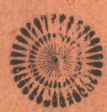




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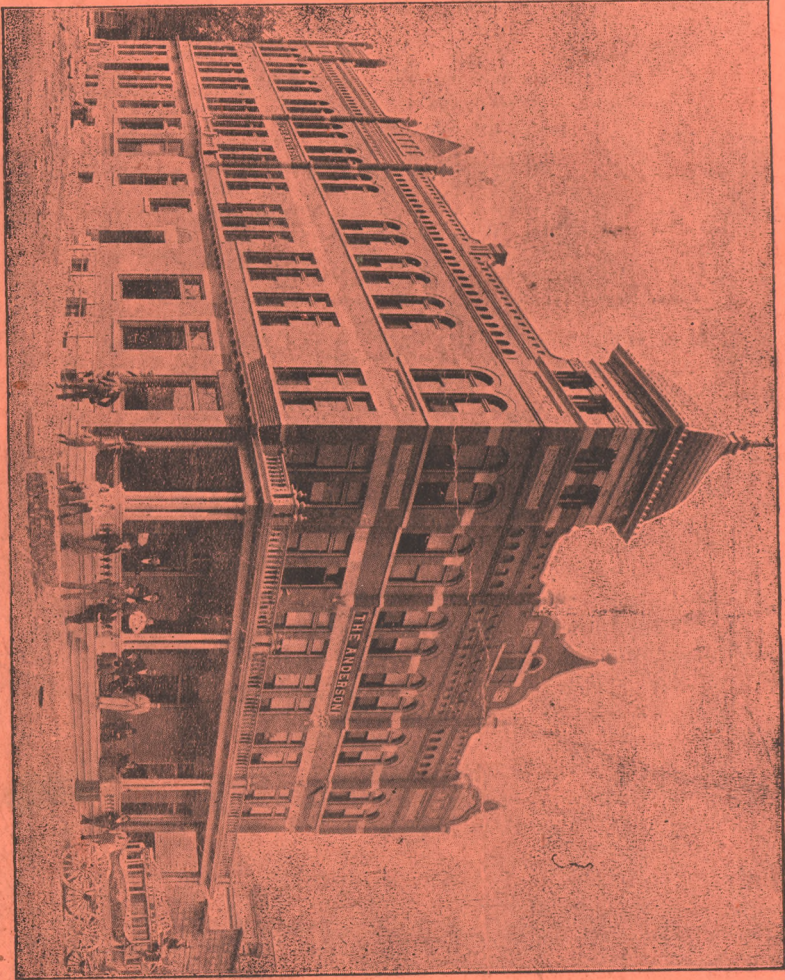


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We may live without conscience and live without heart;
We may live without friends, we may live without books;
But civilized man cannot live without cooks.”

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OF THE
CONGREGATIONAL CHURCH, MASON CITY, IOWA.
1896.

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SOUPS.

TURNING THE TABLES.

He sat at the table
With a discontented frown;
The potatoes and steak were underdone
And the bread was baked too brown;
The pie was too sour, the pudding too sweet,
And the roast was much too fat,
The soup too greasy, too, and salt;
'Twas hardly fit for the cat.

"I wish you could eat the bread and the pie
I've seen my mother make;
They are something like, and 'twould do you good
Just to look at a loaf of her cake."
Said the smiling wife: "I'll improve with age—
Just now I'm but a beginner;
But your mother has come to visit us
And today she cooked the dinner."

SOUP STOCK.

Shin of beef 10 lbs. cut into several parts. Wash in cold water. Cut meat from bones and into small pieces. Put 1 tablespoonful butter into soup pot; place on fire. Put meat into this pot and stir occasionally until brown, which will take about $\frac{1}{2}$ -hr. The meat must cook until all juices are drawn out and reduced to a thick brown substance on bottom of pot. As soon as this occurs, the cold water must be added. In this case add 7 qts. cold water and bones to browned meat; add 1 tablespoonful salt. When it begins to boil, place a piece of cheese cloth in a small strainer, which place in a bowl. Skim soup into this, return to pot all that goes through strainer. When soup is well skimmed move to back of range where it will bubble gently and continuously. Cook in this manner 8 hrs., then add seasoning and cook 1 hr. Next strain through coarse napkin into earthen bowl. Cool quickly and put into cold room until wanted. Soup will keep

longer if the thick layer of fat that forms on top is not removed. Seasoning—Into frying pan put 3 table-spoons butter, $\frac{1}{2}$ pt. minced onion and 4 tablespoons each of minced carrot and celery. Cook slowly for $\frac{1}{2}$ hour. Then brown. Take from fire and press butter from them and pour into a cup; place vegetables on plate with 6 whole cloves, a piece of cinnamon 2 in. long, a tiny bit of mace, a teaspoonful of pepper corns, 2 sprigs each of parsley, thyme, summer-savory and sweet marjoram; 4 bay-leaves, 2 leaves of sage, all tied loosely in a bit of netting.

SECOND STOCK.

What remains after pouring off the liquid, keep in a cool place until morning, when put into a soup kettle with 6 qts. of water and cook gently 6 hrs. Strain and set away to cool. This stock often seems richer than the first, but lacks the fine flavor. It is useful in making thick soups and made over dishes. Stock No. 1 will require a little more salt, and will then be ready to serve as a clear soup. It can have any kind of a garnish added to it, and it then takes the name of the thing added, e. g. Macaroni Soup.

MRS. A. C. PARKER.

SHIN OF BEEF SOUP.

Get a shin bone of beef weighing 4 or 5 lbs. Let the butcher cut in pieces 2 in. long that the marrow may become incorporated with the soup, giving it greater richness. Wash the meat in cold water. Mix together salt and pepper each a tablespoonful; rub this well into the meat, then put into a soup pot. Add as many qts. of water as there are lbs. of meat and set over a moderate fire until it comes to a boil; then take off whatever scum may have risen, after which cover it close and set where it will boil very gently for 2 hrs. longer. Then skim it again and add to it the proper vegetables: 1 large carrot grated, 1 large turnip cut in slices (a rutabaga is best) 6 small potatoes peeled and cut in half, 1 teaspoonful pearl barley well washed; cover and let boil gently for 1 hr.,

at which time add another teaspoonful salt and a thickening made of a tablespoonful of wheat flour and a gill of water, stirring it in by the spoonful. Cover for 15 minutes and it is done. $3\frac{1}{2}$ hrs. are required to make this soup.

MRS. GILLET.

FRUIT SOUP.

To 1 cup each of raisins and plums add 3 or 4 qts. of water; let boil until soft, sugar to sweeten, juice of cranberry or anything that will give soup a red color; add $\frac{1}{2}$ cup of sago to thicken, and lemon or vinegar to give relish, a little salt if desired.

MRS. BRENNILSON.

VEAL SOUP.

Put a knuckle of veal into 3 qts. cold water with a small quantity of salt and 1 small tablespoonful of uncooked rice; cook slowly, hardly above simmering, 4 hrs., when the liquor should be reduced to half the usual amount, and remove from the fire. Into the tureen put the yolk of 1 egg, and stir well into it a teacupful of 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. Just at the last beat it well for 1 min.

MRS. GEO. E. WINTER.

OX TAIL SOUP.

Scald thoroughly 1 ox tail, pour off water, then put into pot with one medium sized onion, 1 carrot, a little chopped cabbage, a little parsley, a little celery or tops, 2 potatoes, $\frac{1}{2}$ can tomatoes (or more if desired,) 1 gal. water, boil 5 hrs. MRS. M. K. AVERY.

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VEGETABLE SOUP.

Chop fine 1 small potato, 1 onion, 1 carrot, a small piece of cabbage and 3 stalks celery, or $\frac{1}{2}$ teaspoonful of celery seed; boil in a little water until tender; add 2 qts. soup stock, boil up once and just before removing from the fire add 1 well beaten egg and $\frac{1}{2}$ pt. rich milk or cream mixed together. Remove immediately or the egg will curdle. Season with salt, pepper and butter to taste.

MRS. GEO. DAKE.

BEEF VEGETABLE SOUP.

Small fat soup bone well covered with fresh cold water to cook the vegetables nicely, then add a few laurel leaves, 2 large potatoes, carrots, cabbage, and tomatoes (2 large ones), and 2 good sized onions; any other vegetable may be used that you like, adding pepper and salt.

MRS. A. LANT.

MUTTON SOUP.

Place a vack of mutton or shin bone in cold water; boil 2 hrs., then add 1 onion, 2 turnips, $\frac{1}{4}$ head of cabbage, all cut fine, and 1 tablespoonful of rice (the rice previously cooked soft); boil 1 hr. longer and put in 4 medium sized potatoes which as soon as soft must be taken out, mashed and beaten light with milk, add a little salt, and flour to stiffen; drop into the soup in small portions; cook slowly $\frac{1}{2}$ hr. and serve.

MRS. D. W. TELFORD.

CHICKEN GREEN CORN SOUP.

Cut up 1 large fowl and boil in 1 gal. water until tender. Add the kernels from 12 ears corn to the soup, first removing the chicken from the kettle and a cup of the broth. Stew 1 hr. longer; season with pepper, salt and celery, or parsley. Thicken with a tablespoonful of flour rubbed smooth in a cup of milk. Let it boil up once and serve. Canned corn may be used but of course corn fresh from the ear is more juicy and tender.

MRS. ANNA SHOCKEY.

GREEN PEA SOUP.

Four lbs. beef cut into small pieces, $\frac{1}{2}$ pk. green peas, 1 gal. water, $\frac{1}{2}$ cup rice flour, salt, pepper and chopped parsley. Boil the empty pods of the peas in the water 1 hr. before putting in beef; strain them out, add the beef and boil slowly for $1\frac{1}{2}$ hrs. longer. Half an hour before serving add the shelled peas and 20 minutes later the rice flour, with salt, pepper and parsley. After adding the rice flour stir frequently to prevent scorching; strain into a hot tureen.

MRS. WM. BIEBER.

TOMATO SOUP.

Take an ordinary soup bone, hack the meat thoroughly so as to allow all the juices to escape. Pour over it 2 qts. cold water; set on the back of stove and let come to a boil slowly, then allow it to simmer (not boil) 3 or 4 hrs. Remove the scum as it gets to the boiling point; put in a pinch of salt to make scum raise to the top. When done strain the stock through a fine sieve into a jar and let cool, then remove all the fat from the top. If the stock jellies it will keep 3 or 4 days.

Take ripe or canned tomatoes, cook till you can strain through a sieve, then to 1 qt. of the soup stock add 1 pt. or a little more of the tomato juice, put in a dash of cayenne pepper and salt to taste; throw in $\frac{1}{2}$ of a small onion for about 10 min.; stir $\frac{1}{2}$ cup flour into enough butter to thoroughly moisten it and stir in just before it boils; cover and boil gently 20 min. Serve with crotons (dry bread cut into dice and browned in oven.) Macaroni is also nice in this soup.

LAURA HILL-KRIDLER.

TOMATO SOUP.

Take 1 pt. canned tomatoes, strain through a coarse sieve, add salt, pepper and butter to taste and soda the size of a small pea. Set on back of stove; in another kettle put 1 qt. fresh milk, set it where it will

get hot (be careful not to let it burn). When ready to serve add the tomatoes and serve at once.

MRS. J. S. GORDON.

NOODLES FOR SOUP.

Put into 2 eggs as much sifted flour as they will absorb, then roll until thin as a wafer, dust over a little flour and then roll over and over into a roll. Cut off thin slices from the edge of the roll, shake out into thin strips. Put them into the soup lightly; then boil for 10 min. Salt should be added when mixing with the flour, about a saltspoonful.

MRS. GILLETTE.

DROP DUMPLINGS.

One cup flour, 1 teaspoon baking powder; wet up with milk enough to make a stiff batter; pinch of salt.

MRS. LONG.

BAKING POWDER DUMPLINGS.

Two cups sweet milk, 3 eggs, 3 small teaspoons baking powder sifted in the flour, a little salt; stir very thick.

MRS. RUST.

EGG DUMPLINGS.

One heaping cup flour, 2 yolks or 1 whole egg; 4 tablespoons water; put the flour in a bowl, mix the egg with water and salt, stir into the flour making a stiff dough. Roll thin, cut with cake cutter, or in strips, drop into soup. Keep lid on and boil 10 min.

E. M. WORCESTER.

DUMPLINGS.

Beat 1 egg in a bowl; add 1 cup of thin cream, a little salt and enough flour to make a batter as stiff as can be dropped from a spoon. Mix teaspoon baking powder with the flour; drop into the boiling soup; cover closely, boil gently 20 min. MRS. S. M. DEYOE.

MEATS AND POULTRY.

DELICIOUS ROAST MEAT.

Heat the baking pan hot, put in the roast and let brown well; turn over and sear thoroughly; this retains the juices in the meat; put in oven and bake until done, basting as necessary.

MRS. D. W. TELFORD.

ROAST BEEF.

Prepare for the oven by dredging lightly with flour and seasoning with salt and pepper; place in the oven and baste frequently while roasting. Allow a quarter of an hour for a lb. of meat if you like it rare, longer if you like it well done. Serve with a sauce made from the drippings in the pan.

MRS. GILLET.

BEEF STEAK ROAST.

Take a nice round steak, pound well, then spread it with butter, season with salt and pepper, then spread it with rich dressing (same as is made for chicken); roll closely and tie with string, then roast in hot oven. Very nice.

MRS. L. D. BURNHAM.

ROAST BEEF.

Put the beef in a kettle and pour on cold water enough to cover; let boil until meat begins to be tender, then take out, slice and salt, then put back in the juice and let cook until the juice is all cooked in and meat commences to brown.

MRS. JAMES JOHNSON.

STUFFED RIBS.

Take pork ribs, make the dressing of stale bread (just as for chicken) with milk, butter, onions, salt, pepper and sage; use milk enough so as to press into a roll; put spare ribs around it, salt and tie securely; put in pan, pour hot water around roast until done. Beef excellent served in same way.

MRS. FLORENCE WESTING.

MOCK DUCK.

Take the round of beef steak, salt and pepper either side; prepare bread or crackers with or without oysters as for stuffing a turkey; lay your stuffing on the meat; sew up and roast about 1 hr., and if you do not see the wings and legs you will think you have roast duck.

MRS. A. J. SHIPLEY.

BAKED RABBIT.

Make a dressing of bread crumbs, using sage, salt, pepper and butter to taste; add about $\frac{1}{2}$ lb. of sausage to a rabbit; fill and sew together; sprinkle salt on the outside and roll in flour; put in the oven a few minutes to brown; then put some water in the pan and baste often. You will find this very nice.

MRS. L. EATON.

MEAT PIE.

Chop cold roast beef or other meat; season with pepper, salt, a bit of sage if liked; add water enough to cover; thicken with flour; pour into a deep pan; make a crust a trifle richer than biscuit dough; roll and spread over the top; make a small opening in crust. Bake. Cold potatoes may be added if liked. Serve in same dish as baked.

MRS. L. EATON.

BEEF LOAF.

Two and one-half lbs. of beef chopped fine; 1 cup rolled crackers, 1 cup milk, 2 eggs, butter size of an egg, pepper and salt to taste. Bake 2 hrs. slow.

MRS. C. E. McEWEN.

PRESSED MEAT.

Take 1 qt. cold meat made free from bones and gristle; pick fine; add $\frac{1}{2}$ teaspoon of cloves and $\frac{1}{2}$ teaspoon of cinnamon, a dust of black pepper and a cup full of hot soup stock poured over it boiling hot, mix well together and pour into a mould and set in a cold place. When cold turn on a plate and slice thin.

MRS. A. T. HUXLEY.

HOT MEAT TARTS.

Line some patty pans with pie crust, allowing for shrinkage in baking, and bake till well done and fill with hot meat sauce prepared as follows: Bits of cold meat cut into fine pieces. To 1 cup full of meat make 1 pt. white sauce; stir in the meat and allow to cook a few minutes. Just before you turn into the tart shells add a table spoon of lemon juice; fill the hot shells and serve.

MRS. A. T. HUXLEY.

BOILED MUTTON.

A leg of mutton boiled is a savory, juicy meat. Let the water cook down sufficient for gravy; boil some rice and eat as vegetable with boiled mutton; or coarse boiled hominy is equally as good.

MRS. CHILSON.

VEAL CUTLETS.

Sprinkle the cutlets with pepper and salt; dip them in beaten egg; roll in fine cracker crumbs and fry in hot lard. For gravy add a little water; thicken

with flour and cook a few minutes. Another way is to rub the cutlets in melted butter and broil on a grid-iron as beefsteak and butter well before sending to the table.

MRS. J. J. MOORE.

VEAL SWEETBREADS.

Parboil in water 10 minutes; drop in cold salted water 5 minutes; wipe dry, dip in egg, then in cracker crumbs, cut size of an oyster, fry in butter.

MRS. E. E. DIMMICK.

VEAL SCALLOP.

Mince cold veal very fine; put a layer in the bottom of a buttered bake dish; season with pepper, salt and a very little nutmeg; put a layer of fine crumbs next veal again, and so on until full; wet with good broth and put on top a layer of crumbs wet with milk and mixed with a beaten egg. If the oven is hot cover with a pan for half an hour and then brown 10 minutes.

MRS. JACK TAYLOR.

VEAL LOAF.

Take a piece of butter the size of an egg, 3 lbs. raw veal, 1 heaping teaspoonful salt, 1 teaspoonful pepper, 2 raw eggs. Chop the veal fine, and mix all together, put in 2 tablespoons of water; mould this into a loaf, then roll into it 8 spoonfuls of rolled crackers, then pour over it 3 tablespoonfuls of melted butter; place it in a pan, bake 2 hrs.; to be sliced off when cold.

MRS. SARAH BUTTS.

VEAL LOAF.

Three pounds raw veal with $\frac{1}{2}$ lb. raw pork chopped fine together; $1\frac{1}{2}$ cups bread crumbs, 3 eggs with

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sage, 1 teaspoon pepper, 1 teaspoon salt. Pack in square tins; strew bread crumbs over the top; while baking baste with a tablespoon butter dissolved in boiling water. Bake slowly 3 hrs. MRS. J. M. HILLYER.

HAM CROQUETTE.

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

LIZZIE NICHOLAS.

“And when the pie was opened,
The birds began to sing;
And is not this a dainty dish
To set before a king.”

CHICKEN PIE.

Cook 2 chickens tender, season to taste; 6 teacups flour, 1 teaspoon baking powder, lard size of an egg to each cup of flour. Rub flour, salt, lard and baking powder together; add water to mix to proper consistency. Line a 6-qt. pan with crust, put in chicken, slice 4 or 5 good sized potatoes, lay in around, fill pan full of the gravy, season well, make rich with butter, bake in moderate oven.

MRS. WILL ED. TUCKER.

CHICKEN PIE.

Parboil chicken or fowl until tender. Have water enough to cover; when tender remove from the fire and separate the meat from the bone, and the skin if very thick. Have ready a deep dish; put in the pieces of chicken with the heart and liver, in layers with salt and pepper and a piece of butter. Make gravy with

the liquor in which they were boiled and thicken with flour, pour over the pie and cover with a thick crust.

MRS. WM. LETTS.

PRESSED CHICKEN.

Poil a chicken tender in small quantity of water; take out all the bones and chop the meat very fine; season with pepper, salt and plenty of butter. Add to the liquor the chicken was boiled in, 1 cup bread crumbs made soft with hot water, add this to the the chicken; when heated take out and press into a basin.

MRS. E. M. WORCESTER.

FRIED CHICKEN.

Boil chicken until tender; put a good sized piece of butter in a hot spider and place chicken in letting it brown a little; then turn in a pt. of good cream letting it come to a boil: use salt and pepper to suit taste.

FLORA FRANTZ.

SALMI OF CHICKEN.

Take minced cold chicken and moisten well with drawn butter. A little celery, salt and pepper for seasoning; heat the whole. Cover the bottom of the baking dish with bread crumbs; add to the chicken a beaten egg and lemon juice to flavor; pour into the dish. Sprinkle bread crumbs over the top with some pieces of butter. Cover and bake.

MRS. C. A. WINTER.

CHICKEN CROQUETTES.

One cup boiled rice, 2 cups chicken chopped, 4 stalks celery chopped or celery salt, 1 egg; season high with salt and pepper; butter size of a walnut; mix thoroughly. Roll in crumbs, then in beaten egg, then in crumbs again and fry in very hot fat.

MRS. FLORENCE WESTING.

CREAM CHICKEN ON TOAST.

(A good company dish.)

Prepare chicken as for stewing; cut up in small pieces. Put them in a stew pan with cold water to cover; bring to a boil and then set aside to stew gently for 1 hr. if young chicken, longer if older. As they get tender allow the water to stew away until when done there should not be more than a teacupful left in the saucepan; take out the pieces of chicken, put in warm place; stir into the broth 1 spoonful of flour rubbed to a smooth paste in a little cold milk; add cup of rich milk, salt and pepper, with a little nutmeg and the well beaten yolk of egg; stir constantly until of proper consistency, which will be like thick cream; great care must be taken lest the egg cooks too much. Have ready some fine slices of bread toasted brown and slightly buttered; arrange them on a platter and put a piece of chicken on each slice. Then pour over it all your rich cream and serve at once. It is very toothsome.

MRS. JACK TAYLOR.

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FISH AND OYSTERS.

BAKED FISH.

Any kind of scale fish is good in this way. All fresh fish is better for being salted 2 hrs. before cooking. If they lay all night do not put on more salt than you want to season them. Clean and dry on a cloth; put in a baking pan with a lump of butter the size of a hen's egg and water enough to keep it from burning, bake $\frac{1}{2}$ hr. basting frequently. Remove the fish to a hot platter and put 1 teacupful of thick sweet cream in the baking pan with the drippings. Add more water if necessary and one desertspoonful of flour to thicken. Pour over the fish and serve hot. No seasoning but salt and pepper.

MRS. A. WILLSON.

DRESSING FOR BAKED FISH.

Take stale bread, equal to a small loaf, cut in slices, soak in cold water until thoroughly moistened, press dry with the hands. Mix with one large onion chopped fine and 5 eggs well beaten. Season with $\frac{1}{4}$ nutmeg, 1 teaspoonful butter, salt and pepper to taste. Stuff the fish with this, sew up and bake, basting with the above mixture.

