

GREENWOOD
COOK BOOK



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A collection of tried recipes compiled by the ladies of Greenwood Church.

DES MOINES, IOWA
— 1 9 1 2 —



1912
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DES MOINES, IOWA

SOUPS

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THICK VEGETABLE SOUP.

One quart of sediment left from clear soup, 1 quart of water, $\frac{1}{4}$ cup of pearl barley, 1 cup each of diced turnips, carrots, celery, onion, cabbage and potatoes. Season to taste. Wash the barley and let it come to a boil; pour off the first water and add 1 quart; let simmer for two hours; then add all the vegetables (except the potatoes and celery); scald them first in boiling water. Boil gently till nearly done; then add potatoes and celery, with salt and pepper. Cook till tender.—MRS. J. M. VERSTEEG.

CORN SOUP.

Cut the corn from the cob and boil the cobs in water for at least an hour, then add the grains, and boil until they are thoroughly done. Put one dozen ears of corn to a gallon of water, which will be reduced to three quarts by the time soup is done. Then pour on a pint of new milk, 2 well-beaten eggs, salt and pepper to taste. Boil a little longer, and thicken a little with tablespoon butter rubbed into two tablespoons flour.—MRS. J. S. WILSON.

TOMATO BOUILLON.

One quart of tomatoes; add 2 minced onions, and chop fine; the outside pieces from two bunches of celery. Cook all together with 1 quart water and strain. Then add to 1 quart water, 2 tablespoons of Leibig's extract of beef, or 1 quart of beef stock.—MRS. GEO. W. WOODBURY.

CREAM OF TOMATO SOUP.

One pint of strained tomatoes. Add soda to tomatoes. Heat 1 quart of milk; pour tomatoes into the milk, stirring briskly. Add seasoning to taste. Salt and pepper.—MRS. J. A. BLANCHARD.

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PEA SOUP.

One 10c-can peas, 2 cups of milk or cream, 2 or 3 pieces of celery, or some celery tops, 1 slice onion, salt and pepper. Boil the celery and onion with the peas, about twenty minutes; run all through a sieve; add the milk or cream, and salt and pepper to taste.—MRS. E. C. BUDLONG.

GREEN PEA SOUP.

One quart peas, 1 quart water, 1 pint milk, 1 tablespoon butter, 1 tablespoon flour, 1 teaspoon sugar, salt and pepper. Boil 1 quart peas till tender in 1 quart of water; mash in water they were cooked in. Heat 1 tablespoon butter; stir in 1 tablespoon flour. Mix well; add milk, sugar, salt and pepper; then peas.—MRS. F. E. CONRAD.

BRIED BEAN SOUP.

Put two quarts of dried beans to soak over night. These should be put on early as possible in the morning. Take 2 pounds lean fresh beef, cut it up, and a pound of lean bacon, cut very small. Season the meat with pepper only, and put on it 6 quarts of water. As soon as it boils put in the beans (having first drained them). Add a head of celery cut up small. Boil it slowly until the meat is done to shreds and the beans all dissolved. Then strain it through the colander into the tureen, over small squares of toasted bread.—MRS. J. S. WILSON.

CREAM POTATO SOUP.

A piece of butter the size of a walnut, and a small onion, sliced very thin; place in pan over fire and stir till the onion is brown. Rub in a tablespoon of flour, and be careful not to let it burn. Add a quart of milk and a cup of mashed potatoes. Stir till your soup is creamy. Season.—MRS. EARL YOUNG.

POTATO SOUP.

Peel and slice three good-sized potatoes, and 1 onion. Boil in a quart of water. Strain through colander. Then add 1 quart of rich milk. Pepper, salt and butter to taste.—MRS. S. W. ALDRICH.

OYSTER SOUP.

Put 1 quart of water in stew pan; add 2 tablespoons rolled crackers and dash of pepper. When it boils add 1 quart of oysters which have been carefully washed. Watch closely. Let boil one-half minute or until edges curl. Add 1 quart of cream previously heated in double boiler. Salt and serve.—MRS. S. W. ALDRICH.

OYSTER SOUP.

In making oyster soup a very delightful flavor is added if the oysters are thoroughly washed and drained, then fried in hot butter till they "ruffle." Then add to the hot milk and serve as usual.—MRS. GORDON ELLIOTT.

VEAL SOUP.

Put a knuckle of veal into 3 quarts of cold water with a small quantity of salt and one tablespoon of uncooked rice. Boil slowly, hardly above simmering, for four hours. When the liquor will be reduced to half remove from the fire. Into the tureen put the yolk of one egg, and stir well into it a teacupful of good sweet cream, or in hot weather, new milk. Add a piece of butter the size of a hickory nut; on this strain the soup boiling hot, stirring all the time. Beat hard for a minute.—MRS. J. S. WILSON.

CREOLE SOUP.

Wash and cut into slices one-half dozen good-sized turnips, adding half a can of tomatoes, 2 tablespoonsful of sweet red peppers (canned), half a teaspoonful of allspice, 1 slice of Bermuda onion, a scant teaspoonful of salt, four whole cloves and a large tablespoonful of butter. Place these ingredients over the fire, covering with water. Bring to the boiling point, and cook till tender. Now strain and keep hot, where it will not boil. Heat a pint of rich milk in a double boiler, thicken with a small teaspoonful of flour moistened in a little cream. Be sure that the cream sauce boils. Turn vegetable puree into a heated tureen. Stir in a pinch of baking soda to prevent curdling, and very gradually pour in the sauce, stirring constantly. Serve immediately.—ANNAH E. ALDRICH FAYE.

SALSIFY OR VEGETABLE OYSTER SOUP.

Scrape and slice the oyster plants. Cook until tender in salted water until water is about gone. Then pour over the milk and season with butter, salt and pepper as for oyster stew, and let come to a boil.—MRS. BERT AHRENS.

CLAM SOUP.

Cream 1 heaping tablespoon butter with 2 level tablespoons of flour. Add gradually 1 quart rich milk, stirring constantly. When it thickens add celery salt, and a bit of cayenne pepper. When ready to serve, add 1 can of minced clam, with the juice, and let boil and serve at once. Garnish with whipped cream.—MRS. J. G. OLMSTED.

CREAM CELERY SOUP.

Two cups white stock (chicken or veal), 3 cups celery (cut

in small pieces), 2 cups boiling water, 1 slice onion, 2 table-
spoons butter, 3 tablespoons flour, 2 cups milk, 1 cup cream,
salt and pepper. Parboil celery in water ten minutes; drain
and add stock. Cook celery till soft, then rub through sieve.
Scald onion in milk, remove onion, and add stock to milk;
then add other ingredients.—MRS. GORDON L. ELLIOTT.

CREAM OF CELERY SOUP.

One bunch of celery, 1 tablespoon butter, 1 tablespoon flour,
1 quart milk, 1 egg, salt and pepper. Boil celery till tender.
Melt butter; add flour and milk; beat egg thoroughly; and
pour the soup into it.—MRS. F. E. CONRAD.

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FISH--OYSTERS

* * * *

In cooking fish do not try to remove fins and tail before cooking. They will come off very easily after the fish is partly cooked.

BAKED FISH.

Make a dressing of bread crumbs moistened slightly with cold water, seasoned with salt, butter, pepper and either sage or parsley, and stuff the fish. Then sew it up, dredge with a little flour and bits of butter. Put in oven and bake for one hour if it is medium sized fish. May be served with a cream sauce.—MRS. F. L. WALKER.

HALIBUT.

Cut halibut steak into 3-inch squares, roll in bread crumbs, egg and bread crumbs again, and fry in deep fat.—Mrs. C. E. LYNDE.

FISH PUFF.

Chop cold cooked fish and mix with equal part of mashed potatoes. Season with salt, pepper and a tablespoonful or more of melted butter. Stir into this two well beaten eggs. Form into loaf; brush over with a beaten egg; roll in bread crumbs, and bake in a hot oven one-half hour.—RUBY J. ECKERSON.

BREAKFAST MACKEREL.

Soak mackerel all night in plenty of water. In the morning wrap up in white cloths pinned together and boil 20 minutes to one-half hour. Roll into a platter and pour over a little milk and butter heated together.—MRS. J. A. BLANCHARD.

SALMON IN CREAM SAUCE.

Make a sauce from 1 tablespoon butter, 1 tablespoon flour, 2 yolks eggs, salt and pepper; also 1 cup milk or stock. Cook.

Use one cup salmon. Over it sprinkle 10 drops onion juice and 10 drops lemon juice. Toss together, but do not break salmon up too fine. Butter baking dish or ramekins. Put in a layer of sauce, one of salmon, and on top more sauce. Cover with buttered bread crumbs and chopped parsley. Bake till crumbs are golden brown and serve with cucumber sauce.—MRS. GORDON L. ELLIOTT.

SALMON LOAF.

Open and turn out a pound can of salmon. Free the fish from the skin and bones and with a fork break in fine flakes. To this add 2 well-beaten eggs, 1 cupful of stale bread crumbs, salt and pepper to season well, 1 tablespoonful of lemon juice, and 1 tablespoonful of finely chopped parsley. Pack this in a well-buttered mold and steam for an hour or longer, according to the thickness of the loaf.—MRS. H. E. M'BRIDE.

SALMON LOAF.

One can Columbia river salmon, 2 tablespoons melted butter, 1 cup bread crumbs, 2 well-beaten eggs, salt, paprika and parsley, and half cup of milk, or sufficient to make into a loaf. Pour into mold and steam one hour. Serve with mashed or creamed potatoes and cream sauce as follows: Two tablespoons butter, 2 tablespoons flour; sufficient milk to make right consistency, or can use 1 can of Campbell's tomato soup instead of milk.—MRS. D. R. MILLER, Everett, Wash.

SALMON LOAF.

Drain off the liquor from one large can of salmon. To the salmon add a half cup of cracker crumbs, 4 tablespoonsful of melted butter, salt and pepper to taste, 3 eggs (separate and beat whites until stiff). Bake in oven twenty minutes.

Sauce for Loaf.

Add enough milk to liquor to fill a measuring cup, 1 tablespoon of melted butter, 1 tablespoonful of flour, 1 egg, pepper and salt to taste. Cook in a double boiler to the consistency of cream. Pour over loaf and serve hot.—MRS. J. S. WILSON.

ESCALLOPED SALMON.

One can salmon broken up well and bones removed. Make a cream sauce of butter and flour cooked together and then thinned with milk, and all cooked together. Add the salmon and put in pan to bake with a thick layer of fine bread crumbs on top and bits of butter added to crumbs. Bake half an hour in moderate oven. Serve with lemon.—MRS. J. A. BLANCHARD.

COD-FISH BALLS.

One cup salt cod fish, 2 cups potatoes, 1 egg, 1 tablespoon butter, $\frac{1}{8}$ teaspoon pepper. Wash fish in cold water and pick into small pieces. Peel and cut potatoes in small pieces before measuring. Cook fish and potatoes in boiling water till potatoes are done. Drain, mash thoroughly; add butter, egg (well beaten), and salt. Beat with fork till very light, then take up by spoonful; put in frying basket and fry in deep, hot fat.—MRS. GORDON L. ELLIOTT.

CAPE COD FISH CHOWDER.

Cut 2 slices of salt pork quite fine and fry; remove the scraps. Slice a large-sized onion and brown in the fat. Slice two large potatoes and put in hot water enough to cook them. When done have ready a little thickening to stir in. Add a can of fish flakes and a cup and a half of milk. Serve as soon as milk and fish are hot. The fish is salty enough, so it is not necessary to add salt.—MRS. JULIA E. THOMPSON.

ESCALLOPED OYSTERS.

One pint oysters, $1\frac{1}{2}$ cups cracker crumbs, $\frac{1}{2}$ cup melted butter, 1 cup cream (or milk), salt and pepper. Mix cracker crumbs with melted butter. Place a thin layer in bottom of baking pan. Cover with oysters and season with salt and pepper. Then a layer of buttered crumbs. Repeat and cover with remaining crumbs. Pour over this the cream and bake thirty minutes in hot oven. Never place more than two layers of oysters in baking dish.—MRS. H. E. M'BRIDE.

OYSTER PATTIES.

For 1 pint of oysters make about a pint and a half of cream sauce. One tablespoon of butter, 1 tablespoon of flour and milk to make required quantity. Add the oysters and cook two or three minutes. For the cases use a short pie crust, baked over patty pans and fill with the oyster filling.—MRS. J. A. BLANCHARD.

CREAMED OYSTERS.

One quart oysters, $2\frac{1}{2}$ cups white sauce. Drain and clean oysters. Scald and strain liquor. Cook oysters in liquor till edges begin to curl; drain and add to white sauce. Heat to boiling point. Serve in patty shells or on toast.—MRS. F. E. CONRAD.

ESCALLOPED OYSTERS WITH WHITE SAUCE.

To one pint of oysters, one quart of crushed crackers. Use 1 pint of white sauce, using first a layer of crackers, one of oysters, salt and pepper. Then cover with white sauce. Re-

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peat the layers until the top of pan is reached. Then spread crackers and dot with pieces of butter. White sauce to be made by melting 2 tablespoons of butter—add 2 tablespoons of flour, then one pint of milk and cook until it thickens.—MRS. F. L. WALKER.

FRIED OYSTERS.

Wash 2 dozen oysters. Salt and pepper; roll in bread crumbs; then egg; then bread crumbs. Fry in hot butter and lard. Have platter hot; garnish with parsley. Serve immediately.—MRS. F. E. CONRAD.

OYSTER SOUFFLE.

One pint oysters, 1 pint milk, 4 cups rolled cracker crumbs, 2 eggs. Season with salt and pepper and melted butter. Bake 45 minutes. This recipe will serve eight people.—MRS. C. E. LYNDE.

OYSTER COCKTAIL.

Two tablespoons horseradish, $\frac{1}{2}$ teaspoon tabasco sauce, 2 tablespoons vinegar, 1 tablespoon Worcester sauce, 4 tablespoons lemon juice, 4 tablespoons tomato catsup, 1 teaspoon salt. Mix and place on ice one hour before serving.—MRS. J. FAGAN.

CUCUMBER SAUCE FOR FISH OR SALMON IN ANY FORM.

Chill cucumber, remove seeds, chop fine, sprinkle with salt, and let drain. One-fourth cup boiling water, $\frac{3}{4}$ cup vinegar. Add 2 level tablespoons flour dissolved in a little cold water. Pour in slowly so the sauce will be smooth. One teaspoon salt, 1 teaspoon sugar, $\frac{1}{4}$ teaspoon celery salt, 3 tablespoons butter, yolks of 3 eggs. Remove sauce from fire and add $\frac{1}{2}$ cup sour cream, and when cold add 1 cup drained cucumbers, and $\frac{1}{2}$ cup chopped sweet pickles. Keep very cold and serve cold.—MRS. GORDON L. ELLIOTT.

WHITE SAUCE.

Two tablespoons butter, 2 tablespoons flour, 1 cup milk, $\frac{1}{4}$ teaspoon salt, dash of pepper. Melt butter add flour mix and stir till thoroughly blended, pour on the milk a little at a time, stir till well mixed, and cook till smooth.—MRS. F. E. CONRAD.

POULTRY, GAME, ETC.

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ROAST TURKEY.

After drawing and cleansing the turkey, prepare a dressing of chopped sausage and bread crumbs, mixing in butter, pepper, salt and thyme to flavor. Fill the craw and the body of the turkey with this, and sew up carefully. Dredge with flour and put in the oven to roast, basting freely first with butter and water, then with the gravy from the pan. The time it takes to roast will depend both on the age and the weight of the turkey. If you have a good fire, you will be safe to allow ten minutes or so to the pound. Roast to a fine brown, and serve with the chopped giblets, which should be well stewed; add cranberry sauce.—MRS. W. C. BARBER.

JELLIED CHICKEN.

Boil a fowl until it will slip easily from the bones; let the water be reduced to about 1 pint in boiling; pick the meat from the bones in good sized pieces, taking out all gristle, fat, and bones; place in a wet mold; skim the fat from the liquor; a little butter, pepper and salt to the taste, and $\frac{1}{2}$ ounce of gelatine. When this dissolves, pour it hot over the chicken. The liquor must be seasoned pretty high, for the chicken absorbs.—MRS. W. C. BARBER.

ROAST DUCK.

Wash and dry the ducks carefully. Make a stuffing of sage and onion; insert, and sew up completely that the seasoning may not escape. If tender, ducks do not require more than an hour to roast. Keep them well basted, and a few minutes before serving, dredge lightly with flour, to make them froth and look plump. Send to table hot, with a good brown gravy poured not around, but over them. Accompany with currant jelly, and, if in season, green peas.—MRS. W. C. BARBER.

ROAST TURKEY.

One 10-lb. turkey, 1 pint cracker crumbs, 1 pint bread crumbs, $\frac{1}{2}$ cup butter, 1 teaspoonful of salt, $\frac{1}{2}$ teaspoonful

of pepper. Pour 1 cup of water over the bread crumbs and squeeze them dry, mix with the cracker crumbs, add the butter melted and the seasonings, clean and wipe the turkey dry inside and out, stuff with the other mixtures. Truss and cover legs and breast with thin coating of butter. Place in hot oven and when nicely browned add 1 pint of water. Reduce heat and cook 2 hours.—MRS. H. E. M'BRIDE.

SMOTHERED CHICKEN.

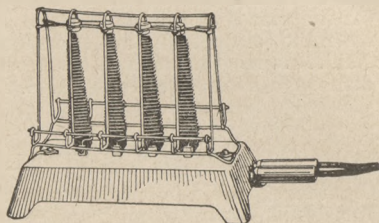
Take a young chicken, clean and cut up as for frying. Put equal parts of butter and lard in frying pan, flour the chicken and brown the pieces in the hot butter. Put in stew pan and cover with milk (or water) and let simmer slowly until very tender. Make a gravy in the kettle before chicken is removed. A good dish for a fireless cooker.—MRS. J. A. BLANCHARD.

CHICKEN SOUFFLE.

Cook together $\frac{1}{2}$ tablespoonful of butter and $\frac{1}{2}$ tablespoonful of flour. Add $\frac{1}{2}$ pint of milk and $\frac{1}{4}$ cup of bread crumbs and boil until it thickens, then pour over the beaten yolks of 2 eggs, adding $\frac{1}{4}$ teaspoonful of pepper and a little chopped parsley. Stir this into $\frac{1}{2}$ pint of chopped cold chicken and add the whites of the eggs beaten stiff. Bake twenty minutes and serve at once. Veal may be used in place of chicken.—MRS. TERESE T. BURLING.

