butter, washed free from salt, two cups of sugar, stir to a cream, add ten eggs each beaten into the mixture separately. When beaten light add flour into which has been put two teaspoons of baking powder sufficient to make a dough which can be handled; flavor with vanilla or lemon. These will keep six weeks or two months if kept in a dry place and well covered.

LUNCHEON DAISES.

MISS M. J. GOUDY.

The whites of two eggs, one cup of powdered sugar, one cup of mixed nut meats chopped very fine; beat in the sugar as for frosting, stir in the nuts and spread on thin wafer crackers. Put in the oven just long enough to brown.

CREAM PUFFS.

MRS. DAVID TURNER.

Melt one-half cup of butter in one cup of hot water and while boiling beat in one cup of flour; remove from the stove, when cool stir in three eggs one at a time without beating, drop in tins quickly and bake in a moderate oven. CREAM: One-half pint of milk, one egg, three tablespoons of flour, boil and flavor with lemon. When the puffs are baked, open the sides with a sharp knife and fill with the cream

DOUGHNUTS.

MRS. ELIZABETH BLY.

One cup of sugar, one cup of sweet milk, three eggs, one scant tablespoon of lard, one teaspoon baking powder, a pinch of salt, flavor with nutmeg and use as much flour as you can stir in the bowl; take small quantities on the board at a time and roll, cut out and fry in hot lard.

DROP DOUGHNUTS.

MRS. J. W. MITCHELL, Denver.

Two well beaten eggs, one cup of sugar, stir well together, add one cup of sweet milk, one-half nutmeg, grated, one large tablespoon of melted lard, one and one-half cups of flour, two teaspoons of baking powder. Drop from a spoon in boiling fat and brown.

DOUGHNUTS.

MRS. M. A. MCFARLAND.

Two eggs, one cup of sugar, one cup of buttermilk, one level teaspoon of soda, one-half nutmeg, grated, one dripping spoon of melted fat, used to fry them in, four cups of flour. Fry in hot lard.

MRS. DISMAN'S DOUGHNUTS.

Mix one tablespoon of butter, one scant cup of sugar, one cup of sweet milk, three whole eggs, the grated rind of one lemon, one-half nutmeg, grated, a pinch of salt, one-half teaspoon of vanilla essence, one large teaspoon of baking powder and a sufficient amount of flour to make a good stiff batter. Drop with a teaspoon this mixture into boiling lard, fry a light brown and roll in sifted sugar.

ROLLED SPONGE CAKE.

MRS. C. S. ROBINSON.

Three eggs well beaten, one-half cup of sugar, one cup flour, one teaspoon baking powder (slightly rounded), one tablespoon water; bake in a moderate oven, not too hard or it will break in rolling, turn onto a napkin, spread with jelly, place the fingers under the napkin using it to roll the cake, leave the napkin rolled about the cake until cold. JELLY FOR CAKE:—Juice and a little grated yellow from the rind of one lemon, one egg beaten, one cup sugar, one tablespoon hot water, place in a double boiler and cook until like thick syrup, let it get cold and spread on the cake as it comes from the oven.

DARK LOAF CAKE.

MRS C. A WILCOX.

One cup sugar, one and three-fourths cups flour, one-half cup sweet milk, one-half cup boiling water, one-

fourth cup butter, three squares of chocolate dissolved in boiling water, one teaspoon baking powder, two eggs; beat the yolks of the eggs with the sugar and butter and add the whites last.

POPPY SEED CAKE.

A FRIEND.

One cup of poppy seed in three tablespoons of fruit juice, one and one-half cups of sugar, one cup of grated almond, one lemon, one cup of currants, one-half cup of raisins, one-half cup of citron; bake like fruit cake.

CHOCOLATE CAKE.

MRS. MOSGROVE.

One and one-half cups sugar, one-half cup butter, two eggs; beat well together then add one-half cup of milk (sour). Mix one-third cake of Baker's chocolate, grated, with one cup boiling water, add one teaspoon of soda to the chocolate and water. Then mix all together with two cups of flour and one tablespoon of vanilla.

