

1-1-1916

Choice and Tested Recipes

The October Committee of Christ Church Guild, Cuba, NY

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Recommended Citation

The October Committee of Christ Church Guild, Cuba, NY, "Choice and Tested Recipes" (1916). *Genesee Valley Historical Reprints*. 21.

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by the October Committee
of Christ Church Guild
Cuba, NY

Genesee Valley Historical Reprint Series



Genesee Valley Historical Reprint Series: Choice and Tested Recipes

Ladies of Cuba, NY have joined forces to contribute some of their best-loved recipes in this 86-page cookbook from the World War I era. A journey back in time representing food staples (e.g., brown bread, tomato soup, suet pudding, boiled salad dressing) as well as local businesses (advertisements appear throughout the recipe book), *Choice and Tested Recipes* is dedicated “to those ‘Plucky Housewives’ who master their work instead of allowing it to master them.”

Beyond recipes that highlight some of the area’s finest ingredients (Jell-o from LeRoy and Royal baking powder from Brooklyn, NY), *Choice and Tested Recipes* offers a course-specific quote at the beginning of each section (e.g., John Heywood’s “Would you both eat your cake and have your cake?” for the section on cakes), advice for remedying household challenges (e.g., removing old tea/coffee stains, healing bruises, adding nutrients to and removing slugs from rose bushes, cleaning up while one works), and additional concoctions for healing those in the “sick room.”

Choice and Tested Recipes is organized by course, with a general table of contents on the last page, including breads, soups, meats, pies and puddings, conserves and jellies, and beverages. The recipes are simple, written in short paragraph format, and reveal a bit of each contributing housewife’s personality. For instance Miss Wright’s Clubhouse Sandwiches are “fit for a prince,” Mrs. C.A. Wheeler deems her Smothered Ham “a delicious dish,” and Mrs. G.E.P.’s tomato bisque recipe warns fellow housewives to “stir tomatoes slowly into the milk; if the reverse is done it will curdle.”

Bon appetit!

The Genesee Valley Historical Reprint Series is an effort of Milne Library, SUNY Geneseo.

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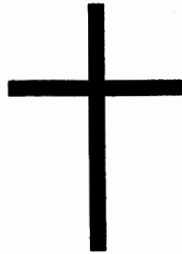
Summary by Kim Hoffman

Layout & Cover Design by Allison P. Brown



Choice and Tested Recipes

To those "Plucky Housewives" who master
their work instead of allowing it to master
them, this book is dedicated. :: ::



Compiled by
The October Committee of Christ Church Guild
Cuba, New York, 1916



PRESS OF
THE CUBA PATRIOT
CUBA, N. Y.

What Cooking Means to a Woman



COOKING means the patience of
Job and the persistence of the
Pilgrim fathers.

It means the endurance, the long-suffering
and the martyrdom of Joan of Arc.

It means steaming and stewing, and baking
and boiling, thrice daily—springs, summers,
autumns and winters—year after year, dec-
ade after decade.

It means desperation, perspiration and resig-
nation.

It means a crown and a harp and a clear
title to an estate in Heaven.

PLEASE PATRONIZE THE
ADVERTISERS
WHO BY THEIR GENEROUS
SUPPORT MADE POSSIBLE
PUBLICATION OF THIS BOOK

Table of Measures

Four teaspoons (liquid) ----- make one tablespoon

Three teaspoons (dry) ----- make one tablespoon

Four tablespoons (liquid) ----- make one wineglass

Two wineglasses ----- make one gill

Two gills (one-half pint) ----- make one cup

Two cups ----- make one pint

Four cups ----- make one quart

One cup butter (solid) ----- makes one-half pound

One cup granulated sugar ----- makes one-half pound

One round tablespoon butter ----- makes one ounce

A dash of pepper is a quarter of a saltspoon.

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Bread, Rolls and Biscuits

"Here is bread, which strengthens man's heart, and is therefore called the staff of life."

—Mathew Henry.

Five-Hour Bread.

Scald one quart milk. After removing from the fire add one tablespoon lard, one tablespoon sugar, one-half teaspoon salt. When cold, add two yeast cakes dissolved in one-half cup lukewarm water. Knead in three quarts sifted flour. Let it rise three hours. Mix in loaves, butter each loaf. Let it rise again until nearly the top of tins. Bake thirty-five minutes.

MARY W. MORGAN.

Salt Rising Bread.

First Part.—Put two teaspoons corn meal in a cup, add a little ginger, sugar, and soda. To that add enough boiling milk to make the cup three-fourths full. Stir well and set in warm water to rise.

Second Part.—After having risen, put cupful of warm water in pail, stir in flour and add emptyings. Cover well and let it stand in warm water to rise the second time.

Third Part.—Sift three quarts of flour in pan. Make a hollow in center of flour. Pour in a pint of boiling water and stir. Add enough cold water so as not to scald. Turn emptyings in and let rise a third time till light, when it is ready for tins. Salt the same as yeast.

If the emptyings are made after dinner they will be ready to use early next morning.

Mrs. A. A. ARNOLD.

Luncheon Rolls.

One-half cup scalded milk, two tablespoons sugar, one-fourth teaspoon salt, two tablespoons melted butter, one egg, few gratings of lemon rind. One-half yeast cake dissolved in two tablespoons lukewarm water. Add sugar and salt to milk. Add yeast and three-fourths cup flour. Let it rise, then add butter, beaten egg, grated rind of lemon and flour enough to knead. Let rise again, roll to one-half inch thickness, shape with biscuit cutter. Place close together in buttered pans. Let rise, then bake.

Mrs. E. T. M.

Nut Bread, or Wealth Bread.

One and one-half cup Graham flour (sifted), one and one-half cup white flour, one-half cup sugar, three level teaspoons Royal baking powder, one level teaspoon salt. Sift above three times.

One-half cup chopped meats (nuts), one-half cup raisins, one and one-half cup sweet milk. Beat well together and cover pan in oven until near top of pan.

Mrs. H. G. WASSON, Erie Pa.

Entire Wheat Bread.

One quart white bread sponge, one-half cup sugar, piece of lard the size of a large egg. Mix softer than for white bread with entire wheat flour. Let it rise till light, then work over again and put in tins. Bake when thoroughly light. This makes two loaves.

M. M. J.

Brown Bread.

One cup sweet milk, one cup sour milk, one-half cup molasses, half cup sugar, one and one-half teaspoons soda, one-half cup corn meal, two and one-half cups Graham flour, two tablespoons melted butter. Bake one hour.

Mrs. A. A. ARNOLD.

Nut Bread.

Two cups sifted flour, one-half cup sugar, one-half teaspoon salt, two teaspoons Royal baking powder, sifted in flour; one-half cup chopped nuts, one egg broken into cup and beaten lightly. Fill cup with sweet milk. Mix and put in pan. Let it rise twenty minutes. Bake forty minutes.

B. REYNOLDS.

Brown Bread.

One quart sweet milk, one cup sugar, one cup molasses, two teaspoons of saleratus, four tablespoons melted butter, six cups Graham flour.

Mrs. BARBARA AGATE, Rochester, N Y.

Corn Bread.

One teaspoon lard, one-fourth cup sugar, one egg, half cup milk, one-half cup corn meal, one teaspoon Royal baking powder, one-half teaspoon salt. Flour to make stiff. Mix lard, sugar and yolk of egg together, add other ingredients, fold in beaten white of egg. Bake in quick oven.

Mrs. C.

Johnny Cake.

One cup meal, one cup flour, one-half cup sugar, pinch of salt, two teaspoons Royal baking powder, milk for batter, one egg last thing.

Mrs. ANNA WAFER, Hornell.

Graham Gems.

Two and one-half tablespoons sugar, butter size of an egg, one egg, one and one-half cups sweet milk, salt, two cups Graham flour, three teaspoons of Royal baking powder. Have gem irons hot when batter is put in.

C. A. B.

Rye Bread.

One pint rye flour, one-half pint corn meal, one-half pint wheat flour one teaspoon sugar, one teaspoon salt, two teaspoons Royal baking powder, one tablespoon butter or lard, three-fourths pint milk. Sift together rye flour, meal and flour, sugar, salt and baking powder. Rub in shortening, add milk, mix into smooth batter. Bake in moderate oven. Protect loaf with paper first twenty minutes.

Contributed.

Muffins.

One egg, two tablespoons melted butter, one tablespoon sugar, one cup sweet milk, two cups flour, two teaspoons Royal baking powder.

Mrs. R. M.

Maple Rolls.

Sift two cups flour, three level teaspoons Royal baking powder and a little salt together, rub in three level tablespoons shortening and mix with enough milk to make a dough stiff enough to handle. Roll to one-third inch thick and spread with cup of grated maple sugar. Roll up like a jelly roll and cut in slices about an inch thick. Bake in hot oven and serve warm.

Mrs. E. G. WASSON.

Parker House Rolls.

Place two quarts flour in a pan. In the center pour a pint of milk, one-half cup butter and one yeast cake dissolved in one-half cup water. Stir in enough flour to make a sponge. Mix when light. Let it rise again, mould, roll out, and cut with biscuit cutter. Place a small piece of butter in center of each, fold two sides together, turn over and place in tins to rise.

Mrs. ELIZA P. MEDBURY.

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**MRS. H. W. SOUTHWORTH
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Rolls.

One-half cup sugar, butter size of an egg, one teaspoon salt, one pint sweet milk, one yeast cake. Scald the milk, and when partly cool mix all together and add flour enough to make a hard loaf. Let rise, and shape into rolls. Let rise very light before baking.

Mrs. DE ALTON GILES.

Pop-Overs.

One cup milk, one cup flour, one teaspoon sugar, two eggs, pinch of salt. Beat eggs light add milk, salt, sugar. Pour flour gradually in. Beat till light and smooth with Dover egg-beater. Pour in tins (hot) and bake in hot oven twenty minutes.

Mrs. D.

Oat-Flake Bread.

Two cups Oat-Flake, one quart boiling water (stand till cool), one yeast cake dissolved in the water, three-fourths cup molasses, teaspoon of salt, two tablespoons lard. Enough white flour to make a stiff dough. Let it rise and make in loaves. Bake forty-five minutes.

SARAH A. EDWARDS.

Warm Brown Bread.

Two cups Graham flour, one-fourth cup molasses, one-half cup white flour, two cups sour milk, one-fourth cup brown sugar, one heaping spoon soda, pinch salt. Let it stand an hour before baking. Bake moderately one hour and thirty minutes.

Mrs. D. H. H.

Brown Nut Bread.

Two cups buttermilk, two cups Graham flour, one cup white flour, one-half cup molasses, one tablespoon brown sugar, same granulated, one teaspoon Royal baking powder, one-half teaspoon salt, one-fourth pound walnut meats, one cup raisins; dredge with flour.

M. L. WHIPPLE.

Brown Bread.

One pint sour milk, one-half cup brown sugar, one-half cup (scant) molasses, one-half cup white flour, two and one-half cups Graham flour, two teaspoons soda, one teaspoon salt, one egg, two heaping tablespoons of butter or shortening. Let it rise ten minutes. Bake in slow oven forty minutes.

Mrs. JAMES CALKINS.

Five-Hour Yeast Bread.

One compressed yeast cake dissolved in two or three tablespoons lukewarm water, one-half pint milk, one-half pint hot water, one-half even teaspoon salt. Mix dissolved yeast, wetting, and salt together (adding hot water to cold milk for the wetting.) Then add sufficient bread flour to make dough thick enough to knead. Knead thoroughly, then brush over top of dough with melted butter, cover pan and allow dough to rise for three hours. It should be kept at a temperature of about 75 degrees until placed in oven. Knead again, form into loaves, place in bread tins, and allow loaves to rise for one hour. Then bake about one hour. Do not cover bread when taken from oven.

G. L. T.

Corn Cake.

One pint of milk, three cups of flour, two cups of Indian meal, one-half cup sugar, one-half cup butter, three eggs, three teaspoons of Royal baking powder.

Mrs. R. ARMSTRONG.

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In buying our stock of goods we have tried in every way possible to make it profitable for our patrons. Every yard of fabric, every garment, and every article that is offered here is thoroughly good, and the best to be had anywhere for the price we ask. Shrewd buyers will be quick to see the advantage of coming here to trade in Dry Goods, Footwear and Groceries.

C. A. WHEELER & SON
Cuba, New York

Soups

"I am sure that you love soup better than broth."

Chicken Soup.

One quart chicken stock, eight sticks spaghetti, one medium sized onion, one teaspoon curry powder, one-half can tomatoes, one egg. Boil spaghetti in salted water until tender, then put in tomatoes and onion. Cook till onion is tender. Put in soup stock and curry powder. Just before serving put in egg, slightly beaten.

LILIAN HERBERT MILLER.

Tomato Soup.

One quart can tomatoes cooked in their own juice till tender, put through a sieve; add one-half teaspoon soda; add one quart sweet milk, season with butter, pepper, and salt. Serve hot, but do not let it boil after adding the milk.

Mrs. C. A. S.

Vegetable Soup.

Put bone and meat on to boil with enough cold water to cover. Cook slowly and skim frequently. When meat becomes tender add four or five leaves of cabbage, a few stalks celery, two potatoes, one onion, one carrot, and one pint or two whole tomatoes. Cut vegetables in small pieces and cook in stock till very tender. Add a few drops of "Kitchen Bouquet."

Mrs. A. B.

Clam Chowder.

One quart tomatoes, two quarts clams, five large potatoes, five large onions, one teaspoon thyme, one tablespoon Worcestershire sauce, six soda crackers, salt and pepper to taste. Cover all with water. Cook until thick. Enough to serve twelve people.