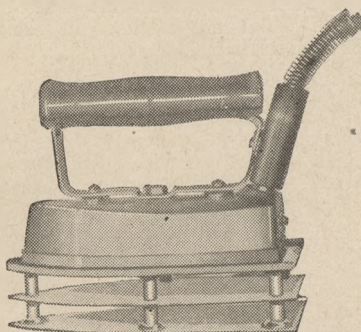
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MEATS

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Before roasting meat either on the stove or in the oven, place in the dish in which it is to be cooked, with some fat, and sear all over, before adding any water. Add hot water a little at a time and boil gently. No salt should be added until the meat is nearly done.

COLD TONGUE.

Boil a fresh beef tongue in plenty of water, thoroughly salted, until tender. Remove the skin and place the tongue in the liquor and let stand over night. Serve with sliced lemon.—MRS. C. E. LYNDE.

BAKED PORK CHOPS AND POTATOES.

Wash and peel potatoes, in the proportion of three to a person, into slices the thickness of a penny. Slice also three medium sized onions and put potatoes and onions in layers in a deep baking dish and season with salt, pepper and a light sprinkle of flour between the layers of potatoes. Let brown nicely, adding sufficient water to keep from burning. Have ready nice loin pork chops, trim off most of the fat, season, place on top of potatoes and return to the oven. Bake until nicely brown on both sides, about three quarters of an hour. Don't allow the potatoes to get dry. Add hot water, thicken gravy and serve.—MRS. J. S. WILSON.

SOUTHERN HAM.

Have a slice of ham cut about an inch thick. Cut into pieces suitable for serving and put them into a baking dish and season with pepper. Cover with a thick layer of potatoes sliced very thin and dot with a few pieces of butter and then pour in milk enough to cover potatoes. Bake, covered at first, for about two hours, until all the milk is absorbed.—MRS. JAS. P. BURLING.

BAKED HAM.

Soak one small-sized ham over night. In the morning, place in kettle of water to which has been added $\frac{1}{2}$ cup vine-

gar. Boil 3 hours, remove skin, sprinkle with brown sugar, stick one handful of cloves in fat and bake until done.—MRS. C. E. LYNDE.

VEAL BIRDS.

Two and one-half pounds veal steak, $\frac{1}{2}$ inch thick. Cut into $3\frac{1}{2}$ -inch squares. Make a dressing of 2 cups bread crumbs, $\frac{1}{2}$ pound fat salt pork, 1 small onion and 1 cup celery cut into cubes. Put dressing through the meat grinder, adding 2-3 cup of sweet milk and salt and pepper. Place dressing size of a walnut inside of each square of veal. Make into shape of birds, using toothpicks to hold them together. Put into pan with a little water, then sprinkle with a little salt. Bake slowly 2 hours.—MRS. A. ERICKSON.

VEAL BIRDS.

Slices of veal from the loin, cut very thin. Remove bone, skin and fat. Flatten until $\frac{1}{4}$ inch thick. Trim into pieces $2\frac{1}{2} \times 4$ inches. Chop the trimmings fine with a little salt pork, add half as much fine cracker crumbs as you have meat, season highly with salt, pepper, thyme and onions. if you like; moisten with one egg, spread the mixture on each slice nearly to the edge. Roll up tightly and tie or fasten with small skewers. Dredge with salt, pepper and flour. Fry them slowly in hot butter until a golden brown, then half cover with cream and simmer 15 or 20 minutes until tender. Remove birds and serve with toast.—MRS. S. W. ALDRICH.

ROAST LAMB.

Take a shoulder or leg of lamb and sear, then treat like a pot roast until nearly done. The last half hour place in a hot oven and brown. Serve with mint sauce made of a few mint leaves, soaked in hot vinegar, water and sugar.—MRS. C. E. LYNDE.

BRAISED ROUND OF STEAK.

Have round steak cut 2 inches thick. Sprinkle with salt and pepper and then chop into its surface a cup of flour, chopping first on one side and then on the other until the flour is all used and the knife has cut almost through. Put a little butter in a hot pan, brown the meat on both sides, cover with boiling water and put in a moderate oven, roasting slowly for 2 hours in covered pan. Make gravy out of the juices in pan.—MRS. HOMER J. CLARK.

SAUSAGE ROLL.

Make a dough as for baking powder biscuit, using 1 pint of flour. Roll out the dough and spread with 1 pound of sausage. Make one large roll and bake it.—MRS. F. L. WALKER.

BROWNED HAM.

A nice way to use up scraps and bits of boiled ham is to chop them fine, add some of the fat also chopped fine, and put in a baking pan first a layer of bread crumbs, then a layer of the mixed ham, and so on till all is used, putting a few bits of fat over the top; pour over all a little water or weak stock and set in oven to brown. A good breakfast dish.—MRS. W. C. BARBER.

POT ROAST OF TENDERLOIN.

Place pork tenderloin in kettle and brown in fat; add a little water and cook 2 hours. Brown down, and make gravy.—MRS. F. E. CONRAD.

MOCK DUCK.

Take lean piece of steak, cut thick; make dressing as for ducks and spread thickly over meat. Roll up and tie. Brown in kettle, add water and cook slowly until done. Thicken the liquor in kettle for gravy and let the meat simmer in it for 20 minutes.—MRS. J. A. BLANCHARD.

BEEF A LA CASSEROLE.

Take sufficient quantity of thick round steak and brown in frying pan with beef fryings or butter. Add water and cook slowly until very tender. Make thickened gravy and heat all thoroughly and serve.—MRS. J. A. BLANCHARD.

MEAT CASSEROLE.

Line a baking dish with cold boiled rice and fill the center with finely cut or ground cold meat (either beef, lamb, pork or mutton), and add the gravy. Cover with thin layer of rice and brown in the oven.—MRS. F. E. CONRAD.

SPANISH STEAK.

Take a flank steak (or any kind of steak), roll in flour and brown in butter. Take up steak and fry onions. Place steak in a baking dish, cover with the onions and pour 1 can of tomatoes over all. Bake 1 hour and take out, then thicken the sauce.—MRS. H. B. HOLBERT.

CREAMED DRIED BEEF.

Put $\frac{1}{4}$ pound of chipped dried beef, picked or cross cut, so it is very fine, into 1 quart of milk and let it heat slowly. When it reaches the boiling point thicken with flour rubbed very smooth with a little milk. Season to taste. Remove from fire and add 1 well beaten egg into which 2 tablespoons

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of milk have been stirred. This gives it a very creamy appearance and also improves the flavor. Creamed codfish is equally improved by the addition of one or two eggs.—MRS. S. W. ALDRICH.

SWEETBREADS.

Soak in luke-warm water $\frac{1}{2}$ hour. Then soak in hot water $\frac{1}{2}$ hour. Cut and trim off the membranes. Roll in egg and cracker crumbs and fry or bake. Use 1 egg with 2 table-spoons water. Fry in covered pan until the sweetbreads begin to brown, then remove the cover. Serve with catsup or sliced lemon.—MRS. HUGH M'BRIDE.

VEAL CUTLETS.

Remove all hard places, cut into individual pieces, sprinkle with salt and pepper, roll in bread crumbs, then in egg and again in bread crumbs. Fry in hot lard till brown on both sides, then add $\frac{1}{2}$ teaspoon Worcestershire sauce, $\frac{1}{2}$ cup hot water. Simmer 20 minutes.—MRS. F. E. CONRAD.

BREADED VEAL.

Secure a veal steak, cut in pieces convenient for serving, roll in bread crumbs and egg and fry until a nice brown on both sides, then add a little water and let simmer slowly a half hour or more. Round steak is made very palatable in the same way.—MRS. F. L. WALKER.

VEAL LOAF.

Three pounds veal, $\frac{1}{2}$ pound salt pork, 2 eggs, 1 cup cracker crumbs, $\frac{1}{2}$ cup milk or stock, 1 tablespoon salt, 1 teaspoon pepper, butter size of a walnut, 1 lemon, $\frac{1}{2}$ cup catsup. Mix all together and bake $1\frac{1}{2}$ hours.—MRS. GORDON L. ELLIOTT.

VEAL LOAF.

Two pounds of raw, lean veal, 1 slice of fat salt pork. Chop together very fine. Roll 6 crackers very fine, add this to the meat with 2 tablespoons of sweet cream, butter size of an egg, 2 eggs well beaten, small tablespoon of salt, $\frac{1}{2}$ teaspoon of pepper, sage according to taste. Knead thoroughly all ingredients into a loaf and bake $1\frac{1}{2}$ hours. To be eaten cold.—MRS. J. A. BLANCHARD.

BEEF LOAF.

Two pounds beef ground fine, 2 cups of bread crumbs, soaked in 1 cup milk, to which 1 beaten egg has been added.

Salt and pepper to taste. Also add sage or parsley as preferred. Bake $1\frac{1}{2}$ hours in hot oven.—MRS. J. A. BLANCHARD.

BEEF LOAF.

Two pounds round steak, 2 eggs, 1 cup bread crumbs, 2 teaspoons salt, dash of pepper, 3 tablespoons butter, 1 cup strained tomatoes. Bake $\frac{3}{4}$ of an hour and serve with mushroom sauce.—MRS. DORA WATT.

WARMED OVER MEAT LOAF.

Cut cold meat loaf in slices, roll in egg and cracker crumbs and fry.—MRS. IDA CLINE.

EGGS

* * *

The white of an egg contains albumen in its purest form, and as albumen coagulates at from 134 to 160 degrees F., eggs should be cooked at a low temperature, thus making them easy to digest. Eggs cooked in boiling water are tough and horny and hard to digest.

To Determine If an Egg Is Fresh—Placed in a glass of cold water it should sink.

Ways of Keeping Eggs—Pack in sawdust, oats or salt, small end down. Keep in a cool place.

SOFT BOILED EGGS.

Use a double boiler, filling each part about half full of water. When the water in the outer vessel is boiling, slip the eggs into the inner vessel with a spoon, cover, and let stand over the fire from 5 to 8 minutes for soft cooked, 30 minutes for hard boiled.—MRS. GORDON ELLIOTT.

ROYAL SCALLOP.



One cup chopped ham, 1 cup white sauce, $\frac{3}{4}$ cup bread crumbs, 4 hard cooked eggs. Chop egg whites and add to white sauce. Grate yolks and add to ham. Combine meat and sauce, and place in a baking dish. Cover with buttered crumbs and bake in a hot oven 10 minutes.—MRS. GORDON L. ELLIOTT.






FOAMY OMELET.

Two eggs, 2 tablespoons milk, $\frac{1}{2}$ tablespoon butter, salt and pepper. Beat yolks and whites separately. Add milk and seasoning to the yolks and fold in whites. Place butter in pan and turn in the eggs; cook until light brown on the bottom, then place in the oven and brown on the top. Turn out and fold on heated platter. This recipe may be doubled.—MRS. C. E. LYNDE.

EGGS AND MINCED HAM.

One cup of cold cooked ham, ground fine. Make a butter

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sauce—about a cupful—and mix with ham. Put this on a shallow granite pan and break eggs on top of it. Put all in a hot oven until eggs are set. A very fine dish for luncheon.—MRS. J. A. BLANCHARD.

PICNIC EGGS.

Take cold, hard-boiled eggs, slice in halves. Take out yolks and mash fine, then mix with salad dressing and fill the whites.—MRS. J. A. BLANCHARD.

STUFFED EGGS.

Boil six eggs hard. When perfectly cold, shell; cut the eggs in halves; take out the yolks, rub smooth in bowl, and add an equal quantity of finely chopped ham and chicken. Season to taste with mustard, rub to a paste with a little butter, make into balls and shape into the whites. Very nice for picnics.—MRS. J. S. WILSON.

EGG CREAM FOR TOAST.

One tablespoon of corn starch, 5 eggs, $\frac{1}{2}$ pint milk, butter the size of a walnut, 5 squares of toast, salt and pepper to taste. Boil the eggs hard (20 minutes). Chop the whites up. Rub the yolks through a sieve. Put milk on to boil. Rub corn starch and butter together and add to the boiling milk. Add the whites, stir well, and pour over the toast. Stand in the oven for a minute.—MRS. J. S. WILSON.

WHOLE EGGS WITH DRIED BEEF.

Hard boil six eggs. Heat one quart of milk. Mix one egg and two level tablespoons of flour with an equal amount of water until smooth. Thin with a little hot milk. Then add the rest of the hot milk, and let cook five minutes. Salt and pepper and add one tablespoon butter and two-thirds of a cup of chipped dried beef. Pour over eggs and serve with toast.—MISS LAURA WILSON.

CHEESE SOUFFLE.

Cook 1 tablespoon of flour and 1 of butter until they bubble; add to them $\frac{1}{2}$ cup of milk; stir until thick; beat in 2 tablespoons grated cheese and a little salt and pepper. Remove from fire and pour over the well-beaten yolks of two eggs and last of all add the whites of 2 eggs beaten very stiff. Turn into a buttered pudding dish and bake until it becomes a golden brown.—MRS. TERESE T. BURLING.

CREAM BACON AND POACHED EGGS.

Make cream sauce of 1 pint of milk, 1 rounding tablespoon

flour, 1 tablespoon of butter, salt and pepper. Then cut 4 strips of bacon in small squares. Fry until brown, drain and add to cream sauce. Pour over poached eggs.—MRS. GEORGE KRAETSCH.

CUP EGGS.

Set baking cups in hot water. When hot put teaspoon butter in each one and drop in the egg. Cover and cook three minutes.—MRS. R. B. DENNIS.

STUFFED EGGS.

Six hard-boiled eggs, 1 tablespoon olive oil, 1 tablespoon vinegar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon mustard, 3 tablespoons minced ham, $\frac{1}{8}$ teaspoon pepper. Cut eggs in halves; remove yolks; rub to paste with minced ham and seasoning. Moisten with oil and vinegar; pack into spaces from which yolks were taken.—MRS. F. E. CONRAD.

VEGETABLES

* * * *

POTATOES AU GRATIN.

Butter a baking dish and put in a layer of cold potatoes, sliced and seasoned with salt, pepper, butter and slices of cheese. Sprinkle with cracker crumbs. Repeat this process until the dish is nearly filled and pour over milk enough to cover. Bake half an hour. If raw potatoes are used, bake one hour or more.—MRS. C. E. LYNDE.

POTATO FRITTERS.

One pint of boiled and mashed potatoes, $\frac{1}{2}$ cup hot milk, 3 tablespoons of butter, 3 tablespoons sugar, 2 eggs, a little nutmeg and 1 teaspoon salt. Add the milk, butter, sugar and seasoning to the potatoes, then add the eggs well beaten, and stir till very smooth and light. Spread about half an inch deep in a buttered dish and set away to cool. When cold cut into squares, dip in egg and then in bread crumbs, and fry brown in boiling fat.—MRS. WM. GRIFFITHS.

STUFFED POTATOES.

Bake large potatoes of equal size; when done, cut them evenly $\frac{3}{4}$ of an inch from the end and scrape out the inside, taking care not to break the skins. Mash the inside for a filling. Season with salt, white pepper and sweet cream, being careful not to get very moist. Beat thoroughly with fork until very light and white. Refill the skins with the seasoned potato, fit the portions together and re-heat in the oven. When hot throughout, wrap the potatoes in squares of white tissue paper fringed at both ends. Twist the ends of the paper lightly together above the fringe, and stand the potatoes in a vegetable dish with the cut end uppermost. When served, the potatoes are held in the hand, one end of the paper untwisted, the top of the potato removed, and the contents eaten with fork or spoon.—MRS. C. O. HOLLY.

GLAZED SWEET POTATOES.

Two tablespoons of butter, $\frac{1}{2}$ cup of sugar, 1 tablespoon flour creamed with butter, and $\frac{3}{4}$ cup of water; boil all this

till clear in double boiler. Cook the sweet potatoes till tender and salt them. Then arrange in baking dish and pour above mixture over them. Sprinkle a little ground clove lightly over all and bake till brown.—MRS. EARL YOUNG.

JUMBO LARO.

Two cups cooked rice, 1 cup tomatoes, $\frac{3}{4}$ cup of bacon or ham, bit of onion, salt and pepper. Pour in baking pan and bake one hour.—MRS. D. R. MILLER, Everett, Wash.

FRIED PARSNIPS.

Parsnips are a winter vegetable and are much better after being frozen. Scrape the parsnips and cut lengthwise if good size. Put large tablespoon of meat fryings in iron skillet, put in the parsnips, season with salt and pepper, and cover with water. Put on kettle cover and let parboil until tender. Then let water cook out and brown parsnips.—MRS. J. A. BLANCHARD.

SUCCOTASH.

One pint lima beans, 1 pint string beans, 8 ears of corn, 2 tablespoons butter, 1 cup milk or cream, salt and pepper. Cook beans till tender, cut corn from cob and add to beans. The mixture should be cooked nearly dry. Add butter, seasoning and cream and simmer for twenty minutes.—MRS. F. E. CONRAD.

ESCALLOPED TOMATOES.

One can tomatoes, 4 cups cracker crumbs (rolled), butter, salt and pepper. Place in a baking dish a layer of the crackers, then the tomatoes and seasonings. Repeat until the dish is nearly filled. Cover with crumbs and butter and bake $\frac{3}{4}$ hour. Add water to make the mixture quite moist, before placing in oven.—MRS. C. E. LYNDE.

CREAMED ASPARAGUS.

Cut asparagus in desired lengths and boil in salted water until tender. Add 1 cup of milk to this and make a cream sauce. Serve on buttered toast.—MRS. C. E. LYNDE.

FRIED CORN.

Cut tender corn from cob same as for creamed corn. Brown a piece of butter the size of an egg, add 1 quart of corn and fry to a delicate brown. Just before serving, season to taste.—MRS. S. W. ALDRICH.

ESCALLOPED CAULIFLOWER.

Prepare the cauliflower and boil until tender in equal parts of milk and water. Separate into bunches of equal size, place in pudding dish, add a little salt, pepper and butter. Cover with a white or cream sauce, sprinkle with grated bread crumbs, and brown in the oven.—MRS. C. O. HOLLY.

CAULIFLOWER AND CHEESE.