MRS. J. A. FARRELL.

BAKED SALT MACKEREL.

Freshen, drain, pour boiling water over the fish, let stand a few moments, then turn off and put the fish in a long tin, well buttered. Put over it $\frac{1}{2}$ cup of sweet cream (rich milk with a little butter will do.)

MRS. J. A. FARRELL.

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LIEN BLOCK. } . . . PAINTS, OILS.

BAKED COD-FISH.

Shred cod-fish rather fine. Soak in warm water 15 min. Place in a baking dish a thin layer of fish, then a layer of thinly sliced cold boiled potatoes. Season with little pepper, little salt or small lumps of butter. Sift over a little flour. Repeat this until the dish is filled. Sprinkle over the top fine bread crumbs and cover the whole with rich milk. Bake slowly about 1 hr. Very nice supper dish. Serve hot.

MRS. T. N. MILLER.

BAKED FISH WITH CREAM SAUCE.

Take any kind of baked fish, remove the bones and skin, put in a baking dish, cover with the sauce and dust with cracker dust. Bake a delicate brown.

MRS. C. CUMMINGS.

BAKED FISH.

Clean, wash and wipe the fish. Make a stuffing of grated bread crumbs, steeped in sweet milk, 1 beaten egg, season with butter, pepper and salt. Place on muffin rings in pan with 1 cup of water. Bake an hour (basting with butter and water) or until done and well browned. Put in a hot dish and cover while you boil up the gravy with 1 large spoonful of catsup, 1 table-spoonful of browned flour wet with juice of 1 lemon. Garnish with sliced lemon. Remove threads before serving.

MRS. FLORENCE WESTING.

BAKED WHITE FISH.

Fill the fish with a stuffing of fine bread crumbs and a little butter. sew up the fish, sprinkle with butter, pepper and salt, dredge with flour, bake 1 hr., basting often.

MRS. J. H. McEWEN.

COD FISH NESTS.

Shred the cod fish into small pieces, put in cold water, bring to a boil, pour off water, replace with

cold water and let it soak for 2 hrs., scald once more and drain. Take hot boiled potatoes, mash, season with butter and pepper, add 1 egg well beaten and very little milk. Take equal parts of the fish and potatoes, mix well adding salt if needed, form into nests, each large enough to hold an egg; put in the oven and bake a light brown. remove from the oven and into each one break an egg, return to the oven until eggs are cooked. Serve hot.

MRS. M. K. AVERY.

MACKEREL.

(A nice breakfast dish.)

Select a nice fat fish, soak in water over night. Put on in cold water, boil gently for 10 min. Carefully remove to platter, and pour over it the following dressing: 1 cup of cream thickened with $\frac{1}{2}$ teaspoon flour, season with butter, salt and pepper, let come to a boil. Serve hot.

MRS. L. HILL.

DEVILED CRABS.

Drain off liquid which may be in 1 lb. can of crabs. Make dressing of the yolk of 1 hard boiled egg rubbed into 1 tablespoon of melted butter, add to this $1\frac{1}{2}$ tablespoon of vinegar and cayenne pepper, mustard and salt to taste, using salt carefully as the meat is already salted, then stir in the well beaten yolk of 1 raw egg, add the white beaten separately, then the finely chopped white of the hard boiled egg. Mix the dressing well through the meat, wash the shells and fill them lightly with the meat, add 2 or 3 tablespoons of melted butter to each and bake a delicate brown.

MRS. M. K. AVERY.

COD FISH BALLS.

Boil and pick the cod fish. Boil potatoes, mash well, season with butter, salt and pepper, add cream enough to moisten them. Mix the fish and potatoes together in like proportions, add 3 or 4 hard boiled

eggs chopped fine and a little finely minced onion. Make into cakes and fry in boiling lard.

MISS NICHOLAS.

TO BROIL SMOKED HALIBUT.

Select halibut of a dark brown color, the thinnest and hardest, soak 24 hrs. with the flesh side down in just enough cold water to cover it. Broil over hot coals, serve with a little butter; or poach eggs and dish with the halibut the same as with ham.

MISS NICHOLAS.

BAKED SALMON.

Drain most of the oil from the salmon, stir in cracker crumbs enough to make it thick but not stiff, add pepper and salt to taste, place in a buttered dish, finish the top with cracker crumbs. Make a hole in the top with your finger, pour in slowly over the top enough cream to moisten, place in the oven, heat through and color a pale brown.

MRS. LAWRENCE.

SALMON LOAF.

One can salmon. Chop salmon (saving the juice for dressing) with 1 cup bread crumbs mixed with 2 eggs. Add 2 tablespoons melted butter and a little salt, pepper and sage. Steam 1 hr. Serve cold covered with the dressing made as follows: 1 cup sweet milk, 1 teaspoon catsup, 1 egg. Add the salmon liquor and a little cayenne pepper and salt. Cook until it thickens.

MRS. ANNA L. PATTON.

SALMON PUFFS.

Remove bones and skin from 1 lb. of canned salmon. Chop or mash the meat fine, add a tablespoon of melted butter, salt and white pepper to taste, half a cup of fine white bread crumbs, a tablespoon lemon juice or vinegar and 3 eggs beaten separately. Mix

thoroughly and pack in cups. Set cups in a pan of hot water and bake for about half an hour. Serve hot with an appropriate sauce, or cool and slice thin for supper or luncheon.

MRS. C. L. MERRILL.

SALMON CROQUETTS.

One can salmon, equal quantity of mashed potatoes. Make into little cakes, roll in beaten egg, then in cracker crumbs and fry.

IDA EATON.

CREAMED OYSTERS.

Put 1 pt. of oysters into 1 pt. of cold water. Put 1 pt. cream in a double boiler over fire, when it gets foamy it is hot enough. Put 1 tablespoon of butter into a sauce pan, stir over fire until hot but not brown, then stir in gradually 1 tablespoon of flour and pour on cream a little at a time and stir all the time until smooth. Season with salt, pepper and a small pinch of mace; add oysters after draining and let remain over fire until leaves are curled. When ready to use warm the patties and put 1 tablespoon of the oysters in each pattie.

MRS. M. K. AVERY.

MACARONI AND OYSTERS.

Boil macaroni until tender, cut in pieces. Put a layer in the bottom of a baking dish, then a layer of fresh raw oysters, then a layer of grated cheese, sprinkle with salt, pepper and bits of butter, add another layer of macaroni, continue until the dish is full. Bake brown.

MRS. A. C. PARKER.

Commercial Savings Bank, } Banking in all its De-
110 South Main Street. } partments.

FRIED OYSTERS.

Make a nice rich batter, put part of the oysters in and dip as for pancakes taking 1 oyster for a spoonful. Fry on a good hot griddle in butter or drippings. Serve hot with more butter or cream.

MRS. J. F. McWHORTER.

PIGS IN BLANKETS.

Slice bacon very thin, take nice large oysters and roll them up singly and pin together with a toothpick and fry.

MRS. C. C. BARRETT.

OYSTERS IN CRACKERS.

Open a number of Boston crackers and spread them generously with butter. On one half of each cracker place as many oysters as it will hold, sprinkle with salt and pepper, cover with the other half of the cracker and bake in a hot oven for about 10 minutes.

MRS. C. L. MERRILL.

OYSTER FRITTERS.

Drain the liquor from the oysters and to 1 cupful add the same quantity of milk, 3 eggs, pinch of salt and flour to make a thin batter. Chop the oysters and stir them into the batter. Fry in half butter and lard rather hot and send quickly to the table.

MRS. LOU McEWEN.

FISH SAUCE.

Half a pint of milk and cream together, 2 eggs well beaten, salt, a little pepper and the juice of half a lemon. Put over the fire and stir constantly until it begins to thicken.

MRS. NICHOLAS.

ESCALLOPED OYSTERS.

One quart oysters, 1½ quarts milk. Cover the bottom of pan with crackers crushed, then layer of oysters, butter, salt and pepper, then another layer of oysters and so on until all oysters are used. Then beat 2 eggs, add milk, eggs and 1 cup of cream. Stir all together using plenty of butter. Bake 40 minutes.

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EGGS.

EGGS A LA FRANCAIS.

Boil hard and cut in thick slices, pepper and salt, dip each slice in beaten egg, then in powdered cracker crumbs and fry in hot butter and lard mixed. If you wish them extra nice, dip again in beaten egg and cracker crumbs, and fry. A nice dish for breakfast.

MRS. ED. BOYER.

ESCALLOPED EGGS.

One dozen hard boiled eggs, sliced. 2 cups of drawn butter, 4 beaten eggs. Put into a pudding dish as follows: A layer of rolled crackers, then a layer of sliced eggs dipped in drawn butter. Sprinkle with finely chopped meat. Moisten with meat broth or milk or both. Repeat the layers. Cover with sifted bread or cracker crumbs, and heat well. For the drawn butter take 1 heaping tablespoon flour, $\frac{1}{4}$ lb. butter, 1 salt spoon salt. Work well together and pour into it $\frac{1}{2}$ pt. boiling water, stirring all the time until smooth. Then pour it into $\frac{1}{2}$ pt. boiling milk and let it simmer for 5 min. or more.

MRS. A. A. WILCOX.

SHIRRED OR BAKED EGGS.

Break into well buttered saucers or any other small bake dishes. 1 or 2 eggs to each dish, and leave them in a hot oven until they are well set. Serve one plate to each person, and season to your liking at table.

SAIDIE BLYTHE.

EGG NESTS ON TOAST.

For 6 nests use 6 eggs, and 6 small slices of toast. Separate the whites from the yolks, keeping the yolks whole by letting them remain in the half shell until

time for using. Dip the edges of toasted bread in hot water, spread with butter and place on tin sheet or pan. Beat the whites very light and heap on the toast. Make a depression in the center of each mound, put in a little butter and drop the whole yolks into the hollows. Salt. Place the nests in moderate oven, till the whites are slightly browned. Serve at once.

MRS. F. G. WILCOX.

SCOTCH EGGS.

One cup lean cooked ham chopped very fine, 6 hard boiled eggs. Cook $\frac{1}{3}$ cup of stale bread crumbs in $\frac{1}{3}$ cup of milk to a smooth paste. Mix it with the ham, add $\frac{1}{2}$ teaspoon of mixed mustard, $\frac{1}{2}$ salt spoon of cayenne, and 1 raw egg. Mix well. Remove shells from the hard boiled eggs and cover them with the mixture. Fry in hot fat 2 min. Drain and serve hot or cold. Cut them lengthwise and arrange each half on a bed of fine parsley. The contrast between the green, red, white and yellow gives a very pretty effect.

ANNA S. PATTON.

DEVEILED EGGS.

Put eggs to boil in cold water, enough to cover them. When boiling begin to time them, and boil 10 min., pour off hot water and put in cold water to prevent whites turning black. Allow them to get nearly cold, remove the shells and cut in halves lengthwise. Press out yolks into bowl and rub with a silver fork until smooth. Season to taste with salt, cayenne and black pepper, dry mustard and celery seed, adding a pinch of sugar. Melt 1 teaspoon butter and add to the yolks, then stir in vinegar to make a smooth paste, and fill your eggs,— $\frac{1}{2}$ doz.

MRS. AVERY.

DR. STELLA M. MASON,

117 East State Street.



Mason City, Iowa.

PLAIN OMELET.

Four eggs, 8 tablespoons rich milk, 1 teaspoon flour, a little salt. Beat yolks and whites separately. Mix flour with milk and stir all together and turn into hot buttered spider. When well "set," cut in the middle and fold with upper sides together. Serve immediately. By the addition of grated cheese, finely minced parsley, chopped meats, fruit or jelly, a variety of delicious omelets may be made.

MRS. GEORGE P. SMITH.

BAKED OMELET.

Six eggs, 1 heaping tablespoon flour, $\frac{1}{2}$ cup milk. Beat whites and yolks separately, stir flour and milk with a little salt into the beaten yolks, having first put a teaspoon of baking powder into the dry flour. Beat all together, then add lightly the beaten whites, and pour into a large hot frying pan in which is butter size of an egg melted. Let stand one moment on hot stove, then bake in quick oven 15 min.

MRS. A. A. WILCOX.

WASHINGTON OMELET.

Let 1 teacup milk come to a boil, pour it over 1 teacup bread crumbs, and let stand a few minutes. Break 6 eggs into a bowl, stir—not beat—till well mixed, season with salt and pepper and pour into a hot skillet in which a large tablespoon of butter has been melted. Fry slowly, cut in squares, turn, fry to a delicate brown and serve at once.

MRS. L. E. DAY.

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VEGETABLES.

HINTS ON COOKING VEGETABLES.—First—Have them fresh as possible. Summer vegetables should be cooked on same day as gathered. Second—Look them over and wash well, cutting out all decayed or unripe parts. Third—Lay them, when peeled, in cold water for some time before using. Fourth—Always let water boil before putting them in and continue to boil until done.

BOILED POTATOES.

As soon as potatoes are tender pour off the water, remove the cover and set back over the fire for about 2 min. lightly stirring; the steam escapes and they are mealy.

MRS. E. HANFORD.

BROILED POTATOES.

Boil large potatoes in their skins, peel and cut lengthwise in rather thick slices; sprinkle with salt and place in the broiler which should be previously greased; broil nicely, arrange on a hot dish, butter and dust with a little pepper and serve.

MRS. R. S. DREW.

STEWED POTATOES.

Put 4 tablespoons melted butter or drippings into a kettle, slice in 1 onion, fry until brown, stirring; then add 1 tablespoon of flour and fry 3 min.; add 1 qt. boiling water, 1 qt. raw sliced potatoes, salt and pepper. Boil with cover off the kettle, until tender, stirring often. Serve hot.

MRS. ROB'T McINTOSH.

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110 South Main Street.

I. R. KIRK, President,
J. A. FELTHOUS, Vice-President.
GEO. E. WINTER, Cashier.

ESCALLOPED POTATOES.

Pare and slice potatoes thin and let them stand in cold water 2 hrs. Put a layer of potatoes in a deep dish, with butter, salt, pepper and a sprinkle of flour. Repeat this till the dish is filled, cover with rich milk and bake in a moderate oven 3 hrs.

MRS. BACHMAN.

POTATO PUFF.

One pt. of mashed potatoes, 2 tablespoons of butter, $\frac{1}{2}$ cup hot milk, salt, and mix; add beaten whites of 2 eggs; put in a dish, turn the beaten yolks of 2 eggs over the top; bake $\frac{1}{2}$ hr. MRS. E. M. STEAD.

POTATO PUFF.

Two teacups cold mashed potatoes, stir in 2 teaspoons melted butter and beat to a cream before adding anything else. Put with this 2 well beaten eggs and 1 cup of cream, salt to taste, beat well and pour it into a deep buttered dish and bake in a quick oven till brown.

MAE BAUCHMAN.

SARATOGA CHIPS.

Peel the potatoes carefully, cut into very thin slices and keep in cold water over night; drain off the water and rub the potatoes between napkins or towels until thoroughly dry, then throw a handful at a time into a kettle or pan of very hot lard; stirring with a fork so they may not adhere to the kettle or to each other; as soon as they become light brown and crisp remove quickly with a skimmer and sprinkle with salt as they are taken up.

MRS. JACK TAYLOR.

NICE HASH.

Chop up any cold meat; season with pepper, salt and butter and a cup of gravy if you have it, if not add a cup of water to a pint of meat, put in a baking dish, cover with mashed potatoes and bake $\frac{1}{2}$ hr.

MRS. L. EATON.

FANCY POTATO CROQUETTES.

Boil 1 qt. of potatoes, drain and mash; add 2 eggs well beaten, $\frac{1}{2}$ teaspoon salt, 4 tablespoons sweet rich cream; beat all until smooth, let cool a little, roll in flour, make sticks 3 in. long 1 in. in diameter. Fry a light brown on all sides. Serve hot.

BERTHA ZIMMERMAN.

POTATO BALLS BAKED.

Boil and mash potatoes and form immediately into balls the size of an egg; butter a dripping pan, brush over the balls with the yolk of an egg, and brown quickly in a hot oven for 5 or 10 min.; slip off on a hot platter and serve at once.

MRS. NEEZLE.

A SUPPER DISH.

Place into a well buttered baking dish alternate layers of sliced cold potatoes and chopped meat, placing potatoes first. Upon each layer sprinkle salt and pepper, bread crumbs and generous pieces of butter. Over the whole pour a cup of milk and 2 beaten eggs.

HELEN PASEDACH.

POTATO PIE.

Cut into very small pieces $\frac{1}{2}$ lb. of lean pork or beef (pork preferred) boil in a little water about 15 min. Slice 6 large potatoes and boil with the meat. Line a baking dish with a rich crust. After the meat and potatoes are cooked, season with pepper and salt, butter and a cup of sweet cream. Pour the whole into the baking dish, then cover with the crust, pressing it firmly around the edges to prevent the gravy from boiling out. Bake until the crust is a nice brown.

MRS. T. S. ARMITAGE.

ESCALLOPED ONIONS.

Boil nice white onions in salted water a few minutes, then take out and put in a baking dish and pour over

them a white sauce made with a cup of milk, butter size of a walnut, 1 teaspoon of flour, pepper and salt. Strew cracker crumbs and bits of butter on top and bake $\frac{1}{2}$ hr.

MRS. B. P. KIRK.

CREAM ONIONS.

Boil in 2 waters, drain; if they are tough cut in quarters. Pour over them scalded milk in which a pinch of soda has been stirred. Set over the fire 1 spoon of butter, 1 of cornstarch wet with milk, a little pepper and salt. Simmer 3 min., pour over onions.

MRS. J. H. McEWEN.

FRIED TURNIPS.

Pare and slice in thick slices, boil till done, then roll them in flour and fry a nice brown, using pepper and salt as you fry them.

Fresh beets are also nice cooked in the same manner.

MRS. A. LANT.

COOKED CELERY.

Cook like asparagus, until tender, in salted water, then turn off water and put in cream, salt, pepper and butter.

MRS. O. T. DENNISON.

FRIED EGG PLANT.

Pare and cut in slices $\frac{1}{2}$ in. thick; sprinkle a little salt on each slice, press down for 1 hr., rinse in clear water and dry with a towel, dip in egg and rolled cracker; fry a nice brown in $\frac{1}{2}$ lard and butter.

IDA EATON.

SPINACH.

Wash in cold water 3 or 4 times, put in boiling salt water and cook 10 min., then put into cold water, take out of cold water and put into a sieve, press out the water, chop fine. Take butter and teaspoon of

flour, stir in kettle until light brown, then add spinach with a little grated nutmeg, stir until well cooked, garnish with hard boiled eggs. ALICE TOTTY.

FRIED CUCUMBERS.

Lay in ice water $\frac{1}{2}$ hour, then peel and cut lengthwise into slices, salt and pepper and dip in flour and fry a nice brown in sweet lard or butter.

MRS. ED. BOYER.

SALSIFY, OR VEGETABLE OYSTERS.

Soak in cold water $\frac{1}{2}$ hr. Wash and scrape. Cut in thin crosswise slices, boil till tender in salted water, drain, add butter, cream and pepper.

MRS. L. HILL.

CORN OYSTERS.

Take young sweet corn, cut from cobs into a dish. To 1 pt. corn add 1 well beaten egg, 3 tablespoons cream, $\frac{1}{2}$ teaspoon salt, 1 small teacup flour. Mix it thoroughly and fry like oysters by dropping into hot lard by spoonfuls about the size of an oyster.

MRS. LOU MCEWEN.

FRIED SQUASH.

Cut the squash into thin slices and sprinkle with salt; let stand a few minutes, then beat 2 eggs and dip the squash into the egg; fry brown in butter.

MRS. LOU MCEWEN.

SQUASH FRITTERS.

One pint of strained squash, 1 pt. of milk, 2 eggs, a pinch of salt, flour enough to make them turn easily, and bake on a pancake griddle.

FLORA FRANTZ.

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BOILED RICE.

One cup rice washed in warm water, 1 qt. of boiling water, salt; add $\frac{1}{2}$ cup raisins, washed and boiled 5 min. (with or without, as desired), add rice and let boil briskly for 15 min. Serve with sugar and cream or hard sauce. Much better than the old way of cooking 4 or 5 hrs.

MRS. CORNELIA MILLER.

BOILED CABBAGE.

Boil in 2 waters or change the water before cabbage is done; drain off all water that may be left when done. Season with butter, pepper and salt, then make a little thickening of flour and water, and flavor with sugar and vinegar as desired.

MRS. A. LANT.

FRIED CABBAGE.

For small family take small head of cabbage, clean well and boil until tender. Fry 2 or 3 slices of bacon or salt pork; take meat out when cooked to taste. Drain the cabbage, put in the meat gravy, chopping the cabbage quite fine with a knife. Season with salt and pepper, cook slowly 20 or 30 min. Put in vegetable dish, placing meat on top and serve hot.

ALICE TOTTY.

CABBAGE.

Chop and let boil in a little water until just done, add $\frac{1}{2}$ cup of sweet cream, little salt and pepper and 1 tablespoon of butter.

MRS. C. RYE.

BAKED CABBAGE.

Chop rather fine as much cabbage as needed, put into a dish of hot water and boil 15 min., or until tender, put into a colander and drain, season with salt and pepper and a tablespoon of butter; beat 2 eggs well, then beat them into 3 tablespoons of cream, mix all together and bake in a moderate oven till nicely browned. This is excellent.

MRS. LOU McEWEN.

A DELICIOUS DISH.

Take a large, fresh cabbage and cut out the heart. Fill the place with stuffing, or veal chopped very fine and highly seasoned, rolled into balls with yolk of egg; then tie the cabbage firmly together and boil in a kettle for 2 hrs. This is often convenient for using up small pieces of meat.

MRS. NICHOLAS.

PARSNIPS.

Cut in slices $\frac{1}{4}$ in. thick and boil until tender, then dip in beaten egg and cracker crumbs and fry the same as oysters; or make a stew of them the same as pork stew only add the parsnips.

MRS. BENJ. RANDALL.