L. H. M.

Croutons.

Cut stale bread into cubes, place in pan and brown in the oven; or, butter the bread, cut into cubes, and then brown the same way.

Mrs. D. D.

Oyster Soup.

One quart rich milk, one pint oysters, pinch salt. Wash and drain the oysters and put in the stewpan with the cold milk and salt. Set on the stove and slowly bring to a boiling point, but not boil. When oysters ruffle, the soup is ready. Serve hot with crackers, pepper and salt to be added at the table after serving.

Mrs. C. C. B.

Tomato Bisque.

Pare, cook and strain six tomatoes. Return to fire with a pinch of soda. Heat a quart of milk, adding to it a tablespoon of butter mixed smoothly with a tablespoon of flour. Salt and pepper. Stir tomatoes slowly into the milk; if the reverse is done it will curdle. Serve very hot in cups.

Mrs. G. E. P.

Noodles for Soup.

Beat one egg, add a pinch of salt, and flour sufficient to make a stiff dough. Roll in a thin sheet with flour to keep from sticking. Lay on bread board half hour to dry. Then roll up tightly. Begin at one end and shave fine. Just before serving put into the soup and boil only a few moments.

Contributed.

Bean Soup.

Boil the beans till soft, then strain and add salt, pepper, butter and a little sugar. Set on stove again, and just before serving add a cup of cream, well stirred in. Add a few drops of "Kitchen bouquet."

Mrs. S. P. W.

Cream of Chicken Soup.

Boil one chicken tender in two quarts water, a little celery and onion and salt. Strain, let cool and skim off fat. Place on stove again. When it comes to a boil, add one egg, well beaten in one-half pint of cream. Do not let it boil after egg and cream are added, or it will curdle.



Fish

"Master, I marvel how do the fish live in the sea."
"Why, as men do on the land; the great ones eat up the little ones."
—Shakespeare.

Baked Fish.

Clean a fresh fish nicely, lay in a baking pan, salt and pepper. Put bits of butter over top. Sprinkle with flour and pour a cup of sweet milk over it and bake slowly one hour.

Mrs. OTIS HENDRYX.

Oyster Cocktail.

Put a half dozen small oysters in a cocktail glass. Add a few drops of lemon juice, three drops tabasco sauce, one teaspoon Worcestershire sauce, one dessert spoon tomato catsup. Stir well and let it stand on ice one hour before serving. This makes one cocktail.

Contributed.

Salmon Loaf.

Mince one can salmon, removing all bones, add to it a cupful fine bread crumbs, two beaten eggs and one-half cup sweet milk. Salt and pepper, with parsley or lemon juice to season. Put in mould and steam or bake three-fourths hour. Serve hot with white or Hollandaise sauce.

Mrs. E. G. W.

Fish Sauce.

Cream together one tablespoon butter and one tablespoon flour and put over a gentle heat, add a little chopped parsley a little grated onion, pepper and salt to taste. Mix well. Add one-half pint milk and boil 15 minutes.

Mrs. R. N. B.

Caper Sauce.

Mix two tablespoons butter with one of flour, pour on boiling water till it thickens. Add one hard boiled egg chopped fine and two table-
spoons capers.

I. D. C.

Cuba National Bank

Capital, \$100,000.00
Surplus and Profits, \$ 75,000.00



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C. A. ACKERLY, Cashier

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exclusively to the manufacture of
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Escalloped Oysters.

Mix three cups cracker crumbs with one cup stale bread crumbs and one cup melted butter. Put thin layer in bottom of shallow baking pan. Cover with oysters that have been washed, drained and carefully looked over. Sprinkle with salt and pepper. Add four tablespoons cream and six tablespoons of oyster liquor. Repeat and cover top with remaining crumbs. Bake 30 minutes. Never use more than two layers of oysters, if so, the middle layer will be undone.

Mrs. L. H. B.

Creamed Sardines.

Four tablespoons melted butter, one-fourth cup stale bread crumbs and one cup sweet cream. Cook till slightly thickened, add two hard boiled eggs chopped fine and twelve sardines which have been skinned, freed from bones and separated into small pieces. Season with salt and cayenne or paprika and serve on toast.

A FRIEND.

Pigs in Blankets.

Wash and dry large oysters. Have slices of bacon cut very thin. Salt and pepper oysters. Pin around each with wooden toothpick a slice of bacon and broil or bake till bacon is crisp. Serve hot without removing toothpick.

E. and M.

Creamed Salmon.

One box salmon cutlets, yolks of three eggs, one gill sherry, one-half pint sweet cream, one tablespoon butter. First heat salmon, butter and wine, pepper and salt in chafing dish, then add beaten yolks of eggs and cream until smooth. Serve quickly.

L. W. S.

Clam Chowder.

One cup potatoes, one cup carrots, one onion—all ground. Let this cook slowly an hour in 4 cups water. Three tablespoons rice, three tablespoons pearl barley, cook in plenty of water, add one and one-half dozen clams chopped fine. Put all together and cook ten minutes.

Mrs. E. L. P.

Fish (Italian Way.)

Line baker with mashed potato, fill with creamed fish and bake till brown.

C. F. T.

Lobster a la Newbury.

One tablespoon butter, one wine glass sherry, yolks of three eggs, one-half pint cream, salt and cayenne to taste. Put butter and wine in chafing dish, let simmer five minutes, add cream and eggs beaten together. Cook until smooth and add lobster, either canned or fresh. When well heated, serve on toast.

L. W. S.

Hollandaise Sauce.

One-half cup butter and one teaspoon flour creamed well, to which add the yolks of two eggs, one at a time and beat thoroughly. Pepper and salt to taste, paprika is preferred by many. Then add one-third cup boiling water slowly, and lastly one tablespoon lemon juice. Cook this in a bowl in hot water. Serve on cauliflower or fish.

L. W. S.

Corn Chowder.

Cut two ounces of fat salt pork in dice and brown until crisp. Add two small onions and when lemon colored add a can of corn and four medium sized potatoes diced, with a pint of boiling water, cook until the potato is tender, then add a quart of milk, a generous seasoning of salt and pepper and serve.

Baked Fish.

Clean, wipe and dry the fish, rub with salt, stuff with bread crumb dressing and sew up. Cut gashes on each side and put narrow strips of salt pork in gashes. Put in hot oven after dredging well with flour. Baste when the flour is browned and often afterwards.

Mrs. BELL.

Salmon Cream.

One can salmon. Take the bones out, mince fine. One pint bread crumbs. Put in a layer of one-half the crumbs, then all the fish, and then the rest of the crumbs. One pint sweet milk, butter the size of a walnut, one tablespoon of corn starch, salt and pepper to taste. Boil milk, starch and butter together, turn on the crumbs and fish. Bake one-half hour.

Mrs. W. A. H.

Frogs' Legs.

Frogs' legs are nice dipped in beaten egg, rolled in cracker crumbs and fried a golden brown.

Mrs. H. H. E.

Meats

Some hae meat and canna eat;
And some would eat that want it;
But we hae meat, and we can eat,
Sae let the Lord be thankit.

—Burns.

Relishes for Meats.

- With roast beef—Tomato sauce, horseradish, pickles.
- With roast pork—Apple sauce, cranberries.
- With roast veal—Mushroom, onion or tomato sauce.
- With roast lamb—Mint sauce.
- With roast turkey—Cranberry sauce, currant jelly.
- With roast goose—Apple sauce, grape or currant jelly.
- With boiled mutton—Caper and onion sauce.
- With boiled turkey—Oyster sauce.
- With fish—Lemon, egg or cream sauce, green peas.

Roast Beef.

Allow one-quarter of an hour for each pound of meat—to have the meat full of juice when cut. Put in very hot oven. Dredge with flour, sprinkle with salt, and after the first quarter of an hour, cup of water added. Baste often. When done pour off most of the fat. Add water sufficient for gravy, thicken with flour.

Mrs. S. H. B.

Veal Loaf.

Three pounds veal, one-half pound pork, chopped. One-half cup cracker crumbs, two eggs, one teaspoon salt, one-half pepper, a little sage or onion if preferred.

Mrs. J. C. LEGGETT.

Chicken a l'Italienne.

Two young chickens jointed. Fry in butter and olive oil, and one small onion. When brown remove and add two large tomatoes chopped fine, then put in the chickens, salt, paprika and sweet herbs. Cover closely and cook over slow fire till tender. Do not put in any water.

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Beef Loaf.

One and one-half pounds of Hamburg steak, two thin slices of salt pork chopped fine, two slices dry bread, ten crackers, rolled fine, two well beaten eggs, butter size of an egg. Season with pepper, salt and sage. Mix with one-half pint sweet milk, shape into loaf and bake slowly for two hours.

Mrs. O. H.

Veal Loaf.

Three and one-half pounds veal, one-half pound salt pork, six small crackers, powdered fine, two eggs, butter size of an egg, one tablespoon salt, one-half tablespoon cayenne pepper, one-half tablespoon black pepper, one-half grated nutmeg, mix thoroughly. Bake two hours.

Mrs. A. A. ARNOLD.

Smothered Ham.

Cut ham into uniform pieces and place in a baking dish, slice over potatoes until dish is two-thirds full. Sift over two tablespoons flour, pepper and place bits of butter over top. Then fill dish with milk and cook one hour. A delicious dish.

Mrs. C. A. WHEELER.

Roast Pork.

The loin and spare ribs are the best pieces for roasting. Rub well with pepper or sage. Salt and flour and bake twenty minutes for each pound. Baste often, and do not have the oven as hot as other meats. Roast pork is more wholesome eaten cold.

Mrs. D. V. C.

Broiled Lamb Chops.

Remove superfluous fat from lamb or mutton chops. Brush them over with mixture two parts oil and one part vinegar. Arrange in pairs with sliced onion between. Let stand an hour, remove onion and broil chops about six minutes, turn often, spread lightly with creamed butter and sprinkle with salt. Arrange them against a casserole of potato.

Mrs. P. H. W.

Creamed Oysters.

Cook one quart oysters in the liquor till done, remove the oysters and add to the liquor one-half pint cream, butter, salt and pepper to taste, thicken with a little flour. Put in the oysters and serve at once.

Mrs. H. H.

Sweetbreads.

Wash very carefully and remove all bits of skin or fatty matter. Cover with cold water, salt and boil for about fifteen minutes, then remove from boiling water and throw into cold water. Dry them and roll in egg and cracker crumbs and fry in hot butter till brown. Can also be served with cream sauce.

Mrs. E. H. J.

Pork Chops with Potatoes.

Fill a casserole two-thirds full of thinly sliced potatoes, placed in layers, with a sprinkling of flour, salt and pepper. Place on top pork chops dredged in flour, pepper and salt. Fill nearly to the top with milk and bake moderately two and one-half hours. Remove lid one-half hour to brown chops.

F. M. McL.

Chicken Pie.

Put one chicken on in boiling water, when partly done, add salt and pepper to taste. Cook until meat separates from bones. Make gravy of liquor with melted butter and flour, pour over chicken.

Crust—One cup flour, mix with one tablespoon of butter, one heaping tablespoon Royal baking powder, pinch of salt, one half egg beaten well, add generous one-half cup of milk. Stir into other mixture, beat well. Drop by spoonfuls on chicken. Cook half an hour.

A FRIEND.

Chicken Crokale.

Two chickens, cooked till tender, cut in dice, one can mushrooms, poured over chicken. Let simmer together. One tablespoon butter, one tablespoon flour, one pint cream. Mix all together and let come to a boil.

Mrs. G. L. T.

Veal Birds.

Take as many tenderloins of veal as desired to make a given number of birds and pound them flat. Now make a dressing of cracker crumbs, moistened in water, add a little butter, pepper and salt, a bit of chopped onion, a speck sage and one raw egg. Mix and lay on top of veal. Now with tooth picks, pin up the veal to look as much like birds as possible. Salt and pepper and fry brown in butter. When done take up, and make a cream gravy, pour this over as many slices of toast as there are birds. Lay the birds on top, garnish with parsley and serve. Fine.

Deviled Chicken (To be made in Chafing Dish.)

Melt one tablespoon of butter and flour, add one-half cup stock and one-half cup milk. When it thickens add the hard-boiled yolks of two eggs, one tablespoon chopped parsley, one-half teaspoon salt, one-fourth teaspoon pepper and the cold boiled chicken. Can serve in patty shells.

Mrs. T. I. GORTON.

Croquettes.

Two cups chopped meat, one cup boiled rice, one egg, salt and pepper to taste, two tablespoons cream. Roll in beaten egg and cracker crumbs. After forming in balls, put in wire basket and cook in hot lard.

Mrs. ALLEN.

Pot Roast of Pork.

Select the ham of the pork. Have the kettle very hot. When thoroughly browned, add one quart of water (for a four-pound roast.) Simmer thirty minutes to each pound. When it has been cooking thirty minutes, add one teaspoon salt, pepper, a slice of onion and three cloves. When tender, remove meat and most of the fat. Make gravy of flour and boiling water. Serve with apple sauce.

L. B.

Roast Liver.

Pour boiling water over one calf's liver. Let it stand a few minutes. Put in baking pan. Cover it with sliced bacon and one small onion sliced. Bake one-half hour closely covered. Remove cover and bake one hour longer in slow oven. Excellent sliced cold.

Mrs. LAYMAN.

Creamed Chicken.

