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Golden Links Cook Book

The Methodist Episcopal Church of Perry, N.Y.

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Golden Links Cook Book

collected and compiled
under the direction of
Mrs. W. H. McClelland

Genesee Valley Historical Reprint Series



Genesee Valley Historical Reprint Series: Golden Links Cook Book

Collected for the benefit of the Methodist Episcopal Church of Perry, N.Y. by a group of eight women under the direction of a Mrs. W.H. McClelland, this cookbook is chockfull of brief (but good) recipes for a variety of dishes. Each section of *Golden Links* is prefaced with a culinary aphorism, such as Eggs ("In thy concoction there was common sense.") and Candies ("Sweets to the sweet!"), and interspersed throughout are advertisements for domestic products from both local and national businesses.

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Editorial Board: Elizabeth Argentieri, Allison P. Brown, Joseph Easterly, Cyril Oberlander

Summary by Joseph Easterly



"GOLDEN LINKS"

Cook Book.

UP TO DATE RECIPES

COLLECTED AND COMPILED BY THE FOLLOWING
COMMITTEE:

MRS. F. A. CROSS,
MRS. WILLIAM SANFORD,
MRS. G. A. GILLETTE,
MISS EMMA HACK,

MISS MYRTLE RANDAIL,
MISS MABEL HOWLAND,
MRS. FLORA MERVILLE,
MRS. C. G. PECK,

Under the direction of
MRS. W. H. MCLELLAND.

For the Benefit of

The Methodist Episcopal Church
OF PERRY N. Y.

PRINTED BY
FIX & FIX, Batavia, N. Y.
1907.



Dedicated

TO THOSE HOUSEWIVES
WHO MASTER THEIR WORK
INSTEAD OF ALLOWING IT
TO MASTER THEM.



Soups.

"Realities of life—real estate, real money—and a real good dinner, none of which can be realized without real hard work."

CLAM CHOWDER.

Cut $\frac{1}{4}$ lb. salt pork into small bits. Fry until lightly browned in large granite kettle. Then add 1 quart of hot water, 25 clams (with their liquor), chopped very fine; 6 small potatoes and 2 large onions chopped fine. Boil very slowly for 2 or 3 hours, adding water if it becomes too thick. About $\frac{1}{2}$ hour before serving add 1 pint of rich milk and a piece of butter the size of an egg.

Mrs. F. M. Colé.

Have ready, stock made from veal shank cooked in plenty of water and one head of celery. When done remove meat and pieces of celery. Take $\frac{1}{4}$ lb. bacon and cut fine. Cook in kettle two thirds full of water for about $\frac{3}{4}$ of an hour. Then add 4 good sized onions and eight or ten potatoes cut into small dice and cook until well done. Take 2 doz. clams, open, save and strain liquor and chop clams. Now put in stock, clams and liquor and let boil; then lastly put in 1 pint canned tomatoes and just let come to a boil when it is ready to serve, adding salt and pepper to taste. This will make a common-sized granite kettle full.

Mrs. William Nye.

SOUP STOCK.

3 or 4 lbs. shank of beef and a small knuckle of veal. Cut meat and bones into pieces, cover with cold water and heat slowly to the boiling point. Then draw kettle to one side of stove, add $\frac{1}{2}$ cup each of chopped celery, carrot, turnip and sliced onion, handful of parsley tied together with 2 sprigs thyme, 3 cloves, 1 bay leaf, one blade of mace, 1 tablespoon salt. Keep kettle closely covered and let simmer gently about 3 hours, or until meat falls from bone. Strain stock and set away to cool when the fat may be removed. Do not cover till cold or it will not keep.

Mrs. W. H. McClelland.

CREAM OF CELERY SOUP.

Boil 1 pint finely cut celery in slightly salted water till tender, rub through sieve. Cook 2 tablespoons butter with 2 tablespoons flour, add celery broth, then add 1 pt. stock and $\frac{1}{2}$ pt. milk or cream, add more salt if needed, pepper if desired and serve with croutons. If stock is not at hand, boil 1 qt. milk and $\frac{1}{2}$ onion, then add celery, etc.

Mrs. McClelland.

CROUTONS.

Butter slices of bread, cut into $\frac{1}{2}$ inch squares and brown in oven. Sprinkle on soup just before serving.

TOMATO SOUP.

Heat 1 pint milk to boiling point, add 1 teaspoon salt, sprinkle of pepper, butter size of walnut. Heat separately 1 cup strained tomatoes, adding $\frac{1}{4}$ teaspoon dry soda when it boils. Add heated milk and serve at once. M.

1 can tomatoes, 1 qt. milk, 1 tablespoon butter, 2 tablespoons cornstarch, 1 tablespoon white sugar, salt and pepper to taste. Strain juice from pulp, put liquor and sugar over fire, heat milk in separate boiler and add the cornstarch and butter. Pour the two together and serve at once.

Mrs. Badger.

NOODLES FOR SOUP.

Take 2 eggs, a little salt, and beat thoroughly; add flour enough to mold, roll out very thin, sprinkle the top with flour. Beginning at one edge roll up in a long roll, then with a sharp knife cut into as fine shreds as possible; shake them through the fingers to straighten noodles out, lay on molding board, and set it where they will dry. Let them boil in soup 20 minutes and serve hot.

KORNLET SOUP.

One can kornlet, heat to boiling point. 1 qt. rich milk, add kornlet, season with salt and pepper and a little butter, thicken with one tablespoon corn starch wet in a little cold milk. Let it come to boil. Beat one egg light and mix gradually with the soup.

TOMATO SOUP.

1 qt. tomatoes, 1 qt. water. Put on stove, add 1 onion (large), 5 cloves, 1 tablespoon sugar, 1 tablespoon salt, boil half hour, thicken with flour (mixed with water), strain and add butter.

Mrs. J. W. McIntyre.

PEA SOUP.

1 can peas, 1 qt. water, 1 bay leaf, 1 blade mace, $\frac{1}{2}$ teaspoon salt, pepper. Cook 15 minutes, strain, add 1 tablespoon butter, thicken with flour, butter.

Mrs. Guy Watrous.

CREAM OF CORN SOUP.

1 can corn, 1 pt. cold water, 1 tablespoon chopped onion, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup flour, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{4}$ teaspoon white pepper, 1 qt. hot milk. Chop corn very fine, add cold water and onion and cook about 25 minutes; add the milk, strain and then with the remaining ingredients prepare a white sauce.

Grace Phillips Scott.

CREAM OF BLACK BEAN SOUP OR MOCK TURTLE SOUP.

Soak 1 qt. of kidney beans (almost any other kind will do) over night. In the morning place them over a slow fire in just water enough to cover, with 1 large onion, and let simmer or boil slowly until tender (this will require several hours). When done, remove from fire and press through a colander or sieve. Then to each cupful of the bean add 1 cupful of milk, season all to taste with salt and add a piece of butter the size of an almond. Have sliced in your soup tureen 1 hard-boiled egg, and 1 small lemon sliced very thin. Pour your soup over this boiling hot and serve. If you prefer remove the yolks of the eggs, beat and add to the soup.

Mrs. P. Hodge.

ASPARAGUS SOUP.

Boil 1 qt. of finely cut asparagus tender in 1 qt of water, rub all through a colander. Heat 1 pt. of milk; warm and rub together 1 tablespoonful butter with 2 of flour, adding the hot milk gradually. Season and pour on asparagus, bring to boiling point and serve with 1 cupful of toasted bits of bread.

Miss Hack.

CREAM FOR ALL SOUPS AND TOASTS.

1 tablespoon flour, 1 tablespoon butter, 1 pt. milk. Put butter and flour in saucepan on stove, stir until butter melts, let bubble a minute, add the boiling milk a little at a time, stir continually to keep smooth.

Mrs. Ballou.

POTATO SOUP.

Peel potatoes, put in hot water to boil, add a little salt, when done drain and mash. 1 teaspoon chopped onion, 3 stalks celery or 2 teaspoons celery salt, cook in 1 pt. milk, 1 teaspoon salt, a little white pepper, a little cayenne pepper. Cream—2 teaspoons butter, 1 teaspoon flour, 1 pt. milk. Made the same as cream for all soups.

Mrs. Mary Ballou.

Meats.

"What say you to a piece of beef and mustard?"

—Shakespeare.

CHICKEN PIE.

Two chickens cooked tender, season with butter, salt, pepper, thicken the gravy. For the Crust—2 large cups sweet milk, 2 teaspoons cream tartar sifted in the flour, 1 teaspoon of soda, 1 of salt, $\frac{1}{2}$ cup of butter and lard (half and half), mix to roll. Take $\frac{2}{3}$ of the crust to line the pan, then put the chicken, with the large bones taken out, in pan; pour some of the gravy over it, add small pieces of butter and cover with crust. Cut a hole in the top crust, leave out the liver, heart, gizzard and neck. Bake $\frac{1}{2}$ hour in a good oven.

Mrs. John Cross.

YORKSHIRE PUDDING. (To Be Served With Roast Beef.)

One pint of milk, 3 tablespoonsful of flour, 3 eggs, a pinch of salt. Beat the eggs well, then add the flour and milk, stirring until well mixed. Serve hot.

Mrs. John T. Smith.

MEAT CROQUETTE.

One pint chopped meat, put $\frac{1}{2}$ pt. milk over the fire, rub together 1 tablespoon butter and 2 of flour and mix with milk. Season meat. Set aside until cool and form into patties.

Mrs. R. Stainton.

MOCK DUCK.

Take thick slice round steak, make dressing as for turkey, roll dressing in steak, put slice of fat pork on top, cook in double-pan with a little water in the bottom until tender.

Mrs. Ella Cross.

DRESSING FOR CHICKEN OR TURKEY.

One loaf stale bread moistened with milk to the consistency of thick bread and milk, 4 egg yolks, butter size of egg, salt, pepper and a little sage. M.

DUMPLINGS.

Two cups flour, 1 cup milk, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ tablespoonful lard, $1\frac{1}{2}$ teaspoonfuls baking powder. Boil 25 minutes. Do not uncover while boiling. Mrs. W. D. Olmsted.

MEAT LOAF.

$1\frac{1}{2}$ lbs. Hamburg steak, 2 eggs, 2 cups rolled crackers, $\frac{1}{2}$ cup butter, pepper and salt. Mix thoroughly. Make into a loaf, put in a pan with water around it and bake slowly 2 hours. Mrs. Herry.

MEAT PIE.

Two cups cold meat chopped, 2 cups scalded milk, $\frac{1}{4}$ cup butter, $\frac{3}{4}$ cup shredded whole wheat biscuit, 3 eggs. Scald milk, add butter, salt, pepper, biscuit, take off fire, add meat, yolks of eggs, last fold in whites of eggs, turn into a buttered dish, bake 45 minutes. Mrs. Wm. Tallman.

BEEFSTEAK PIE.

1 $\frac{1}{2}$ or 2 lbs. raw beefsteak and a small piece of suet chopped fine, put into a baking dish, cover with cold water, salt and pepper well. For batter take a pint of milk, 1 egg, a little salt, 2 teaspoonsful baking powder and flour to make a stiff batter. With a spoon drop carefully over meat. Bake about 45 minutes in a hot oven. Miss E. Hack.

SMOTHERED STEAK.

Take 2 $\frac{1}{2}$ lbs. of round steak, place in an iron spider, cover with sliced onions, also raw tomatoes; salt, pepper, cover with hot water, close tightly and let cook on top of range slowly for 2 hours. Half hour before serving take cover off and let it cook down. Mrs. Badger.

CROQUETTES.

Any kind of meat chopped fine, half the quantity of boiled rice, parsley and onion to flavor, enough eggs to moisten, nutmeg, pepper and salt. Take out on platter in small pieces, let cool, make into rolls, dip in egg and bread crumbs, fry and serve with mushroom or tomato sauce.

M. A. Wildman.

TOMATO SAUCE.

One qt. ripe tomatoes, season with onion, salt and pepper. Thicken.

MINT SAUCE.

One bunch of mint, 1 large tablespoon sugar, 4 tablespoons vinegar, $\frac{1}{2}$ teaspoon salt, 2 dashes of pepper. Chop mint very fine, mix with sugar, add salt and pepper, rub well, adding hot vinegar little by little. Friend.

PANNED CHICKEN.

Split the chicken and prepare as you would for broiling. Place in the dripping pan, butter it well and bake. When done melt some butter in the dripping pan and pour the browned butter over the chicken and serve.

Mrs. Traver.

CORNED BEEF.

Four qts. rock salt, 4 lbs. brown sugar, 1 oz. salt peter, 2 tablespoons salbratus, 100 lbs. meat. Mix the ingredients together and sprinkle on the beef the same as you would to salt pork. Pack the beef closely and put on a weight, when it should make brine enough to cover itself. If it does not, make sufficient weak brine to cover it.

Mrs. Jane Richardson.

BEEF LOAF.

Good 2 lbs. of raw beef and $\frac{1}{4}$ lb. salt pork, put through cutter, 1 teaspoonful salt, 2 beaten eggs, 3 or 4 rolled crackers, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{2}$ of a nutmeg, 1 cup milk, mix thoroughly, bake 1 hour.

Mrs. D. L. White.

SAUSAGE.

One pound fat pork, 2 pounds lean pork, 3 level teaspoons salt, 3 level teaspoons of sage, two level teaspoons of pepper, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ tea spoon sugar.

Mrs. Seward E. Timilty.

FRIZZLED BEEF.

Chip dried beef very thin. To every half a pound of beef allow a table spoonful of butter, half a pint of milk and 1 tablespoonful of flour. Melt the butter in a frying pan, add the beef and stir over the fire for about two or three minutes. Sprinkle in the flour, pour over the milk and season with pepper. Stir until it boils and serve.

C. T. C.

MEAT CROQUETTES.

Take veal, cook until tender, when cold season, cut it fine, make a cream gravy of butter flour and milk, when cold mix with meat and form in little rolls a little larger than an egg, let them stand a little while; then dip them in egg and then bread crumbs and fry in hot lard till a little brown. Serve hot. Very nice served with peas. Put the croquettes on a platter and put the cooked peas around the meat dry without the juice. Any meat can be served this way.

Mrs. J. Cross.

VEAL LOAF.

Chop 3 pounds of veal and half pound of salt pork very fine and add to it 3 eggs, $\frac{1}{2}$ cup of milk, 1 tablespoon pepper, 3 crackers crushed, 1 tablespoon salt, butter the size of hickory nut. Mix it all well. Make it into a long roll, put bits of butter over the top and bake 2 hours, basting often with the gravy of water and butter slightly seasoned. When cold slice.

Mrs. Hawkins.

BEEF ROLL.

One lb. hamburg steak, 1 egg, 4 crackers rolled, salt and pepper, $\frac{1}{2}$ cup hot water, butter size of an egg. Mix together, bake in covered tin about an hour. Remove cover and brown. Serve either hot or sliced cold. Excellent.

Mildred N. Yauchzy.

HAM PASTE.

Two cups of chopped boiled ham, the yolks of six hard boiled eggs chopped fine and moistened with mustard and vinegar.

POTTED HAM.

This is a good way to use up the left overs from a boiled ham. Run the meat, of which there should be half as much fat as lean, through a food chopper, making it as fine as possible. Add to it grated nutmeg and cayenne pepper to taste and mix thoroughly, pounding it well in a mortar if convenient. Put the mixture into a deep baking pan.

Mrs. Hodge.

Fish.

"Fruit of the wave!
O, dainty and delicious!"

TO BONE A FISH.

Fish is much more preferable, if all bones are removed. It is also an easy matter to do. First wash the fish, place it upon the back on a meat board, pass a long, thin, sharp knife under the ribs close to the spine with the sharp point outward close to the ribs till it reaches their terminals, when they are to be cut from the fish. Continue this movement each time a few inches lower down till the tail is reached. Repeat on opposite side of spine to remove which, cut with knife under ribs close beside spinal bone toward back. Scrape muscles close each side carefully till bones are removed and the attachment of fins. If carefully done the fish will be left quite whole. The small bones can easily be removed.

Mrs. C. W. Smith.

BAKED CLAMS.

Open 1 dozen large clams, being careful not to separate the halves of the shell. Remove the clam, chop fine, add bread or cracker crumbs, which have been moistened in the clam juice, season with pepper, salt and plenty of butter. Fill the shells with this mixture; tie securely, bake 30 minutes. Serve on the half shell.

Mrs. Hodge.

SALMON SOUFFLE.

Shred the contents of one can of salmon, removing all the bones. Season with pepper and add a cupful of drawn butter, pour into a buttered pudding dish cover thickly with fine bread crumbs, cover and bake 15 minutes. Then uncover and let it brown.

BAKED FISH.