SPICED CAKE.

MISS KILLEEN.

One cup butter and one cup of light brown sugar, rubbed to a cream, three well beaten eggs, one cup molasses, one teaspoon soda in molasses, one grated nutmeg, one teaspoon of cloves, one teaspoon of cinnamon, two cups sour milk, three and one-half cups sifted flour, dredge one cup chopped raisins with a little of the flour, and add the last thing.

BLACK CHOCOLATE CAKE.

LILLIAN KEIPP.

One cup butter, two cups sugar, two and one-half cups flour, one cup sour milk, five eggs, one teaspoon of soda dissolved in a little boiling water, one-half cake

Baker's chocolate, grated and put in cake before stirring in the flour; bake in layers and put together with white icing.

DEVIL'S FOOD CAKE.

MRS. GEORGE WARE.

First part:—One cup C sugar, one-half cup butter, yolks of three eggs, cream together; two-thirds cup milk, three heaping cups flour, one level teaspoon soda. Second part:—One cup C sugar, two-thirds cup grated chocolate, one-half cup milk; heat this part but do not boil, then add one teaspoon vanilla and cool before mixing. FILLING:—Three cups C sugar, one-third cup butter, one-third cup cream, boil five minutes and stir until cold.

DEVIL'S FOOD CAKE.

MRS. I. W. WRIGHT.

First part: One cup brown sugar, one-half cup butter, two eggs, one-half cup milk, one small teaspoon soda one teaspoon vanilla, two cups flour. Second part: One cup brown sugar, one cup grated chocolate, one half cup milk; heat until melted and stir in first part. FILLING:—Two cups brown sugar, one-half cup butter, one-half cup cream; boil five minutes

RAISIN LAYER CAKE.

MRS. R. R. GIBSON.

One and one-third cups of sugar, one-third cup of butter, one cup of milk, three eggs, the whites beaten to a stiff froth; two and one-half cups of flour, two teaspoons of baking powder, one-half teaspoon of vanilla. FILLING:—The whites of two eggs beaten to a stiff froth, one cup of sugar, boiled with a little water until it will snap when dropped into cold water, add one cup of raisins seeded and chopped fine.

FRUIT CAKE.

MRS. P. T. SHIRKEY

One cup each of butter, sugar, New Orleans molasses and sweet milk, three cups of flour, one and one-half teaspoons of cream tartar, and one teaspoon of soda, one and one-fourth pounds of raisins, seeded and chopped fine, same of currants; spices to suit the taste. This will make two good sized loaves which will keep moist without liquor for four or five weeks if properly covered.

ARCH ANGEL CAKE.

MRS. M. D. L. BUELL.

One cup of sugar and one-half cup of butter, creamed well together, add two-thirds cup of sweet milk, one teaspoon baking powder with the flour and sift again; flavor to taste; lastly add the whites of five eggs well beaten, stir in lightly; bake in tin lined with buttered paper in a moderate oven for one hour.

RASPBERRY SHORTCAKE.

MRS. M. G. MYERS.

Make a good short pie-crust, cut out with a large biscuit cutter, three pieces for each person, prick with fork, bake separately. Crush the berries and put sugar on them, let them stand about two hours, place between the layers just before serving. Serve with plain or whipped cream.

APPLE JELLY CAKE.

MRS. A. R. ROSE.

Pare and grate three apples, mix with two-thirds cup of sugar, and one beaten egg; stir while cooking, when cool flavor to taste. For the cake: Cream together one and one-half teacups of powdered sugar with half a teacup of butter, add the yolks of three eggs well beaten with half a teacup of milk, three teacups of flour sifted

with two teaspoons of baking powder, adding the whites of the eggs, well beaten at the last; use the jelly while the cake is hot.

STRAWBERRY SHORT CAKE.

MRS. C. STUBY.

Beat the yolks and whites of six eggs separately; sift together six tablespoons each of corn starch and powdered sugar also one-half teaspoon of baking powder; mix with yolks and the whites last; flavor with vanilla, bake in layers in a hot oven. Whip a pint of cream stiff, spread on the layers, then the berries on top of the cream.

