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Y.M.C.A Cook Book: by the Ladies' Auxiliary of the Y.M.C.A. Medina, N.Y.

The Ladies' Auxillary of the Y.M.C.A. Medina, N.Y.

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Y.M.C.A. Cook Book

by
the Ladies' Auxiliary
of the
Y.M.C.A. Medina, N.Y.

Genesee Valley Historical Reprint Series



Genesee Valley Historical Reprint Series: *Y.M.C.A. Cook Book*

The title page of the *Y.M.C.A. Cook Book* states that “every receipt has been tested,” presumably by committee members Mrs. George Benson, Mrs. Avery Andrews, and Mrs. G. H. Simonds. The book contains almost 500 recipes divided into nineteen chapters, each described (in most cases) in under four sentences, covering everything from basic baking powder biscuits and cocoanut pudding to marguerites (cookies). The recipes are easy to follow and have good instructions. Some personal judgment must come into play, though when recipes call for a hot, very hot, moderate, slow, or quick oven for baking or a “half sifter” as a measurement. Along the way, readers may also learn a new (well, old) term or two, such as “pieplant” for rhubarb.

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1915

Y. M. C. A.

Cook Book

Compiled and Published

by the

LADIES' AUXILIARY

OF THE

Y. M. C. A.

Medina, N. Y.

"EVERY RECEIPT HAS BEEN TESTED"

COMMITTEE

Mrs. George Benson

Mrs. Avery Andrews

Mrs. G. H. Simonds

INDEX

I. Soups	1
II. Fish	6
III. Meats	13
IV. Fish and Meat Sauces.....	19
V. Vegetables, Fruit, etc.....	22
VI. Salads and Salad Dressings.....	27
VII. Cheese Dishes.....	34
VIII. Bread, Biscuit, etc.....	38
IX. Sandwiches	45
X. Cakes	49
XI. Filling and Icing for Cakes.....	53
XII. Cookies, Fried Cakes, etc.....	68
XIII. Pies	76
XIV. Puddings and Desserts.....	82
XV. Sauce for Pudding.....	95
XVI. Pickles, Catsup, etc.....	98
XVII. Jelly, Conserve, etc.....	103
XVIII. Ice Cream, Sherbet, etc.....	107
XIX. Candy	111

I.

SOUPS

TOMATO BISQUE.

One can of tomatoes stewed with two slices of onion. Heat one quart of milk in double boiler. Two tablespoonfuls of butter blend with three tablespoonfuls of flour. Add strained tomato and pinch of soda, two level teaspoonfuls of salt. Cook and strain. Combine with hot milk.

Mrs. F. Marion Poler.

TOMATO SOUP WITH STOCK.

Two cups beef stock, one teaspoonful sugar, two cups strained tomato, and heat together. One tablespoonful flour, one tablespoonful butter. Boil all together and add half cup of cream and seasoning. Add cream while soup is boiling hard.

Mrs. Io Pixley.

TOMATO SOUP (CANNED).

One peck ripe tomatoes, six onions, one root of celery, all chopped fine. Cook up and strain. Then add one-half cup of butter, one-half cup of flour, one-half cup of sugar, one-quarter cup of salt. Cook up. Then can and seal. When preparing for table, add milk and pepper.

Mrs. G. H. Simonds.

TOMATO BOULLION.

Cut 12 good-sized tomatoes in pieces or use 1 can of tomatoes; add 1 pint water and a slice of onion, also a bay leaf and a little celery seed. Boil rapidly for 10 minutes. Press through a collander as much of the flesh as possible. Add the well-beaten whites of two eggs; bring quickly to a boiling point, boil 5 minutes and strain through cheese cloth. The portion remaining in the cheese cloth can be used for flavoring sauces. Reheat the bouillon, add a cup of whipped cream and serve at once with strips of toasted bread.

Mrs. Rorer.

CLAM CHOWDER.

25 clams, $\frac{1}{2}$ lb. salt pork, chopped fine; 6 potatoes, sliced thin; 6 onions, sliced thin. Wash the clams, then put them in the oven to open the shell; put the juice, salt pork, onions, potatoes together, let boil $2\frac{1}{2}$ hours; add water if necessary. Add the clams, chopped fine; boil 15 minutes. Salt and pepper to taste. Before serving add 2 quarts of milk.

Cora Hopkins.

CLAM SOUP.

Chop fine 12 clams. Use the liquid first with 1 qt. hot water, seasoned with salt, pepper, butter. When boiling, and ready to serve, add chopped clams and let them just boil up.

Mrs. M. D. Grinnell.

GOOD OYSTER STEW.

Boil 1 cup oyster liquid and 1 cup water. Skim and add $\frac{1}{2}$ teaspoon salt, little pepper and 1 tablespoon butter. When this begins to boil add 1 quart of oysters. Boil one minute, add $\frac{1}{2}$ cup milk or cream, and serve.

Mrs. James Lake.

PUREE OF PEAS.

One can of peas in liquor and one cupful of water. Cook twenty minutes. Strain and add to following: One tablespoonful of butter, one tablespoonful of flour. Blend and add. One cupful of hot water, blend. Last thing before serving add one pint of hot milk. Asparagus may be used instead of peas.

Mrs. F. Marion Poler.

VEGETABLE SOUP (PUREE).

Cut one-eighth of a cabbage, one carrot, one potato, one-half turnip, one-half onion and some celery into dice. Put them in a saucepan with two or three quarts of water. Salt to taste and boil one and one-half hours. When ready to serve, add one glass of cream or milk, and one tablespoonful of butter.

Mrs. W. J. Cook.

SOUP WITHOUT STOCK.

Take half a teacupful of oat flake, in three cups of cold water. Put over the fire an hour and a half before the soup is to be served. Bring to a boil and cook steadily, stirring frequently. When it is cooked to a clear, thin paste, add a quart of cooked tomatoes, a little thickening, if desired, and season with a pinch of sugar, a pinch of celery seed, salt and pepper to taste. This makes a delightfully smooth and palatable soup. To it may be added diced potatoes, rice, barley, spaghetti, or small squares of crisp toast. If a bisque is desired, add a pinch of soda before putting in the milk.

Mrs. John LeValley.

POTATO SOUP.

Boil potatoes cut up in pieces; have a quart of milk boiling, with a half onion, piece of celery, put through sieve into milk, and add butter, pepper and salt. Rarely needs thickening if potatoes are mealy. One-half hour will make this soup.

Mrs. Geo. Skinner.

CREAM OF CELERY SOUP.

4 heads celery (or the green outside part sufficient to make 1 quart), 1 pint water, 1 tablespoon butter, 1 teaspoon salt, 1 slice of onion, 1 quart milk, 2 tablespoons flour, 1 small spoon pepper, 1 bay leaf. Wash the celery and boil till tender. Press through colander and put with milk in double boiler. Make paste of flour, butter, etc., and stir into other ingredients until creamy. Strain through a sieve and serve at once. (Asparagus, cauliflower and spinach can be used the same way).

Mrs. Rorer.

CREAM OF CELERY SOUP WITH OYSTERS.

1 quart of sweet milk, 3 cupfuls of hot water, 3 cups of chopped celery, 1 small onion chopped fine, 1 cupful of whipped cream, 1 level tablespoon of butter, 3 level tablespoons of flour, 1-2 teaspoon salt, 1-4 teaspoon pepper, and about 20 good oysters. Boil the celery and onion in the water for 20 minutes. Then add butter salt, pepper, milk and oysters. Let come to a boil and serve hot.

Mrs. Hila Poler.

BAKED BEAN SOUP.

Put three cups cold baked beans, 3 pints cold water, 2 slices onion, and 2 stalks celery in sauce pan. Bring slowly to boiling point and let simmer 20 minutes. Then put through a puree strainer or rub through a sieve. Melt two tablespoons butter, add 1 1-2 tablespoons flour and pour on gradually while stirring constantly the hot mixture. Add 1 1-2 cups stewed and strained tomatoes and season with salt and pepper. Serve with croutons.

Mrs. Avery Andrews.

II. FISH

BAKED FISH.

After scaling and removing the head, rub fish outside and in with salt; then wash thoroughly. Remove bone by running first finger under ribs near back, then press thumb and finger together with forward movement until all ribs are loosened, then raise bone with left hand and with right loosen along back. Have dripping pan well greased with butter; lay fish in, skin side down, sprinkle with salt and pepper, cover well with egg well beaten; then sprinkle with cracker or shredded wheat crumbs, dot with butter. Bake twenty-five minutes in quite hot oven.

Mrs. Alex Watt.

BAKED HALIBUT.

Take one good sized steak and wipe dry. Butter a baking pan and sprinkle with chopped onion. Lay the steak on the onion and cover with beaten yolk of egg, dust with salt and pepper, add 1 tablespoon lemon juice and bits of butter over the top. Bake in a very hot oven for thirty minutes.

HALIBUT STEAK.

Season a slice of halibut about an inch in thickness with salt and pepper and roll in flour. Slice two tomatoes, lay them on the fish, squeeze lemon juice over, dot with pieces of butter, and place in thoroughly buttered cooking bag. Seal and cook for 15 minutes in a very hot oven.

Royer's Paper Bag Cookery.

BAKED TUNA FISH.

Scald 1 cup milk with 1-2 slice onion and sprig of parsley. Melt 2 tablespoons butter, add 2 of flour and the scalded milk from which vegetables have been removed. Bring to a boiling point and add 1 1-2 cups flaked fish. Season with salt and paprika. Turn into buttered baking dish, cover with buttered crumbs, and bake until brown. (Cold cooked fish of any sort may be used).

Mrs. Avery Andrews.

BAKED FISH.

After cleaning the fish thoroughly let it stand in salt water two or three hours. Rub it well inside and out with pepper. Make a dressing of bread crumbs, 1 tablespoonful of butter, 1 small onion, chopped fine, salt and pepper to suit the taste. Stuff the fish with the dressing and sew up, put it in a pan with water enough to cover, sprinkle with flour and put in a small piece of butter. Bake slowly one hour, garnish with hard boiled eggs.

Mrs. Harriette Berry.

ESCALLOPED OR BAKED SALMON.

Make a cream dressing of one heaping tablespoonful of flour and one scant quart of sweet milk. Add to this half cup of butter, one teaspoonful of chopped onion, a pinch of cayenne, pepper, little salt, half teaspoonful sage. Drain the oil from a can of salmon, remove bones. Use alternate layers of salmon, rolled crackers and dressing. Bake slowly 30 minutes. Serve hot.

Mrs. C. Howard Pettis.

SALMON TIMBALS.

Two eggs, one cup sweet milk, one cup cracker crumbs, one can salmon. Salt, pepper and butter to suit the taste. Put into eight or ten cups and steam half hour.

Dressing—One and one-half cups milk. When hot, thicken with flour and add butter, salt and one egg or yolks of two, well beaten.

Mrs. S. G. Rowley.

RECHAUFFE OF SALMON.

1 cup boiled spaghetti, cold, cut up small, 2 cups cold cooked salmon, picked out with silver fork, 1 cupful drawn butter, 1 egg beaten light, 1 teaspoon capers. Heat the drawn butter; mix spaghetti and fish together, season with paprika and salt and stir with the capers, breaking the fish as little as possible. When the mixture bubbles all over, fold in the eggs with long even strokes and dish.

Mrs. W. L. Bennett.

SALMON LOAF.

One can salmon, one egg, one cup crackers, two-thirds cup milk, butter, salt, pepper; mix thoroughly, make into loaf and steam one hour.

Mrs. Sears Hill.

CREAMED SALMON

Empty can in collander and let water run through it. Reheat in the following sauce: 1 cup cream or milk, two table-spoons butter, and two of flour, juice of 1 lemon. Serve in patty shells, in timbals, or on rosettes or squares of toasted bread.

CLAM FRITTERS.

Strain one dozen clams, saving the juice. Add to this juice enough water to make one pint. Mix into it two eggs and sufficient flour to make a batter. Chop clams and add, with a little salt. Drop a spoonful at a time in boiling lard. Tested.

Mrs. Montgomery.

DEVEILED CLAMS.

1 dozen clams chopped fine, 1 cup milk seasoned with red pepper and salt, a good sized piece of butter; put it on the stove and let it come to a boil; then thicken with a tablespoon of flour and yolk of one egg. Stir in two tablespoons bread crumbs. Cover top with butter and crumbs. Bake 1-2 hour.

Mrs. Wm. Starkweather.

ESCALLOPED OYSTERS.

Crush your crackers, put in a pan a layer of crackers, then a layer of oysters, salt, pepper and butter. Continue this process, finish with crackers. Have the milk hot, mix with oyster juice and pour on crackers and oysters. Every little while, while baking, press open with a fork and do not let get too dry. To have them brown nicely, beat an egg and put over the top.

Mrs. Arta Grinnell.

LITTLE PIGS IN BLANKETS.

Take as many large oysters as are wished, wash and dry them thoroughly with a clean towel. Have some fat bacon cut in very thin slices, cover each oyster with them, and pin on with wooden toothpicks. Broil or roast them until the bacon is crisp and brown. Do not remove toothpicks. serve hot.

Mrs. Geo. Benson.

OYSTER COCKTAIL.

Mix together the strained juice of half a lemon, 1-2 teaspoon vinegar, 8 drops tobasco sauce, 1-2 teaspoon horseradish and 1-2 teaspoon tomato catsup. Add 8 oysters and let stand five minutes. Do not chop large oysters, but use blue points, or a small oyster. Serve in claret or cocktail glasses.

Mrs. E. I. Hill.

CREAMED OYSTERS.

25 small oysters, 1 tablespoon butter, 1 tablespoon flour, 1-2 pint cream or milk, 1-2 teaspoon salt, 1 saltspoonful pepper, a little mace or nutmeg. Drain and wash the oysters; throw in hot saucepan and cook until gills are curled. Drain, saving the liquor. Rub butter and flour together, add the cream, cold; cook until smooth and thick, but not boiling; add mace, salt and pepper and oyster liquor. Stir in oysters and let stand over hot water. This mixture can be used for filling timbal shells, patties, etc.

Mrs. A. Andrews.

FRIED OYSTERS.

Wash and dry oysters. Beat 1 egg and add 1 tablespoon of boiling water or oyster liquor. Take bread or cracker crumbs or corn meal and season with salt and paprika. Dip oysters in egg mixture and then in crumbs and lay on a cloth and let stand 1 hour. Then dip in egg and crumbs again and fry in deep fat. Test fat by piece of bread; if it browns in 30 seconds, the fat is right temperature.

CODFISH BALLS.

Put the fish to soak over night in luke-warm water, having first cut it in small pieces; the next m rning boil it 20 minutes, change the water for boiling hot and boil 15 minutes longer; when cold pick it to pieces; remove all bones and skins and then shred very fine with a fork, add as much cold mashed potato as fish, a lump of butter and a little sweet milk; if they are to be extra nice add a beaten egg; fry them in hot lard or good drippings on both sides.

Mrs. William Trow, Knowlesville.

SHRIMP WIGGLE.

One can shrimps. One pint of cream. One can French peas, two tablespoonfuls of flour mixed with a little water, one tablespoonful of butter.

Put the cream into chafing dish. Just before it boils add the flour and water, stirring c nstantly to make it smooth. Add the shrimps and peas. Cook fifteen minutes and just before serving add butter, salt, and a dash of cayenne pepper. Serve hot on toast.

Mrs. Rob't Newell

BAKED CODFISH.

2 tablespoons butter creamed, 2 tablespoons flour rubbed into the butter; stir this into a cup of hot milk. Set back on the stove and stir a few minutes. Take from the fire and stir in the yolks of three eggs and a cup of shredded codfish which has been freshened by pouring hot water over, then turning off. Stir in the beaten whites of eggs. Bake in a greased dish twenty minutes.

Mrs. W. L. Bennett.

TIMBALS OR ROSETTES.

Into a small bowl put $\frac{3}{4}$ of a cup of flour, $\frac{1}{2}$ a teaspoon of salt and a teaspoon of sugar. Gradually add $\frac{1}{2}$ cup of milk, 1 beaten egg, and a tablespoon of olive oil. Whip the butter with an egg beaten until perfectly smooth. Let stand in a cool place for 1 or 2 hours before using.

Mrs. Avery Andrews.

LOBSTER CROQUETTES OR CHOPS

Melt $\frac{1}{4}$ cup butter, add $\frac{1}{2}$ cup flour, $\frac{1}{2}$ teaspoon of salt, and a dash of pepper, stir and cook until frothy. Then add 1 cup of chicken, lobster, or fish broth, or milk, and stir until boiling; add 1-3 cup of cream and when again boiling, one egg beaten light, and $1\frac{1}{2}$ cups lobster meat, cut in $\frac{3}{8}$ inch cubes. Mix thoroughly and spread in a dish to become cold. Shape the mixture into balls of the same size. Flatten these on a board into triangular shape. Roll in fine bread crumbs, then in an egg, beaten and diluted with 2 tablespoons cold water, then again in fine crumbs. Fry in deep fat. Serve with sauce tartar or cucumber salad. Chicken, veal, sweetbreads, crab flakes or shrimps can be used in the same manner.

Mrs. Avery Andrews.

III.

MEAT

BEEF LOAF (BAKED).

Two pounds ground beef, one-fourth pound salt pork, two eggs, well beaten, three-fourths cup rolled crackers, one cup of milk, season with pepper and salt. Bake one hour.

Mrs. Woodard.

MEAT LOAF (STEAMED).

Two pounds of minced steak, two eggs well beaten, four crackers rolled fine, half cup milk, one teaspoonful pepper, one teaspoonful salt. Form into a loaf and steam two hours.

Mrs. F. A. Burnham.

CANNELON OF BEEF.

Chop fine one pound of cold roast beef or beefsteak, add one-half teaspoon of salt, one-half cup of bread crumbs, one tablespoon of melted butter, one beaten egg, half teaspoon each of onion juice and chopped parsley, and a dash of nutmeg and pepper. Mix well, shape in a roll, and bake for thirty minutes, basting with melted butter and hot water. Serve hot with tomato or brown sauce, or slice cold.

Mrs. H. A. Acer.

MEAT FRICKADILLIES.

Two cups bread crumbs, one cup meat, chopped fine, two eggs, pepper and salt. Wet it with milk or gravy. Mix all and fry in grease slowly.

Mrs. N. Stoddard.

PORK OMELET.

Fry pork brown and cover with batter made of 1 egg, same amount of milk, flour and little baking powder. Fry in butter on both sides.

Mrs. Geo. Benson.

HAMBURG LOAF.