Boil a cauliflower in milk and water with a little butter half an hour, skimming well. When tender, drain, and divide into small parts. Put a quarter of a pound of butter, half as much grated cheese, half a gill of milk in a pan. Boil up and put in the sprigs of cauliflower. Stew five minutes; then put it into a dish. Grate over as much more cheese and brown it.—MRS. WM. GRIFFITHS.

COLD SLAW WITH CREAM.

Slice cabbage on cabbage slicer; season with salt and sugar (about 2 tablespoons of sugar); mixing it thoroughly. Add very little vinegar, and pour enough rich cream over it to moisten well.—MRS. J. A. BLANCHARD.

SMOTHERED CABBAGE.

Shred cabbage very fine and season with salt and pepper. Put tablespoon of meat fryings in frying pan; put in cabbage and cover closely. Cook over very low fire for about half an hour. After dishing, a little vinegar may be poured over it.—MRS. GEO. M. NORRIS.

DANDELION GREENS.

Gather 1 peck of fresh grown plants early in spring and wash thoroughly. Boil in plenty of water for forty minutes; drain, put in a little water; add $\frac{1}{2}$ pound of bacon, salt, pepper and 1 tablespoon vinegar. Boil one hour or until tender. Serve on platter and garnish with 3 hard-boiled eggs, sliced.—MRS. F. E. CONRAD.

SPINACH.

Wash the spinach thoroughly in several waters and break it apart. Put in stew kettle; add very little water and salt, and let cook about half an hour over rather slow fire. When done, drain, return to pan, add a little cream and butter and heat through.—MRS. GEO. M. NORRIS.

STUFFED ONIONS.

Boil Bermuda onions, whole, in salt water. Lift out centers,

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leaving two or three layers. Chop what has been taken away and add 1 cup bread crumbs. Make a dressing with 1 cup milk, 2 level tablespoons butter, same of flour, 1 level teaspoon salt, paprika to taste. Melt butter in skillet, stir in flour, gradually add milk, then salt and paprika. Cook until it thickens. Mix a portion of the dressing into the chopped onion and bread crumbs. Stuff into the onions; set them close together in a baking dish; pour over balance of dressing; sprinkle with bread crumbs, and bake. This rule is for six large onions.—IDA CLINE.

SALAD--SALAD DRESSINGS

* * * *

TOMATO SALAD.

About 3 thick slices to each person. Slice Neufchatel cheese between each slice of tomato. Use on head lettuce with mayonnaise dressing.—MRS. CURRAN CHANEY.

CHICKEN SALAD.

Shred fine the white meat of a chicken. Rub to a paste the yolks of 4 hard-boiled eggs; add to this 3 teaspoonsful of prepared mustard, 3 teaspoonsful of salt, 1 teaspoonful of salad oil, and 4 tablespoonsful of vinegar or lemon juice. To this add a little cream and pour over the chicken and a few stalks of celery chopped fine.—MRS. H. C. HOLDREN.

PIMENTO SALAD.

One package of gelatine or Jello, 1 pint boiling water, 2 tablespoons sugar, 1 pimento, 1 cup walnut meats, 1 stalk celery cut fine, $\frac{1}{2}$ cup ground pineapple, $\frac{1}{2}$ cup pineapple juice, juice of 1 lemon, salt to taste. When cold serve with mayonnaise dressing. Garnish with lettuce or in any manner you choose.—MRS. O. F. BREWER.

SALMON SALAD.

One can salmon, 3 or 4 sour pickles, add chopped olives and celery if desired. Serve with salad dressing.—MRS. J. R. CAPPS.

EASTER SALAD.

Make a bed of shredded lettuce leaves; lay thin strips of the white of hard-boiled eggs cut from end to end, to form petals of the daisy, and pile the yolks in the center, after putting through ricer. Dot the whole with mayonnaise.—MRS. GORDON ELLIOTT.

FRUIT SALAD.

Dice 1 banana, two-thirds cup celery, and $1\frac{1}{2}$ cups apple, 1 cup green grapes, cut in halves. Serve with this a dressing made of 1 part mayonnaise, 2 parts whipped cream, $\frac{1}{4}$ cup nut meats.—MRS. J. R. CAPPS.

COMBINATION FOR FRUIT SALAD.

Two cups chopped celery, $\frac{1}{2}$ pound white grapes with skins and seeds removed, 1 small can pineapple, 1 small bottle marichino cherries. Mix with mayonnaise dressing.—MRS. IDA CLINE.

WHITE GRAPE SALAD.

Two pounds white grapes, 2 stalks celery, 1 pound almonds (before shelled), 1 small can pineapple. A few marshmallows cut in small cubes. Serve on head lettuce with whipped cream mayonnaise.—MRS. HARRY DAVIS.

PINEAPPLE AND CELERY SALAD.

To 2 cups shredded pineapple add 1 cup of chopped celery and 1 sweet red pepper cut into dice. For the dressing use a mayonnaise cream dressing, which is the ordinary mayonnaise slightly reduced with whipped cream. Serve very cold on lettuce hearts garnished with nut meats, or it may be served in cups made of apples peeled and scooped out, or it may be packed in a ring mold turned out on a platter, the center filled with lettuce hearts and a few arranged around the ring.—MRS. M. J. HANNA.

PINEAPPLE SALAD.

One can of sliced pineapple, cut fine, mixed with a 10-cent box of marshmallows, cut in two. Mix ingredients and add dressing. Dressing: Two rounding tablespoons butter, 2 small tablespoons flour, 1 egg, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup of water. Cream, butter and flour; add other ingredients and let cook until thick. When cold and ready for use, put in cream enough to thin as desired, and add $\frac{1}{2}$ teaspoon salt and 3 tablespoons of sugar.—BESSIE THOMPSON.

MARSHMALLOW SALAD.

Marshmallows diced with sharp scissors, walnut meats, seeded white grapes, and a few cherries to give a touch of color. Serve in a nest of green and just before serving cover with lemon juice sweetened.—MRS. COE A. PERDUE.

PEA SALAD.

One can peas, 2 tablespoons minced onion, 2 tablespoons grated cheese, 4 sweet pickles (chopped fine). Serve on lettuce leaves with mayonnaise poured over.—MRS. O. F. BREWER.

PEA SALAD.

One can small peas, 1 cup chopped celery, 1 cup small (pearl) pickled onions. Mix with boiled dressing and serve on lettuce leaves.—MISS DAISY COURTNEY.

OYSTER SALAD.

A very delicious salad can be made from a combination of

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oysters, celery and English walnuts. Use preferred dressing and garnish with shredded lettuce and celery crescents.—MISS DAISY COURTNEY.

OYSTER SALAD.

Pour the liquor off a 10-cent can of cove oysters. Put in a kettle to boil, adding a can of hot water. Butter the size of an egg; season with pinch of salt and pepper. Chop oysters and add a cup of crushed crackers, 2 eggs well beaten, and 1 cup vinegar. Stir until it thickens. Pour into salad dish and garnish with parsley. Do not add vinegar until the mixture is cold.—MRS. H. E. M'BRIDE.

NORMARD SALAD.

One cup peas, 1 cup English walnuts, mixed with boiled or mayonnaise dressing.—MISS DAISY COURTNEY.

PEANUT SALAD.

Chop fine and crush with rolling pin 10 cents worth of peanuts. Chop separately a small head of cabbage and 3 or 4 good sized slices of boiled ham, $\frac{1}{2}$ pint olives, $\frac{1}{2}$ pint sweet pickles, 2 small green onions. Mix with peanuts and use mayonnaise dressing.—MRS. J. R. CAPPS.

CUCUMBER SALAD.

One cup of celery, 1 cup of cucumber, 1 cup of pineapple, all diced. Use on lettuce leaves with mayonnaise dressing.—MRS. HARRY TAYLOR.

STRING BEAN SALAD.

One can of string beans, cooked and seasoned; then well drained. Make a dressing of 2 hard-boiled yolks mixed while hot with 1 teaspoon of ground mustard, tablespoon of butter, $\frac{1}{2}$ cup of vinegar. Cut up the whites of the eggs through the beans. Mix all with dressing. Serve cold.—MRS. J. S. WILSON.

CABBAGE SALAD.

Shred small head of cabbage and let stand in cold water half hour. Serve with following French dressing: One tablespoon vinegar, 6 tablespoons olive oil or 6 tablespoons thick cream, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper.—MRS. J. R. CAPPS.

NAVY BEAN SALAD.

Freshen over night 1 quart of beans; drain and cover with water. Let them boil as dry as possible. When done, mash in deep bowl; add, after chopping very fine, 2 good sized onions, 1 good teaspoon of ground mustard, $\frac{1}{2}$ cup of vinegar, salt and pepper to taste. Work into square form and slice when cold and firm.—MRS. J. S. WILSON.

SALAD DRESSING.

Yolks of 8 eggs, $\frac{1}{2}$ cup sugar, 2 tablespoons flour, 1 tablespoon mustard, 1 teaspoon each salt and white pepper, 1 pint weak vinegar, 1 small can evaporated milk. Mix sugar, mustard, salt, pepper and flour together. Add eggs and milk beaten well together and stir all in heated vinegar.—MRS. HARRY KAUFFMAN.

SALAD DRESSING.

One tablespoon sugar, 1 tablespoon flour, $\frac{1}{2}$ tablespoon mustard, $\frac{1}{2}$ teaspoon salt, yolks of 2 eggs, well beaten; add one cup vinegar and boil until it thickens. When cool, thin with the whites of 2 eggs, beaten stiff.—MRS. J. R. CAPPS.

GOLDEN SALAD DRESSING FOR FRUIT.

Two eggs, $\frac{1}{4}$ cup light colored juice (orange, apple or pineapple), $\frac{1}{4}$ cup of sugar, $\frac{1}{4}$ cup of lemon juice. Beat eggs slightly and add the fruit juice, lemon juice and sugar. Stir constantly in double boiler until it begins to thicken. Cool and serve on the sliced fruit.—MRS. J. G. OLMSTED.

OIL SALAD DRESSING.

Have everything cold. Beat the yolks of 2 eggs with a chilled Dover beater in a chilled dish, till they are thick. Whip in, drop by drop, olive oil till you have the desired quantity of dressing. As it thickens thin with lemon juice. Season with dash of salt, pepper and paprika.—MRS. CURRAN CHANEY.

MAYONNAISE DRESSING.

Two eggs, 1 cup of cream (sweet), one-third cup of sugar, $\frac{1}{2}$ cup of vinegar, 1 level teaspoon of mustard, 1 level teaspoon celery seed, salt and pepper, butter size of a walnut. Mix all together and let come to a boil.—MRS. M. J. HANNA.

MAYONNAISE DRESSING.

One cup vinegar (heat in double boiler), 2 tablespoons sugar, 1 tablespoon salt, 1 tablespoon corn starch, $\frac{1}{2}$ tablespoon dry mustard, 1 tablespoon olive oil or butter, 3 eggs, 1 cup milk. Mix dry ingredients together. Beat milk and eggs and mix with dry things. Then add all to hot vinegar. After cooking till done, beat thoroughly with Dover beater. Thin with cream.—MRS. HARRY TAYLOR.

SALAD DRESSING.

Two tablespoons of butter and 1 small tablespoon of flour cooked together. Then add 1 cup of thin cream and cook again. Mix 1 scant teaspoon of mustard, 1 teaspoon of salt, and pepper, $\frac{1}{2}$ cup of sugar. Stir in $\frac{1}{2}$ cup of vinegar and add to above mixture. Boil all thoroughly and pour over well-beaten yolks of 2 (or more) eggs, but do not cook any more. Stir the mixture constantly while pouring that it may be

smooth. To make a very light, dainty dressing, add whipped cream when ready to serve on salads.—MRS. J. A. BLANCARD.

SOUR CREAM SALAD DRESSING.

Four eggs, 1 cup sour cream, 1 heaping teaspoon mustard, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup vinegar, 2 tablespoons melted butter. Beat eggs light; add cream, and beat again. Then add butter and other ingredients and beat thoroughly before boiling.—AMELIA HARTMAN PICKETT.

COMBINATION DRESSING.

One dozen olives sliced thin, 4 pimentos sliced thin, 1 green pepper sliced thin, 1 small bottle pearl onions, 4 tablespoons Tarragon vinegar, salt to taste, juice of 2 lemons. Put in pint jar and fill up with olive oil. Delicious served on lettuce, sliced tomatoes, cucumbers or combination of vegetables.—MISS DAISY COURTNEY.

SALAD DRESSING.

Juice of 1 orange, 1 lemon, $\frac{1}{2}$ cup sugar, yolks of 2 eggs, butter the size of walnut, salt to taste. Allow fruit juices, butter and sugar to simmer until sugar is dissolved. Add eggs well beaten and let thicken. Then just before serving add $\frac{1}{2}$ cup whipped cream.—MRS. J. R. CAPPS.

BOILED DRESSING FOR CHICKEN SALAD.

One teaspoon of mustard, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon of paprika, yolks of 3 eggs, 4 tablespoons of melted butter, 2 tablespoons of vinegar, $\frac{1}{2}$ a cup of thick cream, 2 tablespoons of lemon juice. Method: Mix together the mustard, salt and paprika, and add the yolks of eggs; stir well and add slowly the butter, vinegar and lemon juice, and cook in a double boiler until thick as soft mustard. When cool and ready to serve add the cream beaten stiff with the Dover egg-beater.—MRS. DORA WATT.

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BREAD AND ROLLS

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BREAD.

Flour should be sifted just before using; should be kept in a dry place; should be the same temperature as milk or water used for mixing. Milk should be boiled at least one minute. Flour, milk and water should be the same temperature—about 70 degrees; never below 60, or above 80 degrees. Avoid letting sponge get overlight. For four or five loaves of bread use $1\frac{1}{2}$ pints boiled milk, $1\frac{1}{2}$ pints boiled water, 2 level tablespoons sugar, 1 teaspoon salt, mixed together. Dissolve $\frac{1}{2}$ ounce cake compressed yeast in a little luke-warm water. Add mixture, also add flour sufficient to make a rather thick batter. Beat five minutes and after five minutes of rest give batter another light beating. It will then look smooth and have many bubbles of air in it, which is necessary for the growth of the yeast plant. Cover and let it stand over night. In the morning, stir sponge down gently. Sift about a gallon of flour into a large pan. Make a well in the flour. Pour sponge into well. Mix flour into sponge slowly till it is in a ball or loaf. Take it on molding board and knead twenty minutes into a stiff dough. Let the dough stand on board covered with a pan about ten minutes, then knead lightly. This time the dough will be velvety and will not stick to the board. Never add flour after the first kneading. Place dough in a greased pan, cover and let it rise until it has doubled in size. Push the dough down in the pan and turn it over. Let it rise again. Then take on molding board and cut into four or five loaves with a sharp knife. As the dough is separated, each section should be folded over so the cut surface will not be exposed and placed in bread tins, smooth side down. After standing five or ten minutes turn each section out of pan; shape gently; replace in tins; brush with melted lard; let rise till double in bulk. Bake about forty-five minutes. The first twenty minutes the oven should not be opened as the cold air rushing into the oven effectually stops the rising process. It is a good plan to have heat low, increasing it so that when bread has been in oven fifteen minutes it is browning. Maintain this temperature about twenty minutes; then decrease the last ten minutes. Turn the loaves out of pans as soon as done. They should be a delicate brown on all surfaces and lay on wire rack in warm place, uncovered, until cool.—MRS. S. W. ALDRICH.

BREAD WITH DRY YEAST.

At night make a sponge of 1 quart of warm water, 1 quart of flour and $1\frac{1}{2}$ cakes of Yeast Foam, which have been well soaked in a cup of water. In the morning scald 1 pint of milk, to which add 1 tablespoon salt, $\frac{3}{4}$ cup of sugar and from $\frac{1}{2}$ to $\frac{3}{4}$ cup of shortening. When luke-warm, add to the sponge and knead in flour enough to make firm but elastic lump. Do not knead long, for long kneading makes it necessary to add too much flour—from five to ten minutes is long enough. Grease the top of the mass to prevent crust forming while rising, and let it rise till very light. Make into loaves and when loaves have doubled in size, bake for one hour. When done, brush the top crust with melted butter, to make flaky and place on wire rack, uncovered, until cold.—MRS. TERESE T. BURLING.

WHITE BREAD.

One cake compressed yeast, dissolved in $\frac{1}{4}$ cup of warm water with 2 teaspoons of sugar added. If yeast rises to top of water in a few minutes, the yeast is good. (A very sure test for compressed yeast.) One quart of luke-warm water, or 1 pint of warm water and 1 pint of scalded milk (cooled), 2 tablespoons of sugar, 2 tablespoons of melted lard or butter, 1 tablespoon salt, 3 quarts sifted flour. If bread mixer is used, first put in the liquid, sugar, salt and lard. Then add yeast and all the flour, mixing thoroughly for several minutes. If mixer is used, all measurements should be very accurate. Put in warm place until light. Then mold into loaves and let rise again, until double in bulk. Bake in moderate oven forty to fifty minutes.—MRS. J. A. BLANCHARD.

SALT-RISING BREAD.

In the morning of the day before baking the bread, take 2 rounding tablespoons of meal, 1 teaspoon of sugar, and scald with $\frac{1}{2}$ cup of sweet milk. Put in vessel of warm water and re-heat the water at noon and night, keeping in a warm place. Next morning it should be very light. Then take 1 teaspoon of salt, 1 of sugar and a third as much soda. Pour over this 1 pint of boiling water and add 1 pint of cold water. Make rather stiff batter with flour and after beating well, stir in the yeast made the day before, and let rise until very light—will take an hour and a half. Then sift 1 quart of flour into mixing bowl, scald a little of the flour with 1 teacup of boiling water. Add 1 tablespoon of lard and 1 teaspoon of salt. Then add sponge and knead well. Make into loaves, put in warm place—will take an hour to rise. Bake forty-five minutes.—MRS. GEO. M. NORRIS.

NUT BREAD.

One cup sugar, 1 cup sweet milk, 1 cup English walnuts, a pinch of salt, 1 egg, 4 teaspoons baking powder, 4 cups flour. Let raise twenty minutes in pan; then bake in moderate oven. About an hour is required to bake it.—MRS. ALEXANDER DICK.

NUT BREAD.

Four scant cups flour (1 of them graham), 8 level teaspoons baking powder, 1 egg, pinch of salt, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cups of milk, 1 cup English walnuts. Let rise twenty minutes. Bake in moderate oven one hour, or in cans for half hour.—MRS. J. A. BLANCHARD.

THREE FLOUR BREAD.