PRINCE OF WALES CAKE.

MRS. W R. NOTESTEIN.

One cup of sugar, one-half cup of butter, the whites of three eggs, one and one-half cups of flour, one-half cup of corn starch, one-half cup sweet milk, one teaspoon of baking powder. DARK PART:—One cup of dark brown sugar, one-half cup of butter, the yolks of three eggs, one-half cup of sour milk, one teaspoon of soda, two cups of flour, two tablespoons of molasses, one cup of chopped raisins, one tablespoon each of cinnamon, cloves and nutmeg.

PORK CAKE.

MRS. KEETON.

One cup of salt fat pork, chopped to a mass, one cup each of hot water, sugar and molasses, four and one-half cups of flour, one cup of raisins, one teaspoon soda; spices, a tablespoon of each.

CUSTARD CAKE.

MRS. PHIBBS.

Two eggs and cup of sugar beaten together until very light, add four tablespoons water, and one teacup flour, into which has been sifted one teaspoon of baking

powder. This makes four layers. FILLING:—Whip one pint of thick cream sweeten and flavor to taste.

FRUIT CAKE.—2.

MRS. GATLIFF.

One pound citron, two pounds seeded raisins, three pounds currants, one pound butter, one and one-fourth pounds sugar, one dozen eggs, one-fourth ounce each of allspice, mace, cloves, nutmeg and cinnamon; one pint of strong coffee, one pound flour; bake three hours.

SPICE CAKE.

MRS. R. T. DOBBIE

One-half cup butter, one and one-half cups sugar, three eggs, one cup sour milk, one teaspoon soda, one each of cinnamon, allspice. cloves and ginger, flour enough to make a stiff batter, add one cup each of currants and raisins.

BERRY CAKE.

MRS. ROBERT FRANCIS.

Two cups sugar one cup butter, two cups of blackberries (any kind will do), three cups flour, two ~~table~~ tea-spoons each of soda, cinnamon and allspice, one-half nutmeg, grated, ten tablespoons of sour milk, five eggs; mix the butter and sugar together then add the berries, then the flour and the eggs well beaten; lastly, add the milk in which the soda has been dissolved. Bake in layer or loaf.

PLAIN WHITE CAKE.

MRS. KIRK.

Two cups sugar, three cups flour sifted seven times, the whites of eight eggs beaten to a stiff froth, one cup butter, flavor with lemon. Mix well and bake in a moderate oven.

CARAMEL CAKE.

MARY GUNN.

One cup sugar, one-half cup butter, one cup sweet milk, two cups of flour, two teaspoons baking powder, one of lemon extract, two eggs. FILLING:—Three cups brown sugar, one-half cup butter, one of sweet cream; boil until it hardens or thickens, when nearly cold flavor with vanilla.

COFFEE CAKE.

MRS. IDA HOPE.

One piece of light bread dough, sweeten and shorten, roll out and let raise, put butter, cinnamon and sugar on top, then bake.

BEAUTIFUL CAKE.

MRS. S. T. BAKER.

The whites of six eggs, one cup of butter, one cup sweet milk, two cups sugar, three cups of flour, two teaspoons of baking powder in the flour; cream the butter and sugar together, add a little milk and then a little more flour, etc., until all is used up; add the whites of the eggs well beaten; flavor last thing. Bake in a slow oven from forty to sixty minutes.

LAYER CAKE.

MRS. C. A. WYLIE.

The yolks of three eggs, one and one-half cups of sugar, one-half cup of butter, one and one-fourth cups of sweet milk, three cups of flour into which has been sifted two teaspoons baking powder.

COFFEE CAKE.—3.

MRS. J. D. DOW.

One cup brown sugar, one cup molasses, one-half cup butter, one cup of strong coffee, one egg, four even cups

flour, one teaspoon soda, in the flour, one teaspoon each of cinnamon, cloves and vanilla; one pound of raisins and one-half pound of currants. Bake one hour in a moderate oven.