One pound hamburger steak, 3 common crackers (rolled fine), $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon of pepper, $\frac{1}{2}$ teaspoon of poultry dressing, $1\frac{1}{2}$ cups of milk or stock. Mix well together and bake in a small loaf tin. Spread small pieces of butter on top of loaf before putting in oven. Bake one hour. Serve tomato sauce over this is delicious.

Mrs. Charles Meyers.

HAMBURG ROAST.

$1\frac{1}{2}$ lbs. hamburger steak, 2 slices fat salt pork, chopped fine, $\frac{1}{2}$ cup soft stale crumbs, 1 egg, slightly beaten, $\frac{3}{4}$ teaspoon salt, few grains of pepper. Shape in form of loaf, place on rack in dripping pan. Dredge with flour and arrange thin strips of salt pork over the top. Roast 45 minutes in hot oven, basting every 7 minutes, at first with water, then fat from pan. Serve with gravy made from fat in pan, hot water and browned flour.

MOCK DUCK.

Take round steak, pound well, and season with salt and pepper, then spread with a nice dressing, roll up and tie closely together with twine, put in a kettle with a quart of boiling water, boil slowly one hour, take out and place in dripping pan in the water in which it was boiled, basting often.

Mrs. Geo. Benson.

VEAL PIE.

Stew knuckles of veal an hour and a half, pick off the meat. Make sauce of equal quantities of butter and flour, stir into the boiling stock and season with salt and pepper, a few drops of onion juice and a little celery salt. For the crust take 2 cups pastry flour, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 2 tablespoons shortening, 1 egg and nearly a cup of milk. Sift baking powder and flour, add salt, the beaten egg and milk, pouring round outside. Mix with two forks, as it makes it lighter. Pour the mixture over the boiling hot meat and gravy. Bake in hot oven.

Mrs. Avery Andrews.

VEAL LOAF.

Three pounds veal, half pound salt pork, one egg, one cup cold boiled rice, one tablespoonful salt, one teaspoonful pepper, three-fourths coffee cup of cold water. Mix all together and bake in baking powder cans.

Mrs. H. E. Rowley.

VEAL LOAF.

3 lbs. meat, chopped, $\frac{1}{2}$ lb. salt pork, 2 eggs, 6 crackers or bread to equal, 2 tablespoons milk, 1 tablespoon salt, 1 tablespoon butter, 1 teaspoon pepper. Mix, press in mold, and bake 2 hours.

Mrs. Irving L'Hommedieu.

VEAL CROQUETTES.

One pint of chopped cooked veal, one teaspoonful of onion juice, one tablespoonful of chopped parsley, one level teaspoonful of salt. Mix thoroughly. Make cream sauce: Half pint of milk, one tablespoonful of butter, two tablespoonfuls of flour, a little pepper and nutmeg. Add this to meat and mix. When cold, form into croquettes, dip in egg, roll in bread crumbs and fry in hot fat. (Chicken, roast beef, etc., can be used the same way).

Mrs. Robert H. Newell.

PRESSED MEAT.

Boil meat tender, drain through a colander, leave over stove while draining. Chop very fine, moisten with liquid, season with salt, pepper and allspice, cloves, mustard and vinegar, and press in square bread tin.

Mrs. M. D. Grinnell.

DEVILED EGGS.

Cut hard boiled eggs lengthwise; mix with the yolks 1 spoonful butter, salt and cayenne pepper, 1 spoonful vinegar; rub well together, roll into balls and place in whites; serve with fresh lettuce. Mix yolks with mayonaise dressing is fine.

Mrs. Geo. Benson.

HAM AND EGG SCALLOPS.

Chop cold boiled ham and bread crumbs in equal quantities; add salt, pepper, and one tablespoonful of melted butter to each cupful of the mince, with milk to moisten. Fill muffin pans half full. Break an egg on the top of each. Dust with salt, pepper and powdered cracker crumbs. Bake ten minutes.

Mrs. F. Marion Poler.

ESCALLOPED CHICKEN.

Boil chicken until the meat drops from the bones. Take out the meat and chop fine. Thicken the water in which the fowl was boiled with flour and season to taste with butter and salt. Cut up some bread or crackers and a few cold potatoes. Fill a baking dish with alternate layers of bread or cracker crumbs, chicken and potatoes, having the crumbs on top. Pour the gravy over the top, put on a few bits of butter and bake.

Mrs. Carrie Pratt.

CHICKEN PIE.

Cook 2 chickens tender and season with salt, pepper and butter, with plenty of water to cover. For crust, 1 pint of rich sour cream, $\frac{1}{2}$ pint rich buttermilk, 1 teaspoon soda and little salt mixed in flour. Stir the cream and buttermilk into the flour, make stiff enough to roll out, then line the sides of pan or baking dish and fill with the chicken and gravy, removing all large bones of chicken; dust flour over the top, then cover with crust, taking care to cut holes in the crust, and bake in hot oven.

Mrs. Wm. Trow.

ROAST TURKEY WITH OYSTERS.

Clean a turkey and lay it in a dripping pan. Prepare a dressing of stale bread crumbs and one cup of butter and water enough to moisten, add to this two dozen oysters and pepper and salt to suit the taste. Mix all together and stuff the turkey with it, put butter over the outside. Put some water in the dripping pan, set it in the oven and bake until done. Baste quite often. Never parboil a young turkey.

Mrs. J. G. Berry.

DRESSING FOR TURKEY.

Use only the soft parts of the bread. Season well with salt, pepper and plenty of butter. Do not moisten the bread, but work up soft with the hands, using the butter for moistening. Sage or any poultry seasoning may be added; also 1 pint chopped celery. This is excellent.

Mrs. Avery Andrews.

LUNCHEON DISH.

Fry bacon, add sliced onion. Then put in macaroni previously cooked, and pour over all a can of tomatoes. Let simmer for about $\frac{1}{2}$ hour. Rice may be used the same way. Dry red pepper may be added.

Mrs. Rob't Newell.

IV.

FISH and MEAT SAUCES

SAUCE HOLLANDAISE.

2 tablespoons butter, 1 tablespoon flour, 2 tablespoons tanagon vinegar, 1 tablespoon chopped onion, yolks of 2 eggs, $\frac{1}{2}$ teaspoonful of salt, 1 saltspoon of pepper, 1 bay leaf, $\frac{1}{2}$ pint boiling water. Put the bay leaf and onion in vinegar and bring to boiling point and cool. Rub the butter and flour together. Add gradually the water; stir until boiling; add the vinegar, strained. Remove from fire and stir in gradually the yolks of the eggs. Heat very gently, add salt and pepper, and serve at once.

Mrs. Auer.

TARTARE SAUCE.

Make a mayonaise dressing and add one tablespoon of finely chopped cucumber pickles, olives, etc.

Mrs. G. H. Simonds.

DRAWN BUTTER.

One-half cup butter, rubbed well with two tablespoonfuls flour; put into a saucepan with about one pint boiling water, stirring constantly until well melted. Throw in a sprig of parsley and serve at once.

Mrs. Geo. Benson.

TOMATO SAUCE.

One quart can of tomatoes, two tablespoonfuls of butter, two of flour, two cloves, and a small slice of onion. Cook tomatoes, onion and cloves ten minutes, heat the butter in a small frying pan and add the flour; when smooth and brown, stir into the tomato and cook ten minutes; season to taste with salt and pepper, and rub through a strainer. Nice for fish, meat or macaroni.

Mrs. Avery Andrews.

MINT SAUCE.

One-fourth pint of vinegar, four tablespoonfuls of chopped mint, and two of sugar. Let stand for an hour or more before using.

Mrs. Bridgeman.

COLD HORSE RADISH SAUCE.

Grate a fresh horseradish root fine. Boil one cup of sweet cream, season with salt and a little pepper, and add to this two tablespoonfuls of the grated horseradish and set away to cool. Chill in the icebox and serve with cold meat or with fresh boiled beef.

Mrs. H. V. Wilson.

VIENNA SAUCE.

From Austria comes a delicious sauce, meant particularly to accompany lamb. Rub one level spoonful of dry English mustard to a paste with a little hot water in the bottom of a saucepan, then add one tumbler of red currant jelly, and stir until the jelly has melted and is thoroughly blended with the mustard. More mustard may be added to the paste, but this proportion is generally used.

V.

VEGETABLES, FRUITS, ETC.

BAKED TOMATOES.

Cut off the tops of tomatoes just large enough to take out the seeds, remove the seeds, make a dressing of bread crumbs, pepper, salt and butter and a little onion, fill the tomatoes with this, place the tops back on. Bake in hot oven.

Mrs. E. Hammond.

MACARONI WITH TOMATOES.

Boil macaroni in salted water for 20 minutes. Place 2 tablespoons butter in a saucepan and in it brown a sliced onion; then add 1 tablespoon flour salt and pepper. Add equal amounts of macaroni and cooked tomatoes. Stir thoroughly and bake in hot oven 20 minutes.

Mrs. G. H. Simonds.

FRIED GREEN TOMATOES.

Slice the tomatoes, (not too thin or not too thick,) dip them in egg or cracker crumbs, then fry in hot butter.

Mrs. W. L. Bennett.

APPLE FRITTERS.

One egg, 1 cup milk, pinch salt, 2 cups chopped apples, 2 teaspoons baking powder, flour to make a stiff batter, fry in considerable lard. Eat hot with syrup.

Mrs. Harriette Berry.

ESCALLOPED APPLES.

Butter a pudding dish and put in a layer of sliced sour apples, sprinkle with sugar, a very little flour, cinnamon and butter. Fill the dish in this manner and bake 1 hour. Cover the dish to prevent burning.

Miss Eva Willis.

TO COOK CRANBERRIES.

Add one teacup water to one quart cranberries, and put on the fire. Cook ten minutes, rub through a colander, add two heaping cups sugar and cook about ten minutes longer. Pour into a porcelain or china mold. Turn out as a jelly.

Mrs. Geo. Benson.

CRANBERRIES WITH APPLES.

1 qt. of cranberries, cook till tender; strain. Return juice to stove, add 1 lb. sugar and 4 apples, pared, cored and sliced across in thick rings. Cook till apples are done.

Mrs. F. Marion Poler

DELMONICO POTATOES.

Four good sized cold boiled potatoes chopped fine, one tablespoon of butter, one tablespoon of flour, one-half teaspoonful of salt, four tablespoonfuls of chopped or grated cheese, one-half pint of milk, one saltspoon of pepper. Bake in quick oven.

Mrs. Rorer.

ESCALLOPED POTATOES.

A layer of sliced raw potatoes with milk in bottom of tin, sprinkle with salt, pepper and butter and flour, and so on 'til tin is full, add milk enough to cover, and bake until done. Serve hot.

Mrs. Geo. Benson.

ESCALLOPED ONIONS.

Cut as many onions as you wish to serve. Boil in salted water until tender; then drain in a colander. Then lay a thick layer of bread crumbs in a buttered baking dish, then add the onions. Season with butter, pepper and salt. On top lay another layer of fine bread crumbs, well seasoned. Then peel as many firm, ripe tomatoes as you wish to serve; scoop out a small hole in the center of the tomatoes and fill in with butter the size of a walnut. Lay tomatoes onto p, then add 2 tablespoonfuls of boiling water on the bread crumbs. Bake in a good hot oven until tomatoes are tender.

Mrs. Albert Grinnell

CREAMED CELERY.

Cook celery until tender, saving water in which it was cooked for cream soup. Make a cream sauce and add to it the celery and when thoroughly hot, serve. Make cream sauce as follows: 1 cup milk or cream, 1 tablespoon butter, and flour creamed together. Cook until thick. This recipe may be used for parsnips, carrots, cauliflower and turnips.

Mrs. Rorer.

CORN FRITTERS.

To one pint raw corn add the yolks of 3 eggs, three tablespoonfuls flour, season with salt and pepper. Beat the whites to a stiff froth, mix with the other ingredients, pour in a buttered dish and bake thirty minutes. It will rise twice the original size and be very light.

Mrs. Asa Bowen.

CORN SOUFFLE.

To 1 cupful of grated corn, fresh or canned, add 1 tablespoonful of butter, salt and pepper to taste, and 2 tablespoonfuls of flour mixed to a smooth paste with 1 cupmilk, and boil until thick. Remove from fire and when slightly cooled add the well-beaten yolks of 2 eggs; then lightly fold in the whites, whipped to a stiff froth, and pour into a well-buttered baking dish. Bake 30 minutes and serve piping hot.

Mrs. Avery Andrews.

SCALLOPED CORN.

Grease the bottom and sides of a baking dish. Put in a layer of cracker crumbs, then a layer of corn, either canned or fresh; sprinkle with sugar, salt, pepper and dot liberally with butter. Alternate with crumbs and corn until dish is filled, using cracker crumbs for the top layer. Pour over 1 teacup of rich milk to 1 can of corn. Cover and bake $\frac{1}{2}$ hour. Just before serving uncover and brown on top.

Mrs. Avery Andrews.

CANNED CORN.

10 cups of corn, 1 cup of sugar, $\frac{1}{2}$ cup of salt; mash with potato masher until juice comes to top. Cook thirty minutes. Then can.

Mrs. G. H. Simonds.

SUCCOTASH.

Boil one quart Lima or string beans until tender. Cut down the middle the grains of one dozen ears corn, and scrape. Drain off water from beans, add the corn, season with salt, pepper and a good lump of butter. If too dry add a little cream or milk. Cook twenty minutes after adding the corn.

Mrs. Frank Thurston.

EGG PLANT.

Peel and cut the plant in slices less than one-half inch thick. Immerse in salt water over an hour, drain and dip each slice in beaten egg and bread crumbs, and fry brown.

PARSNIP BALLS.

Boil in salted water till very tender; mash and season with butter, pepper and salt; add a little flour and two well beaten eggs. Form into small balls, and fry in hot lard.

POOR MAN'S DINNER COMPLETE.

Slice 6 slices of salt pork and put them in a frying pan and fill up frying pan with sweet apples, pared, cored and sliced in quarters. Sover all completely to keep in steam and fry until apples are done. This is a dish which is especially suited to farmers' wives when a man comes unexpected and you are completely out of all groceries, which will happen at times. Apples will then take the place of potatoes.

Mrs. Wm. Trow.

BOSTON BAKED BEANS.

One quart beans, soak over night. In the morning put in bean pot and add: $\frac{1}{2}$ cup granulated sugar, a little pepper, good size piece of pork. Cover with water and bake all day in moderate oven.

Mrs. W. C. Wells.

VI.

SALADS AND SALAD DRESSINGS

SALAD DRESSING.

Yolks of two eggs, two tablespoonfuls of vinegar, butter size of an egg. Cook the above in small dish set in larger dish of boiling water, stirring constantly. Remove from fire and season with one-fourth teaspoon of white pepper, one small teaspoonful of salt, one teaspoonful of sugar, one teaspoonful of ground mustard. Set away in cold place till wanted, then add equal amount of whipped cream.

Mrs. F. H. Whipple.

MAYONAISE DRESSING.

1 teaspoon mustard, 1 teaspoon salt, cayenne, yolks of 2 eggs, 2 tablespoons lemon juice, 2 tablespoons vinegar, $1\frac{1}{2}$ cups olive oil. Mix dry ingredients, add to yolks and beat well; add a little vinegar; add oil drop by drop, stirring constantly. As mixture thickens, thin with vinegar and lemon juice. When using this for fruit salad, add 1 teaspoon sugar and from $\frac{1}{2}$ to 1 cup of whipped cream.

Mrs. Avery Andrews.

CREAM SALAD DRESSING.

1 large tablespoon of butter, salt and sugar each, 1 scant tablespoon flour and mustard mixed together; then add three well beaten eggs, one-quarter teaspoon cayenne pepper, one cup vinegar, two cups milk. Put milk in double boiler and heat. Then add other ingredients, adding vinegar last slowly so as not to curdle.

Mrs. G. H. Simonds.

FRENCH DRESSING.

$\frac{1}{4}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper, 3 tablespoonfuls olive oil, 1 tablespoonful vinegar. Put ingredients into large top bottle and shake well. Lemon juice may be added.

THOUSAND ISLAND SALAD DRESSING.

1 cup mayonaise, $\frac{1}{2}$ cup French dressing, 2-3 cup chili sauce, 1 teaspoonful each of finely minced onions and pimentoes. Mix all together. Fine for green salads of all sorts.

DELICIOUS SALAD DRESSING FOR VEGETABLES.

3 tablespoons sugar, 1 of cornstarch, 1 small teaspoon mustard, little salt, pinch of cayenne pepper, 1 egg. Let 1 cup not too strong vinegar get warm on stove; then add the above well mixed. Just before dressing is cold stir in chunk of butter. Thin with cream or milk.

Mrs. Frank Thurston.

TO MAKE 2 QUARTS OF SALAD DRESSING.

Put 3 cups vinegar, 3 cups water, $1\frac{1}{2}$ cups sugar on stove together. When boiling, add 3 tablespoons flour, 1 of salt, 2 of mustard and pinch of cayenne pepper. Mix these with water till like paste; then add 3 beaten eggs. This will keep for weeks and is fine for any vegetable or fruit.

Mrs. Geo. Benson.

FRUIT SALAD DRESSING.

Juice of 2 oranges and 3 lemons, one-half cup sugar, two eggs, well beaten, one dessert spoon corn starch. Cook about five minutes, until smooth, stirring constantly. Thin with whipped cream at time of serving.

Mrs. Geo. Pettingill.

LOBSTER SALAD.

Take equal parts of lobster and celery and serve with mayonaise dressing. Shrimp, tuna fish, etc., can be used with this recipe.

MISS HAWKINS FRUIT SALAD.

3 oranges, 3 bananas, 1 small pineapple, 5 cents worth of walnut meats, $\frac{1}{2}$ pound malaga grapes, just a slice or two of Spanish onion, 1 large tart apple. Dressing.— $\frac{1}{2}$ cup sugar, 1 whole egg or yolks of 2, pinch of salt, small piece of butter, 1 large teaspoon flour. Let $\frac{1}{2}$ cup vinegar just steam; then add the above well mixed. When ready to use, add $\frac{1}{2}$ pint whipped cream.

FRUIT SALAD.

Peel and slice two bananas and two oranges; mix with the half of a shredded pineapple; beat together the yolks of two eggs until light colored and thick; add gradually three table-spoons of powdered sugar, a pinch of salt, and continue beating until sugar is dissolved, then add the juice of a good sized lemon; add to fruit and serve cold.

Mrs. W. John Hinchey.

PINEAPPLE AND CELERY SALAD.