Cut off the head and split the fish nearly to the tail. Prepare a nice dressing of bread, butter, pepper and salt, moisten with a little water. Fill the fish with this dressing and bind it together with fine cotton cord. Lay the fish on a grate or bake pan or dripping pan and put in a little water and melted butter. Baste frequently. A good sized fish will bake in an hour. Serve with the gravy of the fish, drawn butter or oyster sauce.

C. T. C.

CREAMED CODFISH.

Shred fish, cover with cold water, drain, add milk and when it boils thicken with flour as for cream dressing. Season with salt, pepper and butter. Add one egg beaten, just before serving.

Mrs. W. A. Cryer.

SALMON IN MOULD.

One can of salmon, rub fine, 4 eggs well beaten, $\frac{1}{2}$ cup bread crumbs or 1 of cracker crumbs, 2 tablespoons melted butter, salt and pepper to taste. Steam 30 minutes in small cups.

Mrs. Gray.

SALMON LOAF.

One can salmon, 2 eggs, $\frac{3}{4}$ cup milk, 3 rolled crackers, butter size of an egg, salt and pepper. Steam until solid. Dust with crackers and brown in oven.

Mrs. Herry.

SALMON FRITTERS.

One can salmon, 1 cup bread crumbs, $\frac{1}{2}$ cup sweet milk, 1 egg, season with salt and pepper. Make in patties and fry in butter.

C.T.C.

SALMON PUDDING.

Mince one can of salmon, saving liquor for sauce, put in 4 tablespoons of melted butter, half cup of fine crumbs, pepper and salt, and finally 3 well beaten eggs. Put in buttered mould, set in a pan of hot water, cover and steam in oven for one hour, filling with boiling water as it evaporates. Set in cold water a minute and turn out. Sauce—Heat 1 cup of milk to boiling, and thicken with a tablespoon of corn starch wet in cold water. Add a spoonful of butter, salmon liquor and a beaten egg. Take from fire, season and stand in hot water 3 minutes covered; add juice of half a lemon, pour over the pudding.

Mrs. Guy Watrous.

Oysters.

"Wisdom upholds experience rare,
And lingers in each dainty fare."

OYSTER PATTIES.

Line deep patty pans with puff paste, also cut small cakes of the paste to fit tops of patties for lids. While these are baking put 40 small fat oysters on to scald in their own liquor just for 1 minute, then drain. Put a half pint of milk in a double boiler. While heating, rub 2 ounces of butter and 2 even tablespoonfuls of flour until perfectly smooth; add a half pint of cream, stir into the hot milk. Cook about 5 minutes, add a half teaspoonful salt, dash of cayenne pepper and the oysters. When scalding hot, they are ready to serve. Do not fill cases until serving time.

Mrs. T. G. Eiswald.

PUFF PASTE.

One lb. flour, 1 lb. good butter, 1 teaspoon salt, 1 teaspoon sugar, white of 1 egg, 1 cup ice water. Wash salt out of butter, working it till pasty.

Put a piece of this butter, size of walnut, into the flour, adding sugar, salt and white of egg. Work into this the ice water till it is smooth and velvety about 5 minutes, but add no more flour. Divide dough into two parts. Roll half of it into a thin sheet. Lay the butter in small pieces all over it and sprinkle on a little flour. Roll out other half and put on top. Fold and roll it twice. Set on ice for $\frac{1}{2}$ hour. Repeat same process 8 times, letting stand $\frac{1}{2}$ hour on ice each time. Then set aside for 24 hours, when it is ready to use. It is almost impossible to make puff paste successfully without first seeing it done.

Mrs. J. W. Kennedy.

FRIED OYSTERS.

Drain the oysters; salt and pepper, roll in sifted cracker crumbs, dip in batter made of 1 beaten egg and 1 tablespoonful of cream, roll again in cracker crumbs and drop in a kettle of hot lard. Drop in one at a time to avoid cooling the lard, fry to a light brown. Salt slightly. Serve immediately.

Mrs. W. H. McClelland.

SCALLOPED OYSTERS.

Butter a baking dish; fill with alternate layers of rolled crackers and oysters; over each layer of oysters spread bits of butter and dash pepper, not salt, as it will shrivel them. Heat the liquor of the oysters, add to it 1 teaspoonful cream, season to taste and pour over oysters. Bake nearly an hour in a moderate oven.

Miss Hack.

SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES.

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan, and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

SCALOPE OYSTERS.

Put a layer of cracker crumbs in a buttered baking dish. Then a layer of oysters, season with butter, pepper and salt, so on until the dish is full then pour over 1 cup milk. Bake $\frac{3}{4}$ of an hour, 2 quarts oysters.

Mrs. R. Stainton.

OYSTER SAUSAGES.

One half pint of oysters, three-fourths of a pound of chopped veal, 2 ounces of beef suet, 1 cupful cracker crumbs, 1 egg, salt and pepper to taste. Mix all together, form like fish balls, roll in egg and then in cracker crumbs. Fry like pork sausages.

C. T. C.

Vegetables.

*If you confine a man to one article of food he will not take enough to keep up natural forces."

BOSTON BAKED BEANS.

Two lbs. lean pork, less if fat; 2 qts. beans, $\frac{1}{2}$ cup brown sugar, a little

pepper. Parboil beans and meat separately. Put pork in bottom of jar, put on part of beans and part of sugar, then rest of beans and rest of sugar. Cover with hot water. Replenish as it evaporates. Bake all day.

Mrs. H. M. Thompson.

POTATOES A LA WALDORF.

Slice cold boiled potatoes, place layer in buttered pudding dish, then layer of grated cheese, cover with white sauce. Repeat cover with bread crumbs and bake.

M. Wildman.

BAKED CORN.

Take half dozen large ears of corn, cut and scrape from cob, place layer of corn in bottom of pudding dish, add butter, pepper and salt, proceed in this way until dish is full, pour in sweet milk until it comes to the surface. Bake three quarters of an hour.

Mrs. Hack.

POTATOES WITH BACON.

Slice raw potatoes, cut 1 onion fine, strip some bacon, put layer of potatoes in a baking dish, add onion, bacon, salt and pepper, savory and flour. Pour milk over all and bake.

Marie Wildman.

CREAMED ONIONS.

Parboil in salt and water, boil until tender, drain, season with cream, salt and pepper.

Mrs. P. E. Duff.

GREEN CORN OMELETTE.

Boil a dozen ears of sweet corn, cut it off the cob, season it with salt and pepper, and stir into it 5 well-beaten eggs. Take a tablespoonful of it and roll it in bread crumbs, then fry brown.

Mrs. Ella Cross.

ESCALLOPED ONIONS.

Recipe makes one quart. Slice 6 good onions, alternate in pudding dish 1 layer onions, 1 of cracker crumbs, salt pepper and butter. Crackers and butter on top. Fill up with milk. Bake an hour. Delicious.

Mrs. H. Watkins.

TOMATO POTPIE.

Empty a can of tomatoes into a granite kettle, season to taste and bring to boiling point; into this put dumplings; cover and cook steadily, but not too hard, for nearly half an hour. Fine.

Mrs. Hodge.

SCALLOPED POTATOES.

Cut 4 large boiled potatoes into dice, put 2 tablespoonsful butter into a frying pan, and when melted, add two tablespoonsful flour; mix until smooth; add 1 pint milk and stir continually until it boils, salt and pepper to taste. Put a layer of this sauce in the bottom of a baking dish, then a layer of potatoes, having the last layer sauce, sprinkle the top lightly with bread crumbs and bake 15 minutes.

Mrs. Hack.

SCALLOPED TURNIP.

Boil turnip till tender; salt when half done, cut into dice, put into a buttered baking dish, pour over a white sauce, cover with cracker crumbs with bits of butter on top. Bake till browned over.

Mrs. W. H. McClelland.

WHITE SAUCE.

Two tablespoons butter heated till it bubbles, stir in 2 even tablespoons flour till smooth; add 1 cup milk gradually keeping smooth by stirring and not keeping over a too hot fire. Season with salt and pepper.

Mrs. W. H. M.

BAKED VERMICELLI.

Break $\frac{1}{4}$ lb. vermicelli into small pieces; boil in plenty of hot water with a tablespoon of salt. When tender, drain and pour cold water through it to prevent its sticking. Put a layer into a buttered baking dish, cover with white sauce; then sprinkle on grated cheese, then a layer of cracker crumbs, season with salt, unless saltine biscuit is used; then another layer of vermicelli, sauce and cheese. On top scatter $\frac{3}{4}$ cup of cracker crumbs moistened with $\frac{1}{4}$ cup of melted butter. Brown in oven.

Mrs. W. H. McClelland.

Bread.

"The very staff of life,
The comfort of the husband, the pride of the wife."

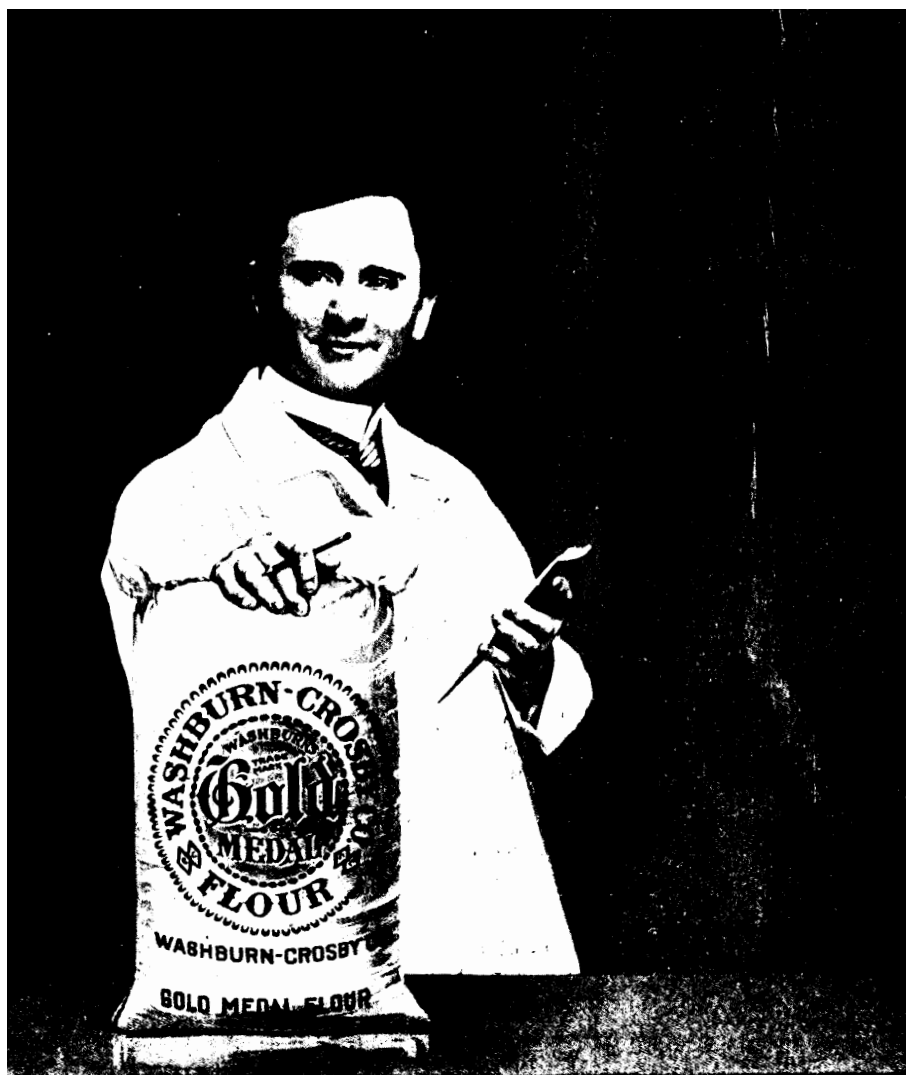
WHITE BREAD.

At dinner time save water that potatoes have been boiled in. Let stand until the potato has settled, then turn off nearly all the water and return to the stove with a tablespoon of lard and 1 teaspoon of salt. When it comes to a boil remove from stove and add a heaping tablespoon of dry flour and stir until smooth. Then add enough of remaining potato water to make a quart of liquid. Dissolve $\frac{1}{2}$ of a compressed yeast cake in a cup of luke-warm water with a small tablespoon of sugar. Add same to above liquid which should be luke-warm in winter and cold in summer. Use flour enough to make a moderately stiff dough. Knead thoroughly. In the morning work down in pan and let rise. When light make into loaves and set to rise. Bake in a moderately quick oven. This makes three medium-sized loaves. Put yeast not used in cup of cold water and set in cool place.

Mrs. Lewis Johnson.

BREAD.

One quart of luke-warm water or equal parts milk and water; dissolve 1 cake compressed yeast thoroughly and add 2 tablespoons sugar, 1 tablespoon salt, 2 tablespoons lard. Use enough Gold Medal flour to make into a loaf. Mix thoroughly, set to rise in a well-greased pan, also grease the bread lough all over. This should be light in $1\frac{1}{2}$ hours. Then mix again and rise as before. When light, mix into loaves and once more grease and set to



What else - please?

rise. Bake in a moderately hot oven half hour. This bread can be baked in 4 hours from time of setting. If properly done will closely resemble salt-rising bread.

Mrs. Sutherland.

BROWN BREAD.

Two cups sweet milk, $\frac{3}{4}$ cups molasses, 1 teaspoonful saleratus, $2\frac{1}{2}$ cups graham flour, 1 cup wheat flour, 1 cup chopped raisins, salt. Steam $1\frac{1}{4}$ hours. Dry off in oven.

RUSK.

Take 2 cups bread dough after raising first time, work in 1 egg, $\frac{1}{2}$ cup sugar, butter size of walnut, using more flour if needed. Form in biscuit shape, let raise till very light, bake in moderate oven.

Mrs. P. E. Duffy.

SALT RISING BREAD.

Take a coffee cup nearly full of sweet milk, let it just boil; have ready the coffee cup with two teaspoonsful of corn meal and a half teaspoonful of salt; pour the boiling milk on the meal, stirring while you pour; cover the cup and set in a warm place to rise, not hot to scald it. When it is light the meal will come to the top and the milk will turn to water. Should the milk thicken on top it is all right; let stand and keep warm long enough and it will rise. It takes from 12 to 24 hours to rise. When light set in a cool place. It will keep a week or ten days. When you want to make bread take a quart bowl a third full of warm water, half teaspoon salt and pinch of soda, stir in flour until you have a drop batter; then stir the yeast until the meal and water are mixed and pour a third into the bowl of batter; heat well and set in a dish of warm water to keep warm or any warm place to rise. When the bowl is nearly full take a $\frac{3}{4}$ dish, put into it $1\frac{1}{2}$ cups of flour, add 1 tablespoonful lard, pour boiling water on the flour, stirring until flour is scalded, cool until it is just warm; stir the bowl of yeast in, and set in a warm place. When dish is nearly full or very light, mix into loaves until smooth, but not too soft. Have tins half full and let rise until full. If bread is too light it lacks flour. Never use bread flour, it will be sticky, but use pastry flour. Keep warm but do not scald. This makes two loaves. Bake in 30 minutes.

Miss Mary Courtney.

BOILED INDIAN BREAD.

Take 1 quart of corn meal, 1 pint of wheat flour. Mix well together, add 1 quart of sour milk, 2 teaspoons of saleratus, a little salt, $\frac{1}{2}$ cup of molasses. Boil four hours in a tin pail covered tight.

A Friend.

GRAHAM BREAD.

One half cup molasses, 2 cups sweet milk, 1 teaspoon soda, salt, 3 cups graham flour. Bake 1 hour.

Mrs. A. M. Woodard.

INDIAN BREAD.

Three cups sweet milk, 1 cup sour, 3 cups Indian meal, 1 cup flour, 1 cup brown sugar, 1 tablespoon shortening, 3 teaspoons soda, 1 teaspoon salt. Bake slowly for 2 hours.

A Friend.

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WHOLE WHEAT BREAD.

Take a little more than 1 pt. of potato water and have it luke-warm; then add 1 teaspoonful of salt, 1 tablespoon of sugar, 3 cakes of yeast foam, let stand 4 or 5 hours; then add 1 pt. luke-warm water, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup of Porto Rico molasses, 1 cup of whole wheat flour, 1 cup of wheat flour. Beat all together and let stand 2 hours. Then knead into a hard loaf, using only enough white flour to keep it from sticking to the board, let stand over night, mold into loaves in the morning, let rise and bake. This will make 3 good-sized loaves. Should always be kept warm while rising.

Mrs. E. A. Powers.

RUSK.

Three teacups light bread sponge, 1 teacup sugar, 1 egg, $\frac{1}{2}$ cup shortening. Mix well, let it get very light, knead down and roll out as for biscuit. Let get very light again and bake.

Mrs. Wm. Stainton.