BUTTERED PARSNIPS.

Boil until tender, slice lengthwise into quite thin slices; melt a little butter in a sauce pan add pepper and salt and put in parsnips; serve hot.

MRS. R. H. BOND.

FRIED PARSNIPS.

Wash and scrape 5 or 6 good sized parsnips, cut in pieces $\frac{1}{4}$ in. in thickness. Have spider hot, put in butter size of an egg. Put in parsnips adding a gill of water, salt and pepper to taste. Cover and let them fry 20 min., adding a teaspoon of sugar when done.

FLORA FRANTZ.

PARSNIP BALLS.

Mix up cold mashed parsnips with the white of an egg and a little cream; mould it into balls which should be dipped one by one into the beaten yolk of an egg and dropped into gently steaming hot fat and fried 3 or 4 min.

MRS. F. G. WILCOX.

ESCALLOPED TOMATOES.

Peel and slice the fresh fruit (or canned tomatoes may be used), put in a pudding dish with alternate layers of cracker or bread crumbs, sprinkling salt, pepper and butter on each layer, finishing with crumbs. Bake about 45 min. Unless tomatoes are very juicy a little milk poured over them before baking will improve them.

HATTIE M. DEAN.

TOMATOES.

Pare and slice ripe tomatoes, stew until tender; for 1 qt. of tomatoes mix $\frac{1}{2}$ cup of butter with 1 tablespoon of flour, and stir in and cook for a minute, season with salt and pepper to taste.

MRS. D. C. LANGFORD.

STRING BEANS.

Put 1 lb. of bacon in large kettle of cold water, boil $\frac{1}{2}$ hr., add $\frac{1}{2}$ peck beans, add salt and boil 3 hrs. Fresh corn added $\frac{1}{2}$ hr. before serving will make succotash.

MRS. C. N. REELER.

BREAKFAST BEAN BALLS.

Two cups mashed potatoes, 1 cup mashed beans which have been previously baked or boiled and well seasoned, mix well and form into cakes and fry as you would potato balls.

MRS. GEO. P. SMITH.

BOSTON BAKED BEANS.

One qt. small white beans, 1 lb. of fat juicy pork; wash the beans thoroughly, put them in a kettle and cover them deep with cold water, let them come to a boil, then drain them through a colander and put them

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in a bean pipkin; add a small onion chopped fine, $\frac{1}{2}$ teapoon of dry English mustard, 1 spoon salt, plenty of black pepper, a little chopped parsley, and 3 table-spoons of molasses, then score the pork fine and put on top of beans. Cover all with boiling water, then cover tight and bake 8 or 10 hrs., occasionally adding hot water so they do not get dry.

LAURABEL W. SUNDELL.

BOSTON BAKED BEANS.

Three pints of beans. In the morning wash and put in a kettle with a plenty of cold water, and 1 teapoon soda. Let come to a boil and drain thoroughly. Cover again with cold water and when boiling, drain. Add 1 lb. salt pork; cover well with hot water and boil until the skins begin to crack. Cut the rind of the pork in checks and put it and the beans into a jar or pan; add 2 table-spoons of New Orleans molasses, a little pepper and allspice. Pour the liquor over, cover tight and put in a moderate oven. At night try them and add salt and other seasoning if needed. If you cannot see the liquor when pressed on top with a table spoon add more water. Cover tight and leave in oven all night with slow fire. Can be kept hot until next noon, only do not let them get too dry.

MRS. A. A. WILCOX.

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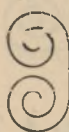
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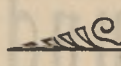
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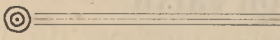
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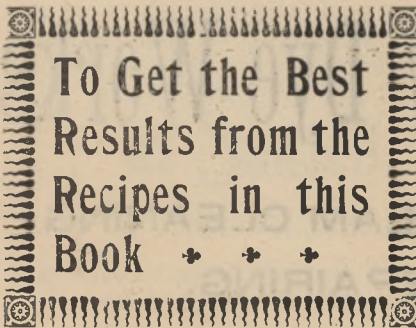
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BREAD AND ROLLS.

RAILROAD YEAST.

Three tablespoons flour, 2 tablespoons sugar, 1 tablespoon salt; dissolve with a little cold water. Pour a qt. or more boiling water into mixture, stirring constantly, place over fire and let scald, add 12 mashed potatoes and set aside to cool; when about luke warm add 2 yeast cakes, after having first dissolved them in warm water. Add warm water enough to make 4 qts, set in some warm place to rise. When light the top will be covered over with bubbles. 3 teacups of yeast will make 2 loaves of bread. When desiring to make bread, take a quantity of the yeast, add a little melted lard, sugar and salt, mix into a hard loaf, let rise and put into tins, let rise again and bake. The remainder of the yeast may be set away in some cool place to be used another time.

MRS. C. E. RAMSAY.

YEAST.

Boil 6 potatoes, mash, pour over them 1 qt. of boiling water, while hot add 2 cups flour, 1 tablespoon salt, 4 tablespoons sugar and 1 of ginger. When cool add 2 yeast cakes, let rise, beat thoroughly and set in a cool place. Use 1 cup or more to a baking.

MRS. C. H. WATSON.

BREAD.

Put $\frac{1}{2}$ yeast cake to soak, when dissolved add flour and set to rise. Boil 4 good sized potatoes, mash and put through collander, add yeast and a little water, set in warm place to rise over night. In the morning add $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup lard softened but not hot, mix until smooth and set to rise. When risen work down and let rise again, then make into small loaves, bake properly and you will have lovely bread.

MRS. R. WILBER.

RYE BREAD.

Take 2 qts. rye flour, scald, when cool add $\frac{3}{4}$ yeast cake, $\frac{1}{2}$ cup N. O. molasses, $\frac{1}{2}$ cup sugar, 1 teaspoon caraway seed. Let rise, mix stiff with white flour, raise again and make into loaves. Or, start with white bread sponge, add other ingredients as before, and mix stiff with rye flour. MRS. A. T. LIEN.

BROWN BREAD.

Two cups heaping full of flour, 2 cups level full of corn meal, 3 cups sour milk, $\frac{1}{2}$ cup molasses, 2 heaping teaspoons soda salt and 1 tablespoon of cream or butter. Bake with slow fire.

MRS. A. M. JENNISON.

BROWN BREAD.

Three cups sour milk, 3 cups graham flour, 1 cup molasses, 2 teaspoons soda, salt. Use four 1-lb. baking powder cans, filling each half full. Steam $1\frac{1}{2}$ hr. Good. MRS. D. W. VROOM.

STEAMED BROWN BREAD.

One pint graham, 1 cup corn meal, $\frac{1}{2}$ cup molasses, 1 cup sour milk, 1 cup sweet milk, 1 teaspoon each salt and soda. Steam 3 hours; brown lightly in oven.

GRACE SENIOR.

STEAMED BROWN BREAD.

One level teaspoon soda, $\frac{1}{2}$ cup bread crumbs dissolved in 2 cups sour milk, $\frac{1}{2}$ cup molasses, equal parts of graham and corn meal stirred in until thick batter. Grease the pail and cover and set in pot of boiling water. Steam 3 hours. MRS. L. E. TAYLOR.

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GRAHAM BREAD.

One cup sour milk, $\frac{1}{2}$ cup molasses, 2 cups graham, $\frac{1}{2}$ cup wheat flour, 2 teaspoons soda, salt; steam $2\frac{1}{2}$ hrs.
AUNT JULIA WOOD.

GRAHAM BREAD.

One qt. white bread sponge, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup sweet cream if convenient, if not, $\frac{1}{2}$ cup milk and 1 tablespoon of lard, $\frac{1}{4}$ teaspoon soda in milk. Stir sugar, lard, milk and soda well together, warm it, then add the sponge, salt, stir well again then add enough graham to knead soft, being careful not to get too stiff.
MRS. R. W. BEACH.

CORN BREAD.

One cup corn meal, $\frac{1}{2}$ cup flour, $\frac{1}{3}$ cup sorghum, 1 cup sour milk, 1 teaspoon each soda and salt. Steam in covered pail 4 hrs. Must not be allowed to stop boiling.
MRS. C. CURRIE.

CORN BREAD.

Sift 1 qt. of corn meal with 2 teaspoons of baking powder. Work thoroughly into the meal 4 tablespoons melted lard, salt, add 3 eggs well beaten and enough milk to make a thin batter. Bake quickly in a well greased pan.
MRS. F. N. TURNURE.

CORN BREAD.

Three cups corn meal, 1 cup flour, $\frac{1}{2}$ cup molasses, 1 teaspoon each soda and salt, sweet milk to make a thin batter. Steam 3 hours, then brown in the oven.
MRS. G. S. ARMITAGE.

COFFEE BREAD.

One large cup yeast, 2 eggs beaten very light, $\frac{1}{2}$ cup melted butter, flour enough to mix soft. Braid and let it stand until light. Before putting it in the oven spread butter, sugar and cinnamon over the top. Bake in a quick oven.
MRS. GEORGE BOWEN.

CORN CAKE.

Two eggs, $\frac{1}{2}$ cup sugar, 1 cup sweet milk, 1 cup sour milk, $1\frac{1}{2}$ cups corn meal, $\frac{1}{2}$ cup flour, 1 teaspoon soda, salt. Pour the mixture into a spider or sauce pan containing 2 spoons of melted butter, and into the middle pour without stirring 1 cup sweet milk. Bake in hot oven $\frac{1}{2}$ hr.

MRS. D. HOWE.

JOHNNY CAKE.

Two cups corn meal, 1 cup flour, 2 cups sour milk, $\frac{1}{2}$ cup brown sugar, 1 egg, 1 teaspoon each soda and salt.

MRS. GAMIDGE.

JOHNNY CAKE.

Three cups buttermilk, 2 cups Indian meal, $\frac{1}{2}$ teaspoon soda, 1 teaspoon salt and a little molasses.

MRS. K. S. MALLORY.

RAISED BISCUIT.

One pt. sweet milk scalded, a piece of butter the size of an egg, 1 egg. Put in while hot 1 tablespoon of sugar and 1 of salt. Stir in flour then $\frac{1}{2}$ cup of soft yeast, let rise, then knead 15 min., raise again, put butter on one side then fold over half, raise and bake in a quick oven.

MRS. E. C. HAMILTON.

RUSKS.

One pt. new milk, 2 tablespoons yeast, 2 tablespoons butter, 1 cup sugar, 2 eggs, 2 teaspoons salt, flour. Rusks require a longer time for rising than ordinary rolls or biscuit. Prepare a sponge of the yeast, milk and flour enough to make a thin batter, and allow to rise over night. In the morning add eggs, butter and sugar well mixed together, salt and flour enough to make a soft dough. Shape into neat rolls of equal size, place in a pan and allow to rise until very light. Flavor to taste. Bake in a quick steady oven till of a nice brown color, glaze with the yolk of an egg and sprinkle with powdered sugar.

MRS. WM. BIEBER.

PARKER HOUSE ROLLS.

One qt. of cold boiled milk, 2 qts. flour, 1 large tablespoon of lard rubbed into the flour. Make a hole in the middle of the flour, take 1 full cup yeast, $\frac{1}{2}$ cup sugar, add the milk with a little salt and pour into the flour. Let stand as it is until morning, then knead hard and let it rise. Knead again at 4 o'clock in the afternoon, cut out ready to bake and let it rise again. Bake 20 min.

MRS. J. C. SHERWIN.

SWEDISH ROLLS.

Scald 1 pt. of milk, cool until luke warm; $\frac{1}{2}$ cup of butter creamed with $\frac{1}{4}$ cup sugar, add to this the whites of 2 eggs beaten stiff, stir the butter, sugar and eggs into the milk, add $\frac{1}{2}$ cake of compressed yeast dissolved in a little warm water, stir in 7 or 8 cups flour making it just stiff enough to work easily with the hands, knead until it is smooth, set away to rise. When light roll out about $\frac{1}{2}$ inch thick, spread with sugar, spice, grated lemon and currants, roll up like jelly roll, cut in thin slicas, let rise again and bake.

MRS. S. C. SALE.

"QUEEN OF THE MIDLAND" STRAWS.

Take bread dough (after it is ready for the last rising) size of a large egg, roll out rather thin, sprinkle with salt and run the rolling pin over it, then cut into strips $\frac{1}{2}$ inch wide without disturbing the edges, twist the strips a little. Have ready hot lard in frying pan, fry a very light brown watching closely as they cook very quickly. Remove when done and serve with coffee. The dough may be kept in a cool place over night until breakfast time.

MRS. W. J. STEWART.

BUNS.

Two cups yeast. 2 cups warm water, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, whites of 3 eggs well beaten, knead and cover well; when light turn out on bread board and roll $\frac{3}{4}$ in. thick, cut with cutter and set to rise. Put about 4 on a pie tin, as they spread.

MRS. J. R. SMITH.

BUNS.

One pt. new milk, $\frac{1}{2}$ teacup butter, boil together and add 3 tablespoons sugar, $\frac{1}{2}$ cup yeast and flour to make a batter. Let rise over night and in the morning mix stiff, let rise again and put in pan.

MRS. MAXFIELD.

FRENCH BISCUIT.

Two cups butter, 2 cups sugar, 1 egg or the whites of 2, $\frac{1}{2}$ cup of sour milk. $\frac{1}{2}$ teaspoon of soda, flour to roll, sprinkle with sugar.

MRS. T. S. WHITE.

BREAKFAST CAKE.

Two tablespoons sugar, 2 tablespoons butter, 2 eggs, 1 cup milk, 1 scant quart of flour, 3 teaspoons baking powder. Steam 35 min. To be eaten while hot.

MRS. T. S. WHITE.

POT PIE.

Two well beaten eggs, 2 cups sweet milk, 1 teaspoon baking powder, salt, flour enough to make a batter, cook 5 min. The same recipe makes very nice fritters.

MRS. GEO. POISAL.

SCOTCH SHORT BREAD.

One-quarter lb. sugar, $\frac{1}{2}$ lb. butter, 1 lb. flour. Knead it until the flour is well worked in, roll out $\frac{1}{2}$ in. thick, cut in squares $1\frac{1}{2}$ in., bake on paper.

MRS. R. H. BOND.

CHEESE SANDWICH.

The yolk of 1 hard boiled egg mashed fine in a bowl, add 1 tablespoon of butter, mix thoroughly, add $\frac{1}{2}$ teaspoon each of salt, pepper and prepared mustard, 2 tablespoons grated cheese, and vinegar to make it thin enough to spread nicely on thin slices of bread. Very nice for lunch.

MRS. GEO. DAKE.

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MIXED SANDWICH.

Chop fine $\frac{1}{2}$ lb. each of chicken, spiced tongue and cold ham. Mix with one part of meat $\frac{1}{2}$ cup melted butter, the powdered yolks of 2 hard boiled eggs, a little white pepper, a small pinch of salt, a tablespoon of mustard; spread on small thin bits of buttered bread.

MRS. BELDING.

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GRIDDLE CAKES AND WAFFLES.

PANCAKES.

One pt. sour milk, 1 egg, 1 teaspoon soda, a little salt. Flour enough to make a nice batter. Eat with butter and sugar while hot. M. A. JACKSON.

BREAD PANCAKES,

One cup stale bread crumbs, soak over night in sweet milk or water. In morning add 2 tablespoons sour milk, 2 eggs, pinch of salt and teaspoon soda.

MRS. NEEZLE.

WHEAT GRIDDLE CAKES.

One qt. of sour milk, 2 even teaspoons of soda and 1 even teaspoon of salt. Flour enough to make a good batter. Stir until the lumps are broken; fry at once.

MRS. NICHOLAS.

RICE PANCAKES.

One cup cold boiled rice rubbed in a quart of milk, 1 pt. of flour, 1 teaspoon of salt, 2 eggs beaten light. Stir until free from lumps. Bake quickly on a griddle.

MRS. BELDING.

WAFFLES.

One pt. sweet milk, 2 eggs, 1 teaspoon baking powder, salt, flour enough to make a stiff batter. Fry in waffle irons, butter and eat with syrup or sugar.

M. A. JACKSON.

QUICK WAFFLES,

Three eggs, 2 teaspoons baking powder, 1 qt. flour, 2 tablespoons butter, 1 pt. sweet milk, $\frac{1}{4}$ teaspoon salt; pour in hot buttered waffle irons. Sour milk and 1 teaspoon soda may be used instead of sweet milk.

MRS. H. G. PARKER.

GRIDDLE CAKES.

Sour milk, 3 eggs well beaten, butter size of an egg, flour for thin batter, $\frac{1}{2}$ teaspoon soda, little salt. If sweet milk add 1 teaspoon cream tartar.

MRS. T. N. MILLER.

GRIDDLE CAKES.

Loppered milk, a little salt, stir rather stiff with flour, 1 teaspoon of soda dissolved in hot water. Plain but excellent.

MRS. CORNELIA MILLER.

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MUFFINS, GEMS AND FRITTERS.

MUFFINS.

Two eggs, 1 cup sweet milk, 1 cup flour, salt to taste. Have the pans well greased and hot.

MRS. J. H. VAN WIE.

MUFFINS.

Pint of flour, 1 heaping teaspoon baking powder (Horsford's preferred), 1 teaspoon salt (small), 1 tablespoon butter melted, 1 egg, $\frac{1}{2}$ pint milk, 1 tablespoon sugar. Sift flour, baking powder, salt and sugar, add milk and egg. Stir as little as possible and bake in hot oven.

GRACE SENIOR.

MUFFINS.

One tablespoon butter, 1 tablespoon sugar, 1 egg, 1 teacup sweet milk, $2\frac{1}{2}$ teaspoons baking powder, flour enough to make a stiff batter.

MRS. C. E. MCEWEN.

INDIAN MEAL MUFFINS.

Three eggs, 2 tablespoons sugar, 3 tablespoons butter, $2\frac{1}{2}$ cups sour milk, with one even teaspoon soda, 2 heaping cups corn meal, 1 cup flour with $\frac{1}{2}$ teaspoon baking powder. Bake in muffin rings or in large dripping pan.

MRS. C. A. WINTER.

OYSTER GEMS.

Two eggs, 1 cup sour milk, $\frac{1}{2}$ teaspoon soda, 1 teaspoon salt. Use $\frac{1}{3}$ corn meal and $\frac{2}{3}$ flour for batter. Have gem pans buttered and hot, drop a small spoon of batter into each pan, then drop in 2 or 3 oysters, then add more batter, and bake in a quick oven.

MRS. H. N. WASS.

OAT MEAL GEMS.

Soak over night 1 cup of oat meal in 1 cup of water. In the morning add 1 cup milk, 1 cup flour, a pinch of salt, and $1\frac{1}{2}$ teaspoon baking powder. Mix quickly and bake 20 min. in gem pans. If sticky add more flour.

MAYME KEELER.

FLOUR GEMS.

One cup sweet milk, 1 large tablespoon butter, 3 teaspoons baking powder a little salt, and flour to make it quite stiff.

MRS. C. E. RAMSAY.

CORN MEAL GEMS.

Two cups corn meal, 1 cup flour, 2 beaten eggs, 1 heaping tablespoon sugar, 2 heaping tablespoons melted butter. Sift flour and meal together in a basin. Add the other ingredients, then stir in sour milk until batter is quite thin. Add a teaspoon of soda. Bake in hot buttered gem pans in a quick oven.

MRS. C. A. SAWYER.

EGG AND MEAT GEMS.

Mix together 1 large cup of finely minced meat and 1 scant cup of fine grated bread crumbs. Season with salt and pepper and moisten with just enough milk to bind together. Grease some gem pans and half fill with this mixture. Break an egg on top of each, season delicately and sprinkle fine cracker dust over the top. Bake in a hot oven till the white of the egg has set, which should be in 7 or 8 minutes. Remove carefully to a platter and serve.

MRS. A. T. HUXLEY.

GRAHAM GEMS.

One cup milk, 1 cup flour, 1 egg, 1 teaspoon baking powder. 1 teaspoon butter, pinch of salt.

MRS. C. M. ADAMS.

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GRAHAM GEMS.

One cup sour milk, 1 tablespoon of sugar, 1
tablespoon of shortening, 1 egg, 1 cup graham flour,
small teaspoon soda, pinch of salt. MRS. LONG.

POP OVERS.

One cup sweet milk, 1 cup flour, 1 egg. Have gem
pans very hot. Stir in the well beaten egg just before
filling the pans and bake in a very quick oven.
MRS. G. P. SMITH.

FRITTERS.

One egg, 1 cup milk, 1 teaspoon baking powder,
pinch of salt, flour enough to make a stiff batter.
MRS. C. M. ADAMS.

CORN FRITTERS.

Twelve ears of corn grated, 4 eggs beaten sepa-
rately, salt and pepper. Mix and fry by spoonfuls in
melted butter on a hot griddle or spider. Turn like
pancakes. MRS. V. O. GAYLORD.

A. L. TAYLOR.

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SALADS AND DRESSINGS.

APPLE SALAD.

Pare apples, take out ends, cut in cubes, chop English walnuts, add to apples, sprinkle sugar over them, then cover with the following dressing: 1 cup vinegar not very strong, butter size of an egg, put together and boil. 1 teaspoon each flour, salt and mustard, 1 cup of sugar, yolks of 4 eggs, mix together and pour over them the vinegar, set on stove to thicken stirring constantly, add the beaten whites of eggs, let stand until cold then add 1 cup of whipped cream.

MRS. M. BRADLEY.

LETTUCE SALAD.

Take the crisp centers of 3 or 4 heads of lettuce, sprinkle over a little salt and cover with slices of hard boiled eggs, and serve with the following dressing: Stir to a cream 1 tablespoon of butter with 1 teaspoon of mustard, $\frac{1}{2}$ teaspoon salt, 1 tablespoon of sugar, a pinch of white pepper and the yolks of 2 eggs well beaten. When all are well mixed, add 1 teacup of rich milk and the same amount of vinegar. Place the mixture in a saucepan and scald it over hot water, stirring the mixture constantly to avoid ingredients curdling.

MRS. L. DEXTER.

HAM SALAD.