2 cups shredded pineapple, 1 cup celery, 1 pimento cut into dice. Take 1 cup of mayonaise dressing and add $\frac{1}{2}$ cup whipped cream. Mix and serve ice cold, with a garnish of nut meats or in cups made of apples peeled and scooped out.

Mrs. Gertrude Andrews.

MANHATTAN SALAD.

Cut into small dice one cup of cold chicken, one cup of celery, and the same quantity of apple. Marinate for half an hour in two tablespoofuls of oil, one of lemon juice, and seasoning to taste. Mix well with one cup of mayonaise dressing, and garnish with hard boiled eggs. Serve on small fresh lettuce leaves.

Mrs. B. J. Cummings.

WALDORF SALAD.

1 cup celery, 1 cup tart apples, and 1 cup walnut meats. Use cream or mayonise dressing with just a suspicion of onion.

Mrs. Geo. Benson.

EGG AND LOBSTER SALAD.

Cook 6 eggs, remove shells, cut a slice from the top and bottom, remove yolks and fill whites with lobster, celery and cucumber all cut fine and mixed with mayonnaise dressing. Serve on a lettuce leaf. Season yolks highly, make into tiny balls and put around the egg whites. Pour over all French dressing. Serve with this snowballs made of cream cheese and whipped cream mashed fine, and long strips of bread, browned and hot. Have salad ice cold.

Mrs. Edwin Beecher.

EGG SALAD.

Boil five eggs until hard and lay on lettuce leaves. Garnish with chopped stuffed olives and a few capers and serve with mayonnaise dressing.

Mrs. Charles Meyers.

RUSSIAN SALAD.

Peas, beans, carrots, beets and potatoes, in combination or separately, are marinated with French dressing, and served on lettuce.

COMBINATION SALAD.

Lettuce, tomatoes, cucumbers, chopped onion and chopped green pepper sprinkled over and served with French dressing make a fine dinner salad. Sliced radishes are a pleasing addition when tomatoes are out of season.

CHEESE PEPPER SALAD.

Crumble one large cupful of cottage cheese, then add four tablespoonfuls of cream and salt to taste. Cut a large sweet green pepper into rings and lay them on crisp lettuce leaves. Fill each ring with a mound of the cheese, sprinkle with chopped peanuts and garnish with a little finely shredded red pepper. Serve with toasted soda crackers.

Miss Carolina Jacobins.

WALNUT SALAD.

Grenoble walnuts, crack and extract meats in halves. Combine with an equal part of celery, cut in small pieces, cover with French dressing, and serve on lettuce or similar leaves. Walnuts may also be used with cream cheese, tomatoes or oranges.

EMERGENCY SALAD.

Three heads of lettuce, 2 cups red pickled beets sliced, 6 small cucumber pickles not too sour, also sliced, 1 large onion sliced, 1 cup mayonaise dressing. Line salad bowl with lettuce leaves and lay in sliced beets and cucumbers alternately. Scatter onion on each layer. Pour mayonaise over all and garnish with parsley if you have it.

Mrs. Wm. Trow.

STUFFED TOMATO SALAD.

Six ripe tomatoes, half pint cream dressing, two cucumbers, lettuce, salt and pepper. Scald the tomatoes so that the skins can be easily removed. Cut a slice from the top of each, and with a small spoon remove the seeds. Peel the cucumbers and cut them into dice, season highly and mix with at least half the dressing. Fill the tomato cups with this, and put another spoon of the dressing on top. Sprinkle a very little finely chopped parsley over and serve on a bed of lettuce leaves.

Mrs. B. J. Cummings.

PICNIC SALAD.

A good picnic salad is made by shredding cold roast beef or boiled chicken and ham, seasoning with salt, pepper, a grate of nutmeg and a bit of lemon juice. Mold into compact form with a little stiffly whipped cream flavored with vinegar. Then mix a salad of vegetables, cucumbers and beetroot, French beans, green peas, endives and lettuce. Place the meat salad in the center of this. Cover with lettuce leaves and pack.

Mrs. Geo. Benson.

SALMON SALAD (SERVES 40).

5 cans salmon, 4 bunches celery, juice of 4 lemons, 1 can pimentoes, 2 quarts salad dressing.

Mrs. Avery Andrews.

POTATO SALAD.

Cut cold boiled potatoes in dice and mix with the following dressing: 1 cup of weak vinegar heated to boiling point, then pour on the beaten yolks of 6 or 8 eggs to which you have added while beating $\frac{1}{2}$ tablespoonful flour, and salt, pepper and mustard to taste. Return all to the stove and cook, stirring constantly until thick. Remove from stove and add butter size of egg. Set aside to cool. When ready to use, add whipped cream, also 2 or 3 tablespoonfuls of chopped onion and a little parsley. Serve ice cold. This dressing is fine for anything, of course adding sugar and omitting the onion when used on fruit.

Mrs. Avery Andrews.

VII.

CHEESE DISHES

MACARONI AND CHEESE.

Two cups of milk, one-third cup of flour, two tablespoons of butter, one quarter teaspoon pepper, one teaspoon salt, one cup of grated cheese, yolks of two eggs beaten. Stir in macaroni and let cool. When ready to serve stir in beaten whites of two eggs and bake twenty minutes.

Mrs. Simonds.

CHEESE RAMEKINS.

Mix three tablespoonfuls of melted butter, half a teaspoonful each of salt and paprika, one cup of fine bread crumbs and one-fourth of a pound of grated cheese.)The dry shell of an Edam cheese is good.) Beat two eggs, add a pint of milk, and stir into the dry ingredients. Turn into buttered ramekins, or large baking dish. Bake, set on several folds of paper and surround with hot water. Serve very hot. This amount will fill twelve ramekins.

Gertrude Reed Andrews.

CHEESE DISH.

Five tablespoonfuls of bread crumbs, three tablespoonfuls of grated cheese. Warm two tablespoonfuls of butter in quarter pint of fresh milk and mix thoroughly. Add two well beaten eggs and salt. Bake half hour.

Mrs. Ernest I. Hill.

WELSH RAREBIT.

One tablespoonful butter, one tablespoonful flour, rubbed into butter, one cup of milk. Cook together until smooth. Add one cup grated cheese, a pinch of salt, one beaten egg. Serve on hot toast.

Mrs. Jo Pixley.

FRIJOLE.

1 can red kidney beans, $\frac{1}{2}$ pound fresh, mild cheese, 1 tablespoonful butter, 1 teaspoon paprika, taste of cayenne, pinch of salt. Heat all together until cheese forms a cream. Then add 2 green peppers chopped fine. Serve on toast or crackers.

Mrs. A. J. Coe.

CHEESE STRAWS.

One cup grated cheese, $\frac{1}{2}$ scant cup butter, 1 cup flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon paprika, yolk of 1 egg, 2 tablespoons milk or water. Knead ingredients well together, roll out crust $\frac{1}{8}$ inch thick cut in narrow strips about 4 or 5 inches long, lay on wet dripping pan, not touching each other, and bake in quick oven. May be cut in circles, part of crusts, and served by placing strips in rings tied together with ribbons, or pile log cabin fashion on plate. Very dainty with salads. Some housekeepers like the cheese straws made from pastry, rolled thin, and cheese sprinkled between two layers, cut in strips and bake.

Matie Cook.

CHEESE SOUFFLE.

Boil small piece of onion in half pint milk, then skim it out and stir in half tablespoon of flour, wet with milk, and let it boil. Add beaten yolk of egg, piece of butter half the size of an egg, remove from fire and stir in half cup grated cheese. Put mixture in buttered dish and let stand till cool. When ready to bake, stir in three-fourths cup of bread crumbs and beaten white of the egg. Sprinkle with bread crumbs and bake twenty minutes. Serves for four people.

Miss Ella Popple.

HOT SCALLOPED CHEESE.

Line a baking dish with slices of bread, buttered and cut in large cubes. Beat 2 eggs thoroughly, add $\frac{1}{2}$ teaspoon each of salt and mustard, dash of cayenne, 1 tablespoon butter, 1 cup of cream and $\frac{3}{4}$ pound dairy cheese cut in thin slices. Pour this mixture into the lined dish and bake $\frac{1}{2}$ hour. Serve at once.

Mrs. Andrews.

NUT AND CHEESE ROAST.

One cup grated cheese, one cup chopped English walnuts, one cup bread crumbs, two tablespoonfuls chopped onion, one tablespoonful butter, salt and pepper, juice of half a lemon. Cook the onion in the butter and a little water until it is tender. Mix the other ingredients and moisten with water, using the water in which the onion has been cooked. Pour into a shallow baking dish and brown in the oven. Mrs. Chas. Trow.

TOMATO RABBIT.

2 tablespoon butter, 2 of flour, cream together; add $\frac{3}{4}$ cup of cream; let thicken, then add $\frac{3}{4}$ cup tomatoes and pinch of soda. Stir until smooth. 2 cups grated cheese. Stir until smooth. Then add 2 beaten eggs and stir again until smooth and thick. Season with red pepper, salt, and bit of mustard. Serve on toast or crackers. Mrs. Avery Andrews.

CHEESE BALLS.

Beat whites of 2 eggs to a stiff froth, add grated cheese to thicken so it can be moulded with the hands into balls size walnut, dash of paprika, a little salt; fry in croquette basket in deep lard to a bright golden brown. Serve hot.

Mrs. W. F. Decker.

POTATO NEST WITH CHEESE.

Rice mashed potatoes, which have been beaten light with salt and cream, in a wreath around baking dish. Place one cup of cream in the center, break in 6 fresh eggs, pepper and salt, with bits of butter on top. Bake till eggs are set. Serve with two spoonfuls of grated cheese sprinkled over eggs just before taking from oven.

Mrs. Geo. Benson.

CHEESE FONDU.

One cup rolled cracker, one cup sweet milk, three-fourths cup chopped cheese, two eggs, whites and yolks beaten separately, very light. Stir all together and bake about twenty minutes in a very hot oven. Serve immediately.

Mrs. Albert A. Grinnell.

VIII.

BREAD, BISCUIT, ETC.

SOFT YEAST AND BREAD.

Soak 2 Yeast Foam in little warm water. Take $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup salt, 2 teacups warm water, $1\frac{1}{2}$ cups flour. Stir together and add the yeast cakes. Pare a two-quart basin heaping full of potatoes; boil, mash and add 1 quart hot water and 1 quart cold water. When this is cool enough, add the yeast cake mixture and set in warm place to rise. Keep in cool place and stir thoroughly before using. One quart of this will make 2 loaves of bread. Use this for the whole wetting, although it will bear milk or water if you have not enough. To each pint of yeast add 1 tablespoon melted lard, also salt and sugar. Early in the morning mix down hard; let rise, and make into loaves; then rise again, and bake. Should be out of oven before noon.

Mrs. John Andrews.

YEAST BREAD (FOR BREAD MIXER).

1 quart lukewarm water, 2 tablespoons sugar, 2 tablespoons lard, 1 teaspoon salt, 2 medium sized potatoes mashed fine, 1 cake Yeast Foam dissolved in $\frac{1}{2}$ cup warm water. Prepare this at noon; let stand in warm place until about nine o'clock; then put in bread mixer and mix to a soft dough with any good bread flour. Let rise all night; in morning turn on a molding board and divide in loaves. Let rise until three times its size and bake 50 minutes in moderate oven.

Mrs. Alex Watt.

BLUEBERRY BISCUIT.

One cup molasses, 2 cups sour milk, 2 even teaspoonfuls soda, very small piece of lard or butter, salt, berries to suit taste, flour enough to mould easily. Makes 2 dozen.

Mrs. W. C. Wells.

PARKER HOUSE ROLLS.

Two quarts flour, rub in two tablespoons lard, two tablespoons butter. Then add half cup sugar, three cups cold milk, one cup yeast or one compressed yeast cake. Let rise over night. In the morning mix from twenty to thirty minutes. Let rise again, then roll out half inch thick, cut with biscuit cutter. Rub with a little butter before cutting out.

Mrs. W. W. Sherwood.

ROLLS.

$\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 2 cups milk, heat scalding hot, then pour in upon a little flour. Stir quite thick, then pour on 2 cups of cold milk or water, 1 tablespoon salt, 2 of sugar, 1 large cup of soft yeast. Mix down hard; rise. Make into rolls; let rise again; and bake in hot oven. Mix quite soft with the flour. This will make about 100 rolls.

Mrs. John Andrews.

QUICK ROLLS.

Sift one pint flour, half teaspoon salt and teaspoonful each of sugar and baking powder together. Rub half teaspoon each of butter and lard into it. Mix with one cup milk, stirring quickly with a spoon. Roll out, spread with soft butter and roll up. Cut the roll into slices three-fourths of an inch thick, and set on end in a buttered baking pan, having them a little way apart. Bake in quick oven.

Mrs. LeGrand Whedon.

POP OVERS.

1 cup sweet milk, 2 tablespoons melted butter, 1 egg, 2 tablespoons sugar, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder.

Mrs. M. E. Thorpe.

BUTTERMILK BISCUIT.

Sift not quite half full of flour, $\frac{1}{2}$ teaspoon soda. Work into this 1 tablespoon of butter with fingers. Mix up with rich buttermilk, using about $1\frac{1}{2}$ cups.

Mrs. Geo. Benson.

BAKING POWDER BISCUITS.

1 quart bread flour, 4 teaspoons baking powder, 1 pinch of salt, lard the size of an egg. Add sweet milk enough to moisten, then roll out and cut. Bake in hot oven.

Mrs. F. W. Mallison.

CINNAMON ROLLS.

Roll out bread dough, spread with butter, sprinkle with sugar and cinnamon. Fold it into a roll like jell cake and cut off into biscuit 1 inch thick. Let them rise like biscuit; then bake.

Mrs. Geo. Benson.

ONE EGG MUFFINS.

2½ cups flour, 3½ teaspoons baking powder, ½ teaspoon salt, 1 egg, 2 tablespoons sugar, 1 cup milk, 2 tablespoons melted butter. Mix and sift dry ingredients. Add gradually milk and yolk of egg. Fold in beaten white and lastly add melted butter. Makes about 15 muffins.

Mrs. Avery Andrews.

DATE MUFFINS.

One cup of sugar one tablespoon of butter, one egg, one cup milk, two cups flour, two teaspoons of baking powder, one-half pound chopped dates. Bake in muffin rings in moderate oven.

Mrs. N. Ramshaw.

GRAHAM NUT BREAD.

Sift together 3 times 3 cups of graham (after discarding the bran), ½ cup white flour, 1 teaspoon salt, 3 teaspoons baking powder. Then add 1 cup brown sugar, 2-3 cup nut meats (chopped), and 2½ cups sweet milk. Stir thoroughly and let stand 20 minutes. Bake slowly 1 hour. This makes 2 medium loaves.

Mrs. Harry Frost.

WHITE NUT BREAD.

Sift together 3 times 4 cups of white flour, 1 scant cup sugar, 1 teaspoon salt, 2 teaspoons baking powder; then add 2-3 cup chopped walnut meats and 1½ cups sweet milk. Let stand 20 minutes. Bake 40 minutes. (This makes 2 medium loaves or 1 very large loaf.)

Mrs. Harry Frost.

BAKED BROWN BREAD.

Half cup molasses, one scant cup brown sugar, two cups sour milk or buttermilk, one teaspoonful soda, one teaspoonful salt, one cup corn meal, one cup graham flour, one cup white flour, one egg. Bake.

Mrs. John A. Andrews.

GRAHAM LOAF.

Half cup sour milk, half cup molasses, one teaspoonful soda, two cups graham flour, one cup white flour, few raisins or currants. Steam two hours. Bake fifteen minutes.

Mrs. A. H. Tucker.

STEAMED BROWN BREAD.

Two cups sour milk, three cups graham flour, one cup white flour, half cup raisins, half cup molasses, one cup brown sugar, one level tablespoonful soda, half teaspoon salt, one tablespoon melted butter. Steam three hours.

Mrs. D. G. Ross.

STEAMED ENTIRE WHEAT BREAD.

1 cup molasses, 1 cup sour milk, 2 cups entire wheat flour, 1 cup graham flour, 1 teaspoon soda, 1 teaspoon salt. Steam 1 hour; then dry for a few minutes in the oven. Makes 3 loaves in pound baking powder cans. 1 cup chopped English walnuts is a nice addition.

Mrs. Avery Andrews.

BROWN BREAD.

$\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup molasses, 1 egg, well beaten, teaspoonful soda in cup, fill cup with sour milk. Beat thoroughly. Repeat soda and Milk, then add 2 cups wheat flour, 1 scant cup graham flour, salt. Bake 1 hour.

Mrs. B. E. Slack.

JOHNNY CAKE (WITH SOUR MILK).

More than 1 cup fresh buttermilk, salt, $\frac{1}{2}$ cup molasses, brown sugar, $\frac{1}{2}$ teaspoon soda, 1 egg. Stir in corn meal 'til thick as layer cake. Bake in good hot oven.

Mrs. Geo. Benson.

JOHNNY CAKE (WITH SWEET MILK).

One and one-half cups flour, one cup Indian meal, half cup sugar, two eggs, one-fourth teaspoonful salt, one tablespoonful beef drippings, one rounded tablespoonful butter, one and one-half cups sweet milk, two teaspoonfuls baking powder. Beat to cream, let stand half hour before baking and beat up again just before baking.

Mrs. A. B. Hunt.

NEW ENGLAND RECIPES.**BRAN BREAD.**

2 cups of bran, 1 of flour.

Have the oven all ready to bake it 1 hour.

Add 1 teaspoon soda, 1 teaspoon of salt,

If you want to have bread that is minus a fault.

Then add $\frac{1}{2}$ cup seeded raisins—be sure they are fine;

$\frac{1}{4}$ cup raw peanuts, if you want the bread prime.

Then 1 cupful of milk and $\frac{1}{2}$ cupful more.

Into this mixture $\frac{1}{2}$ cup of molasses you pour.

Then stir all together, put in an oiled tin,

And when you have baked it, your pleasure'll begin.

Mrs. V. A. Acer.

BRAN BREAD.

1 quart bran, 1 cupful of flour, 1 pint of sweet milk, $1\frac{1}{2}$ cupfuls of molasses, $\frac{1}{2}$ teaspoonful of salt, 2 teaspoonfuls of soda in a little hot water. Mix together. Bake in 4 one-pound baking powder cans in slow oven.

Mrs. F. Marion Poler.

OATMEAL GEMS.

One cup Quaker Oats soaked over night in three-fourths cup of cold water one egg, one tablespoonful of butter, one tablespoonful sugar, pinch of salt, one cupful of buttermilk or sour milk, half teaspoonful of soda; thicken with flour and bake in muffin tins.