POP OVERS.

Three eggs, 2 cups milk, 2 cups flour, salt. Bake in gem pans. Nice with maple syrup.

Mrs. Guy Watrous.

BROWN BREAD.

Two cups sour milk, $\frac{1}{2}$ cup New Orleans molasses, 2 small teaspoons soda, a little salt, 2 cups graham flour, 1 cup wheat flour. Steam 2 hours, then put in the oven to dry.

Mrs. J. H. Owen.

CORN BREAD.

One cup corn meal, 1 cup wheat flour, 1 cup sweet milk, 1 egg, 3 table-spoons sugar, 1 tablespoon butter, 2 teaspoons Royal baking powder.

Mrs. J. H. Owen.

CORN MEAL MUFFINS.

Two tablespoons sugar, 1 tablespoon butter, 2 eggs, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ cups sweet milk, 1 cup corn meal, 2 cups flour, 2 heaping teaspoons Royal baking powder. Bake in gem pans 20 minutes.

Mrs. Redfield.

SALLY LUNNS.

Three cups flour, 1 cup milk, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 2 eggs, 2 teaspoonfuls Royal baking powder, salt.

Mrs. A. B. Andrews.

STAMFORD CORN BREAD.

One cup corn meal, 2 cups flour, 1 cup milk, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 2 eggs, 2 teaspoonfuls Royal baking powder, salt.

Mrs. A. B. Andrews.

GRAHAM GEMS.

$1\frac{1}{2}$ pts. graham flour sifted dry, with 3 teaspoons Royal baking powder, rub in 1 tablespoonful butter, salt, 1 beaten egg, half a cup sugar. Stir all with cool sweet milk to a batter. Bake in a hot oven. The egg may be omitted if desired.

Mrs. Hack.

KORNLET GEMS.

One can kornlet, 1 pt. flour, 1 teaspoon salt, same of sugar, 2 large tea-spoons baking powder, 1 pt. milk. Mix into a firm batter, fill well-greased gem pans $\frac{2}{3}$ and bake in a hot oven.

SHREDDED WHEAT BISCUIT FOR BREAKFAST.

Warm the biscuit in the oven to restore crispness—don't burn—pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

SNOW CAKES.

Half tablespoon butter, 1 tablespoon sugar, whites of 2 eggs, $1\frac{1}{2}$ cups flour, saltspoon salt, 1 cup milk, 2 teaspoons baking powder. Measure all ingredients very carefully, sift flour, salt and baking powder together four times. Cream butter and sugar with a little of the milk. Add whites of eggs, well beaten, the rest of milk and last the flour. Bake this batter in hot buttered gem pans from 20 minutes to half hour.

Mrs. Mary Ballou.

PLAIN MUFFINS.

One egg well beaten, 1 tablespoon butter and a tablespoon sugar, 1 teaspoon salt, all beaten until very light; 1 cup milk, 3 cups sifted flour, 3 teaspoons baking powder. Bake 20 minutes. Marie Anna Wildman.

GRANDMOTHER'S INDIAN BREAD.

Three cups sweet milk, 3 cups corn meal, 1 cup wheat flour, half cup molasses, 1 teaspoonful of soda, 1 teaspoon salt. Put in a buttered pudding pan and steam 3 hours.

Mrs. Gray.

CORN MUFFINS.

One cup wheat flour, $\frac{1}{2}$ cup corn meal, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup sweet milk, $\frac{1}{4}$ cup melted butter, 2 eggs, 2 teaspoons Royal baking powder. Mix and sift all dry ingredients. Add the well beaten eggs and milk. Lastly add melted butter. Stir quickly and drop in gem tins.

Mrs. M. Hard.

Salads.

"Salads are to the appetite what mirth is to the melancholy."

MAYONNAISE DRESSING.

Drop the raw yolk of an egg, carefully separated from the white, on to a cold plate; add half teaspoonful of salt and a dash of cayenne and stir until well mixed. Still stirring and always in the same direction, add a few drops at a time, a teaspoonful or two from a measured half pint of olive oil. When this is well blended add gradually a little more until the mixture is thick enough to ball on the spoon. Have at hand a little more than a tablespoonful of vinegar. To the thickened sauce add a few drops of the acid, then return to the oil which may now be added in larger quantities. Alternate with the oil and vinegar, adding a little of the latter as often as the sauce becomes very thick. When all the oil has been worked in, the Mayonnaise should be very thick and jelly-like. Cover closely and keep in a cold place. When used it can be thinned with whipped cream.

Mrs. F. M. Cole.

LOBSTER SALAD.

One can lobster picked apart into small pieces, at least twice as much celery cut fine as lobster and 1 cup walnut or hickory nut meats, though these may be omitted. Use any good salad dressing or the following: 1 cup butter, $\frac{1}{2}$ cup sugar, 1 cup cream, 1 dessert spoon salt, 1 tablespoon mustard, pinch of cayenne pepper, 4 eggs, 1 cup vinegar. Stir together butter, sugar, salt, pepper and mustard and add eggs, 1 at a time. Add cream, stir into the boiling vinegar and cook until it thickens.

Mrs. Wm. Nye.

CABBAGE SALAD.

Heat 1 cup vinegar and a piece of butter size of an egg, add 2 table-spoons sugar. Mix $\frac{1}{2}$ teaspoon dry mustard and 1 teaspoon flour with yolk of 1 egg. Pour into this the boiling vinegar and let thicken. When cold add 1 cup thick cream and pour over cabbage.

Mrs. Seward E. Tumatly.

BEAN SALAD.

Boil half pint of beans until soft, but not dry. Bake until light brown. When cold mix with 1 pint salad dressing, in which has been mixed 2 yolks of hard boiled eggs. Garnish with lettuce or celery leaves and cover the top of the salad with the whites, sliced in small rings.

Mrs. Frank Gray.

SALAD DRESSING FOR POTATOES.

Two eggs, 2 tablespoons sugar, 1 teaspoon mustard, salt, 1 cup vinegar. Cook, then thin with cream (sweet or sour, or with butter and milk), keep cold; cut potatoes, celery, cucumbers and onions fine, and pour dressing over them.

Mrs. J. A. Cross.

CABBAGE SALAD.

One cabbage head chopped fine, 1 egg, 3 tablespoons sugar, 5 tablespoons vinegar, 1 teaspoon mustard, 4 tablespoons of sour cream. Salt and pepper, cook and mix with cabbage.

Mrs. J. A. Cross.

SHRIMP SALAD.

One can shrimp, 2 bunches chopped celery. Use any nice salad dressing.

Mrs. George White.

TOMATO SALAD.

Pare and slice 1 peck ripe tomatoes, 8 small onions; add nearly 1 teacup salt and let stand 24 hours. After draining add 2 quarts of vinegar, $1\frac{1}{2}$ tablespoonsful of common mustard, 1 teaspoonful cayenne pepper or 1 green pepper, $\frac{1}{4}$ lb. white mustard seed and 2 small cups of sugar. Cook slowly until onions are perfectly clear, stirring often.

Mrs. Hodge.

SHRIMP SALAD.

Cut up 2 cans of shrimp and 2 bunches of celery in small pieces, and pour over the following dressing: Beat 2 eggs, then stir in a small cup of vinegar; put on stove and let cook until thick, remove from fire and pour over the mixed celery and shrimp. Add salt and pepper to taste and garnish with lettuce leaves.

Mildred N. Yauchzy.

WALDORF SALAD.

Two cups apples, $\frac{1}{2}$ cup nut meats, 1 cup chopped celery.

WALDORF SALAD DRESSING.

Two eggs well beaten, 6 tablespoonfuls vinegar, 2 tablespoonfuls sugar, 1 tablespoonful butter, salt. When cold add 1 cup sweet cream.

Mrs. C. Johnson.

SUTHERLAND SALAD DRESSING.

One cup vinegar, not too strong; 2 teaspoons sugar, 1 of mustard, 1 small teaspoon of salt, dash of cayenne. Cook all together, remove from the fire, let cool and add beaten yolks of 3 eggs; return to fire and let thicken. Add a little piece of butter if desired. Add 1 teaspoon corn starch. A small portion thinned with sweet cream, for any kind of salad.

CUCUMBER AND RADISH SALAD.

Select nice large lettuce leaves, wash and place on individual dishes. Place on each leaf 4 or 5 slices of cucumber, the same of celery and 3 or 4 red radishes. Place in refrigerator until ready to serve. Dressing—Yolks of 3 eggs beaten until smooth and creamy, beat in slowly a little at a time 2 tablespoonful olive oil or drawn butter, a pinch of mustard and salt. Put dressing on salad just before serving.

Mrs. Herry.

POTATO SALAD.

Cut 6 good-sized cold boiled potatoes into dice, add 1 medium-sized onion chopped fine, and 6 hard-boiled eggs. Sprinkle all with salt.

DRESSING—Take half cup granulated sugar, add 1 small teaspoon of mustard and 1 of flour. Mix well together. Then add 1 large egg, beat well, add half cup vinegar, a small piece of butter and a pinch of salt. Put in double boiler and cook. When cold add half pint good sweet cream.

Mrs. M. A. Russell.

POTATO SALAD.

Slice a layer of cold boiled potatoes into the salad dish, sprinkle with salt and pepper and few slices of onion. Add a few slices of cold egg if desired. Repeat this process until dish is filled.

SALAD DRESSING—Put 1 pt. sweet cream over fire and let come to a boil, remove from fire and stir in 2 well beaten eggs. Add salt, pepper and vinegar to taste and turn over the salad.

Mrs. J. B. Casterline.

MRS. TERRY'S POTATO SALAD.

Six good-sized potatoes cut in diamond shape, 9 boiled eggs cut the same, and a little onion, celery or parsley. Pour over this the following salad dressing: Cream Salad Dressing—One cup butter, half cup sugar, 1 dessert spoonful salt, 1 tablespoon mustard, pinch cayenne pepper, 4 eggs, 1 cup sweet cream, half pint boiling vinegar. Directions: Cream butter, sugar and condiments together, then add eggs, 1 at a time, beating thoroughly; add cream, lastly vinegar; stand over the fire until it approaches boiling, stirring all the time. Remove from the stove, cool, bottle for use.



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SALAD DRESSING.

Four tablespoonfuls butter, $1\frac{1}{2}$ tablespoonfuls flour, $1\frac{1}{2}$ tablespoonfuls salt, $1\frac{1}{2}$ tablespoonfuls sugar, $1\frac{1}{2}$ teaspoonfuls mustard, 1 cup milk, 1 cup vinegar, 3 eggs, a speck of cayenne pepper. Let butter get hot in sauce pan; add flour and stir until smooth; add milk and boil. Beat eggs, salt, sugar and mustard together and add vinegar. Stir this into the boiling milk until it thickens; when cold, bottle and keep in a cool place. Thin with milk or vinegar. Will keep 3 weeks.

Mrs. W. D. Olmsted.

MUSTARD DRESSING.

Two teaspoonsful dry mustard, 1 teaspoonful flour, 1 teaspoonful salt, 1 teaspoonful sugar, 2 tablespoonfuls vinegar. Mix in order given in granite dish; add half cup boiling water, stir on fire till it thickens and is smooth.

Mrs. W. D. Olmsted.

POTATO AND CUCUMBER SALAD.

Four medium-sized potatoes cut into dice, 1 stalk of celery cut fine, 1 good sized cucumber cut into dice, $\frac{1}{4}$ of a chopped onion. Boil 2 eggs 20 minutes, cool and cut whites with potatoes. Mash 2 yolks with 1 teaspoon butter, 1 tablespoon flour, salt and pepper. Add $\frac{3}{4}$ cup milk. Cook until it thickens and add $\frac{1}{4}$ cup vinegar.

Mrs. W. Colburn.

DRESSING FOR CABBAGE.

One cup of cream, $\frac{1}{2}$ cup of vinegar, 2 tablespoonfuls of sugar, 1 teaspoon of salt, $\frac{1}{2}$ teaspoon of white mustard.

POTATO SALAD.

Six medium-sized cold potatoes sliced thin in a dish, shave onion thin, add salt and pepper. Cut up 2 cold hard-boiled eggs. Then repeat, using 2 eggs. Dressing—Take yolk of egg, 1 level tablespoon flour, 1 teaspoon mustard, 1 piece butter half the size of an egg and a little sugar. Mix all together. Then add half cup vinegar. Stir until it boils. Add half pint of cream. Can then thin with milk.

Mrs. H. Watkins.

CHICKEN SALAD.

One 4-lb. chicken, 1 qt. celery, 1 pt. mayonnaise dressing, 1 cup whipped cream. Cook chicken tender; when cold, dice it; also dice celery; salt to taste; just before serving add dressing.

Mrs. James Kennedy (Caterer).

CREAM DRESSING.

Rub the yolks of 3 hard-boiled eggs to a paste with the raw yolk of 1 egg; add 1 tablespoonful of melted butter and salt and pepper to taste. Add slowly 1 cup of thick cream, beating all the time. Lastly stir in 2 tablespoonfuls vinegar. This is an excellent salad dressing for chicken or cabbage.

Ella Hammond.

SIMPLIFIED MAYONNAISE.

In a bowl mix half teaspoon of salt, a dash of paprika or red pepper and the raw yolks of 2 fresh eggs; then beat in 2 tablespoons each of vinegar and lemon juice; add about $1\frac{1}{2}$ cups of Olive oil, 1 teaspoonful or more at a time, beating it in with a Dover egg beater.

Mrs. E. E. Charles, Warsaw.

CUCUMBER SALAD.

Slice cucumbers and set on ice to chill. Just before serving cover with the following dressing: $\frac{1}{2}$ cup vinegar, 1 teaspoon salt, 1 teaspoon mustard, 3 heaping tablespoons sugar, 1 tablespoon corn starch, 1 egg, butter size of hickory nut. When cold thin with sweet cream or milk.

Mrs. Lewis Johnson.

CABBAGE SALAD.

Shred cabbage fine, sprinkle liberally with sugar, add salt and a dash of pepper; whip half pt. of good sweet cream stiff; stir in gradually half cup vinegar. Do not prepare until ready to use. Walnuts added to cabbage are an improvement.

Mrs. W. S. Sanford.

SALAD DRESSING.

Put about a cup of vinegar on the stove and let it come to a boil. Mix together 1 egg, 1 teaspoon mustard, 2 tablespoons sugar, 1 tablespoon corn starch or flour, half teaspoon salt. Add the mixture to the vinegar and cook until it thickens. Let cool and then add half cup sweet cream.

Flora Tuttle.

Cheese.

"Cheerful looks make every dish a feast."

WELSH RAREBIT.

Two cups chopped cheese, $\frac{1}{2}$ cup milk, yolks 2 eggs, salt and pepper to taste. Toast carefully slices of bread, while hot butter them, plunge in bowl of hot water, place in a heated dish and keep warm while you make the rarebit. Put the milk in a granite sauce pan over a moderate fire; when boiling hot, add the cheese, stirring constantly until the cheese is melted. Add salt, pepper and eggs and pour over toasted bread. Send to the table hot.

CHEESE SOUFFLE.

Two cups bread crumbs without crust; boil in 2 cups milk until soft, yolks of 2 eggs well beaten, 2 tablespoons butter, salt and pepper to taste, $\frac{1}{2}$ lb. grated cheese. Beat all together until smooth, then add the whites of the two eggs beaten stiff. Butter well the dish in which you bake. Bake 15 or 20 minutes and serve at once.

Mrs. M. Hard.

WELSH RAREBIT.

Half pound cheese, 1 tablespoon melted butter, 1 scant teaspoon mustard, half cup cream. Break up cheese, put all together and cook, stir all the time it is melting. Then add a well beaten egg. Serve at once on crispy toast.

Mrs. H. Watkins.

MACARONI AND CHEESE.

Take 1 cup macaroni, cover with boiling water, salt, boil till tender, drain. Grease basin, put in layer of macaroni, then cover with grated cheese. Add bits of butter. Alternate until you use up cheese.

Mrs. Watkins.

CHEESE STRAWS.

One small cup grated cheese, 1 cup flour, $\frac{1}{2}$ cup butter. Mix with a little cold water till like pie crust; roll thin; cut in strips about $\frac{1}{2}$ inch wide and 4 inches long. Bake very carefully until a light brown. Nice to serve with salads.

Mrs. F. M. Cole.

CHEESE RAMEKINS.

Two thick slices bread, $\frac{1}{2}$ cup milk, 2 large tablespoons butter, $\frac{1}{8}$ teaspoon salt, a little cayenne, 4 large tablespoons cheese, 2 egg yolks. Method—Mix melted butter, salt, cayenne and cheese into bread and milk as lightly as possible. Add yolk last. Place in ramekin dishes and bake 10 minutes.

CHEESE STRAWS.