One four-pound chicken, two large sweetbreads, one can mushrooms, one quart sweet cream. Boil chicken till very tender. When cool remove bones and cut in small pieces. Boil the sweetbreads and break into small bits. Pour the liquor from the mushrooms and cut each one into four pieces. Mix all together and season with salt and pepper. Make cream gravy real thick. Put a layer of gravy on the bottom of dish, then some meat, then more gravy and so on till dish is full, with gravy on top. Then wet some cracker crumbs with milk and put over the top, then small pieces of butter, dotted around. Bake three-fourths of an hour. This will serve sixteen persons.

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Vegetables

First—Have them fresh as possible. Summer vegetables should be cooked on the same day they are gathered.

Second—Look them over and wash well.

French Fried Potatoes.

Cut raw potatoes of uniform size into six pieces, put in cold water for several hours, then drain on a towel and plunge them into hot lard until they are light brown; about twenty minutes is the required time. Lay them on paper to drain. Sprinkle with salt and serve hot.

Mrs. J. S. A.

Fried Green Tomatoes.

Slice green tomatoes, medium slices. Dip in beaten egg, roll in fine cracker crumbs. Season with salt and pepper and fry in butter.

H. L. W.

Vegetable Oysters.

Cut the vegetables in thin slices, crosswise. Boil in clear water until tender, add a cupful of milk, salt, butter and flour stirred to a cream. Boil all together a few moments, then serve on toast.

P. E. F.

Stuffed Onions.

Boil as for baked onions. Cut out heart of the onions and fill space with any kind of meat chopped fine and well seasoned. To each pint of meat add one egg, two-thirds cup milk or cream. When onions are filled, cover with crumbs and bake one hour. Serve with cream sauce.

Mrs. D. H. F.

Cabbage with Cream Dressing.

Remove the outside leaves of the cabbage heads and quarter them. Boil in salted water until almost tender, then drain in a colander. Put over the stove, add one cupful of rich cream, let it come to a boil, then thicken with butter and flour stirred to a cream. Add pepper and salt; also a little nutmeg, if liked.

JULIA M.

Scalloped Potatoes.

Pare potatoes, and cut into cubes. Place a layer of potatoes in a dish. Season well with salt, pepper and bits of butter. Then another layer of potatoes and seasoning, and so on till dish is filled. Cover with milk and bake one hour.

Mrs. A. S. T.

Corn Oysters.

One-half cup flour, one teaspoon Royal baking powder, one-half teaspoon salt, one-fourth teaspoon white pepper, one tablespoon milk, one egg, one cup corn. Fry.

Mrs. N. J. S.

Summer Squash.

Wash clean, cut open, remove seeds and steam till tender. Mash, season with salt, butter and pepper. Another way is to cut in slices about one-half inch thick, sprinkle with salt and let stand half an hour; wash in cold water; wipe dry, dip in beaten egg, then in cracker crumbs, and fry in butter.

ANNA W.

Stuffed Baked Peppers.

Take large green sweet peppers, lay in ice water half an hour. After removing all seeds, fill with meat ground fine, bread crumbs (and an onion chopped fine if desired). When ready to bake, put generous piece of butter on each and bake till tender.

Mrs. E. S.

Macaroni and Cheese.

Break one-fourth pound macaroni into thin pieces into three pints of boiling salted water. Boil twenty minutes. Drain and pour cold water through it. Put in shallow baking dish. Cover with white sauce, made with one tablespoon butter, one tablespoon flour, one and one-half cups hot milk, pinch of salt. Add one-half cup grated cheese to the sauce and pour over the macaroni. Place fine crumbs mixed with a little grated cheese on top of this and bake until brown.

Mrs. A. S.

Sweet Potatoes with Pork.

When roasting pork peel sweet potatoes, place them in a pan around the roast and cook until soft and brown, basting often with pork drippings.

B. P. M.

Rice Snow Balls.

One cup rice, one quart of water, one-half teaspoon salt, two yolks eggs, one cupful milk, one spoon corn starch. Boil rice until tender, put into small cups, and when cold turn into dish. Make a custard of the milk, eggs and corn starch; flavor, and when cold pour over rice balls a half-hour before serving.

ESTELLE E. MILLER.

Scalloped Cabbage.

Boil for one-half hour a small cabbage. Drain and chop fine. Add two cups cracker or bread crumbs, pepper and salt to taste, butter as large as hickory nut, a cup of milk, and bake one hour.

Mrs. E. S. GREER.

Cooked Cucumbers.

Slice cucumbers quite thick, put in skillet in which butter has been melted, with just enough water to start cooking. Then cover tightly and cook till tender. Season with salt and pepper. Add a little vinegar and a few drops of sweet cream, just enough to moisten.

BLANCHE P. MOREHEAD.

Turnip Cups with Peas.

Take medium-sized turnips, scoop out the center till just a shell remains. Steam shell till tender. Have ready cooked green peas. Fill turnip shells with peas and cover with cream sauce, seasoned with plenty of butter, pepper and salt.

C. T. R.

Saratoga Potatoes.

Pare twelve large smooth potatoes and lay them in ice water over night. In the morning slice them very thin and lay them singly between towels to remove all moisture. Have the lard boiling hot, drop in the slices, one at a time and stir to prevent blistering. Take out with a wire skimmer and sprinkle each piece with fine salt. They will keep several weeks.

Potatoes with Green Peppers.

To your usual hashed brown potatoes, try adding a little chopped bacon and some minced green peppers. You have no idea how appetizing it is.

Potato Puff.

Two cups of hot or cold mashed potatoes, three tablespoons of cream, two eggs, one tablespoon butter, salt and pepper to taste. Put the potatoes in frying pan. Add yolks of the eggs, cream and seasoning. Stir over the fire until well mixed. Take from fire and add carefully the well-beaten whites of eggs. Heap on a greased baking dish or gem pans. Bake in quick oven until a nice brown.

Mrs. G. W. R.

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Salad and Salad Dressing

My salad days, when I was green in judgment.
—Shakespeare.

Tomato Jelly Salad.

One can tomatoes, one-half cup celery chopped fine, one small onion sliced; salt, cayenne pepper and cloves; one-third box gelatine. Boil together tomatoes, onion, celery, cloves, one-half hour. Strain and season with salt and pepper. Add gelatine dissolved in a little of the boiling liquid. Pour into cups and set away to cool. Turn out on lettuce leaves, then mayonnaise.

Mrs. C. A. WHEELER.

Mayonnaise Dressing.

Yolks of three eggs, one tablespoon mustard, one tablespoon sugar, one teaspoon salt, one-fourth cup vinegar, cayenne to taste. Beat together until dry ingredients are smooth, then add one pint best olive oil. Slowly add juice of one-half lemon at last, and one cup cream.

L. W. SHELDON.

Waldorf Salad.

Two cups dried celery, two cups sour apples chopped, two-thirds cup pecan or peanuts. Just before serving pour over them a cooked dressing.

Mrs. C. A. W.

Tartar Sauce.

One cup mayonnaise dressing, one tablespoon chopped capers, one tablespoon Tarragon vinegar, one tablespoon chopped olives, one tablespoon cucumber pickles. Good for meat or fish.

A FRIEND.

Russian Dressing.

Fourteen tablespoons heavy mayonnaise, one teaspoon salt, fourteen tablespoons chili sauce, one-half teaspoon paprika. Enough for ten people.

Mrs. E. L.

Salmon Salad.

One can salmon, one hard-boiled egg, one lemon. Take salmon from can and remove bones and skin and flake. Place on lettuce leaves and pour over the fish mayonnaise dressing. Garnish with slices of hard-boiled egg and lemon.

A. D. M.

Banana Salad.

Banana salad dressing, chopped nuts, lettuce. Peel bananas and roll in salad dressing. Then roll in chopped nuts. Serve on lettuce leaves.

Mrs. F. G.

Fruit Salad with Lemon Jelly.

Prepare an equal quantity of celery, walnut meats and white grapes or oranges and bananas as preferred, as for fruit salad. Then add cubes of lemon jelly made quite tart, in quantity about half as much as of all the other ingredients together. Cover with mayonnaise and serve on lettuce leaves.

Tuna Fish Salad.

One can tuna, one-half cup chopped celery, mayonnaise dressing.

Mrs. H. H. PARKS.

Chicken Salad.

Two quarts chicken, four tablespoons vinegar, two tablespoons olive oil, one teaspoon salt, one-half teaspoon pepper. Set in a cool place two or three hours. Cut one quart celery in half inch pieces. Mayonnaise dressing, one cup whipped cream.

M. W.

Boiled Salad Dressing.

Three eggs; one tablespoon each of sugar, oil and salt; a scant tablespoon of mustard, one cup milk and one of vinegar. Stir oil, salt, mustard and sugar in a bowl until perfectly smooth. Add the eggs and beat well, then add the vinegar, and finally the milk. Place the bowl in a basin of boiling water and stir the dressing until it thickens like soft custard. The time of cooking depends upon the thickness of the bowl, from eight to twelve minutes. This dressing will keep two weeks if bottled tightly and kept in cool place. You can use oil or butter.

Mrs. D. L. S.

Shrimp Salad.

One can of shrimps, one cup of celery, one cup chopped cabbage, three hard-boiled eggs.

Dressing—Two eggs, butter size of an egg, one-half cup vinegar, two teaspoons of mustard, one teaspoon of salt, one teaspoon sugar. Mix all together and cook until thick. Just before using, add cream.

M. A.

Mayonnaise.

Put the yolks of two very fresh eggs in a bowl, beat or stir till thick, adding, a drop at a time, one-half pint best olive oil. When thick season with salt, paprika, mustard, a little sugar and juice of half a lemon.

GRACE BISHOP.

Manhattan Salad.

One box of lemon or cherry Jell-O. When partly hardened add one cup of chopped celery, one cup of chopped apple, one cup of English walnuts. Harden and serve with salad dressing.

Mrs. L. H. P.

Sheldon Salad.

One can of pineapple, four oranges, one-half pound Malaga grapes, two bananas, one-half pound candied cherries in halves. Slice bananas very thin, seed grapes in halves. Serve on lettuce leaf.

M. W.

Cherry Salad.

Take large sweet dark cherries, remove pits and put in their places any kind of nut meats; salted peanuts are good. Arrange on lettuce leaves with mayonnaise dressing.

Mrs. J. M. M.

Belmont Salad.

Cut medium-sized white onion in quarters and slice each quarter into very thin slices. Put into cold water to which half a teaspoon of Royal baking powder has been added, and let stand for half an hour. Then drain and wash again. Arrange lettuce leaves on individual plates, and on them put for each plate about half an orange, cut into pieces, and some of the onion "crescents." Serve with a French dressing.

Mrs. W. T. SHERWOOD.

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Boiled Salad Dressing.

Yolks of three eggs well beaten, one teaspoon dry mustard, two teaspoons salt, one-fourth saltspoon cayenne (or add this to taste), two tablespoons sugar, one-half cup oil, one-half cup milk (or cream), one-half cup hot vinegar. When well mixed add beaten whites of three eggs. Cook in double boiler until smooth (but not to curdle.)

L. W. S.

Salad.

Two tablespoons Tarragon vinegar, four tablespoons oil. Mix well one hard-boiled egg chopped fine, one tablespoon chopped pimentos, one tablespoon chopped green peppers, one-half tablespoon chopped chives or onion, two tablespoons chili sauce.

I. M. WILCOX.

Tomato Jell-O Salad.

Cook one-half can of tomatoes with a small onion cut in pieces and half a bayleaf until the onion is soft. Rub through a sieve. Add the juice of one lemon, enough water to make a pint, a little red pepper and salt to taste. Heat to the boiling point and then dissolve a package of Strawberry Jell-O in it. Pour into individual moulds and when set serve on lettuce leaves with salad dressing—or, jell in a border mould, and turn out on a platter and fill the center with chicken or celery salad.

Be sure to use Jell-O, with the name Jell-O in big, red letters on the package.

Boiled Dressing.

Yolks of three eggs beaten, one teaspoon mustard, two teaspoons salt, one-fourth saltspoon cayenne, two tablespoons sugar, two tablespoons melted butter or oil, one cup cream or milk, one-half cup hot vinegar, whites of three eggs beaten stiff. Cook in double boiler until like custard.

J. L.

Sardine Salad.

One small box sardines free from oil, bones, and skin. Season with lemon juice. Chop three hard-boiled eggs fine and mix with the fish. Arrange on a bed of lettuce and pour over it a French dressing (salt, pepper, three spoons oil and vinegar) and garnish with radishes.

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Breakfast Potatoes.

Add to two cups mashed potatoes one-half cup hot milk, beat well and add one-third of a small onion, six tablespoons finely chopped ham. Put into baking dish, cover with one-half cup cracker crumbs moistened with melted butter. Put in hot oven for fifteen minutes, then make five or more depressions in loaf, drop in each an egg, with a little salt and pepper. Return to the oven just long enough to set the eggs nicely.

ESTELLE C. MILLER.

Lyons Lu Lu Paste.

Two pounds of cheese, one-half pound of butter, two small onions, one bunch parsley. Grind these together, then add wineglass tomato catsup, a little red pepper. Serve on crackers.

Mrs. HARRY WHIPPLE.

Cheese Straws.

One cup grated cheese, one-fourth cup butter, one teaspoon salt, and pinch of cayenne pepper. Flour and water to make like puff paste. Roll thin and cut in strips. Bake in quick oven.

A FRIEND.

Cinnamon Buns.

One-half cup butter, one cup sugar, one-half cup milk, two cups flour, one and one-half teaspoons Royal baking powder, two eggs, one-half teaspoon cinnamon. Bake slowly and when done spread with butter and sift sugar and cinnamon over the cake, then cover with a hot tin.

Mrs. EVA M. WILSON.

Orange for Breakfast.

At night pare the orange, always removing the white. Then cut in small pieces, round and round, cover with sugar, and let stand until morning.