Mrs. F. Marion Poler.

GRAHAM GEMS.

One egg, two cups sweet milk, one-half cup sugar, or not, salt, a little flour and stir thick with graham before putting in molds, stir in three tablespoonfuls melted butter or lard, and three teaspoonfuls baking powder. Have the molds hot and bake in hot oven.

Florine Tinkham.

ENTIRE WHEAT GEMS.

One egg well beaten, one and one-half cups sweet milk, pinch of salt. Stir quite thick (so it will drop from the spoon nicely), with entire wheat flour. Bake half hour in hot oven.

Mrs. J. Alton Smith.

BRAN GEMS.

Two cups bran, one cup flour, one-fourth cup butter, half cup sour milk, one teaspoonful soda, three tablespoonfuls molasses, pinch of salt. Bake in muffin tins in slow oven. Recommended by physicians.

Mrs. Floyd E. Chubbuck.

WHEAT GEMS.

Half cup sweet milk, one-fourth cup sugar, one tablespoonful melted butter, one teaspoonful baking powder in one cup of flour, one egg, pinch of salt.

Mrs. Ernest I. Hill.

POCKETBOOK OR BREAKFAST ROLLS.

One pint milk scalded, one yeast cake. Make the sponge at night. In the morning add one-half cup butter, one-half cup sugar, let rise, roll out, spread with butter, cut with round tin, fold. Bake in quick oven.

Mrs. E. J. Oler.

FRUIT TEA MUFFINS.

Sift together two cups graham flour, two cups white flour, four rounding teaspoons of baking powder, one-half teaspoon salt, one-half cup of sugar; now add one cup seeded raisins, one cup chopped walnut meats; then add 1 egg well beaten with two cups of milk. Half fill the buttered muffin pans and bake twenty-five minutes in a quick oven.

Mrs. Clara Liddle.

FRITTERS.

1 cup rich milk, 1 egg, $2\frac{1}{4}$ cups flour, 1 pinch salt, 1 heaping teaspoon baking powder. Fry in hot lard.

Mrs. W. L. Bennett.

IX.

SANDWICHES

CLUB SANDWICH.

Cut the slices of bread very thin and lay between slices, first, lettuce with a little salad dressing or salt on it, then a slice of soft, mild cheese of any kind, and finally, thin slices of dill pickles or chopped pickles.

Mrs. Chas. Trow.

CLUB SANDWICH.

Toast two thick slices of baker's bread lightly. Have ready some thin slices of cold white meat, such as chicken or turkey; broil two slices of bacon. On each slice of toast place a lettuce leaf, a teaspoonful of Mayonnaise, the chicken or turkey on this, and lastly, the bacon. Serve hot.

Mrs. Lo Pixley.

DREAM SANDWICHES.

Butter bread, then sprinkle with grated cheese. Season with salt and little red pepper. Fry in buttered pan until well browned; turn and brown the other side. Serve on lettuce leaves.

Mrs. Avery Andrews.

EGG SANDWICHES.

Remove the yolks of a half dozen hard boiled eggs and rub smooth, add one teaspoonful of mustard, a half teaspoonful of salt, a dash of pepper, and enough vinegar to make the mixture stiff. Add, if desired, the whites finely chopped.

POTTED HAM AND PEANUTS.

1 can of potted hams, 1 small cup of blanched peanuts.
Mix soft with salad dressing or cream.

Mrs. Geo. Benson.

PICNIC SANDWICH.

$\frac{1}{2}$ pound sliced cold boiled ham, 4 hard boiled eggs. Put through meat chopper together and moisten with salad dressing.

Mrs. A. E. Kinne.

SARDINE AND EGG SANDWICHES.

Take the fish from one box of sardines and let cold water run over them gently to remove the oil. Remove the skins and with one hard boiled egg to every four fish, cut up in a food chopper. Mix with any of the salad dressings preferred and spread between the thin slices of bread.

HAM AND CHEESE SANDWICH.

$\frac{1}{4}$ pound cold boiled ham ground fine, 1 Shefford cheese, $\frac{1}{4}$ pound walnut meats ground fine, 1 small bottle of olives ground fine. This may be moistened with salad dressing or not, as desired.

Mrs. Simonds.

MRS. ACER'S SANDWICHES.

3 pimentoes chopped, 3 tablespoons chopped nut meats, 1 tablespoon melted butter, 1 tablespoon mayonnaise dressing, 1 Shefford cheese, 1 teaspoon salt and dash of red pepper. Beat all until creamy and spread between thin slices of bread.

X. CAKES

ANY LAYER CAKE.

One cup sugar, two-thirds cup sweet milk, one rounding tablespoonful butter, one egg, two cups flour, two teaspoonfuls baking powder. Bake in three layers. Use jelly or any filling you like.

Mrs. A. B. Hunt.

LAYER CAKE.

1 cup sugar, 1 cup flour (large), 2 teaspoons baking powder, 2 eggs, 4 tablespoons melted butter, 7 tablespoons cold water, flavoring. This is fine.

Mrs. A. Gillette.

LAYER CAKE (GOOD).

Two cups sugar, three eggs, one cup milk, half cup butter, two teaspoonfuls baking powder, two and one-half cups flour, one teaspoonful vanilla.

Mrs. Jessie Thurston Miller.

MAPLE SYRUP CAKE.

For the Cake.—One cup granulated sugar, six tablespoonfuls melted butter, three eggs, well beaten (reserve one white for icing), six tablespoons milk, one and one-half cups flour, two teaspoonfuls baking powder. Any flavor desired.

Icing.—One cup maple molasses, boiled carefully until it threads; have the white of the egg beaten to a stiff froth, add the syrup very slowly, beat carefully until creamy. If a little too thick, add small amount of water.

Mrs. Ward Thyng.

CREAM LAYER CAKE.

2-3 cup molasses, fill up cup with white sugar, 1 cup sour cream, 1 teaspoon soda, 1 egg, $1\frac{1}{2}$ cups flour, spices to taste. After preparing the above mixture, take $\frac{1}{2}$ cup raisins and chop fine, then dredge with $\frac{1}{2}$ cup flour and add last. Bake in two layers and put together with boiled frosting.

Mrs. Silas Hood.

SPANISH LUNCHEON CAKE.

One cup granulated sugar, two tablespoonfuls butter, two eggs, leaving whites for frosting; one teaspoon cinnamon, one cup milk, two small cups flour, two teaspoonfuls baking powder, a pinch of salt. Bake in square tin. Beat whites of eggs to stiff froth, add two tablespoonfuls of sugar and half teaspoon of cinnamon. Spread on cake and brown in oven.

Mrs. H. Le Baron Hartt.

FIG CAKE.

2 eggs, 1 cup of sugar, $\frac{1}{2}$ cup of sweet milk, $\frac{1}{2}$ cup of butter, 2 cups of flour, 2 teaspoons of baking powder, flavoring, pinch of salt.

Filling of figs for cake.—Chop one pound of figs fine, add one small cup of water and one cup of sugar; cook ten minutes, stirring all the time, to prevent burning. Cool and spread between layers with a frosting flavored with vanilla on top.

Mrs. W. E. Stocking.

BROWN STONE FRONT CAKE.

Half cup butter, one and one-half cups sugar, two-thirds cup sweet milk, two cups flour, two eggs, three teaspoonfuls baking powder. Divide the cake in half. Take one square of chocolate, half cup brown sugar, three tablespoonfuls of milk. Heat the milk, sugar and chocolate together until melted, and when cold put with half the cake, adding a little more flour. Flavor with vanilla. These are to be baked in separate tins and put together with frosting or jelly.

Mrs. D. G. Ross.

SPICE LAYER CAKE.

Two eggs (save one white for frosting), two-thirds cup of brown sugar, half cup of molasses, two-thirds cup of butter-milk, half cup of butter (scant), one teaspoonful of soda, one teaspoonful of baking powder, one teaspoonful of cinnamon, half teaspoonful of cloves, salt and flour.

Mrs. J. Derr Lott.

DELICATE AND FRUIT CAKE.

4 eggs (do not beat whites separately), 2 cups sugar, $\frac{1}{2}$ cup butter; beat well; add 1 cup sweet milk, 3 cups sifted flour, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda. Divide batter. To 1-3 batter add $\frac{1}{2}$ cup currants, $\frac{1}{2}$ cup raisins, 1 teaspoonful cinnamon, 1 teaspoonful nutmeg. Flavor white part with lemon. Makes 3 layers.

Mrs. H. Loren Fassett.

MARBLE CHOCOLATE CAKE.

Cream half cup butter and one cup sugar together. Add two eggs and beat thoroughly. Next half cup milk in which half teaspoon soda is dissolved, and two cups of flour in which is sifted one teaspoonful of cream of tartar. Vanilla flavor. Take out two-thirds of a cupful of this dough and add a rounding tablespoonful of cocoa. Put a layer of yellow batter in cake tin, then the chocolate mixture in different places on the yellow, streaking it in to suit. Excellent.

Mrs. H. A. Snyder.

COCOA LAYER CAKE.

1 cup of sugar, 2 heaping teaspoonfuls of cocoa blended with the sugar, the yolks of two eggs, butter the size of an egg, 2 cups of flour, 1 cup of water or milk. Bake in 2 layers.

Filling.—Blend one-half cup of sugar, one teaspoonful of cocoa, and 1 tablespoonful of flour or corn starch together; pour two-thirds cup of boiling water and cook. Add one-half teaspoon of salt or lump of butter; flavor with vanilla. Then make a boiled frosting with the whites of the eggs for the top.

Mrs. S. J. Plummer.

CHOCOLATE CAKE.

1 cup sugar, 1 egg, butter size of an egg, 1 cup sour milk, 2 cups flour, 1 teaspoonful soda, 1 teaspoonful baking powder, 1 teaspoonful vanilla, 3 tablespoonfuls melted chocolate.

Filling.—1 cup sweet milk, $\frac{1}{2}$ cup sugar, 1 level tablespoonful flour, 2 tablespoonfuls chocolate, yolk of 1 egg.

Mrs. C. A. Mack.

DEVIL'S FOOD.

Custard Part.—One cup of grated chocolate, one cup of brown sugar, half cup of sweet milk, one yolk of egg, a little salt, a teaspoonful of vanilla. Boil until thick, then let cool.

Cake Part.—One cup of brown sugar, half cup of butter, half cup of sweet milk, one egg and one white of egg, two cups of flour. Put custard part into cake part when cold. Lastly, add one teaspoonful of saleratus, dissolved in tablespoonful of warm water. Bake in moderate oven.

Mrs. Glenn Ide.

SOLID CHOCOLATE CAKE.

One cup brown sugar, half cup butter (eight level tablespoonfuls), half cup milk or water, one teaspoonful soda, two eggs, two cups flour. Make the cream as follows, and mix with the above: One cup grated chocolate, one cup sugar, one cup milk (boil) yolk of one egg.

Mrs. Floyd E. Chubbuck.

ONE EGG MOCHA CAKE.

Cream together 1 large tablespoon butter and cup sugar, add yolk of 1 egg, $\frac{3}{4}$ cup milk, little salt, teaspoon vanilla. Add 1 full cup flour into which has been sifted 1 heaping teaspoon baking powder. Melt over steam 2 squares of chocolate and mix well with above, and lastly the well beaten white of egg. Bake in 2 layers or square tin.

Mocha Frosting for above cake.—Beat together until creamy 1 cup confectionery sugar and 1 spoon butter, little vanilla, 2 tablespoons dry cocoa and 2 of strong liquid coffee.

Mrs. Geo. Pettingill.

CHOCOLATE LOAF CAKE.

One cup sugar, half cup butter. Cream, and add two un-beaten eggs, one at a time; one cup sour milk, one teaspoonful soda in milk, one and one-half cups flour, sifting two level teaspoonfuls baking powder, five teaspoonfuls cocoa, same brown sugar, melted in five spoons of milk. Add before putting in milk.

Mrs. F. T. Smith.

CHOCOLATE LOAF CAKE.

Two eggs, two cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, $2\frac{1}{2}$ cups flour, one teaspoonful soda, one teaspoonful vanilla, $\frac{1}{2}$ cake "Baker's" chocolate dissolved in one cup boiling water. Let come to a boil and put in cake batter the last thing while hot.

Castile Sanitarium Cook Book.

POTATO CARAMEL CAKE.

$\frac{3}{4}$ cup butter, 2 cups sugar, 2 cups flour, 1 cup hot mashed potato, $\frac{1}{2}$ cup sweet milk, 4 eggs, 1 teaspoon baking powder, 1 cup grated and melted chocolate, 1 cup walnut meats, 1 teaspoon each of nutmeg, cinnamon and cloves, 1 cup raisins. Cream butter and sugar, add potato, then chocolate. Bake slowly for about an hour.

Mrs. Butter.

FRUIT CAKE.

Three eggs, one and one-half cups brown sugar, one-half cup molasses, one cup butter, one-half lemon, one-quarter pound figs, one-quarter pound citron, one pound raisins, one teaspoonful cinnamon, two-thirds teaspoon cloves, one teaspoon mace, one teaspoon nutmeg, one teaspoon saleratus, one pint flour. Bake in slow oven.

Mrs. H. V. Wilson.

COFFEE CAKE.

One cup strong coffee, one cup of molasses, one cup of brown sugar, two-thirds cup of butter, two eggs, one teaspoonful of soda, one teacup of fruit of any kind.

Mrs. A. H. Gray.

NEW ENGLAND RECIPES.**"TUESDAY CLUB" FRUIT CAKE.**

3½ cups flour, 2½ cups brown sugar, 2 cups butter, 12 eggs, 4 pounds raisins, 2 pounds currants, 1 pound citron, ½ pound lemon and orange peel, 1 pound cocoanut, 1 pound almonds, blanched and cut, nutmeg, 1 teaspoonful cinnamon, ½ teaspoonful cloves, 1 teaspoonful soda, 1 cup strong coffee. This makes 4 good sized loaves.

Mrs. J. Derr Lott.

SPICE CAKE.

Two cups brown sugar, one cup butter, one cup sour milk, three eggs, two and one-half cups flour, one cup raisins, two teaspoonfuls cinnamon, one teaspoonful cloves, one teaspoonful soda, half teaspoonful nutmeg, pinch of salt.

Mrs. C. F. Hurd.

DRIED APPLE CAKE.

One cup dried apples cooked in one cup molasses, two eggs, one cup sugar, one-half cup butter, one-half cup of sour milk, one cup of raisins, two teaspoonfuls cinnamon, one teaspoon cloves, one teaspoon nutmeg, one teaspoon vanilla, two and a quarter cups flour, one teaspoonful saleratus dissolved in sour milk.

Dr. Simonds.

GRAHAM CAKE.

1 cup sugar, 1 cup buttermilk or sour milk, 2 cups flour, 1 of chopped raisins, 5 tablespoons melted butter, 1 teaspoon saleratus, spices to taste.

Mrs. J. A. Andrews.

EGGLESS FRUIT CAKE.

1 cup buttermilk, ½ cup brown sugar, ½ cup molasses, 1 teaspoon cinnamon, ½ of cloves, nutmeg and allspice, 2 cups flour, 1 teaspoon soda, little baking powder, raisins, currants or nuts, any amount.

Mrs. Harriette Berry.

APPLE SAUCE CAKE.

1½ cups cold apple sauce not sweetened, 1 cup brown sugar, ½ cup shortening (lard or meat drippings), ½ teaspoon cloves, 1 teaspoon cinnamon, 2 cups flour, 2 even teaspoons soda sifted with flour, ½ cup raisins, ½ cup walnut meats. Stir shortening and sugar together before adding apples.

Mrs. Geo. Benson.

SOFT MOLASSES CAKE.

1 cup sour cream, 1 cup molasses, 1 egg, a little ginger and cinnamon, 2 level teaspoons saleratus, flour to pour (about two teacups).

OLD FASHIONED MOLASSES CAKE.

½ cup brown sugar, 2-3 cup molasses, 1 egg, 1 tablespoon butter or lard, 1 cup sour milk, 2¼ cups flour, 1 teaspoon each of soda, ginger and cinnamon.

Mrs. Wm. Trow.

MOLASSES CAKE.

½ butter, ½ cup white sugar, cream together; add 1 cup molasses, 1 teaspoon cinnamon, 1 of ginger and ½ of cloves, 2 teaspoons saleratus dissolved in 1 cup boiling water, 2½ cups flour, measured before sifting and no more, and lastly two eggs beaten very light. The batter will seem thin, but it is all right.

SPONGE MOLASSES CAKE.

½ cup each of lard and sugar, 2 eggs, ½ cup molasses, 1 teaspoon soda, 1 teaspoon each of ginger and cinnamon, 2 cups of flour, ½ cup boiling water.

Mrs. J. A. Andrews.

EXCELLENT GINGER CAKE.

One cup molasses, one cup sour milk or cream, three and one-half cups flour, half cup sugar, two tablespoonfuls melted butter, two eggs, one tablespoonful ginger, two teaspoonfuls (level full) of soda.

Mrs. W. B. Robbins.

CAKE WITHOUT BUTTER, EGGS OR MILK.

1 cup brown sugar, $\frac{1}{2}$ cup lard not melted, 1 cup raisins boiled until soft, 1 cup raisin water (be sure to use all the water that the raisins are boiled in; if the cup is not full, add cold water), 2 cups sifted pastry flour, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{4}$ nutmeg, $\frac{1}{2}$ teaspoon salt.

Mrs. Hopkins.

ROLLED JELLY CAKE.

Three eggs, one cup sugar, two tablespoonfuls water, one and one-half cups flour, two teaspoonfuls baking powder.

Mrs. Jackson Morrow, East Shelby.

FEATHER CAKE.

(A Small Loaf.)

One cup of white sugar, one cup of flour, one egg, one tablespoonful of melted butter, half cup of milk, one teaspoonful of baking powder, half pinch of salt, one teaspoonful of lemon.

Mrs. George Laughton.

CORN STARCH CAKE.

Whites of 3 eggs, $\frac{1}{2}$ cup corn starch, $\frac{1}{2}$ cup milk, 1 cup sugar, 1 cup flour, 2 teaspoons baking powder. Sift flour, corn starch and baking powder together 3 times.

Mrs. A. Gillette.

SOUP CREAM LOAF CAKE.

2 eggs broken in a cup and filled with very thick sour cream, 1 cup sugar, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, and salt, $1\frac{1}{2}$ cups flour, flavoring.

Mrs. Eugene Thorpe.

SOUP MILK CAKE.

1 cup granulated sugar, butter size of an egg, 1 egg, 1 cup sour milk, 1 teaspoon soda dissolved in it, little nutmeg, 2 cups flour, 1 small teaspoon baking powder.