Four tablespoons of grated cheese, 2 of flour, 1 of water, $\frac{1}{2}$ teaspoon salt, a little cayenne pepper. Mix and roll out with a very little flour and cut in narrow strips to bake. Double to the quantity desired.

Mrs. J. W. Olin.

CHEESE POTATOES.

Take cold boiled potatoes, cut them in little pieces, then make a cream gravy of butter, flour and rich milk, season, put the potatoes in this, cut cheese in thin slices and lay on top of the potatoes and bake. Very nice served with veal croquettes or any kind of cold meat.

Mrs. J. A. Cross.

CHEESE STRAWS.

Two ounces butter, 2 oz. flour, 2 oz. bread crumbs, 2 oz. grated cheese. Mix all to a paste. Half a small spoonful of mixed salt and cayenne. Roll the paste $\frac{1}{4}$ inch thick, cut into narrow strips, lay on a sheet of buttered paper and bake 10 minutes. Served cold.

Mrs. Mary Ballou.

CHEESE FONDUE.

Three-fourths cup cracker crumbs, $\frac{1}{2}$ cup grated cheese, 2 well-beaten yolks, whites beaten stiff; pinch of soda, 1 cup sweet milk, 1 tablespoon soft butter, pepper and salt to taste. Soak crackers in milk, mix all together, bake in quick oven and serve immediately.

Mrs. W. H. McClelland.

Eggs.

"In thy concoction there was common sense."

OMELET.

Six eggs, whites and yolks beaten separately; $\frac{1}{2}$ pt. milk, 6 teaspoons corn starch, 1 teaspoon baking powder, a little salt. Lastly add whites beaten to a stiff froth.

Harrietta Sanford.

SCALLOPED EGGS.

Moisten bread crumbs with milk. Place a layer of this in a well-buttered dish. Slice 6 boiled eggs and dip each slice in a thick drawn butter sauce to which a well-beaten egg has been added. Put a layer on the crumbs, then a layer of minced ham, then crumbs. Bake until well heated through.

Mrs. George H. Sanford.



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EGGS A LA SUISSE.

Spread the bottom of a dish with 2 oz. fresh butter. Cover this with grated cheese. Break 8 eggs upon the cheese without breaking yolks. Season with red pepper and salt. Pour a little cream over eggs, grate about 2 oz. of cheese on top. Bake in a moderate oven about 20 minutes. Brown on top.

Harriette Sanford.

STUFFED EGGS.

One hard cooked egg, 4 teaspoonfuls chopped chicken, $\frac{1}{2}$ teaspoonful salt, 6 drops of vinegar, $\frac{1}{8}$ teaspoonful mustard, 1 teaspoonful olive oil or 1 teaspoonful butter. Remove the shell and cut the egg across the middle. Separate the yolk so that the white will remain whole. Mash the yolk with a fork and add the remaining ingredients. When mixed, fill the white and pile the mixture in conical shape. Serve in a bed of parsley, with a tiny sprig of parsley in each mound. The meat may be omitted.

Mrs. J. Robert Brownell.

STEAMED EGGS.

Butter an agate tin and break in your eggs; set in a steamer; place over a kettle of boiling water and steam until the whites are cooked. They are more ornamental when broken into patty tins, as they keep their form better. Season with salt, pepper and butter.

Mrs. Ella Cross.

CREAMED EGGS.

Chop 5 hard boiled eggs; put over the fire 1 tablespoonful butter, 1 tablespoonful flour, blend and season with salt and pepper; add 1 cup milk and cook until thickened; put in chopped eggs and cook 3 minutes, stirring. Serve on hot toast.

Mrs. R. Stainton.

OMELET.

Half cup sweet milk, 1 cup of fine bread crumbs, 2 eggs, whites and yolks beaten separately, pepper and salt to taste. Mix well, adding the whites of eggs last; melt a lump of butter in a large frying pan, pour in the mixture and taking a silver knife gently lift it away from the sides as the egg sets. Then put in the oven till it browns on top, fold over and serve on a hot plate.

Miss Hack.

DEVILLED EGG.

Boil hard, cut in two, lengthwise; remove yolks, pound to a paste, season with salt, pepper, butter and mustard. Put back in the cooked whites.

Mrs. J. A. Cross.

FOAMY OMELET.

Separate yolks from whites of eggs. Beat yolks until light; beat whites until stiff. To the yolks add a little salt and pepper and 1 tablespoon of milk for each yolk. Have a hot s^hoder ready with a tablespoon of butter. Turn the yolks into it and cook slightly. Fold whites into yolks. Cover and cook until firm. Serve at once.

Mrs. Mary Ballou.

Fritters.

"Trifles make perfection, and perfection is no trifle."

FRITTERS.

One cup of sweet milk, 1 egg, a little salt, a heaping teaspoon of baking powder, flour sufficient for thin batter. Fry in hot lard. Serve hot with maple syrup.

A. W. Le Sure.

CORN FRITTERS.

One can of corn, 2 beaten eggs, $\frac{1}{2}$ cup of milk, 1 cup of rolled cracker crumbs; salt; 1 teaspoonful of baking powder; butter the frying pan and drop by spoonful.

Mrs. D. L. White.

CORN FRITTERS.

Six ears corn cut off, 2 eggs, 2 tablespoonsful milk, 2 tablespoonsful flour, a pinch of salt. Beat eggs, add flour, salt and corn; mix well, add milk. Fry in melted butter in pan or on griddle.

Mrs. R. Stainton.

WAFFLES.

$1\frac{1}{4}$ cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup milk, 2 eggs, 1 tablespoon melted butter, 1 tablespoon molasses. Method—Beat eggs, mix flour, baking powder and salt. Add to egg alternately with milk and butter. Molasses may be omitted if desired, but it will give waffles a better brown. Bake quickly in hot waffle irons. All level measures.

Pratt Institute.

RICE FRITTERS.

Two cups cooked rice, 1 egg, pinch of salt, 1 cup sweet milk, 1 teaspoon soda, 2 teaspoons cream of tartar; flour to make a batter a little stiffer than pancake batter. Fry in spider in butter about $\frac{1}{4}$ inch deep. Press cakes out as thin as possible. When brown, turn carefully, adding more butter as needed. Sour milk can be used by omitting cream of tartar.

Mrs. W. H. McClelland.

KORNLET FRITTERS.

One can kornlet, 2 eggs, 1 cup milk, flour for thin batter, a pinch of soda, salt, 1 tablespoonful melted butter. Mix and fry in hot lard.

CORN FRITTERS.

One quart milk, 1 cup sugar, 2 tablespoons melted lard, 3 teaspoons baking powder in flour enough to make a stiff batter; 1 pt. of corn, $\frac{1}{2}$ teaspoon salt. Add 3 well-beaten eggs last of all. Cook in smoking hot fat. This will serve 30 people.

Mrs. Harrietta Sanford.

Chafing Dish Recipes.

"To make it one must have a spark of genius."

BARBECUED HAM.

Cut the ham in pieces not more than half inch thick. Put in some of the fattest pieces first. Cover the dish until this is partly cooked. Put

pieces in so that they will lay flat on the bottom of the dish. As soon as it reaches a light brown add to it a tablespoon of tomato catsup and 1 teaspoon Worcestershire sauce. Let cook after this is in for 5 minutes more and then it is ready to serve.

CALF'S LIVER WITH OLIVES.

Half pound or 1 doz. chickens' livers, 1 tablespoon butter, 1 tablespoon flour, $\frac{1}{2}$ pt. stock, 10 drops onion juice, salt and pepper to taste, 1 dozen olives. Put the butter in the chafing dish, then the liver, and let it cook until it commences to color. Then add flour and stir until it thickens. Add salt, pepper, onion juice. Cook 10 minutes, then add olives.

Mrs. Ella Cross.

Pies.

"No soil on earth is so dear to our eyes
As the soil we first stirred in terrestrial pies."

FLAKY PIE CRUST.

For 1 pie take 2 tablespoons lard, put into this soda one half as big as a pea, cream together with spoon; add 1 cup of sifted flour, salt. Mix well with spoon, never using hand. Gradually stir in ice water to right consistency (about 3 tablespoons) and keep as cold as possible till ready for oven.

Mrs. C. W. Smith.

TENDER PIE CRUST.

Mix your shortening as usual, then take a fork and toss the mixture up and down as you pour in the little water needed to moisten it. Result—Tender, flaky pie crust. Mix in the liquid for all kinds of biscuit just the same way and they will be very tender.

Mrs. Redfield.

CHOCOLATE PIE FILLING.

Yolks of 2 eggs, 2 cups milk, $\frac{3}{4}$ cup sugar, 2 tablespoons corn starch, 2 tablespoons grated chocolate, vanilla. Cook like custard. Use the whites, beaten for top.

Mrs. Badger.

LEMON PIE WITH TWO CRUSTS.

Grated rind and juice of 1 large lemon, 1 cup sugar, piece butter size of walnut, 2 level tablespoons flour, $\frac{1}{2}$ teaspoon salt, 1 cup sweet milk. Line pie tin with crust, put in filling, cover with crust, bake in moderate oven.

Mrs. Redfield.

SWEET POTATO PIE.

Half pound grated sweet potatoes, 2 cups sugar, 1 cup cream, $\frac{1}{2}$ cup butter, 3 well-beaten eggs. Flavor with lemon or nutmeg. Bake in crust.

Mrs. Anna Talmadge.

GREEN TOMATO PIE.

One pint tomatoes chopped fine, 3 large apples chopped fine, 2 cups sugar, 1 cup molasses, 1 cup raisins, $\frac{1}{2}$ cup vinegar, butter size of an egg, salt and spice to taste. Boil together 20 minutes. Add 3 tablespoons flour moistened in cold water. Let boil up once. Bake with 2 crusts. M. M.

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C. C. Bausch & Son

OPTICIANS AND OPTOMETRISTS

No. 6 Main Street East,

ROCHESTER, N. Y.



Call and see us about your eyes.

LEMON PIE.

One cup sugar, 1 cup hot water, 1 egg, 2 tablespoons of flour, piece of butter size of nutmeg, $\frac{1}{2}$ cup of raisins, juice of 1 lemon. Chop raisins, and cook all together, 10 minutes.

Mrs. Lewis Johnson.

LEMON PIE.

One cup hot water, 1 cup sugar, $\frac{1}{2}$ teaspoon salt, 1 tablespoon flour, grated rind and juice of 1 lemon, yolks of 3 eggs, whites of 3 eggs beaten light and put in last. Cook as custard pie.

Mrs. C. S. Smith.

MINCE MEAT.

One quart chopped beef or tongue, 2 quarts chopped apples, $2\frac{1}{2}$ lbs. light-brown sugar boiled in 2 quarts boiled cider, 1 bowlful seeded raisins, 1 bowlful English currants, 1 tablespoon cinnamon, 1 small spoon allspice, 1 teaspoon mace, 1 nutmeg, $\frac{1}{2}$ lb. suet chopped fine, salt to taste.

Mrs. R. Stainton.

MINCE PIE.

Two qts. of chopped meat, 4 qts. of chopped apples, 1 qt. of molasses, 1 qt. of sugar, 2 qts. of boiled cider diluted, 3 lbs. of raisins, 2 lbs. of currants, 1 tablespoon of cloves, 2 tablespoons of cinnamon, 2 tablespoons of salt, 1 nutmeg, juice of 4 lemons. Cook until done.

Mrs. Fred White.

CREAM PIE.

One pint of milk put over the fire, $\frac{1}{2}$ cup granulated sugar, yolks of 2 eggs, 1 tablespoon flour, 1 tablespoon cornstarch dissolved in a little milk. Put all in a bowl and beat thoroughly together. When the milk boils stir in slowly, and cook 3 minutes or until it thickens. Let cool and flavor with vanilla. Pour into a crust that has been baked, and frost with whites of 2 eggs and $\frac{1}{2}$ cup sugar. Brown slightly in oven.

Mrs. Charles Sutherland.

BANANA PIE.

Three bananas, yolks of 2 eggs, $1\frac{1}{2}$ cups sweet milk, $\frac{1}{2}$ cup sugar, 2 tablespoons flour (small). Put bananas, cut fine, in crust. Make the rest of recipe into a custard and pour over bananas. Frost with the whites of eggs.

Mrs. Anna Talmadge.

ELDERBERRIES AND PLUMS FOR PIES.

Remove pits from blue plums, cook until soft and mash with potato masher. Add elderberries, heat thoroughly and can. For use, 1 cupful of the fruit with 1 of sugar, makes a rich pie.

Mrs. Hodge.

TO CAN PIEPLANT FOR WINTER USE.

Pare and cut in pieces as for pies. Pack in fruit cans, fill with cold water, being careful to get all air possible out. Seal air tight.

Mrs. P. Hodge.

GREEN TOMATO MINCE MEAT.

One pk. green tomatoes, 5 lbs. of A sugar, 2 lbs. raisins, 2 lemons, 2 or 3 nutmegs, 2 even tablespoons each of cinnamon, cloves, allspice; salt to taste. Chop tomatoes fine, put in all ingredients but raisins and lemons; cook 4 hours. When nearly cooked put in the raisins and chopped lemons.

Seal.

Mrs. John Wright.

RAISIN PIE.

One cup chopped raisins, 2 cups hot water, $1\frac{1}{2}$ cups vinegar, 5 table-
spoons flour. Butter, size of walnut. Cook until thick. This makes 2 pies.

E. D. Brown.

ORANGE PIE.

One orange, $\frac{1}{4}$ lemon, $\frac{2}{3}$ cup sugar, 2 tablespoons flour, 1 tablespoon
butter, yolks of 2 eggs. Stir all together, adding 1 cup boiling water. Cook
in double boiler till it thickens. Use whites of 2 eggs for frosting.

Mrs. L. Chapman.

PUMPKIN PIE.

One cup pumpkin, 2 cups milk, $\frac{2}{3}$ cup sugar, 1 egg, salt, 1 teaspoon
ginger, $\frac{1}{2}$ teaspoon cinnamon. This will make 1 pie.

Sarah A. Jones.

CURRENT PIE.

Two tablespoonsful flour and 1 cup sugar stirred together. Then add
half cup sweet milk and one large cup currants. Put into the crust.

RECIPE FOR DATE PIE.

One large cup of dates, stewed and strained; 3 cups of hot milk, yolks of 2
eggs, 4 tablespoons of brown sugar, vanilla. Bake slowly in 1 crust until
firm. When done, frost with the whites of 2 eggs and brown.

Mrs. Bertha E. Smith.

RIPE CURRENT PIE.

One large cup crushed currants, 1 small cup sugar, 1 tablespoon of flour,
yolks of 2 eggs. Bake, then frost and return to oven.

Minnie M. Randall.

Cakes.

"With weights and measures just and true,
Oven of even heat.
Well buttered tins, and quiet nerves,
Success will be complete."

CREAM SPONGE CAKE.

One cup sugar, 2 eggs, 1 cup flour, 1 teaspoonful Royal baking powder,
salt. After all is well mixed, $\frac{1}{2}$ cup boiling water. Flavor. Filling—One pt.
milk put over fire, 1 well beaten egg, 2 table-~~spoons~~ful sugar, 2 table-~~spoons~~ful
corn starch moistened in a little milk, 1 table-~~spoons~~ful butter, salt. Stir the
mixture into boiling milk. Flavor when cool. Spread between layers.

Miss Hack.

SPICE CAKE.

Two cups brown sugar, $\frac{1}{2}$ cup butter, 3 eggs, save white of 1 for icing;
1 cup sour milk, $2\frac{1}{2}$ cups flour, 1 teaspoonful allspice, 2 table-~~spoons~~ful cin-
namon, $\frac{1}{2}$ teaspoonful cloves, $\frac{1}{2}$ table-~~spoons~~ful nutmeg, 1 table-~~spoons~~ful soda.

Mrs. Johnson.

ROLLED JELLY CAKE.

Two eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup flour, 1 teaspoonful baking powder.

Mrs. Herry.

IN all receipts in this book calling for baking powder use "Royal." Better and finer food will be the result, and you will safeguard it against alum.

In receipts calling for one teaspoonful of soda and two of cream of tartar, use two spoonfuls of Royal, and leave the cream of tartar and soda out. You get the better food and save much trouble and guess work.

Look out for alum baking powders. Do not permit them to come into your house under any consideration. They add an injurious substance to your food, destroying in part its digestibility. All doctors will tell you this, and it is unquestionable. The use of alum in whiskey is absolutely prohibited; why not equally protect the food of our women and children?

Alum baking powders may be known by their price. Baking powders at a cent an ounce or ten or twenty-five cents a pound are made from alum. Avoid them. Use no baking powder unless the label shows it is made from cream of tartar.

CHOCOLATE CAKE.