Three cups finely chopped cabbage, 1 cup minced ham, 4 hard boiled eggs. Dressing for salad: $\frac{1}{3}$ cup vinegar, 1 tablespoon mustard, 1 teaspoon of salt and 4 of sugar, 1 egg. Mix well beaten egg, sugar, mustard and salt, add to the vinegar while it is boiling, stirring constantly, let cool and pour over the salad. Very nice.

MRS. C. E. SMITH.

BEEF SALAD.

One cup beef chopped fine, 3 hard boiled eggs, 1 teaspoon of mustard, 1 of oil, a pinch of salt and pepper and a little vinegar. Set in cool place till ready to use.

MRS. NEEZLE.

COLD SLAW WITH COLD DRESSING.

Slice or chop cabbage fine; mix together the following and pour over the cabbage cold. 1 teaspoon each pepper and sugar, $\frac{1}{2}$ cup sour cream, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ teaspoon salt.

MRS. H. A. DYER.

EGG SALAD.

Chop hard boiled eggs with a little butter and pour over them a sauce made as follows: 1 cup cream, 3 tablespoons vinegar, 1 teaspoon dry mustard, salt and pepper. If the vinegar is not very strong use more.

MRS. A. A. WILCOX.

BEET SALAD.

To 2 eggs well beaten add half a cup of vinegar, 1 tablespoon sugar, 1 teaspoon salt, lump of butter size of walnut, a little dry mustard, and if possible half a cup of cream, beat together well and boil, stirring constantly. Chop finely 3 good sized beets, salt and spread dressing over.

ANNA PARKER.

CABBAGE SALAD.

Cut cabbage very fine and put into a dish in layers with salt and pepper between. Then take 2 teaspoons each of butter, sugar, flour and mustard, 1 cup of vinegar, 1 egg, stir all together and let come to a boil on the stove. Pour it hot over the cabbage, mix well and cover up.

MRS. J. J. TOFFLEMIRE.

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CABBAGE SALAD.

One tablespoon of mustard wet to a paste with vinegar, add 1 tablespoon each of salt and sugar, $\frac{1}{2}$ teaspoon pepper, butter size of a walnut, stir these together, add 1 teaspoon vinegar and 4 eggs well beaten, set dish in a basin of hot water and stir until thick. Let it get perfectly cold then stir it well into the cabbage finely chopped, and last stir in lightly $\frac{1}{3}$ cup of thick sweet cream. This calls for a good sized cabbage.

MRS. J. M. SMITH.

CAULIFLOWER SALAD.

Boil a cauliflower in salted water until tender but not over done, when cool cut it up neatly in small sprigs. Beat together 3 tablespoons of oil and 1 of Tarragon vinegar, pepper and salt to taste. Rub the dish very slightly with garlic, arrange the cauliflower in it, strew over it some capers, a little Tarragon, shervil and parsley all finely minced and the least bit of dried thyme and marjoram powdered. Pour over the oil and vinegar and serve.

MRS. NICHOLAS.

GERMAN POTATO SALAD.

Boil and prepare potatoes the same as for any salad. Cut into cubes an onion and add to potatoes with salt and pepper. Cut up finely a piece of breakfast bacon or fat ham, fry, add vinegar and pour over the potatoes, being careful not to break them up.

MRS. A. P. FRIEDRICH.

POTATO SALAD.

Slice thin cold boiled potatoes, put in an onion and 2 hard boiled eggs, over this put the following dressing: Yolks of 4 eggs or 2 whole eggs well beaten, $\frac{1}{2}$ cup cream, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon salt, 1 desert spoon mustard dissolved in milk. Boil $\frac{1}{2}$ pt. vinegar and butter size of an egg, add other ingredients and cook till thick like cream. This dressing is nice with cabbage or lobsters.

KATE HILL ULLAND.

SALMON SALAD.

One can salmon, as much chopped cabbage or a little more, seasoned as for cold slaw. Just before serving pour over the following dressing: 1 egg, 1 teaspoon each dry mustard and salt, $\frac{1}{2}$ teaspoon pepper, beat together and add slowly 1 cup boiling vinegar, which usually cooks it enough. Cool.

MRS. ERWIN.

SALMON SALAD.

One cup bread crumbs, 1 pt. salmon drained, 1 cup sweet milk, 1 tablespoon each flour and butter. Heat milk and butter, thicken with the flour wet in cold milk, add salmon, put bread crumbs on top, bake 20 min.

MRS. J. M. HILLYER.

LOBSTER SALAD.

Pick lobster into fine pieces and mix with the same quantity of chopped lettuce or cabbage, salt and pepper to taste. Dressing: To the yolk of 1 egg add 1 tablespoon vinegar, cook until thick, then stir in one tablespoon butter and beat until cold, add salt, pepper and mustard to taste, a little sugar and a pinch of red pepper. Thin with vinegar and sweet cream. Pour over lobster just before serving.

MRS. SCOTT STILSON.

OYSTER SALAD.

Parboil 1 qt. of oysters in their own liquor until well plumped, then pour into a colander to drain. If large cut them in 2 parts, put them in a shallow dish and pour over them a dressing, made by stirring 3 tablespoons of vinegar, $\frac{1}{8}$ teaspoon pepper and salt, $\frac{1}{2}$ teaspoon mustard, 1 tablespoon melted butter, let them stand from 4 to 6 hrs., stirring them occasionally so that all may be equally pickled, then line a salad bowl with lettuce leaves and a little crisp celery in

C. B. SAVAGE, Dealer in **WALL PAPER**
Picture Frames and Room Moulding,

small pieces; just before serving pour over them a cream dressing.

MRS. BELDING.

FRUIT SALAD.

Three-quarters box gelatine, $\frac{1}{2}$ lb. blanched almonds chopped, $\frac{3}{4}$ lb. green grapes, $\frac{1}{2}$ lb. fresh figs, $\frac{1}{2}$ can pineapple sliced, 4 bananas, 4 oranges. Soak gelatine in 1 cup cold water over night; peel oranges and cut in half-inch pieces and spread on a napkin laid on a plate, over night to drain. In the morning cut pineapple in half-inch pieces and drain 3 or 4 hours. Seed grapes, cut figs very fine and bananas in half-inch pieces, place fruits and nuts in layers in a deep dish. Add to the soaked gelatine 1 cup boiling water, 3 cups sugar and juice of pineapple. Boil until it will jelly, strain and when nearly cold pour over the fruit and set on ice until solid. Slice with a sharp knife and serve with whipped cream. This amount will serve 20 persons.

MRS. E. C. DIMMICK.

FRUIT SALAD.

Three oranges, 3 bananas, 1 pineapple and 1 qt. strawberries. Put a layer of pineapple cut fine in bottom of dish, sprinkle with sugar, then a layer of bananas, then oranges, then strawberries taking care to sprinkle each layer with sugar. Serve with cake.

MRS. NEEZLE.

CHICKEN SALAD.

Boil 3 chickens until tender, salting to taste; when cold cut in small pieces and add twice the quantity of celery cut with a knife, and 4 cold hard boiled eggs, slice and thoroughly mix with the other ingredients. For dressing take $\frac{1}{2}$ cup cider vinegar, 4 eggs, separate, beat yolks very light, add $\frac{1}{2}$ teaspoon mustard, 2 tablespoons sugar, 2 tablespoons butter. Put in saucepan and let thicken, after which add the whites of eggs, beaten light. When cold add $\frac{1}{2}$ cup of whipped cream. Garnish with capers. Very fine.

MRS. J. G. BAILEY.

CHICKEN SALAD.

Boil 1 chicken until tender in salted water, when cold chop fine the dark meat, add the white meat cut in small pieces, and 2 stalks of celery cut fine. Dressing: 6 tablespoons vinegar, $\frac{1}{2}$ cup butter, mustard, salt and pepper to taste, heat and while boiling add (after being thoroughly mixed together) the yolks of 4 eggs, 1 tablespoon sugar and 1 cup cream, cook until of the consistency of cream, being careful not to let it curdle. When cold pour over the chicken. If desired 1 cup of nut meats may be added.

MRS. W. E. ENSIGN.

BOILED SALAD DRESSING.

One heaping teaspoon mustard, 1 tablespoon sugar, 1 tablespoon salad oil or melted butter, 2 tablespoons cream or sweet or sour milk, 6 tablespoons vinegar, 1 egg. Mix the mustard smooth in part of the vinegar, add the remainder of the vinegar and the sugar. Beat the egg and oil or butter together, stir in the cream or milk and pour into vinegar and mustard, mixing well; let it boil a few moments stirring briskly. This will keep several days and is good in either cabbage, potato, lettuce or cold meat salad.

MRS. C. M. HISLOP.

SALAD DRESSING.

Yolks of 6 eggs, 1 cup vinegar, $\frac{1}{2}$ cup water, 1 tablespoon butter, 3 tablespoons sugar, 1 teaspoon each salt and mustard, $\frac{1}{2}$ teaspoon pepper. Put vinegar, water and sugar on and let come to a boil, add other ingredients mixed together.

MRS. J. STRAYER.

PICKLES AND CATSUP.

"The best of families have their family jars."

CUCUMBER PICKLES.

Make a weak brine, put the pickles in, let stand 9 days. Turn off brine every other day, let come to a boiling point. Take 1 gal. vinegar put on stove and let come to a boil. Add ginger and spices to taste, turn on pickles while hot; when cool are ready for use.

MRS. F. M. THOMPSON.

CUCUMBER PICKLES NO. 2.

Take 3 gal. water, 1 gal. vinegar, 3 qts. fine salt, $\frac{1}{2}$ lb. alum, a few grape leaves, or horse radish roots. Put a weight on pickles to keep them under brine. When wanted for use, wash and put in vinegar. I have found no recipe better.

MRS. GEO. POISAL.

PICKLED CABBAGE.

Cut 1 pk. cabbage, 8 large onions, 12 peppers and 2 bunches celery; salt and let stand 24 hrs. Squeeze dry again, add 2 lbs. sugar, $\frac{1}{2}$ lb. white mustard seed, 1 cup horse radish, 1 box mustard, 5 cents tumeric powder. Cover with strong vinegar.

MRS. GEO. POISAL.

PICKLED ONIONS.

Pour boiling brine over the small button onions; let stand 24 hrs.; drain and cover with hot vinegar spiced to taste.

MRS. JENNIE AYERS.

FRENCH PICKLES.

Four heads cauliflower, 100 large cucumbers cut into small pieces, 100 small cucumbers, whole; 2 qts. small white onions, 2 qts. string beans. Pack these in salt 1 night. In the morning drain off the brine and put to soak in vinegar and water for a day or two.

Drain them thoroughly for 24 hrs.; mix in 1 qt. grated horse radish, $\frac{1}{2}$ lb. white mustard seed, 1 oz. celery seed, $\frac{1}{2}$ teacup each of ground cinnamon, pepper and tumeric. Boil 6 qts. vinegar with 4 lbs. brown sugar and pour hot over the mixture. Do this 3 mornings; the third morning mix 1 lb. ground mustard with $\frac{1}{2}$ pt. salad oil and stir thoroughly into the pickles.

SADIE BLYTHE.

FRENCH PICKLES.

One pk. tomatoes sliced, 6 large onions, some cauliflower, 1 pt. salt, let stand over night, drain, boil all in 2 qts. water, 1 qt. vinegar 15 or 20 min., drain in colander. Add 7 pts. vinegar, 2 pts. brown sugar, $\frac{1}{2}$ oz. white mustard seed, 2 tablespoons each of allspice, ginger, cinnamon, cloves, cayenne. Boil 15 or 20 min.

MRS. EUGENE MCEWEN.

PEPPER HASH.

Two large heads cabbage, 1 doz. red peppers cut in rings. Shave the cabbage rather fine, salt and let stand over night. In the morning drain off the water through a colander. Add 1 cup sugar, 1 oz. celery seed (as you choose), 2 oz. English mustard seed. Boil the vinegar with $\frac{1}{4}$ oz. cloves sufficient to cover the cabbage. Very nice with meats cold or hot.

MRS. T. N. MILLER.

CHILI SAUCE.

One pk. ripe tomatoes peeled and sliced, 5 large onions chopped very fine, 5 large green peppers, 5 tablespoons sugar and 3 of salt, 8 teacups vinegar. boil together $2\frac{1}{2}$ hrs.

LAURA W. SUNDELL.

CHILI SAUCE.

Twelve ripe tomatoes, 2 ripe or green peppers, 1 onion, 2 tablespoons salt, 2 tablespoons sugar, 1 tablespoon cinnamon, 3 cups vinegar. Peel tomatoes and onions and chop all fine, then unite and boil $1\frac{1}{2}$ hr., then bottle.

MRS. STINEHART.

CHOW-CHOW.

One head cauliflower separated into tiny sprays, 1 qt. sliced cucumbers, 1 pt. small onions cut in halves, 1 qt. green tomatoes sliced, 4 green peppers sliced, 5 pts. vinegar, 2 cups granulated sugar, 1 teaspoon each ground cloves, cinnamon, mace and celery seed, and 4 tablespoons ground mustard. Mix all the condiments together except mustard and tie them in 2 small muslin bags. Place them and the vegetables in a kettle. Pour over them the cold vinegar into which has been stirred the sugar and mustard. Bring to the scalding point. boil $\frac{1}{2}$ hr.; set away in glass jars or bottles.

MRS. S. M. DEYOE.

PICALILLI.

One pk. green tomatoes chopped, 4 green peppers, 1 cup salt. Let stand over night; drain, put in a kettle with vinegar enough to cover; 2 tablespoons cinnamon, 1 tablespoon each of mustard and allspice, 1 cup brown sugar, 1 onion. Boil 1 hr.

MRS. D. W. VROOM.

PICALILLI.

Slice $\frac{1}{2}$ bu. green tomatoes, use about 1 qt. of salt and let stand over night, chop and strain through a colander, then cook slowly in clear water until tender but not soft, drain again, cover with vinegar, bring to a scald, let stand another day, then drain and put into a jar. Make a preparation 3 pts. vinegar, 2 lbs. sugar, 1 pt. grated horse radish, 2 tablespoons cloves and cinnamon ground, $\frac{1}{2}$ cup mustard seed, $\frac{1}{2}$ doz. green or red peppers chopped fine. Bring this mixture to a boil and put in with the tomatoes. Be sure and have good vinegar.

MRS. S. M. DEYOE.

Commercial Savings Bank,
110 South Main Street.

{ I. R. KIRK, President,
J. A. FELTHOUS, Vice-President.
GEO. E. WINTER, Cashier.

SWEET CUCUMBER PICKLES.

Take ripe cucumbers, cut lengthwise, take out seeds, soak in salt and water 24 hrs. Then soak in vinegar and water 24 hrs. Drain, then make a syrup of 1 qt. vinegar, 1 lb. sugar, 1 oz. cinnamon and $\frac{1}{2}$ oz. cloves. Boil until tender.

MRS. J. E. KIDDER.

SWEET PICKLES, OR SPICED FRUITS.

These are delicious all through the winter. They may be made from all fruits that are put up. Watermelon rind, cantaloupes and citron are very nice spiced. To spice fruits use 8 lbs. of fruit to 4 lbs. of sugar (good brown sugar is richer than white), 1 qt. vinegar, 1 cup mixed whole spices, allspice, cloves, stick cinnamon, a very little mace, and cassia buds. Do not use as much of the cloves as of the others. Tie the spices in 1 or more bags, boil them in the vinegar and sugar. Skim well and then add the fruit, boil until scalded and tender. Skim out the fruit and pack carefully in stone jars. Boil the syrup 5 min. longer, then pour over the fruit. The next day pour off the syrup, boil again, and pour again on the fruit. Do this for 3 days. Keep the bags of spices in the syrup and lay one on the top of each jar of fruit.

MRS. J. E. KIDDER.

GREEN TOMATO PICKLES.

To 1 pk. green tomatoes sliced add 1 oz. salt and water enough to cover; let stand over night, drain and put in granite stew pan; add 3 lbs. brown sugar, 2 qts. good vinegar, 1 oz. cinnamon, 1 oz. cloves (whole), 3 green peppers; boil 20 min.; turn into stone jar. These pickles will keep an indefinite time if vinegar is good.

MRS. L. HILL.

SWEET PICKLED TOMATOES.

Take nice, smooth, ripe tomatoes (not too ripe) about the size of a peach or the regular peach tomato, 8 lbs. Take 3 lbs. sugar to 1 pt. vinegar, spice well and cook till tender, and can them, and they are as nice as preserves.

MRS. MCWHORTER.

MELON RIND PICKLES.

To 8 lbs. rind take 4 lbs. white sugar, 3 pts good vinegar; soak the the rind over night in clear water after being pared and cut into nice shape; then make an alum water, using a piece of alum size of small walnut, boil the rind in this slowly for two hrs.; when it looks clear take it out into clear cold water; then have ready a strong ginger tea, let soak in this over night; in the morning drain well. Boil the vinegar and sugar. put in the rind and let simmer, (not boil), an hour; take out the rind and cook the jelly till thick as molasses. Put in 1 oz. of mace, some prefer cinnamon—either is good.

MRS. KEERL.

TOMATO CATSUP.

One-half bu. tomatoes boiled soft, strained through a sieve, add 1 qt. vinegar, $\frac{1}{2}$ oz. red pepper, 1 oz. all-spice, $\frac{1}{2}$ oz. cloves, $\frac{1}{2}$ pt. salt, $\frac{1}{2}$ tablespoon black pepper, boil 3 hrs. Spice not ground.

MRS. K. S. MALLORY.

CRAB APPLE KETCHUP.

Core and cook 6 lbs. crab apples soft in a little water, rub through a colander; add $2\frac{1}{2}$ qts. vinegar, 6 cups sugar, 2 tablespoons each of cloves, cinnamon, pepper and salt; stir all together and put up in glass jars and seal.

MRS. R. WILBER.

CHETNEY SAUCE.

Twenty-four large tomatoes, 4 tablespoons sugar, 1 tablespoon salt, 1 tablespoon ginger, 3 cups vinegar. Chop together 4 green peppers, (inside taken out,) 4 large onions, 1 cup raisins. Cook 20 minutes.

MRS. A. H. CHAPIN.

PRESERVES, JELLIES AND FRUIT.

CANNED PEARS.

Steam until you can put a straw through them, put in jars and pour syrup made of granulated sugar over them. Put in 2 or 3 small pieces of cinnamon; seal while hot. Peaches may be done the same way.

MRS. V. B. POOL.

CANNED CURRANTS.

Put the currants and an equal weight of sugar in a kettle and heat slowly until the juice starts. Then stir and let it boil until thoroughly cooked, (but do not "boil down") and seal in glass jars. MAUD BRYANT.

APPLE SNOW.

Six large apples baked, whites of 2 eggs, sweeten to taste. Sift the apples through a colander, beat the whites of eggs to a stiff froth and beat all together until light. Serve cold with whipped cream. Very nice.

MRS. C. A. ANDERSON.

APPLE SNOW.

Make a custard of the yoke of 1 egg, 1 cup milk, 1 teaspoon flour, and 1 tablespoon sugar. Put in bottom of glass dish; beat white of egg very stiff, add 1 tablespoon of sugar and into this grate 1 large mealy apple, beat together well and put on top of custard. Enough for three persons.

HATTIE M. DEAN.

ANGEL SNOW.

One doz. sweet oranges, 1 cup sugar, 1 cocoanut. Pare and grate the cocoanut; peel and cut the oranges in small pieces, taking out all the seeds. Put a layer of orange in the bottom of a glass dish, sprinkle with sugar, then a layer of cocoanut, then another layer of orange, sugar and so on until the dish is full, having the last layer of cocoanut. Let stand 1 hour and it is ready to serve.

MRS. ANNA SHOCKEY.

APPLE CREAM.

Bake 3 tart apples, and when cold take the pulp and add the white of 1 egg. Beat as you would for frosting, sweeten to taste with fine white sugar.

MRS. J. T. RICHARDS.

JELLIED APPLES.

Put over the fire in a sauce pan a generous pint of water, 2 cups of sugar and the juice of 1 lemon. Peel, quarter and core enough tart apples to make 2 qts., and when the syrup has boiled 10 minutes, put in apples, only as many at one time as can be cooked without crowding. When tender take them out with a wire spoon and spread on a dish. Meanwhile have soaking $\frac{1}{2}$ a package of gelatine in 1 cup of cold water; when the fruit is all cooked remove the saucepan from the fire and add the gelatine to the syrup and stir until it is dissolved. Stand the saucepan in a basin containing ice water and stir until it is cold. Put the cooked apples into a mould and turn the thickened syrup over them and set in a cool place to harden. Serve with sugar and whipped cream.

MRS. M. G. EVANS.

CRAB APPLE JELLY.

Scald the apples till tender, pour off juice, and to 1 pt. of juice take 1 pt. sugar, boil till thick.

M. A. JACKSON.

LEMON JELLY.

One box gelatine, $\frac{1}{2}$ pt. cold water, soak 1 hour. $1\frac{1}{2}$ lbs. sugar, the juice of 4 lemons and rinds of 3. 3 pts. boiling water.

MRS. K. S. MALLORY.

CURRANT JELLY.

Heat the currants and squeeze through a cloth; put the juice on the fire and let boil 15 minutes, then strain through a cloth and measure the amount of juice. Set on the stove again and let boil for 5 minutes, then remove from the fire and stir into the juice as much sugar as you had juice, pour into glasses and set away to harden.

MRS. ARMITAGE.

QUINCE HONEY.

One and $\frac{1}{4}$ qts. water, 4 large quinces grated, 4 lbs sugar. Do not cook too long as it will sugar.

MRS. McKEEN.

PINE APPLE HONEY.

Two cups grated pine apple, 1 qt. water, 3 lbs. sugar. Cook till thick like honey.

MRS. McKEEN.

CANNED CHERRIES.

Fill fruit jars with cherries, make a thick syrup of granulated sugar and pour over the fruit warm. Then cover and set in warm water and let boil 1 hr. If they shrink fill one jar from another and seal hot.

MRS. V. B. POOL.

GREEN TOMATO PRESERVES.