Mrs. R. S. ARMSTRONG.

Egg Dumpling.

One egg, beaten well, one cup sweet milk, one-half teaspoon salt. Sift two heaping teaspoons Royal baking powder in three cups of flour. Stir one-half hour before using. Drop in kettle with small spoon. Leave cover off ten minutes, then boil with cover on for ten minutes longer. Be sure kettle is boiling when dumplings are dropped in and keep boiling to finish.

Mrs. OTIS HENDRYX.

Welsh Rarebit.

Mix one-fourth pound grated cheese with one teaspoon flour, one teaspoon mustard, one-fourth teaspoon salt, pinch cayenne pepper, and one egg, well beaten. To this add one cup hot milk, a little at a time, stirring all the while. Cook till smooth and creamy, add teaspoon of butter. Serve on toast or crackers.

Mrs. J. B. GILES.

Waffles.

Mix and sift one and one-fourth cups flour, three teaspoons Royal baking powder, one-half teaspoon salt, then add gradually one cup milk, two eggs (yolks), one tablespoon melted butter, two eggs (whites). Cook on greased hot waffle irons. Serve with maple syrup.

Mrs. LEILA HENDRYX.

Spanish Rice.

Two cups rice (cooked), one and one-fourth cups meat (chopped), one onion, good sized piece of butter, good pint tomatoes, salt, pepper and little red pepper. Bread crumbs on top. Bake three-fourths or one hour.

Mrs. EVA GALPIN.

Bran Gems.

Two and one-half cups sour milk, one and one-half cups wheat or Graham flour, three cups bran, two-thirds cup sugar, one and one-half teaspoons soda, one egg, tablespoon melted butter, pinch of salt.

Mrs. E. G.

Russian Sandwiches.

Spread crackers with thin slices of cream cheese; cover with chopped olives; mix with mayonnaise. Place a cracker over each and press together.

Mrs. E. C.

Tomato Wafers.

One cup grated cheese, two tablespoons catsup, two tablespoons melted butter, pinch cayenne. Let soften in dish placed in boiling water. Have wafers hot and spread on.

Mrs. D. R.

Cream Puffs.

Melt one-half cup butter in one cup hot water. While boiling beat in one cup flour. Take from the fire and when cool stir in three eggs, one at a time, without beating them. Drop the mixture in tins in small spoonfuls and bake in moderate oven. Fill with custard or whipped cream.

Mrs. E. G. WASSON.

Oyster Toast.

Chop some large oysters coarsely, put them in their own liquid, which has been slowly brought to a boil. Season with salt, a spoonful salad dressing, and lemon juice. Thicken with butter and flour rubbed together, and pour over slices of buttered toast.

Mrs. D. H. P.

Ham Omelet.

Two eggs, beat the yolks; mix with them two tablespoons of cream, one-half cup chopped ham, salt and pepper to taste. Add last the whites, beaten very light. Fry in a tablespoon of hot butter, fold over in the middle. Serve as soon as done.

Mrs. H. B. ROSS.

Luncheon Sandwiches.

Mince fine cold boiled or roasted chicken or veal. Also mince fine well-roasted peanuts or almonds. Butter the bread, then spread with a little mayonnaise, meat and nuts.

Mrs. E. CONRATH.

Clubhouse Sandwiches.

Toast thin slices of brown or white bread. Butter slightly and lay over thin slices of crisp bacon. Lay on another slice of toast, then thin slices of chicken, well seasoned, another slice of buttered toast, and then a thin layer of cucumber pickles, sliced crossways. On top of this put another slice of buttered toast, and you have a sandwich fit for a prince.

Miss WRIGHT.

Pickled Tongue Sandwiches.

Grind tongue very fine and at the same time a pimento or two, or a few olives, or a tablespoon of capers and a little butter. Blend mixture together and spread on thin slices of white or rye bread.

C. T. R.

Cottage Cheese Sandwiches.

Cottage cheese makes the right consistency with cream. Chopped nuts or olives make a nice filling for sandwiches.

C. T. R.

Nut and Raisin Sandwiches.

English walnuts, raisins, Graham bread and butter. Use equal quantities of nuts and raisins, stone the raisins and chop together with the nuts. Spread between thin slices of bread and butter.

B. A.

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Pies and Puddings

The proof of the pudding lies in the eating.

Tipsy Cake Pudding.

Take white cake, cut in slices one-fourth inch thick, put raspberry jam between each. Pour sherry on each slice. Put where it will be cold. Pour cold custard (thick) over it when ready to serve, with cover of whipped cream with almonds placed on top.

Mrs. E. D. PETTIT.

Pineapple Pudding.

Put one-half can of grated pineapple in a pudding dish with two-thirds cup sugar. Let stand several hours. Take one quart of milk, put the greater part in a pail and set in boiling water. Use the remainder of the quart to wet six tablespoons loose sifted flour. Mix with the beaten yolks of six eggs, one-half cup sugar and one-half salt-spoon salt. Stir into the scalding milk. When cooked remove, and when cool or nearly so, pour over the fruits. Make a frosting of beaten whites of eggs with three tablespoons sugar or serve with whipped cream.

Mrs. W. M.

Cream Pie.

Yolks of two eggs, beaten well, one and one-half tablespoons flour, three tablespoons sugar, pinch salt, a little milk. Stir this into a pint of boiling milk. When cool, add vanilla. Put into crust, bake, and beat whites of eggs for top.

Mrs. CHARLES PROSSER.

Cream Raisin Pie.

Place a coffee cup of milk in a double boiler. When it comes to a boil, add a large tablespoon flour, three-fourths cup sugar, one-half teaspoon salt, yolks of two eggs beaten together. Then add a tablespoon butter, one cup chopped raisins. When thickened take from stove and add one teaspoon vanilla. Beat whites, add two teaspoons sugar and spread on top.

Mrs. F. B. WELCH.

Royal Crimson Pudding.

Take equal parts, by weight, of red raspberries and red currants; wash, cover with cold water, and set over the fire to boil. When soft, press through a very fine sieve, or, better, cheesecloth. Measure the juice and allow one tablespoonful well rounded of cornstarch to each one-half pint of the juice; add an extra tablespoonful of cornstarch for good measure. Sweeten the juice to taste; put over to boil; take from the fire, and add, very carefully, the cornstarch, which has been stirred smooth in cold water. Stir constantly while adding it to the juice. Let the whole cook thoroughly for a few minutes, and pour into wet moulds. Serve cold with soft custard or cream.

Mrs. W. T. SHERWOOD.

Bread Pudding.

Soak two cups of crumbled bread in three cups of milk. Beat the yolks of three eggs, add one-half cup sugar. Stir into the mixture. Add one-half cup seeded raisins and a little nutmeg. Stir all together. Bake one-half hour. When done, cover with beaten whites and brown slightly. Serve with hard sauce.

Raisin Puffs.

One-half cup butter, two teaspoons sugar, two eggs well beaten, one cup milk, two cups flour, three teaspoons Royal baking powder, one cup chopped raisins. Steam one-half hour in eight cups. To be eaten with liquid sauce. Other fruit can be used.

Mrs. A. S. STEVENS.

Chocolate Nut Pudding.

Mix together one cup soft bread crumbs, two cups scalded milk, one cup chopped nuts, one-half teaspoon salt, two well beaten egg yolks, three-fourths cup sugar, two squares melted chocolate, juice and rind of one orange. When well blended, lightly fold in the stiffly beaten whites of two eggs. Bake from 20 to 30 minutes. Serve with cream sauce flavored with vanilla.

Mrs. CHARLES DAVIS.

Cranberry Pie.

One cup of cranberries cut in two, one-half cup seeded raisins, one cup sugar in which is stirred one heaping tablespoon of flour, one cup of boiling water, one teaspoon vanilla. Bake nearly one hour in one crust.

L. V. A.

Butter Sauce.

Two tablespoons flour, one-half cup butter, one pint boiling water. Cream flour and butter well, add gradually the boiling water, season with pepper and salt to taste. To this add one tablespoon lemon juice. This does not improve with standing too long before serving.

L. W. S.

Caper Sauce.

Make a butter sauce like above and add two tablespoons capers.

Fruit Pudding.

One cup of molasses, one cup sweet milk, one-half cup butter, one cup stoned, chopped raisins, one-half cup currants, two and one-half cups flour, one half teaspoon soda, one-half grated nutmeg. Mix well, and steam two hours. Serve with wine sauce as following: One cup sugar, one-half cup butter, wine glass brandy or sherry wine, two table-spoons flour, pinch of salt and one pint of boiling water. Add wine flavoring last.

L. W. S.

Prune Pudding.

One cup prunes cooked and when cold broken into small pieces, two tablespoons prune juice, whites of five eggs beaten stiff, one-half cup pulverized sugar, small teaspoon cream tartar. Bake twenty minutes in hot oven. Serve with sweet cream.

L. W. S.

Suet Pudding.

One cup chopped suet, one cup chopped fruit, one cup milk, one cup molasses, three and one-fourth cups flour, one teaspoon soda, one teaspoon cinnamon, one-half teaspoon cloves, one teaspoon mace, steam no less than four hours, or longer.

L. W. S.

Chocolate Pie.

Line a pie plate with rich paste and bake. Make filling of one-fourth cup sugar, one cup milk, butter size of a hickory nut. When hot add one and one-half tablespoons grated chocolate, stiffly beaten yolks of two eggs, one and one-half tablespoons corn starch dissolved in a little cold milk. Stir over fire till thick and smooth.

Mrs. ROBERT GILL.



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Suet Pudding.

One cup of suet, one cup molasses, one cup warm water, one cup sweet milk, one teaspoon soda, one cup raisins, salt, one spoon each of ginger, cloves and cinnamon, one teaspoon Royal baking powder, four cups flour. Steam four hours.

Mrs. VAN AUKEN.

Golden Sauce.

One heaping spoon butter beat with one cup sugar, the yolks of three eggs, three tablespoons of milk or cream, the whites of eggs beaten to stiff froth. Set in boiling water and stir until it thickens. Flavor with vanilla, lemon or brandy.

L. V. A.

Sailor's Duff.

Beat each ingredient when added. One egg, two tablespoons sugar, one-half cup molasses, two tablespoons melted butter, one level teaspoon soda dissolved in a little warm water, one and one-half cups flour. Lastly add one-half cup boiling water. Turn into three pint basin and steam one hour.

Sauce—Whip one-half pint of cream, beat in three-fourths cup powdered sugar. Then add beaten yolks of two eggs, vanilla.

LENA O. THOMPSON.

Lemon Pie.

Juice of one lemon, one cup sugar, one cup hot water, three eggs, three tablespoons flour stirred into the well beaten yolks of the eggs, butter size of a hickory nut. Cook all together until mixture thickens. Bake and spread with meringue of beaten whites of eggs and two tablespoons sugar.

Mrs. C. A. F.

Pumpkin Pie.

One and one-half cups pumpkin, one cup sugar, one cup milk, one egg, one teaspoon cinnamon, one teaspoon ginger, salt.

RUTH LEGGETT.

Lemon Pie.

Grated rind of one lemon, juice of one lemon, one cup sugar, two eggs, one cup warm water, lump butter, one tablespoon flour, one tablespoon corn starch.

F. C. W.

Prune Whip.

Five eggs, whites only, one cup chopped prunes, one-half cup powdered sugar, one teaspoon cream tartar. Mix well and brown in oven. Serve with wine sauce.

Miss R.

Plum Pudding.

One cup molasses, one cup suet, chopped fine, one cup sweet milk, one cup raisins, one cup currants, three cups flour, one teaspoon soda dissolved in hot water and added to the molasses. Boil or steam three hours.

Sauce—Two cups pulverized sugar, three-fourths cup butter rubbed to a cream, one cup sherry added a teaspoon at a time until smooth. Put over hot water until heated through.

J. F. S.

Puff Paste for Patty Cases.

Ingredients must be cold and paste kept cold until placed in oven. In a bowl of cold (or ice) water place one-half cup butter; work it with hands under water until it is soft and elastic. Pat it into thin cake and put it on ice or in cold place. Put one cup pastry flour (measured after sifting) on a cold platter. Make a well in center, place in it one-fourth of the washed butter, two teaspoons of white of egg, one-fourth even teaspoon salt, same of sugar. Work this together, adding slowly sufficient cold water to moisten flour. Knead the paste until it is elastic and not sticky. This takes about five minutes and is done to toughen it so butter will not break through in later rolling. Cut paste into halves and roll out each. Break remaining butter into large pieces, lay them over one sheet of the paste, dredge thickly with flour, lay other sheet on top, and roll gently from you in long, thin sheet. Turn in sides and then ends. Then turn paste half-way round so that fold runs from you. Roll from you again in long, narrow sheet. Fold in three and stand on ice ten or fifteen minutes. Then roll and fold as before, until you have rolled eight times. In hot weather it may be necessary to place paste on ice after every other rolling. It may be made the day before baking and kept on ice over night. The object of the folding and rolling, which should be done evenly, is to fill the paste with tiny air bubbles which cause it to puff when baked.

To make Patty Cases—Roll paste thin, cut out with small cutter, and with a smaller one cut out center of most of the discs, making rings. Place two rings, or three if thin, on top of each disc, moistening between so they will stick. Cool patties in refrigerator before baking. Have patties icy cold and oven moderate at first, then moderately quick. Bake some of the cut-out centers for tops for the patty cases.

L. E. T.

Lemon Jell-O Whip with Prunes.

(Marion Harland's Recipe.)