One half cup butter stirred to cream, $1\frac{1}{2}$ cups sugar stirred in gradually; add beaten yolks of 4 eggs, 2 squares of chocolate dissolved in 5 tablespoons boiling water; $\frac{1}{2}$ cup sweet milk, $1\frac{3}{4}$ cups flour, flavor with vanilla. Add beaten whites of 4 eggs.

Mrs. Redfield.

DEVIL FOOD CAKE.

One cup sugar, 2 eggs, $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 teaspoonful soda, 2 cups flour, vanilla. Melt 2 squares chocolate and add last.

Mrs. Herry.

ANGEL FOOD.

Sift together for 5 minutes $1\frac{1}{2}$ cups granulated sugar, 1 cup pastry flour, 1 teaspoonful cream of tartar. Now beat the whites of 11 eggs to a very stiff froth. Stir in gradually the sifted sugar and flour. Add 1 teaspoonful vanilla. Turn into an ungreased pan and bake in a moderate oven 45 minutes. When done turn the pan upside down, allowing the cake to cool before removing it from tin.

Mrs. Herry.

MIXED LAYER CAKE.

White Part: One cup sugar, $\frac{1}{2}$ cup butter creamed together; 1 cup of milk, whites of 3 eggs beaten to a stiff froth, 3 cups flour, 2 teaspoonsful Royal baking powder. Flavor with vanilla.

Dark Part: Two cups brown sugar, $\frac{1}{2}$ cup butter, 1 cup milk, yolks of 5 eggs, $3\frac{1}{2}$ cups flour, 2 teaspoonsful baking powder, $\frac{1}{2}$ teaspoonful each of cinnamon, nutmeg and allspice, 1 large cup chopped raisins. Put together with boiled icing. This makes 2 cakes.

Mrs. Hack.

LAYER FRUIT CAKE.

One cup brown sugar, $\frac{1}{2}$ cup butter creamed together, yolks of 3 eggs, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda dissolved in the milk, 3 tablespoons molasses, 2 cups flour, 1 tablespoon cinnamon, $\frac{1}{4}$ teaspoon cloves, 1 nutmeg, 1 cup raisins chopped fine and added last. Bake in layers and put together with boiled icing.

Mrs. C. Sutherland.

DEVIL'S FOOD.

Two cups sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sour milk, 1 teaspoonful soda, $\frac{1}{2}$ cup grated chocolate, 2 cups flour, $\frac{1}{2}$ cup hot water; flavor.

APPLE CAKE.

Four apples chopped and cooked in 1 cup of molasses until clear, $\frac{1}{2}$ cup sugar, 1 egg, 8 tablespoonsful butter, 8 tablespoonsful buttermilk, spice, 1 teaspoonful soda, 2 cups flour.

Mrs. Herry.

WHITE CAKE.

Two cups fine granulated sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup sweet milk, $2\frac{1}{2}$ cups flour, whites of 8 eggs, 2 teaspoonsful Royal baking powder. Flavor with lemon or rose. Have butter soft, not melted. Put sugar in dish, add milk and let stand. Put baking powder and flour together, beat whites of eggs, then add flour to sugar and milk, then add butter, beat until it grows white, add whites of eggs last and flavor. If a fine grain stir well, if coarse stir lightly.

Mrs. Herry.

BOILED SPICE CAKE.

Half cup lard, 1 cup cold water, 1 cup brown sugar, $\frac{1}{2}$ teaspoon salt, 1 teaspoon spices of all kinds, 1 cup raisins. Let this come to a boil and when cool add 1 teaspoon soda, $1\frac{1}{2}$ cups flour. Bake in slow oven.

Mrs. Ella Cross.

APPLE SAUCE CAKE.

Cream together with 1 cup of sugar and $\frac{1}{2}$ cup butter, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon cinnamon, a little nutmeg, 1 cup raisins. Dissolve 1 teaspoon soda in a little warm water. Then stir it into a cup of sour apple sauce, letting it foam over the ingredients in the bowl. Beat thoroughly and add $1\frac{3}{4}$ cups flour. Bake 45 minutes.

Mrs. Clyde Hendricks.

CREAM PUFFS.

One fourth cup hot water, 2 tablespoonsful butter, 6 tablespoonsful flour, 1 egg. Heat the water and butter until the water boils. Add the flour all at once and mix thoroughly. Cook 3 minutes, and when cool add the egg un-beaten. Beat until thoroughly mixed. Bake 25 or 30 minutes in a hot oven. When cold open at the side and fill with cream.

CREAM FOR PUFFS.

Half cup milk, 2 tablespoonsful flour, $\frac{3}{4}$ egg, 3 tablespoonsful sugar, $\frac{1}{2}$ teaspoonful butter. Add the milk gradually to the flour. Cook in a double boiler until the starchy taste disappears. Beat the egg and add the sugar gradually. Pour the thickened milk over the egg, add the butter and cook until the egg thickens. Flavor with five drops of vanilla or lemon extract.

Mrs. J. Robert Brownell.

LAYER GINGER CAKE.

Yolks of 2 eggs, 1 cup molasses, 3 tablespoons melted butter, 6 tablespoons boiling water, cinnamon, cloves and salt, 1 teaspoon soda $\frac{2}{3}$ cup flour. Use whites for boiled frosting.

E. Wildman.

JELLY ROLLS.

One cup sugar, 2 eggs, 5 tablespoonsful sweet milk, $1\frac{1}{2}$ cups flour, 2 teaspoonsful baking powder. Bake in 3 square tins, spread with jelly and roll.

Mrs. Hodge.

WHITE CAKE.

One cup sugar, 3 tablespoonsful of butter beaten to a cream, $\frac{2}{3}$ cup sweet milk, 2 teaspoons of baking powder, $1\frac{1}{2}$ cups flour, whites of 2 eggs beaten to a froth and added last. Season with vanilla; bake in shallow square tin.

Mrs. Cryer.

SPONGE CAKE.

Three eggs beaten separately, then ~~beaten~~ beaten together; 1 cup of sugar boiled until it strings; beat sugar and eggs together and add $\frac{3}{4}$ cup of flour. Beat well and then add $\frac{1}{2}$ teaspoonful of vinegar. Flavor to taste and bake in an ungreased dish.

Mrs. John T. Smith.

ROCKY MOUNTAIN CAKE.

Whites of 2 eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 teaspoon of vanilla, $\frac{1}{2}$ cup sweet milk, 2 cups of flour, 2 teaspoons of Royal baking powder. Dark part—One cup of molasses, yolks of 2 eggs, 1 cup of butter, $\frac{1}{2}$ cup of cold water, 1 teaspoon of soda, 1 teaspoon of cinnamon, $\frac{1}{2}$ of a nutmeg, flour enough to make a soft batter. Put together as marble cake. Makes 2 large or 3 small loaves.

Mrs. Beverly.

FRENCH LOAF CAKE.

Two eggs, 2 cups of sugar, $\frac{1}{2}$ cup of butter, creamed together; 1 cup of sweet milk, 2 cups of flour, 3 teaspoons of baking powder. Flavor to taste.

Mrs. Beverly.

CREAM SPONGE CAKE.

Yolks 4 eggs, 1 cup sugar (A), 3 tablespoons cold water, $1\frac{1}{2}$ tablespoons corn starch, $1\frac{1}{2}$ teaspoons Royal baking powder, $\frac{1}{4}$ teaspoon salt; grated rind 1 small orange, flour. Method—Beat yolks of eggs until thick and lemon-colored, add sugar gradually and beat 2 minutes, then add water. Put corn starch into cup and fill up with sifted flour. Mix the dry ingredients with the grated rind and add to first mixture. When thoroughly mixed add whites of eggs beaten stiff. Bake about 30 minutes in moderate oven, dust top with powdered sugar.

Mrs. Grace Phillips Scott, Castile, N. Y.

COFFEE CAKE.

Two cups brown sugar, 1 of butter, 1 of molasses, 1 of strong coffee (as prepared for the table), 4 eggs, 1 teaspoon saleratus, 2 of cinnamon, 2 of cloves, 1 of grated nutmeg, 4 cups flour. Raisins and currants may be added.

Mrs. Lewis Johnson.

HOT WATER SPONGE CAKE.

$1\frac{1}{2}$ cups powdered sugar or $1\frac{1}{4}$ cups granulated, 4 eggs, $1\frac{1}{2}$ cups flour, 2 small teaspoons baking powder, 4 tablespoons boiling water and a pinch of salt. Cream yolks and sugar thoroughly, then add beaten whites, then flour; stir well, then stir in boiling water. Bake in tube pan.

Mrs. W. E. Tuttle.

APPLE-SAUCE CAKE.

Dissolve 1 small teaspoonful soda in 1 cup apple-sauce, add 1 cup sugar, $\frac{1}{2}$ cup of butter, 1 cup raisins, $\frac{1}{2}$ teaspoonful each of salt, cinnamon and cloves; 2 cups of flour. Bake slowly.

Ella Hammond.

CHOCOLATE CAKE.

One cup sugar, 2 eggs, $\frac{3}{4}$ cup butter, 1 cup sour milk with 1 teaspoon soda dissolved in it; 1 cup and a tablespoon sifted flour; 2 squares of melted chocolate poured in last.

M. Wildman.

DROP CAKES.

$1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter (scant), 2 eggs, 4 tablespoons of sour milk, 1 cup of chopped raisins, 1 teaspoon of cloves, 1 tablespoon of cinnamon, 1 teaspoon of soda dissolved in milk, 2 to $2\frac{1}{2}$ cups of flour. They should be quite stiff. Drop on buttered pans; a teaspoonsful makes a good-sized cake.

Mrs. Fred White.

Quality in Extracts for Flavoring.

It rarely happens that food of any kind is sufficiently seasoned of itself. The average consumer needs more or less seasoning on every dish eaten. Some dishes require but a dash of salt, or salt and pepper, but it is safe to say that EVERY kind of food cooked could be improved by some seasoning aside from salt and pepper. It is the object of this advertisement to call attention to a NEW line of food flavors, condensed by the abstraction of the alcohol, till they are about TEN TIMES stronger than ordinary flavorings, and put up in collapsible tubes. The saving of the alcohol effects such a great saving in the cost of manufacture, that it is possible, without extra cost, to give about five times as much actual flavoring. In using this new form of extract, no measure is required, as a drop equals a quarter teaspoonful of ordinary extract, and it is dropped directly from the tube into the food. As these extracts go five times as far, they cost but one-fifth as much, and it is possible to have five times the same number of kinds, with no greater expense. It is the hope of the manufacturers that our cooks will learn to use at least five times as many kinds, and in so doing learn to give a greater variety of flavors, and greater satisfaction in the food prepared for the table. Nothing is sacrificed in QUALITY, by the new method, but a distinct gain is made, for nothing but the finest fresh material is used in the first place and the style of package, excluding absolutely all air and light, insures the flavors REMAINING fresh indefinitely. These new flavors are universally indorsed by the best cooks wherever known.

CONDENSED PURE FOOD FLAVORS (tube form), the kind mentioned above, are made by the originators, Messrs. C. H. Stuart & Co. of Newark, N. Y., and are usually sold through agents direct to the consumer, because by that means the convenience of the customer is better served. We give below a list of the different flavors manufactured:

ALMOND
ALLSPICE
BANANA
CELERY
CINNAMON
CLOVES

GINGER
LEMON
MINT
NUTMEG
ONION
ORANGE

PEPPERMINT
PINEAPPLE
PISTACHIO
RASPBERRY
ROSE

SAGE
SASSAFRAS
STRAWBERRY
VANILLA
WINTERGREEN

Food Colors.

GREEN

BROWN

ORANGE

RED OR PINK

YELLOW

Guaranteed Pure, under the National Food and Drug Act.

SPONGE CAKE.

Two eggs, 1 cup sugar, 1 heaping cup flour, 1 teaspoonful baking powder, $\frac{1}{2}$ cup boiling water, salt; vanilla or lemon. Mrs. W. D. Olmsted.

COFFEE SPICE CAKE.

One cup of sugar, 1 cup molasses, 1 cup lard or butter, 1 cup hot coffee, 1 teaspoon each of soda, cinnamon, allspice and cloves, 1 cup raisins, 1 cup currants. Flour to make a stiff batter. Bake slowly. Ella Hammond.

1-2-3-4 CAKE.

One cup butter, 2 cups sugar, 3 cups flour, 4 eggs, 1 cup sour milk, 1 teaspoonful soda. This makes 2 loaves. Mrs. W. D. Olmsted.

SPONGE CAKE.

One cup flour, 1 cup sugar, 3 eggs, 1 teaspoon cream tartar in flour. Stir all thoroughly. Add $\frac{1}{4}$ teaspoon soda dissolved in 1 tablespoon hot water. Stir briskly and bake. Miss Palmer.

WHITE LOAF CAKE.

Two cupfuls sugar, 3 cupfuls flour, 2 teaspoonfuls baking powder, good half cup melted butter. Beaten whites of 4 eggs. One cup of cold water last. Salt, flavor. Mrs. D. L. White.

MOLASSES CAKE.

One cup of molasses, $\frac{1}{2}$ cup of sour cream, 1 egg, $1\frac{1}{2}$ cups of flour, 2 even teaspoons of soda, salt, and flavor with lemon. Bake in three layers, putting them together immediately on taking from oven, when they will adhere without filling.

WHITE CAKE.

$1\frac{3}{4}$ cupsful flour (sifted), 1 cupful granulated sugar, 1 heaping teaspoonful baking powder. Mix this all together. Whites of 2 eggs (not beaten) in a measuring cup, add melted butter till the cup is half full, then fill the cup with sweet milk. Add this to flour and sugar and beat 5 minutes; salt; flavoring. Can be used as loaf cake or layer cake.

Mrs. G. H. Peddle.

CHOCOLATE CAKE.

Three squares chocolate grated, melt it, then add half cup of milk. Let it boil, then beat in the yolk of 1 egg and a piece of butter about the size of a walnut. Take from stove and let cool, then add 1 cup sugar, $\frac{1}{2}$ cup milk, 1 teaspoon of soda, 1 teaspoon vanilla, $1\frac{3}{4}$ cups flour. A Friend.

NUT CAKE.

Three eggs, $1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, $2\frac{1}{2}$ cups of flour, $1\frac{1}{2}$ teaspoonsful of baking powder; 1 cup of the meats of any kind of nuts.

Mrs. Hawkins.

SOFT GINGERBREAD.

Half cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{4}$ scant cup of butter, $\frac{1}{2}$ cup sour milk, 1 teaspoon salt, ginger, cloves, 1 teaspoon soda, 1 egg, 2 scant cups flour.

Sarah A. Jones.

FEATHER CAKE.

One cup sugar, 1 egg, rounding tablespoon butter, $\frac{1}{2}$ cup milk, 1 cup flour, 2 teaspoons Royal baking powder. Beat thoroughly.

Mary Courtney.

SPANISH BUN.

One cup brown sugar, 1 small half cup melted butter, 1 whole egg and yolks of 2, large half cup sweet milk, 2 cups flour, 2 teaspoonfuls baking powder, tablespoonful vanilla. Bake in a loaf.

ICING FOR SPANISH BUN.

Whites of 2 eggs well beaten, 1 cup brown sugar thoroughly stirred into the egg with a fork. Put on top and slightly brown in the oven.

MOLASSES CAKE.

One cup molasses, $\frac{1}{2}$ cup sugar, 1 cup sweet milk, $\frac{1}{2}$ cup butter, 1 teaspoon ginger, 1 teaspoon soda. Mix soft.

Mrs. A. M. Woodard.

FRUIT CAKE OR BRIDE CAKE.

Two cups brown sugar, 1 cup Porto Rico molasses, 1 tablespoon soda, 1 cup sour milk, (half soda in molasses, half soda in sour milk), 1 egg, 1 cup butter, 2 lbs. raisins, 1 lb. currants, 1 lb. citron, grate in some chocolate, 1 teaspoon of cinnamon, cloves, all piece, 1 nutmeg, 1 teaspoon salt, 3½ cups flour. This is fine. Will keep for months.

Mrs. John Wright.

CREAM PUFFS.

One cup hot water, $\frac{1}{2}$ cup butter, 1 cup flour stirred in water while boiling, stir to smooth paste. When cool add 3 unbeaten eggs, 1 at a time; beat 5 minutes. Drop on buttered pan; bake 10 minutes.

Minnie M. Randall.

FRUIT CAKE.

1½ cups sour milk, 1½ cups brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, 1½ teaspoons soda, $\frac{1}{2}$ teaspoon of all kinds spices, 1½ lb. raisins, $\frac{1}{4}$ lb. currants, a little salt, flour to thicken.

Mrs. R. Stainton.

FORK CAKE.