JAM CAKE.

CLARA E. RULAND.

Four eggs, one cup of sugar, one-half cup butter, one cup sour milk, three cups (scant) of flour, one cup jam, one teaspoon each of cinnamon, allspice, and nutmeg, one teaspoon soda; mix well before adding the jam, and stir as little as possible afterwards. Bake in layers, put together with plain icing. Only use homemade preserves or jams, small fruits of any kind.

SPICED COFFEE CAKE.

MRS S. M. JACKSON.

One cup sugar, one scant cup of New Orleans molasses, one cup of coffee (cold), one-half cup of butter, three eggs, one teaspoon each of cloves and allspice, two teaspoons cinnamon, one teaspoon soda; flour enough to make a stiff batter.

CHOCOLATE CAKE.

MARGARET BOIES

Two squares of Baker's Chocolate, two eggs, one cup sugar, one cup of sweet milk, three tablespoons of melted butter, one scant teaspoon soda, a pinch of salt, one and two-thirds cups flour, grate the chocolate and mix with the yolks of the eggs, and one-half of the cup of milk; put in a granite pan large enough to stir the cake in on the stove, stir constantly, cook until it is a smooth creamy paste; remove from the stove, add the sugar, melted butter, salt and the other half cup milk, in which has been dissolved the soda, beat in the flour thoroughly and bake in a moderate oven in three layers.

Follow directions exactly. Put the cake together with an icing made as follows, one and one-half cups sugar, one-third cup hot water, boil until it hairs, pour over the beaten whites and flavor with one teaspoon of vanilla.

BROWN STONE FRONT CAKE.

MRS. W. R. NOTESTEIN.

Part one: One-half cake Baker's chocolate, one-half cup of sweet milk, the yolk of one egg, two tablespoons sugar; cook until it thickens then let cool Part two: One cup vinegar, one-half cup butter, one-half cup milk, beat to a cream; mix part one and part two, stir well together, then add two cups flour, one teaspoon of baking powder, last stir in the whites (well beaten) of the two eggs; bake in square tins.

CARAMEL CAKE.

BELLE DINSMORE.

Part one: One cup of C sugar, one-half cup butter, yolks of three eggs, two-thirds cup sour milk, one level teaspoon soda and flour to thicken. Part two: One cup C sugar, two-thirds cup of grated chocolate, one-half cup sweet milk; put on a stove and let come to a boil, when cool add a teaspoon of vanilla and mix with part one. FILLING FOR CARAMEL CAKE:—Three cups C sugar, two-thirds cup of sweet milk, one tablespoon of butter; boil a few minutes and when cool it will thicken; add a teaspoon of vanilla and spread between the layers.

MAHOGANY CAKE.

MRS. F. W. PARSONS.

Grate one-half cup chocolate and boil in one-half cup milk, when cool add the following and mix together one and one-half cups of C sugar, one-half cup butter, three eggs, one-half cup milk, two and one half cups flour; one teaspoon soda; bake in layers in a moderate oven.

FILLING: Two cups of New Orleans molasses, one-half cup butter, one-half cup of cream; boil thirty minutes. Beat until cool and flavor with vanilla.

FROSTING FOR CAKE.

One pound of granulated sugar, moistened thoroughly with water, let it boil until it threads from the spoon, stirring often; while the sugar is boiling beat the whites of two eggs until they are firm and stir in the boilfng sugar beating hard all the time until the mixture is the right consistency to spread on the cake. Flavor to suit the taste.

GINGER SNAPS.

MRS. WALLACE SCHOOLFIELD.

One cup molasses, one cup sugar, two tablespoons of ginger, one-fourth cup of cold coffee, one teaspoon of soda, in molasses, one tablespoon of butter, four cups of flour.

ICES.

"We have reason to cool our raging motions,
Our carnal stings, our unbitted lusts."—Shakespeare.

BISQUE ICE CREAM.

MRS. RIDGWAY.