Dissolve one package of Lemon Jell-O in a pint of boiling water and set it aside until it begins to thicken. Then beat with an egg-beater until it reaches the consistency of whipped cream. Stir in one cup of chopped prunes, which have been stewed until very tender. Very much better if one cup of whipped cream is added. Turn into mould to harden. Add more sugar to the water in which the prunes were cooked and boil this down to a thick syrup. When cold pour it about the base of the dessert, after you have turned this out, and arrange whole prunes as a garnish.

Be sure to use Jell-O, with the name Jell-O in big, red letters on the package.

Snow Pudding.

Whites of four eggs, one cup raisins, one cup sugar, one-half cup hickory nut meats. Bake twenty minutes and serve with whipped cream.

Mrs. ROBERT GILL.

Plain Pie Crust.

For two large pies take two heaping cups of pastry flour (measured after sifting), three-fourths cup cottelene, large pinch salt. Stir salt into flour and work in the shortening (which should be as cold as possible) thoroughly with the fingers. Then add cold water, stirring as little as need be, until dough is right consistency to roll. Roll thin.

E. E. T.

Maple Sugar Pudding Sauce.

One heaping tablespoon butter melted, one tablespoon flour, one and one-half cups boiling water, one and three-fourths cups shaved maple sugar. Mix butter and flour, add water, then sugar.

RUTH LEGGETT.

Cream Sponge Pudding.

Dissolve three tablespoons lemon gelatine in one pint sweet milk. Set on stove until it boils. Mix one-half cup sugar, one teaspoon flour and pinch of salt. Add well beaten yolks of three eggs. Beat thoroughly together and add to the hot milk. Let it boil a minute or two. Take from stove, add well beaten whites of three eggs. Flavor with vanilla. Turn into moulds that have been wet with cold water. Serve sweetened and flavored whipped cream.

Mrs. E. GILLISPIE.

Suet Pudding.

One cup of chopped suet, two cups flour, one cup sugar, one cup sweet milk, two cups flour, one cup raisins. A little salt, one-half teaspoon soda. Steam three hours.

Mrs. R. S. ARMSTRONG.

Puff Pudding.

One pint flour, two teaspoons Royal baking powder, a little salt, milk to make a smooth batter. Put in cups, one spoonful batter, one of fresh or canned fruit. Cover with batter last. Delicious served with strawberry sauce. One cup sugar, one-half cup butter, one egg, two spoonfuls corn starch. Stir in boiling water till creamy.

ESTELLE C. MILLER.

“Sponge Cake” Lemon Pie.

Juice and grated rind of one large lemon. One cup sugar, two eggs, two tablespoons (rounding) flour, one cup milk. Put the sugar into the yolks and beat, add the flour and beat again. Add the milk. Fold in the stiffly beaten whites, being careful not to beat the mixture after the whites are added. The whites rise to the top while baking and form a sort of meringue. So the pie is really as good to look at as to eat.

Chocolate Pudding.

Three-fourths cup sugar, one tablespoon melted butter, one egg, one cup sweet milk, one and one-half cups flour, one and one-half teaspoons Royal baking powder, two squares melted chocolate; put in last and beat thoroughly. Steam three-fourths of an hour.

Mrs. M. W. PENNY.

Caramel Pudding.

Two cups water, one cup brown sugar; cooked together until it browns; put in corn starch (wet with a little water) to thicken. Add chopped walnut meats and whipped cream.

I. A. S.

Raspberry Roll.

Make a rich shortcake dough, roll out about one-half inch thick, spread raspberry jam all over it. Then roll as for jelly roll. Dip a cloth in boiling water and wrap loosely around the roll. Steam one hour and serve with hard sauce.

Mrs. D. H. FOSTER.

Cake

Would you both eat your cake and have your cake?
—John Heywood.

In all recipes where flour is used, unless otherwise stated the flour is measured after sifting once. When flour is measured by cups, the cup is filled with a spoon, and a level cupful is meant. A tablespoonful or teaspoonful of any designated material, unless otherwise stated, is a level spoonful.

Angel Food.

Sift one-half glass of granulated sugar six times. Put one even teaspoon cream tartar into one glass of flour and sift six times. Beat the whites of eleven eggs very stiff. Sift the sugar into the whites first. Then add the flour, folding it in. Bake very slowly forty-five or fifty minutes.

Mrs. W. B. ACKERLY.

White Cake.

Two small cups of sugar, one-half cup butter, one cup sweet milk, four cups flour (scant), three teaspoons of Royal baking powder, whites of nine eggs, (Royal baking powder and flour sifted three times.)

Mrs. C. K. CROSS.

Blackberry Jam Cake.

One cup brown sugar, three-fourths cup of butter, three tablespoons sour milk, three tablespoons strong coffee, three yolks and two whites of eggs, one cup blackberry jam, two cups of flour, one teaspoon cinnamon, one clove, one nutmeg. Bake in three layers.

Mrs. C. K. C.

Ginger Cake.

One cup sugar, one cup molasses, one cup sour milk, one egg, three cups flour, one-half cup shortening, one teaspoon cinnamon and ginger, one tablespoon soda.

Mrs. M. F.

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 a possible dangerous compound.

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 adulterated baking powders. Do not permit them to come into your house under any consideration. They may add an injurious substance to your food, destroying in part its digestibility. Doctors will tell you this, and it is unquestionable.

The quality of baking powders may generally be known by their price. Baking powders at a cent an ounce or ten or twenty-five cents a pound are not made from cream of tartar. Use no baking powder unless the label shows it is made from cream of tartar.

Sponge Cake.

One and one-half cups sugar, one and one-half cups flour, one teaspoon Royal baking powder, one-half teaspoon cream tartar, six tablespoons water, cold, four eggs beat separately.

Mrs. B. JEWEL, Olean, N. Y.

Apple Sauce Cake.

Cream half cup of butter and beat in one cup sugar. Add one cup seeded raisins, chopped and slightly dredged with flour, one saltspoon of salt, one teaspoon and one-half of cinnamon, one teaspoon cloves, same nutmeg. Dissolve one teaspoon baking soda in little warm water and stir into unsweetened apple sauce, letting it foam over into the other ingredients. Beat thoroughly. Add two cups flour. Bake three-quarters of an hour in moderate oven. (In this there are no eggs, milk or baking powder.)

Layer Cake.

One cup sugar, butter size of an egg, three-fourths cup milk, one egg, one and one-half cup flour, two teaspoons Royal baking powder. Salt to flavor.

Chocolate Frosting.—Two cups sugar, one-half cup milk, one square Baker's chocolate, butter size of a walnut. Flavor.

Mrs. K. H. PARK.

Feather Cake.

One-fourth cup butter, one-half cup milk, one and one-half cups flour, one cup sugar, two eggs, one teaspoon vanilla, two teaspoons Royal baking powder. Rub the butter in a warm bowl with a wooden spoon until like cream and add half sugar to the beaten yolks, then the butter. Then beat the whites stiff dry and let it stand while you add a little milk. Then the flour; the whites the last thing. Bake in moderate oven until the loaves shrink from the pan.

Mrs. ED GRADY.

Excelsior Cake.

Two and one-fourth cups of sugar, sifted twice. Beat yolks of five eggs very light, then put on the sugar and beat fifteen minutes. Have whites of five eggs beaten thoroughly. Stir in, then add one cup boiling water, two and three-fourths cups of flour with one even tablespoon Royal baking powder. Sift flour and baking powder together five times. One teaspoon vanilla.

Mrs. W. D. HALL.

Sour Cream Cake.

One cup sugar, one cup sour cream, one and one-half cup flour, piece of butter size of an egg, one teaspoonful soda, one teaspoon Royal baking powder, two eggs.

GRACE S. WHIPPLE.

Reliable White Cake.

One cup butter beaten to cream with two cups sugar, one cup sweet milk, three cups flour sifted with two teaspoons, heaped, of Royal baking powder. Well beaten whites of five eggs. Flavor. Bake slowly.

FANNIE M. PENDLETON.

Molasses Cake.

Two cups molasses, one heaping cup sugar, one cup shortening, one cup sour milk, one teaspoon cinnamon, one teaspoon salt, one teaspoon soda in sour milk, three teaspoons ginger, one teaspoon Royal baking powder. Flour to mix soft.

A. M. D. K.

White Cake.

One cup sugar, one-half cup softened butter, whites of four eggs, one and one-half cups flour, two teaspoons Royal baking powder. (No other will do.)

Mrs. ADD STEVENS.

Cup Cake.

One cup butter, two cups sugar, one cup milk, three cups flour, sifted, four eggs, two teaspoons Royal baking powder. Cream butter and sugar and then beat the four yolks in. Beat the whites to stiff froth, add last with the flour.

Mrs. EMMA PALMER.

Marble Cake.

White Part—Whites of four eggs, one cup sugar, one-half cup butter, one-half cup sweet milk, two teaspoons Royal baking powder, one teaspoon vanilla, two and one-half cups flour.

Dark Part—Yolks of four eggs, one cup brown sugar, one-half cup butter, one-half cup molasses, one-half cup sour milk, one-half teaspoon cloves, one teaspoon cinnamon, one teaspoon mace, one teaspoon nutmeg, one teaspoon soda, one and one-half cups flour.

Mrs. HENDRYX.

Sponge Cake.

Whites of six eggs, beaten stiff, one cup sugar, sift four times. Yolks of six eggs, beaten; flavoring; one cup flour. Sift three times, one-half teaspoon Royal baking powder.

Mrs. D. H. HUTLEY.

Sponge Cake.

Four eggs well beaten, two scant cups sugar, two-thirds cup cold water, two cups flour, two teaspoons Royal baking powder, pinch salt, one teaspoon vanilla.

Mrs. W. B. ACKERLY.

Fruit Cake.

One cup butter, one cup brown sugar, one cup molasses, one cup sweet milk, five eggs, three cups flour, two teaspoons Royal baking powder, two pounds raisins, one pound currants, one teaspoon cinnamon, one grated nutmeg, small piece citron, wineglass of brandy.

Mrs. MINNIE SPARKS.

Nut and Raisin Cake.

One-half cup milk, two eggs, one-half cup butter, one and three-fourths cup flour, one cup sugar, two and one-half teaspoons Royal baking powder, one-half cup raisins, two squares chocolate, one-half cup walnut meats, one-half teaspoon vanilla.

Mrs. D. M. BRISTOL.

Ginger Bread.

One-half cup sugar, one-fourth cup butter, one-half cup molasses, one egg, one teaspoon ginger, one and one-half cups flour. Mix well, then add one-half cup boiling water with one teaspoon soda. Beat well and bake in slow oven forty minutes.

Mrs. W. BROWN.

Jelly Roll Which Does Not Crack.

Beat two eggs very lightly. Then mix with them one cup sugar. Sift one cup flour, one rounding teaspoon Royal baking powder, and add the egg and sugar. Then one-half cup boiling water, pinch salt and vanilla. Beat all hard a minute or two and bake in dripping pan in a moderately hot oven. When done remove from pan, spread with jelly and roll the long way.

M. I. I.

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DORCHESTER, MASS.

Black Chocolate Cake.

Two cups granulated sugar, one-half cup butter, one-half cup sour milk, one teaspoon (level) soda, two eggs, two cups flour, one teaspoon Royal baking powder in the flour, one-half cup grated chocolate dissolved in one cup of boiling water, one teaspoon vanilla. Add the dissolved chocolate the last thing, while still warm.

Mrs. F. A. LOVERIDGE.

Chocolate Cake.

Two cups sugar, two cups flour, one-half cup butter, one teaspoon Royal baking powder, two eggs, one-fourth pound Baker's chocolate, one-half cup sour milk, one cup boiling water, scant, one teaspoon soda, one teaspoon vanilla. Add chocolate dissolved in water the last thing.

Mrs. GEORGE PALMER.

Spice Cake.

One and one-half cups brown sugar, one-half cup butter, two eggs, one-half cup sour milk, one-half cup coffee, one teaspoon soda, one teaspoon cinnamon, one teaspoon nutmeg, two cups flour, one cup chopped raisins.

A. N. W.

Cocoanut Macaroons.

Whites of two eggs beaten very stiff, one small cup granulated sugar, one tablespoon flour, one cupful of cocoanut, a little vanilla. Bake in slow oven ten or fifteen minutes.

L. S.

Molasses Cake.

One-half teacup molasses, fill the cup with sugar; one-half cup shortening, one egg, one teaspoon soda, one-half teaspoon ginger, one-half teaspoon cinnamon, two cups flour, one-half cup boiling water.

Mrs. B. REYNOLDS.

Date Kisses.

Beat the whites of four eggs stiff and flaky. Add one and one-half cups of granulated sugar, sifting and cutting it in lightly; then add one-half pound almonds chopped not too fine and one-half pound finely-chopped dates. Drop by spoonfuls on floured pans and bake fifteen minutes in moderately hot oven.

Mrs. H. D. S.

Caramel Syrup.

Put one cup granulated sugar in a saucepan and burn until almost blue; remove from fire and stir in rapidly one cup of boiling water. Return to the fire and boil until thick syrup. This amount of caramel is sufficient for three cakes. Bottle for future use.

Mrs. T. D. W.

Banana Cream.

Pound five ripe bananas with five tablespoons sugar. Whip one-half pint cream to a stiff froth. Add mashed fruit, one tablespoon brandy and juice of one lemon. Mix well, add one-half ounce of gelatine dissolved. Beat gently. Cool on ice.

R. J. B.

Rowena Cake.

One cup sugar, one-half cup butter, one-half cup sweet milk, two eggs, one-half teaspoon soda, one teaspoon cream tartar, one and one-half cups flour, one cup raisins chopped and cooked in three tablespoons of water and two tablespoons of sugar and spread between layers.