One pound pork chopped fine, 2 cups strong coffee, 4 cups of brown sugar, 1 lb. of chopped raisins, 9 cups of flour, 1 heaping teaspoon soda, cinnamon, allspice and cloves, each 1 teaspoon. Makes 2 large loaves.

Ella Hammond.

GINGER-BREAD.

One cup molasses, $\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{2}$ cup butter, $\frac{2}{3}$ cup of buttermilk, 1 teaspoonful ginger, 1 of cinnamon, 1 of soda, 2 cups of flour.

Ella Hammond.

EGGLESS FRUIT CAKE.

One cup sugar, 1 cup sour milk, 1 cup raisins, $\frac{1}{2}$ cup butter, 2 cups flour, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{2}$ nutmeg.

Mrs. Carrie G. Peck.

ANGEL CAKE.

One cup of whites of eggs, 1½ cups granulated sugar, 1 cup flour sifted 4 times with 1 teaspoon cream tartar, 1 teaspoon vanilla. Bake in a slow oven.

Mrs. W. H. Tuttle.

GRAND FRUIT CAKE.

Three eggs, 3 cups sugar, 1 cup sour milk, 1 cup sour cream, 1 cup butter, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon spice, 1 grated nutmeg, 2 heaping teaspoons soda, 3 cups chopped raisins. Stir quite thick. This recipe makes 3 cakes. Mrs. Carrie G. Peck.

MARBLE CAKE.

Light Part—1½ cups of white sugar, ½ cup of butter, ½ cup of sweet milk, 2 teaspoonsful of baking powder Whites of 4 eggs, flavor, 2 cups of flour.

Dark Part—One cup brown sugar, ½ cup of molasses, ½ cup of butter, ½ cup of sour milk, 1 teaspoon of soda, ½ teaspoon of cloves, cinnamon, allspice, nutmeg, yolks of 4 eggs, 1½ cups flour. Mrs. Bertha E. Smith.

NUT CAKE.

One cup sugar, 2 eggs, ½ cup butter, ½ cup sweet milk, 1½ cups sifted flour, 2 teaspoons Royal baking powder, 1 cup chopped nuts.

Mrs. S. Cole.

GINGER SPONGE CAKE.

Half cup of butter, 1 cup sugar, 2 eggs, ½ cup molasses, ½ cup sweet milk, 2 cups sifted flour, 1 teaspoon ginger, 1 small teaspoon soda.

Mrs. S. Cole.

MOLASSES SPONGE.

One cup Porto Rico molasses. Stir in flour until like bread sponge, tablespoon soft butter, yolk of 1 egg, 1 teaspoon cinnamon, ½ teaspoon cloves, 1 teaspoon soda in cup boiling water. Beat thoroughly and bake in layers or loaf.

Mrs. Hard.

LAYER CAKE.

Cream 1 cup sugar, 4 tablespoons butter, 3 eggs, saving 1 white for icing, ¾ cup sweet milk, 2 cups flour, 2 teaspoons Royal baking powder.

Mrs. Sutherland.

COFFEE CAKE.

Two cups sugar, ½ cup butter, 3 eggs, 1 cup molasses, 1 teaspoon soda, 1 cup cold coffee, 4 cups flour, 1 tablespoon cinnamon, 1 teaspoon cloves, a little nutmeg, 2 lbs. currants, ½ lb. citron, 2 lbs. of raisins, ½ lb. dates. Bake in slow oven 2 hours.

Mrs. Fred White.

HUCKLEBERRY CAKE.

Two cups sugar, 1 cup butter, 5 eggs, 1 cup sweet milk, 1 teaspoon soda dissolved in a scant half cup hot water, 1 teaspoon each of cinnamon and nutmeg, 1 qt. huckleberries.

Mrs. Ella Cross.

POOR MAN'S CAKE.

Two cups brown sugar, 2 cups sour milk, ½ cup butter, 2½ teaspoons soda, 1 cup raisins, 1 teaspoon cinnamon, 1 teaspoon allspice, very scant teaspoon cloves, ½ teaspoon nutmeg, 4 cups flour.

Mrs. E. D. Brown.

CHOCOLATE FROSTING.

One cup sugar, 1 cup milk, ½ cup grated chocolate. Let all come to a boil, then add 1 tablespoonful flour wet with water, 1 egg, flavor.

Mrs. W. D. Olmsted.

FILLING FOR RAISIN TARTS OR CAKE.

One cup of sugar, 1 cup of water, 1 cup of chopped raisins, butter size of egg, 1 teaspoon of cornstarch, 1 teaspoon of cinnamon; cook slowly till thickened.

Mrs. Beverly.

CAKE FILLING.

Grated rind and juice of 1 lemon, 1 cup granulated sugar, 1 egg, 1 grated sour apple. Boil together 3 minutes.

Mrs. Harl.

FRUIT FILLING FOR CAKE.

Two scant cupsful powdered sugar, $\frac{1}{2}$ cup milk, cooked together for 5 minutes, boiling fast. Remove from fire, stir until waxy. Add $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup chopped English walnuts and 1 tablespoonful finely cut citron. Flavor with vanilla.

Miss Hlack.

PEANUT BUTTER CAKE FILLING.

One large tablespoon peanut butter creamed with 5 tablespoons water. Add 1 tablespoon lemon juice and confectioner's sugar until of the proper consistency.

Mrs. F. Redfield.

DELICIOUS BANANA CAKE.

$1\frac{1}{2}$ cups sugar, $\frac{1}{4}$ cup butter, 2 eggs well beaten, 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder. Between each layer and on top spread an icing made of thick sweet cream well filled with powdered sugar. Slice 3 bananas thin and press thick layer into the icing.

Mrs. F. Redfield.

JELLY.

One egg, 1 cup sugar, juice and grated rind of 1 lemon, 2 tablespoons water, 1 tablespoon flour. Set in a dish placed in a pan of hot water until it thickens (not boils).

Ella Hammond.

MAPLE SUGAR FILLING.

Beat the white of 1 egg, add 1 cup grated maple sugar, put between cake.

Mrs. Peck.

FROSTING WITHOUT EGGS.

Two cups powdered sugar, $\frac{1}{2}$ cup sweet milk, stir till it boils. Let boil 5 minutes. Stir until cool and white.

Mrs. Carrie G. Peck.

HICKORY NUT FILLING FOR CAKE.

Three fourths cup nuts, $\frac{3}{4}$ cup sugar, $\frac{3}{4}$ sour cream. Break nuts into small pieces, add sugar and cream and cook slowly on back of range for $\frac{3}{4}$ hour. Cool slightly before using.

Mrs. G. P. Scott, Castile.

FIG FILLING.

One pound chopped figs, 1 cup sugar, $\frac{1}{2}$ cup water. Boil together 15 minutes.

Mrs. William Stainton.

CAKE FILLING.

One small cup of shredded almonds chopped fine, 1 cup of thick sour cream, beaten stiff, sweeten to taste, flavor with vanilla.

Mrs. L. H. Crane.

MORA FILLING.

One-fourth cup of butter, creamed with a cup of powdered sugar, then stir in 2 tablespoons of strong coffee and 2 heaping teaspoons grated chocolate.

Mrs. L. H. Crane.

Cut Flowers Floral Designs



SALTER BROS.

FLORISTS

38 Main St. West

ROCHESTER, N. Y.

THE EDWARDS STORE

A GOOD COOK To be a good cook is nearly every woman's ambition or should be. This little book is designed to help you be sure it will.

A GOOD STORE That's our aim to have a good store, where every woman can come confident of courteous treatment and of the best merchandise at fair prices.

E. W. EDWARDS

132 to 142 Main St. East

ROCHESTER, N. Y.

Cookies and Fried Cakes.

"Cooking is a fine art, to which you must bring common sense and judgment."

CHOCOLATE COOKIES.

Cream $\frac{1}{2}$ cup of butter, add gradually 1 cup of sugar, 1 egg well beaten, pinch of salt and 2 squares of chocolate, melted. Beat well and add $2\frac{1}{4}$ cups of flour and $\frac{1}{4}$ cup of milk. Two teaspoons baking powder. Bake in a hot oven.

Mrs. Redfield.

GINGER SNAPS.

One cup sugar, 1 cup molasses, 1 cup shortening, 1 tablespoonful ginger, 1 teaspoonful soda dissolved in a little water, salt, as much flour as can possibly be stirred in. Bake in hot oven and leave in tins until cooled off.

Mrs. Hack.

FRUIT COOKIES.

Two cups brown sugar, 1 cup shortening, 3 eggs, $\frac{1}{2}$ teaspoonful soda dissolved in 3 tablespoonsful sweet milk, 1 tablespoonful cinnamon, 1 tablespoonful cloves, 1 teaspoonful baking powder, 1 cup raisins, salt. Mix soft.

Mrs. Hack.

OATMEAL COOKIES.

Two cups of oatmeal, 1 cup of sugar, 1 cup of butter or lard; if using lard add a teaspoon of salt; 2 eggs, 5 tablespoons of sweet milk, 1 cup of raisins, 1 teaspoon each of cinnamon and cloves, 1 teaspoon of soda dissolved in a little hot water, $1\frac{1}{2}$ cups of flour. Melt the butter, add to the oatmeal very hot, then add other ingredients. Spread very thin. When baked, cut in squares.

Bertha Cochrane.

JUMBLES.

Has been in use 70 years and it is still just as good as ever. $1\frac{1}{2}$ cups sugar, 1 cup butter, 1 $\frac{1}{2}$ cups sour milk, level teaspoon soda. Roll thin; sprinkle with sugar and bake quickly.

Mrs. Eva Sherwin, Chicago.

GRAHAM COOKIES.

One cup thin sour cream, 1 cup sugar, 1 egg, 1 teaspoon soda, 1 teaspoon cinnamon, salt thicken with graham flour. Drop and bake. Makes 2 dozen.

Elizabeth Wildman.

EGGLESS COOKIES.

Two cups flour, 1 of butter or shortening, 1 of sweet milk, 1 teaspoonful soda. This recipe will be found convenient when cream and eggs are scarce. They will keep nice and tender for weeks.

A Friend.

MOLASSES DROP CAKES.

One half cup sugar, $\frac{1}{2}$ cup melted shortening, good $\frac{1}{2}$ cup molasses (New Orleans), $\frac{1}{2}$ cup water, 1 teaspoonful ginger, 1 teaspoonful cinnamon, 1 teaspoonful soda, 3 cups sifted flour. This makes two dozen.

Mrs. D. L. White.

MARGUERITES.

Beat whites of 3 eggs very stiff, stir in powdered sugar until it is thick enough for frosting, then add a cupful of chopped hickory or English walnut meats, spread on wafer crackers and place in oven until a delicate brown.

Mrs. Beverly.

SOUR MILK COOKIES.

One cup butter, or shortening, 1 cup of sugar, 2 eggs, $\frac{2}{3}$ cup sour milk, 1 teaspoon soda. Use sufficient flour to make soft dough.

GRAHAM WAFERS.

Half cup shortening, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoonful soda dissolved in a little water, and graham flour to make the consistency of pie crust; roll just as thin as pie crust, even thinner, if possible, and bake in a moderately quick oven.

Mrs. J. B. Casterline.

CREAM COOKIES.

Two cups sugar, 1 cup butter, 1 cup sour cream, 1 teaspoon soda dissolved in $\frac{1}{4}$ cup hot water, 2 eggs well beaten, flavor, stir quite stiff, roll thin and sprinkle with sugar.

Mrs. Rowe.

GINGER WAFFLES.

One cup of sugar, 1 cup of butter, 1 cup of molasses, $\frac{1}{2}$ cup of cold coffee, 2 even teaspoons of soda, 1 each of ginger and cinnamon flour enough to roll quite soft, cut and bake as cookies.

CURRANT COOKIES.

Two cups of sugar, 1 cup of butter, 3 eggs, 4 cups of flour, 3 teaspoons of baking powder, 1 lb. of currants rubbed in dry flour; add milk enough to make a soft dough. This makes about 50 cookies.

Mrs. Fred White.

GINGER COOKIES.

One cup of sugar, $1\frac{1}{4}$ cups of molasses, 1 full cup of lard, 1 egg, 1 tablespoon of ginger, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of salt, 2 teaspoons of soda dissolved in $\frac{3}{4}$ cup of cold coffee. Flour to roll.

Annie Morey.

GINGER COOKIES.

One cup sugar, 1 cup shortening, 1 cup molasses, 1 cup sweet milk, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon ginger, 2 teaspoons soda, a little salt, roll, but not too thin; sprinkle with sugar.

Mrs. H. H. Rowe.

GINGER COOKIES.

Put 1 teaspoon saleratus, 3 tablespoons hot water, 4 tablespoons shortening in a cup and fill up with New Orleans molasses. Repeat as many times as you wish. One teaspoon ginger, 2 teaspoons cinnamon, flour to roll as soft as can be handled.

Mrs. W. Coburn.

GINGER COOKIES.

One cup of brown sugar, 1 cup molasses, 1 cup of butter and lard mixed, 1 teaspoon ginger, 1 teaspoon soda, 1 teaspoon vinegar.

Mrs. P. A. McArthur.

GINGER COOKIES.

Two cups best N. O. molasses, 8 tablespoons melted shortening, 9 tablespoons boiling water. Stir into water 2 teaspoons soda, salt and ginger. Roll quite soft.

Mrs. Richard Smith.

GINGER COOKIES.

Two cups best New Orleans molasses, $\frac{3}{4}$ cup sugar, 1 cup lard, 1 teaspoon each ginger and cinnamon, 1 cup hot water with 2 teaspoons soda dissolved in it, a teaspoon salt, mix as soft as possible and roll.

Mrs. M. A. Russell.

DROP COOKIES.

One cup granulated sugar, $\frac{1}{4}$ cup melted butter, 1 egg, $\frac{1}{2}$ cup buttermilk, 1 teaspoon lemon extract, 1 even teaspoon soda dissolved in a little hot water, $2\frac{1}{2}$ cups flour, 1 teaspoon baking powder, $\frac{1}{2}$ cup raisins cut up, not chopped. Drop on floured pan and bake quickly. This will make 18.

Mrs. W. H. McClelland.

MOLASSES DROP COOKIES.

Half cup sugar, $\frac{1}{2}$ cup melted butter, 1 egg, $\frac{1}{2}$ cup molasses, 1 teaspoon soda dissolved in $\frac{3}{8}$ cup boiling water, 1 teaspoon cinnamon, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup raisins.

Mrs. W. H. McClelland.

FRIED CAKES.

One cup sugar, 2 tablespoons melted butter, 1 egg, 1 cup sour milk, 1 teaspoon soda, salt and nutmeg or allspice. This makes 2 dozen fried cakes.

Mrs. J. A. Cross.

FRIED CAKES.

Two eggs, 1 cup of sugar, 3 cups of buttermilk, 1 cup sour cream or $\frac{1}{2}$ cup melted lard, nutmeg, 2 teaspoonsful of soda, a pinch of salt.

Mrs. H. L. Pike.

FRIED CAKES.

One cup sugar, 1 cup sweet milk, 2 eggs, 3 tablespoons butter, 2 teaspoons baking powder. Mix soft.

Mrs. William Stainton.

FRIED CAKES.

One egg, shake of salt, scant $\frac{1}{2}$ cup sugar, large $\frac{1}{2}$ cup sweet milk, 1 tablespoon shortening, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder, nutmeg and vanilla. Fry in hot lard.

Mrs. W. Coburn.

3

FRIED CAKES.

One cup granulated sugar, 2 eggs beat together thoroughly. Fill a pint bowl $\frac{2}{3}$ full equal parts rich buttermilk and thick sour cream, to which add 1 teaspoon soda dissolved in a little hot water. Salt and season to taste. Mix as soft as can be rolled out. Fry slowly to give time to rise. If desired very brown add $\frac{1}{2}$ cup nice molasses. If fried properly this will make a large panful.

Mrs. C. Sutherland.

Desserts.

"Ambrosial desserts that perfect Lyric Feast."

ORANGE PUDDING.

Peel and slice 4 large oranges or 6 small ones. Mix thoroughly with a cup of sugar. Cover and let stand 2 or 3 hours. Custard—3 eggs, save out

whites of 2, $\frac{1}{2}$ cup sugar, grated rind of 1 orange, 1 pint sweet milk. Cook in double boiler until thickened, care should be taken not to let it whey. Mix custard and fruit just before serving. Serve with a large tablespoonful of meringue, made from the whites of 2 eggs, and a very little sugar on top of each individual dish.

Mrs. Herry.

FROSTED RICE PUDDING.

One cupful rice boiled till soft. Add grated rind lemon, 6 tablespoonsful sugar, yolks 2 eggs, 1 pt. milk, pinch salt. Bake in pudding dish about 1 hour. Frost with the whites of 2 eggs, beaten with 1 cupful powdered sugar and juice of 1 lemon. Brown in oven. Tapioca can be used in place of rice. This is good hot or cold.