Four pints of cream, the whites of eight eggs well beaten, one pint of pulverized sugar, one pound of maccaroons rolled fine. When this mixture is partially frozen, add one cup of pure fruit juice.

PLAIN ICE CREAM.

MRS. J. W. DEEN.

Three eggs separated, two cups sugar beaten with the yolks, add one and one-half pints of cream, and one

and one-half pints of milk, beat the whites of the eggs light and mix well with the cream; flavor with one teaspoon vanilla. Will make one gallon.

PEACH CREAM.

MRS. J. A. GRAVETT.

Cut up fine one dozen fine ripe peaches, one pound sugar, and the juice of three lemons. Mash and run through a colander; put in the freezer and when about half frozen, add one pint of rich cream.

LEMON SHERBET.

MRS. F. W. PARSONS.

Three lemons, one pint of water, one orange, add enough sugar to make very sweet, one teaspoon of gelatine dissolved. When half frozen put in the white of a well beaten egg.

PINEAPPLE SHERBET.

MRS. F. W. PARSONS.

One-half cup of Wagner's shredded pineapple, one cup water, one teaspoon of gelatine enough sugar to make very sweet, When half frozen add the white of one egg well beaten.

CURRANT ICE.

MRS. G. LINES.

Boil down three pints of water and a pound and a half of sugar to one quart, skim, add two cups currant juice. When partly frozen, add the whites of five eggs well beaten.

FROZEN PUDDING.

MRS. BEN. T. BROOKS.

Two tablespoons flour (scant), three of Cox's gelatine, two eggs, two cups sugar, whip all well together; put one pint of milk over the fire and when boiling stir in the ingredients you have whipped and let it boil fif-

teen minutes. When cold add one-half pint of pure fruit juice then strain through a sieve. Add one quart of whipped cream, and one pound of mixed candied fruit; freeze like ice cream or in bricks.

PINEAPPLE ICE.

MRS. SISSON.

One and one-half pints of water, one and one-half pints sugar, one can grated pineapple, the juice of two lemons, the whites of two eggs well beaten; mix all well together stirring in the eggs last. Freeze same as ice cream.

FRUIT PUNCH.

MRS. L. M. C.

One and one-half dozen of oranges, one dozen lemons, one can sliced pineapple cut in bits, one quart of boiling water, one and a half cups sugar, one pint of any fruit juice; strain the juice boil the sugar and water together until clear then put all together, add water to suit the taste. Serve ice cold.

PRESERVES AND PICKLES.

"A full meal is more than a common blessing."

STRAWBERRY SUN PRESERVES.

MRS. POLLARD.

Three-fourths pound of sugar to a pound of strawberries; the sugar is mixed with enough water to wet it and boiled. Pour it over the strawberries, cover with a pane of glass and set in the sun for two days. They must be stirred occasionally. On the third day pour off the syrup and boil it again it will be much thinned by the juice of the fruit; while boiling drop in a lump of alum size of the tip of the little finger. Pour the hot syrup over the berries, set in the sun again under the glass. Repeat this for three mornings then seal in small jars. These preserves are delicious with "beaten biscuit."

GINGER PEAR.

MRS. ROBERT FRANCIS.

Eight pounds of fruit after paring, eight pounds sugar, six lemons peeled, and the peel cut in fine strips; slice the lemons after taking off all of the white on the outside, one-forth pound of ginger root, one and one-half pints water; put the water and sugar over the fire then add the lemon. Soak the ginger in cold water awhile then scrape off the root, chop the scrapings fine and add to the syrup or tie the soaked root in a small bag and boil it in the syrup. Boil twenty minutes and add the fruit; then boil as marmalade.

CURRANT JELLY.

EVA BELL.

Pick the currants from the stems mash fine, squeeze through a cloth, allow as much sugar as juice by measure; boil until it jellies. I like this much better than scalding the fruit before extracting the juice. The color is much prettier.

PICKLED PEACHES.

ALICE C. PENNINGTON.