Three-fourths cup each of corn meal, wheat and graham flour, $2\frac{1}{2}$ teaspoons baking powder, small teaspoon salt, 2 tablespoons sugar, 2 tablespoons shortening, 1 egg, milk to make batter to pour. Bake in flat pan, in quick oven twenty minutes.—MRS. CLAUDE H. PORTER.

BROWN BREAD.

Three and one-half cups graham flour, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, 2 cups sour milk, $\frac{1}{2}$ cup corn syrup, 1 teaspoon lard, 1 egg, 3 teaspoons soda. Bake one hour in slow oven.—MRS. MARY P. PARSONS.

BROWN BREAD.

Two cups graham flour, 2 cups corn meal, 1 cup molasses, 3 cups sour milk, 3 level teaspoons soda dissolved in a little hot water, and added to molasses. Steam for three hours. Will make 3 quarts.—MRS. J. A. BLANCHARD.

STEAMED BROWN BREAD.

One cup molasses, 1 cup sweet milk, 1 egg, well beaten, 1 teaspoon soda, 1 tablespoon melted butter, 2 cups graham flour, 1 cup white flour, 1 cup cut raisins. Steam three hours.—MRS. H. C. HOLDREN.

FIRELESS COOKER BROWN BREAD.

One quart sour milk, 1 even tablespoon soda, 1 scant tablespoon salt, 3 tablespoons butter or lard, 1 cup New Orleans molasses, $\frac{1}{2}$ cup sugar. Stir all together thoroughly, and add 4 cups of graham flour and 2 of corn meal. Bake with two discs for three hours.—MRS. R. J. ECKERSON.

QUICK COFFEE CAKE.

Take 3 tablespoons of batter before you mix it for your bread. Break into this 2 eggs, $1\frac{1}{2}$ tablespoons melted butter, 1 cup sugar, and a scant cup of milk. Beat this until well mixed. Then add 2 cups of flour and 2 teaspoons of baking powder. Stir well and spread in pans to bake. On top sprinkle cinnamon and sugar mixed. Apples or raisins may be added if wished. Bake in quick oven at once.—MRS. J. A. BLANCHARD.

MARYLAND BISCUIT.

Five pints of sifted flour, a scant $\frac{1}{2}$ pint shortening, 1 teaspoon salt, 2 or 3 tablespoons of sugar. Mix into a stiff dough

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with 1 pint of cold water. Put dough through the meat grinder five times. Form into balls about the size of a walnut; press the thumb in the center of the ball, leaving a deep dent. Bake from one-half to three-quarters of an hour until they are a delicate brown.—ELIZABETH MAGEE.

CURRANT BISCUITS.

Sift together 1 quart of flour, 2 large teaspoons baking powder and salt. Rub into flour 1 cup of lard and butter, add 1 cup sugar, 1 cup of floured currants. Make into a soft dough with sweet milk. Cut as you do any biscuit; brush with milk. Bake in hot oven.—MRS. J. S. WILSON.

CORN BREAD.

Three-fourths cup corn meal, $1\frac{1}{4}$ cups flour, $\frac{1}{4}$ cup sugar, 1 cup milk, 1 egg, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 tablespoons melted butter. Mix corn meal, flour, baking powder, sugar and salt. Add to this well-beaten egg, milk and butter. Bake in shallow pan in hot oven, twenty minutes.—IDA CLINE.

BRAN GEMS.

One and one-half cups water and 1 level teaspoon of soda, 1 and two-thirds cups bran, 1 cup flour, 3 tablespoons melted shortening, 3 tablespoons sugar, $\frac{1}{4}$ cup molasses, $\frac{1}{2}$ teaspoon salt, 1 egg. Bake twenty minutes.—B. L. BENTLEY.

GRAHAM GEMS.

One cup graham flour, 1 cup white flour, 1 cup corn meal, 1 egg, 1 cup sour milk, 1 teaspoon soda, 3 teaspoons "C" sugar, 1 tablespoon melted lard, 1 teaspoon salt. Sift the dry ingredients together, dissolve the soda in milk, and add the well-beaten egg.—MRS. R. B. DENNIS.

GEMS.

One large cup cream or 1 cup milk with 1 tablespoon shortening, salt, 3 teaspoons baking powder, flour to stir stiff. Drop.—MRS. HARRY KAUFFMAN.

OAT MEAL MUFFINS.

Soak 2 cups rolled oats in $1\frac{1}{2}$ cups sour milk over night. In the morning add $\frac{1}{4}$ cup melted butter, one-third cup sugar, 1 egg, well beaten, 1 level teaspoon soda, $\frac{1}{2}$ teaspoon salt, and 1 level cup of flour. Fill buttered gem pans two-thirds full and bake in hot oven.—MRS. I. K. WILSON, Inglewood, Cal.

SCOTCH SCONES.

Thoroughly mix, while dry, 1 quart of sifted flour, loosely measured with 2 heaping teaspoons of baking powder. Then rub in 1 tablespoon of cold butter, 1 teaspoon of salt. Add sweet milk enough to make very soft paste. Roll out about $\frac{1}{4}$ of an inch thick, using plenty of flour. When half done brush



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over with sweet milk. Bake on a floured griddle. Break into pieces when serving.—MRS. J. S. WILSON.

RAISIN PUFFS.

Two eggs, 2 tablespoons sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 2 cups flour, 3 teaspoons baking powder, $1\frac{1}{2}$ cups chopped raisins. Steam in buttered cups half hour. Serve with sauce.—MRS. R. B. DENNIS.

CINNAMON ROLLS.

Take sufficient quantity of bread dough when ready for the pans and roll out on bread board to thickness of one inch or so. Spread melted butter on the dough, also sprinkle on sugar. Then roll up and cut off 2-inch sections crosswise. Place in pan and sprinkle over with melted butter, sugar and cinnamon mixed. Let rise until light and bake half hour.—MRS. J. A. BLANCHARD.

CORN MEAL ROLLS.

If you wish the rolls for breakfast, make a quart of mush at noon the day before. Salt it well. Add while warm, 1 tea-cup of lard or butter, $\frac{1}{2}$ cup of sugar. Mix thoroughly. When cool enough, add a small cup of lively yeast, and set to rise in a warm place. When risen well, stir in flour and knead it a few minutes; then set to rise again. Before bedtime knead again. In the morning roll and cut out like biscuit. Butter and lap one side over the other. Let rise and bake. In hot weather add a small teaspoon of soda well dissolved. If wanted for very early breakfast, roll out the night before, and they will be ready to bake when the oven is ready.—MRS. M. J. HANNA.

ROLLS.

Soak $\frac{1}{2}$ cake yeast in $\frac{1}{2}$ cup of warm water. Two cups boiling water, 2 tablespoons lard, $\frac{1}{2}$ cup sugar, 1 teaspoon salt. Stir and let stand till luke-warm; then add yeast, 2 eggs beaten, 6 even cups sifted flour. Stir and let stand all night. Stir down in the morning, and put away in a cool place, where it will keep a long time. When wanted for supper, fill gem pans about two-thirds full at 2 p. m., and let rise till ready to bake. Bake about twenty minutes in quick oven. This makes thirty-six rolls.—MRS. GORDON L. ELLIOTT.

PENNY ROLLS.

Two cups of hot water, $\frac{1}{2}$ cup of sugar, 2 tablespoons of lard, small teaspoon of salt, $\frac{1}{2}$ yeast cake (Yeast Foam), 2 eggs, flour. Put water, sugar, lard and salt together. When luke-warm, add yeast well soaked in a little warm water, and 2 eggs well beaten. Then add as much flour as you can possibly stir in with large spoon. Let it rise over night, and in the morning mold down, using just flour enough to keep from sticking to your fingers. When light, make into round rolls, about the size of English walnuts. Put in gem tins, and bake when very light.—ALICE OLMSTED.

NUT BUNS.

Two cups milk, $\frac{1}{2}$ cup sugar, 2 tablespoons butter, 1 teaspoon salt, 1 yeast cake in 2 tablespoons water, flour to make sponge. Let rise three-quarters of an hour. Then add 1 egg, 1 cup of chopped nuts and flour to knead well. When light, form into buns and when light again bake in a quick oven.—MRS. WM. MILLER.

BUNS.

Three pints yeast, $\frac{1}{2}$ teacup water, $\frac{1}{2}$ teacup sugar, $\frac{1}{2}$ teacup lard. Make up not quite as stiff as for bread. Let raise once, cut out with biscuit cutter, and raise until light. Bake in hot oven 12 or 15 minutes.—MRS. H. C. HOLDREN.

PANCAKES.

Two large cups flour, 1 large cup corn meal, 1 level teaspoon soda, 2 rounded teaspoons baking powder, salt, two times as much sour as sweet milk.—MRS. HARRY KAUFFMAN.

QUICK WAFFLES.

Two pints sweet milk, 1 teaspoon salt, 1 cup butter (melted), flour to make a soft batter. Add the well-beaten yolks of 6 eggs; then the beaten whites and lastly just before baking 4 teaspoons baking powder, beating very hard and fast for a few minutes. These are very good with 4 or 5 eggs, but much better with more.—MRS. DORA WATT.

SCOTCH HAGIS.

Two cups steel cut oatmeal, 1 cup fresh beef suet chopped fine, 1 onion chopped fine, salt and pepper. Mix all in dish and pour over it 2 cups boiling water. Cook in double boiler $2\frac{1}{2}$ hours. When cold, slice and brown in the oven.—MRS. J. S. WILSON.

SANDWICHES

* * * *

If butter is to be used in the sandwich, the bread can be cut much thinner if the butter is creamed and spread before the slice is cut from the loaf.

Sandwiches may be kept fresh if they are wrapped in a napkin wrung as dry as possible out of hot water, and then put in a cool place.

PEANUT BUTTER SANDWICHES.

Get salted peanuts and put them (leaving the hull on) through the food chopper. Thin to the desired spreading consistency with equal parts of salad dressing and cream. Spread on slices of bread which have been buttered.—MRS. GORDON L. ELLIOTT.

CELERY SANDWICH.

Chop one cup of blanched almonds and several stalks of celery together until quite fine, mix with mayonnaise dressing and spread between thin slices of buttered bread.—MRS. R. B. DENNIS.

TUTTI FRUTTI SANDWICH.

Whip the white of 1 egg until stiff; add 2 tablespoons of powdered sugar; flavor with 1 teaspoon lemon. Then stir in $\frac{1}{2}$ cup of chopped raisins and $\frac{1}{2}$ cup of nut meats. Spread between thin slices of bread.—MRS. R. B. DENNIS.

FAVORITE SANDWICH.

One cup of pork or veal cut fine, $\frac{1}{2}$ cup chopped nuts, 4 small pickles, $\frac{1}{2}$ cup chopped celery. Season well with salt and pepper. Mix with mayonnaise.—MISS MARIE DENNIS.

HAM AND NUT SANDWICHES.

One 10-cent can of minced ham, 1 pound English walnuts, ground or chopped fine, lump of butter size of a walnut, 2 or 3 pickles, juice of 1 lemon, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ teaspoon ground mustard, $\frac{1}{2}$ teaspoon each of sugar, salt and pepper. Mix well and spread on bread, which requires no butter.—MRS. J. A. BLANCHARD.

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HAM SANDWICHES.

One can of minced ham mixed with salad dressing until smooth enough to spread nicely between buttered slices of bread. A crisp lettuce leaf may be used in the sandwich.—MRS. J. A. BLANCHARD.

COMBINATION SANDWICH.

Two-thirds chicken, one-third ham and tongue. Chop fine and thin with salad dressing.—MRS. B. F. WILLIAMS.

FANCY SANDWICHES.

Rub to a smooth paste 1 tablespoon butter, 2 tablespoons grated cheese, 1 salt spoon salt, pepper, mustard, celery salt, 1 teaspoon vinegar. Add 1 cup pecan meats chopped fine. Spread on graham bread.—

Spread 4 thick slices of bread with cream cheese and salmon chopped fine, having cheese next to bread. Pile them up and place on unspread slice of bread on top. Press together firmly, slice down into dainty sandwiches, which look like layer cake. Chopped pimentos or olives may be used in place of the salmon.—MARY MAGEE.

FRUIT SANDWICHES.

Between thin slices of bread and butter, put a filling made by chopping very fine equal parts of steamed figs and nuts, moistening them with water and lemon juice to form a paste. Dates, prunes or raisins may be used in place of figs.—MRS. J. G. OLMSTED.

CHEESE SANDWICHES.

Put one-third cup pimentos and one cup cheese through the meat chopper. Thin with salad dressing. Spread between slices of buttered bread.—MRS. EARL YOUNG.

CELERY SANDWICHES.

Chop celery and olives or pickles; mix with salad dressing and spread.—MRS. F. E. CONRAD.

PIMENTO SANDWICHES.

A tasty and easily prepared filling for sandwiches is made by creaming together equal parts of pimentos and butter.—MRS. MARY P. PARSONS.

CELERY SANDWICHES.

One-third cup chopped olives, two-thirds cup chopped celery. Spread between slices of buttered bread.—MRS. C. E. LYNDE.

COTTAGE CHEESE SANDWICHES.

One cup cheese, two pimentos, 2 slices Spanish onion. Chop fine and thin with salad dressing.—MRS. E. C. BUDLONG.

SALAD FOR SANDWICH.

Put in double boiler $\frac{1}{2}$ cup of vinegar, 2 tablespoons of water, 1 of sugar, one-third teaspoon of mustard, $\frac{1}{2}$ teaspoon salt, 1 teaspoon of corn starch, the yolks of 2 eggs. Sprinkle with Cayenne pepper. Let come to boil. Thin with cream. Chop fine one cup of celery, 1 cup of sweet cucumber pickles and 2 hard-boiled eggs, and stir together.—MRS. A. ERICKSON.

WATER-CRESS SANDWICH.

Any soft cream cheese worked to a paste, with a little cream. Then add a dash of finely minced water-cress.—MRS. B. F. WILLIAMS.

HAM SANDWICHES.

One cup ham, 1 or more pimentos. Chop fine and thin with salad dressing. Chopped olives may be added if desired.—MRS. GORDON L. ELLIOTT.

VEAL SANDWICHES.

Take veal that has been thoroughly cooked. Grind fine, and thin as desired with one-third salad dressing and two-thirds liquor the veal was cooked in. Chicken sandwiches may be made by using chicken instead of veal in the above recipe.—MRS. GORDON L. ELLIOTT.

COTTAGE CHEESE AND NUT SANDWICHES.

One pint of cottage cheese. Salt and pepper to taste. Moisten with a little sweet cream if cheese is dry. Half cup of ground nuts (English walnuts preferred). Put on crisp lettuce leaves between thin slices of buttered bread.—MRS. J. S. WILSON.

CREAM EGG SANDWICH.

Make cream sauce of 1 pint of milk, 2 tablespoons flour (rounding), and 1 tablespoon butter. Level teaspoon salt, dash of white pepper. Hard boil 3 eggs, grate $\frac{1}{2}$ cup of cheese or 1 cup minced ham. Stir in the cream sauce, and when cool spread between thin slices of white bread.—MRS. R. B. DENNIS.

WALDORF SANDWICHES.

Cut white bread into thin slices; spread with butter; add the following mixture: Apples chopped fine, equal quantities of celery chopped fine, and nuts chopped fine. Mix with sandwich mayonnaise and spread.—MRS. H. E. M'BRIDE.

CAKES

* * * *

ORANGE CAKE.

Two cups sugar, 2 cups flour, $\frac{1}{2}$ cup water, yolks of 4 eggs, whites of 3 eggs, 2 teaspoons of baking powder, juice and grated rind of 1 orange. Filling: White of 1 egg beaten stiff, juice and grated rind of $\frac{1}{2}$ orange, sugar to make thick enough to spread between layers and on top.—MRS. GEO. M. NORRIS.

WHITE CAKE.

Put into a mixing bowl 1 cup of sugar and $1\frac{1}{2}$ cups sifted flour, into which has been sifted 1 rounding teaspoon baking powder. Sift all these two or three times. Then into a cup put the whites of 2 eggs and fill the cup half full of warmed butter. Then fill it full of sweet milk, the three ingredients filling the cup full. Add a little flavoring. Put all into the bowl and beat thoroughly. Bake in two layers and use any preferred icing.—MRS. J. A. BLANCHARD.

MOCK ANGEL FOOD.

Sift five times a cup of flour, a cup of sugar, 3 teaspoons of baking powder and a pinch of salt. Into this pour a cup of boiling hot milk and stir smooth. Fold in carefully, the stiffly beaten whites of 2 eggs. Do not beat the whites in or the cake will be spoiled. Use a new ungreased pan if possible. Bake in a moderate oven. Use any preferred icing.—MRS. EARL YOUNG.

ANGEL FOOD CAKE.

Whites of 11 eggs, $1\frac{1}{2}$ cups sugar, 1 cup flour, 1 teaspoon cream of tartar, pinch of salt. Beat eggs very stiff; sift sugar, flour, cream of tartar, and salt together three times; then add to beaten whites, stirring constantly.—HANNAH ANDERSON.

MARSHMALLOW CAKE.

Three-fourths cup butter, 2 cups sugar, $\frac{3}{4}$ cup white of eggs, $3\frac{1}{4}$ cups flour, 1 cup cold water, 2 teaspoons baking powder, 1 teaspoon lemon extract, 10 drops pineapple. Cream butter and sugar till very soft; add water and flour a little at a time till

about three-fourths of flour is used; then gently fold in the rest of the flour with the stiffly beaten white of eggs. Sift flour and baking powder together. Bake in a loaf, very slowly at first, till it is thoroughly risen, then increase heat till done.—MRS. GORDON L. ELLIOTT.

SMALL LAYER CAKE.

One cup granulated sugar, $\frac{1}{2}$ cup butter creamed with sugar, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups pastry flour, 2 teaspoons baking powder (very small), whites of 4 eggs beaten very stiff and added last. This makes two good layers.—MRS. M. J. HANNA.

MASHED POTATO CAKE.

One cup butter, 2 cups sugar, 2 cups chopped nuts, 4 eggs, 1 cup sweet milk, 1 cup fresh mashed potatoes, $2\frac{1}{2}$ cups flour, $\frac{3}{4}$ cup chocolate dissolved in hot water, 2 teaspoons baking powder, 1 teaspoon each of cinnamon, cloves and allspice, $\frac{1}{4}$ teaspoon salt.—RUBY J. ECKERSON.