One peck of nice smooth green tomatoes, pare them, prick full of holes with a fork, put in a stone jar—first a layer of tomatoes then one of sugar, let stand over night. In the morning turn off juice, let boil, skim, put tomatoes in, let boil until they look clear, add 1 or 2 lemons to taste. 6 lbs. of sugar will be sufficient for 1 pk. tomatoes.

MRS. F. M. THOMPSON.

QUINCE PRESERVES.

Parboil the fruit with the skins on, then peel and core. Use 3 pts. water to 2 lbs. fruit and 2 lbs. sugar.

MRS. H. KEERL.

PEACH MARMALADE.

Cut the peaches fine and mash to a pulp, (they should be perfectly ripe). To 1 lb. fruit allow $\frac{3}{4}$ lb. of white sugar. Stir in the sugar well and boil, skimming and stirring to keep it from burning.

MRS. H. KEERL.

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SPICED GRAPES.

Five lbs. of grapes, 3 lbs. sugar, 2 teaspoons each cinnamon and allspice, $\frac{1}{2}$ teaspoon cloves. Pulp grapes, boil skins until tender; cook pulps and strain through a sieve, add it to the skins, put in sugar, spices and vinegar to taste. Boil thoroughly and cool.

MRS. ANNA SHOCKEY.

SPICED CURRANTS.

Five lbs. currants, 3 lbs white sugar, 1 teacup vinegar, 1 tablespoon cinnamon, 1 teaspoon cloves. Boil until thick.

MRS. G. E. PAINE.

SPICED PEACHES.

Pare, stone and halve the peaches. To 9 lbs. of fruit allow 4 lbs. sugar, nearly 1 pt. vinegar, a few whole cloves, cinnamon and a little mace. Boil $\frac{1}{2}$ hr.

MRS. NICHOLAS.

RASPBERRY JAM.

To every qt. of ripe raspberries, allow 1 lb. of the best loaf sugar. Put berries and sugar into a pan and let stand 3 hrs., then boil in a porcelain kettle, taking off the scum carefully; when no more scum rises, mash and boil until a smooth marmalade. When cool put in glass tumblers.

MRS. NICHOLAS.

TOMATO JELLY.

One can tomatoes, $\frac{1}{2}$ box gelatine dissolved in $\frac{1}{2}$ cup cold water. Strain tomatoes, heat and season well, add gelatine and pour into mould to cool.

MRS. MARINE.

CODDLED APPLES.

Cover the bottom of your kettle with good cooking apples, put in whole and only 1 layer; add a very little water and a teacup of sugar (to a doz, ordinary sized apples) and simmer for 3 hrs.

MAUD BRYANT.

BAKED QUINCES.

Pare and remove the core without cutting the fruit into pieces. Bake in dripper same as apples until thoroughly done. Place in sauce dishes and serve with sugar and cream.

J. B. TINKER.



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PUDDINGS AND DUMPLINGS.

BLACK BUDDING.

One cup molasses, 1 cup butter, 1 cup sugar, 2 cups flour, 1 cup sour milk, 4 eggs, 1 nutmeg, 1 teaspoon soda. Mix butter and sugar to a cream, add eggs well beaten, then molasses, nutmeg, flour and sour milk last, soda dissolved in a little warm water. Steam 3 hrs.; serve with the following sauce: $\frac{1}{2}$ cup butter, 1 cup sugar, worked thoroughly together to a cream. Put $1\frac{1}{2}$ cups water in a saucepan, and when it boils thicken with flour to the consistency of cream, take from fire and stir rapidly into it the butter and sugar. Flavor to taste.

MRS. M. S. JOHNSON.

PLUM PUDDING.

One lb. raisins, 1 lb. currants, $\frac{1}{2}$ lb. candied orange peel, 1 lb. suet, $\frac{3}{4}$ lb. bread crumbs, $\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. brown sugar, 5 eggs, 1 cup molasses, grated rind of 1 lemon, 1 teaspoon soda, $\frac{1}{2}$ a nutmeg. Mix all dry ingredients together, beat the eggs, add them to the molasses, pour over, mix thoroughly and steam 3 or 4 hrs.

MRS. GEO. E. WINTER.

CARROT PUDDING.

One and $\frac{1}{2}$ cups flour, 1 cup sugar, 1 cup suet, 1 cup raisins, 1 cup currants, 1 cup potatoes grated, 1 cup carrots grated, 1 teaspoon soda; steam or boil 3 hrs. Serve with the following sauce: 1 cup sugar, butter size of an egg, nutmeg and a tablespoon flour. Stir all together and let brown on the stove, then pour on boiling water, let boil 1 or 2 min.; flavor with vanilla.

MRS. D. MCARTHUR.

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SUET PUDDING.

One cup suet chopped fine, 1 cup brown sugar, 1 cup hot water, 1 cup raisins, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon each cinnamon, cloves and nutmeg. Steam 2 to 5 hrs., the longer the better. Serve with lemon sauce. MRS. C. E. RAU.

ORANGE PUDDING.

Peel and slice 5 good oranges, taking out all the seeds, put over them 1 coffee cup white sugar; let 1 pt. milk get boiling hot, add the yolks of 3 eggs well beaten and 1 tablespoon corn starch wet in a little cold milk; stir all the time and as soon as it thickens pour over the fruit. Beat the whites of the eggs to a stiff froth, add 1 tablespoon sugar and spread over the top. Can be eaten hot but is best cold.

MRS. D. McARTHUR.

SPONGE PUDDING.

One-fourth cup granulated sugar, $\frac{1}{2}$ cup flour, 1 pt. milk boiled, $\frac{1}{4}$ cup butter, yolks of 5 eggs, whites 5 eggs. Mix sugar and flour wet with a little cold milk and stir into the boiling milk, cook until it thickens and is smooth; add butter and when well mixed stir into it the well beaten yolks, then add the well beaten whites of eggs. Bake in cups or in a shallow tin in a hot oven.

FOAMING SAUCE FOR SPONGE PUDDING.

One cup sugar, whites 2 eggs, 1 cup boiling milk, juice 1 lemon; beat whites of eggs until foaming, add sugar, milk and lemon juice, stir all into the boiling milk and allow to boil until slightly thickened.

GEORGIA HANFORD.

DELMONICA PUDDING.

One qt. milk, 3 tablespoons corn starch, yolks 4 eggs beaten light, 4 tablespoons sugar. When milk is boiling stir in eggs, sugar and corn starch. Beat the whites very light and mix with 5 tablespoons of pulverized sugar. Set in oven until light brown.

MRS. A. S. CLARK.

CREAM TAPIOCA PUDDING.

Soak 3 tablespoons of tapioca in water over night. Put into 1 qt. of boiling milk and boil $\frac{1}{2}$ hr. Beat the yolks of 4 eggs with 1 cup sugar; add 3 tablespoons prepared cocoanut, stir in and boil 10 min. longer, pour into pudding dish. Beat the whites of eggs to a stiff froth; add 3 tablespoons sugar, put over the top of pudding and sprinkle cocoanut on top.

MRS. LAWRENCE.

LEAP YEAR PUDDING.

Boil 1 pt. of milk, thicken with 2 tablespoons corn starch, 2 tablespoons sugar and a little salt. When taken from the stove stir in the whites of 3 eggs beaten to a stiff froth. Serve with the following sauce: Boil 1 pt. of milk, thicken with the yolks of 3 eggs, 2 tablespoons sugar, flavor with vanilla.

MRS. LAWRENCE.

KISS PUDDING.

Boil 1 qt. milk, stir into it the yolks of 4 eggs, 4 tablespoons sugar and 4 tablespoons cornstarch dissolved in a little cold milk. Pour over sliced oranges. Beat the whites of the eggs to a stiff froth, add 1 teacup sugar and a teaspoon vanilla, spread on the top, set in a quick oven and brown lightly.

MRS. W. J. THOMAS.

COTTAGE PUDDING.

One egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sweet milk, 2 tablespoons melted butter, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder. Spread fruit an inch deep in the bottom of pan and cover with the batter. Steam 45 min. Is nice with fresh or canned strawberries, raspberries or any nice fruit.

HATTIE M. DEAN.

COTTAGE PUDDING.

One cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 cup sweet milk, 2 cups flour, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon lemon extract. Bake in small bread pan, cut in squares and serve with whipped cream or sauce made as follows: 2 tablespoons butter, 1 cup sugar,

1 tablespoon flour wet in cold water and stirred until creamy, add 1 pt. boiling water, let cook and when taken from fire flavor with lemon extract.

MRS. WILL CARTER.

CRACKER PUDDING.

One cup cracker crumbs, 1 cup currants, 1 cup sugar, 4 cups milk, 4 eggs, $\frac{1}{2}$ cup butter. Boil the milk and pour over cracker crumbs, add butter, then sugar, eggs beaten light, currants last.

MRS. FRIEDRICH.

BREAD PUDDING.

One cup bread crumbs, 2 cups tart apples (chopped), $\frac{1}{2}$ cup sugar, 1 teaspoon cinnamon, 2 tablespoons butter cut into small bits. Butter a deep dish and put a layer of apples in the bottom, sprinkle with sugar a few bits of butter and cinnamon. Proceed in this order, having a layer of crumbs on top. Cover closely and steam $\frac{3}{4}$ of an hr. in a moderate oven, then uncover and brown quickly; eat with sugar and cream. This is a plain but very good pudding.

MRS. A. L. WHEELER.

LEMON CREAM PUDDING.

Beat the yolks of 4 eggs with 4 tablespoons sugar, add the juice and grated rind of 1 large lemon and 2 tablespoons of hot water. Simmer until it thickens. Remove from the fire and then stir in the whites of 4 eggs beaten stiff with 2 tablespoons sugar. Eat cold.

MRS. A. M. JENNISON.

CHOCOLATE PUDDING.

Into 1 pt. boiling milk stir 4 tablespoons of grated chocolate until smooth. Then add the yolks of 5 eggs, $\frac{1}{2}$ cup sugar and 2 tablespoons cornstarch dissolved in a little milk. Stir this mixture until it thickens, then flavor with vanilla. Pour it into a pudding dish, bake until nicely set. Spread over the top a frosting made of 5 egg whites and 5 tablespoons pulverized sugar and bake a light brown.

MRS. M. A. HOWELL.

SAGO PUDDING.

One qt. milk, 3 tablespoons sago, 3 eggs, 1 tablespoon cornstarch, $\frac{3}{4}$ cup sugar. Soak the sago 2 hrs. in warm water, drain and put into the boiling milk, cook 4 or 5 minutes. Stir in yolks of eggs and sugar, then the cornstarch. Beat whites of eggs with a little sugar for frosting.

MRS. J. B. TINKER.

CORN PUDDING.

One can corn, add 3 eggs, 2 tablespoons butter, pepper and salt to taste, 2 cups milk. This must be beaten thoroughly and baked $\frac{1}{2}$ hr. or more.

MRS. C. H. WATSON.

CHERRY PUDDING.

Two cups of milk, 1 teaspoon melted butter, 2 eggs, 2 teaspoons baking powder, flour to make a batter. Into this stir as many canned, dried or fresh cherries as desired. Steam 1 hr. Sauce: Work 4 or 5 tablespoons sugar with 1 tablespoon butter. Grate nutmeg over the top.

MRS. H. G. PARKER.

INDIAN PUDDING (BOILED).

One and $\frac{1}{2}$ cups sour milk, 2 eggs well beaten, 1 small teaspoon soda dissolved in the milk, corn meal to make of the consistency of griddle cakes or a little thicker (but too thick is not good), $\frac{1}{2}$ teacup each dried cherries and raisins. Put in a bag and boil 1 hr. Serve with sweet cream and nutmeg.

MRS. C. C. BARRETT.

RICE PUDDING.

Soak $\frac{1}{2}$ cup rice in milk for about 1 hr. before baking. Then add 1 cup sugar, 1 qt. milk, nutmeg and 1 teaspoon butter, $\frac{1}{2}$ cup raisins. Bake slowly $1\frac{1}{2}$ hrs.

MRS. F. N. TURNURE.

CABINET PUDDING.

One pt. flour, 1 teaspoon baking powder, 1 cup sugar, 4 eggs, 1 cup raisins, juice and grated rind of $\frac{1}{2}$ lemon, 1 cup currants. Boil 2 hrs. Dates or figs may be used instead of raisins. Serve with the follow-

ing: Yolks of 2 eggs, 1 cup sugar, $\frac{1}{2}$ lemon, 2 table-
spoons butter, $\frac{1}{2}$ cup water. Cook.

MRS. H. G. PARKER.

CHERRY BATTER PUDDING.

Two cups sweet milk, 2 eggs, 1 tablespoon melted
butter, $\frac{1}{4}$ teaspoon salt, 2 heaping teaspoons baking
powder, flour to make a batter. Into this stir as many
fresh or dried cherries as can be afforded. Butter
cups and fill half full and steam 1 hr. Serve with
sugar and cream. Any fresh fruit may be used in-
stead of cherries.

MRS. B. P. KIRK.

STEAMED PUDDING.

One cup molasses, 1 cup sweet milk, $\frac{1}{2}$ cup butter,
3 cups flour, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon each of
cinnamon and soda, fruit if desired. Steam in a pan
3 hrs. Serve with pudding sauce or cream.

MRS. ARMITAGE.

RAISIN PUFFS.

Two eggs, $\frac{1}{2}$ cup butter, 2 tablespoons sugar, 2
cups flour, 3 teaspoons baking powder, 1 cup milk,
1 cup raisins chopped fine. Steam $\frac{1}{2}$ hr. in small
cups.

MRS. LAWRENCE.

QUICK PUFF PUDDING.

Stir 1 pt. flour, 2 teaspoons baking powder and a
little salt in milk enough to make very soft. In well
greased cups put first a spoon of batter then one of
berries, steamed apples or any sauce convenient, cover
with another spoon of batter and steam 20 min.
This pudding is delicious made with fresh strawber-
ries. Serve with sauce made as follows: 2 eggs,
 $\frac{1}{2}$ cup butter, 1 cup sugar, beat thoroughly with a cup
of boiling milk and 1 cup strawberries

JENNIE SWANSON.

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SNOW PUDDING.

Three tablespoons corn starch mixed with a little cold water, pour over this 1 pt. boiling water and let it cook clear, add $\frac{1}{3}$ cup sugar. Take from the stove and add the whites of 3 eggs beaten stiff, beat well together and place in a mould. Serve with the following sauce: 1 pt. milk, the yolks of 3 eggs, nearly a cup of sugar, flavor. Cook until thick like cream.

MRS. G. H. HARDING.

SNOW PUDDING.

Whites of 3 eggs beaten stiff, 3 tablespoons corn starch dissolved in a little water, 1 pt. boiling water. Cook the starch in the boiling water, then pour over the whites of eggs, stirring briskly, add $\frac{1}{2}$ cup sugar, juice of 1 lemon and a pinch of salt, steam 15 min. Sauce: Beat the yolks of 3 eggs, add 1 cup sugar, 1 cup milk and cook like soft custard. Flavor to taste.

MRS. S. D. ALLEN.

APPLE BIRDS NEST PUDDING.

Three large sour apples pared and sliced in thin slices. Place in a baking tin and put over them the following batter: 1 pt. flour, 1 teaspoon baking powder, a little salt, 1 egg beaten, thin with milk or water to make a stiff batter. Bake in a quick oven, serve with sour sauce or sugar and cream. MRS. ERWIN.

APPLE CREAM PUDDING.

One cup sugar and 2 eggs well beaten, 1 tablespoon melted butter, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, flavor with vanilla. Bake in a round, shallow pan and when cool split and fill with the following "Apple Cream:" Wipe and steam 3 large sour apples until soft, then rub through a sieve or mash. Beat the whites of 2 eggs, add $\frac{1}{2}$ cup sugar and sifted apple and beat well. Keep in cool place. When ready to serve spread cake with "apple cream" and serve with whipped cream. Very nice.

MRS. L. D. BURNHAM.

APPLE DUMPLINGS.

One cup sweet milk, 1 salt spoon salt, 2 table-
spoons lard, 2 teaspoons baking powder, flour to make
a soft dough. Roll out, cut in squares, in the centre
of each lay a large tart apple, pared cored and quarter-
ed. Bring corners together closely, lay in deep but-
tered tin with joined edges down. Pour around them
1 cup of hot water, $\frac{1}{2}$ cup sugar, dot the top plentiful-
ly with bits of butter. Put in a hot oven, bake until
done, serve with sugar and cream or other sauce.

MRS. HATTIE PEEDAN.

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PIES.

PIE CRUST.

One cup lard, 1 cup water, pinch of salt, add flour, cutting it in with a knife. Do not stir or mould with the hands until ready to roll out. Then handle as little as possible, roll lightly.

MRS. ELIZA CHILSON.

MINCE MEAT.

Three bowls meat, 5 bowls apples, 1 bowl molasses, 2 bowls vinegar, 1 bowl suet or butter, 2 bowls raisins, 5 bowls sugar, 2 tablespoons cinnamon, 2 tablespoons cloves, 2 tablespoons nutmeg, 1 tablespoon salt, $\frac{1}{2}$ tablespoon pepper, 3 lemons (grated rind and juice.)

MRS. D. W. VROOM.

MOCK MINCE PIES.

One cup sugar, 1 cup molasses, 1 cup vinegar, 1 cup bread crumbs, 1 teaspoon cinnamon, 1 teaspoon cloves, $1\frac{1}{2}$ cup raisins, $1\frac{1}{2}$ cup currants, lump of butter size of an egg.

MRS. A. L. JACKSON.

MOCK MINCE PIES.

One large cup of bread crumbs, 1 cup sugar, 1 cup molasses, 1 large cup water, 1 cup vinegar, 1 cup raisins, 1 nutmeg, 1 scant teaspoon cloves, 2 teaspoons cinnamon, $\frac{1}{2}$ cup butter. If the vinegar is strong use $\frac{1}{3}$ water. Boil $\frac{1}{2}$ hr. Makes 5 pies.

MRS. J. B. TINKER.

LEMON PIE.

Yolks of 3 eggs and white of 1, 1 cup sweet cream, 6 tablespoons sugar, juice and grated rind of 1 lemon. Frosting: Whites of 2 eggs, 3 tablespoons sugar. Bake pie then add frosting, and put in oven until nicely browned.

MRS. CADWELL.

LEMON PIE.

Juice of $1\frac{1}{2}$ lemons, 1 tablespoon cornstarch

dissolved in a little cold water, $\frac{1}{2}$ cup sugar, 2 egg yolks well beaten, a little salt, 1 large cup boiling water. Put all together and let come to a boil. Pour into crust, already baked. Frost with whites of the eggs, and brown.

MRS. BELLE McGRATH.

LEMON FILLING.

One cup sugar, 1 egg, 1 tablespoon cornstarch, 1 lemon (grated), 1 cup water. Put all together and boil until thick. Set the tin in water to prevent burning.

ANNA M. BROWN.

MOCK LEMON PIE.

One cup sugar, 1 heaping tablespoon flour, yolks of 2 eggs (leaving the whites for the top), 1 teaspoon lemon, $\frac{2}{3}$ cup boiling water, $\frac{2}{3}$ cup stewed pieplant. Mix the sugar, flour, eggs and lemon together, then add the water and the pieplant and stir thoroughly. Bake with one crust.

MRS. WM. BROWN.

NEW LEMON PIE.

Crust—1 cup sugar, $\frac{3}{4}$ cup shortening, 1 cup sour milk, 4 cups flour, 1 teaspoon soda, 1 teaspoon cream tartar. Roll and put in pudding dish. Custard—1 cup sugar, 1 cup molasses, 1 pint water. Let come to a boil. Add 3 eggs and 2 tablespoons flour, and let it boil a few minutes. Let cool, then grate in juice and rind of 1 lemon, then put in crust after it is baked. Add frosting if you wish.

MRS. WICKERSHAM.

CREAM PIE.

Beat the yolks of 2 eggs with $\frac{1}{2}$ cup sugar, add 1 small tablespoon flour, and 1 small tablespoon cornstarch dissolved in a little milk, pour into 1 pt. of boiling milk and let it cook about 3 min., then pour into a baked crust. Frost with the whites of the egg beaten to a stiff froth with 2 tablespoons sugar. Flavor as you like.

MRS. JOHN CLIGGETT.

CREAM PIE.

One bowl sweet cream, 3 tablespoons sugar, 1 egg. Flavor with nutmeg.

MRS. C. A. WINTER.

WHIPPED CREAM PIE. (FINE.)

Bake a pie shell, put a layer of preserved strawberries in the bottom, then a layer of whipped cream, as much as the pie will hold. Have as little juice about the berries as possible. The fresh berries can be used when in season. Good without any fruit.

MRS. AVERY.

COCOANUT PIE.

One cup sugar, $1\frac{1}{2}$ cups sweet milk, 1 egg, 1 cup dessicated cocoanut, $\frac{1}{2}$ cup sweet cream or 1 tablespoon melted butter. Bake with one crust.

MRS. SUMNER.

COCOANUT PIE.

One cup grated cocoanut, $1\frac{1}{2}$ cups milk, 2 whole eggs and yolks of 2, saving out whites for frosting, $\frac{1}{2}$ cup sugar. Put this in crust and bake, then add frosting and brown lightly.

CARRIE MCKEEN.

CHOCOLATE PIE.

Four tablespoons of grated chocolate, 1 pt. boiling water, yolks of 2 eggs, 2 tablespoons cornstarch, 6 tablespoons sugar. Mix together and put in boiling milk. Cook until thick. Bake the crust; pour in the chocolate. Beat whites and add 2 tablespoons sugar. Spread on top and brown.

MRS. ROBERT MCINTOSH.

SHOOFLY PIE..

Put a common crust in pie tins. Take one cup New Orleans molasses, 1 cup water, 1 teaspoon soda. stir this up and divide in 3 pies. Make crumbs of 3 cups of flour, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter. Put crumbs in the pie and bake without top crust. It is more like crumb cake and is very nice for breakfast with coffee.

MRS. FANNY CROWELL.

RAW PUMPKIN PIE.

Two tablespoons grated pumpkin, 1 tablespoon cornstarch, 1 tablespoon molasses, 2 tablespoons sugar, 1 egg, a little salt, 1 teaspoon cinnamon, 1 pt. milk.