Wash and rub dry one box of cling stone peaches; make a syrup of three quarts vinegar, four cups sugar, add cloves, stick cinnamon; when boiled pour over the peaches let stand three days, heat the liquor again and pour over the peaches; put horse radish leaves over the top of the peaches and keep in closely covered jars.

MIXED PICKLES.

MRS. STEAD.

Five pounds green tomatoes, five pounds small onions, one medium sized head of cauliflower, three large green peppers, one-half pound sugar, two ounces of white mustard seed, one ounce each of celery seed, cinnamon and cloves, two quarts of vinegar; slice the tomatoes, sprinkle with salt, put them in a stone jar, skin the onions put them in a weak brine with the peppers after removing the seeds, pick the cauliflower into bits, put it also in a weak brine; all this done at night. The next morning drain all and have ready over the fire the vinegar, sugar and spices

(which may be boiled in a cheese cloth bag) When it boils put in the onions, cauliflower and peppers broken into small pieces, boil until all are tender, add the tomatoes, boil a few minutes, stir often. Put in closely covered jars.

SWEET CUCUMBER PICKLES.

MRS. HENDERSON.

Take ripe cucumbers, cut them lengthwise, take out the seeds, soak in salt and water twenty-four hours, drain well; make a syrup of one quart vinegar, one pound sugar, ounce of cinnamon, one half ounce cloves, boil with the cucumbers until they are tender. Then put the cucumbers in a jar and boil down the syrup until it is thick and pour over the cucumbers.

CHILI SAUCE.

MRS. A. J. PEACOCK.

Twelve large ripe tomatoes, four ripe or three green peppers, two onions, two tablespoons salt, two tablespoons sugar, one tablespoon cinnamon, three cups vinegar. Peel tomatoes and onions; chop very fine add the peppers (chopped) with the other ingredients, boil one and one-half hours. Bottle and it will keep a long time. Stone jugs are better than glass. One quart canned tomatoes may be used instead of the ripe ones.

MEXICAN CHILI SAUCE.

MRS. H. E. MANDEVILLE.

One can tomatoes, two large onions, four bell peppers, one tablespoon of Mexican chili, one teaspoon each of cinnamon, cloves and salt; chop fine and cook one hour.

BORDEAUX SAUCE.

MRS. M. A. MCFARLAND.

One peck green tomatoes, one peck cabbage, one dozen onions, five green and one red pepper, all chopped fine; drain the water off the tomatoes, one ounce of white mustard seed, one-fourth pound allspice, two ounces of turmeric, two gallons vinegar, three and one-half pounds sugar; boil all together twenty minutes.

BEAN PICKLES.

MRS GEORGE DOWNING.

Boil the beans until tender in salt and water, take one quart sugar, two quarts vinegar, spices to taste; boil until a thin syrup, pour over the beans. Do this for nine consecutive mornings.

MUSTARD PICKLES.

MRS. CLARK.

Mix one-half cup flour with three tablespoons of mustard and one-half tablespoon turmeric with enough cold vinegar to make a smooth paste, add three tablespoonfuls brown sugar and enough vinegar to make a quart in all; boil until thick and smooth. Take one pint of very small cucumbers, two large cucumbers sliced, three green tomatoes sliced, a dozen button onions, a small head of cauliflower picked into bits, one green pepper and one ripe one, cut fine; make a brine and let the vegetables stand in it twenty-four hours. Scald in the brine and drain thoroughly, add the vegetables to the prepared mustard and heat well.

MUSTARD PICKLES.

MRS. IDA HOPE.

One quart of onions, one quart cauliflower, one quart fresh cucumbers; chop all and let stand in salt water over night, put in fresh water next morning drain, boil in weak vinegar and drain; put in a jar. Cut five green peppers fine, mix with one-half pound ground mustard and hot vinegar, two spoons sugar, and a little salt; heat it thoroughly and pour over the vegetables.

GREEN TOMATO PICKLES.

MRS. GEO. A. SMITH.

Ten pounds green tomatoes sliced without peeling, ten pounds onions sliced, two quarts vinegar, one quart sugar, two tablespoons salt, two of ground mustard, two of black pepper, one of allspice, one of cloves. Mix all together and boil until tender, stirring often to keep from burning. Put up in jars.