MAHOGANY CAKE.

One-half cup grated chocolate cooked in $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups sugar, 2 cups flour, 3 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk in which 1 level teaspoon soda has been dissolved. Stir in cooked chocolate last and bake in layers.—MRS. R. B. DENNIS.

CHOCOLATE CAKE.

One cup sour cream, 1 cup sugar, yolks of 2 eggs, scant 2 cups flour, scant 2 teaspoons soda dissolved in cream, 2 squares chocolate melted in $\frac{1}{2}$ cup warm water.—BEL ELLIS.

LITTLE GIRL'S CHOCOLATE CAKE.

One-fourth cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, 1 egg, 1 scant cup of flour, 2 teaspoons baking powder, 1 square chocolate, 1 teaspoon vanilla. Stir butter, sugar and egg to a cream, then add milk, flour and chocolate.—MRS. W. C. BARBER.

DEVIL'S FOOD.

Part 1: One cup grated chocolate, $\frac{1}{2}$ cup sweet milk, 1 cup brown sugar; stir well and set the dish which contains the mixture in a pan of hot water until it thickens. Part 2: One cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 eggs, 2 cups flour and 1 teaspoon soda. Cream the butter and sugar, add the milk and unbeaten eggs and before stirring add the flour through which the soda has been sifted and beat thoroughly from 3 to 5 minutes, then add Part 1. Mix together and bake in three layers. Put together with icing.—MRS. S. W. ALDRICH.

CHOCOLATE CAKE.

Cream 2 tablespoons of butter and add gradually $1\frac{1}{2}$ cups of granulated sugar, beating these together until well blended and light. Add the yolks of three eggs and beat thoroughly. Put $\frac{1}{4}$ lb. or 2 squares of Baker's unsweetened chocolate, 5 tablespoonsful of sugar and 2 of milk into small stew pan and cook until smooth. Combine this with the first mixture. Add $\frac{1}{2}$ cup of milk, a pinch of salt and 1 teaspoon of vanilla. Into $1\frac{3}{4}$ cups of pastry flour put 1 teaspoonful of soda and 2 teaspoonsful of cream of tartar. Sift three times and add to liquid. Lastly fold in the whites.—MRS. M. P. PARKER.

ECONOMICAL BLACK CHOCOLATE CAKE.

One cup sugar, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup sour milk, 1 scant teaspoon soda, 1 heaping cup flour, 1 scant teaspoon baking powder, $\frac{1}{2}$ cup grated chocolate dissolved in $\frac{1}{2}$ cup hot water, 1 egg.—MRS. MARY P. PARSONS.

BLACK CHOCOLATE CAKE.

One-fourth cake Baker's chocolate, 1 cup sugar, 1 cup milk, 1 tablespoon butter, 1 egg or yolks of 2, $1\frac{1}{4}$ cups flour, $\frac{1}{2}$ teaspoon vanilla, 1 teaspoon soda. Sift sugar and flour. Put chocolate, eggs, butter, and half of milk on stove and cook until it thickens, then add all the rest quickly and bake quickly.—MRS. GORDON L. ELLIOTT.

BROWNSTONE FRONT CAKE.

One-half cup of milk, $\frac{1}{2}$ cup shaved chocolate boiled together; $\frac{1}{2}$ teaspoon soda, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ teaspoon vanilla, 2 cups flour, 1 teaspoon baking powder. Bake slowly 45 minutes.—MRS. CLAUDE PORTER.

COCOA CAKE.

Sift together two or three times, 2 cups of flour, 3 rounding tablespoons of cocoa and 3 level teaspoons of baking powder, $1\frac{1}{4}$ cups of sugar and 1-3 cup of butter. Warm half the sugar and cream with the butter; 2 whole eggs, whites and yolks beaten separately; beat the yolks and add the other half of the sugar and beat again, adding the creamed butter and sugar, $\frac{3}{4}$ cup of water, flour and water being added alternately. Beat well and then fold in beaten whites. Bake in two layers and put together with white frosting. Spices may be used instead of cocoa for a spice cake.—MRS. J. A. BLANCHARD.

APPLE SAUCE CAKE.

Cream together 1 cup sugar and $\frac{1}{2}$ cup shortening, add 1 salt spoon salt, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon lemon and 1 cup raisins. Dissolve 1 teaspoon soda in a bit of warm water and stir it into a cup of unsweetened apple sauce. Beat all thoroughly and add $1\frac{3}{4}$ cups bread flour. Bake in loaf tin 45 minutes.—JULIA E. THOMPSON.

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WHITE CAKE.

Two cups sugar, $\frac{1}{2}$ cup butter, 1 cup water, 3 cups pastry flour, 2 teaspoons baking powder, whites of 4 eggs. Cream butter and sugar, add water and all but $\frac{1}{2}$ cup of flour. Beat well, add rest of flour and baking powder and, last, whites of eggs.—MRS. HARRY KAUFFMAN.

ECONOMICAL CAKE.

Whites of 4 eggs, beaten very light, 1 cup of sugar, 1 cup butter, 3 cups of flour, 1 cup milk, $2\frac{1}{2}$ teaspoons baking powder, 1 teaspoon vanilla. Filling: Yolks of 3 eggs beaten very light, 1 cup powdered sugar, 1 teaspoon vanilla. Spread between layers when cold.—MRS. J. S. WILSON.

CINNAMON CAKE.

One egg, $1\frac{1}{4}$ cups sugar, 1 tablespoon butter, $1\frac{1}{2}$ cups sweet milk, 3 cups flour, 3 teaspoons baking powder. Bake in a sheet. Sprinkle sugar and cinnamon on top and lay on slices of apples.—MRS. A. B. SULLENS.

OLD COLONY SPICE CAKE.

One scant cup of butter, 1 cup of sour milk, $2\frac{1}{2}$ cups of brown sugar, 3 eggs, beaten separately, 3 cups flour, 1 teaspoon soda, spices to taste.—MRS. DAVID B. SPENCER, Willmar, Minn.

SPICE CAKE.

One-half cup butter, $1\frac{1}{2}$ cups sugar, two-thirds cup of molasses, 1 cup sour milk, 4 full cups of flour, yolks of 6 eggs or 3 whole ones, 1 teaspoon of soda, $\frac{1}{2}$ teaspoon each of all-spice, nutmeg and cloves, and $1\frac{1}{2}$ teaspoons of cinnamon. Put into cake mold and bake in slow oven one hour.—MRS. J. E. FULCHER.

SPICE CAKE.

One-half cup of butter, 1 cup of sugar, 2 eggs, well beaten, 1 cup of sour milk, 2 cups of flour, 1 teaspoon of baking powder, 1 level teaspoon of baking soda mixed with the sour milk, 1 teaspoon of mixed spices, 1 cup of chopped nuts, and 1 cup of raisins mixed with a little flour. Bake in gem pans or loaf eake; cover with white frosting.—MRS. A. A. SPRAGUE.

HUCKLEBERRY CAKE.

One-fourth cup butter, $\frac{1}{2}$ cup sugar, $1\frac{1}{4}$ cups flour, $\frac{1}{4}$ cup sour milk, $\frac{1}{4}$ teaspoon soda, 1 egg, 1 cup berries. Bake half hour.—MRS. A. B. SULLENS.

RIBBON CAKE.

One-half cup butter, 2 cups sugar, 4 eggs, 1 cup milk, 3 cups flour, 1 tablespoon baking powder, 1 teaspoon vanilla. To one-third of this mixture add 1 tablespoon cinnamon, 1 cup raisins finely cut. Put together with icing, dark layer between the two light ones.—BEL ELLIS.

BLACKBERRY JAM CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour cream (not too rich), 1 cup blackberry jam, 2 cups flour, 1 teaspoon nutmeg, 2 teaspoons cinnamon, 3 eggs, 1 teaspoon soda. Stir in yolks one at a time with sugar and butter. Stir in well beaten whites last.—MRS. W. C. BARBER.

CAKE WITHOUT EGGS.

One scant cup sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 2 teaspoons baking powder, 1 cup raisins, 1 cup English walnuts, cinnamon and nutmeg, $1\frac{1}{2}$ cups flour. Bake in moderate oven about three-quarters of an hour.—MRS. ALEXANDER DICK.

CHILDREN'S SPONGE CAKE.

One and a half cups of flour, 1 cup sugar, 2 teaspoons baking powder sifted together three times. Put in mixing bowl. Break 2 eggs into a cup and fill up with sweet milk or cream, beat hard for 5 minutes. Bake in quick oven.—MRS. S. W. ALDRICH.

WASHINGTON CAKE.

Three eggs beaten separately, 1 cup granulated sugar, $1\frac{1}{2}$ cups sifted flour, 2 tablespoons milk or water, 2 teaspoons baking powder. Bake in two tins in rather a quick oven. Spread cream part between and on top of cake if you wish. Cream part: One pint of sweet milk to boil, 2 eggs, 1 cup sugar and $\frac{1}{2}$ cup of flour. Mix, add eggs and beat well together and stir into hot milk. Then add 1 tablespoon butter and stir one way until it thickens. Flavor with vanilla or lemon.—MRS. J. G. OLMSTED.

DUMP CAKE.

One-third cup soft butter, 1 1-3 cups brown sugar, 2 eggs, $\frac{1}{2}$ cup sweet milk, 1 1-3 cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon each of cinnamon and nutmeg, $\frac{1}{2}$ lb. dates, stoned and cut fine. Put all ingredients into bowl and beat together 3 minutes. Bake in two layers and put together with boiled frosting.—GERTRUDE A. QUICK.

BURNT SUGAR CAKE.

One and one-fourth cups sugar, $1\frac{1}{4}$ cups water made into caramel. Cake: $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups flour, 1 cup water, 2 eggs, 1 teaspoon vanilla, 2 teaspoons baking powder, 3 teaspoons burnt sugar. Frosting: $1\frac{1}{4}$ cups sugar and $\frac{1}{4}$ cup water caramelized. Put $\frac{3}{4}$ cup water on the caramel and boil back into syrup, then proceed as in boiled frosting, using white of 1 egg.—MRS. GORDON L. ELLIOTT.

NUT CAKE.

Two scant cups of sugar, 1 cup of milk, 2-3 cup of butter, 4 eggs, 3 cups of flour, $1\frac{1}{2}$ teaspoons baking powder, 1 cup

of walnuts, chopped. Mix together and add the nuts and whites of eggs last.—MRS. M. J. HANNA.

WHIPPED CREAM CAKE.

One cup sugar and 2 tablespoons soft butter stirred together. Add yolks of 2 eggs well beaten, then add 4 tablespoons of milk, some flavoring, then the beaten whites of the eggs. Mix a teaspoonful of cream of tartar and $\frac{1}{2}$ teaspoon of soda in a cup of flour, sift twice into the cake batter and stir in lightly. Bake in a small dripping pan. When the cake is cool have ready a half-pint of sweet double cream and whip to stiff froth, also flavored. Spread it over cake while fresh.—MRS. ALBERTA MILLER.

PINEAPPLE CAKE.

Cream $1\frac{1}{2}$ cups sugar with $\frac{1}{2}$ cup butter, squeeze out juice of half a lemon. Put into a cup. Fill the cup with canned pineapple juice, beat stiff the whites of 5 eggs, add $2\frac{1}{2}$ cups of flour with 2 teaspoons of baking powder. Frosting: Boil 1 cup sugar in $\frac{1}{4}$ cup water until it hairs, beat up white of 1 egg, stir syrup into it, take 1 cup of pineapple chopped fine (juice squeezed out), and add few drops of lemon juice.—MRS. A. ERICKSON.

ROSE CAKE.

Sift together three times $2\frac{1}{2}$ cups flour and 3 level teaspoons baking powder. Cream together $\frac{1}{2}$ cup butter (warmed) and $1\frac{1}{2}$ cups granulated sugar, add pinch of salt to whites of 4 eggs and beat very stiff; $\frac{3}{4}$ teaspoon of rose extract, add the flour and 1 cup cold water alternately, take out 3 spoonfuls of batter to which add teaspoon of rose fruit coloring. Arrange red in the center and white around. Frosting: One-half cup boiling water, $1\frac{1}{2}$ cups granulated sugar, stir till dissolved; cook without stirring till syrup spins long thread, 2 eggs beaten dry. Beat syrup into egg and flavor with rose extract.—MRS. M. P. PARKER.

SPONGE CAKE.

Whites of 7 eggs, yolks of 5 eggs, 1 cup granulated sugar, scant cup of flour, $\frac{1}{4}$ teaspoon cream of tartar, 1 teaspoon orange extract. Sift flour and sugar 5 times. Beat yolks till thick and set aside. Add a pinch of salt and cream of tartar to the whites and beat till very stiff, add sugar and beat thoroughly (do most of beating then), then add flavor and beaten yolks. Beat lightly and stir the flour in carefully. Bake in a tube pan 40 or 50 minutes in a moderate oven. Put cover on top of pan for 15 minutes.—MARY MAGEE.

WHITE FRUIT CAKE.

One cup butter, 2 cups sugar, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, 1 lb. raisins, 1 lb. figs, 1 lb. dates, 1 lb. almonds, $\frac{1}{4}$ lb. citron, whites of 7 eggs, 2 teaspoons baking powder. Cut fruit fine, dredge with flour. Beat the whites of the eggs to a

foam and add them last. Mix cake thoroughly and bake very slowly about 1 to 1½ hours.—AMELIA HARTMAN PICKETT, Cateress.

FRUIT CAKE.

One lb. each of raisins, figs, currants and almonds, ¼ lb. orange and lemon peel, 1 piece citron, ½ lb. candied cherries. Coarsely chop figs, peel and citron, roll fruit in flour and have ready. Mix 1 cup flour with 2 cups brown sugar until like thick cream, add yolks and whites of 6 eggs beaten separately, 1½ cups cane molasses, 1 cup milk or cold coffee, juice and rind of 2 large lemons, 2 teaspoons each of allspice, cloves and cinnamon, 4 heaping cups of flour mixed with 2 teaspoons baking powder. Add fruit and mix thoroughly. Line deep pan with buttered paper, fill half full of mixture and bake three hours in moderate oven.—MRS. GORDON L. ELLIOTT.

LIGHT FRUIT CAKE.

One-half cup butter, 1 cup sugar, ½ cup milk, 4 egg whites, 2 cups flour, 2 teaspoons baking powder, ½ cup raisins, stoned and chopped fine, 2 ounces citron, cut fine; 1-3 cup walnuts, cut in pieces; ½ teaspoon vanilla. Cream the butter, add gradually the sugar and vanilla. Flour the raisins, citron and nuts and add. Beat the egg whites stiff and add. Sift the flour and baking powder together thoroughly and add to the mixture alternately with the milk. Bake in a moderate oven 45 minutes.—MRS. COE A. PERDUE.

GINGER BREAD.

One cup of molasses, ½ cup sugar, 2-3 cup of melted butter, 2½ cups of flour, 1½ level teaspoons soda dissolved in very little hot water. 1 cup sour milk, 2 eggs, spices of all kinds.—MRS. J. A. BLANCHARD.

GINGER BREAD.

Three fourths cup butter (or part lard), 1 cup brown sugar. 1 tablespoon ginger, 1 tablespoon cinnamon, 3 eggs, 3 cups flour, 1 cup New Orleans molasses, 1 level tablespoon soda dissolved in molasses, 1 cup boiling water, added last.—MRS. W. A. MAGEE.

SIMPLE WHITE FROSTING.

One and one-half cups XXXX sugar, ½ teaspoon of almond extract, enough milk, cream or boiling water to make paste thick enough to spread.—MRS. J. A. BLANCHARD.

BOILED ICING.

One cup granulated sugar, 5 tablespoons milk. Boil together four minutes. Cool and stir until thick enough.—MRS. G. M. NORRIS.

CHOCOLATE FROSTING (UNCOOKED).

One heaping cup powdered sugar, 2 level tablespoons butter, creamed together. Over 4 heaping tablespoons grated chocolate pour 2 tablespoons boiling water or coffee and vanilla. Add this to the butter and sugar and beat up until thick and creamy. Have it moist enough so that when spread on cake it will glaze.—MRS. I. K. WILSON, Inglewood, Calif.

SMALL CAKES and COOKIES

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DOUGHNUTS.

One cup sugar, 2 teaspoons butter, 1 cup milk, 2 eggs, a little grated nutmeg, 3 teaspoons baking powder, 3 pints flour.—AMELIA HARTMAN PICKETT, Cateress.

MOTHER'S DOUGHNUTS.

Two cups sugar, $1\frac{1}{2}$ cups of sour milk, $\frac{1}{4}$ cup of shortening, 3 eggs, 1 teaspoon soda, a little salt. Mix soft and flavor to taste.—MRS. J. T. LONG, Seattle, Wash.

DOUGHNUTS.

Two eggs, 1 large cup sugar mixed; 1 tablespoon softened butter, $\frac{1}{2}$ nutmeg, $\frac{1}{2}$ teaspoon salt, 1 cup sour milk and 2 cups of flour into which the spices, salt and 1 teaspoon of soda and 2 large teaspoons of baking powder have been sifted. Beat thoroughly and add enough flour to handle easily. The doughnuts should be turned frequently while frying.—MRS. S. W. ALDRICH.

OATMEAL COOKIES.

One cup C sugar, $\frac{1}{2}$ cup butter and lard mixed, 2 eggs well beaten, $\frac{3}{4}$ teaspoon soda dissolved in 3 tablespoons of water, $1\frac{1}{2}$ cups oatmeal, $1\frac{1}{2}$ cups flour, 1 teaspoon cinnamon, 1 cup chopped raisins. Put oatmeal through food chopper. Drop batter from spoon into dripping pan in quantity enough to make size of cookie desired. Wet spoon in cold water and smooth batter down in pan.—MRS. H. C. HOLDREN.

OATMEAL COOKIES.

One cup sugar, 2 cups graham or whole wheat flour, 2-3 cups oatmeal, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ teaspoon soda, 1 teaspoon salt (scant), 1 teaspoon vanilla, $\frac{1}{2}$ cup boiling water. Mix sugar, flour, oatmeal and salt. Add butter, softened. Mix thoroughly. Dissolve soda in the boiling water, add vanilla and combine with first mixture. Roll thin and bake carefully.—MRS. F. I. GARDINER.

OATMEAL COOKIES.