Mrs. Chas. Dye.

DELICATE CAKE.

One cup butter, two cups sugar, one cup milk, three cups flour, three teaspoonfuls baking powder, whites of six eggs. Flavor to taste. Gold cake can be made from this recipe by using the six yolks with one whole egg added.

Mrs. H. W. Robbins.

GRANDMA'S STIRRED CAKE.

One cup of light brown sugar, half cup of butter; cream thoroughly together. One egg, well beaten, two-thirds cup of sour milk, one-half rounded teaspoonful of soda, one and one-half cups of flour, nutmeg to season. Delicious served warm.

Mrs. M. E. Edson.

LILY CAKE.

1 cup sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup cornstarch wet up with milk, whites of 3 eggs, beaten light, 1 cup flour 1 teaspoon baking powder, flavor with lemon and vanilla both. Bake in small square tin.

Mrs. Jenny.

WHITE LOAF CAKE.

Beat $\frac{1}{2}$ cup butter to a cream, add $1\frac{1}{2}$ cups sugar and beat again; then add 1 cup water (not too cold), $2\frac{1}{2}$ cups flour. Beat thoroughly and continually for 5 minutes; then stir in two teaspoons baking powder and beat 1 minute. Then fold in carefully the well beaten whites of 4 eggs. Bake in moderate oven for $\frac{3}{4}$ hour. Ice as desired.

Mrs. Avery Andrews.

COLD WATER CAKE.

One and one-half cups sugar, one-fourth cup butter, two eggs, one cup cold water, two and one-half cups flour, two teaspoonfuls baking powder, little salt and flavoring.

Mrs. J. Alton Smith.

CHEAP FRUIT CAKE (WITHOUT EGGS).

Take 1 cup raisins and cover with water and cook 'til tender; then drain off water and use 1 cup of this liquid for cake. 1 cup granulated sugar, $\frac{1}{2}$ cup shortening, 1 teaspoon soda dissolved in water, spices (cloves and cinnamon), and lastly the raisin water. Put in flour enough to look shiny and not too stiff. Add raisins covered with flour last.

Mrs. Fremont Hill.

NUT LOAF CAKE.

Cream half cup of butter, one cup of sugar; beat smooth yolks of three eggs; four teaspoonfuls of baking powder, one cup of finely chopped walnuts, one teaspoonful of vanilla. Add the beaten whites of three eggs. Beat the batter two minutes. Bake in moderate oven three-fourths of an hour.

Mrs. Fred Perry.

TIPTOP CAKE.

One and one-half cups granulated sugar, two eggs, three tablespoonfuls melted butter, one cup sweet milk, three teaspoonfuls baking powder, two cups flour.

Mrs. Charles A. Mack.

ENGLISH TEA CAKES.

2 eggs, beaten very light, add 1 cup of sugar slowly, $\frac{1}{2}$ teaspoonful vanilla, $1\frac{1}{2}$ teaspoonfuls baking powder, 1 cup flour, 1 cup currants; stir in quickly $\frac{1}{2}$ cup scalding milk, not boiling. Drop from spoon into hot greased gem tins. Serve hot.

PRINCE OF WALES CAKE.

$1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 4 tablespoons molasses, 2 eggs (save white of 1 for frosting), 2 teaspoons soda, 1 teaspoon each cloves, nutmeg, and cinnamon. Stir in flour till thick as fruit cake. Bake in square tin.

Mrs. A. E. Kipps.

SPICE FIG CAKE.

1 cupful of raisins and $\frac{1}{2}$ dozen figs, chopped together; pour over the fruit 1 cupful of hot water in which a teaspoon of soda has been dissolved. Cream 1 cup of sugar and $\frac{1}{2}$ cup butter; add the yolks of 2 well beaten eggs, 1 teaspoon each of cinnamon, cloves and vanilla. Mix this with the fruit, and stir in 2 small cupfuls of flour and a few chopped walnut meats. Bake in layers and put together with boiled frosting, using the 2 whites of the eggs, and add to it chopped raisins, figs and walnut meats.

Mrs. E. E. French.

SPICE CAKE.

1 cup sour milk, 1 cup brown sugar, $\frac{1}{2}$ cup lard or butter, 1 scant teaspoon soda in milk, $\frac{1}{2}$ teaspoon salt, 2 cups flour, one cup raisins, teaspoon cinnamon, nutmeg, cloves.

Mrs. Wm. Seefelt.

BOILED SPONGE CAKE.

Boil 1 cup sugar and $\frac{1}{2}$ cup water to 240 degrees F. or until it spins a thread. Pour in a fine stream onto the yolks of 5 eggs which have been beaten until light colored and thick. When all the syrup has been added, set the dish into cold water and beat until mixture is cold. Add the grated rind and juice of $\frac{1}{2}$ a lemon, then cut and fold in $\frac{1}{2}$ the well beaten whites of 5 eggs, 1 cup of flour, and lastly the remainder of the whites of eggs. Bake in tube pan between 50 and 60 minutes in a very moderate oven. The cake should not begin to brown until it has been in the oven about $\frac{1}{2}$ an hour.

Boston Cooking School Magazine.

SPONGE CAKE.

1 cup white sugar, 1 cup flour, 2 large teaspoons baking powder, lemon or vanilla, 4 eggs. Put all together before beating; beat quickly. Do not butter tin. Bake in slow oven, but hot.

Mrs. E. J. DeLong.

SPONGE CURRANT CAKE.

1 cup sugar, 1 tablespoon butter, creamed; 1 egg, well beaten; 2-3 cup milk. $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup currants; season with nutmeg or lemon.

Mrs. Nelson Hoag.

SPONGE CAKE.

Two eggs, well beaten, 1 cup sugar, 1 cup flour (rounding), 2 teaspoons baking powder, $\frac{1}{2}$ cup boiling water.

Mrs. Andrews.

SPONGE CAKE.

1 cup granulated sugar, 1 cup unsifted flour, 1-2 cup boiling water, $1\frac{1}{2}$ teaspoons baking powder, 2 eggs (beat whites separately), cream yolks and sugar together until wet paste. Let stand and beat whites. Add hot water to yolks, etc., then flour and extract. Fold in whites very gently. Sprinkle top with sugar. Turn upside down when taken from the oven.

Mrs. Wm. Starkweather.

ANGEL CAKE.

Whites of six eggs, beaten to a stiff froth, two-thirds of a cup of sugar, half cup of flour, sifted; half teaspoon cream of tartar. Beat all the time while adding sugar and flour. Half teaspoon of flavoring. Do not grease pan. Bake half hour.

Mrs. Irene Brown.

MOCK ANGEL FOOD.

Sift one cup granulated sugar, 1-3 teaspoon salt, three teaspoons baking powder and 1 $1\frac{1}{3}$ cups flour together, very thoroughly; add 2-3 cup scalding milk and beat well; add the beaten whites of two eggs by folding in carefully. Bake in an angel food tin about twenty-five minutes; then turn the tin over until cake is cold; never grease the tin.

Mrs. W. John Hinchey.

SUNSHINE CAKE.

Whites of 7 eggs, yolks of 5, 1 cup sugar sifted twice, 2-3 cup flour sifted 3 or 4 times, 1-3 teaspoon cream of tartar, pinch of salt. Beat whites and yolks separately and very stiff. Add cream of tartar and salt to whites, after beating about half. Bake from 35 to 50 minutes.

Mrs. Geo. Benson.

SUNSHINE CAKE.

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup flour, 3 large eggs, tablespoonful water, $\frac{1}{2}$ teaspoonful baking powder. Cream the sugar and yolks together and have whites well whipped. Add water, then fold in flour and baking powder, mixed, and lastly fold in whites of eggs. Bake slowly nearly an hour.

ANGEL FOOD (GOOD).

One tumbler whites of eggs, sprinkle on a pinch of salt and beat to a stiff froth. Fold into the egg one and one-half tumblers of granulated sugar, sifted four times; one teaspoonful of extract, one heaping cup of flour, sifted four times with one teaspoonful of cream of tartar. Fold in slowly. Bake slowly about an hour. Set a dish of hot water on top grate of oven.

Mrs. William Coleman.

SPONGE CAKE.

Five eggs, one cup of sugar, one cup of flour and juice of one lemon. Separate eggs, beat yolks with half cup of the sugar, add the juice of lemon and the cup of flour, sifted three times. Beat the whites of eggs stiff and add half cup of sugar then mix the two together and bake forty minutes.

Mrs. George Beach.

XI.

FILLING and ICING FOR CAKES

ORANGE FILLING.

Grate the outside from an orange and squeeze out the juice, 1 cup sugar, 2 even tablespoons of flour. Mix and add 1 cup hot water. Boil until flour is cooked, then add 1 beaten egg. Cook a few moments longer. A little lemon juice is a great improvement.

CORNSTARCH CREAM FILLING.

Not quite $\frac{1}{2}$ cup sugar, 1 cup milk, yolk of 1 egg. Scald on stove, then add 2 teaspoons cornstarch dissolved in milk. Stir fast till thick;; ;t;he;n; add 1 teaspoon lemon (and nuts if desired).

Mrs. A. E. Kinne.

ORANGE HONEY FILLING.

Boil 1 pint of sugar with $\frac{1}{2}$ cup water till it hairs; add 1 cup orange peel which has been shredded in meat chopper or chopped very fine, 1 teaspoon vanilla, boil for a moment and place in glass jar. Always ready to use for a cake filling. Also makes a dainty sandwich for lunches.

Mrs. Wilber Caleb.

RAISIN FILLING.

1 cup chopped raisins, yolks of 2 eggs, $\frac{1}{2}$ cup milk, 4 tablespoons sugar, vanilla. Boil until thick. Chopped nuts are fine with raisins. Use plain icing on top of cake.

Luella Hoyer.

CHOCOLATE FROSTING.

1-4 lb. chocolate, melted, 4 teaspoons butter, 1-3 cup hot water; add enough powdered sugar to thicken. Beat thoroughly.

FIG FILLING.

Cook half a pound of figs chopped fine in 1 cup cold water and 1 cup sugar until the figs are soft. Cool and spread between the layers. If too thick, add a little water.

CARMEL NOUGAT FILLING.

1½ cups brown sugar, small piece butter, 2-3 cup chopped nut meats, wet up with milk. Boil till it hairs, then add 1 teaspoon vanilla.

Mrs. Samuel Hood.

CHOCOLATE NOUGAT FILLING.

Two squares chocolate, 1 tablespoon butter, 1-4 cup cream, ½ cup sugar. Melt over hot water; then boil to soft ball stage. Add ½ cup chopped nut meats. Cool before using.

WHIPPED CREAM FROSTING.

Beat 1 cup thick sweet cream thoroughly; add 3 tablespoons sugar and 1 teaspoon lemon.

Mrs. Wm. Rumble.

SOUP CREAM FROSTING.

1 cup sour cream, 1 large cup sugar, 1 cup chopped nuts. Boil till it hairs.

Mrs. Melvin Jenkins.

MINNEHAHA FROSTING.

1 cup seeded raisins chopped fine, 1 cup sugar, enough water to moisten. Boil till it hairs; then pour into beaten white of 1 egg and stir till thick.

Mrs. John Gilbert.

LEMON FILLING.

1 cup sugar, grated rind and juice of 1 lemon, 1 cup hot water. While cooking stir in 2 small tablespoons cornstarch wet with water. Sprinkle with cocoanut on each layer.

Mrs. Geo. Benson.

BANANA FILLING.

Take 1 cup sugar, $\frac{1}{2}$ cup fresh milk, and a lump of butter. Cook until mixture forms a soft ball when dropped in cold water. Spread this on top of each layer and then place a layer of sliced bananas between each layer and on top of the cake if desired.

PINEAPPLE FILLING.

Boil 2 cups sugar with 2-3 cup of cream for 10 minutes. Take from the fire and beat until thick and smooth. To 1-3 of this add 1 cup grated pineapple and spread between the layers. To the remainder add pineapple juice and spread smoothly on the top as an icing.

STRAWBERRY FILLING.

Crush and strain $\frac{1}{2}$ cup strawberries. Add 1 cup heavy cream and $\frac{1}{2}$ teaspoon vanilla. Beat the white of 1 egg and add 1-8 cup sugar gradually and then beat in the cream and berries. Spread between the layers and on top of the cake.

FILLING FOR CAKE.

Take a cup of fresh berries, squeeze out the juice and beat it together with the white of one egg and one cup of sugar for about fifteen minutes. This is excellent.

Mrs. Glenn Cain.

CARAMEL FILLING.

One cup brown sugar, one tablespoonful flour, lump of butter size of walnut: cream them together and put in the least bit of milk; cook and stir constantly, add vanilla.

Ethel Britt.

CHOCOLATE FILLING.

Yolks of two eggs half cup of milk or water, three table-spoonfuls of grated chocolate, one teaspoonful o vanilla. Sweeten to taste. Boil until the consistency of cream, and let cool before putting on cake.

Mrs. H. W. Robbins.

NUT FILLING.

Crush with a rolling pin 1 pint nut meats or cocoanut. Beat the yolk of 1 egg and add 2-3 cup thick rich sour milk and beat the mixture until stiff. Sweeten to taste with powdered sugar, flavor with vanilla and fold in the nuts and the stiffly beaten white of 1 egg. Chill and spread thickly just before serving.

APPLE FILLING.

Peel and quarter one large Greening apple and grate it into a good sized bowl; break into this the white of one egg and a cup of granulated sugar; beat all together with a silver fork for twenty minutes by the clock.

Mrs. C. I. Smith.

XII.

COOKIES, FRIED CAKES, ETC.

CHOCOLATE COOKIES.

Beat to a cream half cup butter and one tablespoonful of lard. Gradually beat into this one cup of white sugar, then add one-fourth teaspoon salt, one teaspoonful cinnamon and half cup chocolate, melted. Now add one well beaten egg and half teaspoon soda, dissolved in two tablespoonfuls sweet milk. Stir in two and one-half cups flour. Add more flour to roll, if necessary. Roll very thin and bake in a quick oven.

Mrs. S. G. Rowley.

CHOCOLATE COOKIES.

1 egg, 1 cup granulated sugar, $\frac{1}{2}$ cup rich sour cream, $\frac{1}{4}$ teaspoon soda, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla, 2 squares melted chocolate, 1 teaspoon baking powder. Mix soft and drop. Place a half walnut meat on each cookie.

Mrs. H. LeBaron Hartt.

DROP COOKIES.

One cup sugar, one cup molasses, one cup butter or drippings, two eggs, one teaspoonful soda, four and one-half cups flour, one teaspoonful cinnamon. Bake in a moderate oven.

Mrs. Bert Grinnell.

CURLY PETERS.

One and one-half cups brown sugar, half cup butter, one cup sour milk, one cup raisins or currants, three cups flour, two eggs, nutmeg, one teaspoonful soda. Drop from spoon.

Mrs. Geo. Benson.

HERMITS.

3 eggs, 2 cups sugar, 1 full cup shortening, 1 scant cup sour milk, 2 teaspoons soda, 1 cup chopped raisins and currants. Spices, cinnamon, cloves and nutmeg. Stir to a stiff batter and drop from spoon. (Sweet milk and baking powder can be used instead of sour milk and soda).

Mrs. C. C. Kenyon.

FRUIT HERMITS.

Two eggs, one and one-half cups of sugar, two-thirds cup of butter, one cup raisins chopped very fine, half teaspoon cloves, one teaspoonful cinnamon, one teaspoonful nutmeg, one teaspoonful soda dissolved in half cup sweet milk. Stir thick enough with flour to drop off spoon easy.

Mrs. Fred Flag.

SOUP CREAM COOKIES.

1 cup sugar, 2-3 cup butter and lard, 2 eggs, 2 teaspoons cinnamon, $\frac{1}{4}$ teaspoon cloves, 1 teaspoon nutmeg, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour cream or milk, 1 teaspoon of soda dissolved in a little cold water, 1 cup raisins chopped fine, add $2\frac{1}{2}$ cups flour. Drop from spoon.

Mrs. E. J. DeLong.

OATMEAL COOKIES.

1 cup sugar, 2 eggs, $\frac{3}{4}$ cup butter and lard, 1 cup of raisins and nut meats, $\frac{1}{2}$ teaspoon soda in 4 tablespoons of milk, $1\frac{1}{2}$ teaspoons baking powder, 2 cups flour and 2 of oatmeal. Drop by teaspoons on buttered tin.

OATMEAL SUGAR WAFERS.

Beat an egg very light without separating the white and yolk. Add $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon of vanilla, $\frac{1}{2}$ tablespoon of softened butter, $\frac{1}{2}$ a cup of sugar and $1\frac{1}{4}$ cups Quaker rolled oats. Beat together thoroughly and drop from teaspoon onto a buttered tin. Bake in slow oven.

Mrs. Avery Andrews.

ROCKS.

One cup butter, one and one-half cups sugar, three cups flour, one even teaspoonful soda dissolved in one tablespoonful hot water, three eggs, whites beaten separately, three-fourths pound dates, three-fourths pound walnut meats chopped fine, one teaspoonful cinnamon, one-half teaspoonful cloves. Grease the tins and drop a teaspoonful in a place. Bake in a quick oven.

Mrs. S. G. Rowley.

MARGUERITES.

Boil 1 cup sugar and 1-3 cup water until it forms a soft ball when dropped in water. Return to back of stove and drop in 5 marshmallows cut in pieces. Beat the whites of two eggs until stiff; add 1 saltspoon of cream of tartar. When the marshmallows have dissolved pour syrup over the egg and beat until it begins to thicken. Add 2 tablespoons shredded cocoanut, $\frac{1}{4}$ teaspoon vanilla, 1 cup shopped English walnuts. Spread on saltines and brown in the oven. Use the day they are made.

WHITE SUGAR COOKIES (ROLLED).

3 eggs, $1\frac{1}{2}$ cups sugar, 1 cup butter, 3 teaspoons cream tartar dissolved in 2-3 cup of milk, 4 cups flour, $1\frac{1}{2}$ teaspoons lemon extract. Add more flour if needed to roll out, but keep as soft as possible.

Mrs. Loren Fassett.

FRUIT COOKIES.

Two cups of brown sugar, one cup of butter half lard, two eggs, one cup molasses, one cup sour milk, one teaspoon saleratus, one teaspoon cloves, one teaspoon cinnamon, one teaspoon nutmeg, one cup of raisins, one-quarter pound of citron, one-quarter pound of walnut meats, six cups of flour, one teaspoon baking powder, in flour. Drop on buttered tin and bake in quick oven.

Mrs. Simonds.