MRS. RUST.

GOOSEBERRY PIE.

Make like any fruit pie and flavor with a few slices of pineapple. Very fine. MRS. F. A. BROCK.

CURRENT MERINGUE PIE.

One large cup canned currants, yolks of 2 eggs, 1 tablespoon cornstarch, 2 tablespoons water. Line pieplate with crust, put in the above filling, bake until done. Beat up the whites of 2 eggs with 2 tablespoons sugar, frost top of pie, return to oven and brown.

BERTHA ZIMMERMAN.

BLUEBERRY PIE.

Bake a bottom crust. 1 pt. best blueberries, 1 cup hot water, 1 tablespoon cornstarch dissolved in a little water, butter size of an egg, $\frac{3}{4}$ cup sugar. Put all together and let boil a few moments. Pour into crust, frost with whites of 2 eggs, and set in oven to brown.

MRS. BELLE McGRATH.

DATE PIE.

Soak the dates over night and stew until they can be strained. Mix with a quart of milk, 3 eggs, and add a pinch of salt and nutmeg. Bake with 1 crust. Use 1 pound of dates. This will make 3 pies.

MRS. C. A. WINTER.

STRAWBERRY PIE.

Fill a pie plate with berries, season with cinnamon and allspice, $\frac{1}{2}$ cup sugar. Sprinkle flour over all and cover with crust.

MRS. C. H. WATSON.

ORANGE PIE.

Grated rind and juice of 1 orange, 1 small cup sugar, 1 tablespoon cornstarch smoothed in milk, 1 cup milk scalded, yolks of 3 eggs. Whites of the eggs and a little sugar spread on top when pie is baked. Put back in oven to brown.

MRS. J. M. HILLYER.

Commercial Savings Bank, (Banking in all its
110 South Main Street.) departments.

CRANBERRY PIE WITH EGGS.

One coffee cup finely chopped cranberries, 1 cup sugar beaten with 1 whole egg and the yolks of 2 eggs. Mix thoroughly and turn into a pie plate lined with pie crust and bake in a moderate oven. Beat the whites of 2 eggs to a stiff froth and add 2 tablespoons sugar. When the pie is baked spread the meringue roughly over the top and return to the oven until lightly browned.

MRS. H. P. LORING.

PIEPLANT PIE.

Cut the pieplant in small pieces; use an equal bulk of seedless raisins. Sweeten generously, sprinkle tablespoon flour over, and bake in 2 crusts.

MRS. SUMNER.

WINTER PIEPLANT PIES.

One cup stewed pieplant, (if not sweetened when put up, 1 cup sugar), 1 egg, tablespoon flour, 1 teaspoon lemon extract. Bake as custard, frost if desired.

MRS. J. T. RICHARDS.

PUMPKIN PIE:

Pare nice ripe pumpkins, slice into small pieces, boil or stew with enough water to prevent burning. When quite tender rub the pulp through a colander. To 1 pt. add 1 pt. cream or milk, 2 eggs, 1 cup sugar, and 1 teaspoon each of cinnamon and ginger.

MRS. D. E. LLOYD.

APPLE PIE.

Four or 5 tart apples, peeled and quartered, slice small and lay evenly around on the pie paste. Take 1 cup sugar, small pieces of butter, 1 teaspoon cinnamon or nutmeg, add top crust and bake slowly.

MRS. H. BELL.

LEMON PIE WITH TWO CRUSTS.

Roll crackers slightly, put layer of crackers in first. Take seeds out of 1 lemon and slice thin, put 1 layer on crackers, 1 cup sugar, 1 cup water, a little but-

ter, then another layer of crackers. Then put on top crust.

MRS. EMILY W. LONG.

PLUM PIE.

Wash and cut in halves and leave pits in. Place in pie $1\frac{1}{3}$ cups sugar, a little butter and cinnamon. Sprinkle thickly with flour. Put on top crust. Wild plums should be scalded in salaratus water.

MRS. EMILY W. LONG.

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REFERENCES:

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FROZEN AND OTHER DESSERTS.

FROZEN APRICOTS.

One can apricots, 1 qt. water and 1 pt. sugar, mixed well and frozen like ice cream. Serve with whipped cream; 1 pt. being sufficient for this quantity.

MRS. S. C. SALE.

PINEAPPLE SHERBET.

Pare 2 large yellow pineapples, grate and strain the pulp through a sieve, add $1\frac{1}{2}$ lbs. sugar, stir until dissolved, add the juice of 2 lemons with 1 qt. water, freeze hard.

MRS. L. E. DAY.

LEMON SHERBET.

Six lemons, $1\frac{1}{2}$ lb. sugar, 1 pt. fresh cream, whites of 6 eggs, 2 qts. boiling water; pour the water on the rinds of the lemons, mix the sugar with the juice of the lemons, add the water drained from the lemon peelings; put into a freezer. When it begins to freeze put in the cream and beaten whites of eggs, stir well and freeze.

MRS. R. T. STINEHOUR.

LEMON ICE.

Juice, pulp and grated rind of 4 large lemons and 1 orange, $1\frac{2}{3}$ cups sugar melted in $\frac{1}{2}$ pt. water and cooled, 1 pt. sweet milk and 1 pt. cream; freeze quickly, when about half frozen add beaten whites of 2 eggs.

LILLIAN I. BAILEY.

ORANGE ICE.

Steep the rinds of 6 oranges in 1 qt. water in one dish while in another you make a syrup of 2 cups sugar boiled with $\frac{1}{2}$ cup water for 15 min. Skim the syrup; strain the water from the orange peel, put the syrup and water together, let cool; add the the juice of the oranges and freeze. (If the orange peel taste seems too strong use only part of it and clear water for balance). Very nice.

MRS. R. T. STINEHOUR.

PEACH ICE CREAM.

One pt. peaches run through a sieve and sweeten to taste. 1 pt. cream, 1 pt. milk sweetened, whites of 2 eggs, mix milk and cream. Put in a freezer; as soon as it sets add peaches, freeze 5 min., add the eggs whipped light, freeze hard. FLORA FRANTZ.

STRAWBERRY ICE CREAM.

One qt. strawberries, $\frac{1}{2}$ pt. cream, 1 pt. sugar, $\frac{1}{2}$ pt. milk; mash berries and sugar together, add cream and milk; rub through a fine strainer into the freezer. MRS. NEEZLE.

ICE CREAM.

One and $\frac{1}{2}$ qts. milk, 2 qts. cream, 2 cups sugar, 1 tablespoon flavoring, either lemon or vanilla. Stir thoroughly and freeze. LOU McEWEN.

ICE CREAM.

One qt. cream, 1 qt. milk, 1 cup sugar, whites of 3 eggs, let it stand $\frac{1}{2}$ hr; freeze, when partly frozen add the whites of the eggs, and vanilla with 2 cups nut meats. MRS. J. C. S.

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A NICE DESSERT.

Take 1 cup of whipped cream, add $\frac{1}{2}$ cup chopped nuts and pour over small pieces of nut cake.

MRS. V. B. POOL.

A NICE DESSERT DISH.

Fill a qt. bowl with alternate layers of thinly sliced red apples, and sugar, add $\frac{1}{2}$ cup of water, cover with a saucer held in place by a weight; bake slowly 3 hrs.; let stand until cold, and you will turn out a round mass of clear red slices imbedded in firm jelly. For an accompaniment to a dessert of blanc mange, cold rice pudding or similar dishes, or even with nice bread and butter this is very nice.

MRS. HARTWELL.

CHEESE SCALLOP.

Beat 3 eggs, add 1 tablespoon butter, $\frac{1}{2}$ lb. cheese grated, 1 cup bread crumbs moistened in milk, salt to taste and bake a light brown.

MRS. D. MCGREGOR.

CHEESE STRAWS.

Three tablespoons each flour and grated cheese, 1 tablespoon each butter and milk, $\frac{1}{2}$ salt spoon salt, $\frac{1}{4}$ teaspoon white pepper, $\frac{1}{8}$ teaspoon nutmeg and yolk of 1 egg. Mix the dry ingredients, add the milk, yolk of egg and butter softened; mix well with a spoon, when smooth divide the dough into 2 parts, roll very thin, cut into narrow strips 3 in. long, place in a pan so they do not touch, bake in slow oven 15 min.

ANNA L. PATTON.

TAPIOCA CREAM.

Soak over night 3 tablespoons tapioca in $\frac{1}{2}$ cup sweet milk; bring 1 qt. of milk to a boiling point, beat well the yolks of 3 eggs, $\frac{1}{2}$ cup sugar, 1 teaspoon flavoring, add the tapioca and stir the whole in the boiling milk; beat the whites of the eggs to a stiff froth, spread on the top immediately, serve cold.

EMMA B. BROWN.

BANANA CREAM.

Three bananas mashed fine, 3 tablespoons fine sugar, 1 pt. rich cream whipped; pour over fruit, stir gently, set in cool place and serve with cake.

MRS. A. P. M.

ORANGE DESSERT.

Pare 5 or 6 oranges, cut in thin slices, pour over them a coffee cup of sugar. Boil 1 pt. milk, while boiling add yolks of 3 eggs, 1 tablespoon cornstarch smoothed in cold milk, when thickened pour over fruit; whites of eggs with 2 tablespoons powdered sugar, put on this mixture and brown in the oven. Serve cold.

MRS. J. M. HILLYER.

GELATINE PUDDING.

One package gelatine, put in pint bowl, pour on a little cold water, let stand $\frac{1}{2}$ hr., then fill the bowl with hot water, add a tablespoon sugar, when partly cool put in cooked cherries or other fruit. When cold serve with cream and sugar.

MRS. H. R. HANSEN.

LEMON CUSTARD.

Juice and rind of 1 lemon, 2 tablespoons cornstarch, $\frac{3}{4}$ cup sugar, yolk of 1 egg well beaten. Put 1 cup boiling milk on cornstarch, add the other ingredients and cook more if needed.

MRS. ROBERT McINTOSH.

CUSTARD PUDDING.

One qt. milk, whites of 3 eggs beaten stiff with 2 tablespoons sugar; when milk boils drop in the beaten whites in shape of little balls, then turn them over for a moment, and pour out in dish. Take yolks of the eggs, 1 tablespoon cornstarch, 2 tablespoons sugar and a little vanilla. Boil and pour over the whites.

MRS. A. T. LIEN.

A NICE CUSTARD.

Pour a pt. of nearly boiling milk on 3 well beaten

eggs, stir in 2 tablespoons white sugar and when slightly cool stir into the centre $\frac{1}{2}$ pt. of raspberry or strawberry syrup, put into a buttered fancy mould, set in a sauce pan of boiling water, let it simmer until firmly set, then put aside to cool, then turn out.

MRS. BELDING.

PRUNE WHIPS.

One-half lb. prunes soaked over night and stew in morning until tender, mash and add the beaten whites of 6 eggs, sweeten prunes while cooking; put in oven and brown; serve cold with 1 pt. whipped cream.

MRS. LAWRENCE.

LEMON FRUIT JELLY.

Soak $\frac{1}{2}$ package gelatine $\frac{1}{2}$ hr. in $\frac{1}{2}$ pt. cold water, then add $\frac{1}{2}$ pt. hot water, stir until dissolved, sweeten to taste; add 1 teaspoon lemon essence, then pour into a dish containing 2 bananas and 1 orange sliced, also some nut meats. Set in cool place, when it begins to thicken stir gently to prevent fruit from settling. Serve in small glass sauce dishes, with whipped cream to garnish the top.

MRS. L. D. BURNHAM.

HEAVENLY HASH.

Soak $\frac{1}{2}$ box gelatine in cold water enough to cover it well. Let stand until it looks clear and is soft enough to mash, then pour in hot water enough to thoroughly dissolve it. Then set it in ice after having put in chopped oranges, bananas, lemons, English walnuts, almonds, pecans, or any kind of nuts chopped up, that you like, just so you put in enough. Serve when quite cold.

MRS. J. C. FEELEY.

CARAMEL ICE CREAM.

Brown 2 cups sugar, then add $\frac{2}{3}$ bowl boiling water, 2 tablespoons gelatine dissolved, 2 bowls cream or rich milk, with yolks of 2 eggs (well beaten) added, vanilla to taste. When the cream is nearly frozen put in the whites of 2 eggs whipped stiff, with a very scant teaspoon salt. It looks like chocolate cream.

MRS. CORNELIA MILLER.

RUSSIAN CREAM.

One-half box Cox's gelatine, cover with tepid water, let stand 1 hr. Then warm and strain it. Take yolks of 4 eggs and 1 cup sugar, beat all three together, scald 1 qt. milk and add the mixture, stirring briskly until smooth like custard. Set aside to cool a little, then flavor with vanilla; stir in lightly the whites of the eggs beaten to a stiff froth, and pour into moulds. Place in refrigerator 12 hours or until congealed (not frozen); turn out in deep dish. Delicate, served with fresh berries or fruit. One-half this recipe for 4 or 5 persons. Plunge mould in hot water then in cold before pouring custard in. MRS. CORNELIA MILLER.

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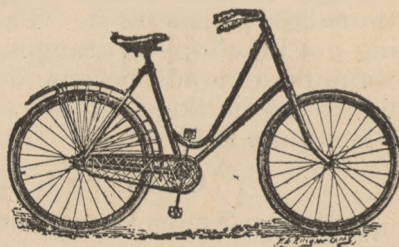
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DOUGHNUTS, COOKIES, GINGERSNAPS.

RAISED DOUGHNUTS.

About 3 or 4 o'clock in the evening dissolve $\frac{1}{2}$ of 1 yeast cake in a little warm water, add 1 pt. of luke warm milk, and flour to make a sponge, let it rise 4 or 5 hrs., add $\frac{1}{2}$ cup lard, 1 cup sugar; beat it well, set to rise over night. When light add 1 beaten egg and 1 teaspoon nutmeg, flour to mould; let it rise again, mould a little, roll out, shape as desired, let them remain on the moulding board in a warm place to rise $\frac{1}{2}$ hr.; fry in hot lard, then roll in powdered sugar.

MRS. E. N. DUNBAR.

DOUGHNUTS.

One scant cup sugar, 1 cup sweet milk, butter $\frac{1}{2}$ size of egg, 2 eggs, 2 heaping teaspoons baking powder, flour to roll out. Mix butter and sugar together. Beat the yolks and whites separately.

MRS. C. E. KELLY.

DOUGHNUTS.

Two eggs, 1 pt. sour milk, 1 cup sugar, lump of lard size of egg, 1 teaspoon saleratus.

MRS. SARAH E. WILSON.

DOUGHNUTS.

One egg, 1 cup sugar, 1 cup sour milk, lard size of egg, 1 teaspoon soda, 2 even teaspoons baking powder, salt and nutmeg to taste.

MRS. THOMPSON.

DOUGHNUTS.

Two eggs well beaten, 2 cups sugar, 2 cups sour milk, 2 scant teaspoons soda, 2 spoons spice (any you like), 4 spoons lard or butter.

MRS. J. CONNERS.

Commercial Savings Bank, } I. R. KIRK, President.
110 South Main Street. } J. A. FELTHOUS, Vice-President.
} GEO. E. WINTER, Cashier.

DOUGHNUTS.

One coffee cup sweet cream, 1 coffee cup sour milk, 1 teacup sugar, 1 even teaspoon soda, 1 heaping teaspoon baking powder sifted in flour, 2 eggs, cinnamon or nutmeg, flour. Knead as little as possible.

MRS. L. A. MAYNE.

DOUGHNUTS.

Six eggs, 6 tablespoons melted butter, 12 tablespoons sugar, 12 tablespoons sweet milk, season with nutmeg. Flour.

MRS. P. S. CORKINS.

DOUGHNUTS.

Mix by sifting 2 or 3 times 2 heaping teaspoons baking powder with 1 qt. flour; beat 2 eggs with 1 coffee cup sugar, add teacup $\frac{1}{2}$ milk and $\frac{1}{2}$ cream, flavor to taste. Reserve a little flour for rolling out. Fry in hot lard.

MRS. S. M. DEYOE.

CREAM DOUGHNUTS.

One cup white sugar, 2 eggs, 2 tablespoons thick sour cream, 1 cup thick sour milk, salt, 1 teaspoon saleratus, 1 teaspoon baking powder, sift both with enough flour to roll out good, season with nutmeg.

MRS. B. P. KIRK.

FRIED CAKES.

Three eggs, 1 cup sugar, $\frac{2}{3}$ cup sweet milk, 2 tablespoons melted lard, 2 teaspoons baking powder.

MRS. GAMIDGE.

FRIED CAKES.

One cup sugar, 2 eggs, $1\frac{1}{2}$ cup good butter milk, 4 tablespoons melted lard, $\frac{1}{2}$ small nutmeg, 1 rounding teaspoon cream tartar, 1 rounding teaspoon soda, 1 rounding teaspoon salt. Mix rather soft, roll out and cut in rings, fry in hot lard.

MRS. E. A. WARD.

CHRISTMAS COOKIES.

One qt. flour, 2 cups white sugar, 1 lb. almonds blanched and chopped fine, 4 fresh eggs beaten, 1 lem-

on grated and juice, $\frac{1}{2}$ teaspoon white pepper. Roll the dough size of a 50-yd. cotton spool and cut off.

MRS. FRIEDHICH.

FRUIT COOKIES.

One cup sugar, 1 cup butter, 1 cup raisins (stoned), 1 tablespoon sour milk, 1 teaspoon soda, 1 teaspoon cloves, 2 teaspoons cinnamon, 3 eggs.

MRS. BENJ. RANDALL.

FRUIT COOKIES.

2 cups granulated sugar, 1 cup butter, 1 cup raisins seeded and chopped, 4 tablespoons sour milk, 1 teaspoon soda, $\frac{1}{2}$ teaspoon cloves, 2 teaspoons cinnamon, 3 well beaten eggs added last. Mix with flour like ordinary cookies but not too stiff, and roll thinner.

MRS. DENNISON.

FRUIT COOKIES.

One and $\frac{1}{2}$ cups sugar, 1 cup butter, $\frac{1}{2}$ cup molasses, 3 eggs, 1 teaspoon soda, 1 cup raisins, 1 cup currants, 1 tablespoon ginger, 1 tablespoon cloves, 1 tablespoon cinnamon, 1 tablespoon allspice. Mix soft with flour sufficient to roll out.

MRS. C. L. MERRILL.

CIRCUS COOKIES.

Three-fourths cup butter, 1 cup sugar, yolks of 4 eggs, 2 cups flour, 1 teaspoon baking powder. Walnuts put on top of cookies.

MRS. W. J. STEWART.

GRAHAM FRUIT COOKIES.

Two cups sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{3}{4}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, 1 cup seeded and chopped raisins, add a little flour while chopping, 4 cups graham flour or enough to roll. Roll thin and bake in moderate oven.

MRS. F. A. BROCK.

HERMITS.

One cup sour milk, 2 cups sugar, 1 cup currants, $\frac{1}{2}$ cup butter, 1 teaspoon soda, 1 teaspoon cloves, $1\frac{1}{2}$ teaspoon cinnamon, 2 whole eggs and the yolks of 1. Flour enough to make quite thick. Roll out the same

as for cookies, cut, and when ready for the tins wash with the white of 1 egg and sprinkle with sugar. Bake in quick oven.

MRS. J. D. MOSLEY.

MOLASSES COOKIES.

One cup sugar, 1 cup N. O. molasses, 1 cup lard, 1 egg, scant $\frac{1}{2}$ cup water, 2 tablespoons vinegar in the water, 2 teaspoons soda, 2 teaspoons ginger, 1 teaspoon cinnamon, salt, flour to mix soft, roll thin.

MRS. C. E. KELLY.

MOLASSES COOKIES.

One cup molasses, 1 cup brown sugar, 1 cup lard and butter mixed, boil together, while hot add $\frac{1}{2}$ teaspoon each cloves, allspice and cinnamon, 1 tablespoon soda dissolved in 6 tablespoons vinegar, flour.

MRS. J. HILLYER.

GINGER COOKIES.

One and a half cups molasses, 1 cup brown sugar, 1 cup butter, 2 eggs, 1 teaspoon each ginger, cinnamon, soda. Dissolve soda in $\frac{1}{2}$ cup strong coffee. Mix rather stiff.

MRS. M. TELFORD.

GINGER COOKIES.

One cup light brown sugar, 1 cup melted lard, 1 cup N. O. molasses, $\frac{2}{3}$ cup boiling water into which is dissolved 2 heaping teaspoons soda, 1 teaspoon ginger, 1 tablespoon cinnamon and a little salt. Flour enough to make stiff.

MRS. O. D. BUCHECKER.

GINGER COOKIES.

One cup butter, 2 cups molasses, $\frac{1}{2}$ cup lard 1 cup sugar, $\frac{3}{4}$ cup water, 2 eggs, 3 teaspoons soda, 2 teaspoons ginger. Stir in as much flour as can possibly be stirred in (not kneaded.) Pinch off a piece, roll in the hands; leave place in pan to allow for spreading.

MRS. J. J. TOFFLEMIRE.

GINGER COOKIES.

Two cups molasses, 1 cup sugar, 1 cup lard or butter, 2 eggs, 1 cup sour milk, 2 teaspoons soda in

the flour, 1 teaspoon each of ginger, cinnamon and nutmeg, 2 teaspoons salt. Mix very soft, roll in sugar.
NELLIE D. JUDD.

COCOANUT JUMBLES.

Stir together 2 cups of sugar, 1 cup butter, yolks of 4 eggs; add 1 package cocoanut, 1 cup milk, flour enough to make a stiff batter; last add the whites of the eggs beaten stiff. Drop spoonfuls into buttered tins. Bake in quick oven.
MARY A. HURLBURT.

CINNAMON JUMBLES.

One cup butter, 2 cups sugar, 1 cup sweet milk, 3 eggs, 1 teaspoon soda, 2 teaspoons cream tartar, stir thicker than for cake. Roll in 1 tablespoon cinnamon mixed with 1 cup sugar.
MRS. GEO. P. SMITH.

JUMBLES.