CHAFING DISH.

"A chafing dish at your command
To do the best of cooking.
Am always sure to be on hand
And best of all good looking."

LOBSTER A LA NEWBERG.

MRS. J. D. WHITEHURST.

One large lobster or one can lobster, one tablespoon of butter, one gill of weak white vinegar, three eggs, one-half pint cream; take the nicest part of the lobster, separate into pieces with a fork, put the milk or cream into the chafing dish, when it boils stir in the flour then the eggs, add the lobster and seasoning last. Let all come to a boil and serve immediately.

OYSTER CUTLETS.

MRS. H. I. COOK.

Take one pint oysters which have been carefully drained and brought in a saucepan to the boiling point. After this cooking drain a second time and save the liquor. Then chop the oysters (silver knife is best). Measure the liquor and add sufficient milk to make a half pint. This is returned to the fire and tablespoon butter and two of flour are rubbed together and stirred into the liquid until a smooth thick paste is the result. Add the chopped oysters and cook a minute. Season with salt, a dash of red pepper and a few drops of onion juice. Take from the fire, add the yolks of two eggs heat a second time but not more than ten minutes as it must be done quickly at this point or it is liable to curdle. The mixture is then cooled and when cold make into cutlet shaped croquettes. Dip in egg and bread crumbs and fry until a nice brown. Then serve with plain cream sauce.

OYSTER RAREBIT.

MRS W. W. ROLLER.

One cup oysters, two tablespoons butter, one-half pound cheese cut fine, one-quarter teaspoon salt, a few grains cayenne pepper, two eggs, six slices toast. Parboil the oysters and remove the tough muscle; drain and reserve the liquor, melt the butter, add the cheese, salt and cayenne; beat the eggs, add the oyster liquor, and add gradually to the melted cheese. Add oysters and serve on toast.

CREAMED CHICKEN.

MRS. E. J. TEMPLETON.

Two cups cold chicken cut into small pieces, one cup chicken stock, one cup milk or cream. two tablespoons butter, one heaping tablespoon flour, salt and pepper. Cook the butter and flour together in a chafing dish. Add the stock and milk and stir until smooth. Put in the chicken, salt and pepper and cook three minutes longer.

WELSH RAREBIT.

MRS. WM. RECH.

One pound rich cream cheese, one teaspoon salt, one tablespoon butter, one egg, one cup milk, pinch of cayenne; break the cheese in small pieces, put in chafing dish. When cheese melts add milk gradually, then butter, mustard, pepper and salt. When cheese is blended add egg, if desired, cook one minute. Serve on hot buttered toast or crackers.

CANDIES AND NUTS.

"Sweets to the Sweet."

FAVORITE BUTTER SCOTCH.

MRS. PLIMPTON.

Two cups of brown sugar, one small cup of sweet milk, a lump of butter size of a walnut; boil in a granite pan, stirring constantly to keep from sticking, until the mixture forms a hard ball when dropped in ice water. Pour out on buttered tin, and cut in squares or while soft roll into balls.

WALNUT CREAM CANDY.

MRS PLIMPTON.

Two cups granulated sugar, one small cup sweet milk; boil in a granite pan till the mixture forms a soft ball when dropped in ice water, remove from the fire and gently set it to cool in a larger pan of cold water. Let it stand until almost cold and then beat with a wooden spoon to a cream. Just before it thickens add one-half cup of walnut meats. The cream can be handled with the hands and moulded into any shape.

OLD FASHIONED WHITE TAFFY.

MRS. E. S. PLIMPTON.

Two cups of granulated sugar, one cup of water, cream of tartar size of a large pea, small piece of butter; stir the sugar, water, butter and cream of tartar thoroughly together before putting over the fire, and then do not stir while boiling. Test by dropping a few drops in water, if it forms a hard ball it is done. Remove from the fire and pour on a buttered tin without scraping the pan. When almost cool pull until white. Flavor with vanilla or rose while pulling.