DROP COOKIES (GOOD).

One cup sugar one cup molasses, one cup butter or dripping, two eggs, one teaspoonful soda, four and one-half cups flour, one teaspoonful cinnamon. Bake in a moderate oven.

Mrs. Bert Grinnell.

BROWN SUGAR COOKIES.

Two cups of brown sugar, one cup of lard, two-thirds cup of sweet milk, two eggs, two scant teaspoonfuls of soda, one teaspoonful of baking powder, nutmeg. Flour enough to make a soft dough.

Florence Rice.

OAT FLAKE COOKIES.

2 cups brown sugar, $\frac{1}{2}$ cup lard, 6 tablespoons sweet milk, legg, 1 teaspoon baking powder, 1 teaspoon cinnamon, $2\frac{1}{2}$ cups flour, $2\frac{1}{2}$ cups oat flake, salt. Let stand for an hour (or over night); then drop from a spoon on outside bottom of pan; bake.

Mrs. Rugg.

COCOANUT FLAKES.

Beat to a cream one cup of butter and one cup of sugar, then add two eggs, half teaspoonful vanilla, one cup grated cocoanut, two cups flour, two teaspoonfuls baking powder, add more flour if necessary to make stiff enough dough to roll out, then roll thin and cut out. Beat one egg with one tablespoonful milk and brush over top of cakes and sprinkle with cocoanut and granulated sugar. Bake in a quick oven and allow room on pans for cakes to spread.

Mrs. D. N. Bacon.

LITTLE BILLIES.

1 egg, 1 cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 cup cut raisins, 2 cups flour, 1 teaspoon soda, spices to taste. Bake in gem pans.

Mrs. Bert Hitchcock.

OATMEAL COOKIES.

Cream $\frac{3}{4}$ cup of butter and lard mixed with 1 cup sugar, add 1 beaten egg. Dissolve 1 teaspoon soda into 4 teaspoons of sour milk or sweet, and stir in cookies. 2 cups flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon allspice, 2 cups rolled oats, $\frac{1}{2}$ cup shopped raisins. Spread on dripping pan and bake. Sprinkle top with sugar before baking. Bake and cut in squares.

Mrs. F. W. Mallison.

DATE MACAROONS.

Cream together 1 cup of granulated sugar and $\frac{1}{2}$ cup of butter. Add two eggs and beat thoroughly. Then add $\frac{1}{4}$ lb. walnut meats and $\frac{1}{2}$ lb. of dates, cut fine, $1\frac{1}{2}$ cups of flour, 1 teaspoonful of vanilla and a pinch of salt. Drop on buttered tins in small spoonfuls, and bake in a quick oven.

Mrs. H. T. Krompart.

WHITE COOKIES.

2 eggs, 1 cup sugar, $\frac{1}{2}$ cup of butter, 2 tablespoons milk, 2 teaspoons of baking powder. Flavor with vanilla. Flour enough to roll. These are deliciously light and tender.

Mrs. W. F. Seefelt.

SUGAR COOKIES.

1 cup sugar, 1 cup butter, 3 cups flour, 2 eggs well beaten, 1 teaspoon vinegar, 1 teaspoon soda, 5 tablespoons sweet milk, 2 teaspoons of baking powder. Cream butter and sugar together; add beaten eggs, vinegar, milk and soda, flour and baking powder. Roll out without adding any more flour.

Mrs. A. Gillette.

WINE DROPS.

Two cups sugar, two eggs, half cup molasses, twelve tablespoonfuls lard, twelve tablespoonfuls warm water, one heaping teaspoonful soda, six cups flour, half cup currants, cinnamon and ginger.

Mrs. C. S. Murdock.

GINGER SNAPS.

One egg, one cup sugar, one cup butter, one cup molasses, one tablespoonful vinegar, one tablespoonful water, one teaspoonful soda, one teaspoonful ginger, one teaspoonful salt, six cups flour, one cup to roll.

Mrs. G. L. Cobb.

SUGAR COOKIES.

One egg, one cup of sugar, one cup of buttermilk, two-thirds cup of butter, one teaspoonful of soda, one teaspoonful of baking powder. Flavor with nutmeg and cover the tops with sugar.

Mrs. Frank W. Mallison.

CHOCOLATE SPONGE COOKIES.

5 eggs, nearly 1 pint powdered sugar, 4 tablespoons sweet milk, $\frac{1}{2}$ cake chocolate, melted, vanilla, 1 cup flour, 1 scant teaspoon baking powder. Rub tin with a little lard. Beat whites and yolks of eggs separately, adding whites last. Bake in large cake tin (12x14), and cut in squares while warm.

GRAHAM COOKIES.

Two cups of brown sugar, two eggs, butter size of a large egg, two cups of sour milk, a little salt, two teaspoonfuls of cinnamon, two teaspoonfuls of soda, a little more than two cups of graham flour. Drop on buttered tins and bake in quick oven.

Mrs. Glenn Idc.

CREAM PUFFS.

Boil together one cup of water and half cup of butter, then add one cup of flour. When cold add three eggs. Stir in one at a time without beating. Bake in twelve patty tins in a quick oven. When cold slit open with a knife and fill with cream.

Cream for Puffs.—One egg, one cup milk, half cup of sugar, one teaspoonful of corn starch or one tablespoonful of flour. Cook in a double boiler. Flavor when cool.

Mrs. M. W. Martin.

FRIED CAKES.

One and one-fourth cups sugar, two tablespoonfuls butter (melted), two eggs, one and one-fourth cups sour milk, one teaspoonful soda, two teaspoonfuls baking powder, pinch of salt, flour enough to roll.

Mrs. A. H. Tucker.

DOUGHNUTS.

Two-thirds cup sugar, two eggs, two teaspoons salt, one of soda, one cup sour milk, three tablespoonfuls thick sour cream, spice with nutmeg.

Mrs. Daniel Hitchcock, Knowlesville.

POTATO FRIEDCAKES.

Use nutmeg and cinnamon for flavoring. Take six medium sized potatoes mashed and seasoned, two cups sugar, three eggs, one cup milk, butter size of egg, salt, five teaspoons baking powder, six cups flour; stir this mixture, then knead more flour into mixture on board; roll and fry. This is large recipe.

EGGLESS FRIEDCAKES.

One cup light brown sugar. Put two tablespoons sweet cream in a teacup and fill with sweet milk, add a little salt, one teaspoon soda, two teaspoons cream of tartar, one teaspoon vanilla and a little nutmeg.

XIII.

PIES

CRANBERRY PIE.

1 cup chopped cranberries, $\frac{1}{2}$ cup chopped raisins, 1 cup sugar, $\frac{1}{2}$ cup water, 1 tablespoon flour, vanilla. Bake in one crust. Use whites of two or three eggs for meringue.

Mrs. John Andrews.

RIPE CURRANT PIE.

1 cup ripe currants, mashed, 1 cup sugar, 2 tablespoons water and 1 tablespoon flour beaten all together with yolks of two eggs. Bake in pie tin lined with pastry. Frost the top with the beaten whites of the eggs mixed with 2 tablespoons of sugar. Brown in oven.

Mrs. Ohas. Mack.

CHOCOLATE PIE

Take sweet milk enough to fill crust (1 pt.), 5 tablespoons sugar and 3 grated chocolate, and let this come to boil in double boiler. Add 1 small tablespoon cornstarch and 2 of flour dissolved with milk. When this is cooked, add yolk of 1 egg and vanilla. Put in crust and frost with white of egg and 1 tablespoon sugar. Brown in oven.

Mrs. Melvin Jenkins.

RAISIN PIE.

One heaping cup raisins, one cup of water put on the raisins. Soak over night, then add one cup sugar, the juice of half a lemon. Put on the stove and let boil, then add one tablespoonful of flour. Bake between two crusts.

Mrs. D. N. Bacon.

CUSTARD PIE.

1 pt. milk, 3 beaten eggs, $\frac{1}{2}$ cup brown sugar, nutmeg to taste.

Mrs. Geo. Benson.

PUMPKIN PIE.

1 coffee cup of strained pumpkin, 1 coffee cup milk, 2 eggs, 1 cup brown sugar, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ teaspoon salt, lump of butter. Bake one hour. Use a large deep tin.

Cora Hopkins.

PUMPKIN PIE.

3 cups pumpkin, $1\frac{1}{2}$ cups sugar, 2 tablespoons butter, 2 tablespoons flour, 1 egg or more if desired, 1 teaspoon cinnamon, 1 teaspoon ginger, pinch of salt. Mix all together, then add $\frac{1}{2}$ cups milk. This makes 3 pies.

Mrs. J. H. Raymond.

EGGLESS PUMPKIN PIE.

One heaping cup of stewed pumpkin, one-half cup of sugar, one tablespoonful of molasses, pinch of salt, one even teaspoon of cinnamon, one even teaspoon of ginger, two cups milk, two common crackers rolled very fine. This makes one good sized pie.

Mrs. Frank Brunner.

BANANA CREAM PIE.

Line a pie pan with crust and bake. When done cover the bottom with thin slices of banana cut lengthwise. Fill the pan with a custard made with pint of milk, two tablespoonfuls of corn starch dissolved in milk, one-half cup sugar, the yolks of two eggs, one teaspoon vanilla. Cover the top with the beaten whites of eggs and place in oven to brown.

Mrs. Wm. Seefelt.

GREEN TOMATO MINCE PIE.

One pint of green tomatoes, good measure, chopped fine, four apples chopped fine, one cup of seedless raisins chopped, two cups sugar, one cup molasses, half-cup vinegar, butter size of walnut, one teaspoonful cinnamon, half-teaspoon salt. Cook twenty-five minutes; then add one tablespoonful of flour dissolved in a little water. This will make two pies.

Mrs. Mortimer Tanner.

LEMON PIE.

$\frac{3}{4}$ cup water, rind and juice of one lemon; set on stove to boil. Mix $\frac{3}{4}$ cup of sugar, $\frac{1}{4}$ cup of water, 1 large tablespoon corn starch, yolks of two eggs to a good cream. After it has boiled add a piece of butter size of an egg. Whites for meringue. Add 3 tablespoons sugar.

Mr. E. J. DeLong.

FAIRY SQUASH PIE.

Cream 1 tablespoon of butter. Beat into it $\frac{1}{4}$ cup sugar, two eggs, beaten light, 1 tablespoon maple syrup, $\frac{1}{2}$ cup sifted squash, $\frac{1}{4}$ teaspoon each of cinnamon and ginger and 1 pint rich milk. Bake in tin lined with pastry.

Mrs. Avery Andrews.

LEMON-CHEESE TARTS.

Line 2 dozen patty pans with a rich pie crust. Filling:—Grated rind and juice of 1 lemon, $\frac{3}{4}$ cup sugar, 3 well-beaten eggs, 3 butter crackers rolled fine, 4 tablespoons melted butter, pinch of salt. Fill tins as for tarts and bake.

Mrs. H. LeBaron Hartt.

SOUP MILK PIE.

1 cup brown sugar, yolks of 2 eggs, $\frac{1}{4}$ cup chopped raisins, 1 cup buttermilk or sour milk, pinch of salt, pinch of cinnamon, 2 tablespoons of flour mixed in with sugar. Use whites of eggs for top.

Mrs. Eagg.

CHOCOLATE PIE.

One coffeecupful milk, two tablespoonfuls grated chocolate, three-fourths cup of sugar, yolks of three eggs. Heat chocolate and milk together, add the sugar and yolks together beaten to cream. Bake with under crust. Spread meringue of the whites over the top.

Mrs. E. J. Poler.

LEMON PIE.

One lemon grated fine, one cup of sugar, yolks of two eggs, two tablespoonfuls of flour, two tablespoonfuls of melted butter, one teacup of cold water. Boil in double boiler until thick. Bake crust first. For frosting use whites of two eggs and two tablespoonfuls of sugar.

Mrs. E. L. Sturgis.

CREAM PIE.

Half cup sugar, yolks of two eggs, one pint of milk, one tablespoonful flour. Heat milk, beat eggs, sugar and flour together until smooth. Add to milk and cook, add one teaspoonful vanilla, fill crust previously baked while both are warm; use whites of eggs as a meringue, adding one-fourth of a cup of sugar. Brown in oven.

Mrs. Robert H. Newell.

COCOANUT PIE.

Place over the fire one and one-half cups sweet milk, add two-thirds cup cocoanut; let come to boiling heat, then thicken with three teaspoonfuls corn starch, yolks of two eggs, half cup milk; beat till smooth and turn in boiling milk. Add one cup sugar, butter size of walnut, pinch of salt, one and one-half teaspoonfuls lemon extract. Turn in open crust, place in oven to bake. Then cover the pie with a meringue made of whites of two eggs, one and one-half tablespoonfuls sugar, one teaspoonful lemon extract. Smooth this over pie and sprinkle with cocoanut and place in the oven a few minutes.

Mrs. G. Cook.

SWEET APPLE CUSTARD PIE.

For one pie pare and grate three large, soft, sweet apples, one egg, one-half teaspoonful each of cinnamon and nutmeg, one pint milk, two tablespoonfuls sugar, one-half teaspoonful salt; bake with under crust only.

Mrs. C. H. Pender.

PIEPLANT PIE.

Two cups chopped pieplant, one cup sugar, one tablespoonful flour, two eggs, whites of two other eggs on top for meringue.

Mrs. Frank Marshall.

XIV.

PUDDINGS AND DESSERTS

PLUM PUDDING.

1 pt. suet, chopped fine, $1\frac{1}{2}$ pts. bread crumbs, 1 scant cup sugar, $1\frac{1}{2}$ pts. raisins and currants, $\frac{1}{2}$ cup sliced citron, $\frac{1}{2}$ teaspoon each of salt and nutmeg, 5 eggs, 2 level tablespoons flour wet with milk enough to make consistency of cream. Mix in order given. Boil or steam 4 hours.

Mrs. W. L. Bennett.

CARROT PUDDING.

1 cup of grated potato, 1 cup of grated carrot, 1 cup of chopped suet, 1 cup of sugar, 1 cup of flour, 1 cup of raisins or currants, salt, nutmeg, and a level teaspoon of soda. Steam two and one-half hours. Serve with any good pudding sauce.

Mrs. W. J. Krompart.

STEAM PUDDING.

$\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup cold water, 1 cup chopped raisins, 1 egg, 1 cup unsifted bread flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, 1 level teaspoon cinnamon, a little nutmeg, $\frac{1}{2}$ teaspoon vanilla. Steam $1\frac{1}{2}$ hours.

Cora Hopkins.

APPLE PUDDING.

Fill a buttered dish with sliced apples and pour over the top a batter made of 1 tablespoon of butter, $\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{4}$ cup sweet milk, 1 cup flour, 1 teaspoon baking powder. Bake and serve with hot sauce.

Mrs. Geo. Benson.

STEAMED CHOCOLATE PUDDING.

$\frac{1}{2}$ cup sugar, 1 egg, 1 teaspoon butter, $\frac{1}{2}$ cup milk, 1 cup flour, 1 square chocolate, melted, $\frac{1}{2}$ teaspoon soda and $\frac{1}{2}$ teaspoon cream tartar or 1 heaping teaspoon of baking powder. Sauce for same:—1 cup sugar, 1 egg, $\frac{1}{4}$ cup butter, vanilla. Add boiling water.

Mrs. W. L. Bennett.

PEACH TAPIOCA.

Cover 6 tablespoons "Minute Tapioca" with cold water; let soak a few minutes, then add $1\frac{1}{4}$ cups boiling water, $\frac{1}{2}$ teaspoon salt, and cook in a double boiler until transparent. If canned peaches are used, use the syrup on the peaches as far as possible, and if more liquid is necessary to make up $1\frac{1}{2}$ cups, use hot water; add $\frac{1}{4}$ cup sugar to the liquid in which the tapioca is cooked. In a dish arrange the halves of Peaches and sprinkle with powdered sugar. When the tapioca is done, pour over the peaches and set in a cold place. Serve very cold with whipped cream.

Mrs. Avery Andrews.

PRUNE SOUFFLE.

Beat the whites of 5 eggs until foamy; add $\frac{1}{4}$ teaspoonful cream of tartar and beat until dry. Then gradually beat in $\frac{1}{2}$ cup sugar. Fold in $\frac{1}{4}$ lb. prunes cooked tender and cut in very small pieces. Turn the mixture into a buttered pudding dish, dredge top with sugar, set the dish on many folds of paper, surround with boiling water and cook about 25 minutes in moderate oven. Serve with cream and sugar or boiled custard.

Mrs. Martin Sutter.

CARROT PUDDING.

1 cup fresh suet, chopped, $1\frac{1}{2}$ cups brown sugar, 2 cups seeded raisins, a little citron and orange peel. Then add 1 cup grated carrot and 1 cup grated potato, 2 cups flour sifted with 1 teaspoon soda, pinch of salt, nutmeg and cinnamon. Flavor with bitter almonds. Steam 3 hours. Nuts are nice addition.

FLOATING ISLAND.

Separate the whites of 3 eggs from the yolks; add to the whites 1 tablespoon of white sugar and beat to a froth. Take 1 quart of milk; let it come to a boil. When boiling drop in the beaten whites the size of an egg. When done skim them out on a plate. Add the boiling milk to the beaten yolks; then add 1 tablespoonful of cornstarch with sugar enough to sweeten, dissolved in a little cold milk. When cold pour into the dish, the islands on top. Flavor with pure lemon.

Mrs. Noah Ramshaw.

APPLE DUMPLING.

Cut in halves lady blush or 20 ounce apples and use 2 parts for each dumpling. 1 pint or more of flour, mix in lard like pie crust, 1 teaspoon soda dissolved in water, little salt. Roll out quite thin and cut dough in strips first and then in squares and fold over apple. Press together around apple with flour and bake in hot oven.

Mrs. Wm. Trow.

30 MINUTE PUDDING.

$\frac{1}{2}$ cup sugar, butter size of a walnut, 1 egg, 2 cups flour, 2 teaspoons baking powder, 1 cup milk or water, vanilla, 1 cup of fruit (raisins, cherries, etc.). Steam 30 minutes.

Mrs. Geo. Benson.

MARSHMALLOW CREAM.

Will Serve Seven or Eight in Small Sherbert Cups.

Put 1 rounded tablespoon of gelatine in $\frac{1}{2}$ cup of cold water. Stir over fire until it is thoroughly dissolved. Take off fire and add another $\frac{1}{2}$ cup of cold water. Let cool a little. In the meantime beat the whites of 4 eggs with a pinch of salt. Then beat the dissolved gelatine slowly into the whites. Add 1 cup of granulated sugar and 1 teaspoon of vanilla. This will set in 2 hours. Serve with crushed fruit and whipped cream, or chopped nuts without the cream.