C. R.

Elegant Cake.

White Batter—One-half cup butter, two cups sugar, one cup milk, two teaspoons Royal baking powder, four cups flour, the whites of four eggs.

Dark Batter—One-half cup butter, two cups brown sugar, one cup coffee, four cups flour, three teaspoons Royal baking powder, yolks of four eggs, one teaspoon each nutmeg, cinnamon and cloves; one cup chopped raisins, same of currants. Bake in layers. Jelly or frosting.

Mrs. MINNIE SPARKS.

Cecilia's Wedding Fruit Cake.

Two and one-half cups brown sugar, two cups butter, one cup strong coffee, one-half cup sweet milk, one teaspoon soda, five cups flour (browned), eight eggs beaten separately, six teaspoons cinnamon, two teaspoons cloves, two teaspoons allspice, four teaspoons cassia, four teaspoons lemon extract, four teaspoons vanilla extract, two nutmegs (grated); five pounds seeded raisins and three pounds currants, both chopped; one pound citron, sliced very thin. Bake slowly four hours, if made in one loaf; or if in two loaves, two hours. Flour the fruit from the browned flour above mentioned.

M. R. W.

Fillings and Frostings

Chocolate Fudge Frosting.

Melt one and one-half tablespoons butter, add one-third cup unsweetened powdered cocoa, one and one-fourth cups confectioner's sugar, a few grains salt, and one-fourth cup milk. Heat to boiling point and let boil eight and one-half minutes. Remove from fire and beat until creamy. Flavor with one-half teaspoon vanilla.

L. H. L.

Soft Frosting.

White of one egg well beaten, four tablespoons cream or rich milk. Add enough confectioner's sugar to spread nicely. Flavor with vanilla if desired. Does not get hard or break.

N. P.

Boiled Frosting.

One cup sugar, one-fourth cup water. Stir until dissolved. Boil without stirring until it threads. Pour gradually on the beaten whites of one egg. If chocolate is desired add to the flavor with vanilla and a pinch of salt.

Mrs. W.

Marshmallow Filling.

One and one-half cups sugar, one-half cup water. Cook until it hairs. Stir in one and one-half cups marshmallows until well dissolved. Pour on the whites of two well beaten eggs. Beat until cool. Spread on white layer cake.

Mrs. S.

Peach Sponge.

One pint of canned peaches, one-half package gelatine, five eggs (whites), one cup sugar, one and one-half cups water. Boil water and sugar fifteen minutes. Mash peaches fine and rub through sieve. Add gelatine. Stir and cook five minutes longer. When cool add whites of eggs. Beat until it begins to harden. Pour into moulds. Serve with whip cream.

Mrs. E. D. L. R.

Caramel Filling.

One and one-half cups brown sugar, one cup sweet cream boiled together until very thick and gradually beat into the well-beaten white of one egg. Flavor with vanilla.

D. H. F.

Fig Conserve or Cake Filling.

Two and one-half pounds fresh pears, one pound raisins, one pound figs. Put all through food chopper, then add two and one-half pounds sugar and cook until thick. Pour into jelly glasses and seal.

C. F.

Cocoanut Icing.

Make a boiled icing of one cup granulated sugar, one-third cup boiling water. Boil the sugar and water without stirring, until when tried with fork it begins to thread. Have the white of an egg beaten to a stiff froth; pour the syrup over it in a fine stream, beating well. When perfectly smooth, add cocoanut to taste and spread on cake.

M. T. L.

Nut and Raisin Filling.

Put one-half cup sugar, three tablespoons boiling water in a smooth granite saucepan. Place on front of range and stir to prevent sugar from adhering to pan until melted. Let boil without stirring until the syrup will thread. Beat the white of one egg and pour on the syrup very gradually, beating constantly until of right consistency to spread. Then add one-fourth cup raisins, seeded and cut in small pieces and one-fourth cup English walnut meats broken in small pieces.

M. B.

Chocolate Frosting.

Two cups white sugar, one ounce chocolate, one cup milk, butter size of an egg. Cook until it hairs, then stir until cool.

M. H. H.

Maple Syrup Filling.

One cup maple syrup, one egg (white beaten stiff.) Boil syrup until it threads, add slowly to egg, beat until cool. Fill cakes. To cover cake on top and sides, double this recipe.

C. V. B.

Cookies and Doughnuts

The health journals and the doctors all agree that the best and most wholesome part of the New England doughnut is the hole; the larger the hole, they say, the better the doughnut.

Cookies.

Cream one-half cup butter or lard with one cup sugar, add one beaten egg, one-half cup milk and one-half teaspoon vanilla. Sift one saltspoon salt and two teaspoons of Royal baking powder with one cup of flour. Add to the mixture enough more flour to roll out, sprinkle with sugar and put raisin in center of each.

FLORA E. M. PENDLETON.

Nut Cookies.

One and one-half cups sugar, one cup butter, one-third cup sour milk, one teaspoon soda, three eggs (beaten separately), two and three-fourths cups flour, two cups chopped raisins, two pounds chopped walnuts, one teaspoon cloves, one teaspoon cinnamon, seven tablespoons sherry wine.

M. W. P.

Crullers.

Two tablespoons of sugar, two of melted butter, two eggs, one teaspoon Royal baking powder, two cups flour. Roll very thin and fry in hot lard.

T. C. H.

Molasses Cookies.

Two cups molasses, one cup sugar, one cup lard, one cup warm water, one teaspoon soda, three teaspoons ginger, one teaspoon salt. Flour to make medium dough.

SARAH EDWARDS.

Sugar Cookies.

Two cups sugar, one cup butter, three eggs, three tablespoons sour milk, one teaspoon soda. Flour enough to roll out.

Mrs. MYRON MATSON.

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Doughnuts.

One cup sugar, one-half cup sour milk, one-half cup cream, one teaspoon soda, one-half teaspoon salt, two eggs, one teaspoon Royal baking powder. Mix real soft. Fry in hot lard.

LUCY A. WHIPPLE.

Ginger Snaps.

One large cup butter and flour mixed, one coffee cup sugar, one cup molasses, one-half cup water, one tablespoon ginger, one tablespoon cinnamon, one teaspoon cloves, one teaspoon soda dissolved in hot water, flour for pretty stiff dough. Roll thin and bake quickly.

L. W. S.

Doughnuts.

Two eggs, one cup of sugar beaten together light, two teaspoons of melted butter, same of lard, one cup sweet milk, a pinch salt, two teaspoons Royal baking powder sifted with three cups flour, nutmeg; more flour; mix soft.

Mrs. GIBBS.

Ginger Snaps.

One pint black molasses, one cup brown sugar, one cup butter, one tablespoon ginger, one teaspoon soda dissolved in water. Mix very soft and roll very thin.

Mrs. JAMES McKEE.

Hermit Cookies.

One cup of butter and lard (butter two-thirds, lard one-third), one cup raisins, one cup English walnuts broken, three-fourths cup currants, one and one-half cups brown sugar, one-half cup molasses, three eggs, good half-cup sweet milk, one teaspoon soda dissolved in warm water; one teaspoon each nutmeg, cloves and cinnamon; three to four cups flour. Drop from spoon.

M. J. H.

Cream Cookies.

Two cups sugar, one cup sour cream, one cup butter, three eggs, one teaspoon soda, flour to mix soft. Roll out and bake in quick oven. Season to taste.

Mrs. DAVID THOMPSON.

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**WHEN IN OLEAN, DINE AT
Brown's Restaurant**

E. A. Enos, Parlor Grocery

38 W. Main Street, Cuba, N. Y.

Soft Cookies.

One heaping cup butter, one and one-half cups sugar, two eggs, whites and yolks beaten separately, six tablespoons sour milk, one teaspoon soda (dissolved) and as little flour as will make them stiff enough to roll. Salt and flavor with nutmeg.

Mrs. C. H. GROS.

Graham Cookies.

Two eggs or yolks of four, one cup butter and lard, two cups A sugar, one-half cup sour milk, one teaspoon soda, one-half teaspoon cinnamon, pinch of salt, Graham flour to make a soft dough, about four cups.

ESTELLE E. MILLER.

Molasses Layer Cake.

Two eggs, one-half cup butter, one-half cup brown sugar, one-half cup dark molasses, one-half cup cold water, one and three-fourths cups flour, one heaping spoonful soda. Bake in three layers and put together with mocha filling made as follows: One-fourth cup butter, one heaping cup of confectioner's sugar, two spoons cocoa, four spoons cold coffee, one spoon vanilla. Rub butter and sugar to cream. Add remainder of ingredients. Beat till smooth. Do not cook. Put together while cake is warm.

ESTELLE E. MILLER.

Chocolate Cookies.

One cup brown sugar, one egg, one-half cup milk, one-half cup butter, one teaspoon vanilla, one and one-half cups flour, two squares chocolate (melted), one-half teaspoon soda, one cup nut meats.

Mrs. LEILA HENDRYX.

Doughnuts.

One cup sugar, one-half cup butter creamed, four eggs beaten in, one cup sweet milk, three heaping teaspoons Royal baking powder, flavor to taste, flour to roll smooth.

Mrs. MARGARET KINNEY.

Ginger Cookies.

One cup sugar, one cup lard, one cup molasses, two-thirds cup sour milk, two eggs, one tablespoon ginger, one teaspoon soda in milk, one level teaspoon soda in flour, one teaspoon cocoa, flour to mix very soft. Take up with pancake turner.

Doughnuts.

Three eggs beaten very light, one cup sugar, four tablespoons melted lard. Add to the eggs and beat all together. One teaspoon salt and a little nutmeg, one cup thick sour milk with one-half teaspoon soda dissolved in it. Add flour with one large teaspoon baking powder, the Royal. Do not get too stiff. Fry in hot lard.

C. B. S.

Fruit Cookies.

Two cups sugar, one cup butter (or half lard), two cups raisins (stoned and chopped), four eggs, one teaspoon soda, one teaspoon each of cinnamon and allspice, one-half teaspoon cloves. Flour sufficient that the dough can be rolled. Bake in a moderate oven.

M. R. W.

Fried Cakes.

One cup sugar, one cup sour milk, two eggs, one teaspoon soda, two teaspoons Royal baking powder, three tablespoons lard, nutmeg and salt to taste.

FRANCES C. WHEELER.

Monkey Faces.

One egg, one cup sugar, one-half cup butter, one-half cup sour milk, one teaspoon soda, little salt and nutmeg, two cups flour. Drop from spoon in pan to bake. Put raisins on top to form face.

FRANCES C. WHEELER.

Sugar Cookies.

Two cups sugar, one cup shortening, one cup sour cream, two eggs, one teaspoon soda, one teaspoon Royal baking powder. Season to taste.

FRANCES C. WHEELER.



Frozen Desserts

Pure Ice Cream.

Genuine ice cream is made of the June sweet cream in this proportion: Two quarts of cream, one pound sugar. Beat up, flavor and freeze. This is an excellent foundation for any kind of ice cream—nuts, fruit, macaroons, or whatever is desired.

Mrs. M. J. A.

The Easy Way to Make Ice Cream.

Use one quart of milk for a package of Jell-O ice cream powder. Pour the contents of a package of Jell-O ice cream powder into a dish. Pour on it one cup of milk and stir to a thick, smooth paste to avoid lumps. Add the rest of the quart of milk. Stir until thoroughly dissolved and freeze.

JELL-O CO.

Frozen Pudding.

One quart cream whipped very stiff, one dozen macaroons rolled very fine, some chopped walnuts and candied cherries. Lay in layers in a freezer, pack well and let stand three hours or a little more.

E. S.

Pineapple Sherbet.

Take one can of sliced pineapples, cut it in very small pieces and cook till soft. Add juice of four lemons (strained) and one cup sugar. Cool and add one-half pound candied cherries cut in small pieces. Add cold water enough to make the mixture three quarts. Beat whites of four eggs stiff and mix with sherbet just before freezing and freeze at once. This amount will serve twenty persons.

G. H.

Milk Sherbet.

Two quarts of milk, four cups of sugar, juice of six lemons, the whites of three or more eggs as you feel inclined to use them. The lemons will curdle the milk, but don't let that disturb you. It will come out all right when frozen.



Meat, Potatoes and Pie.

You will remember that it has been only a few years since the regular every-day menu for dinner consisted of meat, potatoes and pie.

Now we all know that at any meal where meats and heavy foods are served we should "top-off" with something light for the dessert course, and so it has come about that

JELL-O

is generally served in some form for dessert.

Combinations of fruit and Jell-O are made without cooking or extra work by dissolving the Jell-O in a pint of boiling water and placing in it sliced oranges, bananas, peaches, strawberries, cherries or other fruit. Everything regarding these fascinating combinations is explained in the Jell-O Books and in the little books enclosed in Jell-O packages.

It is not necessary, when Jell-O is used, to go through any such processes as soaking, cooking and straining, and there is no sweetening, flavoring or coloring to add. Everything is in the powder—and the most delightful dishes are made almost as if by magic.

There are seven *pure fruit flavors* of Jell-O—Raspberry, Strawberry, Lemon, Orange, Cherry, Peach, Chocolate. Each 10 cents at any grocery or general store.

If you have not had one of the latest Jell-O Books, full of beautiful pictures in colors and containing a great amount of information regarding the easy Jell-O way, we shall be glad to send it to you if you will write and ask us for it.

10¢
a package

THE GENESEE PURE FOOD CO.,
Le Roy, N. Y.

Maple Mousse.