THE BEST CREAM CANDY.

MRS. E. S. PLIMPTON.

Two cups of granulated sugar, one small cup of water, a piece of butter the size of a walnut; stir sugar, water and butter together and put over the fire; do not stir while boiling. Test by dropping a few drops in water, if it forms a hard ball quickly remove from the fire and pour on buttered marble. As soon as cool enough to handle pull until white and hard; flavor while pulling. Cut in small pieces and put back in a cool place on marble. When it creams put into an air tight can and let remain two days.

CORN CANDY.

MISS NELSON.

Four quarts carefully prepared popped corn, every kernel perfect, one cup of Orleans molasses, one-half cup sugar, one tablespoon vinegar, one teaspoon butter, one-half teaspoon soda, the soda to be added when the mixture threads. Make in a large kettle and stir in the corn. Then spread upon plates.

COCOANUT CRACK.

KATHARINE DELA PERELLE SMITH.

Boil together a cup of light brown sugar, a cup of Orleans molasses and half a cup of water. As soon as the syrup will harden immediately when dropped into cold water, add a large cup of prepared cocoanut, through which has been sifted a teaspoon of soda. Pour into buttered plates and when cool break into pieces.

MOLASSES CANDY.

MRS. F. A. SEELINGER.

Put into a granite kettle two cups of New Orleans molasses, one-half cup of granulated sugar, one tablespoon of vinegar, butter the size of a hickory nut; boil until it cracks when tested in cold water; add a small half teaspoon of soda, free from lumps; stir quickly and pour on buttered plates to cool. When the candy is sufficiently cool to handle, rub the hands with butter (not flour) and pull until a light yellow color.

FUDGES.

LIZZIE KARSELL, Bloomington, Ind.

Two cups granulated sugar, one-fourth cup choco late (Baker's), one-half cup milk; add little butter and salt when done; flavor and stir until it begins to thicken; pour in buttered pan.

HOUSEHOLD HINTS.

"Unless the kettle boiling be
Filling the teapot spoils the tea."

Vegetables should be put on in hot water to cook.

In making corn meal mush dampen the meal then stir in the boiling water

Three or four minutes is sufficient time to steep tea Tea should not be boiled.

To prepare a new iron kettle for use.—Boil hay and water in it for several hours.

Chicken for salad is nicest cut with a knife. The celery should always be cut with a knife.

To clean silverware without scouring.—Wash thoroughly in an aluminum pan, rinse and dry.

TO WASH NAVAJO BLANKETS.

Dig the yucca root, peel well, put into a tub two-thirds full of water; make a fine lather; wash blankets thoroughly in it; hang on line without wringing; turn hose on blankets and rinse until thoroughly clean. Let dry in the sun.

TABLE OF MEASURES.

Wheat flour.—One pound is one quart.
Butter, when soft.—One pound is one quart.
Loaf sugar, broken.—One pound is one quart.
Ten eggs are one pound.
A common tumbler holds one-half pint.
A tea cup is one gill.
Four tablespoons, one wine glassful.
Two wine glasses, one gill.

INDEX.

Mrs Roffee Cookies

2 Cups C Sugar
1 " Sour Cream
1 " Butter
3 Eggs
1 teaspoon Soda

Cream Butter + sugar then Eggs + sour Cream mix soft

Mrs Wiley's Cake (White Cake)

1/2 Cup Butter
3/4 " Sugar
1/2 " Milk
1 teaspoon B. P. Whites of 4 Eggs

Cream Butter + Sugar together then Eggs

do the same with the Yolks of Eggs for (Gold Cake)

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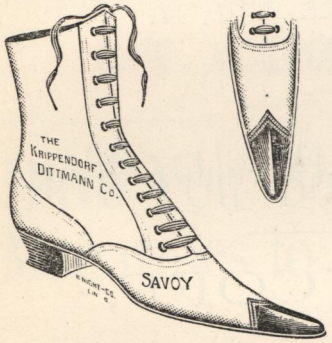

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