Mrs. Rugg.

PINEAPPLE SPONGE.

Soak 1 package of gelatine in as little water as possible; after it has dissolved, add boiling syrup made of one cup of water and one cup of sugar. Stir this well and add one can of pineapple. When this begins to thicken, stir in one pint of whipped cream. Pour into a long pan and let harden. Serve whipped cream with this.

Mrs. G. H. Simonds.

PINEAPPLE BAVARIAN CREAM.

$\frac{1}{2}$ box Knox's gelatine or 2 teaspoons granulated gelatine, $\frac{1}{2}$ cup cold water, 1 can grated pineapple, $\frac{1}{2}$ cup sugar, 1 teaspoon lemon juice. Whip from 3 cups cream. Soak gelatine in cold water. Heat pineapple, add sugar, lemon juice and soaked gelatine, chill in pan of ice water, stirring constantly. When it begins to thicken, fold in whip from cream. Mould and chill.

Miss Jessie Mallison.

STEAMED BROWN PUDDING.

Half cup molasses, half cup cold water, one cupful raisins, one cup bread flour, one egg, one teaspoonful soda. Mix egg, molasses, water and soda, then flour and raisins and a little salt. Steam one and one-half hours.

Sauce.—Four tablespoonfuls butter, whites of two eggs, one cupful powdered sugar, three-fourths cup boiling water. Beat butter to cream, gradually adding sugar. Add whites of eggs one at a time, beating all the time. When ready to serve, add boiling water, stand in basin of boiling water over fire, stir until light and creamy.

Mrs. H. E. Rowley.

SNOW PUDDING.

Three tablespoons cornstarch dissolved in a little cold water. Have ready the beaten whites of three eggs, stir into this a pint of boiling water, a pinch of salt. Sauce: Yolks of the eggs, one cup milk, two-thirds cup sugar, flavor with vanilla and cook as a custard.

Mrs. Martin Tilden, Albion.

TAPIOCA DESSERT.

One cupful tapioca in one and one-half pints of water, put in double boiler and cook until transparent. Then add one cupful sugar, pinch of salt, put in pudding dish and slice peaches over the top, flavor with vanilla and bake for half an hour. Sauce—Whipped cream or the plain cream.

Mrs. Jessie Thurston Miller.

AMBROSIA DESSERT.

Line a dish with sliced oranges, on top of this a layer of grated cocoanut, sprinkle with sugar. Alternate these three ingredients until dish is full. Delicious served with cake or alone.

Mrs. John V. Parker.

ORANGE PUDDING.

Take one pint of milk and put on the stove to scald. While it is doing so, pare and separate three or four oranges, and place them in a two quart dish and put one teacup full sugar over them. Take the yolks of two eggs, half cup of sugar, one-third cup cornstarch; beat together and add to milk; let it scald up like custard, then pour over the oranges. Beat the whites of two eggs stiff and a little pulverized sugar and pour over the whole. Bake until the whites are of a light brown.

Edna Gilbert.

FARINA WITH STRAWBERRY SAUCE.

One pint of milk and pint of water put in double boiler; when this begins to boil stir into it slowly eight level tablespoonfuls of Farina, keep stirring for a few minutes until it begins to thicken, then only stir occasionally. Boil like this for an hour, then pour into a mold and set away to cool.

Sauce.—Work together with your hands one cup of light brown sugar and one tablespoonful of butter, then into this, in the same way, work a good quart of strawberries. This makes a very delicious dessert.

Mrs. Charles I. Smith.

STEAMED FRUIT PUDDING.

One heaping cupful dry bread crumbs, one tablespoonful butter, half cup currants and raisins mixed and chopped with one large sour apple, half cup sugar, one-fourth cup molasses, half cup sweet milk, one-fourth teaspoon soda, one teaspoonful baking powder, one-fourth teaspoon of each kind of spice, half cup of flour. Melt the butter and mix with the crumbs, stir the soda in with the molasses and mix the baking powder with the flour. Steam in cups for one hour. This quantity makes enough for four persons.

Sauce.—One tablespoonful butter, half cup sugar, one cupful water, one teaspoonful flour. Boil the sugar, water and flour, add butter and flavor with nutmeg.

Mrs. Carl Breed.

INDIAN PUDDING.

Into 2 qts. boiling milk stir 2 or 3 handfuls Indian meal, 1 cup molasses, sugar cinnamon, salt, ginger, nutmeg, raisins and butter to taste, 1 tablespoon flour in $\frac{1}{2}$ pt. cold milk. Bake 3 hours.

Miss E. I. Benedict.

WASHINGTON PUDDING.

Two eggs, one cup molasses, half teaspoon salt, one teaspoonful soda, one teaspoonful cinnamon, two cups flour, one cup sweet milk. Add fruit if desired. Steam two hours.

Sauce for Pudding.—Two-thirds cup of sugar, half cup of butter, one tablespoonful of flour. Blend together. Add salt and teaspoonful of vanilla, one pint of water and boil.

Mrs. H. M. Shisler.

GRAPE-NUT PUDDING.

Half cup of grape nuts, yolks of two eggs, one pint of milk, bake about thirty minutes; beat the whites of two eggs, add nearly a cup of sugar and teaspoonful of vanilla, spread on top of pudding and brown in a very slow oven. Serve with cream.

Mrs. Robert H. Newell.

APPLE TAPIOCA..

Half cup of tapioca, soaked, one cup of sugar, one pint of water. Cook until tapioca is transparent, about forty minutes. Flavor with vanilla. Pour into a baker over four sour apples, cored but not pared. Bake until apples are done. Serve hot with cream.

Mrs. F. Marion Poler.

CHOCOLATE PUDDING.

Half cup sugar, half cup of milk, one cup of flour, one egg, one teaspoonful butter, half teaspoon cream of tartar, one-fourth teaspoon soda, one square melted chocolate. Steam one hour or a little longer.

Sauce for Pudding.—Yolks of two eggs and two-thirds cup of sugar beaten together. Steam over a teakettle half hour; beat the whites of the two eggs to a stiff froth and add just before taking from the teakettle; remove and flavor with vanilla.

Mrs. A. L. Swett.

CHRISTMAS PLUM PUDDING.

Three-fourths pound finely chopped suet, three-fourths pound stoned raisins, three-fourths pound English currants, three-fourths pound sugar, one-fourth pound citron and orange peel, three-fourths pound of bread crumbs, two peeled russet apples, the grated peel of one lemon. Mix all in a dish and add three pounded cloves, six beaten eggs and half gill of rum. Put in a buttered mould, tie a cloth over the top and steam five hours. Can be eaten with any kind of sauce.

Mrs. Frank W. Mallison.

SPICE PUDDING.

Two cups of bread crumbs, one cup sour milk, one cup of brown sugar, one cup of chopped raisins, one cup of flour, half cup butter, two eggs, one teaspoonful each of soda, allspice, cloves, cinnamon, nutmeg. Steam two hours.

Sauce for Pudding.—Half cup of butter, two cups of pulverized sugar, white of one egg, all beaten to a froth; flavor with vanilla.

Mrs. E. L. Andrews.

TAPIOCA CREAM.

Four tablespoonfuls tapioca soaked in a little milk, one quart milk, one cup sugar, two teaspoonfuls cornstarch, three eggs. Cook the tapioca in the milk; then add the beaten yolks of eggs and cornstarch, and cook a little longer, then add sugar, let stand until cold, then beat the whites of eggs and stir in; add flavoring.

Mrs. E. Hammond.

DATE PUDDING.

One pint milk, one-half cup of sugar, four even tablespoonfuls of cornstarch. Cook in a double boiler; when done add one cup of chopped dates and flavor with vanilla. Mould in cups, serve with whipped cream and English walnut meats.

Mrs. B. M. Sutter.

COCOANUT PUDDING.

Dissolve a scant cupful of sugar in almost a pint of rich milk and place on the fire in a double boiler; dissolve in the remainder of the pint of milk two tablespoonfuls of cornstarch; when the sugared milk begins to boil, add the cornstarch. Stir constantly till it becomes a smooth paste, then add, still stirring, three or four eggs beaten to a stiff froth. When the eggs are cooked, add half a cup of cocoanut. Put into moulds; serve with whipped cream.

Mrs. Charles Rolfe.

SUET PUDDING.

One pound raisins, one pound currants, one pound brown sugar, one pound suet chopped fine, two or four eggs, two teaspoonfuls salt, two coffee cups sour milk, one and one-half teaspoonfuls soda, two tablespoonfuls cinnamon, one nutmeg, cloves to taste, two tablespoonfuls molasses; stir stiff with flour and steam four to six hours. In place of sour milk take one pint of sweet milk and six teaspoonfuls of baking powder, this makes three loaves; will keep a long time if kept where it is cool.

Mrs. Henry Wilmarth.

BREAD PUDDING.

One qt. milk, one and one-half cups bread crumbs, $\frac{1}{2}$ cup sugar, little salt, yolks of two eggs, grated rind of lemon and bake; whip the whites, add two tablespoons sugar and the juice of the lemon; return to the oven to brown.

Mrs. D. G. Ross.

LEMON PUDDING.

Mix two large tablespoons cornstarch in cold water to dissolve it. Pour on three cups boiling water, stirring all the time over the fire. Add two cups sugar, two beaten eggs, two lemons, rind and juice. Bake two minutes. Serve cold with clear sweet cream.

Mrs. Eugene Seeley.

CHOCOLATE PUDDING.

One quart milk, two rounding teaspoonfuls of cocoa or grated chocolate dissolved in a little of the hot milk, three even tablespoonfuls of cornstarch, one tablespoonful of sugar, pinch of salt, and two well beaten eggs. Turn into mould to cool and when ready to serve, beat thick one cupful of sweet cream and $\frac{1}{2}$ cup sugar; flavor with vanilla.

Gertrude Reed Andrews.

EASY SHORT CAKE.

$1\frac{1}{2}$ teaspoons baking powder sifted with $1\frac{1}{2}$ cups flour, 1 teaspoon butter rubbed in, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 egg beaten with 1 pint of milk.

Mrs. Victor Standish.

COFFEE CREAM.

Take 1 cup milk and 1 of coffee and thicken in double boiler with 4 level tablespoonfuls of cornstarch moistened in milk. Add $\frac{1}{2}$ cup sugar and stir in the beaten whites of 4 eggs. Vanilla. Serve with custard made of yolks of the eggs, 1 pint milk and $\frac{1}{2}$ cup sugar.

INDIAN MEAL PUDDING.

Stir boiling water thick with cornmeal, cook a few minutes. Take from the stove and stir in sweet milk until thin like gruel. Salt and sweeten to taste. For a two quart basin full use three eggs, half a nutmeg and piece of butter the size of an egg. Bake one hour in a slow oven.

Mrs. John A. Andrews.

CORN STARCH PUDDING.

One pint of boiling water, three tablespoonfuls of corn-starch wet with a little cold water or milk, two tablespoonfuls sugar, whites of two eggs (eggs beaten in after taking from stove). Mould and let cool.

Custard to eat with it.—One pint milk, yolks of the two eggs, two tablespoonfuls sugar. To be eaten cold.

Mrs. W. B. Robbins.

RAISIN PUFFS.

Half cup butter, one cup sugar, one cup sweet milk, two eggs, two cups flour, one cup chopped raisins, two teaspoonfuls baking powder. Steam one hour in butter cups.

Sauce.—One cup sugar, beaten with one egg. Pour over this a cup of boiling milk, stirring rapidly. Flavor with vanilla.

Mrs. J. L. Whittleton.

RICE PUDDING.

One-half cup rice, half cup sugar, heaping tablespoon butter, little salt, one quart milk, handful of raisins in bottom. Bake one hour in a moderate oven. Remove from the oven while very soft.

Mrs. Chas. C. Trow.

BANANA FLOAT.

Use 1 cup of milk, yolk of 1 egg. Cook together; sugar to taste. Let cool. Then cut bananas in dishes and put this cream over. Beat the white of the egg, sweetened, and put a spoonful in each dish on top.

Mrs. John Linde.

STRAWBERRY PUDDING.

2 heaping tablespoons of corn starch, 2 tablespoons of butter, 3 large tablespoons of sugar, 1 pint of sweet milk, 3 eggs, flavoring, strawberries.

Melt the butter in a sauce pan and add to the cornstarch and sugar. Mix all together. Heat the milk and pour it into the mixture. Boil, stirring all the time, until it thickens. Remove from fire and cool and add the well beaten yolks of the eggs. Beat the whites until dry and stiff and fold them carefully into the mixture. Add the flavoring desired. Hull, wash, drain and sweeten the berries and half fill a pudding dish with them. Pour the custard mixture over them and bake in a slow oven. Serve as soon as baked.

Mrs. Charles Meyers.

ENGLISH PLUM PUDDING.

Mix well together one pound of ground suet and one-half pound of bread crumbs. Then add two cups of granulated sugar, one teaspoon of cinnamon and one teaspoon of allspice. Mix well together. Beat three eggs and add to them one cup sweet milk, add to above, one pound seeded raisins, one-half pound currants, one-fourth pound of candied orange peel and one-half teaspoon saleratus in a little warm water. Place in pudding bag and boil four hours.

Mrs. James H. Randa.

RICE FRITTERS.

1 cup of rice, 1 pint of milk, 3 eggs, 1 tablespoon of sugar, 1 tablespoon of butter. Boil rice in milk until soft; until the milk is all absorbed. Then remove from the fire; add the yolks of the eggs, the butter and sugar. When cold add the whites of eggs whipped until dry froth. Drop spoonfuls in hot lard, fry a deep brown. Eat with maple sauce.

Mrs. Hila Polar.

PUDDING SAUCE.

One cup sugar, butter size of an egg, one tablespoonful flour, about one pint hot water. Cook slowly. Flavor with nutmeg.

Mrs. Almira Wadleigh.

STRAWBERRY SHORTCAKE.

1 quart of flour, sifted, 4 teaspoons of baking powder and pinch of salt. Work into this piece of butter size of an egg. Then add water to make soft dough. Roll out thin. Cut with biscuit cutter and bake. Split the biscuits and butter them and cover with strawberries, sweetened with sugar. Serve with cream.

Mrs. John LeValley.

XV.

SAUCE FOR PUDDING

WHIPPED CREAM SAUCE.

Beat yolks of 4 eggs until thick and light colored; add gradually 1 cup granulated sugar and beat again. Then add 1 cup of whipped cream and beat again. Flavor as desired.

Mrs. Avery Andrews.

HOT CHOCOLATE SAUCE.

One cupful sugar, one-fourth cup milk, one-fourth cup chocolate. Boil until thick. When it curdles in water it is done. Cream makes it nicer. Serve four people, giving two tablespoonfuls to each. For serving on ice cream, flunket, or on small cakes as a dessert.

Lillian S. Munson.

FRUIT SYRUP SAUCE.

1 cup fruit syrup, $\frac{1}{2}$ cup sugar, 1 teaspoon cornstarch, 1 teaspoon butter. Amount of sugar depends on acidity of fruit. Boil all together about 5 minutes, adding butter last. Use any fruit syrup desired.

Mrs. Rorer.

SNOWY PUDDING SAUCE.

(To eat especially on hot puddings.)

Boil a cup of milk and thicken with one tablespoonful of flour, cook five minutes and add a little salt and set away to cool. Then cream together one heaping tablespoonful of butter with one cup of sugar, add vanilla and beat into the cool thickened milk; lastly beat the white of an egg stiff and beat into the sauce.

Mrs. C. I. Smith.

EGG SAUCE.

One-half cup butter, two cups pulverized sugar, white of one egg all beaten to a froth. One-half of the recipe is enough for a small family.

Mrs. Ed. Andrews.

XVI.

PICKLES, CATSUP, ETC.

TOMATO CATSUP.

Wash heaping milk pan of ripe tomatoes for 2 quarts. Cut in pieces and boil fine. Strain through colander and measure and put back in kettle. Boil down nearly half, then add 2 tablespoons salt, 1 cup brown sugar, 2 tablespoons cinnamon, 1 tablespoon cloves, 1 tablespoon ginger, $\frac{1}{2}$ teaspoon cayenne pepper, and 1 cup vinegar added last. Cook all a short time and bottle while warm.

Mrs. Geo. Benson.

SLICED CUCUMBER PICKLES.

Slice cucumbers and let stand in salt and water three hours, using one cup of salt to 1 gallon of cucumbers after they are sliced. Then drain and put layer of cucumbers, then chopped onion, and white mustard seed, 1 teaspoon of sugar and so on till all are used up, using one-half ounce of celery seed, one ounce of white mustard seed and about two medium sized onions to the gallon. Cover with cold vinegar.

Mrs. Charles Dye.

CHUNK PICKLES.

Seven lbs. cucumbers. Soak three days in brine that will bear up an egg. Then soak three days in clear water, changing every day. Wipe dry and cut in chunks. Boil two hours in weak vinegar with grape leaves and one tablespoon of powdered alum. Boil slowly or just simmer. Then take 3 lbs. brown sugar, 3 pints vinegar, 1 oz. cassia buds, 1 oz. celery seed, 1 oz. allspice. Boil and pour over pickles. Cover with grape leaves.

Mrs. Rugg.

MUSTARD PICKLE.

Cut in squares 1 pint small onions, 1 pint green tomatoes, 1 pint ripe cucumbers, 1 pint small cucumbers, 1 pint cauliflower, 1 pint celery and 1 red pepper. Pour on hot brine and let stand over night. Then drain and rinse well. Put $1\frac{1}{2}$ quarts vinegar on stove and thicken with 2-3 cup brown sugar, nearly $\frac{1}{2}$ cup flour, 3 tablespoons ground mustard, $\frac{1}{2}$ ounce (or less) of tumeric. Pour over pickles and cover.

Mrs. Geo. Benson.

OLIVE OIL PICKLES.

Slice thin enough cucumbers to fill a gallon jar, put in jars in layers with salt, allow a cup of salt, let stand three hours, then drain; one ounce celery seed, one ounce white mustard seed, one ounce black mustard seed, two onions chopped fine, half pint best olive oil. Put the cucumbers in the jar in layers with the seeds, onions and oil, and pour cold vinegar over all.

Mrs. H. M. Shisler.

CUCUMBER PICKLES.

For several hundred small pickles use $\frac{1}{2}$ gal. vinegar, 1 cup brown sugar, $\frac{1}{2}$ cup ground mustard, $\frac{1}{2}$ cup salt, piece of alum, little horseradish and 5c worth mixed spices. Wash and wipe and put in cans and pour the above over them and seal cans. Turn cans occasionally till ingredients are well mixed through pickles.