Mrs. Redfield.

SWEET SHORTCAKE.

One cup sugar, 1 tablespoonful butter, 1 egg, $\frac{3}{4}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder. Bake in 3 layers.

Mrs. Redfield.

LEMON RICE PUDDING.

One cup cooked rice, salt, tablespoon butter, yolks of 2 eggs, 1 pint sweet milk, grated rind of 1 lemon, $\frac{1}{2}$ cup sugar. Bake. Just before removing from oven, pour over a mixture of the beaten whites of the 2 eggs, 1 cup sugar and juice of 1 lemon. Leave in oven only long enough to brown nicely.

Mrs. C. W. Smith.

CHOCOLATE PUDDING.

Boil a pint of milk, add a cup of sugar, 2 teaspoonsful of grated chocolate and 1 heaping tablespoonful of cornstarch, pinch of salt. Boil all together until thick and pour into a mold. Serve with sugar and cream, flavored with vanilla.

Mildred N. Yauchzy.

APPLE DESSERT.

Cook peeled, quartered and cored tart apples in a thick syrup until they are tender. Remove the fruit, put a broken stick of cinnamon into the syrup and boil it until very thick. Turn the syrup over the apples, dot them with almonds and serve with whipped cream. If you have a jar of any kind of surplus fruit juice, it can be used to stew the apples in.

Mrs. Herry.

BREAD FRUIT PUDDING.

Three cups bread crumbs, 1 cup sweet milk, $\frac{1}{2}$ cup N. O. molasses, $\frac{1}{2}$ cup sugar, 1 cup raisins, 1 cup currants, $\frac{1}{3}$ cup butter, 1 egg, small teaspoon soda in a little hot water. Steam $2\frac{1}{2}$ hours.

Mrs. J. W. Olin.

TAPIOCA PUDDING.

One cup tapioca in 1 quart of milk. Steam 1 hour. When done beat yolks of 3 eggs and nearly 1 cup sugar and stir into tapioca. Add a little salt and flavor with vanilla. Beat egg whites, add 3 tablespoons sugar, spread on top and brown slightly in oven.

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Perry, N. Y.

SNOW PUDDING.

Two heaping tablespoons cornstarch dissolved in a little warm water; add 1 pt. of boiling water, and stir until clear; add juice of 2 lemons, 8 tablespoonsful of sugar, and beaten whites of 4 eggs. Put in mold and set on ice. Custard—One pint of milk, $\frac{1}{2}$ cup sugar, yolks of 4 eggs, 1 level tablespoonful cornstarch, vanilla.

Mrs. D. L. White.

COFFEE SAUCE.

Half cup strong coffee, 3 tablespoons sugar, 1 cup thick cream; dissolve sugar in coffee and do not add cream until ready to use. This makes an excellent sauce for Blanc Mange.

Grace Phillips Scott.

PRUNE WHIP.

Soak 1 lb. prunes; cook up; remove stones; when cold add 1 cup sugar; cook down slowly on back of the stove until quite thick. While warm, stir in gently the beaten whites of 3 eggs. Put in a deep and well buttered pudding dish, in moderate oven. Will do to put in oven after the meat course is sent to the table, as it needs to be served immediately when done. Serve with whipped cream.

CARAMEL PUDDING.

One pint milk, let boil; add 1 large tablespoon cornstarch, 1 teaspoon sugar dissolved in milk, yolks of 2 eggs, dessertspoon vanilla, and pinch of salt. Put 1 cup brown sugar in tin on stove and let melt. Add this to pudding while hot. Use whites of eggs on top. Serve cold.

RAISIN PUFF PUDDING.

Half cup butter, $\frac{3}{4}$ cup milk, 1 egg, $\frac{1}{2}$ cup chopped raisins, 2 teaspoons baking powder, flour. Steam 45 minutes in cups. Serve with sauce or maple syrup.

RAISIN PUFFS.

Two eggs, $\frac{1}{2}$ cup of butter, 2 tablespoons of sugar, 1 cup of sweet milk, 1 cup of raisins chopped fine, 2 teaspoons of baking powder, 2 cups of flour. Steam in cups half hour.

Mrs. L. H. Crane.

GRAHAM PUDDING.

Two cups graham flour, $\frac{3}{4}$ cup New Orleans molasses, 1 cup sweet milk, 1 cup raisins, 1 small teaspoon soda, pinch of salt; steam 3 hours. Sauce for Pudding—1 tablespoon butter, 2 tablespoons flour, $\frac{3}{4}$ cup sugar. Flavor—Lemon is good. Pour on boiling water and stir until it thickens to the right consistency.

Mrs. George White.

GRAHAM PUDDING.

One cup molasses, 1 cup sweet or sour milk, $\frac{1}{2}$ cup raisins, 2 cups graham flour, 1 teaspoonful soda; steam 3 hours. Sauce for Pudding—1 cup sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ tablespoonsful flour rubbed well in butter, 1 tablespoonful vinegar, 1 pt. boiling water. Flavor. Boil 5 minutes.

Mrs. W. D. Olmsted.

APPLE SNOW.

Pare and grate 1 large sour apple, and sprinkle over it a small cup of sugar. Do this as you grate it, to keep the pulp from turning dark. Break into this the whites of 2 eggs, and beat constantly half an hour. Take care to have it in a large bowl, as it beats up very stiff and light. Heap it in a glass dish. Pour a fine smooth custard around it, using the yolks of eggs for this and serve. It is a delicious dessert. E.C.H.

CHERRY PUDDING.

Two cups flour, 1 teaspoon baking powder, a little salt. Mix thoroughly. Add enough sweet milk to make a thick batter. Put a little of the batter in pudding dish, add 1 cup canned cherries, then the rest of the batter. Steam 40 minutes. Sauce—1 cup cherry juice, $\frac{1}{2}$ cup hot water, $\frac{1}{2}$ cup butter; let come to boil. Then add $\frac{3}{4}$ cup of sugar, 3 tablespoons of flour, pinch of salt, wet with cold water. Boil 3 minutes, stirring constantly. Flavor with vanilla. Ella Hammond.

COCOANUT PUDDING.

Half cup of cocoanut, $\frac{1}{2}$ cup of cracker crumbs, 2 tablespoons of sugar, 1 pint of milk, 2 eggs. Use whites of eggs for frosting. Bake about half hour. Mrs. Handley.

APPLE FLOAT.

Custard—1 pt. of sweet milk, $\frac{1}{2}$ teaspoon of salt, yolks of 3 eggs, 2 large tablespoons of cornstarch, $\frac{3}{4}$ cup of sugar, 1 teaspoon of vanilla. Float—1 cup of sour baked apple (apple should be baked day before using), 1 cup of sugar, whites of 3 eggs, whip very stiff and serve on custard. Mrs. Beverly.

PEACH FOAM.

One cup ripe peaches (cut small), $\frac{1}{2}$ cup powdered sugar, 1 white of egg. Put all of the ingredients into a bowl and beat with a fork until thick and smooth. Pile lightly in a glass dish. Mrs. J. Robert Brownell.

FLOATING ISLAND.

One cup milk (heated), 2 yolks of eggs, 1 tablespoonful sugar, salt, 5 drops of vanilla or other extract. Heat the milk in a double boiler, beat the yolks slightly, add to it the sugar and salt; pour the heated milk over this mixture and return to the boiler. Stir until it thickens. Strain and when cool flavor. Meringue—1 white of egg, 1 tablespoon powdered sugar. Beat the white until stiff, then add the sugar. Place on top of the custard just before serving. Mrs. J. Robert Brownell.

COTTAGE PUDDING WITH BANANA SAUCE.

One-fourth cup butter, $\frac{1}{2}$ cup sugar, 1 egg, 1 cup milk, 2 cups flour, 4 level teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Sift flour, baking powder and salt in bowl together. Beat egg; beat butter and sugar to cream; add egg; add flour and milk alternately, stirring fast. Bake in slow oven 35 minutes. Sauce—3 bananas mashed with silver fork, 1 teaspoon lemon juice, 1 cup powdered sugar. Beat all together well.

Mrs. E. E. Charles, Warsaw.

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PLAIN STEAMED PUDDING.

One cup sugar, $\frac{1}{2}$ cup butter, beaten to a cream; 3 eggs, 1 cup sweet milk, 3 teaspoons baking powder, salt, 3 cups flour; steam 1 hour. Serve with soft butter and sugar sauce, with fruit. Especially fine with crushed strawberries.

Mrs. E. D. Brown.

EGGLESS PLUM PUDDING.

One heaping cup bread crumbs, 2 cups flour, 1 cup chopped suet, 1 cup seeded raisins, 1 cup molasses, 1 cup sweet milk, 1 teaspoon soda, 1 teaspoon salt, 1 teaspoon cinnamon. Steam $2\frac{1}{2}$ hours.

Mrs. Badger.

STEAMED PUFFS.

Four eggs, 1 cup sugar, 1 cup flour, 2 teaspoons baking powder. Steam in cups for 20 minutes. This makes 7 cups. Turn out of cups, spread with jam and eat with whipped cream.

Mrs. W. H. Tuttle.

SUET PUDDING.

One cup molasses, 1 cup sweet milk, 1 cup suet or $\frac{1}{2}$ cup butter, 1 cup raisins, $\frac{1}{2}$ cup currants, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon soda, salt and spice. Steam for 2 hours or until done.

Mrs. W. H. Tuttle.

SAUCE.

One egg, $\frac{1}{2}$ cup butter, 1 cup sugar. Stir well together. Then turn on 2 cups boiling water. Flavor.

DRAWN BUTTER SAUCE.

Cream together 1 cup confectioner's sugar and $\frac{1}{2}$ cup butter. Add beaten yolk of 1 egg, teaspoon of hot water turned over all. Just before serving beat up white of egg and then beat all together.

ST. JAMES' PUDDING.

One cup molasses, 1 cup sweet milk, $\frac{1}{4}$ cup butter, 1 teaspoon each of cloves, cinnamon, allspice and 1 teaspoon soda. Stir as thick as for cake and steam 3 hours.

Mrs. M. Hard.

SHREDDED WHEAT BISCUIT WITH STRAWBERRIES.

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapples, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

TAPIOCA PUDDING.

To 1 qt. of milk add 2 large tablespoons of white minute tapioca, three well-beaten eggs, 1 cup sugar and a little nutmeg. Bake 1 hour in a moderate oven. Stir often while baking. When cool add half pint of whipped cream.

Mildred E. Terry.

PINEAPPLE DESSERT.

One pt. can of pineapple, 1 cup sugar, 1 pt. whipped cream, $\frac{1}{2}$ pkg. gelatine, $\frac{1}{2}$ cup cold water. Soak gelatine in cold water 2 hours. Chop pineapple fine and simmer with sugar 20 minutes. Turn this while hot on to the gelatine. When cool, add the whipped cream. Set away to harden. Serve very cold with a bit of whipped cream.

Mrs. William S. Sanford.

RICE WITH STRAWBERRY DRESSING.

Put 4 cups milk in double boiler, when boiling hot pour in $\frac{3}{4}$ of a cup of rice, 1 tablespoon of butter, $\frac{1}{2}$ teaspoon salt, 3 tablespoons sugar. Cook 1 hour. Dressing—1 cup sugar, 1 tablespoon butter. Beat to a cream; add 1 large cup mashed strawberries. Then stir in well-beaten white of 1 egg. Put rice on platter, pour dressing around it. Serve either hot or cold. Delicious.

Mrs. Carrie G. Peck.

PLAIN JUNKET.

Put 1 Junket tablet into 1 tablespoonful of cold water; allow it to soak while you stir over the fire 1 qt. of fresh, sweet milk until it reaches 100 degrees (Fahr.); add 4 tablespoonsful of sugar; stir again for a moment, and take from the fire. Dissolve the Junket tablet, add it to the milk; stir hastily, and pour at once into ordinary junket or punch glasses or the serving dish. Allow this to stand undisturbed in a warm room until the mixture is jelly-like; then carry it most carefully, without moving or breaking the jelly, to a cool place. This may be served plain or with whipped cream.

JUNKET WITH PINEAPPLE SAUCE.

Pineapple, as well as rennet, aids in the digestion of milk, making this one of the daintiest of all the junket dishes. Make a perfectly plain junket, using a quart of milk and 1 Junket tablet. Omit all sugar and flavoring. When ready to serve, pour over the following sauce:

PINEAPPLE SAUCE.

Grate sufficient very ripe pineapple to measure at least a pint. Boil together a cup of sugar and a half cup of water until they spin a soft thread. Take from the fire and stir in hastily the grated pineapple. Turn this into your sauceboat, and stand away to cool. When ready to serve, help the junket, and put over and around it a little of the pineapple sauce.

Frozen Desserts.

"Custards for supper and an endless host of other such ladylike luxuries."

—Shelley.

COFFEE PARFAIT.

Half cup sugar, $\frac{1}{2}$ cup coffee, 2 eggs, 2 cups cream. Boil coffee and sugar together until they become syrup, pour over beaten yolks. Cook until thickened and pour over beaten whites. When cold, pour into beaten cream. Set to freeze for a few hours. This recipe will serve 10 nicely and can be frozen in a pail set in snow and salt.

Mrs. L. Chapman.

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LITTLE FALLS, N. Y.

ICE CREAM.

1½ cups sugar, whites of 2 and yolks of 6 eggs beaten, salt, add this to 2 qts. of scalding milk and cook 20 minutes. Let stand over night and before freezing add 1 qt. of cream and the beaten whites of the other 4 eggs; flavor.

Mrs. D. L. White.

ICE CREAM.

Two qts. milk, 4 eggs, 3 cups sugar, 3 tablespoons flour, 1 qt. cream. Bring the milk to a boiling heat, stir in the flour that has been thoroughly mixed with the sugar and moistened with a little of the milk, cook until flour is thoroughly cooked, have eggs well beaten and add as soon as mixture is taken from the stove; strain through cheese-cloth sack. When cool add the cream and two dessertspoons of vanilla. . . . Mrs. J. B. Casterline.

STRAWBERRY ICE CREAM.

Sprinkle 2 cups sugar over 2 qts strawberries. Mash and let stand till sugar is dissolved. Squeeze through cheese-cloth till dry. Then pour 1 pt. of milk on pulp and seeds, gradually stirring well and squeeze till dry. There should be nothing left but a ball of seeds. The pulp thickens the milk and is much nicer than juice alone. Add to the pulpy juice from 1 to 3 pts. of cream and sugar to make it very sweet. Freeze as usual.

Mrs. Wesley McIntyre.

RASPBERRY ICE CREAM.

Make after rule for strawberry, adding juice of lemon.

CHEAP ICE CREAM.

Three qts. milk, 4 eggs, 4 tablespoons flour, 2 scant cups sugar. Place milk in double boiler, beat eggs thoroughly, moisten flour in a little milk, add to beaten eggs and stir into hot milk till it thickens; add sugar, strain and flavor. It is much improved by adding 1 qt. of cream after it is cool. Freeze and let stand a little while.

Mrs. Sutherland.

LEMON SHERBET.

Two qts. milk, 1 pt. cream, 4 eggs (whites), 6 lemons, 4 coffee cups sugar. Heat milk with lemon peel, when scalded add sugar, stir until dissolved. Strain. When cold add cream. Freeze half, then add juice of lemons and whites of eggs.

Mrs. Wesley McIntyre.

MILK SHERBET.

Two quarts of milk, 4 cups sugar, 6 lemons. Scold 1 qt. of milk and sugar together, then add other qt. of milk and freeze; when nearly frozen add the strained juice of the lemons. If other fruit is desired do not use as many lemons.

Marion T. Sanford.

LEMON ICE.

Extract the juice of 4 lemons, add 1 lb. of sugar and 1 qt. of boiling water; let cool; then add the whites of 3 eggs, whipped to a stiff froth, and freeze.

H.

ORANGE SHERBET

Heat 1 qt. milk and 1 pt. sugar long enough to melt sugar. Partly freeze, then add the strained juice of 6 oranges and 1 lemon and the beaten whites of 3 eggs.

Mrs. George Sutherland.

SAUCE FOR ICE CREAM.

A delicious sauce for ice cream is made by boiling maple syrup until very thick, adding a cup of chopped nuts. Serve a spoonful on each slice of cream.

M. M. M.

STRAWBERRY SHERBET

Boil for 20 minutes 2 cupsful of sugar and 3 cupsful of water; remove from fire and add 3 cupsful of strawberry juice and the juice of 2 lemons. Pour into can packed in ice and salt. Just before freezing, add 1 cupful of milk.

Mrs. Redfield.

ORANGE MOUSSE.