Six eggs, $1\frac{1}{2}$ cups sugar, 1 cup butter, beat to a froth, add lemon or rose flavor, flour enough to roll, cut out, roll in sugar and bake in a quick oven.

MRS. L. EATON.

GINGER SNAPS.

One cup molasses, 1 cup sugar, 1 cup lard, boil all together and when cool add 1 egg, 2 teaspoons ginger, 1 teaspoon soda, stir stiff with flour and roll hard.

MRS. J. C. SHERWIN,

GINGER SNAPS.

One cup molasses, $\frac{3}{4}$ cup shortening, 1 egg, 1 teaspoon soda, 1 teaspoon vinegar, 1 tablespoon ginger. Make stiff with flour, roll thin as possible and cut out with common cutter.

MRS. MAXFIELD.

GINGER SNAPS.

One cup molasses, 1 cup sugar, 1 cup shortening ($\frac{1}{2}$ butter and $\frac{1}{2}$ lard), 1 heaping tablespoon ginger, 1 level teaspoon soda, boil and cool, then add 2 eggs and flour to mix very stiff.

MRS. C. E. RAU.

GINGER SNAPS.

Boil together 1 pt. syrup, 1 cup butter and 1 cup

sugar. Then add $\frac{1}{2}$ cup sour milk, 1 teaspoon ginger, 1 of soda and 1 of all kinds spices, flour to mould good.

MRS. C. E. McEWEN.

GINGER SNAPS.

Two eggs, 1 cup shortening, 1 cup sugar, 1 cup molasses, 1 tablespoon vinegar, 1 tablespoon soda, 1 teaspoon ginger, 1 teaspoon cinnamon, flour.

MRS. W. J. THOMAS.

GINGER SNAPS.

Two cups lard, 2 cups sugar, 2 cups molasses, 2 tablespoons ginger, boil this in a pan and when cool add 4 well beaten eggs and flour enough to roll.

MRS. R. W. BEACH.

COOKIES.

One and $\frac{1}{2}$ cups sugar, 1 cup butter, 1 egg, 1 cup sour milk, $\frac{1}{2}$ teaspoon soda, 1 teaspoon baking powder, flour to make stiff enough to roll.

A. V. WING.

COOKIES.

One cup lard, 2 cups sugar, 1 egg, 1 cup sweet milk, $\frac{1}{2}$ teaspoon soda, salt and flour to suit.

MRS. H. E. FRANCISCO.

COOKIES.

Two cups white sugar, 1 cup butter, yolks of 8 or 9 eggs well beaten, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda dissolved in juice of 1 lemon, add grated rind of the lemon and flour to roll out.

MRS. C. O. BURKHART.

COOKIES.

Two cups sugar, 1 cup lard and butter mixed, 4 eggs, 6 tablespoons vinegar, 1 teaspoon soda, nutmeg, flour.

MRS. J. CONNERS.

CREAM COOKIES.

Two cups sugar, 1 cup butter, $\frac{3}{4}$ cup sour cream, 3 eggs, 1 teaspoon soda. Mix soft, roll thin and sift granulated sugar over. Bake in quick oven. Very nice.

MRS. C. H. SMITH.

CRISP COOKIES.

One cup butter, 2 cups sugar, 3 eggs well beaten, 1 tablespoon milk, 1 teaspoon soda, 2 of cream tartar, 1 teaspoon each cinnamon and nutmeg, about 1 pt. flour to make a soft dough. Roll and sprinkle sugar on top; bake in quick oven.

MRS. MERRILL.

WHITE COOKIES.

Four eggs, 2 cups sugar, 1 cup butter and lard mixed, 1 even teaspoon soda dissolved in 1 tablespoon water, nutmeg and cinnamon, flour to roll.

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214 NORTH MICHIGAN STREET, MASON CITY,

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CAKES AND GINGERBREADS.

“We'll mix and bake
The dainty cake,
And beat the frosting light
The sweetest plan
To please a man
Is through his appetite.”

MARBLE CAKE.

White part—Whites 7 eggs, 3 cups white sugar, 1 cup butter, 1 cup sour milk, 4 heaping cups flour sifted, 1 teaspoon soda, flavor to taste. Dark part—Yolks of 7 eggs, 3 cups brown sugar, 1 cup butter, 1 cup sour milk, 4 heaping cups flour sifted, 1 tablespoon cinnamon, 1 tablespoon allspice, 1 tablespoon cloves, 1 teaspoon soda; put in pans 1 spoon white and 1 spoon dark and so on. Bake $1\frac{1}{4}$ hrs. Use coffee cups to measure. This will make 1 large and 1 medium cake.

MRS. C. C. HAMMOND.

PLAIN FRUIT CAKE.

Two cups flour, $\frac{1}{2}$ cup sugar, 2 eggs, $\frac{1}{2}$ teaspoon salt, 2 tablespoons melted butter, 2 teaspoons baking powder, 1 cup chopped raisins. Put in a covered mould and steam 2 hrs. Serve with lemon sauce.

MRS. J. M. SMITH.

FRUIT CAKE.

Two coffee cups sugar, 1 coffee cup butter, $1\frac{1}{2}$ coffee cups raisins (seeded and chopped), 1 coffee cup currants, 1 coffee cup citron, $\frac{1}{4}$ coffee cup sour milk, little more than $\frac{1}{2}$ cup molasses (N. O. molasses preferred), 2 teaspoons soda, 4 eggs, 4 cups flour, spices of all kinds.

MRS. M. HOWELL.

FRUIT, OR WEDDING CAKE.

Two cups butter, 3 cups brown sugar, 5 eggs, 1 cup sweet milk, 1 teaspoon cinnamon, 1 of nutmeg, 1 of soda, 2 of cream tartar, 4 cups browned flour, $\frac{1}{2}$ lb. currants, 1 lb. raisins, 1 lb. dates, 1 lb. figs and $\frac{1}{4}$ lb.

citron chopped fine and dredged in a little flour, the juice of one lemon; bake or steam.

MRS. F. HULBERT.

PORK CAKE.

Two eggs well beaten, 7 cups medium brown sugar, 1 lb. salt fat pork chopped very fine, $\frac{1}{2}$ cup hot water, 1 cup sour cream, 1 lb. seeded raisins, 1 lb. currants, 1 cup rich preserves, cinnamon and cloves to taste, flour to make the right consistency, 1 heaping teaspoon soda dissolved. Raisins and currants should be stewed a few minutes in few drops of water and cooled before putting in cake. Bake in moderate oven about 1 hr.

MRS. L. HILL.

SPICE CAKE.

One egg, 1 cup sugar, 4 tablespoons butter, 1 cup sour milk, 1 teaspoon soda, $1\frac{1}{2}$ cups flour, 2 teaspoons ground cinnamon, 1 small teaspoon cloves, nutmeg, $\frac{2}{3}$ cup seeded raisins.

Be sure the eggs are good,
The sugar sweet,
The milk a sure good sour
Heat up the stove with good hard wood
And bake about an hour.

MRS. M. S. SHERMERHORN.

SPICE CAKE.

One cup of thick sour cream, 1 cup of sugar, 1 teaspoon soda, 1 teaspoon allspice, $1\frac{1}{2}$ teaspoons each cinnamon and cloves, 1 egg.

MRS. J. J. TOFFLEMIRE.

COFFEE CAKE.

One-half cup butter, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup cold coffee, 2 cups flour, 1 teaspoon soda in coffee, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves.

MRS. STOCKMAN.

COFFEE CAKE.

Two cups brown sugar, 1 cup butter, 1 cup molasses, 1 cup strong coffee, 4 eggs, 1 teaspoon saleratus, 2 of cinnamon, 2 teaspoons cloves, 1 teaspoon

grated nutmeg, 1 lb. raisins, 1 lb. currants, 4 cups flour.

MRS. H. G. PARKER.

COFFEE CAKE.

One cup strong coffee, 1 cup molasses, 1 cup brown sugar, $\frac{1}{2}$ cup butter, 4 cups flour, 1 teaspoon soda, 2 teaspoons cinnamon, 1 teaspoon cloves, 2 cups chopped raisins.

MRS. G. E. PAINE.

FRENCH CHOCOLATE CAKE.

One cup sugar, 1 heaping teaspoon butter, 2 tablespoons chocolate melted in a cup of milk and cooled. 2 teaspoons baking powder, 2 cups flour, 1 egg well beaten, $\frac{1}{2}$ teaspoon vanilla.

MRS. WM. BROWN.

CHOCOLATE CAKE.

Three eggs (or 6 without yolks), $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup milk, 2 cups flour, 2 teaspoons baking powder. Frosting—White of egg, $\frac{1}{2}$ cup sugar, chocolate.

MRS. GAMIDGE.

REAL POUND CAKE.

One lb. butter, 1 lb. sugar, 1 lb. flour, 1 lb. eggs. Cream the butter and sugar together until light, then put in the eggs 2 at a time, sift the flour and mix it in lightly. Flavor to suit your taste. Line the cake pan with paper.

MRS. URQUHART.

WHITE POUND CAKE.

One lb. flour, 1 lb. sugar, $\frac{3}{4}$ lb. butter, whites of 16 eggs. Beat the butter and sugar together, add flour and eggs beaten to a froth. Flavor with lemon.

MRS. CADWELL.

FRENCH POUND CAKE.

Two and $\frac{1}{2}$ cups sugar, 1 heaping cup butter, 5 eggs, whites and yokes beaten separately; 1 cup milk, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream tartar, put both in milk and when it foams add to the other ingredients, 3 cups flour.

MRS. JENNIE AYERS.

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HICKORY NUT CAKE.

Two cups sugar, 1 cup milk, $\frac{3}{4}$ cup butter, 3 cups flour; 2 heaping teaspoons baking powder, $1\frac{1}{2}$ cups hickorynut meats chopped, not too fine. Bake in loaf or long dripper. *White of* MRS. C. H. RANDALL.

GOLD CAKE.

Yolks 9 eggs, 1 cup granulated sugar, scant $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 2 tablespoons baking powder. Cream butter and sugar together; beat yolks to a stiff froth and stir thoroughly, put in milk, then flour, and stir hard. Bake in tube pan; oven moderate. HATTIE M. DEAN.

SUNSHINE CAKE.

Whites 7 eggs, yolks of 5, 1 cup granulated sugar, $\frac{3}{8}$ cup flour, $\frac{1}{3}$ teaspoon cream tartar and a pinch of salt. Sift the flour 5 times, measure and set aside. Then sift and measure the sugar. Beat the yolks thoroughly, then beat the whites about half, add cream tartar and beat very stiff. Stir in sugar lightly, then beaten yolks, then add flour, put in pan and bake 35 to 50 min. ADA FLORENCE.

SUNSHINE CAKE.

Whites of 11 eggs, yolks of 6, $1\frac{1}{2}$ cups granulated sugar measured after sifting, 1 cup flour, 1 teaspoon cream tartar, 1 teaspoon orange extract. Bake 50 min. in slow oven. MRS. C. L. MERRILL.

VELVET SPONGE CAKE.

Two eggs very thoroughly beaten, 1 cup sugar beaten with the eggs, 1 cup flour, 1 teaspoon baking powder. Last add $\frac{1}{2}$ cup boiling water. Salt and flavor to taste. LIZZIE J. FITCH.

CREAM SPONGE CAKE.

Break 2 eggs, beat them well, pour in 1 cup sweet cream, beat again; then to this add 1 cup sugar, $1\frac{1}{2}$ cups flour in which 2 teaspoons baking powder have been stirred. MRS. J. J. TOFFLEMIRE.

SPONGE CAKE.

Three eggs, 1 cup sugar, 1 cup flour, 2 teaspoons baking powder, 1 tablespoon water.

MRS. F. S. KEITH.

SPONGE CAKE.

Two cups sugar, 4 eggs (whites and yolks beaten separately), 2 cups flour, 2 teaspoons baking powder, $\frac{2}{3}$ cup boiling water. Be sure to pour water in last and a little at a time. Flavor with lemon.

MRS. STOCKMAN.

SPONGE CAKE.

Five eggs, 1 cup sugar, 1 cup flour, 1 tablespoon water, 1 teaspoon baking powder. Beat sugar and yolks thoroughly, add flour and the well beaten whites of eggs. Flavor to suit. This recipe is very good for rolled jelly cakes.

MRS. C. E. RAMSAY.

FEATHER CAKE.

One cup sugar, $\frac{2}{3}$ cup sweet milk, 1 egg, 1 tablespoon butter, $1\frac{1}{2}$ cup flour, a little salt, 1 heaping teaspoon baking powder, flavor to taste.

MRS. THOMPSON.

FEATHER CAKE.

Break 2 eggs in a cup, fill up with sweet cream, add 1 cup sugar, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder. Flavor. Can be baked in a loaf or for layer cake.

MRS. S. M. DEYOE.

WHITE CAKE.

One cup butter, 2 cups sugar, $1\frac{1}{2}$ cup sweet milk, 3 cups flour, whites 5 eggs, 2 teaspoons baking powder. Beat butter and sugar to a cream, then add the milk and stir in the flour. Beat the whites of eggs and add last. Mix baking powder in part of flour.

MISS BUTTERBAUGH.

DELICATE CAKE.

Whites of 4 eggs, 1 cup milk, $\frac{1}{2}$ cup butter, 2 cups sugar, $2\frac{1}{2}$ cups flour, 1 heaping teaspoon baking pow-

der. This makes 2 loaves. If you wish it very nice use 1 cup of corn starch in place of 1 of flour.

MRS. H. N. WASS.

WHITE CAKE.

Two cups sugar, $\frac{1}{2}$ cup butter, whites of 4 eggs, 1 cup sweet cream, 3 cups flour, 2 teaspoons baking powder. Beat butter and sugar to a cream, then add the flour and cream, a little at a time, and 1 cup hickory nuts.

MRS. J. STRAYER.

ANGEL FOOD.

Whites of 9 eggs, $1\frac{1}{4}$ cups sugar, 1 cup sifted flour, $\frac{1}{2}$ teaspoon cream tartar, a pinch of salt added to the eggs before beating; after sifting flour 5 times set aside. Beat eggs about half, add cream tartar and beat until very stiff; stir in sugar, then flour very lightly. Bake immediately in moderate oven from 35 to 50 min.

MRS. W. A. KING.

BUTTERMILK CAKE.

One cup sugar, $\frac{3}{4}$ cup butter, 1 cup buttermilk, 1 cup raisins or currants, 1 teaspoon saleratus, 1 teaspoon ground cinnamon and 1 of cloves.

MRS. RUST.

PLAIN CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 eggs, 1 pt. flour, heaping teaspoon baking powder.

LOTTIE HOWE.

GOOD CAKE WITHOUT EGGS.

Three tablespoons butter in a cup filled up with buttermilk, 1 cup sugar, 2 cups flour, 1 teaspoon soda, season with nutmeg or lemon. Try it.

MRS. L. EATON.

WATERMELON CAKE.

White part—Two cups sugar, $\frac{2}{3}$ cup butter, $\frac{3}{8}$

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cup sweet milk, 3 cups flour, whites of 5 eggs, 2 teaspoons baking powder. Red part—One cup red sugar, $\frac{1}{2}$ cup butter, $\frac{1}{3}$ cup sweet milk, 2 cups flour, $\frac{1}{2}$ cup chopped raisins, 2 teaspoons baking powder. Put red part in centre and bake. MRS. L. D. BURNHAM.

HASH CAKE.

Two cups sugar, 1 cup butter, 1 cup milk, whites of 4 eggs, 3 cups flour, 3 teaspoons baking powder, 1 cup seedless raisins, 1 cup nut meats chopped, flavor with vanilla. Bake in 1 large cake and frost with boiled frosting. MRS. V. O. GAYLORD.

CORN STARCH CAKE.

One cup sugar, 1 cup flour, $\frac{3}{4}$ cup corn starch, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup sweet milk, 1 small teaspoon soda, 2 teaspoons cream tartar sifted in flour, whites of 4 eggs. Bake in loaf or 3 layers. MRS. J. STRAYER.

DRIED APPLE CAKE.

One cup butter, 2 eggs, 3 cups sugar, 2 cups dried apples, 2 teaspoons soda, 1 cup sour milk, 4 cups flour; cook apples in $\frac{1}{2}$ the sugar until rather thick, stir them in with the flour and bake slowly 1 hr. Spice to taste. MRS. WM. LETTS.

LADY FINGERS.

Four oz. sugar, 4 yolks of eggs; mix well 3 oz. flour, a pinch salt. Beat the 4 whites and stir in gradually. Butter a shallow pan and squirt the mixture through a piece of stiff paper, rolled up. Dust with sugar, and bake in moderate oven. MRS. WM. BIEBER.

CREAM PUFFS.

Boil with a large cup hot water $\frac{1}{2}$ cup butter, stirring in 1 teacup flour during the boiling; set aside to cool. When cool stir in 4 eggs, 1 at a time, without beating; drop in tins or gem pans and bake in quick oven. When cooked open and fill with a cream made by beating together 3 tablespoons flour, 1 egg, $\frac{1}{2}$ teacup sugar; stir into it $\frac{1}{2}$ pt. milk while boiling and flavor to taste. MRS. E. C. HAMILTON.

DROP CAKES.

One cup butter (or $\frac{1}{2}$ butter and $\frac{1}{2}$ lard), 1 cup molasses, 1 cup sugar, 1 cup buttermilk or rich sour milk, 1 teaspoon soda in milk, 1 teaspoon baking powder in flour, 2 teaspoons cinnamon, 1 teaspoon cloves, flour to form stiff batter. Drop large spoonfuls in dripping pan. Bake in quick oven. MRS. S. M. DEYOE.

SHORT CAKE.

Yolks of 2 eggs, 1 tablespoon melted butter, 2 tablespoons sugar, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups sifted flour, 2 teaspoons baking powder, flavor. Bake in deep jelly tin, spread with any kind of fruit and cover with frosting and brown in oven. (This is fine).

MRS. EMMA WHITNEY.

SWEET BATTER SHORTCAKE.

Two pts. flour, $\frac{1}{2}$ pt. sugar, 1 tablespoon butter, 2 eggs, 3 teaspoons baking powder sifted in flour, milk enough to make a stiff batter. Bake in 3 jelly cake tins, putting strawberries or blackberries between.

MRS. J. T. RICHARDS.

ORANGE SHORTCAKE.

One pt. flour, $\frac{1}{2}$ cup butter, 1 egg beaten, 1 tablespoon sugar, 3 teaspoons baking powder. Stir up with milk stiff enough to roll and bake. Filling—Three oranges, 1 lemon. Roll and squeeze the juice into a bowl; grate the rind and chop the pulp fine, add the juice and stir in a cup of sugar.

MRS. W. J. STEWART.

BANANA SHORT CAKE.

One egg, 2 tablespoons butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sweet milk, 1 teaspoon baking powder, flour to stiffen as for layer cake. Bake in two layers, put slices bananas between and on top. Serve with whipped cream.

MRS. D. J. STEWART.

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DEVIL'S FOOD.

Part 1—One cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, yolks of 3 eggs, 2 cups flour (sifted 5 times)—measure before sifting, 1 teaspoon soda sifted into the flour. Part 2—One cup grated chocolate, 1 cup brown sugar, $\frac{1}{2}$ cup sweet milk; set on stove until dissolved but do not boil; flavor with vanilla. Stir part 2 into part 1. Bake in 3 layers; put together with cooked or boiled frosting, using whites of 3 eggs.

MRS. E. J. ENSIGN.

DEVIL'S FOOD.

Two eggs, 2 cups very dark brown sugar, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup butter, 3 cups flour, pinch of salt. Mix all together. Put 1 teaspoon soda into $\frac{1}{2}$ cup boiling water, then grate 1 cake chocolate into water, after which stir all into batter. Bake in layers. Filling—One cup sugar, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup sweet cream. Cook until it threads.

MRS. P. S. CORKINS.

BLACK LAYER CAKE.

One-half cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, 1 tablespoon cream or butter, spice to taste, pinch of ginger, yolks of 2 eggs, $1\frac{1}{2}$ cups flour, whites of eggs for frosting. If you wish it very nice add $\frac{1}{2}$ cup raisins stoned and chopped. Bake in 3 layers.

MRS. A. M. JENNISON.

A SIMPLE LAYER CAKE.

One egg in a large teacup, fill with equal parts sweet cream and sweet milk; 1 cup sugar, 1 cup flour, 2 teaspoons baking powder. Stir all together; flavor with lemon or vanilla.

MRS. A. M. JENNISON.

RIBBON CAKE.

Two and $\frac{1}{2}$ cups sugar, 1 cup butter, 1 cup sweet milk, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, 4 cups flour, 4 eggs. Reserve $\frac{1}{3}$ of this mixture and bake the rest in 2 tins the same size. Add to $\frac{1}{3}$ reserved 1 cup raisins, $\frac{1}{4}$ pound citron, 1 cup currants, 2 tablespoons molasses, 1 teaspoon each of all kinds of spice. Bake in tin same size as others. Place the fruit cake in the

middle. Put together with jelly or icing. Frost top and sides.

MRS. BURKHART.

A NOVEL WAY OF MAKING JELLY CAKE.

Whites of 6 eggs, 1 cup sugar, 1 cup flour, 1 teaspoon butter, 2 tablespoons sweet milk, 2 teaspoons baking powder. Bake in a long dripping pan so the cake will be very thin. Take the yolks and make another just the same. When done spread them with jelly or preserves of any kind, roll immediately or cut in 8 parts, put together alternately putting jelly between the layers and frost lightly on top. Another method is to make 3 pans, making the third of $\frac{1}{3}$ red sand sugar, proceeding the same as before. Put first the red layer then the yellow, lastly the white. Frost the top. A nice party cake.

MRS. L. EATON.

ROLL JELLY CAKE.

Two-thirds cup brown sugar, 2 eggs, 4 tablespoons water, 1 cup flour, $1\frac{1}{2}$ teaspoons baking powder. Salt and flavor to taste.

MRS. ARMITAGE.

LEMON LAYER CAKE.