Mrs. Jas. Beyer.

CHOW-CHOW.

Chop one peck of green tomatoes fine, sprinkle over them one cup of salt and let stand over night. Then drain in a sieve, chop fine six green peppers, six onions, and six stalks of celery. Put all together, season with two teaspoonfuls each of ground cloves, cinnamon and mustard, add two pounds of brown sugar with enough vinegar to cover, and let simmer for two hours. Put away in glass or stone jars.

Mrs. A. S. Broughton.

TO PICKLE PEARS, PEACHES, ETC., IN OVEN.

7 lbs. fruit, 3 lbs. sugar, 1 pt. vinegar, spices. Put layer of fruit in bottom of crock, then sprinkle sugar and spices on top; then another layer of fruit, etc., till crock is full; then pour over vinegar and put them in oven with a slow fire and cook till tender.

TOMATO RELISH.

1 peck ripe tomatoes, 6 good sized onions, 5 green peppers, chop fine; mix and drain over night in a bag. A scant $\frac{1}{2}$ cup salt, 3 cups granulated sugar, 1 quart vinegar, 2 oz. white mustard seed. Bottle and seal.

Mrs. Avery Andrews.

CUCUMBER RELISH.

24 cucumbers peeled and seeds removed, 4 large peppers, 5 onions, chop fine, $\frac{1}{2}$ cup salt. Let stand all night and drain in the morning. 2 cups brown sugar, 4 tablespoons white mustard seed, 2 tablespoons celery seed. Cover with vinegar and seal in cans.

Mrs. W. L. Bennett.

PEPPER HASH.

12 red peppers, 12 green peppers, remove seeds, 15 large onions, chop all fine; cover with boiling water. Drain thoroughly. Cover with cold water. Let come to a boil and drain again. In another kettle put 3 pints vinegar, 3 tablespoons salt, $1\frac{1}{2}$ cups sugar, granulated. Bring to a boil. Add pepper mixture and boil 1 hour. Bottle and seal.

GRAPE CATSUP.

Five pounds of grapes, boil and press through a colander; two and one-half pounds sugar, one pint vinegar, one tablespoonful each cloves, cinnamon, allspice and black pepper, one-half tablespoonful salt. Boil until the catsup is rather thick.

Mrs. E. Lumley.

PRESERVED ELDERBERRIES.

7 lbs. elderberries, 1 lb. plums, 3 lbs. brown sugar, 1 pt. vinegar. Boil together until thick.

Mrs. Murray Hoyer.

CORN RELISH.

1 doz. ears corn cut from cob and cooked in weak vinegar till tender, 1 head cabbage chopped and cooked in brine till tender, 8 onions and 4 red peppers chopped; then mix all together. Dressing.— $2\frac{1}{2}$ lbs. brown sugar, $\frac{1}{4}$ lb. mustard, 1 tablespoon tumeric, $\frac{1}{2}$ cup flour, 3 cups vinegar. Boil till smooth and add to above mixture and can.

Mrs. W. L. Bennett.

RED PEPPER CONSERVE.

Remove seeds and cores from one peck ripe sweet peppers, chop not very fine; cover with strong scalding hot brine, and let stand 24 hours, then drain through a sieve. Take vinegar enough to cover pickles, brown sugar to make it quite sweet, alum the size of a hickory nut. Boil well and pour over the peppers hot and seal up. Wear gloves when chopping the peppers and be in the open air if possible. This is nice for salads, sandwiches, etc.

Miss Esther Weld.

CHILI SAUCE.

15 large ripe tomatoes, 3 peppers (2 green and 1 red), 1 onions, chop fine, 12 tablespoons brown sugar, 2 tablespoons salt. Cook down slowly; then add 1 cup vinegar and bottle.

Mrs. M. D. Grinnell.

PICKLED CAULIFLOWER.

Cut in small pieces at least 2 heads of cauliflower and pour on weak brine boiling hot. Let stand 24 hours; then drain well. Heat 1 qt. vinegar, 3 cups brown sugar and pieces of cinnamon bark and pour over cauliflower. Put in cans or jars.

Mrs. Wm. Trow.

XVII.

JELLY, CONSERVE, Etc.

RHUBARB JELLY.

The middle or last of August is the only time to make rhubarb jelly, as it will not "jell" in the spring. Wash rhubarb but do not peel. Cut in 1-inch pieces. Allow a scant $\frac{1}{2}$ cup of water to each pound of rhubarb and let stew gently until all in shreds. Strain through flannel or dense cloth bag. Allow 1 pound sugar to each pint of juice. Boil gently for 20 minutes. Add sugar and stir until dissolved. Remove spoon. Turn into glasses which have been rolled in hot water. Cover closely when cold and firm.

Mrs. Avery Andrews.

SPICED CURRANTS.

Five pounds ripe fruit, three pounds white sugar, one tablespoonful each of cinnamon, allspice and cloves, one-half pint vinegar. Boil fruit one hour, then put in vinegar, sugar and spices; boil one-half hour and put in cans.

Mrs. Chas. Case.

GRAPE JELLY.

Wash the grapes and cook until the juice will run easily. Drain in a flannel bag, but do not squeeze. Measure the juice, add the same amount of sugar, and boil until it will jell.

Mrs. W. L. Bennett.

"COLONIAL JAM."

4 lbs. rhubarb cut in inch pieces, 5 lbs. sugar, 1 lb. seeded raisins, the grated rind and juice of two oranges and one lemon. Mix and let stand half hour. Then boil 45 minutes, stirring constantly. Put in jelly glasses. This is delicious.

Mrs. J. T. Stokes.

CRANBERRY JELLY.

Add three-fourths of a pint of boiling water to one quart cranberries and cook five minutes over a quick fire. Rub with a wooden spoon through a colander into an earthen dish, replace the pulp to first dish, add three-fourths of a pint of granulated sugar, simmer five minutes. Pour into mold and set in cold place.

Mrs. F. H. Whipple.

AMBER MARMALADE.

Shave 1 orange, 1 lemon and 1 grape fruit very thin, rejecting the seeds and cores. Measure and add 3 times the quantity of cold water. Let stand over night in an earthen dish and in the morning boil 2 minutes only. Let stand another night and the second morning measure and add pint for pint of sugar. Boil until it jellies. This makes 12 glasses. Stir as little as possible and cook 2 hours or more.

FIG AND PEAR CONSERVE.

3 lbs. pears, 2 lbs. sugar, 1 lb. figs. Put pears through chopper; also the figs. Cook pears and sugar for 25 minutes; then add figs and cook until thick. Nice for filling for cake. When used for that purpose, add to the frosting.

PINEAPPLE AND STRAWBERRY CONSERVE.

Three boxes of strawberries, two large pineapples, four pounds of sugar. Boil all together until quite thick. This makes eleven glasses.

Florence Rice.

PRUNE CONSERVE.

5 lbs. prunes, 4 lbs. sugar, 3 oranges, 3 lemons, $\frac{1}{2}$ lb. nut meats, 1 lb. raisins. Quarter prunes and remove stones, then proceed as follows: Put lemon peel, raisins and orange peel through chopper; cut oranges, lemons and prunes in small pieces. Boil all 1 hour. Add nuts last just short time before removing from stove.

CRAB-APPLE JELLY.

Wash the fruit clean; put in kettle and cover with water. Boil till thoroughly cooked; strain and add to each pint of liquor one pound sugar; boil 20 to 30 minutes; then add sugar which has been heated in the oven. This recipe can be used for plums, peaches, quinces or apples. Arta A. Grinnell.

PRUNE OR PLUM CONSERVE.

3 lbs. prunes or plums, not quite 3 lbs. sugar, $\frac{1}{2}$ lb. chopped raisins, 2 oranges cut fine, 10c worth walnut meats. Cook till thick. Mrs. Geo. Benson.

RHUBARB CONSERVE.

2 lbs. rhubarb, not quite the same of sugar, 1 large orange, 1 large handful of raisins, 5c worth walnut meats. Let simmer on stove 2 hours.

Mrs. Chas. McAllister.

GINGER PEAR.

2 lbs. pears cut in small chunks, 2 lbs. brown sugar, 1 lemon (grate rind and use juice), 1 cup water, 1 stick grated ginger root (not green). Cook till thick.

Mrs. W. W. Sherwood.

PEACH CONSERVE.

1 qt. chunk peaches, little less of granulated sugar, 2 oranges, 2 lemons, walnut meats. Cook till thick.

Mrs. W. F. Decker.

CHERRY CONSERVE.

3 lbs. sour cherries (pitted), 2 oranges cut fine, 1 cup chopped raisins, 3 lbs granulated sugar. Cook till thick.

Mrs. Chas. Mack.

GRAPE CONSERVE.

4 pts. grapes pulped and seeded, 3 lbs. sugar, $\frac{1}{4}$ lb. walnut meats, 1 lb. chopped raisins. Cook about 30 minutes.

Mrs. Wm. Bennett.

XVIII.

ICE CREAM, SHERBET, ETC.

ICE CREAM.

1 qt. thin cream or 1 pt. thick cream and 1 pint milk, 1 scant cup sugar and 1 tablespoonful vanilla to each quart. If cream and sugar are scalded together and then cooled before adding vanilla, the cream will be much smoother.

MILK SHERBET.

1 qt. milk, whites of 3 eggs, juice of 3 lemons, 1 lb. sugar. Beat whites of eggs, add milk and sugar, then lemon juice. This may curdle but it will not injure it. Four times this amount will fill an 8-quart freezer.

BANANA ICE CREAM.

Eight bananas, 1 quart cream, $\frac{1}{2}$ pound sugar. Pare and mash bananas; put 1 pint of the cream on to boil. When hot, add sugar, stir till dissolved and stand aside to cool. Beat and stir the bananas to a smooth paste, add them to the cream and sugar, then add the rewarming pint of cream and freeze.

Crescent Circle.

ORANGE GLACE.

Fill mold 2-3 full of orange juice to which has been added the juice of 1 lemon and sugar to taste. Fill mold to overflowing with 2 cups heavy cream whipped and sweetened with $\frac{1}{2}$ c powdered sugar. Add sugar a little at a time. Flavor with 1 teaspoon of vanilla. Cover top with paraffin paper, put cover on tightly and pack in ice and salt 5 or 6 hours. 1 cup nut meats may be added.

Mrs. H. LeBaron Hartt.

CHOCOLATE MOUSSE.

Melt $1\frac{1}{2}$ square chocolate. Add $\frac{1}{2}$ cup of powdered sugar and let it melt. Then gradually pour in one cup cream and stir over the fire until the boiling point is reached. Add $\frac{3}{4}$ tablespoonful gelatine dissolved in 3 tablespoons boiling water, $\frac{3}{4}$ cup sugar and 1 teaspoon vanilla. Mix thoroughly and strain into a bowl set in ice water. Stir constantly until the mixture begins to thicken; then fold in 1 quart thick cream whipped to a froth. Turn into a mold and pack in equal parts of salt and ice. Let stand four hours and it will be ready for use.

Mrs. Andrews.

MILK SHERBET.

4 cups milk, $1\frac{1}{2}$ cups sugar, juice of 3 lemons. Mix juice and sugar, stirring constantly while slowly adding milk. If added too rapidly mixture will have a curdled appearance, which will not affect the quality of sherbet. Freeze and serve.

Mrs. F. W. Mallison.

STRAWBERRY SHERBET.

1 pint milk, scalded with 1 teaspoon flour and 1 cup sugar. Cool and add 1 pint cream and juice of one lemon, 1 quart of canned strawberries. When partly frozen add the beaten whites of two eggs.

SHERBET.

Juice of three lemons, cut thin peeling from one into 1 quart boiling water and let stand 10 minutes, 2 tablespoons gelatine soaked in a little cold water, 1 pint sugar and juice of 2 oranges. Mix all together and strain. Just before freezing add well beaten white of an egg.

PINEAPPLE SHERBET.

3 pints canned pineapple juice, juice of 2 lemons, 1 tablespoonful gelatine, $\frac{1}{2}$ pint sugar, whites of 2 eggs well beaten. This quantity makes three quarts after freezing.

TORTONI PUDDING.

(USE double boiler.)

One pint milk, one cup sugar, one egg (beaten), one table-spoonful flour; boil until thick. Add one pint whipped cream, one-fourth pound grated macaroons, handful chopped almonds and vanilla to taste. Freeze four hours.

Mrs. C. H. Turner.

PINEAPPLE CREAM SHERBET.

$\frac{1}{2}$ pint can pineapple, chopped fine, juice of 2 lemons, 2 cups sugar, 3 cups rich milk, 1 cup cream. Mix in the order given. Freeze and let stand two hours. This will serve 8 or 10 persons.

Mrs. Avery Andrews.

PUNCH.

(Makes $2\frac{1}{2}$ gal.)

6 lemons, 8 bananas, 12 oranges, 1 qt. strawberries, 1 pineapple, $1\frac{1}{2}$ gal. ice water. Peel and slice fine. Sweeten to taste. Add bananas and strawberries just before serving. Cut up oranges, etc., and let stand in sugar 2 hours before water is put on. This is fine when grape juice is used and less water.

Mrs. Alta Austin.

PUNCH FOR FIFTY PEOPLE.

Five pints water, two and one-half pounds sugar, the chipped rind of two oranges, four lemons (yellow part). Bring these ingredients to a boil; then add two bananas, half dozen oranges, half dozen lemons, one pineapple, one quart berries. Put pineapple through meat chopper; bananas through potato sieve.

Mrs. Nathan Gilbert.

XIX.

CANDY

SEA FOAM.

1 cup brown sugar wet with little water. Boil till it halts. White of 1 egg beaten stiff and stir boiled syrup into it and flavor with vanilla. Stir until it hardens; then drop from spoon on buttered dish. Put 1 English walnut meat on top of each piece (or chop nuts fine and stir in after egg).

Ethyl Hill.

MOLASSES CANDY.

One quart good molasses, one-half cup vinegar, one cup sugar, butter size of an egg, one teaspoon baking soda. Boil molasses and sugar and vinegar until it hardens when dropped in cold water; then add butter and the soda dissolved in hot water. Flavor to taste, pour into buttered dishes and pull when cool.

Mrs. Bourke.

COFFEE CREAMS.

Two cups brown sugar, one-half cup strong coffee, until it spins thread from spoon; beat to a cream, add nut meats and cut in squares or bars.

Mrs. Alta Austin.

COCOA FUDGE.

2½ cups sugar, 2tablespoons cocoa, ¾ cup milk. Mix and boil until it will harden when dropped in cold water. Add butter size of a walnut and vanilla. Beat until thick. (Add little milk or cream when it is thickening to make soft and creamy).

Elma Bennett.

MAPLE CREAM.

One pound maple sugar, one teacup water; cook without stirring; when nearly to the point where it will "wax" when dropped into water, put in one spoonful butter; when it becomes hard by dropping into water, remove from fire, stir rapidly, divide into balls; place English walnut on each side of ball.

Mrs. Geo. Benson.

CHOCOLATE CARAMELS.

3 cups brown sugar, $\frac{1}{4}$ cup butter, 2 teaspoons molasses, 3 squares grated chocolate, $\frac{3}{4}$ cup cream, 1 teaspoon vanilla. Put ingredients together, except butter and vanilla. Mix thoroughly and stir until sugar and chocolate are melted. Cook, stirring frequently, until soft ball forms in cold water; add butter; continue cooking to hard ball degree. Remove from fire, stir in the vanilla carefully, turn into greased tins to thickness of $\frac{1}{2}$ to $\frac{3}{4}$ inch. Let cool, cut in squares and wrap in waxed paper.

Mrs. H. LeBaron Hartt.

PRALINES.

1 cup rather dark brown sugar, 1-3 cup cream, 1 teaspoon vinegar, few grains salt, 1 cup large pecan meats. Cook sugar and cream to boiling point; add vinegar, cook until soft ball forms in cold water; take from fire, stir until creamy and add nuts and salt. Stir thoroughly until nuts are coated with creamy mixture. Drop from teaspoon on paraffin paper.

Mrs. H. LeBaron Hartt.

PENUTCHY.

3 cups brown sugar, 1 cup milk, small piece of butter; boil, stirring frequently, until when dropped in cold water it will ball in the fingers. Must not be brittle. Take from fire and flavor with vanilla; stir in a small cup of nuts, and stir till it grains.

Mrs. Ins Coe Maston.

PEANUT BUTTER FUDGE.

1 cup granulated sugar, 1 cup brown sugar, $\frac{1}{2}$ cup milk. Boil 8 to 10 minutes. When ready to pour out into buttered dish, add 2 tablespoons peanut butter.

Onnalee Pettingill.

BROWN SUGAR FUDGE.

2 cups brown sugar, 5 tablespoons milk, butter size of a walnut, vanilla. Cook like any other fudge.

Luella P. Hoyer.

COCOANUT CANDY.

2 cups brown sugar, 2-3 cup cream, butter size of walnut, salt. Boil twelve minutes; take from fire, add $\frac{1}{2}$ cup cocoanut and 1 teaspoon vanilla. Beat as for fudge.

Mrs. W. D. Waterbury.

CHOCOLATE FUDGE.

Beat to a stiff froth a white of an egg, add as much confectionery sugar as you can stir in, grated chocolate sufficient to flavor and color, and a few drops of vanilla. put in buttered dish and cut in squares. No boiling.

Mrs. Charles Fletcher.

ICE CREAM CANDY.

Three cups sugar, crushed or cut loaf, a little less than half cup of vinegar, one and one-half cups cold water, piece of butter size of walnut, flavor with extract vanilla. Boil until it hardens, then pull until white.

Mrs. T. Hinckley.

BUTTER SCOTCH.

Four cups brown sugar, 2 tablespoons butter, 2 tablespoons of water, a pinch of soda, vinegar to taste. Drop a little in cold water; if crisp, it is done.

Mrs. Erwin Vincent.

CHOCOLATE FUDGE.

One cup sweet cream, two cups light brown sugar, one-fourth cup grated chocolate. Boil slowly. Test by dipping the finger in ice water, then into the syrup, and back into the water. If candy coats over the finger it is ready to be poured onto a buttered dish.

Mrs. J. E. Blackburn.

CREAM CARAMELS.

Boil three cups of brown sugar with a cup of milk until a little dropped in cold water is firm; then add a tablespoonful of butter and take from the fire. Stir in a cup of grated coconut or any preferred nut meats, chopped fine. Beat hard a minute, turn into a buttered dish and cut into strips or bars.

Mrs. Bert Grinnell.