The yolks of four eggs, a pint cream, one cup of maple syrup, the whites of four eggs. Whip the cream stiff, beat the yolks of the eggs and place them in a double boiler, pour in the maple syrup and stir constantly until the mixture gathers on the spoon. Then take off the stove and beat until cold. Stir in the whipped cream, and lastly, the whites of the eggs beaten to a stiff froth. Put in a freezer, pack well with salt and ice, and let stand at least four hours without turning.

M. B. C.

Prune Ice Cream.

Best French prunes cooked until tender. Squeeze out all juice, add sugar to sweeten and let boil until like syrup. To one pint syrup add one quart cream and freeze.

M. M. J.

Grape Sherbet.

Make a syrup by boiling two cups water and one cup sugar twelve minutes. Add one cup grape juice, one-third cup orange juice and two tablespoons lemon juice. Cool, strain, freeze to a mush, using equal parts crushed ice and salt.

W. H.

Raspberry Mousse.

One pint cream, three tablespoons sugar, one-half teaspoon vanilla, one cup raspberry juice. Dissolve one teaspoon granulated gelatine in one-fourth cup cold water; add one-fourth cup hot water. When dissolved add to fruit juice and whip all together with egg beater. Put in a closely covered dish and pack in ice and rock salt for two hours.

Mrs. O H.

Ambrosia.

One cup of tapioca soaked over night. Cook until clear and add one cup sugar. Have one nice pineapple chopped very fine. On this pour the tapioca and stir together. Pour into moulds and when cold eat with cream and sugar.

Mrs M. B. S.

Ice Cream.

One pint milk, one tablespoon arrow root, three cups sugar, one quart cream.

C. M.

WILLIAM B. WILSON

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TAILOR**

28 W. Main Street

Conserves and Jellies

Mouths are nae measurer.

—Scotch Proverb.

Currant Jelly.

Wash and stem the currants. Boil them till the juice flows freely. Strain twice through a muslin bag. Measure the juice and add a little less than half as much water. Boil this hard for twelve minutes. Measure again, and add an equal quantity of warmed sugar. Boil slowly eight or ten minutes.

Mrs. W. B. ACKERLY.

Pie Plant Conserve.

Three pounds pieplant, three pounds sugar, one pound figs, juice two lemons, one orange. Chop figs and orange fine. Cut pieplant fine. Mix together, add lemon juice and boil forty minutes.

Mrs. C. H. ROCKWOOD.

Pear Chip.

Eight nearly ripe pears, four pounds sugar, four lemons, three oranges, one-fourth pound candied ginger. Chip the pears. Chop the yellow part of oranges and lemons. Add juice of lemons and oranges, then add sugar and ginger. Cook slowly till thick and clear.

Mrs. E. D. PETTIT.

Currant Conserve.

Five pounds currants, one pound raisins, five oranges, four pounds sugar. Boll fresh red currants and stoned raisins twenty minutes, add sugar and oranges (cut in dice), also grated rind of two of the oranges. Cook ten minutes longer. Put in glasses like jelly.

Mrs. J. M.

Plum Conserve.

Three pounds blue plums, three pounds sugar, one pound raisins, one-fourth pound walnut meats, two oranges, cook till thick.

Mrs. E. D. PETTIT.

Preserved Citron.

Pare the citron, remove seeds, and cut into small, thin strips. Allow a pound of sugar to a pound of fruit and to six pounds fruit allow four lemons and one-fourth pound of ginger root. Cut lemons in thin pieces and tie ginger in small muslin bags. Mix all together and add one and one-half quarts of water. Cook until fruit is clear, which will require from four to six hours. Place in jars and seal while hot.

M. M. H.

Tutti-Frutti.

One pint alcohol, five cents worth sillicic acid. Dissolve and place in jar. Add one pint sliced pineapple and one cup sugar, one box of strawberries and one cup of sugar, and so on as fruit season advances. Use any fruit except bananas or black raspberries.

Mrs. JOHN MORTIN.

The Popular Jello-O Dessert.

Dissolve one package of Jell-O, any flavor, in a pint of boiling water. Pour into a mould and put in a cold place to harden. When set turn out on a plate.

Be sure to use Jell-O, with the name Jell-O in big, red letters on the package.

Jell-O With Fruit.

Dissolve one package of Jell-O, any flavor, in a pint of boiling water. Pour into a bowl or mould. Just as Jell-O is beginning to set, arrange in it, with the aid of a fork, sliced oranges and bananas, or peaches and strawberries, or cherries and currants, or any other fruit that may be preferred for the purpose.

Be sure to use Jell-O, with the name Jell-O in big, red letters on the package.

Tomato Marmalade.

One can tomatoes, two pounds sugar, juice and thin yellow rind of two oranges. Cook until thick.

EVA M. WILSON.

Cherry Conserve.

Three quarts sour cherries, two pounds raisins, four oranges cut in small pieces, four pounds sugar. Boil all together until thick and put in jelly glasses.

Mrs. J. M. M.

Raspberry Jam.

One pint currant juice, one quart raspberries (not too ripe). Add an equal quantity best white sugar. Mash the whole well in a preserving kettle and boil gently until it jellies upon a cold plate.

Mrs. F.

Grape Jelly.

Grapes should be picked over, washed and stems removed. Heat to boiling point, mash and boil thirty minutes. Strain, measure and bring to boiling point. Boil five minutes. Add equal measure of heated sugar. Boil five minutes longer. Skim and pour into glasses.

Mrs. A. S. T.

Orange Marmalade.

Eight oranges, four lemons cut in quarters and sliced thin, five pints water poured over fruit and let stand over night. Cook the fruit till tender, then add six pounds loaf sugar and boil until the fruit looks clear.

M. M. J.

Rhubarb and Fig Preserve.

Six pounds rhubarb cut in short lengths; one pound figs cut in pieces; three lemons, juice and grated rind; one pound candied orange peel, five pounds sugar. Put the fruit and sugar into a preserving kettle in layers and let stand over night. Cook slowly one hour.

JANET M. H.

Cherries Preserved.

Cover (pitted) with weak vinegar over night. Drain next morning, put equal parts of fruit and sugar in earthen crock. Stir each morning for one week. Put in covered jars.

Mrs. E. BARR.

Plum Compote.

Six pounds plums or prunes, six pounds granulated sugar, two pounds raisins, two pounds English walnuts, four oranges (rind cut up of two), two lemons (chopped rind of both). Cook peeling in water first. Cook one hour, excepting nuts; simply cook them long enough to heat through.

Mrs. G. E. P.

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Pickles

The best of families have their family jars.

Pickled Peaches.

Ten pounds peaches pared thin, four and one-half pounds sugar, one quart vinegar, mace and cinnamon to taste. Lay the peaches in the sugar for one hour, drain off every drop of the syrup, and put over the fire with about one cup of water added. Boil until the scum ceases to rise, skim, put in the peaches and boil five minutes. Take out peaches with a skimmer and spread upon dishes to cool. Add vinegar and spices to syrup, boil fifteen minutes longer, and pour over the fruit in glass jars.

Mrs. EMMA PALMER.

Chili Sauce.

Ten ripe tomatoes, one onion chopped fine, one teaspoon cloves, one teaspoon allspice, one teaspoon ginger, one-half nutmeg, tablespoon salt and cup sugar. Cook four hours. When nearly done, add two cups vinegar.

Mrs. R. A. GROVE.

Pepper Hash.

One large head cabbage, five red or green peppers, five large onions. Chop fine, mix, and put into salt water. Leave several hours, then drain over night. In the morning put the chopped mixture into a crock, stir in three cups granulated sugar and two tablespoons celery seed. Mix well and cover with good vinegar. In a few days it will be ready to use. Keeps good all winter.

A FRIEND.

Sweet Tomato Pickles.

One peck of green tomatoes, pared, sliced and put in water with one cup salt. Let stand over night, then boil in one quart of vinegar and three quarts of water ten minutes. Drain off water, then add three pints vinegar, three pounds sugar, two tablespoons each of ginger, cloves, cinnamon and allspice. Boil fifteen minutes.

Mrs. C. A. S.

Chili Sauce.

Twelve ripe tomatoes, three onions chopped fine, three green peppers, one cup sugar, one and one-half cups vinegar, one tablespoon salt. Cook about two hours.

Mrs. C. A. S.

Celery Sauce.

One peck ripe tomatoes, five bunches celery, three green peppers, one-half cup salt, one pound brown sugar. Cook about two hours.

Mrs. C. H. R.

Catsup.

One dozen large tomatoes pared and chopped fine, four onions, four red peppers chopped fine, a tablespoon salt, two tablespoons sugar, two cups of vinegar. Boil one hour and thirty minutes.

Mrs. E. T.

Cold Pickles.

One gallon vinegar, one-half cup salt, one cup sugar, three tablespoons ground mustard, one tablespoon alum. Pour boiling water over the pickles and let stand till cold, drain off and pour on the mixture; add cup ground horseradish.

A FRIEND.

To Can Corn.

Put corn (on cob) into boiling water, let it stand five minutes, but not boil. Remove and cut off cob. To nine cups corn, add one cup sugar, one-half cup salt and one cup of water. Boil twenty minutes. Pack closely in cans and seal tightly. Be sure and leave no air in cans. When using, change water several times to freshen.

Miss AMANDA KELLER.

Watermelon Rind.

Soak it in vinegar over night, then boil in water until tender and drain. Prepare a syrup of three pounds sugar, one ounce cinnamon, one ounce cloves (tied in bag), to one quart vinegar (or one pint vinegar if wanted very sweet). Bring to a boil, put in the rind, boil five minutes and put in jars. Citron can be put up in the same way.

Mrs. E. L. S.

Mustard Pickles.

One quart very small cucumbers, one quart small onions, one quart small tomatoes cut in two, one large head cauliflower, three green peppers, cut in pieces, three bunches celery. Let the above stand in weak salt and water over night. In the morning scald in weak vinegar. Let this stand three or four days.

Prepare one quart vinegar, one cup mustard, two cups sugar, one ounce curry powder, one ounce tumeric powder. Cook in this till tender. Can up while hot.

Mrs. J. D. KENNEDY.

Made Mustard.

Pour a very little boiling water over three tablespoons of mustard, add one saltspoon of salt, one tablespoon olive oil (or butter). Stir slowly in one teaspoon of sugar, yolks of one egg, well beaten; vinegar to taste. Best second day.

Mrs. E. D. L. R.

Green Sweet Pepper Chowder.

Two dozen peppers, remove the seeds; one-half head cabbage, two red peppers (or cayenne to taste.) Chop fine, cover with boiling water, let it stand ten minutes. Repeat twice, drain off the water, and add vinegar to cover; salt and sugar to taste. Boil twenty minutes and can.



To Brighten Matting.

Take one pint of salt dissolved in one-half pail of water. Wash the matting twice during the summer with this and dry quickly with soft cloth.

To Brighten Oilcloth.

Rub all over with a cloth dipped in milk, after it has been washed in the usual way. Avoid strong soap suds, as they remove the varnish.

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Candies

Sweets to the sweet: farewell.

Fudge.

Two cups sugar, one cup milk, lump of butter, one and one-half squares Baker's chocolate, vanilla. Put sugar, milk and butter over fire and after it has begun to boil put in the chocolate. Cook until it forms a soft ball in cool water. Add vanilla and stir in a pan of cool water until it is soft and creamy.

BERNICE M. WHEELER.

Maple Cream Candy.

Two cups brown sugar, two cups white sugar, one and one-half cups milk, one and one-half cups maple syrup. Boil till it forms a soft ball when dropped in water. Then add butter size of an egg and teaspoon of vanilla. Beat till it thickens, and pour into buttered dish.

L. H. P.

Chocolate Creams.

Put one pound sugar on to boil with just enough water to cover it. Cook until it spins a thread from the spoon and add one teaspoon of vanilla when partly cooked. Whip until it is stiff. Then knead like bread and roll into balls. Melt one-half pound Baker's chocolate and dip the balls into it with a fork and let cool.

Mrs. T. D.

French Cream Candy.

Whites of three eggs, three tablespoons of water. XXXX Confectioner's sugar enough to mould.

Chocolate Creams.

Grate chocolate, set on a warm stove to melt (not boil). Make the sugar prepared as above into little balls and dip one at a time into the chocolate.

M. M.

Chocolate Kisses.

Beat the whites of two eggs and stir into it two ounces of grated chocolate and one pound of confectioner's sugar. Bake in a slow oven upon buttered paper.

E. W.

Fruit Candy.

Boil to the hard ball stage one pound of sugar in one pint of water. Stir in a scant teaspoon of vinegar and a lump of butter the size of a walnut. Lay on a buttered pan dates, figs or raisins (all three if one wishes) split into halves and pour on a layer of the syrup. Add another layer of fruit, then the syrup, and so on, until there is no more left. When the candy is set, but not hard, mark off into squares.

HELEN H.

Molasses Candy.

One cup molasses, two cups brown sugar, one tablespoon vinegar, vanilla, small piece of butter. Boil all together for 10 minutes, then cool enough to pull.

JANE CONRATH.

Peanut Candy.

One cup white sugar, one cup chopped peanuts. Put the sugar into a smoking hot frying pan, no water; stir and stir until dissolved. Add the peanuts and turn immediately into a buttered pan. Cut in squares.

Mrs. M. S.

Butter Scotch.

One cup New Orleans molasses, two cups powdered sugar, one cup butter, pinch of soda. Boil until it just hardens in cold water. Pour out in thin sheets to cool.

N. M. L.

Chocolate Fudge.

Put a piece of butter size of walnut in a spider until melted, then add one-fourth square Baker's chocolate, cut, not grated. After that melts, add one-half cup water, one-half cup milk, one and three-fourths cups sugar. Stir constantly, as it burns easily. Test in water as you do molasses candy. Just before taking from stove add one teaspoon vanilla, and as many nut meats as you wish, broken, not chopped. Pour into buttered tin.