Two eggs, 1 cup sugar, 2 tablespoons butter, 1 cup milk, $1\frac{1}{2}$ cup flour, 2 teaspoons baking powder. Lemon Jelly Filling—1 cup sugar, 1 egg, 1 tablespoon butter, grated rind and juice of lemon, all boiled until thick.

ETTA PENNY.

NEAPOLITAN CAKE.

Two cups sugar, 1 cup sweet milk, 1 cup butter, 2 teaspoons baking powder, 4 eggs—whites and yolks beaten separately. Beat together and take out $\frac{1}{2}$ for white part and into the rest put $\frac{1}{2}$ lb. figs, 1 cup currants and spices to taste. MRS. KATE HILL ULLAND.

ALMOND CREAM CAKE.

On the beaten whites of 10 eggs sift $1\frac{1}{2}$ goblets of pulverized sugar and $\frac{1}{2}$ goblet flour, through which has been stirred a heaping teaspoon of cream tartar. Bake in jelly tins. Cream— $\frac{1}{2}$ pt. sweet cream, yolks of 3 eggs, tablespoon sugar, teaspoon corn starch.

Dissolve the starch in a little milk, beat the yolks and sugar together with this; boil the cream and stir these ingredients in as for any cream filling, only making it a little thicker. Blanch and chop fine $\frac{1}{2}$ lb. almonds and stir into the cream. Spread the cream between the layers, ice the top and while the icing is still hot, stick in $\frac{1}{4}$ lb. almonds split in two.

MRS. C. H. BARBAR.

QUISIT CAKE.

One and $\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk or water, $1\frac{1}{2}$ cups flour, 3 eggs beaten separately, 1 teaspoon baking powder, 1 teaspoon vanilla, 6 tablespoons chocolate (Bakers') dissolved in 3 tablespoons scalded milk. Bake in shallow tins. For icing—Two cups granulated sugar, butter size of an egg, 3 cups milk; boil 15 min., take from fire, add vanilla, and beat until it thickens.

MRS. FRANK R. SMITH.

MARSHMALLOW FILLING.

Three tablespoons gelatine dissolved in 5 tablespoons boiling water, 21 tablespoons powdered sugar. Beat 30 min. and put in buttered tins to cool. This is enough for 1 thick layer to be placed between 2 layers of any white cake. Put together with frosting; or make double this quantity in 2 layers and place between 3 layers of cake.

ANNA HALVERSON.

APPLE JELLY, OR FILLING.

Three large, sour apples, grated, added to the juice of 1 lemon, $\frac{1}{2}$ yellow rind grated, 1 cup sugar.

MRS. E. A. WARD.

APPLE FILLING FOR LAYER CAKE.

One large, sour apple (grated), 1 cup pulverized sugar, white of 1 egg. Beat all together. Let the layer cool before spreading on the filling.

MRS. LIZZIE BUSHMAN.

NUT FILLING.

One cup cream or milk, 1 cup sugar, $\frac{1}{2}$ cup English walnuts or hickory nuts rolled fine, mix all together and boil until thick.

MRS. C. A. ANDERSON.

WHIPPED CREAM FILLING.

One cup sweet cream whipped stiff, add 3 table-
spoons sugar, 1 teaspoon vanilla.

MRS. C. A. THOMAS.

CHOCOLATE FILLING.

Five tablespoons grated chocolate, moisten with a
little cream, 1 egg, 1 scant cup sugar, 1 teaspoon vanil-
la. Stir and let come to a boil, when it is ready for use.

MRS. THOMPSON.

STRAWBERRY FILLING.

One cup sugar, 1 cup strawberries, whites of 2
eggs. Beat eggs stiff, add sugar and strawberries and
beat 20 min. A delicious banana filling may be made
by using sliced bananas instead of strawberries.

MRS. HATTIE DEAN.

CARMEL FILLING.

Three cups brown sugar, 1 cup milk, a pinch soda.
Boil 10 min., add 1 tablespoon butter and boil 20 min.
longer. While hot pour on cake.

MRS. S. B. CHAPMAN.

CARMEL ICING.

One-half lb. brown sugar, $\frac{1}{4}$ lb. chocolate, $\frac{1}{2}$ cup
milk, butter size of an egg, 2 teaspoons vanilla. Mix
thoroughly and boil until it strings.

MRS. EMMA WHITNEY.

LOUIS ORANGE ICING FOR LAYER CAKE.

Whites of 2 eggs, sugar to taste, juice of 1 large
orange and grated rind. Take out frosting for top
before adding orange. Have the cakes cool before
putting together. Icing can be boiled or not, just as
one prefers.

MRS. W. J. STEWART.

MILK FROSTING.

For an ordinary sized cake 1 tablespoon sweet
milk stirred thick with pulverized sugar. Flavor to
taste.

MRS. BELLE McGRATH.

ICING FOR CAKE.

One pt. granulated sugar, add water to moisten well, boil until it will string from the spoon. Beat the whites of 2 eggs stiff, add eggs to sugar gradually while hot, beat until cool enough so it will not run off the cake.

MRS. DINGMAN.

YELLOW FROSTING.

Yolk of 1 egg to 9 teaspoons pulverized sugar, flavor with vanilla. Use the same day it is made.

MRS. EMMA WHITNEY.

QUICK ICING.

Over 1 cup pulverized sugar pour 2 tablespoons boiling water and 1 of lemon juice. EMMA E. WARD.

QUICK FROSTING.

White of 1 large egg, stir in 16 level tablespoons of pulverized sugar. Stir until smooth and white, then put on cake. This is for loaf cake or top of layer cake.

MRS. CARRIE MCKEEN.

ROSE COLORING.

Mix together $\frac{1}{4}$ oz. each powdered alum and cream tartar, 1 oz. powdered cochineal, 4 oz. loaf sugar, 1 teaspoon soda. Boil 10 min. in 1 pt. pure soft water. When cool bottle and cork for use. This is used for cakes, ices and ice creams.

MRS. EMMA WHITNEY.

SOFT GINGERBREAD.

One cup molasses, 1 cup sugar, 1 cup sour cream, $\frac{1}{2}$ cup butter, 2 eggs, 1 teaspoon soda, 1 teaspoon salt, 1 tablespoon ginger, 1 teaspoon cinnamon, $2\frac{1}{2}$ cups flour.

ETTA M. TUPPER.

SOFT GINGERBREAD.

One-half cup sugar, $\frac{1}{2}$ cup butter, 1 cup molasses, 2 teaspoons ginger, 1 teaspoon soda, 1 cup boiling water on soda, $2\frac{1}{2}$ cups flour, 2 well beaten eggs put in last.

MRS. H. FRANCISCO.

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110 South Main Street. } J. A. FELTHOUS, Vice-President.
GEO. E. WINTER, Cashier.

SOFT GINGERBREAD.

One-half cup sugar, $\frac{1}{2}$ cup butter, 1 cup molasses, 2 teaspoons ginger, 1 teaspoon soda, 1 cup boiling water on soda, $2\frac{1}{2}$ cups flour, 2 well beaten eggs put in last.

MRS. H. FRANCISCO.

GINGERBREAD.

Nearly 1 cup molasses, 2 tablespoons sugar, 1 cup sour cream, 2 teaspoons soda, 1 tablespoon ginger, salt. Mix soft as you can handle, roll out and bake in two tins. Check off in squares.

MRS. C. C. BARRETT.

GINGERBREAD.

One-half cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup hot water, 1 tablespoon ginger, 1 teaspoon soda, 2 eggs, add salt and flour to make thin batter.

MRS. T. S. WHITE.

CHOCOLATE GINGERBREAD.

One-half cup sugar, $\frac{1}{2}$ cup hot water, $\frac{1}{2}$ cup molasses, 1 tablespoon butter, 1 square grated chocolate, 3 eggs, $1\frac{1}{2}$ cups flour. Bake in 2 layers. Filling—One-half cup sugar, $\frac{1}{4}$ cup water, boil until a syrup, pour over white of 1 egg well beaten, add 1 cup chopped and seeded raisins. Put between layers.

CARRIE A. McKEEN.

MOLASSES CAKE.

Two cups flour, 1 cup molasses, 1 egg, $\frac{1}{2}$ cup boiling water, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves. Mix flour and molasses, then add egg, lastly boiling water. Bake in loaf or layers, spreading jelly between. With sour sauce it makes a good pudding.

MRS. G. P. SMITH.

MOLASSES LAYER CAKE.

One cup molasses, $\frac{2}{3}$ cup sour cream, 4 tablespoons melted butter, $1\frac{1}{2}$ cups flour, $\frac{2}{3}$ teaspoon saleratus, $\frac{1}{2}$ teaspoon ginger, yolks of 2 eggs. This will make 3 layers. Filling—Whites of 2 eggs, $\frac{2}{3}$ cup sugar 1 teaspoon cinnamon.

MRS. A. L. JACKSON.

BEVERAGES.

COFFEE.

Take 1 tablespoon of coffee for each cup; Pour on the water boiling hot, adding the white of 1 egg or the crushed shell; stir well together, set aside for a moment and throw in a little cold water. In 5 min. it will be clear. Do not allow it to boil more than a minute.

MRS. S. M. DEYOE.

TEA.

Put into a tea steeper a very little boiling water, and into the water a teaspoon of tea for each person. Pour over tea boiling water until the steeper is about half full, cover tightly and set aside to draw, but do not let it boil. After not to exceed 10 min. pour into the tea urn, adding boiling water in the proportion of a teacup of water to each teaspoon of tea that was put into the steeper, and serve.

MRS. J. B. TINKER.

RUSSIAN TEA.

Ice, sugar and slices of lemon, over which the tea is poured in the goblets in which it is served makes the most delightful of drinks. The lemon prevents the headache and sleeplessness that tea induces in some persons.

MRS. S. C. SALE.

CHOCOLATE.

Dissolve 3 tablespoons of scraped chocolate or equal part of chocolate and cocoa in a pt. of boiling water and boil for 15 min.; add 1 pt. of rich milk, let scald and serve hot.

MRS. J. D. MOSELEY.

CREAM NECTAR.

Three lbs. of white sugar, add water enough to make 2 qts., heat boiling hot; then dissolve 3 oz. of

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..Manager District D,

tartaric acid in $\frac{1}{2}$ pt. water. After the water and sugar gets cool strain it and add the acid and beaten white of 1 egg; flavor with anything you choose, mix thoroughly, then bottle up well and it will keep for years. When ready for use, put 2 or 3 tablespoons of the nectar in a glass and fill with cold water.

MRS. L. D. BURNHAM.

EGG LEMONADE.

White of 1 egg beaten, juice of 1 lemon, 1 cup water. Sweeten to taste.

EMMA E. WARD.

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SUSTENANCE FOR THE SICK.

FLAXSEED LEMONADE.

Pour on 4 tablespoons whole flaxseed 1 qt. boiling water and add the juice of 2 lemons. Let it steep 3 hrs., keeping it closely covered. Sweeten to taste. Excellent for colds. MRS. J. D. MOSLEY.

A SURE CURE FOR A COLD.

Steep whole flaxseed in water enough to make a syrup, strain and mix with equal quantity of honey or syrup. Take often. MRS. F. C. PATTON.

MUTTON BROTH.

To 1 lb. lean mutton use 1 qt. water, a little salt and a few crusts of bread. Boil slowly 2 hrs. or more. Skim off all the fat before using. MRS. V. B. POOL.

OATMEAL TEA.

Put $\frac{1}{2}$ cup oatmeal in 2 cups cold water, stir it up and let settle a moment. Add a little salt and boil until it thickens. Sweeten if you like.

MRS. V. B. POOL.

GRUEL FOR THE SICK.

One qt. boiling water, 1 cup corn meal; wash meal, pour water off, using meal that settles at bottom of dish. After washing, put in the quart of boiling water, and boil until the proper thickness. Season to taste with salt and sugar. MRS. HARTWELL.

JELLIED RICE FOR THE SICK.

Wash 1 cup rice and soak it in cold water 20 min. Drain it off, place it over a slow fire and cook to a jelly; then strain through a coarse cloth, put in $\frac{1}{2}$ cup rich milk (part cream), a little salt, and simmer it until it is thick. Just before serving beat lightly the white of 1

C. B. SAVAGE, Dealer in **WALL PAPER**
.....Lien Block. •

egg and put into a large copper cup, while hot. Then split a cracker and toast the inside. Pour the broth over it and serve. A little sugar may be added if desired.

MRS. BELDING.

EGGS IN SHELL FOR INVALIDS.

Place them in basin of boiling water and stand on the hearth just 10 min. Very delicate.

MRS. CORNELIA MILLER.

RICE PUDDING FOR INVALIDS.

To 2 quarts rich milk, add $\frac{1}{2}$ tea cup uncooked rice, 1 cup sugar, $\frac{1}{2}$ teaspoon salt, 1 cup raisins. Bake in a moderate oven 2 or 3 hrs., stirring frequently. Omit raisins if desired.

MRS. W. H. LYMAN.

HOTEL STANTON.



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STEAM HEAT.

CONFECTIONARY.

PEANUT TAFFY.

Some gloomy day when young folks frown,
And wish the weary hours were gone,
Go to your storeroom and there get
Brown sugar--heavy, almost wet
Send someone to a peanut stand;
A quart, fresh roasted, you'll demand.
Set all the children shelling these,
And make them whistle, if you please:
When these are shelled, chop, not too fine.
Butter some pie-pans set in line;
Then take a pound of sugar, turn
Into a pan and melt--not burn;
But add no water. When 'tis done
And like thick syrup, quickly run,
Your chopped peanuts, lightly salt,
And turn them in If there's no fault
Stir just a minute, pour in tins
And cool and then the fun begins.

MRS. M. K. AVERY.

FRENCH CREAMS.

For the foundation of all the finest French creams take the whites of 2 or more eggs and an equal quantity of water. Beat together until very stiff; flavor with vanilla. Stir in Confectioners' XXX sugar until stiff enough to mould into shapes. Roll into balls, or roll out on moulding board and cut in different shapes. With this foundation can be made a great variety of creams by using melted chocolate, cocoanut, nuts, dates, figs and all kinds of flavorings. To melt the chocolate place a piece of Baker's chocolate in a bowl without any water or sugar, and set over a tea-kettle of boiling water. When melted dip in the cream balls or stir a little of the chocolate into the cream and mould into balls.

MRS. F. G. WILCOX.

FRENCH CREAM CANDY.

Four cups granulated sugar, 1 cup water, lump of

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citric acid size of a pea. Put over a slow fire and stir until sugar is thoroughly dissolved. Boil without stirring until when dropped from a spoon it will hair, or a still better test is to cool a few drops in a spoon, take between thumb and finger and rub until it creams. Set aside and when cool enough so the hand can be borne on the bottom of dish, flavor and stir very rapidly (with an egg beater is best). When hard mould with the hands into any shape desired. For chocolate creams, dip in melted sweet chocolate. For nut creams, chop nut meats and mix with the cream, or a half nut can be placed on the top. GEO. D. DAKE.

CREAM TAFFY.

Can be made the same as above, only use a trifle more citric acid and boil a little longer. Pour into buttered tins to cool; when nearly cool pull. Flavor while pulling. GEO. D. DAKE.

CREAM DATES.

Cut stones from dates and fill in with cream. Let stand until next day. MADGE GAYLORD.

ALMOND CREAM.

Roll some blanched almonds in some of the cream candy, then roll in sugar and press a nut on top of each moulded form. MRS. L. D. BURNHAM.

CREAM CANDY.

One lb. white sugar, 3 tablespoons vinegar, 1 teaspoon extract, 1 teaspoon cream tartar, add a little water to moisten the sugar; boil until brittle. Put in extract, then turn quickly on buttered plates. When cool pull until white. NELLIE D. JUDD.

CHOCOLATE CARAMELS.

Two cups brown sugar, 1 cup molasses, 1 cup chocolate grated fine, 1 cup boiled milk, 1 teaspoon flour, butter size of an English walnut; let boil slowly and pour on flat tins to cool. Mark off while warm. MRS. E. M. WORCESTER.

MOLASSES CANDY.

One-half pt. boiling water, 3 lbs. sugar, 1 pt. molasses, butter size of an egg. When it gets to boiling good, put in a good teaspoon cream tartar and let it boil without stirring until it hardens in water.

QUEENA THOMAS.

MOLASSES CANDY.

One cup sugar, 1 cup molasses, 3 tablespoons vinegar, butter size of a walnut, 1 teaspoon salaratus.

MRS. A. L. JACKSON.

COCOANUT DROPS.

Break a cocoanut in pieces and lay it in cold water, then cut off the dark rind and grate the white meat on a coarse grater; put the whites of 4 eggs with $\frac{1}{2}$ a lb. of powdered white sugar, beat it until it is light and white, then add to it a teaspoon of lemon extract and gradually as much grated cocoanut as will make it as thick as can be stirred with a spoon. Lay it in heaps the size of a large nutmeg on sheets of white paper, place them $\frac{1}{2}$ in. apart; when the paper is full lay it on a baking tin, set them in a quick oven. When they begin to look yellowish they are done. Let them remain on the paper until nearly cold, then take them off with a thin bladed knife.

MRS. LIZZIE BUSHMAN.

LEMON DROPS.

One cup granulated sugar, 2 teaspoons extract of lemon, 3 tablespoon water. Boil until crisp when dropped into cold water. Drop on buttered plates to cool.

MRS. E. FRANTZ.

HONEY CANDY.

One pt. white sugar, water enough to dissolve it, 4 tablespoons honey. Boil until brittle when dropped into cold water. Pull when cooling. (Splendid.)

MRS. E. FRANTZ.

PRAULINS.

One lb. maple sugar, $1\frac{1}{2}$ lbs. pecan meats. Boil the sugar until it strings, then add the nuts and stir

until it sugars. Put on buttered plates in little cakes and set in cool place. Hickory nut meats may be used.

MRS. M. G. EVANS.

NUT LOAF.

To 1 lb. pulverized sugar (free from lumps) add white of 1 egg beaten stiff and enough cream to make a very stiff dough, flavor with vanilla, add 1 cup nut meats. Put into deep cake tin lined with oiled paper and let stand for 24 or 48 hrs. Cut in slices.

ABBIE PARKER.

SALTED PEANUTS.

Remove peanuts from shell. Heat lard as for doughnuts. Place a few nuts in skimmer and dip into the lard and out again very quickly. Place in a dish or on paper and sprinkle with salt while warm. Repeat this until all have been thus treated.

LOU McEWEN.

SALTED ALMONDS.

One-half lb. Jordan almonds (blanched), 1 heaping tablespoon melted butter, 1 tablespoon salt. Pour butter on almonds in pan, sprinkle over them the salt and mix well, then brown a light brown in the oven, stirring to keep from burning.

MRS. W. D. ALLEN.

BUTTER SCOTCH.

One cup maple syrup, butter size of an egg. Put into a well buttered pan, let boil until stiff when dropped into cold water. Do not stir much. When done pour onto a well greased plate and let cool.

VERA TINKER.

Lonergan COME TO.....

South Side Shoe Store

For Making and Repairing.

MISCELLANEOUS.

RECIPE TO MAKE A TATTLER.

Take of the rind called Runabout and the root called Nimble Tongue, of each 6 handfuls, 15 oz. of Ambition, the same quantity of Nonsense, bruise them well together in the mortar of Misapprehension, then boil them over the fire of Evil Surmises until you perceive the scum of Falsehood rising on the top; strain it through the cloth of Misconstruction, put it into the bottle of Malignity and stop it with the cork of Envy; suck it through the quill of Malevolence, and you will be qualified to speak evil without respect to persons or character.

MRS. QUIMBY.

FOR WASHING.

One lb. potash, 1 oz. salts of ammonia, 1 oz. salts of tartar; put all in a gallon of soft water and cork tight. Soak clothes over night in clear cold water. Put through wringer in morning. Put 3 pails of water in boiler, shave in $\frac{1}{2}$ bar of soap and when dissolved put in $\frac{2}{3}$ cup of fluid and then the clothes and boil $\frac{1}{2}$ hr.

MRS. R. WILBER.

FOR WASHING.

One lb. concentrated lye, 2 lbs. salsoda, 4 oz. salt-peter, 4 oz. borax, $\frac{1}{2}$ oz. sal ammonia. Dissolve in 2 gallons of boiling water. Add 2 oz. alcohol, 2 oz. aqua ammonia, $\frac{1}{2}$ oz. spirits of camphor. Cork tight in jug. Use $\frac{2}{3}$ cup to $\frac{1}{2}$ bar soap to 2 boilers of clothes. Slice the soap into hot water and mix with the liquid and put in boiler. Boil clothes about 20 min. Rinse twice.

MRS. STOCKMAN.

RENDERED BUTTER.

Buy and render enough in June, when it is cheap, good and sweet, to last all winter. Put the butter in a porcelain kettle and boil slowly without stirring until it begins to look clear and you can see the sediment in the bottom of kettle or until you can-

not hear the butter boil. Do not let it burn or boil too long. Lay a large cooking spoon, fork or metal rod across top of kettle and it will not boil over. It need not be stirred or skimmed until done. Take it off, skim and strain through butter cloth into stone jars. When cold tie a paper over it securely, prick a few pinholes through the paper, put in a cool, dry place and it will keep perfectly sweet for a year. (To take the place of lard).

MRS. P. P. HIMMELRICH.

TOOTH POWDER.

Two parts precipitated chalk, 1 part cuttle-fish bone tinted with carmine. All put through a No. 60 sieve.

MRS. ALVAH NEGUS.

BAKING POWDER.

Eight oz. bi-carbonate of soda, 7 oz. tartaric acid, 15 oz. flour.

MRS. J. B. TINKER.

TO HULL CORN.

Good wood ashes 2 qts., corn 5 qts. Make a cloth sack and put the ashes in and this into water. Let boil a while then put corn in, leaving sack of ashes in. Boil until hulls come off easily; wash in several waters until lye is all out of the corn; rub with hands to remove the hulls. The corn needs to cook a long time. Common soda can be used instead of ashes.

MRS. TEMPLE.

BLANCHING ALMONDS.

Pour boiling water on the almonds and allow them to stand until the thin skin will rub off easily.

MRS. J. D. MOSELEY.

FINALE.

Test your cooking by the spell,
 "All is well that endeth well."



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