One-half cup of lard and butter each, 1 cup brown sugar, 2

eggs, 7 tablespoons sour cream, 1 teaspoon of soda, 1 teaspoon of cinnamon, $\frac{1}{4}$ teaspoon of nutmeg, 2 cups flour, salt to taste, 1 cup of raisins, $\frac{3}{4}$ cup nut meats, 1 cup of oatmeal.
VERA BREWER.

OATMEAL COOKIES.

One cup white sugar, 1 small cup butter (can use half lard), $\frac{1}{2}$ cup sour milk, 2 cups oatmeal, 2 cups flour, 1 teaspoon each of soda and vanilla makes a stiff batter. Roll thin, cut in small cookies, place spoon of date mixture between two of these, pinch edges together and bake as other cookies. Date filling: One lb. dates seeded and cut, $\frac{3}{4}$ cup sugar, 1 cup water. Cook till thick. Can add juice of one lemon if wished.—MRS. A. L. HAAS.

ALMOND COOKIES.

Beat 2 eggs lightly. Gradually beat them into 1 cup of granulated sugar; 2 ounces of chocolate melted over hot water, 1 cup bleached almonds which have been chopped fine, 1 teaspoon vanilla extract. Sift together three times 1 cup flour, $\frac{1}{2}$ teaspoon salt, 1 level teaspoon baking powder, 1 teaspoon of cinnamon. Stir into first mixture, drop by teaspoonfuls onto buttered pans. Bake in moderate oven. This makes three dozen cakes.—MRS. O. F. BREWER.

BROWN SUGAR COOKIES.

Three cups brown sugar, 1 cup butter, 1 cup cold water, 2 level teaspoons soda, 2 teaspoons vanilla, flour enough to roll quite thin.—MRS. R. B. DENNIS.

COLUMBIAN COOKIES.

Two cups C sugar, 1 cup shortening, 1 egg, 1 teaspoon vanilla, 1 teaspoon soda, 1 cup sour or buttermilk. Mix with flour for soft dough. Do not roll thin. Cut in big cookies and put raisins in center of each.—MRS. A. L. HAAS.

CHOCOLATE DROP COOKIES.

One cup light brown sugar, $\frac{1}{2}$ cup butter, melted; $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 1 egg, 2 squares Baker's chocolate, melted; 1 cup walnut meats, 1 small teaspoon vanilla. Drop on buttered pans by teaspoon and bake slowly. Can use either white or chocolate icing to make them still more delicious.—MRS. A. L. HAAS.

LEMON COOKIES.

Four cups of flour or enough to make a stiff dough, 1 teacup of butter, 2 cups of sugar, the juice of 1 lemon and the grated peel from the outside, 3 eggs, whipped very light. Beat very thoroughly each ingredient, adding after all is in $\frac{1}{2}$ teaspoon of soda dissolved in 1 tablespoon of milk. Roll out as any cookies and bake a light brown. Use no other wetting.—MRS. J. S. WILSON.

SUGAR COOKIES.

Two large cups sugar, 1 cup butter creamed together; 2

tablespoons of sour cream or milk, 1 nutmeg, 1 teaspoon vanilla, 1 teaspoon soda and 2 eggs. Sift soda and nutmeg with $1\frac{1}{2}$ cups flour, add to mixture and beat thoroughly, then add sufficient flour to make dough stiff enough to handle easily.—MRS. S. W. ALDRICH.

FRUIT COOKIES.

Three eggs, 1 cup butter, $1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup English walnuts, 1 teaspoon cinnamon, 1 teaspoon soda, flour to roll.—MRS. ALEXANDER DICK.

FRUIT COOKIES.

One cup of butter or mixed butter and Snowdrift, $1\frac{1}{2}$ cups granulated sugar, 1-3 cup (three good tablespoons) of cold water in which one level teaspoon of soda is dissolved, 3 eggs, 2 level teaspoons baking powder, 1 teaspoon of cinnamon, 1 scant teaspoon cloves, 1 cup of dates and nuts, not chopped but cut rather fine. Flour enough to roll.—MRS. M. P. PARKER.

FRUIT COOKIES.

One and one-half cups sugar, 1 cup butter, $1\frac{1}{2}$ cups raisins, 1 cup currants, $2\frac{1}{2}$ cups flour, 1 teaspoon soda in $\frac{1}{2}$ cup hot water, 1 teaspoon cinnamon, 1 cup walnut meats, 3 well beaten eggs, 1 pinch salt. Drop in greased tins 1 teaspoon at a time. If batter runs add more flour.—MRS. O. F. BREWER.

COOKIES.

Two full cups of sugar, 1 cup of butter or good shortening, 1 cup sour milk, 1 teaspoon soda, flour to mix soft, a little each of vanilla and lemon, 1 cup of nuts and figs or fruit and spices are fine. Can be rolled or put in tins with spoon.—MRS. J. T. LONG, Seattle, Wash.

GOOD COOKIES.

Two cups sugar, 1 cup butter, $\frac{1}{2}$ cup lard, 1 cup sour cream, 1 teaspoon soda, 1 teaspoon salt; flavor to taste. Beat butter and lard to a cream. Stir in two well-beaten eggs and sugar, then the cream in which the soda has been dissolved. Mix soft, roll thin. Sift sugar over top and gently roll it in.—IDA CLINE.

COOKIES.

Four eggs, 2 cups sugar, 1 cup butter, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, flour to roll.—MRS. M. P. PARKER.

COOKIES.

One and one-half cups sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup milk, 2 eggs, 1 heaping teaspoon baking powder, flour to mix soft, flavor to suit.—MRS. J. A. BLANCHARD.

GINGER CREAMS.

One cup sugar, 1 cup butter or shortening, 1 cup molasses,

$\frac{1}{2}$ cup sour or butter milk, 2 eggs (save the white of one for frosting), 1 tablespoon ginger. Dissolve 2 teaspoons soda in 2 tablespoons vinegar and put in last. Mix with flour for soft dough. Makes a soft nice cookie. Bake and ice with white boiled or uncooked icing.—MRS. A. L. HAAS.

GINGER COOKIES.

Two eggs, 1 heaping cup dark brown sugar, 1 cup New Orleans molasses, 1 heaping cup melted lard, 1 cup sour milk, 2 teaspoons soda dissolved in boiling water, 1 teaspoon of cinnamon, 1 teaspoon ginger, 2 teaspoons salt. Mix spice with flour. Make dough as soft as can be handled. Better if mixed over night.—MRS. W. F. FARB.

CORNUCOPIAS.

Three eggs well beaten together with 1 cup of sugar, 2 tablespoons of water, 1 cup of flour sifted together with a teaspoon of baking powder and a pinch of salt. Place a spoonful of the batter on a tin and when baked roll into the shape of a cornucopia and fill with whipped cream.—HANNAH ANDERSON.

GINGER DROP CAKES.

One-half cup sugar, 1 cup molasses, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups flour, small teaspoon each of cinnamon, ginger and cloves, 2 level teaspoons soda in cup of boiling water. Add 2 well beaten eggs the last thing before baking.—MRS. J. P. HUNNEL, Seattle, Wash.

DELICIOUS CREAM CAKES.

One cup sugar, 1 cup sour cream, 1 egg, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon soda dissolved in a very little hot water, $1\frac{1}{2}$ cups flour, flavor to taste. Bake in gem pans. To vary them add a little ground cloves and cinnamon to part of batter.—MRS. J. A. BLANCHARD.

DROP CAKES.

Two cups brown sugar, 1 cup butter, 3 eggs, 1 cup raisins (chopped or whole), $3\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon of soda dissolved in $\frac{1}{2}$ cup of sweet milk, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of nutmeg, 1 pound of English walnuts.—MRS. J. E. FULCHER.

SOUR CREAM CAKES.

Break 1 egg in cup and fill with sour cream, add $\frac{1}{2}$ teaspoon soda, 1 cup sugar, $1\frac{1}{2}$ cup flour, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice and cloves, 1 teaspoon vanilla, $\frac{3}{4}$ cup nut meats or raisins. Bake in small cakes.—BEL ELLIS.

SPICE DROP CAKES WITH RAISINS.

One egg, 1 cup thick sour cream, 1 cup sugar, 1 level teaspoon soda, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg and cloves, 1 cup raisins chopped fine, 2 cups flour. Bake in small tins.—MRS. A. ERICKSON.

PASTRY

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PIE CRUST.

To every cup of flour use 6 level tablespoons of butter or lard, and 3 tablespoons of ice water. Have materials as cold as possible. Cut the butter into the flour until the pieces are about as large as beans, then roll them into flakes. Add the ice water and handle as little as possible, rolling with the pin until smooth enough to use. Will make a light, flaky crust.—MRS. J. A. BLANCHARD.

MINCE MEAT WITHOUT MEAT.

Three large lemons, 1 lb. raisins, 12 (or more) tart apples, 1 lb. currants, $\frac{1}{2}$ lb. suet, 2 lbs. sugar, 1 oz. citron, 1 oz. orange peel, 1 oz. lemon peel, $\frac{1}{2}$ oz. nutmeg. Grate rind of lemons, squeeze cut juice, chop apples and suet fine, mix everything thoroughly. Put in jars with air tight covers and in two weeks it is ready for use. Requires no cooking.—MRS. D. R. MILLER, Everett, Wash.

MINCE MEAT.

Three quarts of beef, 5 quarts of apples, 1 pint of suet, all chopped fine; 2 quarts of raisins, 2 quarts of currants, 1 quart of syrup from sweet pickles or 1 quart of boiled sweet cider, 1 quart of molasses, $2\frac{1}{2}$ quarts of sugar, 1 scant quart of vinegar, 3 tablespoons of cinnamon, 1 teaspoon of cloves, 1 nutmeg. Mix well.—MRS. S. W. ALDRICH.

MINCE MEAT.

Four lbs. of beef after cooking, 8 lbs. of tart apples, 2 lbs. of currants, 2 lbs. of raisins, 1 lb. of citron, sugar to sweeten. Chop meat and apples, add part of liquor in which meat was cooked. Add sugar, fruit juices, glass of currant or plum jelly, a little ground cloves, cinnamon and nutmeg. Cook all thoroughly and seal in fruit jars and keep in cool place and use as wanted.—MRS. J. A. BLANCHARD.

PUMPKIN PIE.

One pint pumpkin, strained; 1 pint milk, 1 pint sugar, 2 eggs, 1 teaspoon salt, 1 teaspoon each of cinnamon, ginger and allspice.—MRS. HARRY KAUFFMAN.

NEW ENGLAND PUMPKIN PIE.

One quart of pumpkin which has been cooked until very thick; 3 parts milk, 4 eggs, 3 cups sugar, 1 scant teaspoon of ginger and 4 teaspoons of cinnamon.—MRS. S. W. ALDRICH.

CURRENT OR CHERRY PIE.

One cup of ripe currants or cherries, 1 cup of sugar, 1 level tablespoon of flour, 2 eggs.. Bake with one crust.—MRS. J. M. VERSTEEG.

NUT PIE—WITHOUT CRUST.

One cup powdered sugar, 1 large cup of walnuts, 1 large cup of dates sliced, 2 eggs, 2 tablespoons flour, 1 teaspoon of baking powder. Mix flour, baking powder, dates and nuts. Beat eggs separately and add to sugar, yolks first and then whites. Add flour, baking powder, nuts and dates. Bake in pie tin in slow oven half an hour. Serve with whipped cream. Bake the day before using.—MRS. J. P. HUNNEL, Seattle, Wash.

PINEAPPLE PIE.

Use any good lemon pie recipe, substituting for the lemon 1 small can of grated pineapple, juice drained and measured with the water. Make meringue of whites and brown on top of filling.—MRS. WM. MILLER.

CREAM PIE.

Bake the crust on bottom of inverted pan. For the filling take $\frac{1}{2}$ cup of sugar, yolks of 2 eggs, 2 teaspoons of corn starch. Mix sugar and corn starch with a little milk and beat in egg yolks. Put a little over a pint of milk in double cooker and when scalded stir the above into it and cook. Flavor with lemon and pour into the pie shell. When cool, use beaten egg whites with 2 tablespoons of sugar for meringue for top of pie.—MRS. J. A. BLANCHARD.

VANILLA CREAM PIE.

Four tablespoons of flour, 8 tablespoons sugar, 4 eggs (save whites of two for frosting for tops), a pinch of salt and a little butter. Let 1 quart of milk come to a boil, then add other ingredients well blended. Flavor with vanilla. Bake crusts separately and pour in filling when cool. This makes two pies.—MRS. H. C. HOLDREN.

MOTHER'S LEMON PIE.

Juice and grated rind of one lemon, 1 cup of water, 1 tablespoon of corn starch, 1 cup sugar, 1 egg, butter size of small egg. Mix corn starch in $\frac{1}{4}$ cup of cold water, stir into cup of water, when boiling pour on it sugar and butter, stir until it again boils, remove from fire and when cool add the beaten yolks of egg and lemon. Again place over the fire and stir until it boils and thickens. Bake with under crust. When

crust is brown, before removing spread on top the beaten whites stiffened with sugar. Bake until brown.—MRS. H. E. M'BRIDE.

LEMON PIE.

Juice of 1 lemon, grated rind of 1-3 lemon, $\frac{3}{4}$ cup of sugar, butter size of an egg, $3\frac{1}{2}$ level tablespoons of flour mixed with the sugar. Break into double cooker yolks of 2 eggs, add lemon juice and beat well, add sugar and flour mixed, and then add 1 cup of boiling water and butter and cook a few minutes. Pour into baked shell, beat the whites of the 2 eggs, add 3 teaspoons of sugar, spread over pie and brown.—MRS. GEO. M. NORRIS.

PUDDINGS

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STEAMED BREAD PUDDING.

One pint of bread crumbs, 1 cup molasses, 1 cup hot milk and melted in it 1 tablespoon butter; pour over bread crumbs; 1 cup raisins, 1-3 cup English walnuts, 1 egg, $1\frac{1}{4}$ cups flour, 1 teaspoon soda dissolved in warm water and put in molasses. Spice to taste. Steam two hours. Sauce for same: One small cup light brown sugar, 1 tablespoon butter, 1 egg, all beaten together; vanilla and nutmeg. Just before sending to table add 2 tablespoons boiling water. Let come to boil only—MRS. I. K. WILSON, Inglewood, Calif.

STEAM PUDDING.

Cream 1 tablespoon butter, scant half cup sugar, 1 egg, scant cup of flour, scant teaspoon baking powder, enough milk to make a batter. Grease cups and put in fruit. Then pour batter over top of fruit. Steam half an hour. Use fresh fruit or any kind of canned fruit.—FREDA BREWER.

SUET PUDDING.

One cup of sugar, 1 cup suet chopped fine, 1 cup sour milk, 1 teaspoon soda, 1 egg, 2 cups flour, 1 level teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 cup raisins, chopped. Steam $2\frac{1}{2}$ hours. To be eaten hot, with sauce. Sauce: Beat the whites of 2 eggs until dry, add $\frac{3}{4}$ to a cup of sugar and continue beating. Add the beaten yolks. Just before serving add 1 tablespoon melted butter and flavor if desired.—MRS. J. G. OLMSTED.

PLUM PUDDING AND SAUCE.

One cup chopped suet, 1 cup sweet milk, 1 cup molasses, 1 cup raisins, 1 cup currants, $\frac{1}{2}$ cup each candied citron and lemon, 3 cups flour, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon salt. Dissolve soda in hot molasses. Remember the salt. Stir all together, put in cans, steam 2 hours. Sauce: Two cups boiling water, 1 cup sugar, 1 heaping tablespoon butter, 2 tablespoons vinegar, boil and thicken with corn starch, add 1 teaspoon vanilla and a pinch of salt.—IDA CLINE.

BIRD'S NEST PUDDING.

One and a half cups of flour, 2 eggs, well beaten, $\frac{1}{2}$ cup of milk, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup sugar, 1 heaping teaspoon baking powder. Put canned peaches in pudding pan and pour above batter into it and bake half an hour. Serve with cream or pudding sauce.—MRS. J. A. BLANCHARD.

GRAPE TAPIOCA.

To a quart of Concord grape juice add $1\frac{1}{2}$ cups of sugar, and 1 cup washed Minute Tapioca. Cook together in double boiler for half an hour. When partly cool add the stiffly beaten whites of 2 eggs. Bake in buttered pudding dish in quick oven for 15 minutes. Serve when cold in glasses with a tablespoon of sweetened grape juice.—MRS. J. S. WILSON.

MAPLE BAVARIAN CREAM.

One cup maple syrup, $\frac{1}{4}$ package gelatine, 1 cup broken walnut meats, $1\frac{1}{2}$ cups heavy cream, 3 egg yolks, $\frac{1}{4}$ cup cold water. Boil syrup and pour slowly on beaten egg whites. Beat thoroughly and cook over hot water until thick. Add gelatine, which has been dissolved in the cold water. Add nut meats. Set on ice till it begins to harden; then fold in the whipped cream, and set away to harden.—MRS. GORDON L. ELLIOTT.

PINEAPPLE DAINTY.

To one quart of cream (whipped), add 1 dozen stale macaroons rolled fine, $\frac{1}{8}$ pound pecan meats, chopped fine, and a few candied cherries cut in small pieces. Serve on slices of canned pineapple or angel food cake.—MARY MAGEE.

STRAWBERRY RELISH.

One quart of strawberries, 1 pineapple, cut in dice. Chill and serve with whipped cream and powdered sugar.—MRS. M. J. HANNA.

PINEAPPLE FRUIT DESSERT.

One pint whipped cream measured after whipping, $\frac{1}{2}$ to 1 cup of sugar, according to sweetness of pineapple, 1 coffee cup grated pineapple, 1 small bottle cherries, 1 cup of almonds, blanched and halved, $\frac{1}{4}$ box gelatine, boiled until dissolved in cup of water, 1 teaspoon of vanilla. Beat lightly together; add beaten whites of 2 eggs. Let get very cold. Serve with whipped cream and cherries on top.—MRS. M. J. HANNA.

RUSSIAN CREAM.

Dissolve 1 envelope plain Minute gelatine in a little hot water. Make a custard of 1 pint of milk, $\frac{1}{2}$ cup sugar, the yolks of 2 eggs. Add dissolved gelatine and remove from the fire. Stir in the well beaten whites of the 2 eggs and flavor as desired. Pour into mold and serve with whipped cream.—MRS. MARY PAINE PARSONS.

RICE PUDDING.