One pint of sweet cream beaten to a froth; then beat in 1 cup of sugar, juice of 2 oranges and juice of 1 lemon or a little lemon extract. Add the whites of 3 eggs beaten stiff. Beat all thoroughly. Put in a dish and pack in ice.

A Friend.

JUNKET ICE CREAM.

To sweet milk add cream according to richness desired; $\frac{1}{4}$ part cream makes a rich ice cream, but if you have no cream, a good quality of ice cream can be made of clear milk. Prepare as a plain Junket, using a little more sugar and flavor than you would for a pudding. When thickened into a soft, creamy jelly, pour into freezer can, pack with ice and salt and freeze immediately in the usual way.

Pickles and Preserves.

"Peter Piper picked a peck of pickled peppers,"

CANNED STRAWBERRIES.

In canning strawberries, to keep them from being flabby, seedy and colorless, select only good sound fruit, as you would for preserving, and let it stand over night in layers with sugar generously sprinkled between. Then, after canning seal the jars and lay them on their sides for 24 hours. This will keep fruit and juice from separating in the usual unappetizing way.

Mrs. Redfield.

CURRENT OR CHERRY CONSERVE.

2 $\frac{1}{2}$ lbs. currants, 2 $\frac{1}{2}$ lbs. sugar, 1 lb. seedless raisins. Boil rind of 2 oranges until tender, then chop fine; squeeze in the juice of the oranges. Cook all together until thick. Put in cans.

DELICIOUS STRAWBERRY JAM.

To each pound of fruit add $\frac{3}{4}$ of a lb of sugar, put in a granite or porcelain lined kettle, cook about 20 minutes. Have your cans scalded and just when you are ready to put them in, add for each qt. of jam 1 pt. of fresh, uncooked berries, stir in thoroughly and seal at once. The flavor is just like that of fresh fruit.

Mrs. Fred Redfield.

SPICED CURRANTS.

Five lbs. currants, 4 lbs. sugar, 2 tablespoons of cinnamon, 1 tablespoon of cloves, 1 nutmeg, $\frac{1}{2}$ pt. vinegar. Put spices in a bag, let simmer a few minutes, then add currants and boil 1 hour.

Mrs. W. E. Tuttle.

FRUIT CONSERVE.

Two qts. of cherries, 2 qts. of currants, 4 oranges, 2 lemons, 4 lbs. sugar and 4 cups of water. Take peeling from 2 oranges and 1 lemon grated, add this to fruit, etc., and boil all together until quite thick.

Mrs. L. Chapman.

CRAB APPLE CONSERVE.

Five lbs. crab apples, wash, core and chop; 5 lbs. granulated sugar, 1 lb. raisins, 3 oranges, pulp and grated rind; 2 lbs. walnuts chopped, not too fine. Mix well together and cook slowly until thick.

Grace Phillips Scott, Castile.

CUCUMBER PICKLES.

Into a 2-gallon crock put 1 qt. of vinegar, 1 heaping cup of sugar, 1 scant cup of salt, several pieces of horseradish broken up, $\frac{1}{2}$ cup of ground mustard. Mix the mustard with a little vinegar until smooth; then stir the whole mixture together. Pour boiling water on your cucumbers, let them stand until cool, then wash and wipe dry and put them in the pickles in your crock until the jar is full.

Mrs. Margaret Stryker.

CUCUMBER PICKLES.

Make a taste brine enough to cover cucumbers, and let it stand two days. Throw away and make enough more to cover them with not quite as much salt as the first and let it stand the same length of time; the third time not any salt; put part covering of vinegar and a lump of alum; let stand the same length of time. Then the spiced vinegar with a piece of horseradish. All brines and vinegar must be boiling hot when poured over cucumbers. To every gallon of vinegar use 2 or 3 lbs. of brown sugar.

Mrs. L. H. Crane.

CUCUMBER PICKLES.

Take freshly picked cucumbers, wash well and pack in glass jars. To 4 qts. vinegar (cold) add 1 cup of sugar, 1 cup of salt and 1 cup of mustard; pour over pickles and seal. A few small pieces of horseradish root may be laid on top if desired. It is well to shake these together occasionally when first prepared.

Mrs. L. Chapman.

RECEIPTS FOR CLEAN HOMES.

No matter how well a house may be screened, some flies will find an entrance, and the tidy housewife spends much time in chasing them out through the door. If she succeeds, they hang around the door and rush in the moment it is opened. The best thing to do with the flies is to kill them. Then they will not come back, and if it be done quietly and neatly there will be no others to the funeral.

IT IS POPULAR
EVERY
WHERE
WITH ALL
HOUSE
KEEPERS
BECAUSE



It kills, but does
not crush the fly.
Will not soil or
mar the most
delicate tinted
wallpaper, but
kills the fly in a
clean manner.

"Mamma says she wouldn't keep house without
the FLY KILLER."

Some housekeepers try to kill the flies with a roll of paper. The puff of wind usually blows the fly away before the paper reaches it. If the fly is hit the wall is soiled. THE BIGELOW WIRE FLY KILLER does not blow the fly away. He dies and leaves no sign. You can kill all the flies in a room in a few minutes. A well-aimed blow never fails to bring down the fly. Your dealer will supply you; if not, send 25c and you will receive them by mail.

THE SANITARY WIRE SINK BRUSH OR DISH CLEANER

Made of the best tempered steel wire.
PATENTED.



Length of brush, 9 inches.
Packed in boxes of dozen each.
Shipped in one, two, three and
five gross cases.

A sanitary and useful household article. Non-absorbent. No disease germs can adhere to it. Just what is wanted for cleaning the sink, scraping pots, kettles, pans and baking tins, scraping burnt food from a hot stove or oven, to remove anything scorched or hard baked, for cleaning out corners and crevices in kitchen utensils.

Invaluable to all housekeepers for the above uses. Let me interest you in prices.

J. F. BIGELOW, Manufacturer, Worcester, Mass., U. S. A.

CUCUMBER PICKLES.

Pour boiling water on pickles and let stand over night. The next morning pour off water. 1 gal. very weak vinegar, 1 tablespoon powdered alum, 1 cup salt; pour the mixture on pickles and let stand until a white skum rises. Take from brine, wash, wipe and put into cans. Put mixed spices into cans along with the cucumbers. Take enough strong vinegar to nicely cover pickles and a few slices of onion and 1 cup of sugar to a gallon of vinegar; boil this mixture thoroughly, pour over pickles and seal.

Mrs. Waldo Coburn.

RIPE TOMATO RELISH.

One peck ripe tomatoes, peel and slice; 8 onions sliced thin and 1 cup salt. Let stand 24 hours, drain and add 2 qts. vinegar, 1 tablespoon each of ground mustard, cloves, allspice and ginger, $\frac{1}{2}$ tablespoon of cayenne. Stew slowly 2 or 3 hours, when nearly done add 2 lbs. sugar and $\frac{1}{2}$ lb. white mustard seed.

Mrs. C. R. Redfield.

CHILI SAUCE.

Half bushel tomatoes, 6 green peppers, 10 medium sized onions, 1 qt. vinegar, 4 tablespoons salt, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon allspice, 1 teaspoon cinnamon, 6 teaspoons mustard, 2 cups sugar. Boil all together until quite thick.

Mrs. Coburn.

CHILI SAUCE.

36 sliced tomatoes, 12 onions chopped fine, 7 cups vinegar, 3 tablespoons salt, $1\frac{1}{2}$ cups sugar, 3 teaspoons cinnamon, 1 teaspoon each of cloves, allspice, ginger and mustard, $\frac{1}{2}$ teaspoon black pepper. Boil together until quite thick and seal tight.

Mrs. W. E. Tuttle.

CHILI SAUCE.

12 tomatoes, 6 onions, 2 peppers, 12 tablespoons sugar, 2 cups vinegar, 2 teaspoons cinnamon, 3 teaspoons salt.

Mrs. Hawkins.

CHOWDER.

Half bushel green tomatoes, 1 doz. onions, 1 doz. green peppers. Chop all fine and put in jar with $\frac{1}{2}$ pint salt; let stand over night. Press out juice and cook until tender. Then take 2 lbs. sugar, 2 tablespoons cinnamon, 2 tablespoons allspice, 1 tablespoon cloves, 1 tablespoon pepper, $\frac{1}{2}$ cup mustard, $\frac{1}{2}$ pt. grated horseradish. Heat this mixture and pour over while hot. Vinegar to suit taste.

A Friend.

COLD TOMATO RELISH.

One peck of ripe tomatoes, 3 heads celery, 3 large onions, 2 green peppers, chop all very fine, and drain off water. Add 3 lbs. brown sugar, 1 oz. each of white mustard seed, cinnamon, cloves and allspice. Stir in slowly 2 cups strong vinegar. Let stand 24 hours, then bottle and seal.

Ella Hammond.

BORDEAUX SAUCE.

One gal. of green tomatoes sliced; let stand in salt water over night; 2 heads of cabbage sliced thin, 6 small onions, 1 red pepper, $\frac{1}{4}$ lb. allspice, $\frac{1}{4}$ lb. white mustard seed, 1 cup sugar, 1 tablespoon of salt, 1 gal. of vinegar poured hot over the mixture.

Mrs. Minnie Wright.

FRENCH MUSTARD PICKLES.

Two heads of cauliflower (cooked until tender), 2 qts. of onions, 2 qts. of green tomatoes, 2 doz. of small cucumbers, soak over night in salt water; then add 4 qts. vinegar, 1 lb. mustard, 1 cup of flour, 4 teaspoons celery seed, $\frac{1}{4}$ oz. tumeric; boil together until thick, then stir in pickles.

Mrs. L. H. Crane.

PICKLED CABBAGE.

Shave cabbage fine. For 2 gal. of cabbage take 3 pts. of vinegar, 2 tablespoons of stick cinnamon, 2 tablespoons of white pepper, 2 tablespoons of white mustard seed. Tie the last three each in a bag, steep in vinegar and pour over cabbage, previously salted, heat the pickle every morning until cabbage is crisp enough.

TO PICKLE RIPE CUCUMBERS.

Pare and remove the seeds, cut in strips, soak in weak brine 24 hours, drain off the brine, prepare a syrup to cover them of 1 pound of sugar to 1 quart fresh vinegar; cinnamon and cloves to taste, and 1 red pepper. Boil the fruit in the syrup half an hour (till it pierces easily), skim out the fruit and boil the syrup 20 minutes longer, then pour on the fruit. Ready to use in 3 days.

Mrs. Hodge.

OLIVE OIL PICKLES.

25 medium sized cucumbers sliced, but not pared; $\frac{1}{2}$ cup white mustard seed, $\frac{1}{2}$ cup black mustard seed, 1 small half cup of salt, 1 qt. vinegar, 1 cup or $\frac{1}{2}$ pt. pure olive oil.

Mrs. Marion Sanford.

TOMATO CATSUP.

Slice tomatoes and scald, put through colander. To 6 qts. tomatoes add 1 pt. strong vinegar, 1 cup sugar, 1 tablespoonful each of pepper, cinnamon, allspice and cloves. Boil down, bottle and seal.

Ella Hammond.

BLUE LABEL CATSUP.

Half bushel tomatoes cooked and strained, $\frac{1}{2}$ cup salt, 2 cups white sugar, 2 cups vinegar, $\frac{3}{4}$ teaspoon red pepper, 2 tablespoons cloves, 2 tablespoons cinnamon. Tie spices in bag.

Mrs. D. A. McArthur.

TOMATO CATSUP.

Wash and stew enough ripe tomatoes to make 10 qts., when strained add 1 qt. strong vinegar. Boil down about half or as thick as you like; add 4 cups brown sugar, 4 tablespoons salt, 4 tablespoons cinnamon, 1 teaspoon cloves, small teaspoon cayenne pepper.

Mrs. Sutherland.

COLD CATSUP.

Half peck solid ripe tomatoes. Pare and chop fine, drain in colander; put 1 qt. cider vinegar on them; let stand and prepare the following: 1 cup

chopped onion, 1 cup sugar, $\frac{1}{2}$ cup salt, scant half cup grated horseradish $\frac{1}{4}$ lb. white mustard seed, 1 teaspoon black pepper, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 small red pepper chopped, 2 or 3 bunches chopped celery. Mix all together and mix in with tomatoes and vinegar. Do not cook.

Mrs. Ella Cross.

MUSTARD RELISH.

One cup vinegar, $\frac{1}{2}$ cup sugar, 1 egg, 2 tablespoons mustard. Stir well together and boil 20 minutes.

Drinks.

"The cup that cheers,
But doth not inebriate."

COFFEE.

Use a mixture of Mocha and Java, $\frac{1}{4}$ Mocha to the pound. A powder coffee is best as the flavor is easily extracted. 1 qt. water, 4 rounding tablespoons coffee, 2 egg whites, 1 cup cold water. Use patent coffee pot, pour water freshly boiled through the coffee. Add egg whites and cold water beater together. Serve at once.

M. M. M.

VIENNA COFFEE.

$\frac{1}{4}$ cup boiled milk, 3 tablespoons whipped cream, stir together. Prepare this quantity for each cup of strong coffee.

FRUIT PUNCH.

One pound sugar, 1 pt. water, chopped yellow rind of 1 lemon. Boil together 8 minutes. Strain and while hot add 2 bananas sliced thin, 1 grated pineapple and $\frac{1}{2}$ cup stoned cherries. When ready to serve add juice of 5 lemons and 5 oranges. Place square block of ice in punch bowl, pour over it 5 pts. of water. Add the fruit and, if in season, add a few sliced strawberries when put into punch glasses.

Mrs. Seward E. Tumlalty.

GRAPE JUICE.

Stem and wash any blue grapes, put into a porcelain kettle, and cover with cold water, scald until skins break away from pulp; strain through jelly bag; to every qt. of juice add $\frac{2}{3}$ cup sugar; bring to boiling point and seal in air-tight bottles or fruit jars.

Mrs. W. S. Sanford.

ICED TEA PUNCH.

One quart strong lemonade, using boiling water; turn it over 2 teaspoons tea leaves. Serve cold in glasses half filled with cracked ice and a thin slice of lemon on top.

M. M. M.

COCOA OR CHOCOLATE.

For one cup. 1 teaspoon cocoa, 1 teaspoon sugar, 1 teaspoon flour. Make smooth paste with milk or water. Add 1 teaspoon melted butter. Pour over paste $\frac{1}{2}$ cup boiling water. Add $\frac{1}{2}$ cup hot milk. Let the whole just come to a boil.

Mary Courtney.

Candies.

"Sweets to the sweet!"

WHITE FONDANT.

This is the foundation for all cream candies. 4 cups granulated sugar, 2 cups hot water, 1 level teaspoon cream tartar. Stir over a slow fire until thoroughly dissolved, but do not let boil. When dissolved, take a damp cloth and wipe away all grains that may have appeared on the sides of the pan. Then boil it quickly until it makes a soft ball in cold water. Remove from the fire in the dish in which it is boiled and as soon as cooled stir briskly until it is a thick creamy mass. When too stiff to stir, knead with the hands. Its lightness depends on the kneading. When light and creamy put it in an earthen dish and cover with a slightly dampened cloth. This will keep for weeks and combining this with chocolate, nuts of many varieties, and various flavorings and colorings, many kinds of candy may be made.

Mrs. Cross.

MAPLE FONDANT.

Four cups brown sugar, 2 cups maple syrup, 2 cups hot water, 1 level teaspoon cream of tartar. Cook this in the same manner as the white fondant and use in the same way.

Mrs. Ella Cross.

PINOCHÉ—The Typical California Candy.

To three cups of light brown sugar add enough sweet cream or milk to moisten and a walnut-sized piece of butter. Boil over a steady fire till a few drops in water becomes a soft ball, remove from fire, then add a teaspoonful of vanilla and a cup of crushed walnut meats, cream briskly until the grain becomes soft, then pour out upon a buttered platter and cut in squares, press walnut meats on each square.

Mildred N. Yauchzy.

WHITE TAFFY.

Two cups white sugar, 2 tablespoons vinegar, butter size of a walnut; water enough to dissolve sugar, about $\frac{1}{2}$ cup; 1 teaspoon flavoring. Boil slowly without stirring.

Mrs. Redfield.

LEMON CREAM DATES.

Remove the seeds from a pound of dates, then make the filling as follows: To 1 lb. of confectioner's sugar add the juice of 1 large lemon; when smooth, work in 1 cupful of nut meats. Form into balls and fill the dates, roll in confectioner's sugar and serve.

Mrs. Redfield.

MOLASSES CANDY.

Two cups molasses, 1 cup sugar, 1 tablespoon vinegar, piece of butter size of a hickory nut. Boil together until it will harden in water. Just before taking from the fire add 1 teaspoon soda, stir well and turn into buttered pans, cool and pull. Cut into small pieces with shears.

Mrs. Sutherland.