E. G.

Panoche.

Three cups of C sugar, three-fourths of a cup of sweet cream, butter size of an egg. Boil until it will harden when dropped into water. Then take off and add one tablespoon vanilla, one cup nut meats broken. Beat until thick enough to spread.

Mrs. W. D. H.

Stuffed Dates.

Remove the stones from dates; mix pulverized sugar with a little cream until stiff enough to handle; flavor with vanilla; add a little fruit coloring to make the mixture pink. Fill the openings in the dates and set away to harden.

H. W.

Morarian Mints.

One pound sugar, eight tablespoons boiling water, sixteen drops oil of peppermint. Take half a cup of sugar and pour the boiling water on it. Then let it come to a hard boil. Add the peppermint and the rest of the sugar and beat it well. Drop on buttered tins.

C. S.

Maple Creams.

One cup maple sugar, one-half cup water, small piece of butter, walnuts. Cook water and sugar without stirring, and when almost done add butter. When it begins to harden take off the stove and stir rapidly until creamy. Divide into balls and enclose each ball between two halves of a walnut.

D. J.

Cream Candy.

Two cups sugar (granulated), one-half cup water, cook slowly without stirring till it will snap in water. Pour on a buttered marble slab and pull just as soon as possible. Don't stop pulling till you feel it getting tender, which you will soon learn after once trying. This is delicious candy if made rightly.

RUTH PARK.

Molasses Candy.

One cup molasses, one-half cup sugar, one tablespoon vinegar, butter size of walnut. Boil twenty minutes.

GENEVIEVE LEGGETT.

Chocolate Caramels.

Three cups brown sugar, one cup molasses, one cup cream, two ounces unsweetened Baker's chocolate. Boil from twenty to thirty minutes. Try a little in cold water at twenty minutes; if it rolls readily in a ball it is done. It should be cooked enough to not be sticky, yet not long enough to be very hard. Turn into buttered square tins, put in a cool place before too hard; mark with back of knife blade in caramel squares.

Mrs. A. A.

Marshmallow Icing.

Dissolve two tablespoons of granulated gelatine in six tablespoons of cold water. Put in a deep bowl. Boil two cups of sugar and one-half cup of water until it ropes. Add a pinch of cream of tartar and pour over the gelatine. Beat with a Dover egg beater until rather stiff.

HELEN ACKERLY.

Butter Scotch for a Cold.

Two cupfuls of sugar, two cupfuls of dark molasses, one cupful of fresh tried lard, and the juice of two lemons. Boil over a slow fire until it hardens when dropped in cold water. Pour on tins well buttered and mark into little inch squares before it cools.

M. H.

Nut Macaroons.

Chop fine hickory nuts, pecans or walnuts. Make frosting as for cakes. Stir in meats, putting in enough to make it easy to handle. Flour the hands and make the mixture into balls the size of nutmegs. Lay on buttered tins, leaving room to spread and bake in a quick oven. Delicious.

LIDA.

Popcorn Balls.

For seventy balls take two cupfuls of sugar and two cupfuls of molasses. Boil them until when you drip a little into cold water it is brittle.

W. E.

Divinity Candy.

Two cups brown sugar, one-half cup water. Cook until it hairs. Beat the white of one egg till stiff. Pour the syrup into the egg slowly, beating continually. Beat till it is stiff enough to drop from spoon on greased paper.

HELEN ACKERLY.

Cracker Jack.

Two cups sugar, one cup molasses, one tablespoon butter, two tablespoons vinegar. Boil until the mixture snaps in cold water. Then take from the fire and add one-half teaspoon soda. Stir briskly and pour over the popped corn, stirring thoroughly. Add peanuts with the corn if nut cracker jack is wanted.

Mrs. A. S. F.

Popcorn Balls.

The corn must be nicely popped and all of the hard grains rejected. Boil three-fourths of a cup of water with two cups of sugar until it spins a heavy thread. Remove from the fire. Have three quarts of corn in a large bowl and pour the syrup over it. Stir well, so that every grain may be coated. Dip the hands in cold water or flour and shape into balls quickly. This will make ten or twelve balls.

C. A. B.



To Make Dustless Dusters.

Add one tablespoon each of linseed oil and turpentine to one quart of boiling water. Wet cloth in this solution and wring dry.

Bruises.

Apply a cloth wrung out of hot water. Renew frequently.

To Improve Beef Gravy.

When basting roast beef, a tablespoon of sugar added to the gravy will improve color and flavor.

Remedy for Slugs on Rose Bushes.

One tablespoon kerosene oil, two tablespoons loppered milk. Beat together with egg beater. Add two gallons of cold water. Apply with whisk broom.

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AT SWIFT'S

SHOES—Clarice, Valois and Doris

GROCERIES—Revere Coffee

GEO. B. DaBOLT

Horseshoeing and General Blacksmithing

Beverages

"If on my theme I rightly think,
There are five reasons why men drink:
Good wine, a friend, because I'm dry,
Or else I should be by and by,
Or any other reason why.

Fruit Cocktail.

Two grape fruit, three oranges, one-half can pineapple, one pound grapes. Cut fruit fine and pour over a syrup made as follows: Two-thirds cup water, one lemon (juice and one-half the rind), one orange (juice only), one and one-half cups sugar. Boil and cool, then mix with fruit. Two tablespoons in glass of water make delicious drink.

Miss S.

Grape Juice.

To one basket of Concord grapes picked from the stem and washed add one quart water and bring to boiling. Strain juice and add two-thirds cup sugar to one quart of juice. Bring to boil. Skim and can tightly.

Mrs. A. D. S.

Blackberry Cordial.

Two quarts juice, one pound sugar, one-fourth ounce each of cloves, cinnamon and allspice. Boil fifteen minutes and add one pint best brandy.

Iced Tea.

The tea should be made in the morning, very strong. Keep in the ice box till the meal is ready, then put in a small quantity of chopped ice. Iced coffee is very nice, made in the same way.

Delicious Egg Lemonade.

Make syrup of water and sugar, boiled until it spins into a thread. Add lemon juice to taste. Beat the yolk and white of an egg, allowing one to each glass separately, then beat them together. Pour the fruit syrup over chopped ice. Dilute as necessary and beat in eggs.

Raspberry Shrub.

Put one quart of vinegar to three quarts of ripe raspberries. After standing a day, strain, add to each pint one pound of sugar, boil about one-half hour, skim until clear. One wineglass of brandy to each pint of shrub. Bottle and seal. Two spoonfuls of this in a glass of water is excellent.

Mrs. A. S. T.

Dandelion Wine.

Four quarts dandelion heads, four quarts boiling water. Let stand twenty-four hours in stone crock, add three pounds sugar, juice and rind of two lemons, and one-half pound seedless raisins. Heat enough to dissolve sugar. Cover with thin cloth and let stand in sun for two weeks, covering with a pan nights and if it rains; stir occasionally. At the end of two weeks, strain, let it stand a few hours and strain again. Bottle. This makes one gallon.

Mrs. J. MEDBURY.

Elderberry Wine.

One peck elderberries, two gallons water. Bring to a boil, mash berries and strain liquor. To every gallon of liquor add two and one-half pounds brown sugar, one-half ounce ginger and six cloves. Boil one hour. When cool, add one piece of toast. Allow it to ferment one hour, then add one quart whisky and cool it in a demijohn.

Mrs. MERRIMAN.

Fruit Punch.

Nine oranges, six lemons, one cup grated pineapple, one cup raspberry syrup, one and one-fourth cup sugar, one quart cold water, one pint hot water. Boil hot water and sugar together fifteen minutes. When cool, add to the other ingredients. Pour over a large piece of ice and serve.

Currant Shrub.

To one pint of strained currant juice add one pound of sugar. Boil together ten minutes. When cool add wineglass of brandy to every pint of syrup. Bottle and cork tight.

Mint Lemonade.

Add a bunch of bruised mint to hot lemonade, let it stand until cold, strain, pour over chopped ice. Serve in glasses.

Sherry Cobbler.

Use small glass. Take one tablespoon sugar, one slice orange. Cut up into quarters, two small pieces pineapple; fill the glass nearly full with shaved ice, and fill up with sherry wine. Ornament the top with berries in season (or cherries) and serve with a straw.

Fruit Cup.

Three oranges, three bananas, one pound Malaga grapes, seeded; one cup walnut meats cut in halves; one small bottle Marischino cherries. Other fruits can be used if cannot get grapes.

Dressing—Boil three-fourths cup sugar, juice and pulp of two oranges till thick. Let get very cold. Pour slowly in one cup of cream whipped after measuring.

MISS LUCY H.

Sherry and Egg.

Take one egg, ice cold, one wineglass sherry wine. Before dropping in the egg cover the bottom of the glass. This will prevent the egg adhering to the glass. Fine for invalids.

Green Tea.

Be sure the water boils. Scald the teapot. Allow a teaspoon of tea for each person, putting it in pot and pour on a little boiling water. Let it stand five minutes, then fill up with the boiling water.



Bicarbonite of soda sprinkled where ants congregate will both kill and drive them away.

The oven can wait for the cake, but the cake can never wait for the oven.

Keep a damp towel on the table when cooking for wiping the hands.

Sick Room Dietary

Sterilized Milk.

Put the required amount of milk in clean bottles (if for infants each bottle holding enough for one feeding.) Plug mouths tightly with rubber stoppers, immerse to shoulders in kettle of cold water, boil twenty minutes, push stopper in firmly, cool bottle rapidly, and keep in refrigerator. Warm each bottle just before using.

Junket.

Take one-half pint of fresh milk, heated lukewarm; add one teaspoon essence of pepsin and stir just enough to mix. Pour into custard cups. Let stand till firmly curded. Serve plain or with sugar and grated nutmeg.

Oatmeal Coffee.

Mix common oatmeal and water to form a cake. Bake and brown it, powder it, and boil in water five minutes. Good for checking obstinate vomiting.

Toast Water.

Toast three slices stale bread to dark brown, but do not burn. Put into pitcher. Pour over them a quart of boiling water. Cover closely, and let stand on ice till cold; strain. May add wine and sugar.

Milk Punch.

Beat one egg thoroughly, one tablespoon sugar, one cup fresh cold milk, beaten till well frothed. Mix and add one ounce brandy.

Rice Water.

Two ounces of rice, two quarts water. Boil two hours. Add sugar and a little nutmeg.

Mutton Broth.

Lean loin of mutton, one and one-half pounds; water three pints. Boil gently till tender, put in a little salt. Pour out broth into basin. When cold, skim off fat. Warm as wanted.

Lime Water.

Slack one-half cupful of lime with about one-half pint of water, slowly added. When well slacked add one quart water. Stir thoroughly, allow it to settle, decant closely, and pour the water away. Then add one gallon of fresh, clear, distilled or rain water to the washed lime. Shake often for a day or two, and let settle.

Old-Fashioned Beef Tea.

Take two pounds of round steak, remove all the fat and bone and cut in pieces about an inch square. Place in a glass jar. Put the cover on tight and put in a kettle of cold water (place cloth under jar to prevent breaking), boil three hours. Press out juice and salt to taste.

Oatmeal Gruel.

Two tablespoons oatmeal, one saltspoon of salt, one quart boiling water. Boil one hour, strain and serve with milk or cream.

Beef Juice.

Cut a thin, juicy steak into pieces one and one-half inches square. Brown separately one and one-half minutes on each side before a hot fire. Squeeze in a hot lemon squeezer. Flavor with salt and pepper. May add to milk or pour on toast.

Barley Coffee.

Roast barley until well brown. Boil a tablespoon of it in a pint of water for five minutes, strain and add a little sugar if desired. A nourishing drink toward the close of fever and during convalescence.

Milk Gruel.

One pint milk, one tablespoon flour and salt to taste. Mix flour into smooth paste with a little cold milk. Pour this into one pint boiling milk and cook twenty minutes. Strain. Can be used either hot or cold.

Graham Mush.

Stir Graham flour in boiling water slowly until it makes a thick batter. Set on back of stove ten minutes, then beat two minutes and turn into dish. To be eaten with fruit juice or sugar and cream.

Hon. M. B. C.'s Favorite Toilet Water.

One hundred and forty drops oil of lemon, one hundred and twenty drops oil of bergamot, one hundred and twenty drops oil of lavender, sixty grains of musk or four grains of tonquin musk, one pint alcohol.

Everyday Needs and Suggestions

To remove old tea and coffee stains, soak in cold water first; then use boiling water as usual.

Flour should be sifted before measuring. It should be poured lightly into the cup with a spoon and leveled off, but not shaken down.

Clean up while you work. It takes but a moment then, and saves much time and fatigue afterwards.

When madras curtains are laundered they can be easily dried by hanging them on their own curtain rod and putting a heavy rod in the bottom hem to hold them steady.

Go at things sanely and calmly, and keep at them the same way.

Powdered charcoal placed around rose bushes has the effect of adding to their richness.

Celery should be freely eaten by nervous or rheumatic persons.

Sponge carpets with warm water and a little ammonia to brighten carpets and kill moths.

Cream of tartar and water will remove grass stains.

Place spoon in jelly glass before pouring in hot jelly to prevent breaking.

Salt added to starch makes the gloss on linen when it is ironed.

To keep the whites of eggs from falling when whipped, add a pinch of cream of tartar.

Neat table holders are made of coarse white linen in the form of an envelope, the flap fastened with a small dress snap; inside is slipped a piece of asbestos.

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The members of the committee desire to thank the ladies of Christ Church and all others who contributed recipes or otherwise aided in the publication of this little book.