One-half cup of rice, 1½ pints milk; cook till soft; 1 cup of sugar. Take off the stove and add ½ box Cox gelatine dissolved in water; let cool. Just before ready to serve, whip in 1½ pints whipped cream. Will make enough for twelve people, served in sherbet glasses.—MRS. F. S. M'CORD.

LEMON JELLO WITH PEACHES.

One package of lemon Jello, juice of 1 lemon, 2 tablespoons of sugar, 1 pint of boiling water. Mix water, sugar and lemon juice together. When nearly cool, add sliced canned peaches. Serve with whipped cream.—MRS. ANDREW THOMPSON.

COCOANUT CUP CUSTARD.

Beat 4 eggs without separating with a ½ cup of sugar. Add gradually 1½ pints of milk and ½ pint shredded cocoanut. Mix and add a teaspoonful of vanilla. Pour into custard cups; stand them in a pan of boiling water and bake in a moderate oven until the custard is "set" in the middle (about 20 minutes). Serve cold.—MRS. J. S. WILSON.

CHERRY PUDDING.

One cup sugar, 1 cup sweet milk, 2 tablespoons butter, 2 teaspoons baking powder, flour to make very stiff batter. Pour into large pudding pan and cover with following: One and a half cups cherries, 1 cup of sugar, 2 cups boiling water, small piece of butter. Pour into the pan and bake about ¾ hour. Sauce: Two tablespoons butter, 2 tablespoons flour, 1 cup brown sugar, 1 cup cherry juice, ½ cup boiling water. Cook all together, and serve with pudding.—MRS. D. R. MILLER, Everett, Wash.

CHERRY PUDDING.

Drain the liquor from a quart of canned cherries. Roll the cherries in 1½ cups of flour. Mix together ½ cup of butter, 1 cup of sugar, ½ cup of milk, and ½ cup of flour sifted with 1 teaspoon of baking powder. Add the cherries and beaten whites of 4 eggs; turn into buttered cups and steam for ½ hour. Sauce: Juice from cherries thickened with tablespoon of flour and 1 of sugar and boiled together 10 minutes.—MRS. A. B. SULLENS.

"CRUMBLE KUECHEN."

Beat the yolks of 3 eggs and ½ a cup of sugar until light, and then add the whites, beaten stiff; 3 tablespoons of bread crumbs, ½ teaspoon baking powder, ¼ pound of dates and ¼ pound of English walnuts chopped fine. Mix and bake 20 or 30 minutes in a moderate oven. When cold, break in pieces and pour over whipped cream.—MRS. WM. MILLER.

DATE PUDDING.

Cream 2 tablespoons of butter with ½ cup sugar. Add 2

well-beaten eggs, $\frac{3}{4}$ cup of milk and 2 cups flour, with which has been sifted 2 good teaspoons baking powder and a pinch of salt. When rather stiff, add 1 cup of chopped dates. Bake half an hour in a quick oven. Serve with any good sauce, or sweet cream.—MRS. J. S. WILSON.

CHOCOLATE PUDDING.

Two eggs, $\frac{3}{4}$ cup granulated sugar, 1 cup sweet milk, 2 teaspoons melted butter, 2 squares bitter chocolate, 3 teaspoons baking powder, 2 cups flour. Sift flour and baking powder. Melt in pan together the chocolate and butter. Cream sugar and eggs thoroughly. Add milk, flour and baking powder, and last, the melted chocolate and butter. Steam $1\frac{1}{2}$ hours and serve with cold sauce, flavored with vanilla.—MRS. J. G. OLMSTED.

CHOCOLATE PUDDING.

One pint milk, 1 cup sugar, $\frac{1}{2}$ cake Baker's chocolate, 1 large tablespoon corn starch, 1 cup whipped cream, 1 teaspoon vanilla. To mix: Put the milk, sugar and chocolate on in a double boiler to boil; then add the corn starch, which has been dissolved in cold milk. When thick, let cool and add the whipped cream.—AMELIA HARTMAN PICKETT, Cateress.

CHOCOLATE CREAM.

Boil 1 pint milk with rounding tablespoon gelatine. To this add yolks of 3 eggs beaten with 1 cup of sugar and 3 teaspoons grated chocolate. Cook till it thickens a little. Flavor with vanilla and add whites of 3 eggs, beaten stiff. Serve with cream.—MRS. TERESE T. BURLING.

STRAWBERRY SHORTCAKE.

One tablespoon butter, 2 tablespoons sugar, 1 egg, 1 cup milk, 2 cups flour, 3 teaspoons baking powder. Sauce: One-half cup butter and 1 cup sugar creamed, to which add whites of 2 eggs beaten stiff and $\frac{1}{2}$ pint of berries mashed.—MRS. TERESE T. BURLING.

APPLE PUDDING.

Two cups of stale bread crumbs, $\frac{1}{4}$ cup butter, 1 quart sliced apples, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon grated nutmeg. Melt butter and add to 1 cup of the crumbs. Put the other cupful in the bottom of the pudding dish. Add the apples and sprinkle with the sugar, nutmeg and a little butter; then cover with the buttered crumbs. Bake until the apple is tender, covering the first half hour. Serve with cream or sauce.—MRS. COË A. PERDUE.

APPLE PUDDING.

One-half cup sugar, 1 rounding tablespoon butter, 1 egg, well beaten, $\frac{1}{2}$ cup milk, 1 heaping teaspoon baking powder, flour enough to make a stiff batter. Cook apples and put in bottom of pan; pour the batter on top and bake. Serve with cream or sauce.—MRS. H. C. HOLDREN.

APPLE PUDDING.

Peel and slice fine sour apples, with which fill a baking dish half full, sprinkling sugar and grated nutmeg over them. Add $1\frac{1}{2}$ cups of water and small lumps of butter. Make a batter of 1 cup of sour milk, 1 teaspoon soda, pinch of salt, $\frac{1}{2}$ cup raisins and currants, and flour enough to make stiff batter. Bake in moderate oven. Serve with cream and sugar.—MRS. A. B. SULLENS.

PRUNE SOUFFLE.

Stew 1 pound of prunes, sweeten to taste. When cold add the whites of 4 eggs beaten stiff; stir until light. Pour into a pan and bake 20 minutes. Serve very cold with whipped cream.—MRS. W. C. BARBER.

APPLE FLUFF.

Bake 6 sour apples; take the pulp and put it in a large dish with the white of 1 egg, 1 cup sugar; beat an hour with a fork. Take the yolk and a pint of milk; make a soft custard. When cold pour over the beaten apples and serve.—MRS. W. C. BARBER.

SNOW PUDDING.

One pint milk, 1 tablespoon corn starch, sugar and flavoring to taste. Cook corn starch in milk; beat whites of 2 eggs to a stiff froth; put into corn starch while hot; put all in a mold. Custard: One pint of milk, yolks of 2 eggs, 2 tablespoons sugar, flavoring; if not thick enough a little corn starch may be added.—MRS. A. B. SULLENS.

FRUIT PUDDING.

One cup of molasses, 1 cup sweet milk, $\frac{1}{2}$ cup of butter, melted, 3 cups of flour, 1 egg, 1 cup of raisins, 1 cup nuts, 1 teaspoon soda, salt, spices to taste. Steam two hours.—MRS. J. P. HUNNEL, Seattle, Wash.

BLACK PUDDING.

One cup New Orleans molasses, two-thirds cup hot water, $1\frac{3}{4}$ cups flour, 2 eggs, $\frac{1}{4}$ teaspoon cloves, cinnamon, allspice, salt, 1 teaspoon soda in the hot water and added last, 1 cup raisins. Steam two hours. Serve with any good sauce.—MRS. GORDON L. ELLIOTT.

CARAMEL PUDDING.

One cup light brown sugar, $\frac{1}{2}$ teaspoon soda. Brown in a sauce pan over a slow fire till a rich brown. Then pour over the burnt sugar 1 pint boiling milk. Stir till sugar is dissolved. Thicken with 2 dessertspoons of corn starch dissolved in milk. Add 1 cup nut meats and lump of butter the size of a walnut.—MRS. MARY P. PARSONS.

PUDDING SAUCE.

One cup sugar and butter the size of an egg, a pinch of salt, 1 tablespoon flour. Cream these thoroughly. Add a pint of boiling water and juice of $\frac{1}{2}$ lemon. A little nutmeg may be added if it is liked.—MRS. S. W. ALDRICH.

HARD SAUCE FOR PLUM PUDDING.

One cup powdered sugar, 2 tablespoons butter, 2 teaspoons milk, flavor with vanilla. Cream the butter and add the sugar gradually; then the other ingredients and beat until white and creamy.—ELLEN MARSHALL.

ICE CREAM and ICES

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ICE CREAM.

Two eggs, beat yolks and whites together; $1\frac{1}{2}$ cups sugar, scant $\frac{1}{2}$ cup flour, and 1 pint of milk. Cook and cool. Can be made the day before using. To this add 1 quart of thick cream and freeze. Any kind of fruit may be added if desired.

ICE CREAM.

One quart cream, 3 pints rich milk, 1 pint powdered sugar, 1 tablespoon unacidulated gelatine dissolved in milk, whites of 2 eggs beaten light, and 1 tablespoon vanilla.—MRS. S. W. ALDRICH.

STRAWBERRY ICE CREAM.

Take 2 quarts of cream, the yolks of 3 eggs, and $2\frac{1}{2}$ cups of sugar. Scald the cream, beat yolks, stir into cream and add the sugar. When cold put into freezer. When partly frozen, stir in $1\frac{1}{2}$ quarts mashed and strained strawberries. This recipe will serve 24 people.—MRS. A. ERICKSON.

LEMON ICE.

Juice of 2 lemons, juice of 1 orange, 2 cups sugar, 1 pint milk with cream, 1 quart water (scant measure). Stir well and freeze. This makes 3 large pints of ice. Canned pineapple or peaches are delicious, taking less water and less sugar.—MRS. H. E. M'BRIDE.

CRANBERRY ICE.

Cook 2 quarts of cranberries. Strain and add 3 cups of sugar, and cook a little until sugar is dissolved. When cool, add juice of 3 lemons, 1 pint of water and beaten whites of 3 eggs. Stir and freeze.—MRS. J. G. OLMSTED.

GRAPE ICE.

Boil 1 cup of sugar and $1\frac{1}{2}$ cups water 10 minutes. Cool and add juice of 1 lemon and 1 cup of rich grape juice. Freeze as any ice.—GERTRUDE A. QUICK.

PINEAPPLE ICE.

To 1 quart of grated pineapple add 2 quarts of water and juice of 4 lemons. Sweeten, allowing 1 pound of sugar to 1 quart of water. Freeze.—MRS. R. J. ECKERSON.

FROZEN PUDDING.

Three-fourths pint milk, $\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{4}$ cup flour. Put in a double boiler and cook same as custard. Let get cold, then add 1 pint whipped cream. Pour in moulds and pack well with ice.—MRS. M. J. HANNA.

FROZEN PUDDING.

One quart milk, yolks of 4 eggs, 1 cup sugar, $\frac{1}{4}$ lb. English walnut meats, $\frac{1}{4}$ lb. figs, $\frac{1}{2}$ teaspoon vanilla, 2 teaspoons orange juice, 2 teaspoons lemon juice, $\frac{1}{2}$ teaspoon gelatine. Soak the gelatine in cold water, make a boiled custard of milk, eggs and sugar. Dissolve gelatine in the hot custard. Add figs and nuts (chopped fine). Cool, flavor and freeze.—MARY MAGEE.

FROZEN PEACHES.

One can or 12 large peaches, 2 coffee cups sugar, 1 pint water and the whites of 3 eggs beaten to a stiff froth. Break peaches rather fine if preferred and stir ingredients together. Freeze the whole into form. Fruits of any kind can be used in the same way, or mash fruits into pulp but do not thin too much when freezing so as to avoid lumping.—MRS. HELEN DYSART.

RASPBERRY SHERBET.

One cup water, 1 cup raspberry juice, 1 cup sugar, 1 egg white, 1 lemon. Make a syrup of boiling water and sugar. Add raspberry juice and lemon juice. Cool, strain and freeze. When half frozen add white beaten stiff.—MRS. F. E. CONRAD.

JELLIES and PRESERVES

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CURRENT JELL WITH BLACK RASPBERRIES.

Mash raspberries in a little currant juice and drain out seeds. Add to currant juice and add as much sugar as in all and boil 20 minutes.—MRS. J. A. BLANCHARD.

RULE FOR JELLS WITHOUT THE FRUIT IN IT.

Cook the fruit well and drain well. Measure and use equal parts of sugar (except in grape jell use 1 cup less sugar). Boil juice 20 minutes, then add warmed sugar and bring to boiling point.—MRS. J. A. BLANCHARD.

CRANBERRY JELLY.

Cook a quart of cranberries in 1 cupful of water for 10 minutes, add 2 cups sugar and cook 10 minutes more. Pass through a colander and pour into mould or dish.—MRS. H. C. HOLDREN.

RED RASPBERRY AND CURRENT JELLY.

Mash red raspberries and add to currant juice. Add an equal amount of sugar and boil 20 minutes. Put in jell glasses and when cold, cover with melted paraffine.—MRS. J. A. BLANCHARD.

CHERRIES IN CURRENT JELL.

Two cups of pitted cherries, 2 cups of currant juice, 3 cups of sugar. Cook all together 20 minutes and put in jelly glasses.—MRS. J. A. BLANCHARD.

TO CAN RHUBARB.

Cut it up in inch pieces; lay in shallow pans (new pie pans of granite are best); cover with sugar, and put in the oven, use no water, as the heat and sugar draw out the juice. Seal while hot.—MRS. M. PARKER.

EASY WAY TO CAN PEACHES.

Pare the peaches, remove the seeds and drop fruit in cold water to keep from discoloring. Take 4 quarts of cold water,

add 2 pounds of granulated sugar and boil until clear. Pack the fruit in jars as tightly as possible, then fill with boiling syrup and seal tight at once. Set the jars in a wash boiler or tub, cover with boiling water; then place a lid or blanket over them and let stand until cold. The peaches will retain their color and are delicious in flavor.—MRS. J. A. BLANCHARD.

SUN COOKED STRAWBERRIES.

Select solid, fresh fruit. Equal weights of sugar and berries. Put berries in kettle in layers, sugaring each layer well. Bring slowly to the boiling point. Let boil ten minutes—no longer. Pour into platters 2 or 3 inches deep. Turn carefully each day, and let stand in sun three days.—MRS. J. G. OLMSTED.

YELLOW TOMATO PRESERVES.

Eight pounds of tomatoes before scalding and peeling (squeeze out most of juice and seeds); 8 pounds of granulated sugar. Boil slowly 2 hours and then add 4 lemons, sliced. Boil an hour longer or until rich enough and then seal.—MRS. GEO. M. NORRIS.

CURRENT SAUCE.

Five pounds (or 6 quarts) of stemmed currants, 4 pounds sugar, 2 pounds of raisins, 4 oranges, 1 lemon. Use juice and pulp of oranges and lemon and grate a little of the rind. Boil all together 25 minutes. Chop raisins and orange pulp fine. Put in jelly glasses.—MRS. D. B. SPENCER.

CRANBERRY CONSERVE.

One pound of cranberries, 1 pound of sugar, 1 cup seeded raisins, 1 orange, sliced, 1 cup water. Cook gently about 20 minutes; take from the fire and add $\frac{1}{2}$ a cup of walnuts chopped slightly.—MRS. WM. MILLER.

GRAPE CONSERVE.

One basket Concord grapes. Remove skins and cook pulps; then put through colander to remove seeds. Add skins and cook. To this add an equal portion of granulated sugar, 1 pound of seeded raisins, and 10 cents worth of chopped English walnut meats. Cook as you would jam. Put in glasses and cover with paraffine.—MRS. MARY P. PARSONS.

SPICED CRABS.

Five pounds of apples, 4 pounds sugar, 3 pints vinegar, 1 pint water, spice with stick cinnamon and whole cloves to suit the taste. Boil apples in water until tender, then let them drain. Boil vinegar, water, sugar and spices until clear; then put in apples and boil 20 minutes—MRS. H. C. HOLDREN.

GOOSEBERRY CONSERVE.

Five pounds of green gooseberries, 5 pounds sugar, 2 pounds seeded raisins, chopped fine, 5 oranges, juice of all, rind of three. Put rind into cold water; let simmer until boiling hot; pour off water and chop fine. Squeeze oranges over sugar; add gooseberries and chopped rind; heat slowly and boil 30 minutes.—MRS. TERESE T. BURLING.

SPICED GOOSEBERRIES.

Four pounds of C sugar to 4 quarts of gooseberries, green or ripe; 1 tablespoon each of cinnamon, cloves and allspice. Add a little water to fruit and part of the sugar and boil slowly one hour. Then add the rest of the sugar, the spices and 1 pint of vinegar and boil a few minutes. Can.—MRS. TERESE T. BURLING.

MUSKMELON PRESERVES.

Use firm meated Osage melons, not over ripe. Peel and cut into pieces about 1½ inches square. Put into a crock and sprinkle over just as much sugar as you have fruit. Let stand over night and the next morning drain. Heat the juice thus obtained, putting in more sugar, so you have a rich thick syrup. Drop the melon in and cook slowly until done. Use a few pieces of stick cinnamon or candied lemon or orange peel if a flavoring is desired. Seal tight while hot.—MRS. ELIZABETH CARNES.

PEAR MARMALADE.

Eight pounds pears cut small, 8 pounds sugar, ½ pound crystalized ginger, 3 lemons. Boil lemons whole until tender; then squeeze out juice; cut up ginger and cook. Then boil all together two hours. Put in glass jars.—MRS. RUBY J. ECKERSON.

PICKLES

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PICKLED CHERRIES.

Pit the cherries, press out juice, cover with vinegar. Let stand over night. Then again press out the juice. Weigh the fruit and use 1 pound of sugar for each pound of fruit. Let stand until it makes its own syrup, stirring often. About 24 hours, can cold.—MRS. R. J. ECKERSON.

SWEET PEACH PICKLES.

Make a syrup of 4 pints brown sugar, 1 pint cider vinegar, $\frac{1}{2}$ ounce cinnamon and $\frac{1}{4}$ ounce cloves. When the syrup begins to boil, put in as much fruit as it will cover, and boil until tender. As the syrup will not cover all the fruit at once, cook a part, then add more. This amount of syrup is sufficient for 10 pounds of fruit. When all the fruit has been cooked, pour the syrup from the jars into the kettle and bring to a boil. While it is boiling, fill jars and seal.—MRS. M. PARKER.

OLIVE OIL PICKLES.

One dozen cucumbers sliced thin (size of a quarter), $\frac{1}{2}$ dozen medium sized onions, sliced thin. Put together and add $\frac{1}{2}$ cup of salt. Let stand two hours and drain well. Mix 1 pint of vinegar, $\frac{1}{2}$ cup of olive oil, 2 tablespoons each of white and black mustard seed and celery seed. Pour this over, mixing thoroughly and can.—MRS. TERESE T. BURLING.

WATERMELON SWEET PICKLES.

Pare and cut up melon rind. To each gallon use 1 teaspoon of salt with water to cover, and cook until fruit can be pierced with a straw. Drain all night. Make syrup of two parts sugar to one of vinegar. Add stick cinnamon and whole cloves and cook fruit in this until thoroughly seasoned. Pickled peaches may be prepared in syrup of same proportions.—MRS. J. A. BLANCHARD.

CHOW-CHOW READY FOR USE IN THREE DAYS.

Fifty small cucumbers, 10 large cucumbers, 1 head of cabbage, 1 head of cauliflower, 4 large onions, 1 pint small onions,

$\frac{1}{4}$ pound mustard seed, $\frac{1}{4}$ pound ground mustard, 1 pound brown sugar, $\frac{1}{2}$ ounce celery seed, $\frac{1}{2}$ ounce tumeric, $2\frac{1}{2}$ quarts of strong vinegar, 2 tablespoons black pepper. Chop cabbage, cut cauliflower, large onions, and large cucumbers into small pieces. Add small onions, small cucumbers and put in stone jar with 6 tablespoons of salt, and let stand until morning. Then draw off brine and let stand 24 hours in weak vinegar, then drain and boil strong vinegar, and other ingredients, except ground mustard, together and pour over pickle. Repeat, using same vinegar for three mornings. Third time, mix ground mustard and boil with vinegar; pour over pickle.—MRS. H. E. M'BRIDE.

CHOW-CHOW.

One head of cabbage, 4 onions, 2 large bell peppers, 4 tablespoons celery seed, 4 tablespoons mustard seed, 4 tablespoons salt, 1 cup sugar, 2 tablespoons black pepper. Chop head of cabbage, onions and peppers fine; then cover with vinegar and boil 20 minutes.—MRS. ANDREW THOMPSON.

CHOW-CHOW.

One peck of green tomatoes, 6 large onions, 1 cabbage head. Chop fine; mix with 1 cup salt. Let stand over night; then drain. Add 2 quarts of vinegar, 1 quart of water, and boil 15 minutes. Then drain and add 2 pounds sugar, 1 quart vinegar, $\frac{1}{2}$ pound white mustard seed, 1 small teaspoon cayenne pepper, 2 tablespoons each of allspice, cloves, cinnamon, ginger and mustard. Mix thoroughly and boil 20 minutes.—MRS. J. FAGAN.

CHILI SAUCE.

Eighteen ripe tomatoes, peeled, 2 large onions, cut fine, 3 green peppers, chopped, $2\frac{1}{2}$ cups vinegar, $1\frac{1}{2}$ cups sugar, 2 teaspoons salt, 1 teaspoon cloves, 1 teaspoon allspice, 2 teaspoons cinnamon. Cook until thick enough and seal.—MRS. J. N. PRESSLEY.

COLD CATSUP.

One peck ripe tomatoes chopped fine, 8 red peppers chopped 2 cups chopped celery, 2 cups chopped onions, 2 cups sugar, 1 scant cup salt, 2 tablespoons of ground mustard, 2 teaspoons of ground cloves, 4 teaspoons of ground cinnamon, 1 teaspoon of black pepper, 6 cups of good cider vinegar. Stir all thoroughly and seal. Makes 5 quarts.—MRS. J. A. BLANCHARD.

TOMATO CATSUP.

Wash and cut up 5 quarts of ripe tomatoes. Put over the fire in a granite saucepan and boil slowly until tender. Then rub through sieve. In a sauce pan put 1 cup of sugar, 1 tablespoon salt, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon ground cloves, $\frac{1}{4}$ teaspoon of cayenne and 1 cup of strong cider vinegar. Add the sieved tomatoes and boil until mixture is reduced to about 5 pints. Bottle when cold.—MRS. I. N. ALDRICH.

HOT RELISH.

One peck ripe tomatoes, chopped, salted and put to drain 3 hours; 2 cups chopped celery, $1\frac{1}{2}$ cups sugar, 1 cup horseradish chopped, 1 cup mustard seed, 6 peppers (3 green, 3 red), 2 tablespoons mixed spices, 6 cups best vinegar. Salt to taste. Mix together cold. Seal.—MRS. M. PARKER.

MUSTARD PICKLES.

One quart whole small pickles, 1 quart sliced green tomatoes, 1 quart little button onions, 1 large cauliflower divided into flowers, 4 green peppers cut fine. Cook onions until tender. Make a brine of 4 quarts of water and 1 pint of salt. Pour over the rest of vegetables and let them stand 24 hours. Then heat enough to scald them and turn into a colander to drain. Mix two-thirds cup of flour and 6 tablespoons of ground mustard and wet with enough cold vinegar to make a smooth paste. Then add 2 cups of sugar. Heat 2 quarts of vinegar of the desired strength. To this add the above mixture and cook until it thickens and is smooth, stirring all the time. Add the vegetables; cook until well heated. Can. This makes 3 quarts.—MRS. H. C. HOLDREN.

MUSTARD PICKLES.

Cauliflower, cucumbers, small onions and wax beans to make 1 gallon. (Boil beans until tender.) Let stand over night in salt and water. Drain; cover with vinegar and boil until tender. Stir in a thickening made of a half box mustard, 4 tablespoons flour, 1 cup brown sugar, 2 teaspoons tumeric powder (wet with cold vinegar and beaten until smooth). Boil until thick and pour over pickles.—MRS. SULLENS.

CORN SALAD.

Eighteen large ears of corn, 1 large head cabbage, 4 large onions, 2 red peppers, 2 pounds brown sugar, $\frac{1}{4}$ pound mustard seed, $\frac{1}{2}$ gallon vinegar, $\frac{1}{2}$ cup salt. Chop all fine. Boil 15 minutes and can.—MRS. O. F. BREWER.

PICKLE-LILLY.

One peck ripe tomatoes, 1 peck green tomatoes, 1 dozen red peppers, 1 dozen green peppers, 1 dozen cucumbers, 6 stalks celery, 1 dozen large onions, 2 heads cabbage, 5c worth of white mustard seed, $\frac{1}{2}$ ounce tumeric. Throw away seeds of green peppers and cucumbers. Chop all the ingredients and salt. Let stand half an hour; put in a bag and drain. Then press out as dry as possible with hands. Put on to boil in 5 quarts of vinegar and 2 pounds of brown sugar, in which is placed the mustard seed and tumeric. Boil $\frac{1}{2}$ hour.—MRS. W. A. MAGEE.

PICCALILLI.

One peck green tomatoes, 12 large onions, 3 green peppers, 2 large heads of cabbage, 1 cup mustard seed, 4 tablespoons mustard, 1 tablespoon whole cloves, salt to taste, 2 pounds

brown sugar. Chop tomatoes fine and drain over night without salt. In morning chop cabbage and onions together; cover with vinegar; boil slowly for one hour.—MRS. I. N. ALDRICH.

BORDEAUX SAUCE.

Two gallons green tomatoes ground, 2 gallons cabbage when ground, 1 gallon sliced cucumber pickles, 1 quart sliced celery, 2 quarts onions when ground, 3 pounds brown sugar, 8 tablespoons salt, 2 tablespoons cinnamon, 2 tablespoons celery seed, 2 tablespoons ground mustard, 1 tablespoon cloves, 1 teaspoon allspice, 1 teaspoon red pepper. Soak tomatoes, cabbage and onions over night in salt water; then drain, heat and drain. Rinse and drain again before mixing. Then mix altogether with 3 quarts of vinegar of desired strength and cook 15 minutes. When done, add tumeric powder to color to suit the taste. Seal. This makes 6 quarts.—MRS. H. C. HOLLIDREN.

GREEN TOMATO PICKLE.

Half bushel green tomatoes, 6 large onions, 6 large peppers (red), $\frac{1}{4}$ pound mustard seed, 2 tablespoons celery seed, 2 quarts vinegar, 1 pound sugar. Chop fine; put in layers, one of tomatoes and onions and a layer of salt, using $\frac{1}{2}$ cup salt. Stand over night; in morning squeeze dry and put all to boil.—MRS. A. B. SULLENS.

GREEN TOMATO PICKLE.

One-half peck green pared tomatoes, 1 dozen large green cucumbers (split and remove seeds), 2 medium heads of cabbage, 2 large onions. Chop all these and mix with 10 cents worth of white mustard seed and same quantity of black, one cup of grated horseradish, 9 large green peppers chopped fine. Add $\frac{1}{2}$ pint of salt. Let all stand four hours. Then drain all night. Scald $\frac{1}{2}$ gallon of vinegar and 2 pounds of brown sugar and a little stick cinnamon. Pour over all and scald well on fire. Keeps well. Makes 5 quarts.—MRS. J. A. BLANCHARD.

CANDY

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KARO SEA FOAM.

Boil together until a soft ball may be formed when tested in cold water, 3 cups granulated sugar, $\frac{1}{2}$ cup Karo corn syrup, and two-thirds cup water. When done, pour the mixture gradually over the whites of 2 eggs, which have been beaten to a stiff, dry froth, with $\frac{1}{2}$ teaspoon of salt. Do not relax beating a moment until the mixture is almost stiff enough to keep form, when 1 cup nut meats coarsely chopped, should be beaten in. Turn the mixture at once into buttered tins. Two brick shaped bread tins are about right for this quantity. When cold turn out onto waxed paper and cut into squares.—FREDA BREWER.

CREAM CANDY.

Two cups granulated sugar, $\frac{1}{2}$ cup of cold water, 2 table-spoons of vinegar and butter size of a walnut. Mix all together and put over a brisk fire; when it comes to the boiling point, add $\frac{1}{2}$ teaspoon cream of tartar dissolved in a little cold water. Let boil until hard when tried in water. Do not stir. Pour into greased plate and flavor to taste. When cold, pull until creamy; cut in small pieces.—HELEN BURLING.

PEANUT BRITTLE.

Shell and chop roasted nuts to measure 1 pint. Put 2 pounds granulated sugar in clean frying pan. Stir over slow fire. It will lump, then gradually melt. When pale coffee color and clear, add nuts and pour quickly on buttered tin sheet. Roll thin as possible. When cold break up.—VERA BREWER.

CHOCOLATE FUDGE.

Two cups granulated sugar, 2 cakes (2 ounces) Baker's chocolate shaved fine, $\frac{1}{2}$ cup milk, butter size of a walnut. Shave chocolate in saucepan; add granulated sugar and $\frac{1}{2}$ cup milk, and butter when almost done. Try in cold water, and when a soft ball, move from the fire, and beat until stiff, and add $\frac{1}{2}$ teaspoon vanilla. This is nice with chopped nuts or without.—FREDA BREWER.

MARSHMALLOWS.

Half box Knox Sparkling Gelatine, few grains salt and flavoring to taste, 2 cups (1 pint) granulated sugar. Soak the gelatine in 10 tablespoons cold water. Heat the sugar with 10 tablespoons water till dissolved. Add gelatine to syrup and let stand until partially cooled. Add salt and flavoring; beat with a whip until too stiff; then with a large spoon until only soft enough to settle in a sheet. Dust granite pan thickly with confectioners' sugar. Pour in the candy about $\frac{1}{2}$ inch deep and set in cool place until thoroughly chilled. Turn out, cut in cubes and roll in confectioners' sugar. This will make over 100 marshmallows. Nuts, chocolate, fruit juices in place of part of the water, or candied fruits chopped, may be added—or the plain ones rolled in grated cocoanut before being sugared. Dates stuffed with this confection are delicious.—MRS. O. F. BREWER.

MY FUDGE RECIPE.

Two cups of sugar, $\frac{3}{4}$ cup of milk, not quite 2 squares of chocolate. Cook this until when dropped in cold water you can take it out in a very soft ball. Then take it off of the stove and let cool, put in a pinch of soda and butter the size of a walnut and beat until the shininess is taken out of the fudge. It is then ready to pour into a pan. Nuts and flavoring may be added at the last if desired.—FRANCES J. HAAS.

BEVERAGES

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STRAWBERRY SYRUP.

Take fine ripe strawberries, crush them in a cloth, and press the juice from them. To each pint of it, put a pint of simple syrup, boil gently for one hour; then let it become cold and bottle it; cork and seal it. When served, reduce it to taste with water; set it on ice, and serve in small tumblers half filled.—MRS. W. C. BARBER.

RASPBERRY VINEGAR.

To 4 quarts red raspberries, put enough vinegar to cover, and let them stand 24 hours. Scald and strain it; add a pound of sugar to 1 pound of juice. Boil it 20 minutes, and bottle. It is then ready for use and will keep years. To one glass of water add a great spoonful. It is much relished by the sick. Very nice.—MRS. W. C. BARBER.

FLAX SEED LEMONADE.

Four tablespoons flax seed (whole), 1 quart boiling water poured on the flax seed, juice of 2 lemons, leaving out the peel. Sweeten to taste; stew 3 hours in a covered pitcher. If too thick, put in cold water with the lemon juice and sugar. Ice for drinking. It is splendid for colds.—MRS. W. C. BARBER.

BEEF TEA.

One pound of lean beef cut into small pieces. Put into a jar without a drop of water; cover tightly, and set in a pot of cold water. Heat gradually to a boil, and continue this steadily for 3 or 4 hours, until the meat is like white rags, and the juice all drawn out. Season with salt to taste, and, when cold, skim.—MRS. W. C. BARBER.

GRAPE JUICE.

Stem and cook grapes until they are broken, adding 1 quart of water to each 3 quarts of picked grapes. Strain, and to 2 gallons of juice add 1 or 2 cups of sugar. Boil, bottle hot, and seal securely.—MRS. GEO. M. NORRIS.

FRUIT PUNCH.

For body of punch use 3 quarts of cherry juice, to which add juice of 1 dozen oranges, and 1½ dozen lemons. Brew 1 tablespoon of uncolored Japan tea with plenty of water and add to punch. Add also a few cherries and 2 cans of shredded pineapple. Sugar to taste and add sufficient water to make 5 gallons. Just before serving, slice into it ½ dozen bananas.—
MRS. TERESE T. BURLING.

LEMONADE FOR A WEEK.

Boil together 2 quarts of water and 4 cupfuls of granulated sugar for a little over 10 minutes. Then add 1½ cupfuls of lemon juice. Let cool; pour in jars, and set in ice chest. Dilute with ice water as required.—MRS. J. A. BLANCHARD.

HOUSEHOLD HINTS

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There is a right and a wrong way to do everything. Better to know the right way.

To prevent rugs from curling on the sides: Saturate the edges with cold water.

SILVER POLISH.

Use prepared chalk, mixed with 1 tablespoon ammonia and 3 tablespoons water. This recipe will polish easier and remain brighter a longer time than if you used just water.

A GOOD DUST CLOTH.

A dusting cloth made of 2 yards of coarse cheese cloth, boiled in 1 pint soft water and $\frac{1}{2}$ cup of vinegar; then washed will leave no lint nor mar the finest furniture.

INK STAINS.

To remove ink stains from linen, rub the article with cooked tomatoes and wash with soap and water.

TO MAKE GLUE FOR HOME USE.

Beat 1 pint of white flour (well sifted) in cold water to a smooth, stiff batter. Stir in 2 level teaspoons of powdered alum. Pour boiling water into this mixture and stir rapidly. Cook, stirring constantly, until it loses the white color. Place in a jar and cover with paraffine and keep in a cool place. Thin with cold water when used.

MAKING PILLOW CASES.

Practical, economical housekeepers find when sheets wear thin in the center, it is a good plan to fold over the corners and make into pillow cases. One sheet should make 2 pairs, which will wear one year.

TO REMOVE STAINS.

Stains of fresh fruit with boiling water; cocoa and blood, cold water; grass and machine oil, cold water and soap; var-

nish and oil paints, turpentine and soap; coal tar or wagon grease, lard, then soap, wash alternately with water and turpentine.

TO CLEAN PAINTED WALLS.

To clean painted walls or woodwork, add $\frac{1}{4}$ of a cup of turpentine to 1 pail of warm water.

SALT FOR THE TABLE.

To 1 pint of salt, add 1 teaspoon of corn starch. You will never have damp salt.

FRUIT JARS.

To open self-sealing cans, turn the top in a pan of hot water and let remain five minutes.

TO DAMPEN CLOTHES FOR IRONING.

Sprinkle with warm water, rather than cold. The clothes are ready much sooner and iron easier.

Try beating thickening for gravies with a fork. Result, a smooth thickening. Have gravy liquor just below boiling point when thickening is added and a smooth gravy will be obtained.

TO PREVENT MILK FROM SCORCHING.

Place enough water to cover the bottom of the kettle and let come to a boiling temperature.

TOAST.

If the bread burns, as it so often does, try grating off the burnt parts with a lemon grater instead of using a knife. It is much more satisfactory.

TO PASTE PAPER ON THE BACK OF PICTURES.

To prevent dust from sifting in, wet one side of the paper before pasting the other side and the edges won't loosen when dry.

WASHING COMPOUND.

Put 8 cents worth of borax, 5 cents worth of salts tartar, 5 cents worth of powdered ammonia, and 1 package of potash (lye) into 5 quarts of boiling water. Turn 1 quart of water onto the potash first and let it stand until cool, then add the rest. Let the mixture stand 24 hours and it is ready to use. Take 1 coffee cupful of the compound, shave half a cake of soap and add to the boiler of water. Put in clothes and boil $\frac{1}{2}$ hour. Should need no rubbing unless there are soiled bands.

Try oil of cedar to drive away ants in the summertime.

A good, easy way to settle coffee is to beat up an egg for each pound, add 2 tablespoons of water to egg, mix thoroughly with the coffee and dry. Coffee then ready for use.

HAIR TONIC.

Alcohol, 1 quart; castor oil, $1\frac{1}{2}$ gills; Lobelia, 1 dram; Cantharides, 1 dram; bay rum, 1 oz.; ammonia, $1\frac{1}{4}$ oz.

Chloroform is excellent to use in taking out grease spots.

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